

When you think of BISCUITS think of FIVE ROSES



What Your Biscuits *Might* Be

FIVE ROSES biscuits *are*.

Their splendid appearance stirs the appetite; their teasing aroma starts digestion.

Light as the down on a fluffy chick,—these full-blown, delicate, hot-bread morsels are so wholesome that most people can make a full meal from them without discomfort.

It is the most witching form in which you can serve the sturdy vitality of Canada's best wheat. So serve these biscuits *oftener*.

Tempt your folks, win them by using

Five Roses[★]

FLOUR *for Breads-Cakes
Puddings-Pastries*

You will know the joy of creating a perfect product.

See what a snowy contrast they make with the dainty crust.

No common flour can give you at *every* baking the same satiny, yielding finish. FIVE ROSES is famous for the even layers of dainty texture it brings to biscuit makers.

Do you want your foods more savoury—do you desire the very fulness of nutlike flavor peculiar to Manitoba's hard wheat kernels? It is not so elusive but that FIVE ROSES will capture it for your benefit.

To bread-making, FIVE ROSES brings strength and economy; to cake-baking, it brings flavor and staying qualities; to pastries, it yields flakiness and digestibility.

IDEAL BISCUITS. Eight magic pages on biscuits, gems, muffins. Tested, infallible recipes contributed by over 2,000 successful users of FIVE ROSES flour. Send for the FIVE ROSES Cook Book. Gives accurate, understandable information on bread, pastries, pies, puddings, rolls, cakes, sandwiches. So essential that over 200,000 women couldn't do without this famous 144-page manual. Regular price 20c., but will be sent to those answering this announcement for 5 two-cent stamps. Address Dept. 335, LAKE OF THE WOODS MILLING CO., LIMITED, MONTREAL.

★ Guaranteed NOT BLEACHED, NOT BLENDED.



NOT BLENDED