



“SPECIALLY SELECTED RECIPES”

THIS is a new and larger edition of our famous “EDWARDSBURG COOK BOOK.”

Many novel recipes have been added to the old favorites, which have grown more popular with each succeeding season.

Here you will find the most satisfactory recipes for using BENSON'S CORN STARCH for thickening Gravies and Sauces—for getting the fine texture of Cake—for making flaky Pie Crust—as well as for Puddings; Blanc Mange, Ice Cream, Custards and Creams.

In using “CROWN BRAND” CORN SYRUP, it is well to remember that this delicious Table Syrup is made under the most hygienic conditions, and is pure, wholesome, and nutritious.

It is packed in convenient sizes—in 2, 5, 10 and 20-pound tins, and in 3-pound “Perfect Seal” Glass Jars.

Every grocer in Canada, from the Atlantic to the Pacific, carries BENSON'S CORN STARCH and “CROWN BRAND” CORN SYRUP.

PREPARED AND GUARANTEED BY

THE CANADA STARCH COMPANY Limited

Head Office: MONTREAL

Works: Brantford, Cardinal and Fort William, Ont.

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