

A Dainty, Delicious Delight



STRAWBERRIES

AND

Shredded Wheat Biscuit

A Summer Dish for the palate that is tired of heavy meats and soggy pastries.

Being made in biscuit form, it is easy to prepare a delicious, wholesome meal with Shredded Wheat and berries or other fruits. The porous shreds of the biscuit take up the fruit acids, neutralizing them and presenting them to the palate in all the richness of their natural flavor.

Heat the biscuit in an oven to restore crispness, then cover with strawberries, or other berries, and serve with milk or cream, adding sugar to suit the taste. More nutritious and more wholesome than ordinary "short-cake."

If you think of Shredded Wheat Biscuit in "strawberry time," you should think of it every morning for breakfast in winter or summer.

Two Shredded Wheat Biscuits heated in the oven to restore crispness, and eaten with a little hot milk or cream and salted or sweetened to suit the taste, will supply all the energy needed for a half day's work.

Have you tasted the new TRISCUIT? It is thinner, crisper, more thoroughly cooked—better and more palatable than ever. It is the whole wheat steam-cooked, shredded, pressed into a wafer and baked. A delicious "snack" for luncheon, picnics, campers or excursionists. The maximum of nutriment in smallest bulk.

ALL THE MEAT OF THE GOLDEN WHEAT

THE SHREDDED WHEAT COMPANY, Niagara Falls, N. Y.