

COMPLIMENTS OF THE FLEISCHMANN CO.

Do you know that

Numbers of housekeepers, especially among those of the younger generation, seem to think that in order to make a good loaf of bread, the possession of a certain knack is necessary; others evidently believe that the baking of bread is surrounded with a degree of chance or luck. For instance, you hear housekeepers remark that they had "such good luck," or "such poor luck" with this or that baking.

Now, as a matter of fact, any housekeeper can make good bread if she has the proper facilities and goes about it in the right way. It is not a hard nor an irksome task. On the other hand, it is, or should be, a pleasure. To take the raw material and by skillful handling transform it into the "staff of life," develops in a woman a degree of creative genius which may lead her to greater, but never to more worthy accomplishments.

And then the satisfaction of it all I There is something so self-satisfying in turning out from the flour, water, yeast, etc., the tempting brown crusted loaves with creamy, flaky inside. No accomplishment, attained at whatever cost of time and money, can produce a finer sense of self-achievement than the making of good bread with which to supply the family table.

If you have never tried to make bread, ask your grocer for one of our recipes and try it. The ease with which it may be done will surprise you.

THE FLEISCHMANN CO.

ONLY SUCCESSORS TO FLEISCHMANN & CO.

Original Manufacturers, Introducers and Distributers in the United States and Canada of COMPRESSED YEAST. Old Mother Hubbard, She went to the cupboard To get her poor dog a bone; When she got there The cupboard was bare, And so the poor dog had none.



When Old Mother Hubbard Looked into the cupboard, And found there were no bones there.



But while she stood crying,
For the poor dog was dying,
She suddenly had a great thought;
Then quickly she ran
To the grocery man,
And some FLEISCHMANN'S YEAST she bought.



Then she mixed up some dough In a minute or so, And into the oven it went; And the dog, though half dead Soon sniffed the warm bread, And to eating it eagerly bent.



And when she saw shortly
Her dog getting portly,
And knew that her dog would not die,
She ran to the store
To buy her some more
Of the Yeast, to have handy close by.



And well may she say,
And she'll tell you to-day,
With many a shake of her head,
That if she had not
FLEISCHMANN'S YEAST on the spot,
Both she and her dog would be dead.



So 'tis well for us all. Both the great and the small. To learn how to mix up some dough; And be sure that you take A Fleischmann's Yeast cake, For that's the best kind. we all know.

And now, children dear,
Let me say to you here
That good bread, to be healthful and sweet,
Must be properly raised—
And for this we give praise
To Fleischmann's, whose Yeast can't be beat.



POOR BREAD

causes dyspepsia and indigestion, which undermine the health and make people nervous, cross and irritable.

GOOD BREAD

is necessary to health and happiness.

Bread to be nutritious and healthful, must be perfectly raised.

FLEISCHMANN'S YEAST

is the best leaven known to the world. Be sure that it is used in the bread you eat.

Every cake of FLEISCHMANN'S YEAST bears a YELLOW LABEL, with our fac-simile signature thereon, as shown below.



See that every cake of YEAST you buy has our YELLOW LABEL attached.

Now children, when you have completed the drawings in this little book, show mother what a clever artist you are; and then tell her not to forget that FLEISCHMANN'S Yeast will help to make the very best bread and rolls—the kind you like.

Ask your grocer for our latest Recipe Booklet. Or send us your name and address and we will mail one to you free of charge.

THE FLEISCHMANN CO., 701 Washington Street, NEW YORK CITY.