ly, 1911.

uantity of

than the

so par-

lenty of

go to exhad often to been a night have

ned, after the corn put sugar

only yesd me that ening into

ust a susreally as you must ther often

spoil the

continued our boyish ning to do mother's

anation is . I guest d when youth. M

had ber wife."
"Gillmore
because in
put any

It de-

old me a nother aiheat flour

is neces-

etion."
ny," mur-

and some last piece

Mr. Gillig paper epartment

h he had some one troubled husband's . G., 1000

she said, ed in her

the postleast one a dozen, had long at height ich their to have spirit of

ore, after artyr to a ons which gleefully, orn bread ridiculous

r.

that you ster Lucy. she cried ne paper." me as so me what

" began she tried ever was much to be booking. I do to fuss ever could dish. He had made

E MONEY'S BISCUITS

ONE TIRED WOMAN AND ONE LITTLE OVEN

You have probably been there yourself---perhaps are right now.

Bright women all over Canada are getting away from this---they welcome MOONEY'S BISCUITS as a most acceptable substitute for their own bread and biscuits.

MOONEY'S PERFECTION SODA BISCUITS

are the crispest, creamiest crackers made.

Better still, they are baked in Winnipeg; right at your very door. They come to you fresh as the product of your own oven.

Use **MOONEY'S** and be sure of a biscuit that is absolutely fresh; a biscuit that will satisfy the family. You can have them in air-tight packages or sealed tins as you prefer.

LET MOONEY DO IT

