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IN Nut-Krust Products you will find your fondest dreams for "the home-made cooking of grandmother's days" fulfilled.

For Nut-Krust Products have the rare, delicious flavor which only the purest and finest ingredients, combined by the most gifted bakers, can impart. There are no substitutes in Nut-Krust Products.

Nut-Krust Products—As Pure and
Wholesome as Can be Made

In these days of "substitute" cooking—made to a price—lacking in "home-made" flavor, wholesomeness and "keeping" qualities, you'll find Nut-Krust Products doubly welcome.

For Nut-Krust Products are baked according to the Nut-Krust ideal—to make the best food products which it is possible to produce and sell over a retail counter. No glucose, saccharine, egg powders—no cotton seed or packing house substitutes for butter or shortening enter a Nut-Krust Bakery.

We buy only strictly fresh eggs, and candle them before using. The milk and butter—real butter—are of the best. First-grade flour and pure leaf-lard are used. All nuts are the finest we can obtain. The raisins are highest grade, hand-picked and hand-washed. Every article used in a Nut-Krust Bakery must be up to Nut-Krust standard. And this standard is so high that we cannot buy from several good whole-sale houses supplying the bakery trade.

Everything is Baked in the Room Where It Is Sold

Nut-Krust Products are baked right before your eyes. Nut-Krust Bakeries are a marvel of spotless cleanliness. The floors are tiled, the walls and ceilings white. The attendants clothed in white. Electric ovens and electrical equipment throughout do away with soot and carbons from gas. Nut-Krust bakers are clean and healthy.

Nut-Krust Bakers are Masters of Their Trade

With every Nut-Krust baker, baking is an art to be studied. He is taught to be a master of his trade—to better each day, if possible, the achievements of the preceding day. The result is a quality of Bakery Products never before offered to the public over a retail counter.

An Appetizing Variety of Quality Products Unequalled for Their Delicious Goodness

In the Nut-Krust Bakery you will find an unequalled variety of cakes, rolls, bread and Nut-Krust specialties.

You will smell the delicious fragrance of richly-baked products. But only by tasting them can you experience the supreme goodness of Nut-Krust Products. Visit the Nut-Krust Bakery to-morrow.

Exacting Clean - Quality Supreme

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