

OVER 200,000 WOMEN HAVE SENT for this 144-PAGE BOOK

ALL ABOUT BREAD AND

CAKE MAKING famous FIVE ROSES Cook

G CO. LIMITED, MONTREAL

Make Your Bread Enticing

Bread is so essential to growth and vitality, you should encourage your folks to eat more. Win them to bread-eating by making your bread irresistible.

Baked from FIVE ROSES flour, your loaf enjoys a unique personality that belongs to none other.

Appearance, flavour, digestion, economy - all are served by using

for Breads-Cakes Puddings-Pastries

In the same splendid loaf, let it bring you this extra quality: -a fulness of nutlike flavour, a sweetness that is envied by the best cooks everywhere.

-a crisp, thin crust that is crinkly and toothsome.

-an elastic texture, porous and well-risen, that retains for days its original freshness, the kind that cuts without crumbling. -every slice not only a delight, but a source of vitality, alive with the matchless nutrition of Manitoba's richest wheat. -a downy lightness ensuring ready and complete digestion. FIVE ROSES brings more-it brings economy. Because of its uncommon strength, it absorbs more liquid and produces more loaves with less exertion.

Insist on FIVE ROSES flour for all your baking.

It promotes the family health and mitigates the high cost of living.

