

And I owe it all to MAZOLA

Aunt Mary's
Story



"So Jack is at it again, is he? Criticizes the cooking, growls at the climbing grocery bills?"

"Well, your old Aunt Mary will not see you two young things suffering, if she can prevent it. What's the good of my experience if YOU can't use it?"

"To begin with, I have practically eliminated expensive butter. I use MAZOLA almost exclusively in my kitchen, and I am doing away with lard as well."

"Butter is much too expensive nowadays, if you are clever enough to do without it, and Jack did marry a clever girl, didn't he?" And Aunt Mary smiled encouragingly.

"The first time I used MAZOLA," she confided, "it was merely as a substitute for olive oil, which is now in the millionaire class. You know Uncle Tom is very fussy about his salads. But he never missed the olive oil; in fact, he praised that particular dressing outrageously. Now he simply devours MAZOLA-made dressings—and the difference in cost is pin money, my dear!" She laughed and added: "Produce and Save is my kitchen motto since MAZOLA came home to me."

"In frying," here Aunt Mary grew quite enthusiastic, "it makes foods much more digestible, because MAZOLA stands a much higher temperature than lard or butter without smoking or burning. So foods crisp at once and are never greasy."

"For shortening, I find it even superior to butter. In fact, it's richer than butter, for it's all pure vegetable fat. Butter, you know, is fifteen per cent water."

"And for pastry, your Uncle Tom says that at last he can eat all the pie crust he wants without worrying."

For Frying, Shortening and Salads

"Just think of it, a perfect vegetable oil for frying, shortening and salads—all in the same convenient tin. 'At first,'—Aunt Mary smiled reminiscently—"I found it strange to cook with oil, but after all every household rule is made by custom. Butter and lard have to be melted before they are used—MAZOLA is already melted—ready to use."

"Oh! you'll notice the difference at once in your cooking, and Jack will see it at once in the bill."

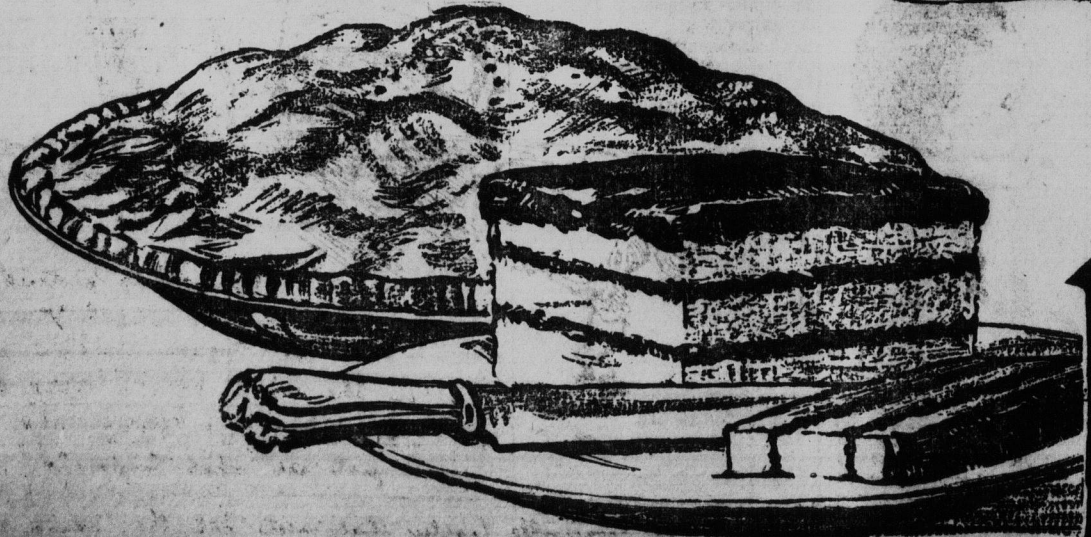
Try a tin of MAZOLA to-day. Become acquainted with its economy, its wholesomeness, its convenience. M-A-Z-O-L-A—such an easy name to remember!

Made for Thrifty Housewives by

THE CANADA STARCH COMPANY, LIMITED
MONTREAL



FREE 26 pages of wonderful MAZOLA Recipes introducing the Pure Oil from Corn for Salads, Deep Frying and Shortening. Write to-day, the book is free.



MAZOLA

McTigue Fights
Jack Bloom

Bout Takes Place in
Royal Arena, M
November 11.

Montreal, Nov. 4.—Mike
has returned to Montreal to
his return bout with Jack
at Mount Royal Arena on
night, November 11.

Bloomfield will not reach
until the day previous to the
will holds the opinion that
the better of McTigue and
make his victory more de-
time, according to a letter
manager.

There was a marked
attention as to the winner of
bout and both men will ha-
following in this meeting.

Deoro Defeated
Ralph Green

New York, Nov. 4.—Al-
defeated Ralph Greenleaf in
professional pocket billiard
500 to 364, in the final block
300 point three cushion
match here last night. Deoro
fifth block in the afternoon
Greenleaf had a high run of
the afternoon session and
Greenleaf won last night's
sixth and final, 63 to 54. La-
block was run out in 65 in

ACTRESS IS PAID
FOR DOING NO

(By London Daily Mail and
Little Newspaper Serv-
London, Nov. 4.—There is
actress who has had a salary
years and nothing to do for
1916 Miss Marianne Caldwell
engaged "for the run of the
"Chu Chin Chow" at His
Theatre. Before this piece

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