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AND HOME MAGAZINE

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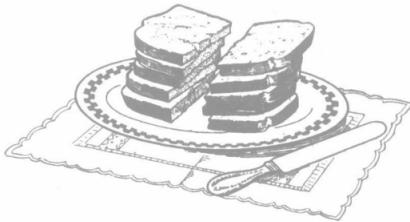
Try PURITY— the every-purpose flour

For Bread, Rolls, Buns, Biscuits, Layer Cakes,
Short Cakes, Griddle Cakes, Fruit Cakes,
Pies, Puddings, Cream Puffs,
Tarts, Ginger Snaps

IN the making of everything for which flour is required, PURITY FLOUR gives admirable results. Among thousands of cooks it is spoken of as "The every-purpose flour."

No matter what you may desire to make, use PURITY FLOUR. The results will give you a higher degree of satisfaction than you've ever experienced when ordinary flour was used.

There is added deliciousness to the flavor, extra quality in every ounce of the bread, or the cake, or the biscuits, or



whatever you may make with PURITY FLOUR.

PURITY FLOUR gets its finer flavor, greater strength, extra nutritiousness and higher quality from the high-grade portions of the hard wheat berries. All the low-grade portions are excluded during its process of milling. PURITY FLOUR is worth more than ordinary flour. It costs more to make it.

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"More bread and better bread"

PURITY FLOUR

"More bread and better bread"

and better Pastry, too.

