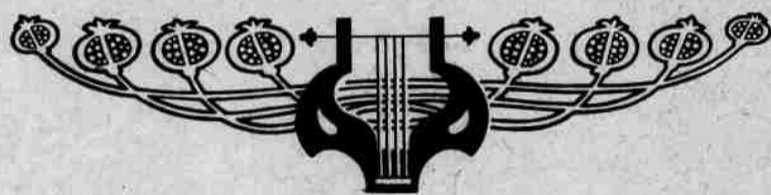


LIBERTY FLOUR

MADE IN LINCOLN FROM THE

BEST OF WHEAT



THE MATERIAL

"Liberty Flour" is made from Nebraska hard wheat, selected especially for our mills by experts. For several years past Nebraska wheat has been sought by millers further north for the purpose of grading up their local wheat, thus enhancing the value of their flour. Nebraska winter wheat is sought after by millers everywhere because of its hardness, its extra quality and its richness in brain and muscle food. We are able to command our pick of the crop by reason of the fact that we are among the largest buyers, pay the top prices, and are on ground to get first choice.



"My Mamma Made It From Liberty Flour!"

THE MILLING

The mills in which "Liberty Flour" is made are as modern and up-to-date as it is possible for mills to be. There is nothing in the line of new and scientific milling apparatus that we have not installed. To operate this modern milling machinery we have employed the most expert millers the country affords. The net result of this combination is a product that reaches the perfection of the milling art. We point with pride to the fact that our best customers are our oldest customers, thus affording proof that "Liberty Flour" is a superior milling product.

FOR SALE BY LEADING GROCERS

"Liberty Flour" is handled by the leading grocers of this and adjoining cities. If your grocer does not handle "Liberty Flour" call us over the phone and we will deliver a sack at your house and then interview your grocer. We guarantee "Liberty Flour" in every particular, and only ask an opportunity to have its merits demonstrated.

H. O. BARBER & SON