

**Always use McDougall's patent self-raising flour / Arthur McDougall, City Corn Mills, Manchester.**

### **Contributors**

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### **Publication/Creation**

Manchester : Arthur McDougall, [between 1900 and 1909?]

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ALWAYS USE 

# M<sup>C</sup>DOUGALL'S

PATENT SELF-RAISING FLOUR

NO BARM  
OR  
BAKING  
POWDER  
REQUIRED.  
PREVENTS  
INDIGESTION  
IT IS  
THE BEST



MAKES  
THE MOST  
DELICIOUS  
PASTRY.  
LIGHT AND  
EASILY  
DIGESTED  
BOILED  
PUDDINGS.  
BEWARE  
OF  
IMITATIONS.

ONCE TRIED—ALWAYS USED.

 A SPECIALITY FOR PANCAKES & YORKSHIRE PUDDINGS.

SOLD BY GROCERS EVERYWHERE, IN 1½-lb., 3-lb., 6-lb. & 12-lb. PACKETS.

ARTHUR McDOUGALL, City Corn Mills, MANCHESTER.