## M C 2289



## THE SCARLET PIMPERNEL

the evining times

## LIFE NOW A PERPETUAL FEAST



Essentials of good bread are just three--common sense, a good oven and Purity Flour. Produced entirely from the choicest Western Canada Hard Wheat. That's why Purity Flour makes Pin most delicious bread with least trouble.



of a cook, in order to insure good bread and
pastry on Baking Day, is a good flour, and one which is unfiorm. A brand which varies in qualty and strength, and requires dififerent methods of using every time, is a source of worry to any cook and the cause of much spolied bread and pastry. FIVE ROSES FLOUR is made by a process which insures every barrel and bag of flour which leaves the mills, beling learns to use it she will find that the "FIVE ROSES" way of baking will learns to use it she will tind that the "FIVE ROSES" way
give the same unflorm results-the best-every Baking Day.
ask your grocer yor it.
Lake of the Woods Milling Co., Limited. Montreal. St. Jobri.
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We cram the


## The First Need

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