

Appetite, Flavor, Good Digestion

May be put into your daily dishes by using ARMOUR's Extract of Beef. There's a reason for it.

ARMOUR's Extract of Beef has all the savory and odorous principles of prime roast beef; it enables one to add the appetizing aroma of roast beef to left-overs of game, fowl, or vegetables. It is a substitute for the original flavor and juices that have been lost in the first cooking.

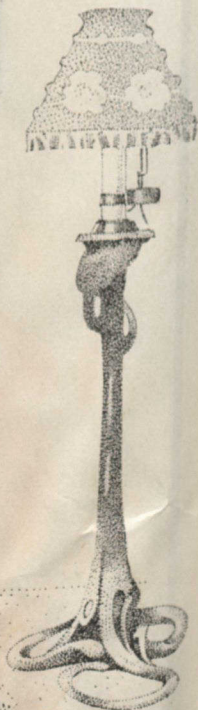
Another reason why ARMOUR's Extract of Beef should be used every day is, that it aids in the digestion of other food and insures full nutrition without the aid of drugs.

To chafing-dish cookery it adds to its toothsome-ness and aids in its digestion, largely removing the terrors of late suppers.

Our cook book "CULINARY WRINKLES" tells of a number of ways for using ARMOUR's Extract of Beef—all practical recipes, as easily prepared by the novice as by a more experienced person. It has many recipes for appetizing soups; savory sauces and for chafing-dish and invalid cookery. Sent post-paid on receipt of a 2c stamp while they last.

There's ARMOUR's Extract of Beef and others—but they lack flavor and body and will not go so far. See that you get ARMOUR's; it is packed only under the ARMOUR label.

Armour Limited
Toronto



Armour's Tomato Bouillon

An Appetizing Beverage and Relish, for Making Oyster Cocktails

And as a tempting pick-me-up between times when too tired to eat a meal, or in case of nervous exhaustion, a cup of Armour's Tomato Bouillon will be found a quieting and satisfying food, as well as a sleeping-cup, if taken the last thing at night.

Sold by all Grocers. Served at all Soda Fountains and Restaurants. There are other Brands; see that you get Armour's

ARMOUR LIMITED, Toronto