



Satisfy that hankerin' for the old-time maple taste

PANCAKES—and maple syrup! The old-time breakfast! Doesn't the very thought of it make you hungry?

The pancakes you'll have tomorrow morning. But the syrup, syrup with the real old-time maple taste—how about that? You haven't had it for a long time, have you? And you're hankering for it!

Well, tomorrow morning you *can* have it. It's at your grocer's in a quaint log-cabin-shaped can.

Maple? Remove the cap and see what woody fragrance is released to you. It's as if you were back again in the old sugar bush when the sap was "boilin' down" . . . at night!

One whiff of Log Cabin's sweetness—and your mouth will water for the taste.

Let your tongue tell you

Pour from the can a luscious spoonful of this syrup and put it on your tongue. Let it linger there. Maple? Sure as you're alive, it's the old-time taste!

It was for you and millions like you who, far from the favored localities where the sugar maples grow, still crave the taste of maple—for you that P. J. Towle, back in the 80's, perfected Log Cabin Syrup.

And it *was* a perfecting work, for he knew from boyhood experience in the sugar camps that maple syrup is variable in quality.

He sought to keep in all his product the mellow flavor that "old-timers" got in syrup from first-run sap.

flowing "body"—these, too, he set as his goal. And this is what he did.

How Log Cabin Syrup gets its rich, unvarying flavor

He combined the choicest of New England maple with the best from Canadian groves, got the real *sugars* of maple in which the flavor is most intense. And he blended with this just enough pure sugar of cane—nothing else—to mellow and enhance that delicious maple taste.

With a special refining process he found it possible to get always a uniform maple taste in syrup clear and golden in color, absolutely pure, and of just the right consistency for table use. Log Cabin Syrup sprang instantly

potatoes, puddings, cake frostings, ice cream and candies—all call for it.

'Phone your grocer now for a can of Log Cabin. Genuine Log Cabin Syrup, remember, comes only in log-cabin-shaped cans. 3 sizes.

THE LOG CABIN PRODUCTS COMPANY

ST. PAUL, MINNESOTA—the center of North America
ST. JOHNSBURY, VERMONT—in the virgin maple forests

Maple Nut Frosting

Boil 1 1/4 cups Log Cabin Syrup, 1 cup sugar and 1/4 cup water until it threads. Pour over two stiffly beaten egg whites and beat one or two minutes. Place over boil-

ing water and steam, beating constantly, until it begins to grain on the sides of the pan. Spread between layers and on the cake, decorating with nuts



into favor. Today it is the "Standard from Ocean to Ocean."

Tomorrow morning, have pancakes or waffles—with Log Cabin Syrup. Revel, as did the children of Colonial days, in the richness of the maple taste.

Let Log Cabin put new delight for you in hundreds of dishes from breakfast cereals to supper desserts the whole year around. Fritters,

Towle's
LOG CABIN
Syrup
In the log-cabin-shaped