



The Charm of Purity!

Though science has evolved means by which meats may be made artificially attractive, tender, and flavory, there has not yet been discovered a substitute for purity; hence its charm.

The joy of eating comes not alone from the pleasurable sensation of taste, but from that and the consciousness that the food eaten is strictly pure, wholesome, and nutritious.

These are days in which it is most important that the watchword in foods be "Purity." The strain of the times—the influenza—the need to be up and doing—These call for rugged health and strength, the complements of eating pure foods.

The difficulties of housekeeping now, more than ever, require foods of convenience as well as of nourishment and of economy.

Here are cooked meat products of the finest quality, such as no housewife can prepare. They are most delicious and made of only selected meats and pure spices. They are, in fact, the finest foods that science, money and conscience can produce.

Sausages, frankfurters, meat loaf, cooked corned beef, pork pies, pork roulade, boiled ham, smoked ham, bacon, etc., all prepared in a pure white tiled kitchen

where you are welcome at any time to see the men at work in their white uniforms.

Here indeed is the charm of Purity.

Here, too, the virtue of economy.



U. S. Government Inspected Establishment No. 317.
Morgan Avenue and Rock Street, Brooklyn, N. Y.