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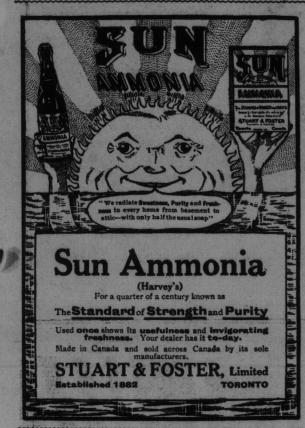
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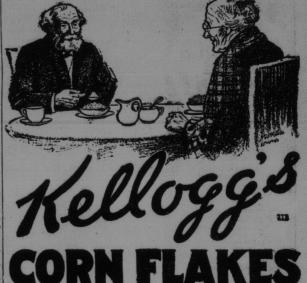


## The Woman's World



AND HOW THEY MAY BE AVOIDED

## TheOneDish That Agrees With The Aged



Flour trial is essential butit is not your work!

Get the Original

Flour varies from time to time in baking quality. This is because wheat continually varies according to soil conditions, etc.

Therefore, if baking results are to be constantly high, baking tests are essential. It is unreasonable to expect you to make these tests at your expense.

So from each shipment of wheat delivered at our mills we take a ten pound sample. This is ground into flour. Bread is baked from the flour. If this bread is high in quality we use and large in quantity, we use the shipment. Otherwise we sell it.

By simply asking for **FLOUR** bearing this name you can always be sure of more bread and better bread.

"More Bread and Better Bread" and "Better Pastry Too" 523