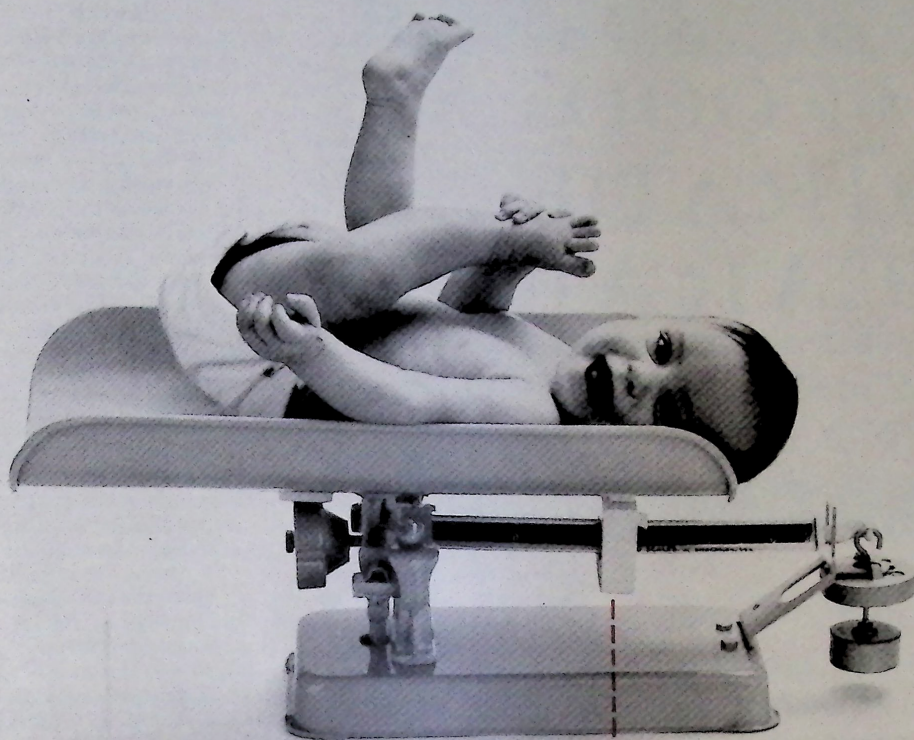




Gaining!

Prescribed by generations of pediatricians for infant feeding, corn syrup is widely recognized by homemakers for food value. Mothers know that what is pure and nourishing enough for baby is good for the rest of the family as well—and they use more and more corn syrup in home cooking and baking. □ Possibly reflecting this consumer acceptance, commercial processors are using corn syrup increasingly. □ And to be specific, P&F Corn Syrups are gaining too wherever nutritive sweeteners are required ingredients. Available in our standard product line are low, regular, intermediate, high, and extra high conversion types to serve the broad needs of food processors. Ask about the varied functional properties of P&F Corn Syrups—Penford Low D. E., Penford, Confex, Penford 155, Nectose, and Veltose 165. Technical service is given gladly.



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