



## SUGGESTIONS FOR USING.

**CERESOTA FLOUR.**--Warm the flour before using to about the temperature of the hand. Use a liberal amount of good yeast, and a little sugar to liven it. "Ceresota" absorbs more water than ordinary flours. If the dough is too stiff, the bread will be heavy.

Give the dough ample time to rise and knead thoroughly just before putting into pans. Kneading improves the texture of the bread and also improves the color.

Owing to the peculiar dryness of our wheat as well as our improved methods of milling, "Ceresota" Flour absorbs an unusual amount of water; hence it makes more bread and holds moisture longer than other kinds of flour. You get forty pounds more bread to the barrel, and the bread will remain moist for a longer time. Besides getting more you will have better bread, sweeter and more nutritious, especially noticeable when compared with winter wheat flour.

"Ceresota" is sold on an absolute guaranty, which means your money will be refunded if not satisfactory. Give "Ceresota" a trial, it will speak for itself. "Ceresota" Flour positively warranted the best made in this Country.

**IMPORTANT NOTICE!** In order to erase the printed matter from Cotton Sacks, remove Flour from Sack, wash or rinse the sack in order to cleanse the dust from it, soak the sack thoroughly in Kerosene-oil over night, then re-wash. The sack can then be made over into an article of every-day use in the household.

# THE NORTHWESTERN CONSOLIDATED MILLING CO.,

CAPACITY 19,000 BARRELS DAILY.

Manufacturer,

FORM NO. 17. SEPT. 1908.

MINNEAPOLIS, MINN.