

CHAMPION

MUSCLE-RAISER FLOUR

THE housewife who makes cakes successfully at home is always particular about the kind of ingredients she uses. She knows that fresh eggs, good butter, and, most important of all, good flour are essential, for without these no amount of skill can produce the best results.

It is for this reason that Champion "Muscle Raiser" Flour has become such a favourite with New Zealand housewives. It is clean, pure and refined to the minutest degree.

You cannot go wrong when you use Champion "Muscle Raiser" Flour, yet it costs not a penny more than the ordinary kind. Put "Champion" on your next weekly grocery order.

In bags of 6½, 12½, 25, 50 and 100.

Use also "STANDARD"
Oatmeal, Rolled Oats
and Gruelmeal

Of all Grocers

Try Making this Delicious CHRISTMAS CAKE

4 breakfast cups "Champion" Flour	
2 breakfast cups sugar	¼ lb. mixed peel
1 lb. butter	¼ lb. almonds
1 lb. currants	10 eggs
1 lb. raisins	1 teasp. baking powder
1 lb. sultanas	1 wine-glass brandy

Cream butter and sugar, add eggs one by one; sift in flour; add fruit dredged with flour. Brandy. Cook 4½ hours in moderate oven.

