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AND HOME MAGAZINE

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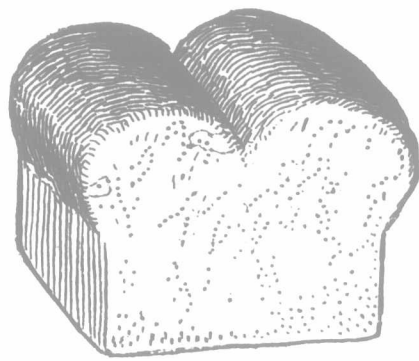
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No. 1044

There is Bread and BREAD



—Because there is a difference in flour. Bread is no better than the dough from which it is made, and the dough can be no better than the flour used. A vast army of particular Canadian women always use **PURITY FLOUR**—Because loaves made with **PURITY** are more nutritious than those they can make with any other flour. **PURITY** home-made bread contains the blood-enriching, body-building elements of the world's strongest wheat. Order a trial sack of **PURITY** at your grocer's.

N. B.—Remember the guarantee.

PURITY FLOUR

"MORE BREAD and BETTER BREAD"
and BETTER PASTRY, too