

**NOW THEN  
take care  
how you  
make that  
soup**



A jolly good soup is Edwards' Soup—but, as you know, even the best of soups can easily be spoilt if you don't make them in the proper way.

This is how to make Edwards' Soup (Brown or Tomato variety):

*Put a pint of cold water in a saucepan, add one packet of Edwards' Desiccated Soup (Brown or Tomato variety), boil for thirty minutes, stir frequently, salt and pepper to taste and—there you are!*

# **EDWARDS'** **DESICCATED** **SOUPS**

There's no bother of peeling vegetables and cutting up meat. Buy a few packets of Edwards' Soup today and—take care how you make that soup!

**5c. per packet**

*Edwards' Desiccated Soups are made in three varieties—Brown, Tomato, White. The Brown variety is a thick, nourishing soup prepared from beef and fresh vegetables. The other two are purely vegetable soups.*

Lots of dainty new dishes in our new Cook Book. Write for a copy post free.

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