## Sport News

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The answer to your questions about Cottolene
Every housewife who uses it knows by experience that no other shortening produces such splendid biscuits, pastry, etc., or fries foods so deliciously and so digestibly as does Cottolene.
The reason for this is in its extreme purity and unfailing quality, and in the fact that this exact combination of the purest refined cottonseed oil and choicest beef stearine seems to create just those cooking elements which are necessary for the ideal shortening and frying' product.

## Cottolene

Because of its purity and quality you do not need
to use so much of Cottolene. Use one-third less to use so much of Cottolene. Use one-third less
than of butter or lard. Heat it slowly for frying. than of butter or lard. Heat it slowly for frying.
Follow these simple instructions and the results Follow these simple instructions a
will more than please your family. will more than please your family.
It is packed in pails of different sizes, for your convenience. Arrange with your grocer for a regular supply. Write to our General Offices, Chicago, for a free copy of our real cook book - "HOME HELPS."

THE RAK FAIRBANK COMPANY
"Cottolene makes good cooking better"
Jo River Mage

