Use "WINGOLD" Flour

And you'll enjoy the Babies hour.
BAY STATE MILLING CO.
DAILY OUTPUT 3500 BARRELS

"WINGOLD"
OUR HIGHEST GRADE PATENT

The flour contained in this package, is made from the choicest hard Spring wheat grown in the United States.

"WINGOLD"
Contains the most gluten (the nutritious body-building element of the wheat berry) of any Minnesota or Dakota flour.

"WINGOLD"
Is manufactured with the utmost care, and with the most scrupulous regard to cleanliness, in one of the finest and most modern mills in the world.

"WINGOLD"
Ranks first in the principal markets of the world, and is used exclusively in many of its most celebrated hotels, club houses and restaurants.

Please retain this paper and insist that your next purchase of flour shall bear the same brand.
Most housekeepers make good bread. All can do so by observing the following suggestions:

1. Use "WINGOLD" flour.
2. Warm flour thoroughly before mixing dough.
3. Be sure yeast, whether liquid or compressed, is perfectly fresh.
4. One teaspoonful each of salt, sugar and butter or lard, to each quart of flour, will improve the flavor and texture of the bread.
5. "WINGOLD" is a remarkably strong flour. The stronger the flour, the more loaves per barrel. Strong flour requires plenty of water.
6. Mix your dough quite soft. A stiff dough makes a heavy loaf.
7. Let the dough rise in the bowl until it nearly doubles in bulk. A temperature of about seventy-five degrees is best. Too great heat forces the rising and makes the bread coarse-grained.
8. Kneed the dough thoroughly before making into loaves. Kneeding improves both the color and the texture.
9. The loaf should, at first, be a little over half the height of the baking-tin, and should rise level with the top of the tin before being put in the oven.
10. Do not have oven too hot. An oven at proper temperature will brown flour in two minutes without burning it. Over-baking makes the bread too dry.

"WINGOLD" is made by Bay State Milling Co.

Fourth largest producers in the U.S.
PLANT OF THE BAY STATE MILLING CO. WINONA, MINN. U.S.A.

DAILY CAPACITY 3500 BARRELS.