

PUBLISHED EVERY WEEK. \$1.50 PER YEAR

# THE FARMER'S ADVOCATE

AND HOME MAGAZINE

PERSEVERE  
SUCCEED  
FOUNDED 1877

\* AGRICULTURE, STOCK, DAIRY, POULTRY, HORTICULTURE, VETERINARY, HOME CIRCLE \*

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Vol. XLVII.

LONDON, ONTARIO, JANUARY 11, 1912.

No. 1007

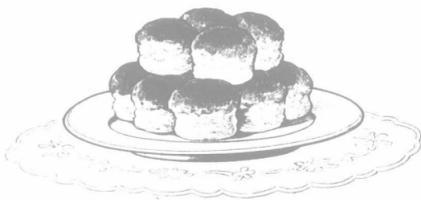
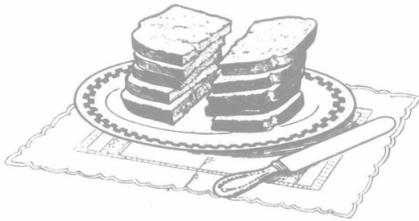
## Try PURITY—the every-purpose flour

For Bread, Rolls, Buns, Biscuits, Layer Cakes,  
Short Cakes, Griddle Cakes, Fruit Cakes,  
Pies, Puddings, Cream Puffs,  
Tarts, Ginger Snaps

**I**N the making of everything for which flour is required, PURITY FLOUR gives admirable results. Among thousands of cooks it is spoken of as "The every-purpose flour."

No matter what you may desire to make, use PURITY FLOUR. The results will give you a higher degree of satisfaction than you've ever experienced when ordinary flour was used.

There is added deliciousness to the flavor, extra quality in every ounce of the bread, or the cake, or the biscuits, or



whatever you may make with PURITY FLOUR.

PURITY FLOUR gets its finer flavor, greater strength, extra nutritiousness and higher quality from the high-grade portions of the hard wheat berries. All the low-grade portions are excluded during its process of milling. PURITY FLOUR will cost you slightly more than ordinary flour. But it's worth more. It costs more to make it.

The present huge demand is your proof of how firmly PURITY FLOUR has established itself among the thousands who place quality before price.



# PURITY

"More bread  
and better bread"

# FLOUR

"More bread  
and better bread"



**Reminder :**

On account of the extra strength and extra quality of PURITY FLOUR, it is necessary, for best pastry results, to add more shortening than you are accustomed to use with a "blended" or Ontario weak flour. Add more water when making bread.

Add PURITY FLOUR to your grocery list right now