Manufacturers of the finest grade, snowy-white pure wheat flour, which is sold under the trade name of Rose Bud-Flour. Each sack guaranteed.

BROOKS' MILL

CHESTERTOWN, MD.

The house-keepers of two counties are beginning to realize that there is a lot of old-fashioned goodness in every sack of Rose-Bud Flour.

We Want to Comment A Little On

ROSE-BUD FLOUR

Hours Upon Countless Hours Have Been Spent By Experimenters In The Flour Industry To Find The Perfect Flour—And But Few Have Found It

Rose Bud Is One Of The Perfect Flours---And Here's Why

It Makes The Most Delicious Biscuits That You Can Picture

OWING to the snowy whiteness, absolute purity and rich even texture of Rose-Bud Flour, a biscuit can be made from it that seems to be just a little bit different from all other biscuits. There's a certain freshly baked taste and crispness about them that makes a fellow's mouth water and his appetite to yearn for just one more. The wife will do well to have such biscuits several times a week—it'll tickle the old hubby most to death.

Pie Crust Made of This Flour Is Just Chuck Full of Goodness

IF there's one thing that will touch the heart of a man, it's a real old-fashioned pie, void of all frills and ruffles—the same kind that the Grandmother used to make. And to make this old-fashioned pie the housewife should use a flour that is particularly adaptable to the formation of a real crust. One that is as crisp and fresh as a well-baked apple, and as appetizing. Rose-Bud Flour can't be beat for this kind of a crust.

Cakes Just Can't Be Excelled When Rose Bud Flour Is Used

THERE is something about the finely-milled texture of this flour that makes it stand out as a paramount product for the making of quality cake. Any ordinary recipe may be followed, and if this flour is used the housewife will find she has turned out a home-made product that will excell any cake she ever bought over the counter from a commercial bakeshop. The body of the cake will be as fine and dry as powdered snow and with an appearance just as appealing.

The Next Time You Want To Make A Cake or Pie Just A Little Bit Better Than the Neighbor Buy a Sack of Rose-Bud

THE TRUTH ABOUT

Rose-Bud Flour

What Is There About It That Has Caused It's Wide-Spread Popularity In Kent and Queen Annes Counties?



THERE certainly must be a reason—and there is! Rose Bud Flour has been proven by the exacting tests given it by the house-wives of Kent and Queen Annes counties. Scores of different kinds of flour have been tried in making biscuits, for instance, yet none [according to the testimony of a Sudlersville lady] could turn out as flaky and crisp a biscuit as the ones made from Rose-Bud Flour.

And it's the same way all through the line of baked goods common to the ordinary household. The housewife when she makes a cake wants it to be just as nice as nice can be, because you know there's a lot of rivalry among the ladies as to who can make the best cake. Well, the next time you want to bake something fine and nice get a sack of this incomparable flour, bake what you like, and invite the neighbors in and watch their verdict, it will be written on their face.

Rose-Bud Flour is positively the best to bake with—it's a superlatively fine flour.

And That's Why ROSE-BUD FLOUR IS THE FAVORITE

ADITORIAL

WHEN something that is different is created or comes to pass, there is a certain news value about it that makes the possesser want to tell others. It is but human nature to want to do this. Now, in the course of our experiments in the manufacture of flour, we have discovered certain salient facts which have been utilized in turning out what we consider to be one of the best flours made in America. And we want to tell you about them, because we consider that the knowledge will be news.

First, we found that a scrupulous cleanliness was an imperative necessity if we were to make a product that was to compete with that of nationally-known concerns. Accordingly we have our plant so managed and constructed that from the time the grain enters the mill until it is automatically dumped into bags and barrels, the most remote chance for dirt or foreign substances to enter has been removed.

Next, in the course of our aforesaid experiments we hit upon a certain secret system of milling that enables us to turn out a flour that is as white as the driven snow. And in doing it there is none of the inherent food value of the grain lost—this is the secret of our system. Exclusive of the outer husk, every particle of food value that is found in the wheat grains, will be found in a bag of Rose Bud Flour.

These are important steps in the making of flour, and greatly add to the guarantee of purity that every consumer has the right and should demand. There are other exclusive desirable points that we will bring to your attention a little later. But before we do, we want you to try a bag, and if you cannot see a difference from the ordinary run of flour, the bag is yours—we will give you back your money.

In Our Next Announcement We Are Going To Tell You of Every Store That Carries Rose-Bud Flour

YOU'LL ALWAYS FIND

Rose-Bud Flour



BECAUSE

It's a real good flour and makes bread and pies and cakes so much better than a lot of flour that costs even more money, and don't you think for one minute that the housewife don't think of these things—'cause she does.

And That's Why ROSE-BUD FLOUR IS THE FAVORITE

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