

THE WAY TO A MAN'S HEART

Infallible Rules, Unlimited Cooking Opportunities—All Made Plain, Simple and Convenient

The Cook Book You Have Always Needed. Now Yours for the Asking

Five Roses
Cook Book



Bread
Pastry
Etc.

"The Way to a Man's Heart"

HERE for the first time are infallible rules, unlimited cooking opportunities that strip baking of its mystery. A vast repertoire of practical, inexpensive directions painstakingly chosen from the contributions of over 2,000 successful users of FIVE ROSES flour throughout Canada—not compiled by experts for experts, but for the novice as well as for her who has forgotten how—for you, and me, and the neighbours. That longing to be a better home-maker—give it practical expression today. Accept this extraordinary offer—

Today we offer you

THE FIVE ROSES COOK BOOK

LARGE readable print, expressly made for it, 7 inches wide by 10 deep, the FIVE ROSES book of cookery brings you 144 pages of tried and true recipes, home-like recipes calling for nothing that cannot be obtained at the town or village store. Every recipe tested by the LAKES OF THE WOODS MILLING COMPANY, so that there is no possible waste of material or disappointment. Lies flat on the kitchen table, bound expertly to last for years, it has already satisfied every baking ambition of over 100,000 housewives.

Read the Headings

When your copy comes to you, turn to the convenient index. Doesn't it tempt you to bake? From the making of bread to Charlotte Russe! Canada's finest home cooks and a few professionals have contributed their finest for your benefit. Recipes for the making of Buns, Biscuits, Bread of all sorts, Cake, Candy, Cookies, Crackers, Cullens, the ever popular Doughnuts, Dumplings, Fritters, Gems, Gingerbread too, and Griddle Cakes, Icings, Muffins, Pancakes, Pastry, Patties and Pies, Puddings, Puffs, Rolls, Rusks, Sandwiches, Sauces, Soups, Soups, Tarts, etc., etc.

Never More a Bad Lot of Bread

The papers on bread will raise your level and reduce your cost of living. Presents simply and practically the art of baking that appeals to every housewife instinct. Beginners get good results and encouragement. You will be keenly interested in the various methods in favour in every province of Canada. There is a kind of bread described that can be made in 2 hours! And for

the socially inclined, 5 pages of Dainty Sandwiches supply something absolutely original.

Pastry Making Made Easy

Pies and Puff Paste, Cakes and Cookies—every attempt is crowned with success. The FIVE ROSES recipes are infallible—it brings you luck in pie crust and the so-called difficult things. The little errors that creep into our first edition have all disappeared and everything is guaranteed to turn out well. Something fresh every day if you want it—there are so many good things one never finds elsewhere—an endless selection, a chance to attempt what you never dared before. Hundreds of recipes without egg and with few ingredients for the economical cook. Hints for left-overs and scraps that reduce expense. The FIVE ROSES Cook Book is indispensable in the kitchen, where home improvement starts. Do you want it?

The Coupon Brings You the Book

Cut out the FIVE ROSES coupon today. Don't delay, don't risk not being on time! The book cost as a small fortune, but you get it free to-day for the cost of postage and handling. Send 10 cents (stamp or silver) for postage fill out the coupon and mail today.

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Five Roses
Cook Book
Being a Manual of Good Recipes



Address envelope: Publicity Director, Lake of the Woods Milling Co. Ltd., Montreal, Que.

The Molting Period

W. Dynes, N. Dak. Station

Each year the hen goes through a molting process known as the molting period, in which the fowl sheds old feathers and replaces them with new. This is a very serious condition of the laying hen, as she ceases laying entirely and usually molts in October. November. In North Dakota the late fall and early winter months are the worst for the extreme hardship for the fowls as they are properly taken care of. The New York State College of Agriculture has made some valuable suggestions regarding the molting of fowls. This may be summarized as follows:

1. The hen feathers must

another page of this issue, in connection to the farm and home. The hen herself is a far more valuable asset in these areas which produce eggs.

2. From the incubation period, chicks experience a molting period, either partially or completely.

3. Hens frequently lay during the molting period, but the quantity is usually less than during the normal period.

4. Hens molting very early in the season may lay during the winter months.

5. Hens molting very late in the season may lay during the summer months.

6. Hens molting very early in the season may lay during the winter months.

7. Hens molting very late in the season may lay during the summer months.

8. Broodiness appears during the molting period.

9. Starving the hens at the molting period may cause broodiness.

10. Hens molting early in the season may lay during the winter months.

11. Hens molting very late in the season may lay during the summer months.

12. The most prolific hens are those that molt late in the season.

Care For Late Molting Hens. It is thus seen that hens that are usually the heavy layers are those that molt late in the season. Take proper care of these hens during the molting period. Such hens should be properly cared for as they are doing by putting them in a warm place and not allowing them to suffer from the cold wind. The shedding of feathers

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