



The Prof.:

The Gluten—that's what holds the bread together. It is the elastic part of flour, the skeleton of the loaf, as it were. The more gluten in a flour, the more bread it makes and the bigger the loaf. Now, can any student explain why

FIVE ROSES FLOUR

"Not Bleached---Not Blended"

Always makes the finest bread?

Because it is milled from the most glutinous wheat grown in Canada—the finest under the sun. Then it is milled so fine and even that not only in bread, but in pastry-making as well, it yields uniform smoothness of texture and always "rises to the occasion."

When testing recipes or competing in class or kitchen, for prize or pleasure, use FIVE ROSES for best results.

LAKE OF THE WOODS MILLING
COMPANY LIMITED
MONTREAL

P.S.—Have you got your copy of the
FIVE ROSES Cook Book yet?