

# Buckwheats with the old-time taste men talk about!

*And no overnight waiting for the batter to rise*

It's one thing few men forget—the "tang" of old-time buckwheats. Something your own husband is probably hankering for these frosty mornings.

Fluffy, golden-brown cakes with a savor straight from boyhood years! Real old-fashioned buckwheats—that's what you give your husband when you use Aunt Jemima for Buckwheats.

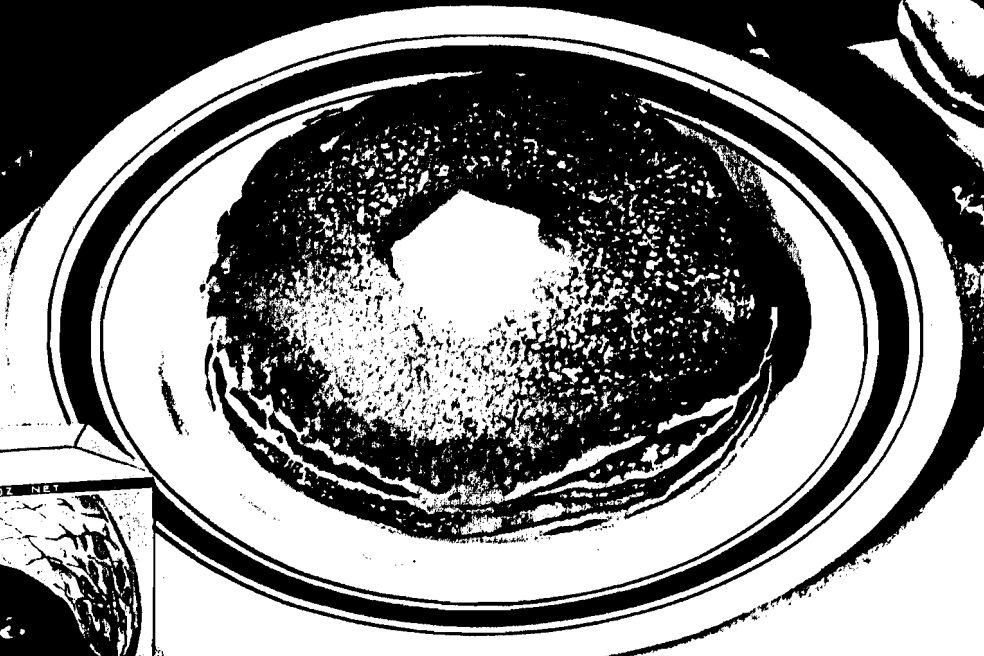
Aunt Jemima's celebrated pancake recipe, with her original ingredients and

just enough choice buckwheat flour added, comes *ready-mixed* in the *yellow* package—Aunt Jemima for Buckwheats. To get the real buckwheat "kick," we use only selected grain from famous buckwheat growing sections.

No waiting for the batter to rise when you use Aunt Jemima for Buckwheats! Just add milk (or water) and stir.

Give your husband a surprise. Grocers have Aunt Jemima for Buckwheats.

THE QUAKER OATS COMPANY



*Free*—To get a trial size package of Aunt Jemima for Buckwheats together with a valuable recipe leaflet giving many interesting ways of serving pancakes and waffles, just mail coupon.

The Aunt Jemima Mills Branch, The Quaker Oats Co. Dept. A-30, St. Joseph, Missouri. (Canadian address: Toronto, Ontario, Canada.)

Gentlemen: Send me free trial size package Aunt Jemima for Buckwheats and recipe leaflet.

Name.....  
Address.....