

# Watch your husband smile as he reaches for these cakes!

*Pancakes with a flavor that made people serve them 120 million times last year!  
What a flavor these cakes must have!*

**A**ND they have it every time! For everything is already mixed in the Aunt Jemima flour—you just add water and pop them on the griddle. *Every time* they're perfect!

Flours especially ground — especially blended with the one idea of making perfect pancakes—that is what gives these cakes the flavor that has made the Aunt Jemima recipe famous.

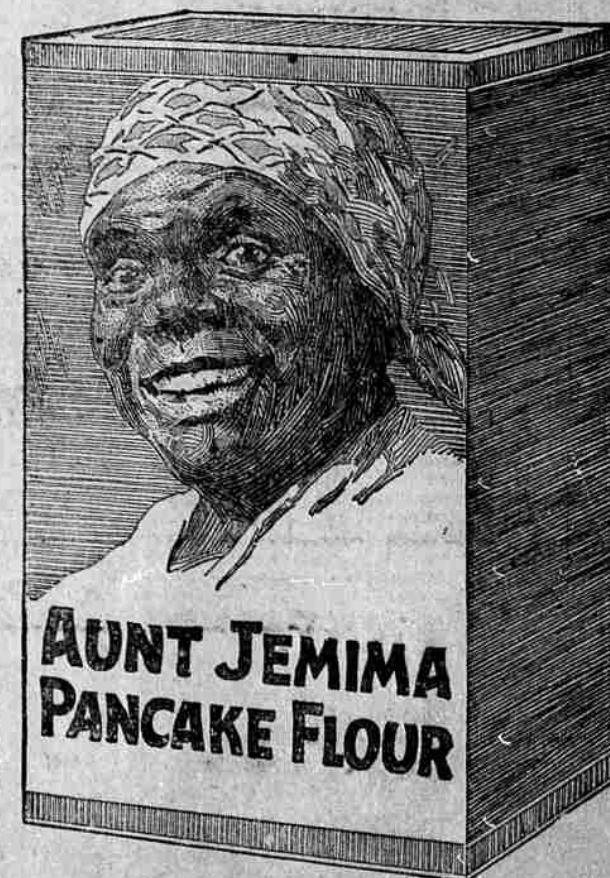
And you save the cost of milk.

The best pancakes are always made with milk. But when you use Aunt Jemima you are saved all the expense of adding milk yourself. The milk is already in the flour! That's why these

cakes have such a rich, delicious flavor! How tender, how brown and fragrant the hot cakes look! It's hard to believe they are not expensive. Yet you can give your family *three* Aunt Jemima breakfasts for the cost of *one* breakfast of meat or eggs!

Order a package of Aunt Jemima Pancake Flour today. It makes delightful muffins and waffles as well as pancakes!

And for variety get Aunt Jemima Buckwheat Flour, too—it's in the yellow package. Read on the top of either package how to get the funny Aunt Jemima Rag Dolls. Aunt Jemima Mills Co., St. Joseph, Missouri.



"Ise in town, Honey!"