

# Helps for Christmas Baking

## High Grade Baking Powder



## Makes Good Baking Easy

You will find that most of the experienced cooks and housewives of the West use Blue Ribbon Baking Powder. They have tried other kinds which made big claims, but found Blue Ribbon the most satisfactory and dependable.

Young cooks will be saved much worry, disappointment and loss of time and good materials, if they use Blue Ribbon Baking Powder right from the start.

It contains only the highest grades of pure materials, refined till the last little trace of impurity disappears.

And every stage of the process of manufacture is under the scrutiny of experts harder to satisfy than you yourself would be.

The result is a steady, even action in the "rising" process, which makes the biscuit or cake light and flaky, and of a nice even texture throughout.

The food is therefore Wholesome, as well as light.

Ask your Grocer for Blue Ribbon Baking Powder. Don't let him put you off with any substitute.

Blue Ribbon costs you no more than the "just-as-good" kinds. 25c. a pound. Ask for it.

## A Handy Cook Book

Even if you have a fairly good one already, you need a Blue Ribbon Cook Book.

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 easily found.



Bound in Oilcloth; 5 x 7 1/2 inches

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Garnishes Old Game Tainted Meat to	Vegetables to serve with different meats
Restore Wild flavor to Overcome	Waffles Yeast
Bear and Buffalo Cranes Plovers, etc	
Pigeon Pie. Prairie Chicken or Grouse.	

This Coupon is Worth **10c.**

Blue Ribbon,  
Winnipeg

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

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Address

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