

Announcing Amerikorn

EVERY KERNEL

STERILIZED

The Nation's Food

NOW you are ready for the victories of peace. One of them is Amerikorn. You can soon buy it in Philadelphia in unlimited quantity—delicious, nourishing, economical—an all-service flour of highest quality. War-time conditions opened the way to permanent solution of the food problem by making Amerikorn possible. Amerikorn makes the most delicious pastries, cakes, muffins, waffles, doughnuts, etc., you ever tasted. Amerikorn has the most perfectly balanced food values. Its texture is velvety. It is a genuine short-patent flour, easy to work with, satisfying in results.

Amerikorn is a money-saver for the housewife, because she needs one-quarter to one-half less of it in any of her favorite baking powder recipes, and it requires one-half less shortening and one-quarter less sweetening.



Amerikorn Will Be a Staple in Philadelphia Homes

just as it is in other sections of the country. Thousands of American housewives are getting the finest baking results with Amerikorn, and at a real saving in money.

Household economy is a big question, too, in post-war times. This is the day of efficient home management—now that the war is over and new duties confront the nation.

Your retail dealer will supply you with Amerikorn Flour in 5-lb. bags. Use your own favorite recipes, but less of the flour, less shortening and less sweetening as directed above.

Make your next baking day an Amerikorn day. Then there is Amerikorn Meal, properly granulated, clean, wholesome—ideal for griddle cakes, porridge, and all other meal uses. This comes in 1½-lb. cartons.

Dealers should order Amerikorn Flour and Meal from their jobbers today.

Prepared By
Chas. A. Krause Milling Company
Milwaukee, Wisconsin

A GOOD SUGGESTION

Amerikorn Eggless Griddle Cakes—Try Them Today

1½ cup Amerikorn Flour	3 teaspoons baking powder
¼ teaspoon salt	1½ cups milk and water
1 teaspoon melted shortening	

This makes about 20 griddle cakes. If egg is added use no milk. If sour milk is used, add ¼ teaspoon soda and use only one teaspoon baking powder. For waffles, use the above batter but add a little Amerikorn Meal.



Meet
Little
Miss
Amerikorn