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## From Corn

to Toasties -a capital evolution
The ripened kemels of pearly lent goodness, are cooked, then rolled into thin, wafery bits, and toasted to a golden brown. Add a little cream and sugar-
perhaps some fresh berries-and the mation smacks wondrous good.
Post Toasties are unto:ched by the making, and come to you crisp and sweet-ready to eat from the -a Royal dish for hot days-and all days.

Post Toasties
Sold by Grocers Everywhcre

