

## For all shortening and frying Cottolene is supreme

Cottolene is an exact combina-
tion of the purest, richest, most
che chlly refined cottonseed oil and
the choicest beef stearine obtained
suet. Celected, high grade leaf beef
purest of pure foods. istself one of the
Cottolene makes foods more digestible-more wholesome-
them taste better. Use it for every kind of shortening and
and for making pies, cakes and pastries.
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 trater
can use for shortening or frying.

You can use Cottolene over and over for frying. It does not absorb tastes or odors. Always heat Cottolene slowly Pails of various sizes. Arrange with with your grocer for a regular supply - "HOME HELPS.

