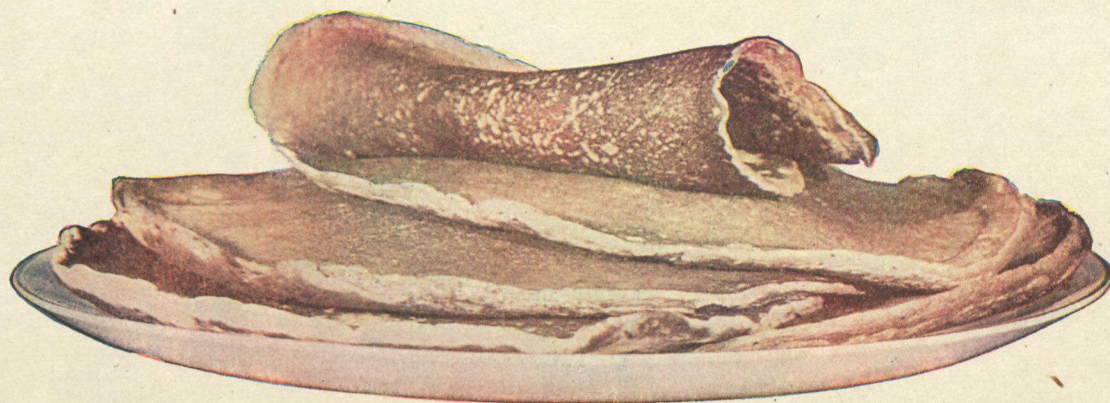


When You Think of Pancakes—Think of FIVE ROSES



### More Than a Mere Dessert

After a series of heavy meals, Pancakes provide a light, appetizing and nutritious board.

To save cooking a big meal—serve Pancakes.

When the appetite balks at meat, and fish becomes distasteful—serve Pancakes.

A full pancake meal becomes twice welcome through the use of

# Five Roses<sup>★</sup>

FLOUR *for Breads-Cakes  
Puddings-Pastries*

This wonderful flour brings real nutrition to fried cakes, dainty aroma and flavor, and a palatable richness. To the sturdy food value so plentifully stored up in Manitoba's finest wheat, it adds ease of digestion.

Then, you can display variety by serving these fried cakes in different tempting ways.

Serve them with bacon instead of potatoes—your folks will approve the crisp, new blend of flavors.

Or, as dessert, in the French style—spread with jelly and rolled. Maybe, in the English style, rolled while warm in powdered sugar ready to cut.

Let each please his individual palate with fresh butter, thick syrup, sugar or milk—you will find FIVE ROSES pancakes have a wide appeal.

TO SERVE A VARIETY OF FRIED CAKES—Send for the famous FIVE ROSES Cook Book. Pages on Pancakes, Griddle Cakes and Waffles, besides 144 pages of infallible recipes on Cakes, Biscuits, Bread, Rolls, Puddings, Pastries, etc. So essential that almost half a million housewives have found it indispensable. Sent on receipt of 20c. (stamps or silver). Address Dept. E-340.

LAKE OF THE WOODS MILLING CO., LIMITED  
MONTREAL

★ GUARANTEED NOT BLEACHED—NOT BLENDED

