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IN 14 MNUTES BULGARA TO ACT


How Lydia E. Pinkham's Veg etable Compound Kept Her in Health for 14 Years.


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## Make your food more tempting with Cottolene

For making cakes, pies and pastry-for all shortening and frying-Cottolene is supreme. Cottolene is an exact combination of the purest, richest, most carefully refined cottonseed oil and the choicest beef stearine obtained from selected, high grade leaf beef suet. Cottolene is itself one of the purest of pure foods.
Cottolene makes foods more digestible-more wholesomemakes them taste better. Use it for every kind of shortening and frying and for making cakes and pastries.

## Cottolene

For a quarter of a century Cottolene has been growing steadily in favor. It is not offered as a substitute or as being "just as good" as other shortening and frying fats. It is an original product and better than anything else that you can use for shortening or frying. Insist on getting real Cottolene.
Cottolene is ready for use as you take it from the pail. It creams up beautifully and blends readily with the flour.

Use a third less of Cottolene than of any other shortening or frying fat. You can use it over and over for frying. Cottolene does not absorb tastes or odors. Always heat Cottolene slowly.
Pails of various sizes, to serve your convenience. Arrange with your grocer for a regular supply.
Write our General Offices, Chicago, for " free copy of our real cook book"HOME HELPS."

## THE RKK FAIRBANK क्नमतNIV

"Cottolene makes good cooking better"

