



CLARK'S PREPARED FOODS

Clark's Prepared Foods are Pure Foods—even the tiniest details of cleanliness and sanitation are closely watched to ensure that every morsel is as pure as modern efficiency can make it.

Only the choicest meats are selected. These are picked by buyers who make a life work of knowing meat quality, flavour and tenderness. Then there is the Dominion Government inspection with its rigid standards to be met. Every Clark container that holds meat bears the Government "Approved" stamp that guarantees the quality and purity of the food.

Then come the vegetables. From the famous gardens of the St. Lawrence Valley and Ontario, Clark buyers select fresh, perfectly conditioned vegetables and fruits for Clark's Prepared Foods. These, too, must pass expert, strict inspection before they are admitted to our kitchens.

Now let us pay an imaginary visit to the Clark kitchens. You will find them at Montreal, at St. Remi, Quebec, and at Harrow, Ontario. Five minutes within their walls is enough to edge the most jaded appetite.

Chefs, clothed in immaculate white; tables, white and sanitary; even the air that circulates through the kitchens is kept pure and dust-free. The atmosphere of cleanliness and purity is everywhere.

And the cooking processes themselves—modern science, coupled with the best of human skill, combine to produce in Clark's Prepared Foods, dishes as delightfully flavoursome as they are pure and wholesome.