



food preparation, who already has to her credit several notable publications on kitchen practice. Miss Warner had the assistance of the Company's staff of analytical chemists, with their experience of many years in testing and experimenting with *Purity Flour*. To further insure the reliability of the advice contained in the *Purity Flour Cook Book* we

secured the assistance of the Domestic Science Department of the famous Macdonald College in reviewing and correcting the book to its present form.

Physically the book is a work of art, and its 180 pages of reliable and tested recipes are handsomely bound in substantial grey and gold covers. The text is interspersed with attractive illustrations of completed food preparations.

Although only recently issued, the book has received a wide distribution and has been commented on most favorably by Domestic Science experts, housewives, and printers and publishers of similar literature. The text of the book carries tried and tested information on the preparation of all manner of dishes, from soups and entrees to the dainty desserts and delicious confectations which give the necessary variety to the daily menu.

The *Purity Flour Cook Book* is in no sense of the word a selfish exploitation of *Purity Flour*, and while issued to interest the housewife in the use of *Purity Flour*, the Company hopes to attain this end through the service rendered in furnishing between the handsome covers of one book reliable information on the preparation of all dishes for all meals.

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*See last pages for Purity Flour Cook Book Coupons.*