## GROWING BIG IN POPULAR FAVOUR



Aerofos, a special blend of Albright & Wilson's food phosphates, is the new rising agent for those women who prefer, with certain types of cooking, to mix their own acid ingredient with bicarbonate of soda.

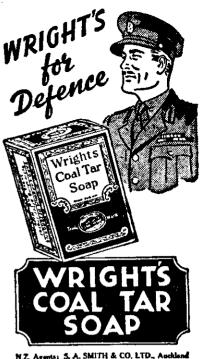
Aerofos has all the outstanding advantages of phosphate baking powders. It is a scientifically perfect aerator which ensures uniform, light, feathery texture and a better keeping quality for all cakes and scones in which it is used. Because of its full phosphate content it adds to the nutritional value of your cooking.

Aerofos has a slightly different action to phosphate baking powders, in that there is a substantial initial action when added to the mixture and a further "working" when heat is applied.

Use Aerofos in the proportion of two teaspoonsful to one teaspoonful of bicarbonate of soda.

Aerofos is made from a special blend of Albright & Wilson's Pure Food Phosphates, and is distributed in New Zealand by Imperial Chemical Industries (N.Z.) Ltd., 16 The Terrace, Wellington, and Maritime Bldgs., Quay St., Auckland.





N.Z. Agents: S. A. SMITH & CO. LTD., Auckland

## While Poultry Food is Short HENS MUST Be Kept Healthy

The present shortage of poultry foods has come at a time when, with the moulting season approaching, it is of the greatest importance that hens should receive special care in diet to ensure the rebuilding of their highest standard of health for the season ahead. If shortage occurs in diet, the health of the birds must be safeguarded by adequate vitamin and mineral content in the food. The easiest and best way to ensure this in correct proportions is by giving Laymor Poultry Tonic regularly in the daily mash. This valuable Tonic Prescription is obtainable from Produce Dealers.

