

(Circainos) 1050

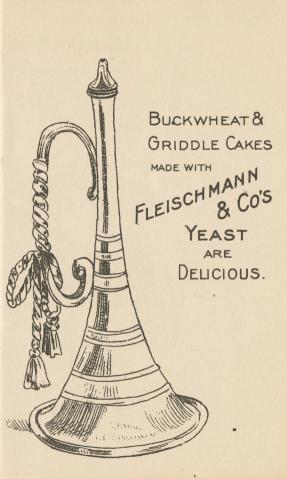
Fleischmann @ Co. introduced Compressed Yeast into the United States and Canada thirty odd years ago.



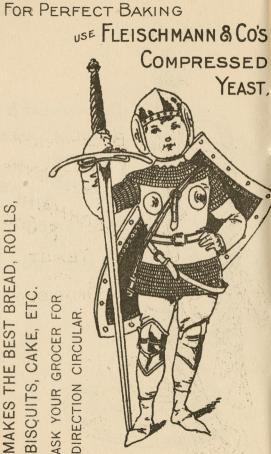
The fact that by its use, whiter, sweeter, better flavored and more wholesome Bread, Rolls, etc., can be produced than with any other leavening agent speedily led to its general adoption by both bakers and house-keepers, and to-day it is used exclusively in all the principal bakeries and institutions and by a large majority of families throughout the North American continent.

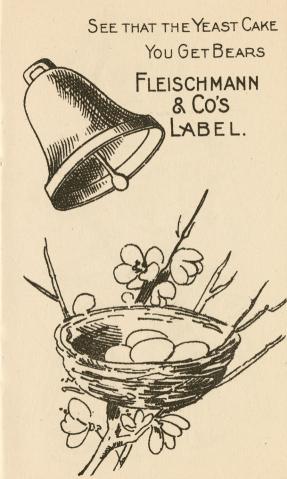
Like every article of real merit, Fleischmann & Co.'s Compressed Yeast has from time to time been imitated by unscrupulous persons. It is, therefore, necessary to direct attention to the fact that every cake of Fleischmann & Co.'s Compressed Yeast bears a YELLOW LABEL with a fac-simile of the firm's signature thus: Hischmann & thereon.

NONE OTHER IS GENUINE.



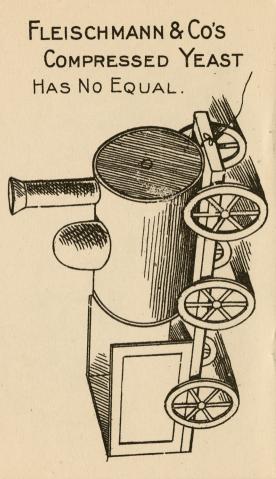
FOR PERFECT BAKING











You Can Always Depend Upon FLEISCHMANN & Co'S YEAST,

PRODUCING UNIFORMLY GOOD RESULTS.



USE FLEISCHMANN & CO'S COMPRESSED YEAST IN MAKING ROOT BEER.



51+/79

MOST PEOPLE KNOW

that Fleischmann & Co.'s Compressed Yeast makes the best BREAD.

SOME DO NOT KNOW

that it is also used in making CAKE of various kinds.

Our book "CHOICE
RECIPES" sent free of charge on request.

Address:

FLEISCHMANN & CO., 701 Washington Street, NEW YORK CITY. Every cake of Fleischmann & Co.'s Compressed Yeast bears a YELLOW LABEL with the firm's fac-simile signature thereon, as shown below.



Until further notice, we will give in return for each lot of 50 of our Yellow Labels taken from cakes of our Compressed Yeast by the consumer and sent by him or her to us at 701 Washington St., New York City, accompanied by a two-cent postage stamp.

A Mandsome Banner Picture.

Ask your Grocer for Direction Circular.