## For extra good cooking always use Cottolene

When you use Cottolene you get the best results, because there is no other cooking fat that equals it.
For biscuits, pie-crust, cakes and doughnuts and for frying, Cottolene is supreme, because it is the purest cooking fat and possesses important food values.
It is an exact combination of specially refined cottonseed oil, of a grade so high it
is not listed on the market, with pure beef-stearine from selected leaf beef suet is not listed on the market, with pure beef-stearine from selected leaf beef suet.
It is this precise combination which gives Cottolene its unexcelled cooking qualities. It is this precise combination which gives Cottolene its unexcelled cooking qualities.

## Cottolene

There are imitations, but there is no substitute for Cottolene. For over a quarter of a century it has rightfully held a position peculiarly and distinctively its own. For economy, as well as for good cooking, use Cottolene. You will require a third less of it than of any other shortening or cooking fat.
We guarantee Cottolene for its purity, for its wholesome qualities, for its food value, and for its superiority as shortening.
Anyone who can cook or bake at all can cook and bake better with Cottolene.
Cottolene contains no salt or water-it is $100 \%$ clean, pure cooking fat.
Pails of various sizes, to serve your convenience. Arrange with your grocer for a regular supply
Write our General Offices, Chicago, for a free copy of our real cook book-"HOME HELPS.


TTHE N.K. FAIRBANK COMPANY
"Cottolene makes good cooking better"

Henry Clews Says President's
Firm Policy Reassures Market



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## Dr. Oster on Tuberculosis



