COUNCIL BLUFFS Office 15 soott Street. Both 'Phones 43.
MODERN WOODMEN TO MEET


## We Have Planted Tomatoes On 1,200 More Acres

This year we've added 1,200 acres to our tomato patch. Just to raise the tomatoes for making the sauce that goes on Van Camp's Beans.

The demand for Van Camp's Beans is growing by leaps and bounds. It is now larger, by several times leaps and bounds. It is now larger, by several times Yet it is only beginning. There are millions of house wives still baking their own beans. They will all let us bake for them when they know Van Camp And thousands are still buying other brands-simply because they don't know. Some time they will get a can of Van Camp's. Then they'Il be our customers, too. So we have planted 1,200 more acres supply your demands next year, Jour demands neat jear

We have told you about our tomato sauce. We make it solely from whole, ripe tomatoes, grow close to our kitchens, and ripened on the vines. We pick these tomatoes just at the crest of their ripe ness-when the juice fairly sparkles. That's how we get that superlative zest in the sauce that's baked into our beans.
Camp's.
Anoth
Another reason lies in the beans themselves
soil rich in nitrogen choicest Michigan beans, grown on s we get only the whitest, the plumpest, the fullest-grown. We often pay for such beans seven or eight times what other beans can be bought for. But you can see the re sult if you compare other beans with Van Camp's.

Our beans are baked in live steam, heated to 245 de grees. We bake in small parcels, so that the full beat
goes through.
The result is, the particles are separated, by the fierce heat, so that the digestive juices can get to them. That is not so with home-baked beans. Not half so much heat gets to the center of your baking dish. The result is, your beans don't digest. They ferment and form gas.
Then we bake the beans, the tomato sauce and the porik all together and get a delicions blend.
In these ways we prepare, after 47 years of experfence, the finest beans ever baked. The millions of peo ripened in shipmade from tomatoes picked green an canning factory. Such sauce is not rich; it lacks flavo But such sauce costs only one-fifth what we spend to

## Van(amps = <br> PORK AND BEANS

Have you begun to use Van Camp's? If not, ask your neighbor about them. Learn-for your own sake-what you are missing. Millions are now enjoying this delicious, economical, ready-cooked dish.
We don't need to argue about other brands of bean themand see. We are willing to abide by your judgment
But we do wish to argue about home-baked beans Beans to be good for you must be digestible. And, to b digestible, they must be factory cooked. gas-that don't digest, don't nourish.
than half baked. You want them all b, and others les

You don't want them mushy and broken. You do want
nem nutty, mealy and whole. You can't bake beans as they should be baked. You ack the facilities-lack sufficient heat.
And think of the trouble you save by having them
ready-baked. Each can in the house means a meal all cooked. A meal that is more nutritions than meatmore appetizing than anything else that you know.
Sit out in the breeze these hot afternoons and let

Three Sizes: 10,15 and 20
Van Camp Packing Company, ${ }^{\text {Enatibiod }}$ Ibol Indianapolis, Ind


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TRAIN STRIKES AUTOMOBILE


