

Simply Delicious!



Try it on Berries, Pies, Cereals, Puddings, Desserts or Coffee

Your first sip of Keepsweet Cream will amaze you. You'll marvel how it is possible to seal pure cow's cream in cans while retaining all the fresh delicious flavor!

After using canned milk products you will find the flavor of Keepsweet Cream incomparably superior.

Try it, for instance, on berries. There's a test for you! Pour the Keepsweet Cream just as it comes from the can over the berries. It makes a pretty picture—the ripe, full berries partially submerged in rich cream. And the flavor—simply delicious!

It is equally good on all kinds of cereals, breakfast foods and porridge, and puts that rare richness and silkiness into coffee and other beverages, hot or cold.

Try it on puddings! Or on pies, or with blanc-manges, or frozen desserts!

Ordinarily, raw cream too often lacks the richness and the fullness which is perhaps one of the greatest features of this wonderful Keepsweet Table Cream.



It is Not Condensed Milk: It is Pure Cow's Cream

There is no other product like Keepsweet! It stands in a supreme class by itself. It is not condensed milk. It is not evaporated, medicated, dried or treated.

It is cream, the purest, the richest, the finest cream that healthy, well-bred Canadian cows can give.

The cream is hermetically sealed in sanitary cans and every atom of germ life in the Cream is destroyed, thus making the cream PURE! That's why Keepsweet will keep so long in all its purity, in all its sweetness, in all its freshness.

Absolutely nothing is put into Keepsweet Cream to make it keep, and nothing is taken away. It is the cream just as it is when separated from the milk.

Don't Add Water, It's All Ready to Use

Just punch two holes in the top of the can and empty the cream into the cream jug. Then use it as you would ordinary raw cream. Don't add water. It's all ready to use just as it is. If you wish it a little thinner, add milk. Of course, once you have opened the can, Keepsweet Cream requires the same care as ordinary cream.



It Will Keep Sweet All Summer Long

Without ice, without special care, Keepsweet Cream in the sealed can will keep sweet and pure and wholesome all summer long!

Think of the advantages of having such a product always on hand. No worry about the irregularities of ice men or of ice melting and cream souring. No spoiling through hot weather or thunderstorms.

Up on your shelf is your cream supply—a score or more of cans of Keepsweet Table Cream. It inspires you with a feeling of confidence as it is always ready for instant use.

How It Is Done

The Cream is first pasteurized, which temporarily prevents souring or fermentation. It is then homogenized, which makes it more readily digestible. The cream is then sealed in sanitary cans, after which it is sterilized, can and all. This destroys all germ life. It is thus made literally pure.



No Meal Complete Without Keepsweet

Ask any good grocer for Keepsweet Cream. He can supply you with the Baby size can, containing 6 ounces, or the Family size can, containing 11 ounces. Many families now order Keepsweet by the case.

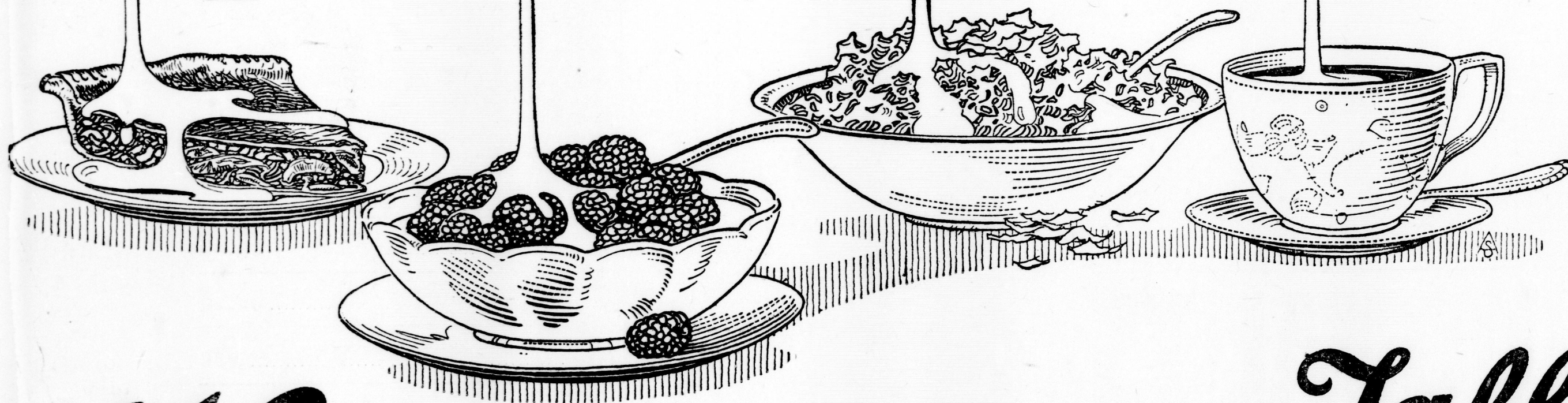
You will become a regular user of Keepsweet because of its delicious flavor, its convenience and its economy and because it is fresh cow's cream in the purest form that you can buy.

Wonderful for Summer Cottagers and Hotels

If your milk or cream supply at your summer cottage or hotel is uncertain, order at once a supply of Keepsweet Table Cream. In most localities the price of Keepsweet Cream is identical and sometimes even lower than the price of local cream.

Keepsweet Cream is the natural solution of your milk and cream problem. Take along a supply and have rich, wholesome cream on your berries, pie and in your coffee!

DOMINION MILK CORPORATION
Toronto Limited Canada



Keepsweet Table Cream

CLAIM DEFECTIVE SIREN WAS CAUSE OF WRECK

Officers of "Canadian Commander" Testify Lighthouse Fog Alarm Did Not Operate.

MONTREAL, July 27.—Failure of

a Miquelon lighthouse to operate its siren during a heavy fog, of conditions which prevented the horn from being heard, combined with an unexpected strong current setting in towards the land, were given as the reasons for the grounding of the C. G. M. Canadian Commander by the captain and chief officers of the ship, testifying before the wreck

commissioner's court here today. The grounding of the vessel occurred on July 3 in a bay near Platte Point, Little Miquelon Island. Captain D. M. MacLean, master of the vessel, Clarence Beavers, chief officer, and Howard Pieroway, wheelman on duty at the time of the disaster, testified that the first time they heard the siren was four days

after the ship had grounded. R. T. Heniker, K.C., representing the masters' interests, asked that an investigation be made regarding the allegation that the fog siren had not been sounded for four days of dense foggy weather. The case was concluded and taken on for deliberation by the wreck commissioner's court.

FIND 3 BODIES IN ST. CLAIR IN 3 DAYS

SARNIA, July 27.—The St. Clair River gave up its third human body, in as many days, today when that of Wesley Forbes, fireman on the S. S. Ramonic, who was drowned after

taking cramps in an early morning swim on Tuesday last, was discovered floating in the water at Courtright, twelve miles from the point where he drowned. As the local authorities have not yet been able to find the dead man's relatives, burial of the remains will likely be made at Point Edward.

NOTED MOUNTAIN CLIMBER KILLED

GLACIER PARK, Montana, July 27.—Dr. Frank B. Wynn of Indianapolis, nationally noted as a leader in mountain climbing activities in the United States, was killed in a fall

from a cliff here today while at the head of a party ascending Mount Siyeh.

WILL HANG TWO ON COAST. OTTAWA, July 27.—There will be no intervention by the government in the death sentence on Paulson and Robinson to be carried out tomorrow morning in Vancouver.