



Brother Bobbie
Member of

Valuable
Recipes

The Happy Family



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THE CUDAHY PACKING CO.

REX-NUT—A HAPPY HABIT

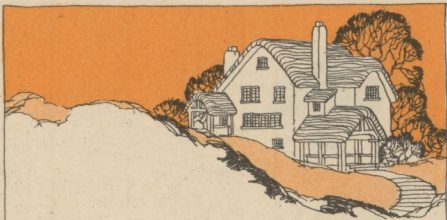
To assure Absolute Purity
We Pay 20% More for the
Ingredients of Rex-Nut—



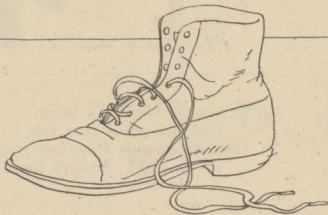
—Yet It Costs
The Same
To You

Rex-Nut is healthful,
It's used in all places.
It saves mother money
And makes happy faces.

REX-NUT PROVES ITSELF INSTANTLY



WE'RE a nice happy family,
A large one it's true.
Nearly like the old lady's
Which lived in a shoe.



REX-NUT AND ROSY CHECKS



OF course Mother's busy,
But her smile is a joy,
As she spreads Rex-Nut thickly
For a small, hungry boy.

REX-NUT GOOD ALL TWELVE MONTHS



HERE is Daddy, contented,
All health and no pills,
He has found out that Rex-Nut
Helps to cut down the bills.

REX-NUT SAVES MONEY



LOOK at Bobby, my brother—
Oh, HOW he can EAT!!
If it wasn't for Rex-Nut
We'd be out on the street.

REX-NUT—INSIST ON IT



I KNOW just why it's wanted
When Rex-Nut I buy—
"Cause it's quite a big saving
With all prices so high."

REX-NUT MAKES GOOD HEALTH

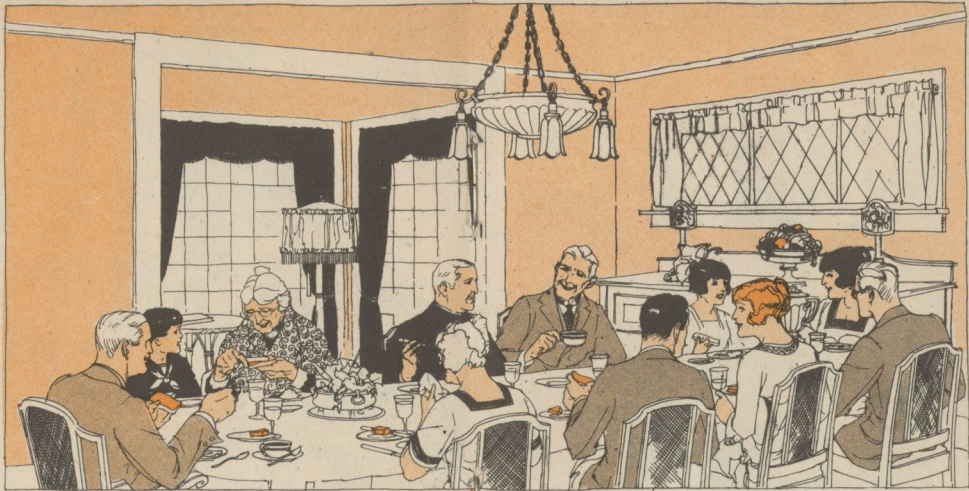


AUNT Mary helps Mother
She likes Rex-Nut too.
In her cakes and fine pastries
Nothing else will quite do.

REX-NUT—ALWAYS A FRESH SUPPLY



UNCLE John was a Soldier
In France—and one day
He was given some Rex-Nut—
Now he says—"It's O.K."



TO make Rex-Nut so much more delicious, choicest cocoanut and peanut oils and pasteurized milk are churned together by our own special process.

AROUND our big table
We're all of one mind,
That Rex-Nut's the leader,
The best you can find.

YOUR dealer's supply of Rex-Nut is always fresh and sweet. Only the wonderful delivery service of the Cudahy Packing Co. makes this possible.

REX-NUT MAKES PROUD FRIENDS



WHEN I wait on my grandma,
She says, "I am blest,"
'Cause she always gets Rex-Nut
For she likes that the best.

REX-NUT—FULL OF VITAL FOODS



COUSIN Albert, our student,
Says "Rex-Nut is best.
It is rich and nutritious—
And the taste is the test."

REX-NUT—TASTES BETTER



ALICE Brown is my teacher
(I love her sweet smile)
She says—"Children, eat Rex-Nut,
Get a package for trial."

REX-NUT—HIGH IN FOOD VALUE



WHEN the preacher asked grandpa,
"Is this good on toast."
Grandpa winked and he answered—
"I prefer it to roast."

RECIPES

TRY THEM WITH DELICIOUS REX-NUT.

Devil's Food Cake

Mix thoroughly, $\frac{1}{4}$ pound Rex-Nut and 1 cup of sugar. To this add 2 eggs, $\frac{3}{4}$ cup milk, 1 pint of flour, 4 level teaspoonsful of baking powder, 8 tablespoonsful of cocoa, 1 to 2 teaspoonsful of cinnamon. Mix by beating thoroughly. Bake for 25 minutes in medium oven. Cut apart for layer of filling or bake in two pans.

Pound Cake

Melt $\frac{1}{4}$ pound Rex-Nut slowly and mix with cup of sugar. Separate 4 eggs. Add yolks to mixture and beat thoroughly. Beat white of one of the eggs. Add a pint and a half of sifted flour, a teaspoonful of nutmeg, 4 level teaspoonsful of baking powder, and a cup of milk. Mix by beating thoroughly 12 to 15 minutes. Gently mix in the beaten white of 1 egg. Bake in slow oven for an hour.

Pancakes

Beat 1 egg and add 2 tablespoonsful Rex-Nut and 2 cups of sweet milk, warmed to melt Rex-Nut. Mix separately 3 cups flour, 5 level teaspoonsful baking powder, 1 teaspoonful salt, 2 tablespoonsful sugar. Pour liquid into dry mixture slowly and stir vigorously.

Note.—If desired sour milk can be used in place of sweet. In that case use two level teaspoonsful baking soda and no baking powder.

REX-NUT—TRY A POUND TODAY

RECIPES

TRY THEM WITH DELICIOUS REX-NUT.

Waffles

Mix to a thin batter, two tablespoonsful Rex-Nut, 1 egg, 3 cups of flour, 4 level teaspoonsful of baking powder, $2\frac{1}{2}$ cups of milk (some prefer to take a cup of water and $1\frac{1}{2}$ milk), a teaspoonful of salt and $2\frac{1}{2}$ tablespoonsful sugar. Batter must be thin and both sides of waffle iron thoroughly heated and greased.

Muffins

Mix together, $\frac{1}{4}$ pound Rex-Nut, $\frac{1}{2}$ cup water, 1 cup milk, 1 egg, 2 cups of flour, 1 teaspoonful salt, 4 tablespoonsful sugar, 4 level teaspoonsful baking powder. Bake in muffin pan.

Biscuits

Mix together 2 tablespoonsful Rex-Nut, 1 cup flour, 2 teaspoonsful baking powder, 1 teaspoonful salt, 1 cup half milk and half water. Roll out on a board and cut. Bake in medium-to-fast oven.

Grandma's Cookies

This recipe is known to be 75 years old

Mix 1 cup Rex-Nut, 3 cups sugar, 3 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoonful baking soda, $\frac{1}{2}$ teaspoonful each of cinnamon and nutmeg. Add flour enough to enable batter to be rolled out on board, cut and lifted with fingers. Bake in medium oven.

Note.—To store, wrap cookies in a tea towel and place in a covered stone jar.

REX-NUT—ASK YOUR DEALER FOR IT

Now dear children and grown-ups,
My story is told.
Don't forget to buy Rex-Nut
—It's the best ever sold.



Rex-Nut is a pure food product made of sweet Cocoanut and Peanut Oils churned with milk. It never varies in texture or flavor and we have arranged with your dealer to keep a perfectly fresh supply on hand at all times.

CALENDAR 1922

1922	Sunday	Monday	Tuesday	Wed'day	Th'r'sday	Friday	Saturday
Jan.	1 8 15 22 29	2 9 16 23 30	3 10 17 24 31	4 11 18 25	5 12 19 26	6 13 20 27	7 14 21 28
Feb	1 8 15 22	2 9 16 23	3 10 17 24	4 11 18 25
Mar.	1 8 15 22	2 9 16 23	3 10 17 24
April	1 8 15 22	2 9 16 23
May
June
1922	Sunday	Monday	Tuesday	Wed'day	Th'r'sday	Friday	Saturday
July	1 8 15 22 29
Aug.
Sept.
Oct.
Nov.
Dec.

Every Day Thousands of
Good Housekeepers Buy
Rex-Nut

**Somethin'
Good Comin'
—and I
Know What**

