

BLUE RIBBON BAKING POWDER

Makes Good Baking Easy.

You will find that most of the experienced cooks and housewives of the West use Blue Ribbon Baking Powder. They have tried other kinds which made big claims, but found Blue Ribbon the most satisfactory and dependable.

Young cooks will be saved much worry, disappointment and loss of time and good materials, if they use Blue Ribbon Baking Powder right from the start.

It contains only the highest grades of pure materials, refined till the last little trace of impurity disappears.

And every stage of the process of manufacture is under the scrutiny of experts harder to satisfy than you yourself would be.

The result is a steady, even action in the "rising" process, which makes the biscuit or cake light and flaky, and of a nice even texture throughout.

The food is therefore Wholesome, as well as light.

Ask your Grocer for Blue Ribbon Baking Powder. Don't let him put you off with any substitute.

Blue Ribbon costs you no more than the "just-as-good" kinds. 25c. a pound. Ask for it.

As Good Value as

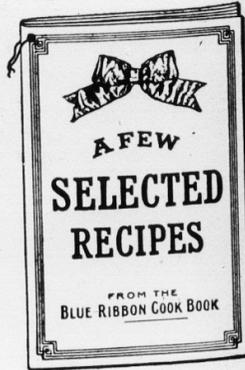


Write for Free Recipe Book.

It is a nicely printed, handsome booklet of selected, tested recipes conveniently arranged, for Biscuits, Buns, Rusks, Muffins, Griddle Cakes, Waffles, Doughnuts, Loaf, Layer and Small Cakes, Puddings, Cold Desserts, Etc.

Send your name and address, and your grocer's name at once, and we will mail you a copy Free.

Blue Ribbon Dept. W.H.M. Winnipeg



BLUE RIBBON Dept. W.H.M. Winnipeg
 Please send Free Copy "Selected Recipes."
 Name _____
 Address _____
 Grocer _____