## We Pay $\$ 2.10$

## $\$ 3.10$ for outs.

The yoason is this: We buy Michigan beans, because Then we gelect them by hand, so we get only the whites,

We bake these beans in ovens heated up to 245 degrees you can't apply it. That is why home-baked beans are heavy
food. Wo bake in live steam, so all beans are baked alike. And
they are baked without bursting. They are putty because they are whole.
Then we bake the beans, the tomato sauce and the pork
all together. Thus we get our deliclous blend. That's why Van Camp's beans are better the yours

## We Pay $\$ 3.45$

We could buy tomato juice for 75 a a barrel. Yet we pas
$\$ 3.45$ for just the tomatos used in a bartel of yurs. The difference is this: Cheap sauce is made from toma-
toes picked green and ripened in shipment. It is flat. Else it is made from skins and cuttings-scraps from a
canning factory. Such sauce is not rich. Ours is vines--picked when the juice fairly sparkjes. The result is this: Our beans are nutty, yet mealy. Our
sance has a flavor; a tang, a zest which Nature alone can give, Some brands may cost less-and no wonder. Bat your
poople won't like them. When you serve Van Camp's, your people won't like them. When you serve Van Camp's, your
poople whil want them daily. They'Il eat them in place of

## Van(amps = 

These beeng are almays ready. When you aro tired meith without waiting. And no other men

Think how much bother they'll save gou. Meams are es per cent nutriment. They are fust as
appetitisiz, just as noourishing as meat. They will be your main dish, on
Van Campts.

Think what that will save on your meat bills.
Van Camp Packing Company, Indianapolis, Ind



