MRS. WILSON GIVES RECIPE
FOR TWO OLDEN-TIME CAKES

| One Requires Whites of Eggs, the Other Uses Up the Yolk Proper Method of Making Correct Measurements Is Necessary |  |
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| MRs, M1, . WIL |  |
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| Dowl: and three-quarters cupn of tevel Four and one- haty cuns of flour. Turo lerel tablespoons of baking <br> Tirg |  |
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THE UNWELCOME WIFE


THE WOMAN'S EXCHANGE



Welsbach "THRIFT" At Cost 15 c
To replace wasteful open-flame gas
burners. Give more light than open.
flame burners and use less than half as much gas.
We will show you how to install them.
Complete, ready to for on on any upright ixtura

Broad and Are


The United Gas Improvement Co


## There's a Big Difference!

flour, lard, sugar, yeast, milk, salt,
With such a narrow range of simple ingredients. would not seem possible, at first thought, for bread to vary much in quality.

But there is a big difference!
And this is where Victor has the advantage
we large, sanitary ake, we "just four, but the finest flour "jo not "jut lard," but the purest lard made "just yeast," but the eeast with the reputation of being the best-not "just milk," but whole milk, with all the cream and its rich nourishment retained.

And what's the result?
We are, rewarded for our extra pains and expense or "Victor" Bread has earned for itself a reputation for quality that puts it in a class by itself.

Because we sell direct through our own Stores, eliminating the middlemen's profits, we are able to
give you such a big and unusually delicious loaf at

## Jictor <br> BREAD <br> The Same <br> 8

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throughout Pennaylvania, New Jereey, Delaware and Maryland.

