

# ONTARIO WHEAT



# MANITOBA No. 1 HARD

There are two kinds of wheat. Spring wheat, which comes from the great Northwest and is rich in gluten, phosphates and other food elements, but lacks flavor. Fall wheat has the color and flavor. But no one kind of wheat makes perfect bread or pastry.

## Beaver Flour

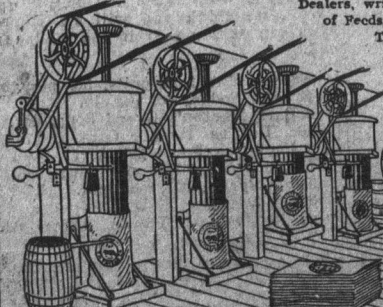
is the happy medium. It has the nutriment of one—and the lightness and whiteness and flavor of the other.

BEAVER FLOUR IS A BLEND of Manitoba Spring Wheat in Ontario Fall Wheat in just the right proportions to make the

- most wholesome bread
- most nutritious bread
- lightest, most delicious pastry

No Electrical Treatment is required with the wheat used in milling BEAVER FLOUR, it being nature's best;

Use the flour that makes both the best bread and the best pies, cakes, etc. In other words, get BEAVER FLOUR.



Dealers, write for prices on all kinds of Feeds, Coarse Grains and Cereals.  
T. H. Taylor Co., Limited,  
Chatham. 41



AT YOUR GROCER'S.