

All Bakers Use Milk in Making Their Bread---BUT the Whole Idea of Milk in Bread Is

Defeated If the Yeast Is Not Properly Prepared to Produce a

Healthy Fermentation. The Yeast Used in

CORBY'S MOTHER'S BREAD

100 PURE

Is prepared by our own patent process, right in our own yeast-making plant, which also supplies the best bakeries throughout the United States with yeast. CORBY BROTHERS' BAKERY is the only bakery in this country manufacturing its own yeast. Also the only bakery that employs an expert chemist and has a perfectly equipped laboratory right on the premises.

100% PURE CORBY'S MOTHER'S BREAD IS DELIVERED HOT THREE TIMES DAILY ALL GROCERS

100% PURE