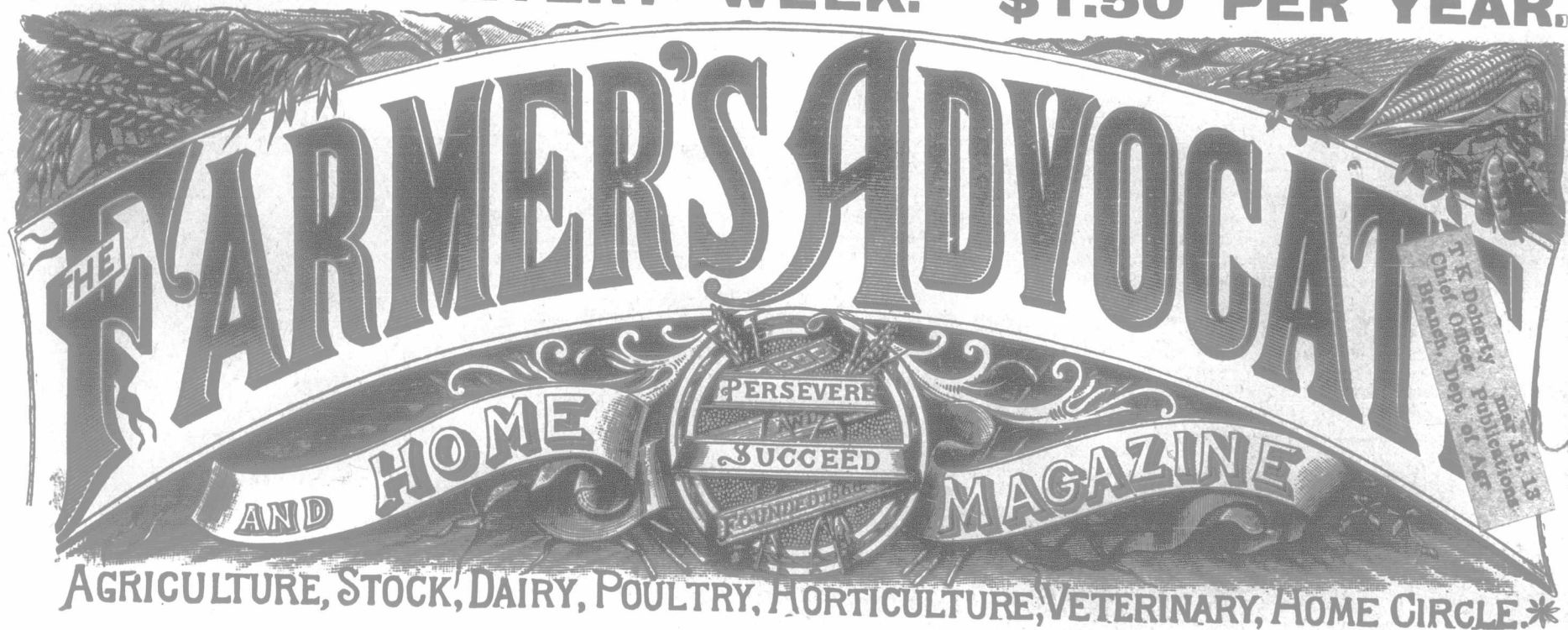


PUBLISHED EVERY WEEK. \$1.50 PER YEAR.



Vol. XLVIII.

LONDON, ONTARIO, MAY 8, 1913.

No. 1076

Try the Flour Recommended by a Host of Grocers

YOU will find it will make lighter, whiter, moister and sweeter-flavored bread than ordinary flour does. The taste of the cakes and pie-crust, too, will be more delicious. What is the name of this flour that such a host of grocers recommended? Why, of course, it is

PURITY FLOUR

—the flour you've heard so much about lately—the flour that one of the world's largest milling companies stands behind with this unqualified guarantee:

“Order a sack of PURITY FLOUR. Give it as many tests as you like. If it does not prove to be the very best flour you have ever used, your money will be returned.”

Order that sack right away. If your grocer hasn't PURITY FLOUR, he can get it for you.

PURITY FLOUR

MAKES

“More Bread and Better Bread and Better Pastry, too”

RECEIVED
MAY 20 1913
Publications Branch