

EADY?



run it

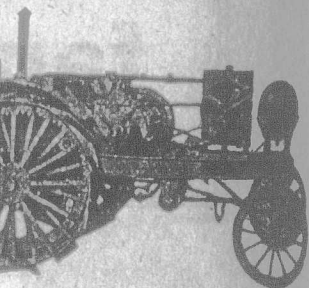
Equipment as your



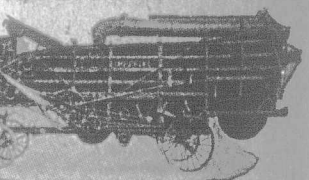
M. I. Adolph, of Gowans-
town, Ont., declares that his
silo filling outfit "is a source of
satisfaction and profit. I
could not want to be without
my 10" Gilson Silo Filler, 8 h.p.
Gilson Engine and 12x30" Gil-
son Hilo Silo. I have used it
for three seasons, and have
had practically no trouble—it
was always ready when want-
ed."

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WE call it "Cream of the West" for the best of good reasons. Just as the cream is the best part of milk, similarly the wheat we use is the "very cream" of Western hard wheat, the finest wheat in the world for bread. That is why

Cream ^{of the} West Flour

The hard wheat flour that is guaranteed for bread

makes splendid, big swelling loaves, always highly nourishing, always dependable.

The reason is, the Western hard wheat we use is exceptionally rich in gluten, the elastic substance that enables the yeast to make the bread rise properly. Be-

sides, the gluten has a wealth of body-building protein which ensures the highest nutritious value.

Cream of the West is always the same high quality and uniform strength. It never varies, never upsets your recipe.

Every shipment of wheat undergoes a test in our laboratory, by which we know exactly what it contains; this test enables us to keep our flour uniform in quality. Not only this, but our expert bakers are continually testing the flour by baking big bulging loaves with it.

You can have these splendid results too, with your own bread. Just give Cream of the West the right good trial it deserves. Then you will use it always.



The Campbell Flour Mills Co., Limited
West Toronto, Ontario

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