POOR DOCUMENT

THE EVENING TIMES AND STAR, ST. JOHN, N. B., WEDNESDAY, NOVEMBER 10, 1920

GERMAN ACCOUNT OF SIGNING OF THE ARMISTICE

Official Description From Pen of Head of Armistice Commission-Hope Faded on

with cognac. At seven the next morning their train stopped in the Compeigne forest, and they observed another private train nearby. It was the train of Marshal Foch and the Allied represen-

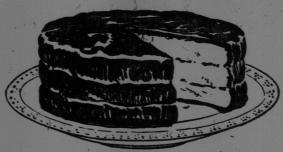
CANADA AS GREAT SOURCE OF WORLD'S SUPPLY OF OIL

Important Strike in Northern Alberta Contributory Proof of Rich Fields Ready for Exploration.





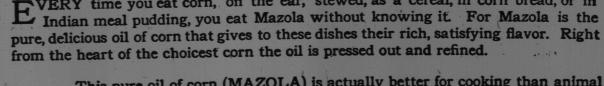
"If your aunt was a man she'd be your uncle."
If butter or lard were melted you would call them
oils, wouldn't you? So fish cooked in butter or other
fat is, after all, really cooked in oil, isn't it? Cooking
fish in olive oil is a favorite method with sicures.
The epicure who cooks her fish with Mazola instead
of expensive olive oil or butter will never know the
the difference, except in her pocketbook.



The quality of this rich, creamy cake made with Mazola is nothing less than delicious. Everyone says so. Do you think one slice will be enough for each child once they have tasted it? Watch their bright eyes and radiant faces! Like Oliver Twist, they will surely call for "more." Of course it's much cheaper than butter or lard.



How many times do you hear people say: "I tike pie, but it doesn't like me." What wouldn't they give to have a really digestible pie? Using less butter and part Mazola for pie crust is not only a fine economy in these days of high prices, but it will enable you to make a pie that digests unconsciously.



This pure oil of corn (MAZOLA) is actually better for cooking than animal fats (which are also oils in solid form). The chefs in leading hotels, clubs and on steamship lines, and housewives in thousands of families have proved that statement to their entire satisfaction—and profit.

MAZOLA for cooking will cost you very much less than butter, lard, butter substitutes and other cooking compounds—yet the flavor of your favorite dishes will be all and more than you have ever known before.

MAZOLA, being a vegetable fat, is more digestible, than butter, lard or other animal fats. It is the ideal product for shortening, deep frying and sauteing. It is superb for salad dressing.

MAZOLA will not smoke up the house with the odor of fried fat. It reaches the right temperature for cooking without smoking-thus making cooking

MAZOLA can be used over and over again, because it is not easily absorbed by foods. Neither does it transmit the flavor or odor from one food to another.

Make a generous trial. Buy a large tin. You will feel well repaid! Your grocer has MAZOLA in pints and larger tins.

THE CANADA STARCH COMPANY, LIMITED

FREE 28 pages of wonderful MAZOLA Recipes, introducing the Pure Oil from Corn, for Salads, Deep Frying and Short-ening. Write today, the book is free.





"Open your mouth and shut your eyes, I'll give you something to make you wise"—a crisp, appetizing doughnut, cooked with Mazola. Doughnuts fried in Mazola are never heavy, greasy, or soggy. The whole family will be delighted with them. Mazola can be used over and over again; goes twice as far