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# And I owe it all to

(Aunt Mary's Story)

## MAZOLA



"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."

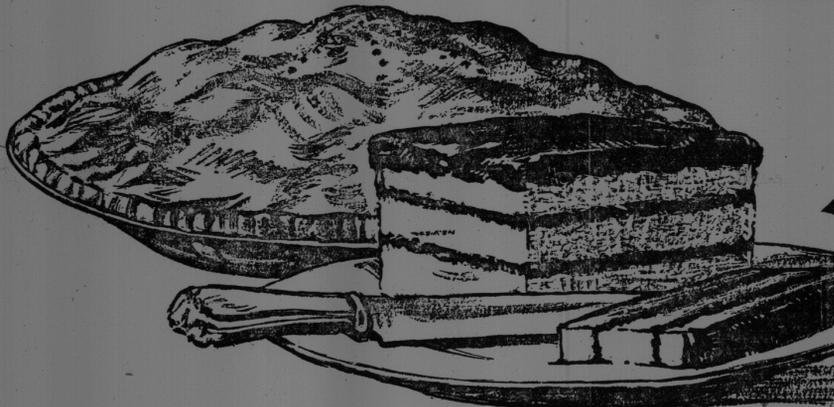
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