

The National Breakfast Dish **MARMALADE** MADE WITH **Lantic Sugar**

Have perfect marmalade this year—clear, bright, firmly jellied—the kind you are proud of every time you take a jar from the shelf. It is easy to have this kind of marmalade when you make it with LANTIC SUGAR.

LANTIC is the best sugar for marmalade, jellies and all preserving because of its purity and "Fine" granulation. It dissolves instantly in hot fruit juice and removes the necessity for long cooking after the sugar is added.

Order LANTIC SUGAR in our trademarked sacks or cartons. These are packed by cleanly machinery at the refinery. When you open a package of LANTIC SUGAR you know that yours is the first hand to touch it. Never

buy sugar by the "quarter's worth" or "dollar's worth." Get the full weight sacks and cartons with the red ball trademark. 2 and 5-lb. cartons, 10, 20 and 100-lb. sacks. The 20-lb. sack will be found specially convenient at preserving time.

Use your own marmalade recipe if it is perfectly satisfactory. If you would like to try a new one which has been endorsed by high authorities in culinary work, write for our little library of three cook books, "Lantic Sweets." The book on Lantic Preserves gives many excellent marmalades and jams collected from the best sources and carefully tested under our own supervision.

Plan to do more preserving this year. Sugar has advanced less in cost than any other food of equal nutritive value. Home preserving saves the fruit and provides a valuable supply of delicious food which the housewife may draw upon as she needs it.

Send today for your copy of the booklets. They will be mailed at once in a neat container without charge; but we shall be greatly obliged if you will give us the name of your grocer along with your own name.

Address Department T
**ATLANTIC SUGAR
REFINERIES, LTD.**
Power Building Montreal, Canada

