BAKING POWDER Used by the Winners of Special Prizes for Home Baking at 82 Western Fairs last year

RIBBON

At Brandon, Calgary, and 80 other Western Fairs last year, special prizes were offered for the best Tea Biscuits, made with Blue Ribbon Baking Powder. A col

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Over a thousand Competitors took part, and the result was the finest showing of light, flaky, toothsome biscuits ever exhibited in the Canadian West. So high was the general average, that the judges had a difficult task deciding which were the best plates amongst so many good ones.

The ladies who baked such excellent biscuits were not professional cooks, and few of them had ever exhibited before. They were simply the wives and daughters of Western citizens and farmers. Any woman (and some men) could do just as well by using Blue Ribbon Baking Powder and following the plain and simple directions.

Blue Ribbon Baking Powder is carefully manufactured from the highest grade of pure materials, perfectly proportioned. So it always works evenly and strongly, and gives uniformly good results. It makes your food Wholesome, as well as Light.

Prizes Offered at This Year's Fairs

In response to numerous equests, we have renewed our offer this year as follows: Half-Dozen Tea Biscuits, made with Blue 1st. 2nd. 3rd. Ribbon Baking Powder. Empty can to accompany each exhibit. - - - - - \$5.00 \$2.00 \$1.00

Here is Good Recipe for Tea Biscuits.

TEA BISCUITS - Ingredients - 1 pint flour, 2 level tablespoons butter, 4 level teaspoons Blue Ribbon Baking Powder, ½ teaspoon salt, 2 level tablespoons lard, milk to make soft dough from ½ to 1 cup according to the flour used.
Sift flour, Blue Ribbon Baking Powder and salt into mixing bowl. Add butter and lard, and cut it into the flour with 2 knives. Add milk by degrees. Turn out on lightly floured board; roll quickly in the flour. Flour your rolling pin; roll out dough about an inch thick and cut with a floured cutter. Bake in a VERY HOT oven 15 or 20 minutes.

Look up offer in Prize List of your Fair, and be ready to win one of these prizes.

If your grocer has not Blue Ribbon Baking Powder in stock please let us know. Write for Free Copy of Selected Recipes Booklet.

Blue Ribbon

Dept. W.H.M. Winnipeg