

Eureka : why is my pastry so light? / Coombs.

Contributors

Coombs (Firm)

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 persons of weak digestions, and can be used
 freely without fear.

AERATED PASTRY FLOUR



COOMBS'

SIX
 GOLD
 MEDALS
 AWARDED



Why is my Pastry always so light ?

TURN OVER

Because it is made with

COMBS'
"EUREKA"
AERATED
PASTRY
FLOUR

WHICH
IS
AN ADMITTED
ANTIDOTE
FOR
INDIGESTION



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