

better'n
the lib'ry
s's room
ay'most
laughed
er place

of lemon.
shell and
it for you
next time;
and lobster,
I pick out
tring from
s large as
heat it in
Put in the
Do not
no not put
all dishes,
each one.

key.—Two
large cup
on chopped
per. Pick
cut it in
it. Heat
but do not
oning and
small ones
with bread
y may be

oked eggs,
the eggs
they are
and but-
six small
t them in
our finger.
n the bot-
er of egg,
epper and
er all with
Then more
ll the dish
top. Put
own in the

oked eggs,
paprika.
t the eggs
rently and
paprika,
ve on thin
h parsley
rettier if
d put it
cover the
p out the
for this
rums on
oven, but
u like.



BISCUITS MUST BE FRESH
TO BE PALATABLE
MOONEY'S BISCUITS
ARE THE FRESH BISCUITS

Fresh enough to take the place of the bread and biscuits you bake yourself.
Because the **MOONEY** system is so perfect that every biscuit is shipped the same day it leaves the oven.
The big Winnipeg factory is so close that your Grocer gets **MOONEY'S** in a few hours—no long haul—no deterioration.
Besides the demand for **MOONEY'S**—the popular biscuit—is so great that his stock is always changing.
MOONEY'S never grow stale on the grocers' shelves,
That's one reason why



MOONEY'S
PERFECTION
SODA BISCUITS

are fresher, crisper and more appetizing.
Ask for the big package or a sealed tin and judge for yourself

"LET MOONEY DO IT"

