THE EVERLASTING TRUTH.
The best is always the cheapest; Therefore, use only . . .

GILT EDGE
Best fancy patent. . . .
The best pastry and bread flour.

BAKES
1 MORE
1 WHITER
1 BETTER
BREAD

Than Any Other Flour Made.

Insist upon your grocer giving you the celebrated brand of flour otherwise the temptation is very great for him to give you some other flour that he can buy cheaper and which he will insist is as good a flour as SNOW DRIFT in order that he may increase his profit at the expense of your bread.

DIRECTIONS FOR MAKING BREAD.—To one quart of milk or water add two-thirds of a teaspoonful of yeast; add flour to the thickness of batter, and let it rise over night; then add flour enough to knead softly twenty minutes, or until it will not cling to the board. Let it rise in the pan, then make into small loaves and let it rise again. Bake in a moderate oven. Be sure and not let it stand in the oven after it is done, and we will promise you a most beautiful, sweet, white bread. This flour will work very much better by thoroughly drying it out. Let it set on the back of the stove, or some other warm place, twenty-four hours, and you will be surprised at the difference it will make in either bread or cake. Some good cooks keep a lot of dried out flour on hand all the time, and regard it a great secret.

C. G. A. VOIGT & CO.
STAR ROLLER MILLS, GRAND RAPIDS, MICH.
Front St., Near West Bridge St. Bridge.