We Now Have

Fresh Falcon Self-Rising Pancake Flour

The famous Falcon pancake flour is ready for our customers. Falcon pancake flour is SELF-RISING. Use no salt, yeast or baking powder. Falcon pancake flour is a blend of wheat, corn and rye in ideal proportions and the delicious Falcon pancakes, gems, muffins or waffles which have the nutrient in them for toiler or thinker, are a safe breakfast for every stomach. Falcon pancake flour is ready for the oven in five minutes. Directions are on every two or six pound package. The recipes follow and show how easily a real health breakfast is prepared:

**PANCAKES**

To two cups Falcon Self-rising Pancake Flour add enough sweet milk or water to make a comparatively thin batter, or use two cups Pancake Flour, two cups milk, one tablespoonful sugar or syrup, one egg; have griddle hot; bake most after turning.

**MUFFINS**

Two cups of Falcon Self-Rising Pancake Flour, one cup sweet milk, one heaping tablespoonful sugar, two eggs; mix the ingredients thoroughly before adding the pancake flour. If richer muffins are wanted, add more eggs. Use no salt, yeast or baking powder.

**WAFFLES or GEMS**

Two cups Falcon Self-Rising Pancake Flour, one cup sweet milk, two eggs, one tablespoonful sugar, piece better size of walnut. Mix the ingredients thoroughly before adding the flour.

We Sell Falcon Pancake Flour

Falcon Pure Foods:
- Falcon Whole Wheat Flour
- Falcon (Wheat) Breakfast Food
- Falcon Best Patent Flour
- Falcon Self-rising Pancake Flour

GREEN & DE LAITRE CO.,
Exclusive Wholesale Agents for Minneapolis.

SHANNON & MOTT COMPANY

Falcon Pure Foods:
- Falcon Self-rising Pancake Flour
- Falcon Gluten Flour
- Falcon Snow Drift Pastry Flour