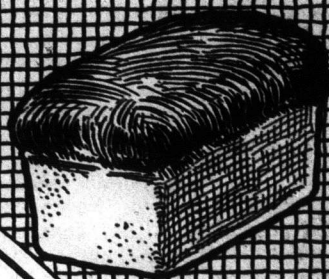


BAKED WITH
ORDINARY FLOUR



BAKED WITH
ROBIN HOOD
FLOUR

The Secret of ROBIN HOOD is in the Milling

WESTERN Canada is famous for the high grade milling wheat grown. This supply is available to all millers if they wish to pay the price for the choicest grade.

We guarantee every sack of ROBIN HOOD, therefore have no alternative but to grind only the finest grade of wheat procurable. The ROBIN HOOD system of milling is the result of fifty years' experience in milling a quality flour.

Competition in milling inferior grades of flour is so great we do not care to enter it.

If you want to be sure of your bake day results

Use ROBIN HOOD FLOUR

**ROBIN HOOD
PORRIDGE OATS**

Milled in the West from Western Oats

Nothing more pleasant for breakfast than a heaping dish of ROBIN HOOD PORRIDGE OATS with rich cream. Try it!

"Fresh from the Rolls daily"

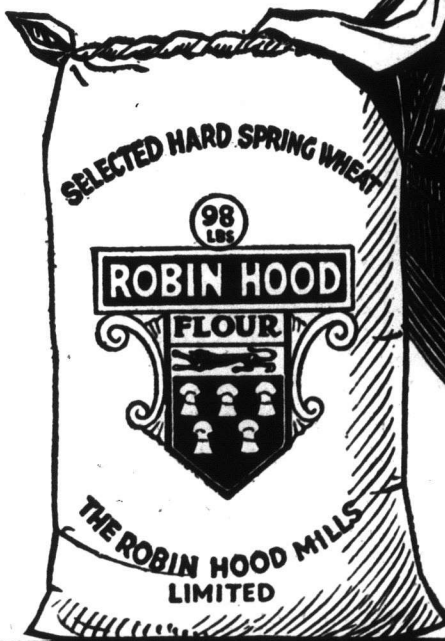
ROBIN HOOD MILLS LIMITED

MOOSE JAW

CALGARY



Take a pinch of any flour—then a pinch of ROBIN HOOD—you will note the difference. ROBIN HOOD—is slightly rough but of a uniform fine granulation. You can feel the tiny granules that denote absolute freedom from dust.



**MONEY BACK
GUARANTEE IN
EVERY SACK**

