

In the Growth of Corn

There's a time when the kernels are plumped out with a sweet, nutritious "milk."

As the corn ripens this "milk" slowly hardens and finally becomes the flinty, pearly white part of the kernel.

Post Toasties are made from this best part, carefully cooked, rolled into thin bits, then toasted to a delicate golden brown, without touch of hand.

Ready to eat! Add cream—and a little sugar if you like. One doesn't forget the delicious "Toastie" flavor.

Ask your grocer—anywhere—

Post Toasties

