

Famous before the days of vitamins : Scott's porage oats : absolutely free from preservatives / A. & R. Scott Ltd.

Contributors

A. & R. Scott.

Publication/Creation

Colinton : A. & R. Scott, [between 1940 and 1949?]

Persistent URL

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Scott's Porridge Oats

original quick-cooking
Porridge Oats. Scotland's Best



The Picture below is no flight of fancy, but a flight of FACT. It is drawn from an aerial photograph of the Scott Mills in the healthy heart of Midlothian.



A. & R. SCOTT LTD.
West Mills, Colinton, Midlothian

Famous before the days of Vitamins

Scottie says
"Look for my Dad
on the Carton"



The food of
a Min

Scott's Porage Oats Build Brawn and Brain

Long before Vitamins were heard of, the Scots knew the great food value of their home-grown oats. For many generations it was their principal — frequently their only — sustenance.

No oats in the world are so rich in flavour and nourishment as the best Scottish oats, and it is the *very cream of the crop* that is used in the preparation of Scott's Porage Oats.

This delicious breakfast food is produced in matchless mills located in the heart of Midlothian, and by such a method that *all the goodness of the ripe oats is retained*.

Scott's Porage Oats are cooked in 5 minutes. Being light, they are quickly digested. Their warmth and nourishment are felt when most needed.

Here is the ideal food for warmth, energy, brawn and brain!



2 lbs. net weight 10d.

1 lb. net weight 5½d.

When offered substitutes at prices apparently lower, note the difference in weight.

