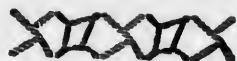


## GINGER SNAPS.

One-half cup Cottolene, one cup sugar, one cup molasses, one tablespoonful ginger, two teaspoonfuls baking powder, adding a little salt and enough flour to make it sufficiently stiff to roll. Cut into shape with biscuit cutter, and bake in hot oven. (It is impossible to give the exact quantity of flour to use with this recipe, as some flour will take more water than others.)



## COTTOLENE TAKES THE LEAD AMONG COOKING .. MATERIALS ..

Because pies, biscuits and pastry are better flavored, more delicious and more nutritious than food prepared with lard. We also include everything FRIED, such as potatoes, eggs, fish, mush, hominy, etc., etc.

Everybody knows that vegetable food is, in the long run, far more readily assimilated by the digestion than animal products. Cottolene is essentially a vegetable preparation, and is guaranteed to be a sure preventive of dyspepsia.