The Queen of Hearts she made some tarts all on a Summer's Day: the Knave of Hearts he stole those tarts and with them ran away because they were baked with Ceresota Flour.

The Northwestern Consolidated Milling Co.

Capacity 18,000 Bls. Per Day.

Minneapolis, Minn.
Owing to the peculiar dryness of our wheat, as well as our improved methods of milling, "Ceresota" absorbs an unusual amount of water; hence it makes more bread and holds moisture longer than other kinds of flour. In other words, you must use more water with "Ceresota"; consequently you will get more bread to the barrel, and the bread will remain moist for a longer time. In addition to getting more bread, you will have better bread; it will be sweeter and more nutritious. These features are especially noticeable when compared with winter wheat flour. "Ceresota" is sold on an absolute guaranty, which means your money will be refunded if the flour is not entirely satisfactory. On these terms will you not give "Ceresota" a trial and let it speak for itself?

**NORTHWESTERN CONSOLIDATED MILLING CO.**

Capacity, 18,000 Barrels daily. 
Manufacturer, MINNEAPOLIS, MINN.