





# IMPORTANT NOTICE

**"CERESOTA" absorbs More WATER than ordinary flour**

Hence it makes more bread and holds moisture longer than other kinds of flour. **You get more bread to the barrel**, and the bread will remain moist for a longer time. You will have **better bread, sweeter and more nutritious**, especially noticeable when compared with Winter wheat flour. **"CERESOTA" IS SOLD ON AN ABSOLUTE GUARANTY, YOUR MONEY REFUNDED IF NOT SATISFACTORY.**

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. 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.

**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 rewash.

**THE NORTHWESTERN CONSOLIDATED MILLING CO.**

Capacity, 18,000 Barrels Daily

MINNEAPOLIS, MINN.

DP