## 

Little Talks by
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## Bringing Up Father




THE PLOTTERS

## FASHION'S FORECAST



Cuticura Cares For Your Face and Hands


## It's all in Knowing How <br> to Cook Food

## Narked Improvement in Cooking After

 Using Mazola-the Oil from CornSINCE the war emphasized the need for food thrift
more and more people have realized how much more and more people have realized how much

And the advance in cooking ideas is nowhere so marked as in the preparation of pastries, fried and sautéd dishes and salad dressings.

One reason is because we must save animal fats.
Thousands of housewives now know that with Mazola they can cook better than they ever did before-and much
Mazola is a vegetable oil pressed from the heart of
Mazola does not burn as easily as butter, lard or suet-
Foods fried in Mazola retain all of their natural flavor.


## MAZOLA

 GINGERBRdian Corn. ooks food more quickly. Salad dressings are easier to and have a delicate tang impossible to get with olive oil.

Not a single drop of Mazola is
r wasted-it can be used and used again because it never carries odor or flavor from one food to nother.
For sale in pints, quarts, hhalf gallons and gallons. For greater
economy buy the large sizes.
There is a valuable Cook Book There is a valuable Cook Book to fry, sauté, make dressings and sauces more delicious, make light,
sigestible pastry. Should be in digestible pastry. Should be in
every home. Send for it or ask your grocer. FREE.
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