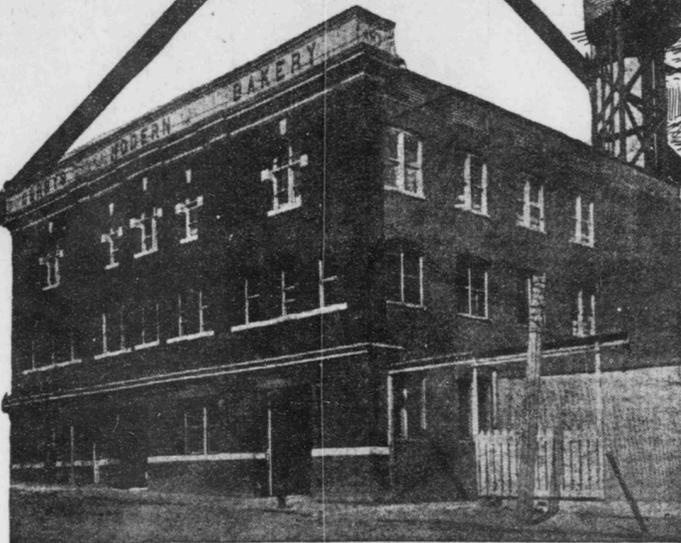
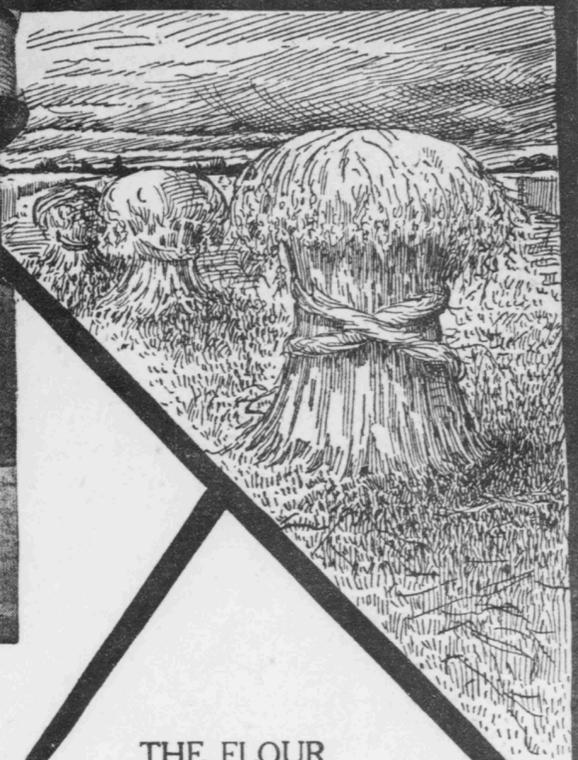




THE CHEMIST



CORBY'S MODERN BAKERY.



CORBY'S BAKERY
Is the only known Bakery to employ the exclusive services of an Expert Chemist in their own perfectly equipped laboratory, where all ingredients are thoroughly tested.

The Bakery in which CORBY'S MOTHER'S BREAD is made is the most Sanitary and Scientifically Equipped in the United States. Its Modern Improvements for Better Bread Baking are copied the world over.

THE FLOUR
Used in Making CORBY'S MOTHER'S BREAD is milled to our Special Order at an advanced price.



CORBY'S MOTHER'S BREAD

100% PURE

CORBY'S MOTHER'S BREAD is the Best Loaf that Expert Bakers, Modern Facilities and the Finest Obtainable Ingredients Can Produce.

All the Yeast used in CORBY'S MOTHER'S BREAD

1,848 Quarts of Personally Inspected Milk are used Daily in making CORBY'S MOTHER'S BREAD

is prepared by the CORBY Process in Our Own Yeast-Making Plant, which also supplies many of the Largest Bakeries throughout the United States with Yeast, including those in Philadelphia, Pittsburg, Chicago, Boston, Providence, Kansas City, Newark, Baltimore, New York, St. Louis, Cleveland and many others.

CORBY'S YEAST-MAKING PLANT.

