

Try this for Sunday Night Supper . . .

CHOCOLATE NUT WAFFLES

2 cupfuls of sifted flour
4 teaspoons Rumford baking powder
 $\frac{1}{2}$ cup sugar
1 teaspoon salt
2 egg yolks

$1\frac{1}{2}$ cups milk
 $\frac{1}{2}$ cup shortening
3 tablespoons cocoa
 $\frac{1}{2}$ cup chopped nut meats
1 teaspoon vanilla

2 egg whites

Mix and sift dry ingredients. Beat the egg yolks and milk together and add to the dry ingredients. Melt the shortening and cocoa together. Let the mixture cool and add nut meats and vanilla. Fold in the egg whites beaten stiff and if the mixture seems too thick, add a little milk and combine thoroughly. Bake on the waffle iron. Serve with butter and confectioners sugar maple syrup.

MAYFLOWER COCOA will give you very pleasing results in the above recipe, and for most other baking. The large 1 lb. and 2 lb. packages are inexpensive . . . we have considered it a real feat to secure a cocoa of this quality to sell at such an attractive price. This recipe is furnished with the compliments of your RITE-WAY FOOD STORE.