

Your Grocer will tell you—



that for purity and thoroughly dependable quality there is no
flour he can recommend so strongly as

“CHAMPION” **MUSCLE-RAISER FLOUR**

Good flour is the foundation of all good cooking and given “Champion” Flour, the first step towards successful home baking is assured. “Champion” quality is super-quality—it produces the most delicious cakes, scones and pastries that are made in New Zealand. If you are not already a user of “Champion” Flour, you will marvel at your cooking success when you introduce it into your home.

Use also

“STANDARD”
Rolled Oats
and
“STANDARD”
Oatmeal

“Make the most delicious porridge”

OF ALL GROCERS

Try making these
delicious

MILK ROLLS

½ lb. “Champion” Flour
1 oz. butter, ¼ teaspoonful salt,
½ teaspoonful baking powder,
some milk.

Mix flour, salt and baking powder in a basin, then rub in the butter. Add sufficient milk to make a soft dough. Form into neat shapes, brush over with beaten egg. Bake in a hot oven 10 to 15 minutes

