Homammers Reading Bonus Now in "hiest of All Days"

Republican Women to Hear Senafor Curtis

## 'Greatest Ever' Homecoming Planned at WS This Weekend

Weekend Starts With Gala Banquet Friday at $6 \mathrm{p} . \mathrm{m}$.

NE Mebrextk High School Bands in Homecoming Show

Wayne Suillor Has Part in Space Capsule Recovery


## Special Kickoff Breakfast to Start Community Chest Drive

Chumber Asks Council Aid in Parking Problem

Police Escor's and Prizes to Siari Drive Activities

Final Polio Sunday Set For Wayme Aren Oct. 14

Dial Telephone Equipment Here

## Police Record Two



Open Most Diverted Cropland to Grazing


Exiension Clubs Achievement Day In Carroll Friday

The Wayne Herald


## Society


 KITCHEN CEILING
$\qquad$ quiet room noise. Be happier under a Nu-Tone kitchoth ceiling that reduces unnecessary noises. And your chims
homework can be better in a sound-conditioned atmos. phere. A beautifulsiar-like Constellationte patemn makey your room ceiling an importanl decorative reature.
Nu-Tone Tile's lustrdus vinyl cont reduces dust and dirt accumulation to kep ceilings durable vinyl because it is easy to-clealy equit even
siubborn cooking grease wipes away easily mild
detergent. You'll wani this new, noncombuatible mineral tile in your home after you've seen

$$
\begin{aligned}
& \text { NUTWOOD } \\
& \text { Ceiling Panels }
\end{aligned}
$$

The modern answer to remodeling and high ceilings


## See

 suspended channec system createbeautifil-acoustically correct ceilings.
GIVES YOU THESE EXTRAS
of ducts or pipes
Large panels. . . less handling
Predecorated Sta-lite? ininsh Acoustical control
Plus easy access to

You will be surprised how many decorating and lighting opportunities this new system offers Nu-Wood panels come in $2^{\prime} \times 2^{\prime}$ and $2^{\prime} \times 4^{\prime}$ size ither Sta-lite white matte finish or Constellation Ceiling Magic acousticalyy perys M11-woob

Panels.



## WAKEFIELD NEWS

| Society ... |  |  |
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|  |  |  |
|  |  | Wakefield Hospital |
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| sage was given by flowence hami-blad, a missionary frem the congoin Africa. |  |  |
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| Cradle Roll: Party Held |  | Wakefield Bowling |
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|  | Churches |  |
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First National Bank of Wayne, Nebraska

Statement of Condition


## GO JET-SMOOTH '3 CHEVROLLE - ITS EXCIING! <br>  <br> smooths bumps better <br> If all roads were superhighways, silent ride might be just anotlier luxury. But as most town apd country roads will demonstrate, this mighty easy to get excited about. (The way those four deep-coil springs put the kibbsh on bumps, you'd almost think lChevrolet was working for the highway com- mission.) The' 63 Bel Airs; Biscaynes on upkeep. Brakes are self-adjyst- <br> ing. New Delcotron generator <br> the rocket panels on the Body by Fisher are self-washing and venti- <br> Fisher are self-washing and venti- lating to cut down on rust. Ypur dealer's waiting to tell you lots more. <br> (2) <br> the make more people depend on <br> 6s Cheotolet Impala Sport Coupe:

The Wayno. (Nebr.) Herold, Thursdar, October II; 1962


## Business and Professional DIRECTORY

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| WAYNE city officials |  |
| :---: | :---: |
| Mayor B , Brandsteter |  |
|  |  |
| City Clierk Wit |  |
| City Attorney |  |
| C.i. B. Bormhof | 218 |
| Councilmen - |  |
| Fred Gildersileve | 55 |
| E. G. Smith |  |
| w. L. Ellis | 14.W |
| David Ewing | ${ }^{262.2}$ |
| Chris Tieigen | 332 |
| Keit mill | 992 |
| Police - | all Ope |
|  | keith Reed |
| FIRE | . Call 300 |
| Hosptral | 1095 |
| wayne county officials |  |
|  |  |
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|  |  |
| Jude: David J. Hancer .... 258 Sheriff: Don Weible _._233 |  |
|  |  |
| Supt.: Gladys Porter ....... 114 |  |
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| Aggticulural A Eent: |  |
| Assistanee DirectorMirs. Ethel Martil |  |
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| Attorney: ${ }^{\text {Charles McDermotit.... } 37 . \mathrm{W}}$ |  |
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| District Probation office |  |
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| FINANCE |  |
| TRIANGLE FINANCE |  |
| Personal - Machinery and Automobile Loans |  |
|  |  |
| Phone 997 | 105 w. 2nd |
|  |  |
| First Notional Bonk commerclal banking GVESTMENTS SANINGS |  |
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| Phoner ${ }^{\text {a }}$ |  |

OPTOMETRISTS KOEBER O D ortometrist

SEWING MACHINES
Tiedtke Plumbing Heating and Appliances iengral blectric

## PHYSICIANS

 BENTHACK CLINIC 35 W. 2nt StreetGEORGE LOHN MD physician and surgeon 114 East 3 frd S.reet ELECTRICIANS TIEDTKE ELECTRIC wirivg contractors Home Commere

## SERVICES

## WANSON TV \& APPL

 $\underset{\text { ADMRRAL }}{\text { HAMLTON MOTOROLA }}$ HAMLTON - WhTIE AMBULANCEWILTSE MORTUARY





Mr. and Mrs. Rudolph Swanson Observe
55th Wedding Anniversary at Concord

a bra that's letter perfect

## "LXRIC"

by
BESTFORM
now in marvelous Spandex!
LIGHTER ... just $1 / 3$ the weight of ordinary elastic SOFTER....softer to the touch than rubber elastic Bestform takes a beautifully designed broadcloth bandeau ...adds whisper-light front and back sections of supple letter perfect in every way! Under-cup band assures perfect uplift! This bra rounds, lifts and separates smoothly.. and, thanks to wonderful Vyrene, it's even
MACHINE-WASHABLE, White only. $\$ \Omega$ OO
Sizes $32-36 \mathrm{~A}, 32-40 \mathrm{~B}, 32-40 \mathrm{C}$.
Latisomps


Indication of your own good taste-the
correctness and smartness of invita printed to your order. Also stationery Sexisizin
Distinguished Invitations For Your Wedding The Wayne Herald

##  <br> ded <br>  <br> ${ }^{2}$



## GOOD gurs <br> GIVE

Good guys have a right to be proud who give to their Community Chest. By their support they are serving the agencies that make life enioyable, sometimes even tolerable, for the youth, the handicapped and the aged. Twelve agencies in all. If any one of them made a direct appeal, you would be proud to give. Wayne appreciates the chance to give once for all . . . other methods are tiresome and wasteful. The needs are about the same as last year. Every cause has been carefully considered and every dollar has been carefully spent. Remember how much you would have to give if collections were made time after time and give this time enough for all. Twelve times as much as if it were only one appeal. Be a good guy.

GIVE.


## THE WAYNE HERALD <br> 88 ht Year - No. 24 <br> Waync, Nêbrasko, Thursday, October 11, 1962

|  | $\mid E$ | Vollersen and family, Mr. antrd Mrs. Edwin Gadeken and family Ernie and Ghadys Fork Laure. <br> Rev. C. Mither of the United sm theran church has beco " patient in an Omalh hospital vines Seph. | quiz by the Senior Buthe clays With: er elassecs sunk souke. <br> Todd liethartl, infatit son' of Mr and MEs, Emmett Dhent. was buptzeeff last sundiay motings at the immamuet tultheran elareh |
| :---: | :---: | :---: | :---: |
|  |  | 1 erry | ly Rey. Re. Kiermann. Sponsory wore Mrs Toery Stwart ond |
| United Lutheran church |  | Imminucl Lutheran wather |  |
| with Richard Carr of the |  |  | in the Harrey Rastede hame for |
| minary of Fremont |  |  | Floyd Mluewt, Don and Slewart. |
| stalled the Sunday schere |  |  | Mr. und Mrs! Terry Stewart and. |
| ers. Sunday school superi |  | cational topic. Commie Schroedert |  |
| and her assistant are Mrs. D | tredsurer; Pastor charles miller. | and Susie Fbmeier save ta repert |  |
| rell Johnsen and Mrs. Marvin | Latrel, Parish education secre |  |  |
| Loeb, Teachers ure Mr. and | tary: Mrs. Gorden Dennis, Ran |  | In |
| Bill Norvell, Mr. and Mre, Llos | dolph. Youth Bioard Secretary and | report of the Convention at onta | S'ple 28 star was laken to sloux |
| Bohlicen, Mrs. Kenheth M joe | Milton Gustman, |  | cily liutheran luspinial. |
| Amanda Henningser. Charles Pan |  | Harvist Your mowims mesterses |  |
|  | The | Aris Dirko. | ld |
| sta Schulle, Mrs Darrell D | at |  |  |
| Mrs. Paul Skovbo Anita Gade | Mr.and Mrs. Carl © Thoms | Sunday selomel ${ }^{\dagger}$ Ralls Day | day tukh tin the eity munhorium |
|  |  | held in the Immanuel huther |  |
| tis Crandall, Mrs. (farsten | Beckner and Mrs. Lottic Ha | h Sunday Oet 7 7. duri | mor Hatlig was named beider: |
| holt, IElen Zinimprom, E | were dinner guests of Mr, and |  | Fanert Jinssen, Duiry lender; |
| Spath, Mrs. | Mis. Leland Beckner, Fremont. | cetaet star nie Nutsery, Mr- | , |
| Mrs. Carl Cluristelscm. J | Sunday. | Wuller Prwiler; Kinderbat | Horia sobier, |
| son, Mrs. Paul ciple, Mrs | Sunday evening Mr. and | Judy Monr: Prmaty |  |
| Rev. Miller Grout singing | Carl Thomsen helped their |  | 1'tul Mecoy, news |
|  |  | Mrs. (ierng (iadeken: 1 it |  |
| 2nd grade. Class |  | Darech hatdore: Sth quatw. | uests |
| the close of |  | P:aui Thum | his piswentio briluday |
| the services | dlayton Schroederi hom | Mrs. F:arl Dirks: Bin wale | and Mrse Pete Voller. |
| al. | Mrs, Albert Iusetig, Mrs Guorge | Harold Hasscli Jr. bill | E. |
|  |  | Morris Ehturier: Sr. |  |
| in Laurel, Sept. 28. | in the Jack Erwin home. |  | roeder, sin |
| ited Lutheran chureh | pper guests Sund | Mrs Edwind ${ }^{\text {cos }}$ | and Lesa. |
| day. Hos | Edward Fork | dent, Mrs. Fird | Govle firto it in |
| inf Loeb, | Fook Judy a |  |  |
| $\text { a. } \mathrm{Pa}$ | Creck, la.. Mr. and Mrs. Peto |  | Mana |

Carolyn Johnseln, daughter of
has been selected a member of
the Uot the University of of a memberaska of Mad-
rigal Singers, a freshman




Immanuel Lutheran Ladies So
tery and LWML met Thursday al-
30 ladies the chirch parlors with

3 lot 30 ladies prescn!!. Mrs. | Hom |
| :--- |
| Geor |

## Everyday Drug Needs

KING'S

| Friday Oct. 12 <br> teen-time dance The "Yelaires" Admilstion 75c PARENTSINVITED! |  |
| :---: | :---: |
| Saturddy, Oct. 13 The "Solid 8" Admission 75c |  |
| Sunday | , Oct. 14 |
|  |  |
| PAUL M And His | MOORHEAD <br> is Orchestra <br> insion $\$ 1.00$ |
| Wednes <br> AI G <br> And His <br> Televisign! Admis | sday, Oct. 17 <br> Grebnick <br> is Orchestra $\begin{aligned} & \text { Radio! Records! } \\ & \text { n!ssion } \$ 1,00 \end{aligned}$ |
| $\begin{array}{r} \text { Comin } \\ \text { The } \\ \text { Bill Bla } \end{array}$ | ing Soon! Fabulous lack Combo Hit Recordings |



cheiul home Norfolk, Eriagy ove
 Mr. and Mrs Miligerd Roober were
Thurstay evening vistors in thy
Gerntd Beeker home.



 suests in the Gerald Beeker Hiome. Guests in the wibur Benshoif
nome. Frida 'evening for findy's rvin Vallamp, Mr. and Mrs
Mark Benshof, Mr. and Mrs. Fee
Callkamp and Mr and Wr. Wis. Vahkamp and Mr. and $M$
en Holthrew und fanily.
Mr. and Mrs. Waltev. Wagnet ane
ciumily, Norfok. whre Thusday vening vistors in the Dave tille



Mr. and Mrsf Wilbur Bension
and family speni Sunday afternoth and family sponi Sunday afternot In honor or Mrs. Ralph Nathan's
birthday Sunday. skecral fuests Mr. and
and Camily
Mrs. Dion Meisflenry
stant were Triday vening vistors in the Paul Dan


meat ermpest 63..today!


## how's this for exploding the mayth that cars have to be expensive to look hempest ' 63

## Maybe you can tell the difference between Pontiac's Tempest (especially that Le Mans) and

 acts like a V-g, Tempest spgrts a new $260-\mathrm{hp}$ V-8* that acts like nothing you ever got your hands on before. And besides its beautiful balance, Tempest has Wide-Track this year. And seff-adjusting brakes and a tachometer and viching stylo and iline Pontiac Tempest make your Tempest smoother and tougher. About all it doesn't have is a big fat price tag. ViveED WOLSKE AUTO SERVICE
$216 \mathrm{~W}^{1 s t}$
WAYNE, NEBR

# MOTOROLA DAYS purs ane Fri. - SAT., OCT. 12-13 

| PREE |
| :---: |
| COFFEE and DONUTS <br> Bolh Days-Friday <br> und Saturday |

Fine-furniture TV with full year guarantee*


MOTOPOLA
Select wood veneer-Preminm-rated performance

| - Hand-wired chassis is predsión crafted with modern hand and dip soldering. | *FULLi YEAR GUARANTEE |
| :---: | :---: |
| - $\mathbf{2 3 , 0 0 0}$ volts of picture power 4 design average. | Manufacturer's one year guazantee eovers |
| - Wood cabinet crafted in genume Cherrywood veneers tind select hardwood solids, | free exchange or repair of any eomponent prover defective in nider-換al user Arranged through selling dealèr. |
| Model 23K90 | Labor extra: |

## $50^{\circ}$

Trade-in Allowance for your old TV set

## SENSATIONAL VALUE!



We have arranged to have our Motorola factory repesentative in the store for these two days. Because of this, we will be in a position to offer ROCK BOTTOM PRICES and EXCEPTIONALIY HIGH TRADE-IN ALLOWANCES! Appraisals will be made "on the spot" or the same day. You'll be surprised how much we can SAVE YOU during this 2-Day Sale!

## MOTOROLA <br> BUDGET PLAN AVAILAble

* No Down Payment
- Small weekly or monthly payments
- We Trade
- With Trade
- Complete Service Department
with trade

Dynamic Sound Focus electroacoustically sharpens pound repro-
duction enabling you to more readily distinguish individual instruments and voices.

Ajustable Vibrasonic System adds reflected sound energy to recorded music, even gives old records a live nich sound.
Model SKIII. Gicnuine Walnit
vencers athl silcect hardwod


| ${ }_{\text {ate }}^{\text {aliso }}$ |
| :---: |
| FM/AM and |
| FM STEREO |
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MOTOROLA (hand-wired) NINETEENS


## FRE

- GIFTS FOR THE LADIES
- GIFTS FOR THE MEN
- BALLOONS FOR THE KIDDIES



## TV ON SWIVEL LEGS

- Motorola Console TV
- Hand-wired Chassis
- Swivel Base
- Mahogany Cabinet
- 1 Full Year Warranty

ONLY
$\$ 978^{88}$
With Trade

MOTOROLA
SHITT POCKET
RADIOS


## CARROLL NEWS


art R

## NOW IS THIT THETO REDECORATK YOUR LIMNG ROO ${ }^{\text {H }}$ <br> 

Look at These Prices Bufiore Yoy Re-uphelister Your Old Sat

Mastercraft Davenport and Chair, foam cushions, nylon cover, lifetime guarantee ......................

Mastercraft Davenport and Chair, foam rubber cushions, nylon cover, lifetime guarantee

Mastercraft Davenport and Chair, nylon cover, lifetime guarantee, foam rubber cushions



Skin Dew Night Cream


FELBER PHARMAGY

NOW 300



Now Ford wagons come in 4 beautiful sizes!


## PUBLIC NOTICES




atokad races atokad races sepr. 20. oct. 20 atokad races
8 RACES DAILY


First Post: 1:30 p.m. No Races Sun. or Mon


S. E. Bradford Funeral Services Held Here Tuesday
nom, were hetd Tuesday after.
not Phat's Lutheran church
Mradfurd Mr. Bradfurd diefd Thursday al Reve R. E. Shirtek officiated a
Res.







 Precetlung him in der at Wayne.
Were his
 Minclude His, widow; two sons, mydile. Calir.: two daughters, Mrs.
Lullic: Carey. Eugene, and Mrs.
N:arkaret Ryan. Los. Angeles;

 Funeral Rites for Mrs. Lloyd Houck Held in Belden Yuneral servites for Mrs. Lloyd
Houlk. 56 , were heid Sunday after hoon at Union church, Belden. Mrs.
Honck died Thursday at a Sioux int hospital.
fies. S. Keith Cook officiated at
tire
 acarers were Light of Daycis Pflamz, By By huctig. Delberit Kruger and ManVerna Estella Bolte, daugher of Hreman and Alvina Bolte, was bor She was married Feb. 14, , 1931 the
loyd Hoverk at Onawa, Ia. The unil three years ago when they Survivors incluace her husband; City. S.D. and Everett, at home; Emil, Oto, La. and Arthur, Sioux
Cilis: Mree sisters, Mrs, Malle owell. Mrs. Irene Layion and Mrs Gladys Serviss, Sioux City, and one
Irandjhild.

Cars, Trucks Registered William G. McQuistan, Pender, Ord Rasmussen. Randolph, Chev
Dec
Harold $F$ F Lester L. Wacker, Wayne; Chev
Aroold A. Wayne, Ford Artold A. Janke, Wayne, Chev Rambler $\begin{aligned} & \text { Classineyer, wayne, } \\ & \text { Lowell }\end{aligned}$, Wayne, Ord Voss limplement Co., Hoskins, In Jimmie L. Thomas, Wayne, Chev $\mathrm{K}_{\text {Robert }} \mathrm{C}$. Gifford, Wayne, Chev Robert C. Gifford, Wayne,
Emma Kinat, Winside, Chev Roy Granfield, Sholes, Chev,
Melwin Meierthenry, $\stackrel{\text { i960 }}{\text { Ernest }}$ Dennis Marshall, Wayne, Valiant Martin Lage, Wayne, Chrysler James Thompson, Carroll, Ford Gillis Nelson, Wayne, Peterbilt Larry King. $\underset{\substack{9956 \\ \hline \\ \hline}}{ }$ Edward D. Oswald, Carroll, Melvin Franzen, Wayne, Chev John Sohler; Randolph, Chev
Earl Bennett, Wayne, Ford Albert Berry, Wayne. Pontiac Kenneth Kizer. Wayne, Chev Jim Marsh, Wayne, Pontiac Robert Moore, Wayne, Ford Alvin. Wa gner, Hoskins, Chev Trk
Rudolph F. Kay, Wakefield, GMC ${ }^{\text {Fkup }}$ Clark Banister, Wayne, 'Plym Joe Rieken, Wayne, Willys Eidon Bull, Wayne, Internat1 Donna Grashorn, Wayne, Willys Ronnie Billhemer, $\hat{\text { Winside, }}$ 1945



10 GREAT DAYS TO SHOP AND SAVE!
STORE
HOURS


A Timely Value!
Men's Warm, Corded Twill All-Weather Coais

## BIEIHIAI

$14^{88}$


GIRIS' CAR COATS


 SPECIAL BIRTHDAY FEATURE!


Flannel Shirts

Big, Heavy, Thirsty, Beautiful
TOWEL ENSEMBILES
Buth size, 27x54
Guest size, 17x32
Wash Cloth, $15 \times 15$

$$
10.95
$$

$\$ 1.44$
.74
.34


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\begin{aligned}
& \text { KNIT SWEATERS } \\
& \text { izes } 34.40 \\
& \$ 500
\end{aligned}
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\begin{aligned}
& \text { Women's |cardigans and slip. } \\
& \text { over sweaters in a wide as- }
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& \text { over sweeters in a wide as. } \\
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## PLAID BLANKET

Full winter/weight in a soft, warm blend of $94 \%$ Rayon and $6 \%$ Acrilan® acrylic. Gay in pattorn and color and

## 

Save on Lace Trimmed, First Quality adies
Nylon


# THE WAYNE HERALD 

TIIURSDAY. OCTOBER 11, 1962
Don't miss the COOKNG SCHOOL OCT. 26


# Yeast bread is on the rise and something "Best of All" is bound to happen! 

## QUICK TWIST ROLLS

2 cups sifted all purpose flour
1 tablespoon sugar
$1 / 2$ teaspoon salt
3 zublespoons soft shortening
1 beater egg (save 1 tablespoon for topping) plks. special active dry yeast (or 1 cake compressed yeast)
4 cup warm wuter $\left(110^{\circ}-115^{\circ}\right)$
$1 / 1$ cup scalded milk
Measure all dry ingredients and shortening together and blend. Add yeast to warm water; let stand a few minutes. Scald milk, pour into bowl. Cool to lukewarm, then add the egg, yeast mixture and half the flour mixture. Beat until smooth.
Add the remaining ingredients, mixing until well blended. Scrape down dough from sides of bowl Cover and let rise in warm place (for a cozy rising place, put bowl or pan on a rack over a bowl half full of water; keep water hot ), 20 to 30 minutes, or until doubled

Meanwhile grease two cookie sheets. Have topping ready: 1 tablespoon beaten egg, 1 tablespoon soft butter, sesame, poppy or celery seeds.
Punch down raised dough. Toss onto lightlytloured cloth-covered board. Turn over several times. Roll to an $8 \times 18$-inch rectangle. Brush half the rectangle, the long way, with the soft butter Fold unbuttered half over buttered, pressing gently into a rectangle $4 \times 18$-inches. Cut dough in 1 -inch wide strips.
Take strips by ends and twist several times. Leave straight or curve as they are placed on the cookie sheets. Brush with the egg and sprinkle with seeds Let rise in warm place 15 minutes. Preheat oven to $425^{\circ}$. Bake twists 10 to 15 minutes, or until golden brown. Cool on rack a few minutes before serving. Makes $1 / 1 / 2$ dozen twists.

## ORANGE LATTICE COFFEE CAKE

Dough:
1 cake compressed yeast (or 1 plg. active dry yeast)
$1 / 4$ cup tukesoarm water
3 cup butter
1/3 cup sugar
1 teaspoon salt
4 eggs, beaten
$3 / 4$ cup light cream
4 cups sifted all purpose four
$1 / 4$ cup Rour, sifted (for lattice strips)
1 egg, beaten
2/3 cup butter Orange Filling:
$2 / 3$ cup butter
$2 / 3$ cup blanched chopped almonds
3/3 cup sugar
2/3 cup orange marmalade
Crumble yeast into water, stir and let stand. Cream together butter, sugar; add salt, eggs and beat well.
Combine yeast mixture with light cream. To butter mixture, alternately add flour, yeast-cream mixture in thirds. Mix well but do not beat
Reserve one cup dough. Spread remainder in two foil-lined $9 \times 9 \times 2$-inch pans. Allow foil to extend up over two edges of pan. Lightly grease section of foil in pan
Combine Filling ingredients. Mix well and spread over dough.
Blend $\overline{4}$ cup flour into reserved dough. Roll dough into rectangle and cut into $129 \times 1$-inch strips. Arrange six strips, lattice fashion, over filling in each pan; brush with beaten egg. Cover with foil. Let rise in warm place until almost double in bulk ( 45 to 60 minutes).

Bake 30 to 35 minutes at $400^{\circ}$. Grasp edges of foil and remove coffee cake to serving platter. Serve warm. Makes two $9 \times 9 \times 2$-inch coffee cakes.


Quick Twists - yeast does the work in these no-knead, easy-to-shape rolls.


# 4PRIZE 'n PRAISE WINNERS 

 made "Best of All" with Red Star Yeast

## Sweetheart Coffee Cake

If's a prize winner in the 9 th Grand National Bake-Off! Tempting heart-shaped coffee cake with cinnamon-sugar filling. coffee cake with cinnamon-sugar filing.
Novel shaping method means nospecial pans!

> Special ARD STAR $\quad 1 / 3$ cup suga
> Yeastion Active Dry
> Star Cor 2 cakes Red
> Star Compressed
> cup woter (warm for
> cup woter (warm for
dry, lukewarm for compressed)
> to 5 cups Pillsbury's

- Best All-Purpose Flour
> $1 / 3$ cup $\left\{\begin{array}{l}\text { sugar } \\ 1 / 3 \\ \text { cup } \\ \text { butter }\end{array}\right.$
> $2{ }_{2}^{\mathrm{ing}} \mathbf{\text { tsp. solt }}$
> 1/3 cup scalded milk
> 2 unbeaten eggs

ure toget her 1 cup chopped nuts, 1 cup sugar, and 2 tsp. cinnamon. Soften yeast in water. Combine sugar, butter, walt, and scalded milk in large bowl. Cool to luke-
Stir gradually to form stiff dough.
Knead on floured surface until smooth and satiny-about 5 min. Place in greased bowl, cover. Let rise in warm place until doubled-about 13/2 rs. Prepare Filling
Divide dough in half. Roll out one part to $15 \times 10-\mathrm{in}$. rectangle. Brush with melted butter. Sprinkle with half the Filling. Roll as for jelly
Place ong with 15-in. side.
Place on greased baking sheet. Fold half the Starting at folded end, cut with scissors dogether. center of roll to within 1 -in. of other end. Turn cut halves flat on side, cut-side-up, to form a heart. Repeat with remaining dough.
Let rise in warm place until light-about 45 min . Bakge25 to 30 min . in mod. oven ( $350^{\circ}$ ). Makes 2 Yube cakes.

"Batter-Way"

## Herb 'n Spice Buns

19's a praise-winner! A "special" treat for your family-a fresh idea for your party luncheon! Easy "Batter-Way" method means you can whip them up even on busiest days!
$21 / 2$ cups Pillsbury's Best $\quad 2$ tbsp. soft shortening $\begin{array}{ll}\text { All-Purpose flour } & \text { l egg, room temp. } \\ \text { tbsp. sugar } & \text { packet RED } S T \text { R }\end{array}$ $3 / 4$ tsps. salt
$\begin{array}{ll}3 / 4 \text { tsp. salt } & \text { Special Active Diry } \\ 3 / 4 \text { isp.powdered or } & \text { Yeast lor licake Red } \\ \text { crumbled leaf sage } & \text { Star Compressed }\end{array}$
crumbled leaf sage
$1 / 2 \mathrm{tsp}$. caraway seeds $1 / 2$ tsp. caraway seeds
$1 / 4$ sp. nutmeg Yeost) $1 / 4 \mathrm{tsp}$. nutmeg
$3 / 4$ cup scalded milk or $\quad 1 / 4$ cup water (warm for
dry, lukewarm for cop scolded milk or water $\quad$ dry, lukew)
compressed)

Measure first 6 ingredients together and blend. Scald milk. Pour into bowl with shortening. Cool to lukewarm and stir in egg. Pour yeast on water. Let stand few min. Stir; add to milk-mixture with half the dry ingredients. Beat untilsmooth, aboit 50 strokes. Add the rest of the ingredients, beat gain-50 more strokes.
Scrape down batter from sides of bowl. Cover; let rise in Warm place about 30 min., or until
doubled. Meanwhile grease 12 large or 18 mediumsized muffin cups. Stir down raised batter. Spoon into muffin cups, filling $1 / 2$ full. Let rise again until batter reaches tops of cups, 20 to 30 min . Preheat oven to $400^{\circ}$ (mod. hot).
Bake rolls 15 to 20 min., or until golden brown. Gool slightly on rack before serving. Makes 12 to 18 buns.

## RED STAR RUIOK RISNGYS

 SPECIFIL=10FTIPE


## Crispy Nut Swirls

A prize winner in the 11 th Grand National Bake-Off! A perfectly delicious sweet roll the family will love. It's a delight for coffee parties and after-bridge snacks, too. Why not bake a batch, today
$\begin{array}{ll}\text { Special Active Dry } & 11 / 2 \text { tsp. salt } \\ \text { Yo } 3 \text { cups Pillsbury's }\end{array}$ Yeast lor l cake
Red Star Cost All-Purpose

$$
\begin{aligned}
& 1 \text { packet RED STAR } \\
& \text { Special Active Dry } \\
& \text { Yeast Ior I cake } \\
& \text { Red Star Com- } \\
& \text { pressed Yeast) } \\
& 1 / 4 \text { cup woter (warm for } \\
& \text { dry, fukeworm for } \\
& \text { compressed) } \\
& 1 / 4 \text { cup sugar }
\end{aligned}
$$

$1 / 2$ cup soft shortening
$1 / 2$ cup soft shortening
1 cup creamed small
curd cottage cheese 1 unbeaten egg
filing: $/ \sqrt{3}$ cup melted butter, 1 cup firmly packed brown sugar, 1 cup ground nuts, 1 tsp. vanilla.
TOPPING: $1 / 4$ cup sifted powdered sugar mixed with lif tsp. cinnamon.
Soften yeast in water. In large bowl measure sugar and salt. Add about 2 cups of four and shortening: Cut in shortening until particles Gradually add more flour to form stiff dough
Knead dough on well floured surface 3 to 5
min. Cover; let stand while mixing Filling.
Roll out dough on floured surface to $20 \times 14$ in. rectangle. Spread Filling evenly over dough. Roll up the two 14-in. sides toward each other until they meet in center of rectangle. Cut or tie of with strong thread into $12-\mathrm{in}$. sices. pull ends around, crossing as if to tie) Twist each roll once to resemble an " $S$ ". Place on greased cooky sheets.
Let rise in warm place until light and doubled about 1 to $11 / 2 \mathrm{hrs}$. Bake 12 to 15 min ., or until golden brown, in preheated quick mod. oven ( $375^{\circ}$ ). Sprinkle warm rolls with Topping. Makes about 2 dozen rolls.

## Homemade Twin Loaves

Another praise-winner--crusty brown twin oaves in a time-saving, interesting shape. This family-sized recipe yields 4 twin oaves. Fragrant "fresh-from-the-oven" eating for the family, and a bonus for your freezer!
> packets RED STAR 12 to 14 cups Pillsbury's Purpose Yeast lor 2 cakes Red Star Com. Fivent
6 tbse.

> 2 cups water (warm
for dry, lukewarm
> salit
> for compressed)

Add the yeast to the water: let stand 3 to 5 min. Stir. Blend in about half the four with sugar, salt, and soft shortening. Beat until mooth. Add more flour a little at a time, first with spoon, then with hand, until the dough cleans the bowl. Turn onto lightly floured loth-covered board and knead until sriooth nd satiny
Place in greased bowl, turning once to grease doubles. Cover; let risc in wanm place until double-about 1 hr. Punch down; cover and let Turn out onto th
Turn out on to the board. Divide into 8 parts. $41 / 2 \times 81 / 5 \times 23 / 4$-in. or $5 \times 9 \times 3$-in Preased Put two balls n each pan. Cover and let rise in warm place about 45 min., or until almost doubled.
Bake 40 to 50 min., in preheated mod. hot oven ( $400^{\circ}$ ), or until well browned on tops and sides. Remove from pans and cool on racks. Makes 4 twin loaves. For 8 loa loaves.
For 8 loaves: Double the recipe.

## RED STAR has the answers

 for sure, easy yeast baking!
O. We love yeast breads, but have little time for baking. What is the easiest kind of yeost breods I can make? A. "Yeast Batter-Way breads. They are mixed quickly, ore thin require no kneading. Batter Way breads are very light and have excellent flavor. They require so little handling that the busiest homemaker can find time to bake them.
Q. "I om just leorning to bake bread ond would like to know of an way to shape loaves?" A. "Instead of shaping each loaf, divide dough for one loaf in two parts. Then round up each into a
ball and put the two balls of dough into bread pon. In this dough into bread pon. In this which ore interesting and very quickly shaped."
a. "What causes raiced bread dough to sink or fall in the pan A." A. "Dough can rise too much and
get too light, so there is no get too light, so there is no strength left to give the ovenprevent over rising: touch sides gently with finger, whin looves look as if they have doubled. If a dent remalins, loaves are
ready to bake."

Baked Egg Cups or Baked Apple Supreme make two delicious ways to turn a day a little brighter
just the thing for the pretty plaid days in your future! Happy to go to brunch is the fruity Breakfast Parfait - the easy but elegant Stuffed Peach Halves... or a breakfast way with beans!
Party idea: start the day sweet and sociably with friends invited to your house for late breakfast or "brunch." Aluminum foil and evening before preparation are the secrets to easy entertaining, early or late in the a.m. Serve subtle Crabmeat Ramekins or, for eye-opening flavor, dish up Hot Ziggities and Texan's Pork and Beans.

## BAKED EGG CUP

2/3 cup maryonnaise
1/4 teaspaon salt
1/4 teaspaon salt
Dash pepper
1 teaspoon Worcestershire sauce
$1 / 4$ cup mill
114 cups grated Cheddar cheese
4 eggs
4 eggs
Combine mayonnaise, salt, pepper, Worcestershire sauce in a saucepan; blend well. Gradually add milk, stirring until smooth. Add 1 cup cheese. Cook over low heat, stirring constantly, until cheese melts and mixture is thick (about 5 minutes).
Shape 4 custard cups using double-thick squares of foil. (The handy, disposable cups are made by simply shaping the foil over the bottom of a custard dish - then pushing another matching dish over the foil to form it tightly into shape.)

Place 2 tablespoons cheese mixture in bottom of each foil cup. Break an egg into each cup; add 2 tablespoons cheese mix; sprinkle remaining grated cheese over top. Bake in $350^{\circ}$ oven 25 minutes.

Lazy Susan Idea: The night before, prepare Baked Egg Cups as directed. Place on baking sheet, cover with foil. Refrigerate. Start Rich Refrigerator Rolls or wrap baked sweet rolls in foil, using double fold over top and at each end. Refrigerate. Next morning, bake portion of Refrigerator Rolls, or if baked rolls are used, pre-heat oven to $350^{\circ}$. Remove foil covering from egg cups, place in oven. Bake 25 minutes. During last 15 minutes of baking place foil-wrapped sweet rolls in oven to heat. Serve eggs in foil cups; sweet rolls in opened foil package.

## BREAKFAST PARFAITS

1 pkg. (10 oz.) frozen strawberries, raspberries
or other fruit
2 cups milk
$1 / 2$ cupp cream
$1 / 2$ teaspoon salt
$2 / 3$ cup all-purpose flour
$1 / 2$ cup whipping cream
2 tablespoons sugar

Thaw fruit. Combine milk, cream and salt in saucepan. Gradually add flour. Stir or beat until smooth. Cook over medium heat, stirring constantly until mixture comes to a boil and is thick. Cover; cook over low heat 5 minutes.
Beat whipping cream with sugar until thick. Alternate layers of hot pudding, fruit and whipped creamin parfait glasses, sherbet glasses or goblets. Serve immediately. Serves 4 to 6 .

## 5



This breakfast is prepared the night before in convenient aluminum foil. A dash of Worcestershire, bubbly cheese give baked eggs "up and at 'em" flavor. Rich Refrigerator Rolls rise to a breakfast occasion, too!


## STUFFED PEACH HALVES

8 canned peach halves (No. $21 / 2$ can)
Whole cloves
$1 / 2$ pound sausage meat
1 tablespoon finely chopped onion
$2 / 3$ cup crushed raisin brun
2/3 cup crushed raisin bran cercal
Drain peach halves. Place, cut side up, in shallow baking pan lined with aluminum foil. Place four cloves around outer edge of each peach half. Combine sausage, onion, bran; toss together lightly. Form into small balls, one for each peach half. Place in center of peach halves; flatten slightly.

Bake, uncovered, $25-30$ minutes in $400^{\circ}$ oven. Baste occasionally with drippings. Makes 4 servings.

If desired, prepare peach halves the night before; cover with foil and refrigerate until baking time; allow 30 to 35 minutes in oven. Serve with orange juice, Cinnamon-Crunch Coffee Cake.

## RICH REFRIGERATOR ROLLS

2 pkgs. special active dry yeast
(or 2 cakes compressed yeast)
1 cup warm water or warm unsalted potato water
$1 / 2$ cup ( $1 / 4 \mathrm{lb}$.) butter
1/2 cup sugar
3 eggs (room temperature)
1 teaspoon salt.
5 cupls sifted all-purpose four
Add the yeast to the warm water and let stand. Measure butter, sugar, salt and add the eggs to the large mixer bowl. Blend well on low speed until smooth or beat with wooden spoon about 200 strokes.

Add 1 cup flour to the bowl, then the yeast mixture. Beat well again until smooth. Stop mixer. Add more flour, first with spoon, then with hand. Squeeze dough through fingers to lblend well.


Put your family on best-of-all behavior with a whiff of old-fashioned cinnamon-aroma - a taste of Baked Apple Supreme. Aluminum foil covering lets you store it overnight in the refrigerator, bake it without oozing syrup in oven.

Scrape down dough from sides of bowl. Cover and refrigerate 2 hours at least (no more than 3 days). Punch down dough occasionally as it rises! When ready to make rolls, take 3 of the dough at a time. (Cover and return the rest to the refrigerator.) Shape as desired. Place on greased baking sheets. Cover and let rise in warm place.one to $1 / / 6$ hours. (To test, dent will remain when finger is pressed gently on sides of dough.) Preheat oven to $400^{\circ}$. Bake rolls 10 to 20 minutes, depending on size. Cool on rack, brush with butter if desired. Makes about 4 dozen rolls.

## BAKED APPLE SUPREME

6 medium-sized baking apples
1/4 cup butter
cup butter
1/2 cup light brown sugar or honey
1/夕 teaspoon cinnamon
$1 / 2$ ceaspoon cinnamon
$1 / 4$ cup Grape-Nuts cereal
6 squares aluminum foil
Wash and core apples. Pare top half of each apple or slit skin around apple about 1 inch from top to allow for escape of steam. Set apple in square of foil and bring wrap over lower half. Place in baking dish. Melt butter; add brown sugar, raisins, cinnamon; stir until blended. Add cereals to half of butter-sugar mixture; use to fill apples. (Apples can be stored in refrigerator until serving at this point).

Bake 40 minutes at $400^{\circ}$. Reheat remaining sauce; pour over apples. Bake 10 minutes longer. Serve plain or with cream. Makes 6 nourishing servings.

```
CINNAMON-CRUNCH COFFEE CAKE
                    (A rich "batter-woy" recipe)
2 pocgs. special active dry yeast (or 2 cakes
    compressed yeast) (or dry yeast, lukewarm (or
    i cup water. (warm for
2 eggs, room temperature
l teaspoon vanilla, almond or lemon extract
3 cups sifted all-purpose flour
1 teaspoon salt
1/2 cup sugar
1/2 cup soft shortening
```

For topping, mix $1 / 2$ cup crushed ( $1 / 2$ cups uncrushed) wheat, corn or rice cereal Hakes, $h$ cup sugar, $1 / 2$ teaspoon cinnamon, 3 tablespoons melted butter. Set aside.
Measure dry ingredients and shortening into large bowl. Blend well. Measure water into small bowl. Add yeast and let stand a few minutes. Stir. Pour yeast mixture, extract and eggs into large bowl. Beat until smooth, about 200 strokes or 2 minutes medium speed with electric mixer. Scrape down batter from sides of bowl.
Cover and let rise in warm place for 30 minutes or until doubled. Grease pans well (or line pans. with greased foil for easy cooling, cutting). Stir down batter. Fill muffin cups $h$ full; pans should be $\frac{1}{3}$ to $\frac{1}{2}$ full. Push batter evenly in pans with tablespoon. Tap pans on table to settle batter.


Warm pudding, cold berries and light whipped cream layer into a showy Breakfast Parfait. Goblets or sherbet glasses will do nicely -and so will your favorite coffee cake. Then plug in the coffeepot and call your friends to the table.

Spread Topping evenly on batter, using 2 or 3 teaspoons to each cup. With fingers, make dents on Topping, pressing to the bottoms of pans. Let rise in warm place 20 to 30 minutes. Batter should almost reach tops of cups; pan batter should be doubled.

Preheat oven to $375^{\circ}$. Bake rolls 15 to 20 minutes; cakes 20 to 30 minutes or until well browned. Remove from pans to cooling rack. Makes 2 coffee cakes or 2 dozen rolls or 1 large coffee cake. (Pan sizes: Two 8 or 9 -inch square pans; 24 mediumsized muffin cups; one $9 \times 13 \times 2$-inch oblong pan.)

## CRABMEAT RAMEKINS

1/4 cup butter
$1 / 2$ cup chopped onion
$1 / 2$ cup chopped onion
1/4 cup choppe
$1 / 3$ cup lemon juice
$1 / 4$ cup light molasses
2 teaspoons Worcestershire sauce
Salt and pepper to taste
pound crabmeat, flaked (frozen or canned)
Bultered bread crumbs
Melt butter in saucepan; add onions and pepper; saute until tender. Stir in flour until smooth. Combine lemon juice, molasses and Worcestershire. Add slowly to flour mixture. Season. Cook, stirring constantly until a thick sauce is formed. Mix in crabmeat. Place in greased seafood shells or ramekins.
(Make your own from foil. Shape it over custard cups or a seashell shape). Top with buttered bread crumbs. Bake in moderate oven, $350^{\circ} 20$ to 25 min utes. Makes 4 to 6 servings.

## HOT ZICGITIES

Prize Winner in 3rd Grand Notional Bake-Off 1 pound wieners 2 tablespoons prepared mustard
1 slightly beaten egg
23 cup shortening
2 cups sifted all purpose flowr
3 cup catsup
3 tablespoons cold water
Grind wieners; blend in mustard and egg. Set aside.

Cut shortening into flour until particles are fine. Combine catsup, water and salt; sprinkle over flour mixture, stirring with fork, until dough is moist enough to hold together.

Divide dough in half. Roll out each half on floured surface to a $12 \times 9$-inch rectangle. Cut each into four $6 \times 4 \%$-inch rectangles.

Divide meat mixture on rectangles. Fold pastry over so $4 \%$-inch edges are together; seal. Place on ungreased cookie sheets. Bake at $425^{\circ}$ for 15 to 20 minutes. Serve hot to 8 hungry people. Good "gowith" is Texan's Pork and Beans.

## TEXANS PORK AND BEANS

can (1 lb. 15 oz.) pork and beans
I. can (155 oz.) chili con carne

2 mediumssized onions, sliced
$3 / 4$ cup catup
Combine pork and beans and chili con carne; mix well. Pour into an ungreased 3 -quart casserole. (For easy clean-up, line casserole with foil), Cover with layer of sliced onions. Blanket onions with catsup so all onions are covered. Arrange slices of bacon on top. Bake, uncovered, for 45 minutes in a $350^{\circ}$ oven. When done, allow to mellow about 15 minutes before serving. Makes 8 to 10 servings:

## WESTERN PORK AND BEANS

4 slices bacon
1/3 cup chopped onion
1 egg, slightly beaten
1 can (1 lb.) pork and beans
1/3 cup diced sweet gherkin pickles
Brown bacon until crisp Remove from skillet. Fry onions in about 3 tablespoons bacon drippings, until transparent. With spatula, move onion to one side. Place slightly beaten egg in other side and scramble. Stir in pork and beans and simmer well. Crumble bacon and add with diced pickles to bean mixture. Serves 4 adults, or 3 hungry teenagers.


Cinnamon-Crunch Coffee Cake and Stuffed Peach Halves. Breakfast cereal is this coffee cake's crunch--breakfast sausage stuffs the peaches! Make both ahead, serve piping hot in a few morning minutes.


Western Pork and Beans . . . breakfast, lunch or brunch, here's a new and tangy way to turn bacon and eggs into western hospitality.

## How to bake a bargain .i. by the dozen!

## Brof tabhit Eingers- 8 doz, only 794

| dint hath soluses | 7 cups sifted all- | dall-purpos |
| :---: | :---: | :---: |
| 1 en miortuig |  | 2 thsp. glaser |
| 1 cop cigar |  | $1 / 2 \mathrm{tsp}$, clmana |
| 1es |  | $1 / 4 \mathrm{tsp}$ |
| 2 thap. cleer vieger | baking sota | 1 tsp.s |

In large mixing bowl, cream together shortening, sugar; add egg beat well. Add Mplasses and vinegar. Sift together sifted flour, spices, soda and salt; add to creaned mixture. Add 1 cup boiling water; mix well. If necessary add more flour to make a soft dough. Drop by teaspoons or greased baking sheet. Bake in moderate oven, $350^{\circ} \mathrm{F}$., $10-12 \mathrm{~min}$.

## 



## 1 cip Brer hatht whisens

## 1 og


Slowly melt shortaning, coid L hdd Molasses, eri, lemon extract; beat wall Sit togethis S Hed tiour; ginger, baking soda and salt, adt to fist mpuire.
 amount of dough at a time 1 \& fice on lighty floured board. Cut with bunny shapd cutter Place on greased baking sheets bake 1 m moderate oven, $375^{\circ} \mathrm{F}, 8-10 \mathrm{~min}$. Decorate with cing if desired.

## 




# It's <br> Coffee "Chatter" Time! 

Next coffee get-together, mix kuchen or a quick hread into the fun You'll have the extra pleasure of having started "from scratch" - and the triumph of knouing it was casy.
Serve the charms of a loat swirled with cinnamon and butter, or filled with creamy custard. Share a rich quickbread made dark with molasses, raisins and nuts, or sunny with orange. Save all four of these recipes - for "best of all" coffee party plans!


Orange Nut Bread rises light and delicious under
foil, then foil is removed. allowing it to brown without a hard, heavy crust.

## ORANGE NUT BREAD

$31 / 3$ cups sifted all purpose four
$1 / 2$ teaspoon soda
$31 / 4$ teaspoons baking powoder
$1 / 4$ teaspoons salt
1 cup plus 2 tablespoons sugar
2 eggs, toell beaten
1 rupplus 2 tablespoons orange juire
2 tablespoons orange rind
3 tablespoons melted shortening
$1 / 3$ rups walnuts, finely chopped

Sift together flour, soda, baking powder, salt and sugar. Blend well.

Combine eggs, orange juice, orange rind, melted shortening. Add liquid ingredients to dry ingredients; add nuts; stir until dampened but not smooth.
Pour into lightly greased $9 \times 5 \times 3$-inch loaf pan. Shape a square of aluminum foil loosely over the top of the pan, but pressed tightly against sides of pan.
Bake 20 minutes at $350^{\circ}$; remove foil cover; bake additional 50 minutes.
Note: Orange Nut Bread, like many quickbreads, will improve with storage. It will keep best wrapped in aluminum foil, in a cool place. To freshen, unwrap foil, sprinkle lightly with water, if necessary; re-wrap and heat in $350^{\circ}$ oven.

## CRUNCHY CREAM-FILLED KUCHEN

Prize Winner in 11 th Grand National Bake-Off
1 packet active dry yeast (or 1 cake compressed yeast)
2 tablespoons warm water
tablespoons sugar
2 tablespoons butter
1 teaspoon sale
1/4 teaspoon mutmeg
$1 / 2$ cup hot scalded milk
21 anbeaten egg

Soften yeast in water. Combine in large mixing bowl sugar, butter, salt, nutmeg and milk. Cool to lukewarm. Stir in the egg and softened yeast. Gradually add flour, beating well after each addítion. Cover. Let rise in warm place until light and doubled, 45 to 60 minutes. Prepare Almond Topping.
Spread in well-greased $13 \times 9 \times 2$-inch pan. Spread with Topping. Let rise in warm place until light and doubled, about 30 minutes.

Bake at $375^{\circ}$ for 20 to 25 minutes. Cool and split crosswise, making two thin layers. Slip top layer onto cookie sheet or foil. Spread bottom layer with Filling. Place top layer over Filling.
Almond Topping: Combine $1 / 2$ cup sugar, $1 / 4$ cup butter and 1 tablespoon milk. Heat until sugar dissolves. Add $⿻$ s cup slivered blanched almonds. Cool. Custard Filling: Combine 1 pkg. vanilla pudding mix, $1 / \frac{1}{2}$ cups milk and $\frac{1}{4}$ teaspoon nutmeg in a saucepan. Cook, stirring constantly, until thick. Stir in 2 tablespoons butter, $\%$ teaspoon almond extract. Cool.

BUTTER SWIRL LOAF<br>rize Winner in $13^{\text {th }}$ Grand Nationol Bake.Of<br>4/3 cup butter, melied and cooled<br>2 cups sifted all purpose flour<br>3 teaspoons doublearting baking powder<br>(k) teasppon sals<br>2 engs<br>1/2 cup sugar<br>$3 / 4$ cup milk<br>4s cup sugar<br>2 teaspoons cinnamon

Sift flour with baking powder and salt. Beat eggs until thick and ivory colored. Gradually add hap sugar and ${ }^{4}$ cup of the melted butter. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Blend well after each addition. (Low speed with electric mixer).

Turn into $9 \times 5 \times 3$-inch pan, well greased and lightly floured on bottom (or grease and flour a foil lining, for easy cooling and cutting). Combine $/ 5$ cup sugar and cinnamon; sprinkle over batter. Top with remaining butter. Cut through batter several times to give marbled effect.

Bake at $375^{\circ}$ for 40 to 45 minutes until golden brown. Cool thoroughly hefore slicing. Makes 1 loaf.

## CRUNCHY TOP COFFEE CAKE

> 3/4 cup buttermilk
> 3 teaspoons sugar
> 1 teaspoon salt
> 2 pkgs. active dry yeast (or 2 cakes compressed yeast) 23/4 top warm water
> $23 / 4$ to 3 cups sifted all purpose flour
> ${ }_{3}$ large egg, unbeaten

Heat buttermilk till just warm. Pour into large bowl with sugar and salt. Blend. Add yeast to warm water. Let stand a few minutes, then stir to dissolve.
When buttermilk mixture has cooled slightly, add half the flour, the egg and yeast. Beat till smooth. Blend remaining four and shortening in, until sides of the bowl are cleaned.

Turn out dough on floured board. Knead until smooth and little bubbles can be seen beneath the surface. Cover. Let rest 5 minutes. Mix Topping ingredients.

Place dough in lightly-greased 9-inch square pan or divide into two 8 -inch round layer pans. Press dough evenly in pans. (Coffee Cake may be refrigerated at this stage. Add Topping, cover with foil. Refrigerate. Next day, bake immediately in preheated oven.) Let dough rise in warm place 30 to 40 minutes or until dent is left when finger is pressed lightly in dough. Preheat oven to $375^{\circ}$.
Press rows of little dents in cake with fingers, and add Topping. Bake 35 to 45 minutes, or till well browned. Remove from pans to rack.


Cinnamon-y Butter Swirl Loaf is delicious fresh - but try it in toasted slices, too!

## Lift the lid on new Suppers-in-a-Dish!

PORK AND BEANS BURGER RAKE pound around bed,
2 ceaspoon sals
$1 /$ teaspoon pepper
$1 /$ egg
1 cup solt bread crumbs
2 tablespoons shortening
1 can (l lb. 15 oz .) pork and beans
Combine first five ingredients. Form into small balls. Brown in shortening
Pour pork and beans into buttered casserole (You'll have easy cleaning if you line the dish with foil!) Add browned meat balls. Bake, uncovered in moderate oven, $350^{\circ}$ for 20 minutes, or intil bubbly warm
For a spicier dish, add vour favorite seasoning catsup, onions, a dash of molasses. Recipe makes f to 6 servings

## SKILLET QUICKIF

1 tablespoon butter
1/4 rup light molasse
1 slice cooked ham ( $1 / 2$ to $3 / 4$-inch thick
4 slices canned pineapple
I can (lt or 17 oz.) sueet potatoes. sliced
2 tablespoons butter
tablespoons light molnsses
Combine butter and molasses in skillet. Add ham and pineapple slices. Cook 8 to 10 minutes, turning pineapple as it browns. Turn ham, then place pineapple slices on top. Add sliced sweet potatoes. Brush potatoes with molasses and butter; let brown while ham cooks on second side. Serves 4.

Some cook quickly, some bake long and lazily each one serves up "best of all"!

## CORN BEANIE CASSEROLE

1/ pound bacon
cup (2 bunches) chopped green onions, including tops
3 cans (1 lb. each) pork and beans
$1 / 3$ cup chili sauce
$1 / 2$ cup firmly packed brown
1 cup firmly packed brown sugar
1 teaspoon W orcestershire sauce
1/3 teaspoon dry mustard
2 drops Tabasro suace
Biscuit
$1 /$ cups sifted all purpose flour
$1 / 2$ cup corn meal
3 teaspoons double-arting baking powder
2 leuspoons sugnr
1 teaspoon salit
$1 / 3$ cup shortening
3/4 cup milk
Fry bacon until crisp; crumble. Saute onions in $\because$ tablespoons of bacon fat. Combine with beans and seasonings in 2 -quart casserole.
Bake at $350^{\circ}$ for 45 minutes, stirring occasionally Increase temperature to $425^{\circ}$. Top with Corn Meal Biscuits. Bake for 15 to 20 minutes until deep golden brown.
Corn Meal Biscuits: Sift flour with corn meal, baking powder, sugar and salt into mixing bowl. Cut in shortening until fine. Add milk; stir until dough clings together. Knead lightly on floured surface, about 10 strokes. Roll out to $\frac{1 / 2}{2}$ inch thickness Cut with 2 -inch round cutter. Serves 8 to 10 .

## ONE-STEP BEEF PIE

Prize Winner in 9th Grand National Bake Of
3 cups sifted ull purpose four
14 teaspoons salt
${ }_{24}^{1}$ cup shortening

1/3 pounds round steak. cul into l-inch pieres
3 medium onions, sliced (about 1 cup)
3 cups sliced potatoes
$1 / 1 /$ cups diced currots
3 tablespoons flour
2 teaspoons salt
$1 / 2$ leaspoon pot herbs
I/s Leaspoon pepper
I) tenspoons meat extruct

Sift flour with salt into mixing bowl. Cut in shortening until particles are fine. Sprinkls water over mixture, stirring lightly with fork until dough holds together
Divide dough into two portions, one twice as large as the other. Roll out larger portion on foured surface to fit a $12 \times 8 \times 2$-inch baking dish or a 3 -quart casserole; fit loosely into baking dish.
Meat 'n Vegetable Filling: Place steak in bottom of pastry-lined dish. Top with onions, potatoes and carrots. Combine water, flour, salt, pot herbs, pepper, meat extract and Worcestershire sanoce. Pour over meat and vegetables.
Roll out remaining dough to fit top of baking dish. Cut slits for escape of steam. Place over filling; seal and flute. Bake at $400^{\circ}$ for 30 minutes, then at $350^{\circ}$ for $1 \frac{1 / 2}{}$ hours to 2 heurs, until meat is tender. You'll have servings for 8 .


Meat 'n potatoes with vegetables too, bubble under a flaky crust of One-Step Beef Pie.



Skillet ham and sweet potatoes go to supper in minutes, all glazed and buttery: This dish you 'must try!


Corn meal biscuits top a South-of-the-border way with pork and beans. A big. big recipe!
Van @mp's America's first, finest and favorite beans!

## FMAR RO

1. Dandy Bean Dogs

Place Pork and Reans in shallow baking dish. Stis frankfurters lengt hwise. Spread each with mustard franks on top of Pork and Beans and bake at 350 F for abo!: 20 minutes. Serve with juicy pickles.

2. Smothered Ham Sfice

Place Pork and Beans in shallow casserole, top with slice of precooked ham. Mix together brown sugar, shee of precooked ham. Mix together brown sugar,
mustard, and spread over ham. Place in oven long enough to heat thoroughly; then serve with chilled pineapple chunks

3. Beans With Smokie Cheese

Heat the beans in a shallow baking dish, and top with several small slices of smoked cheese. Bake long enough to heat thoroughly and serve with broiled weiners for a healthy, hearty dish.
4. Colorful Reans and Kabobs

Place Pork and Beans in a shallow baking dish. Alternate, on a skewer, cubes of pineapple, squares of green pepper and pieces of frankfurters. Place on top of Beans and brush with butter. Bake in $350^{\circ} \mathrm{F}$. oven for 20 minutes. Good colorful, too!

5. Bean Salad

Lightly toss together Pork and Beans with chopped celery, cucumber, green pepper and onion. Season with a small amount of vinegar, salt and pepper. Let stand for several hours so flavors can penetrate. Serve chilled.

6. Bean Supper

To a can of Pork and |Beans add chopped onion, a little brown sugar, mustard and horseradish. Serve Pork and Beans with American fried potatoes and sausage patties. A Supper fit for a king!

7. Vippy Pork and beans Toa can of Pork and Beans add I lablesporin brawn sugar and ${ }^{1}$ t teaspoon grated orange rind. Gently heat aboul 5 minutes. Flaver will idprove if allaweld to stand a while. When ready to use, heat and serve with brown-and-serve sausager.
8... of course. just heat and eat


Van $\mathrm{Camp}^{\text {sons }}$
One of 150 Stokely-Van Camp foods for you to enloy. Pork BEANS

## America's

first, finest and favorite

DANISH MERINGUE ROLLS
Prize Winner in 13 th Grand National Bate-Off
1 phig. active dry yeast (or 1 calce compressed yeast)
1/4 cup warm uater
$31 / 2$ cups sifted all purpose fous
1 reaspoon sals
1 cup butter
2 unbeaten eggs, separated
1/2 cup milk
3/3 cup and 2/3 cup sugar
1 leaspoon vanilla
1/2 cup raisins
1/2 cup chopped nuts
1/2 cup flaked coconaul
2 teaspoons cinnamon

Soften yeast in water. Sift flour and salt into mixing bowl; cut in butter until fine. Combine egg yolks, milk, $h^{\prime}$ cup sugar, vanilla and softened yeast; add to dry ingredients, mixing well. Knead on well-floured surface 15 to 20 strokes. Chill 4 hours or overnight.

Beat egg whites until soft mounds form. Cradually add $\frac{7}{3}$ cup sugar; continue beating until stiff peaks form. Combine $1 / 2$ cup sugar, raisins, nuts, coconut and cinnamon. Set aside.

Divide dough into thirds. Roll out one part on Goured surface to a $12 \times 10$-inch rectangle. Spread with $\%$ meringue, then sprinkle with $\%$ of cinna-mon-sugar mixture. Roll up starting with 12 -inch side; seal ends. Place seam-side down on wellgreased cookie sheet. With sharp knife, make diagonal cuts part way through dough, about 1 inch apart. Brush with milk and sprinkle with sugar. Repeat with remaining dough. Cover. Let rise in warm place until light, about 30 minutes.

Bake at $350^{\circ}$ for 30 to 35 minutes, until golden brown. Makes 3 coffeecakes.

## ITALIAN PIRZA

Prize Winner in 12 th Grand National Bake-OA
$1 /$ cup sifted all purpose flour
1/1 teaspoon salt
It teaspoon pepper
L/3 cup shortening
3 to $\$$ tablespoons cold water Custard Filling:
1/3 pound bacon (about 8 slices)
4 slices boiled ham
4 slices Swiss cheese
3/4 cup milk
Sift flour with salt and pepper into mixing bowl. Cut in shortening until particles are the size of small peas. Sprinkle water over mixture, stirring with fork until dough is moist enough to hold together. Form into a square. Flatten to $\frac{1 / 2}{2}$-inch thickness; smooth edges. Roll out to a 10 -inch square on an 11 -inch square of heavy duty aluminum foil. Fold up edges to form a 9 -inch square. Place on cookie sheet; fill and bake.

Custard Filling: Fry bacon until crisp; crumble. Place boiled ham on bottom of pastry-lined "dish." Top with Swiss cheese, then with crumbled bacon. Combine eggs and milk; pour carefully over bacon.

Bake at $425^{\circ}$ for 25 to 30 minutes until lightly browned. Cool 15 minutes before serving. Serves 6 .

DUBLIN CHEESE AND POTATO PIE
cup milk
1 cup grated cheddar cheese
$1 / 2$ teaspoon salt
$1 / 4$ teaspoon pepper
1 tablespoon flour
3 medium uncooked, peeled Irish potatoes,

- sliced $1 /$-inch thick

2 cups sliced onions
3 tablespoons butter
2 tablespoons dry bread crumbs

Combine milk, cheese; cook over boiling water until cheese melts; remove from heat; add Worcestershire sauce.

Combine salt, pepper, flour; mix well.
Place half of sliced potatoes in bottom of 9 -inch aluminum foil pie pan; sprinkle half of flour mixture over top; add half of sliced onions; dot with butter; repeat using remaining ingredients.

Pour cheese sauce over all; top with bread crumbs. Bake 45 minutes at $350^{\circ}$. Makes 4 servings.

## From kitchens around the world... Treasured Family Recipes

A little extra care has been lavished on these recipes, and each one has the showy flair that makes serving such a dish its own sweet reward.

Each food featured here is homemade and heavenly - made from "best of all" recipes passed from generations ago to now!

## ENGLISH HOT CROSS BUNS

$1 / 4$ cups warm water ( $110^{\circ}$ to $115^{\circ}$ )
2 pkgs. special active dry yeast (or 2 cakes compressed yeast)
4 cups sifted all purpose flour
6 tablespoons sugar
teaspoon cinnamon
Shredded rind of 1 lemon
1 teaspoon salt
$1 / 4$ cup soft shortening
2 eggsf
$1 / 2$ cupt currants or seedless raisins

Pour warm water into a large mixing bowl, add yeast. Let stand a few minutes, then stir to dissolve. Add half the flour, the sugar, cinnamon, fruit peel, salt, soft shortening and egg. Start the mixer on medium speed (or beat by hand); beat until smooth, $1 / 2$ to 2 minutes.
Stop mixer. Add remaining flour with the currants and stir in by hand until the flour disappears. It will take about 1 to $1 / \frac{1}{2}$ minutes.

Scrape down batter from sides of bowl. Cover bowl with waxed paper and let rise in warm place until doubled, about 30 minutes. Meanwhile foilline or grease muffin cups ( 18 large, 24 medium, or 40 small).

Stir down batter in 20 to 25 strokes; spoon into muffin cups, filling $1 / 2$ full. Let rise in warm place until batter reaches tops of cups - 20 to 30 minutes. Heat oven to $400^{\circ}$.
Just before baking, brush tops of buns with milk or cream and sprinkle with sugar.

Bake 10 to 15 minutes, or until well browned on sides and tops. Remove from pans; cool on racks.

If desired, make cross with thick icing: 1 cup confectioners' sugar, pinch of salt, 1 to 2 tablespoons hot milk or water. (Spread foil under rack before frosting.)

## McNAMARA'S BEANS

1 can (1 lb. 5 oz.) pork and beans
$1 /$ ll. ham (hock or left-over pieces)
$1 / 2$ teaspoon dry mustard
$1 / 4$ cup brown sugar
1 tablespoon finely chopped onion
1 cup pineapple chunks and juice

Grease a $1^{1 / 2}$-quart casserole. Combine all six ingredients and place in dish. Bake uncovered in $325^{\circ}$ oven for an hour, stirring occasionally. Makes 5 to 6 servings.


Hot Cross Buns . . too good not to serve any time of year.


Danish Meringue Rolls
very special!
And very good, too.


Italian Pizza . . . the topping is ham and eggs! And it is delicious.


Dublin Cheese and Potato Pie
wholesome meatless meal!


Irish-hearty yet Scotch on the pocketbook: McNamara's Beans.


Different! (hocolate Mucaroon Cake!


## A cake and a moment only you can create. These are the reasens y you chooses the four

 that makes the time worthwhile: Pillsbury's FSESTThis Hour has been pre-sifted for you. Light! Fine! Fluffy! And double guaranteed: guaranteed when you don't sift, guaranteed when you do. Follow any All-Purpose Flour recipe from any magazine, any cookbook, or your own recipe box. Pillsbury's BEST will give you the finest results possible, or your money back. Read about it on the sack This is the flour which has earned the Good Housekeeping Seal

Cosathemoth because only the best will do: Pillsbury's BEST,Flour Pre-Sifted: . . . light, fine, fluffy!

## GHOCOHARM MACAROON CAKE $\$ 5,000$ Bake-Off winner from Michigan. Adapted by Ann Pillsbury

by Mrs Herman Roek, East Detroit, Michigan BAKE at $350^{\circ}$ for 55 to 65 minutes

MAKES 10 meh tube cake.*
Beat
1 egg white with
teaspoon vanilla until soft mounds form. Add cup sugar gradually. beat until stift.
stirin. . . 2 cups (7.0z. pkg.) packaged-grated of ground coconul and 1 tablespoon flour; set aside.
Dissoive

Beat. i/2 cup sugar gra
Add ........ 1 teaspoon soda to

## Combine . . $1^{1 / 4 / 4}$ cups sugar

$1 / 2$ cup stortening
3 egg yolks
1 teaspoon sa
1 teaspoon vanilla and half of cocoa mixture. Beat until light and creamy, about 4 minutes cuos siream and remaining cocaa mixture. Blend
soll. Fotd in the beaten egg whites.

Turn........1/3 of the rhocolate batter into a 10 inch tube pan. greased on bottom.* Place $1 /$ of coconut mixture on top. Cover with $1 / 2$ ot remanning chocolate hatter
Top with remaining coconut then chocolate batter

Bake at $350^{\circ}$ for 55 to 65 minutes. Do not invert. Cool completely, remove from pan. Fro:
Or bake in two $9 \times 5 \times 3$ meh loat pans. greased on bottom, 4510 55 minutes, using about l cup chocolate batter for each layer Cool in pan 30 minutes.

## CHOCOLATE CREAM FROSTING

Combine 1 cup ( $6.0 z$. pkg.) melted Nestle's Semit Sweet Chocolate Morsels, 2 tablespoons butter, 1 egg yolk, $11 / \mathrm{cups}$ sifted pow
dered sugar and $1 / 4$ cup milk. Beat until of soreading consistency

Remember these three "friends" at your next party: foods you can make ahead, foods that taste more than they cost, and foods that are especially pretty! The first will keep you serene, the second will keep your budget at ease, and the third will say to guests, 'You're welcome?" in a best of all way.
Here are just such "friends": two very pretty but practical main dishes . . . three dressings to make salads your specialty . . . plus a kitchen-full of makeahead desserts, each one guaranteed to start the conversation with "oh's" and "ah's."

## TNDIVIDUAR BURGER PPTE

2 kablespoons chopped onio
I pound ground beef
2 tablespoons shortening
1 teaspoon salt
Dash pepper
3 Lablespoons flour
$1 / 2$ can (2 cups) somatoes
1/2 teaspoon Worcestershira sauce
I can (approximately 2 cups) pork and beans or substitute 1 cup diced cooked carrots and
1 cup diced cooked green beans
Brown onion and meat in shortening; blend in salt, pepper, flour. Add tomatoes, Worcestershire; cook until slightly thickened, stirring occasionally. Add beans.

Take two $10 \times 12$-inch sheets of aluminum foil; center them over an inverted custard cup. Mold the sheets of foil into a cup by forcing another custard cup over the first. Repeat to make six individual meat cups. Mold the foil edges into a rim or flute with scissors.

Fill each foil dish with meat mixture. Top with Cheese Puff. Bake $25-30$ minutes at $350^{\circ}$. Makes 6.

Cheese Puff: Sift together 1 cup all purpose flour, $1_{1 / 2}^{1 / 2}$ teaspoons baking powder, $1 / 2$ teaspoon dry mustard, $1 / 2$ teaspoon salt. Cut in 2 tablespoons shortening; add $X$ cup grated sharp cheese and $1 / 2$ cup milk; blend to a soft dough. Spoon over meat mixture before baking.

## BEST OF ALL KABOBS

4 to 5 lbs. boned lamb shoulder or tenderized beef $3 / 4$ cup hot water
2 tablespoons salad oil
$1 / 2$ cup light molasses
2 tablespoons
2 tablespoons lemon juice or vinegar
1 tablespoon Worcestershire sauce
1 jar (l lb. 12 oz. ) spiced crabapples, drained
1 can ( 16 oz.) pineapple chunks, drained ( lor beef, use fresh slices of tomato, green pepper, canned whole onions)
The night before, cut meat into $1^{1 / 2}$-inch chunks; trim away gristle and most of fat. Put meat in large bowl; add water, oil, molasses, juice or vinegar and Worcestershire. Toss well; ehill overnight.
Serving day, preheat broiler or grill. Arrange meat and fruit on skewers, alternating the meat, fruit or fresh vegetables; allow about 5 meat chunks per person. Broil 4 to 5 inches from coals or fire for 15 minutes, brushing occasionally with marinade.

Turn and cook about 15 minutes more, brushing with marinade. (Serve remaining marinade, hot, as a sauce for kabobs and rice, or mix part of marinade with two cans heated pork and beans. Top with kabobs. Keep warm until serving time. Serves 6 to 8.

# Company's 

 coming!
## LACY WAFERS

1/3 cup light molasses
1/2 cup butter
1/2 cup sugar
1 cup sifted all purpose flour
1 teaspoon ginger
Place molasses, butter and sugar in heavy saucepan; stir over low heat until mixture is melted. Remove from heat. Sift flour with ginger; blend into molasses mixture. Drop from tip of teaspoon onto greased foil on top of cookie sheets. Drop at least 3 inches apart. Cookies will spread. Bake in $350^{\circ}$ oven 8 to 10 minutes. While still hot, remove with spatula and curl around wooden spoon handle. Replace in oven for few minutes if cookies harden before they are curled. Cool on rack; store in air-tight container or foil. Fill with whipped cream, if desired, for dessert. Makes about $2 \%$ dozen cookies.

## BLACK BOTTOM PIE

Dark Layer
$1 / 2$ cup sugar
$1 / 4$ ublespoons cornstarch
4 egg yolks, slightly beaten
2 cups scalded milk
a cups scalded mulk
1 6oz. phg. (1 cup)
I bozz. pkg. (I cup) semi-sweet chocolate morsels
1/2 teaspoon vanilla
Combine sugar and cornstarch in heavy saucepan; mix well. Blend in yolks; gradually stir in scalded milk. Coof over moderate heat, stirring constantly, until mixture will coat a spoon.
Remove 1 cup cooked mixture. Add semi-sweet chocolate morsels and vanilla. Stir until chocolate melts. Pour into baked 9 -inch pie shell.

1 envelope unflavared gelatin
$1 / 4$ cup cold water
1/2 teaspoon vanilla
4 egg whites
$1 / 4$ teaspoon cream of tartar
1/2 cup sugar
Combine gelatin, water and vanilla in small bowl. Let stand until gelatin dissolves. Cool.

Combine egg whites and cream of tartar; beat until foamy. Gradually beat in sugar; continue until stiff, glossy peaks form when beaters are raised. Fold egg-white mixture into gelatin mixture. Pour over chocolate mixture in pie shell.
Chill until set. Garnish with whipped cream, if desired, or with "dots" of chocolate morsels.

## REGAL CHOCOLATE CAKE

Prize Winner in 13 th Grand National Bake-Of
2/3 cup semi-sweet chocolate morsels
1/4 cup water
1/4/ cups sifted all purpose flour
1 teaspoon soda
l/2 teaspoon salt
1/2 cup butter
11/4 cups sugar
2 unbeaten eggs
1 teaspoon vanilla
3/4 cup buttermilk or sour milk

Melt chocolate with water over low heat, stirring occasionally.
Sift flour with soda and salt. Cream butter. Gradually add sugar, creaming well, 7 to 10 minutes. Blend in eggs; beat well. Stir in vanilla and the melted chocolate. Add the dry ingredients alternately with buttermilk, beginning and ending with dry ingredients. Blend well after each addition. (With electric mixer, use a low speed.)
Turn into two 8 -inch round layer pans, well greased and lightly floured on the bottom. Bake at $375^{\circ}$ for 30 to 35 minutes. Place cake layer on serving plate. Top with meringue, then second layer. Frost top and sides. Chill, if desired.

Fluffy Meringue: Beat 3 egg whites with 1 teaspoon vanilla, 4 teaspoon cream of tartar and $1 /$ teaspoom salt until soft mounds form. Gradually add /8 cup sugar. Continue beating until stiff peaks form. Do not underbeat. Spread to a 7 -inch circle on cookie sheet lined with brown paper. Bake at $350^{\circ}$ for 15 minutes. Cool.

Chocolate Cream Frosting: Melt $/ 8$ cup semi-sweet chocolate morsels in small saucepan over lowest heat. Blend in 3 tablespoons honey and 2 tablespoons water. Cool. Combine chocolate mixture and $\frac{1}{4}$ teaspoon instant coffee with $1 / 1 / 2$ cups whipping cream. Beat until thick.


Individual Burger Pies - hearty fare dressed for a party in foil cups, baked under an unusuad cheese topping.


Grill Kabobs while guests watch - or broil them just before guests arrive, keep 'em warm in the oven with pork and beans.

What to serve? It must be deliciously different, but not too "different." It must be out-of-the-ordinary bese not too exotic!

## Here are eight elegant answers -

 each one a gracious blend of pleasin' good food and gracious party manners.
## CRINKRY PUFFS

1 12-oz. pkg. (2 cups) semi-sweet chocolate morsel
t/2 cup shortening
teaspoon salt
3 eggs
cup sugar
${ }_{1}$ cup quick-cooking rolled oats
teaspoon vanilla
Melt morsels over hot (not boiling) water. Remove from water; stir in shortening and salt. Beat eggs until thick, gradually beat in sugar until very thick. Add rolled oats, semi-sweet mixture and vanilla. Drop by rounded teaspoonfuls on greased cookie sheet. (No waiting if you use cookie-sheet size pieces of greased aluminum foil). Bake at $375^{\circ}$ for 6 to 8 minutes. Makes about 7 dozen "puffs" that do not require leavening.

## MOLASSES MGINT DRRESSING

(A cooked dressing for fruiz salads)
1 cup water
4/4 cup vinegar
1/4 cup dark molasses
Juice of 1 lemon
1/3 teaspoon sugar
teaspoon chopped fresh mint (or 1/d teaspoon mint extract)
Combine all ingredients in saucepan; bring to a boil. Cool and serve, Makes 1/2 cups.

NEW ORLEANS FRENCH DRESSING
(A Creole-French dressing for green salads)
1 small onion, minced
1/2 cup salad oil
$1 / 3$ cup vinegar
1/3 cup light molasses
3 tablespoons lemon juice
2 teaspoons prepared mustard
1 teaspoon oregano
Combine first five ingredients in jar or small bowl. Add mustard and oregano; shake or mix well. Makes about $1 \%$ cups.

## DETCH FREITT SALAD DRESSING

1 crup sour cream
1/4 cup light molasses
1/4 cup orange juice
$1 / 2$ teaspoon nutmeg
1/4 teaspoon ginger
Grated rind of one orange
Blend together cream, molasses and juice. Stir in spices and rind. Makes about $1 / 2 / 2$ cups, to serve on tossed fruit, or individual salads.


Black Bottom Pie is two layers of luxury-prepared yesterday and kept cool for today's party dessert.


Regal Chocolate Cake . . . an unuval chocolate cake layers with meringue under chocolate frosting.


From one short recipe - lacy cookies long on charm!


Crinkly Puffs glaze to a shiny crackle on top, are chewy-pleasing inside.


Salads are easy but oh-so-elegant when you prepare a "secret ingredient"
Quick and easy Accordion Treats have a novèl shaping that makes them new. dressiñ that can't be bought.


# e"Best of All"? recipe for rainy days... Mix cookies, add cupcakes and kids! 

## CRUNCHY BUTAERSCOTCH FUDGE BARS

Wonderful "rewards" for your helpers - and just the cookie to be foil wrapped and frozen for snitchin later!

```
cup sifted all purpose flour
/2 teaspoon baking soda
/2 teaspoon salt
I cup brown sugar, firmly packed
    1/2 cup shortening
    I egg
    \imath teaspoon vanilla
    l cup cornflakes
    I cup quick-cooking rolled oats
    t/2 cup chopped nuts
```

Sift flour with soda and salt; set aside. Combine sugar, shortening, egg and vanilla and heat till creamy. Gradually blend in flour mixture. Stir in remaining ingredients. Reserve l good cup of dough press remaining dough into buttered 9 -inch square pan
Preheat oven to $350^{\circ}$ and prepare Butterscotch Filling: Melt 1 6-oz. package butterscotch morsel and 1 tablespoon shortening over hot (not boiling) water. Remove from heat, blend in I cup finely chopped nuts, $\%$ cup sweetened condensed milk, I teaspoon vanilla, $\frac{1}{4}$ teaspoon salt.
Spread Filling evenly over cookie mixture in pan Crumble reserved cup of dough and sprinkle over top of Filling. Bake at $350^{\circ} 25$ to 30 minutes. Cool and cut into bars. (If baking pan is foil-lined, cool ing and culting is easier)

## GINGERBREAD CUPCAKES

1 beaten egg
1/2 cup sugar
1/4 cup light molasses
1/2 cup salad oil
1 cup sifted all purpose flour
//8 teaspoon sale
1/2 teaspoon soda
1/2 teaspoon cintamon
$1 / 4$ teaspoon ginger
$1 / 4$ teaspoon nutmes
1/2 cup boiling water
Combine egg, sugar and molasses and beat well. Add salad oil and flour mixed with spices. Add boiling water. Grease foil cups, fill two-thirds full. Bake at $350^{\circ}$ for 25 to 30 minutes. Makes 12 cupcakes Pipe with your favorite butter frosting or top with Orange Molasses Frosting.

When the weather outside is frightful, its very badness gives a special doziness to the kitchen. Suddenly you crave apples and popcorn-and something from the oven. It's time to spread the sunshine of cookies - clear across the kitchen!

Keep small fingers busy with cookies that need a bit of shaping . . twitch tiny noses with the fragrance of Ginger Molasses cupcakes . . . and before you know it, you've had a wonderful afternoon!

The makings for Cinger Cookic Capers need at least an hour to chill, then the rolled-out dough is ready for the youngsters' imaginations. Spread cookie-sheet-size foil to hold the shaped dough and cookies can be lifted, by batch, right onto the cookie pans; no waiting until one batch is baked - and no "hurry-up" to spoil the mood!

Time will go up in fun when your children become acquainted with the foil "daisy" cups you may request for cupcake baking. They are really "child's play" to make. In fact, most grade-schoolers have made "snowflakes" which are folded for cutting like these daisies. Begin with 6 or 7 -inch squares of foil; fold opposite corners together once and then fold the next opposite corners together. Then fold once more, and cut a petal shape from the outside foil. Carefully unfold (unfolding is easier if you don't press the folds into the foil) the foil and mold it onto the bottom of a muffin cup. Then set it inside the cup; it's ready to be filled. And won't the daisy cupcakes (and their creators) sit proudly at the supper table

## ORANGE MOLASSES FROSTING

2 scant tablespoons butter
1 cup sifted confectioners' sugar
Dash salt
1 tablespoon light molasses
1 teaspoon orange juice
$3 /$
teaspoon orange juice
teaspoon grated orange rind
Cream butter until soft. Gradually stir in $1 / 3$ cup sugar and salt. Blend in molasses, orange juice and rind. Add remaining sugar until frosting is proper consistency for spreading.

## GINGER COOKIE CAPERS

Prize Winner in oth Grand Notional Boke-Off
2 cups sifted all purpose flour
1 teaspoon doubleacting-baking pousder
$1 / 4$ teaspoon soda
$1 / 4$ teaspoon
$1 / 3$ cup sugar
1 teaspoon cinnamo
$1 / 2$ to l teaspoonamon
$1 / 2$ to 1 teaspoon ginger
$1 / 2$ cup shortening
3 cup molasses

Sift flour with baking powder, soda an. spices. Heat shortening and molasses in large saucepan over low heat just until shortening melts. Add the dry ingredients and water; stir till blended. Chill thoroughly, at least 1 hour. If desired, prepare Apple Butter Filling
Knead or "work" dough into a ball on lightly floured surface. Roll ont to ${ }_{1}^{2}$-inch thickness. Shape as desired.

Bake filled cookies at $400^{\circ}$ for 8 to 10 minutes Bake unfilled cookies 5 to 8 minutes
Apple Butter Filling: Cook $火$ ' 'יp apple ', 'or, \% cup chopped dates and $1 / 3$ cup sugar in small san*e pan for 3 minutes; stir constantly. Blend in I tablespoon butter; cool
Cingerbread Men: Prepare half recipe Apple Butter filling. Cut with gingerbread man ( tter, or make pattern and cut around it with knife. Place half of men on foil or ungreased cookie sheet. Spread about 2 teaspoons Filling over heads and bodies of $e_{i}$ i, keeping filling away from edges. Top with remaining gingerbread men, decorate with currants or tiny slits to mark features and buttons. (No need to seal edges). Arms and legs may be stretched to make gingerbread men "dance" or "run."
Peek-a-Boos: Cut with 2 -inch round cutter. Place half of rounds on ungreased cookie sheet and treit each with about 1 teaspoon Filling. In the remairing rounds cut an X in each for peek-a-boo design. Place over Filling

Bunnies: Omit Filling. Cut dough with $2 \%$-inch round cutter. Place rounds on cookie sheet. Cut off two sides to form a triangle shape. Place the curved pieces on either side of the rabbit head for ears. Press to seal. Bake at $375^{\circ}$ for 7 to 10 minutes. Decorate with frosting, if desired


Crunchy Butterscotch Fudge Bars won't last long! Better bake a double batch-paper-wrap some for late on baking day, foil-wrap the rest to stay fresh in the freezer.


Flower centerpiece is a dessert of daisy cupcakes, stemmed in ribbon. Cakes taste gingerbread good in foil cups.


Broilers that never need scouring wear Heavy Duty Alcoa Wrap Aluminum Foil

Scouring? Who needs it with Heavy Duty Alcoa Wrap? Leakproof foil catches grease, ends burned-on drippings. Just lift it out and your broiler's bright. No work. No scratched, messy sink. Two handy widths -12 -inch and 18 -inch-for all your needs. Take it easy. Get Heavy Duty Alcoa Wrap.



## EDITORIAL COMMENT

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DIXON NEWS



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TOWARD NEW SUPER-TORQUES *Example 13.6-38 6 Ply Tire
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Man lives on earth for the good he can do . . . he strives to be an asset to his town, his state, his nation. To serve the 12 causes listed in your Community Chest United Fund is to wear a halo with pleasure and distinction. This year, the following make their appeal for help: United Health Foundation, Red Cross, Boy Scouts, Girl Scouts, National Travelers Aid Ass'n, American Social Health Ass'n, Salvation Army, Remedial Speech, Florence Crittenton Home, Youth Activities, United Service Organization and Blind. Each of them is worthy of your careful consideration and your assistance brings pleasure, health and enrichment to some one dear to you. Share as much as you can and wear your halo with distinction. Good guys serve as much as ever they can.


