

Let "Blue Ribbon" Products Help Make Your Christmas Table a Delight

Christmas is especially a time when women like their baking to be good. They are then most anxious that the Christmas meals be all they could wish. One of the chief pleasures of a good housekeeper on that day is to hear her husband, the children, or her friends tell her "the dinner was just fine." Now to secure such a happy result you must have the best of everything. So we suggest that you get "Blue Ribbon Baking Powder"

for your baking—that you serve "Blue Ribbon Tea" on the joyous occasion—and that you ask for "Blue Ribbon Spices," etc., when buying your Christmas supplies. Many thousands of present users of "Blue Ribbon" Products will do this. They wouldn't think of doing anything else because they know how good these Products are. But we want YOU to join these well pleased thousands.



THE BAKING POWDER



THE TEA



THE COOK BOOK

Here are three Blue Ribbon articles which should be in every Western Home in plenty of time for Christmas—Blue Ribbon Baking Powder—Blue Ribbon Tea—the Blue Ribbon Cook Book.

Blue Ribbon Baking Powder is now used in most of the homes of Western Canada. It is so generally used because it has shown these good Western cooks that they can always do better baking with it.

It is absolutely pure and perfectly prepared. Good results always attend its use.

It makes the biscuits or cakes light and flakey. Makes them look well besides tasting well.

You will be more than pleased this Christmas if you use Blue Ribbon Baking Powder. Your Grocer can supply it. Ask for Blue Ribbon Baking Powder.

Buy a packet of Blue Ribbon Tea and learn how good it is. Then you won't have any but Blue Ribbon Tea for Christmas or any other occasion.

Great numbers of new users of Blue Ribbon Tea have started because we say we will refund your money if you are not perfectly satisfied with it.

We believe it is a fair offer.

We want you to buy a packet on that basis.

It is so good, so rich and strong, that you will be delighted with it.

Get this Famous Cook Book Cheap

No matter what kind of a Cook Book you have you need a Blue Ribbon Cook Book.

We never sell single copies for less than 35 cents each, but you can get one for

25 cents

Send 25 cents and the Coupon in the corner, which is worth 10 cents, and we will deliver it free to your address, or you can have the Cook Book, and a year's subscription to the Western Home Monthly for 75 cents.

It is especially prepared for everyday use in Western homes and is practical and up-to-date. For instance, all ingredients are given by measure instead of weight, so you do not need scales. It tells briefly and simply just what to do, and what to avoid to obtain best results; how to get most nourishment from foods; how to combine and serve them attractively. Everything is so conveniently arranged and indexed that any information desired may be found.

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Old Game Tainted Meat to	Tarts Tea
Restore Wild flavor to Overcome	VEGETABLES
Bear and Buffalo Cranberries, etc.	26 Recipes
Pigeon Pie. Prairie Chicken or Grouse.	(See also Pickles and Cooked Fruits)
	Vegetables to serve with different meats
	Waffles Yeast

This Coupon is Worth **10c.**

Blue Ribbon,
Winnipeg

I enclose Coupon and 25c for Blue Ribbon Cook Book.

Name

Address

Address Blue Ribbon, Limited, Dept. W.H.M., Winnipeg, Man.