IS CHILD'S DELIGHT

acity and stir until sugar

ress (hard ball test in cold er). Stir-occasionally to rent scorching.

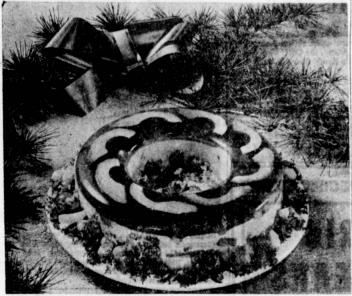
hen done pour mixture on

reased platter. As soon as it

made naturally ...

so naturally it's better

1/2 cup honey 1 cup sugar 1/2 cup milb 1/4 tsp. salt 1 tsp. vinegar



GAILY COLORED FRUIT COCKTAIL and avocade in

Season's Reds and Greens SOUVENIRS USE CRANBERRIES Blend in Holiday Mold

The colors of Christmas canned fruit cocktail recognations are abound in Christmas Wreath nizes practically no bounds.

Salad, a gala gelatin mold certain to set a festive and chardworful mood for a lavish holiday dinner.

Topping a snowy sour backes, pies, puddings, partial to set a festive and should you be serving. Topping a snowy sour backes and sundaes. And should you be serving the free maining gelatine mixture. And should you be serving cream layer flecked with bite-drawn during the holidays, vari-flavored canned size pleces of canned fruit cocktail, is a rich-red cran-berry juice cocktail ayer serving the cocktail in the sauce containing light green-yellow slices of avocado.

CHRISTMAS WREATH SALAD

The garnish if appropri
Lean (141,202.) fruit took and arrange in mold. Chill until all success.

Here it is a gain for readers and those who maining gelatine mixture mounds on spoon. Stir in fruit cocktail, and to be experting 4 cup for garnish, evaluation and over avocado layer. Chill server all hours until firm. Unmold on platter. Garnish with chick-ory, and reserved fruit cock.

The garnish if appropri
Lean (141,202.) fruit took and arrange in mold. Chill until all success.

Here it is a gain for readers and those who spoon. Stir in fruit cocktail, and in fruit cocktail, and the published it before with success.

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Here it is a gain for readers and those who spoon. Stir in fruit cocktail in the sauce could have a very an arrange in mold. Chill until all success.

Here it is a gain for readers and those who maining gelatine mixture.

Chill serving for garnish and the published it before with success.

Here it is a gain for readers and those who maining gel

The garnish i appropri-ately colorful, too with chick-ory and the assortment of fruits found in canned fruit cocktail highlighted by the red of maraschino cherries.

Now that winter varieties of California avocados are coming into local markets in ing into local markets in good supply, serve velvety-smooth avocado half-shells sprinkled with citrus juice and filled with drained canned fruit cocktail as an ap-

1 can (1 lb. 1 oz.) fruit cocktail

Cutlery Set

as Described

Available

2 envelopes plain gelatin 1/4 cup water

- 1 pint cranberry juice cocktail
- 2 tbs. lemon juice
- 1 tbs. sugar Dash salt

Dash salt
1 avocado
1 cup dairy sour cream
Chickory
Drain fruit cocktail, saving
syrup. Soften gelatine in
, water. In saucepan bring
syrup, cranberry juice cocktail, lemon juice, sugar and
salt to boil.
Dissolve gelati.e in the hot
mixture. Measure 1 cup gelatine mixture and pour into
6-cup ring mold; chill until
syrupy.

syrupy.

Cut avocado lengthwise into halves; remove seed and you taste you will enjoy.

Includes Familiar

POTATOES, EGGS

Variety Breakfast

on of the customary eggs and bacon. Scrambled eggs and rib-sticking and they can e prepared in one skillet.

The protein necessary for energy is provided by the fresh eggs. Flavor and bulk comes from the potatoes, ba-

Boil the potatoes in their ackets the night before as you're preparing dinner. Even the onion can be prepared ahead and stored in the refrigerator in an air-tight con-

1 pkg. (12 oz.) semi-sweet chocolate morsels

3 pkgs. (4 oz. each) German's sweet chocolate

EGGS AND POTATOES 4 to 6 slices bacon, cut in

pieces

1 medium onion, chopped

3 eggs, beaten

2 cups milk 1 tsp. salt

14 tsp. pepper

Except for frying the bacon, rou'll have very little on the to frying pan and pour egg mixture over top.

Our favorite recipe for FOR GIFT MAKING

fudge is this one called Million Dollar Fudge. We have Christmas can't be far bepublished it before with great hind, so homemakers are success.

Here it is a gain for new While cranberries make

- 2 oranges
- 3 cups sugar
- 14 cup chopped nuts

buttered pans and store in cool place for several hours or overnight to harden before cutting into squares and removing from pans.

Ladle into hot glasses and seal immediately with thin cool, then cutting into squares and refoil lids. Store in cool place.



A HEARTY BREAKFAST of potatoes and eggs we con bits includes the customary in a combined dish

Cover and cook over medium-low heat until eggs are set. Serve with additional

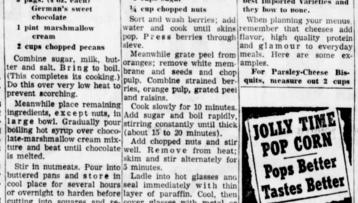
Cheese is probably one of the world's oldest convenience foods.

It certainly was known and eaten during Biblical times and it is believed that Asian travelers brought the cheesemaking art to Europe.

Later, the Romans introubos and add two or three to the world was a six or the sea of the cheese into the cheese in the c

Later, the Romans intro-duced it to the English and the Pilgrims packed it aboard the Mayflower in 1620.

There "made in USA" cheese rubs rinds with the best imported varieties and they bow to none.





mato soup. Sprinkle with chopped chives.

Sprinkle crumbled blue cheese over hot buttered

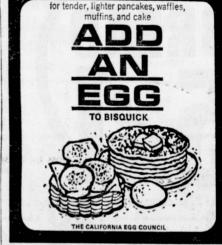
rinkle blue cheese over cound beef patties just be-

Cut cream cheese into cubes and add two or three to each bowl of hot cream of to-

success,
Here it is again for new readers and those who failed to keep their old copy.

MILLION DOLLAR FUDGE | Today there are hundreds to keep their old copy.

MILLION DOLLAR FUDGE | Today there are hundreds of cheeses; many of them similar. Some are named for the town or community where are hundreds of cheeses; many of them similar. Some are named for the town or community where they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are they are made and these are all imports. A visit to the cheese section of our marking are all imports. A visit to the cheese section of our marking are all imports. A visit to the cheese section of our marking are all imports. A visit to the cheese section of our marking are all imports. A visit to the cheese section of our marking are all imports. A visit to the cheese section of our marking are all imports. A visit to the cheese section of our marking are all imports. A visit to the cheese over hot buttered green beaus. For variation, sprinkle blue cheese over the town or community where are hundreds of the ease over hot buttered green beaus. For variation, sprinkle blue cheese over hot buttered green beaus. For variation, sprinkle blue cheese over hot buttered green beaus. For variation, sprinkle crambed and the same are all imports. A v





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