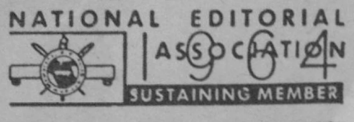




I pledge allegiance to the flag of the United States of America and to the republic for which it stands; one nation, under God, indivisible, with liberty and justice for all.

# THE TAWAS HERALD

PUBLISHED WEEKLY AT TAWAS CITY, MICHIGAN  
Second Class Postage Paid at Tawas City, Michigan



N. E. and W. N. THORNTON, Publishers

## How to Speed-Up SS Checks to Isoco Early Retirees

Are you planning to retire soon? Paul M. Ellifritz, district manager of social security in Bay City, says an early inquiry can speed delivery of the first social security check.

Claims for benefits may be filed as much as three months before payments are due. In order to support your claim, certain proofs will be required.

You should bring proof of age for yourself and for any dependents who are eligible for benefits. While a birth certificate or baptismal certificate made at or near

the time of birth is preferable, other types of evidence may be accepted.

If you are a self-employed person, you should bring along a copy of your 1964 federal income tax return. If you are an employee, you should bring your withholding tax statement, form W-2, showing your 1964 wages.

Do not delay filing because you do not have some of these papers available. Your social security representative at Tawas City will be glad to help you. He will be at the Isoco County Building Thursday, January 14, from 10:30 until 2:30 p. m.

## Christian Science

**Christian Science Society**  
919 East Bay Street, East Tawas, Sunday Service, 11:00 a. m.; Sunday School, 11:00 a. m.; second Wednesday Service, 8:00 p. m. September to July. The Reading Room, located in the church building, is open second Wednesday, 2:00-6:00 p. m., September to July.

**SUNDAYS**  
9:30 A. M.  
WIOS - 1480 kc  
9:45 A. M.  
CKLW - 800 kc  
New Christian Science Radio Series

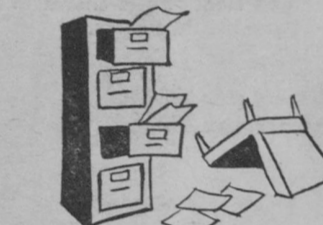
## Christian Science Lesson-Sermon

The spiritual demands of "Sacrament" will be brought out in the communion service to be held this Sunday at all Christian Science branch churches and societies.

Bible verses to be considered include the "new commandment" given by Jesus: "as I have loved you, that ye also love one another" (John 13).

Related passages from the Christian Science textbook will speak of Jesus' complete obedience to God's will: "This is the new understanding of spiritual Love. It gives all for Christ, or Truth. It blesses its enemies, heals the sick, casts out error, raises the dead from trespasses and sins, and preaches the gospel to the poor, the meek in heart" (Science and Health with Key to the Scriptures by Mary Baker Eddy, p. 33).

## VANDALISM?



Your **Auto-Owners** Agent goes **ALL-OUT FOR YOU**

COMPLETE TAILORED PROTECTION FOR YOUR CAR, HOME, PERSONAL, BUSINESS.



Call **MYLES INSURANCE AGENCY**  
Phone 362-3425  
516 W. Lake St.—Tawas City

LIFE INSURANCE - HEALTH INSURANCE  
ANNUITIES - GROUP INSURANCE - GROUP PENSIONS  
**LEROY VILLENEUVE**  
AGENT  
Residence: 827 Newman St. East Tawas, Michigan  
Phone: 362-2741  
**THE PRUDENTIAL**  
Insurance Co. of America



**HENRY OATES** BUILDING CONTRACTOR  
Phone FOrest 2-2440  
2645 South US-23  
Tawas City, Mich.



GET A GOOD START Here!  
KEEP ENGINE TUNED  
Cold weather is hard on engine response. Drive in today and let us put it in top running condition.

KEEP YOUR CAR RUNNING THIS WINTER!  
**Bill's FLETCHER TEXACO SERVICE**  
ON U-23 — ACROSS FROM BANK IN TAWAS CITY



OFFICERS of Isoco County took part in an official swearing-in ceremony last Tuesday afternoon. Shown administering the oath at lower left is Circuit Judge Allan C. Miller. Standing from left are Register of Deeds Albert H. Buch, Treasurer Grace L. Miller, Undersheriff Leon Putnam, Road Commissioner Clarence Curry,

Judge of Probate William H. McCready, Sheriff Ivan L. O'Farrell, Prosecuting Attorney J. Richard Ernst, Clerk George A. Prescott, Coroner E. D. Jacques and Drain Commissioner E. H. Stickney—Tawas Herald Photo.

## With Our Servicemen—

### Receives Navy Citations for Duty in Tonkin Gulf

Seaman Apprentice Herbert R. Boldt, United States Navy, son of Mr. and Mrs. Herbert C. Boldt of East Tawas, was awarded the armed forces expeditionary medal and navy unit commendation ribbon during ceremonies aboard the destroyer, USS Edson, at Long Beach, California.

The awards were presented to the crewmembers of the Edson for their performance of duty during supporting actions off the coast of Viet Nam in the Gulf of Tonkin during the month of August.

PFC Linda M. Lake, daughter of Mr. and Mrs. Victor G. Lake, Tawas City, was assigned to the Women's Army Corps Detachment, Fort Leavenworth, Kansas, December 8.

Private Lake is a clerk typist in the detachment. She entered the Women's Army Corps in December 1963 and completed basic training at Fort McClellan, Alabama.

She was graduated from Tawas Area High School in 1963.

AIC Robert Donley, son of Mr. and Mrs. Charles Donley of East Tawas, has been selected as a member of the cast for the comedy, "A Visit To A Small Planet," at Tinker Air Force Base, Oklahoma, playhouse. Airman Donley is a staff member at the Home-town News Center.

The cast is now in rehearsal and the production is set to open in late January.

Army PFC Michael R. Miller, son of Mrs. Hazel L. St. Martin, East Tawas, was assigned as a cook in battery A of the 65th artillery's first missile battalion on Okinawa November 27.

Miller entered the United States Army in October 1963 and completed basic training at Fort Knox, Kentucky.

The 20-year-old soldier was graduated from St. Mary's High School, Saginaw, in 1962.

William Bissonnette, son of Mr. and Mrs. George Bissonnette of Hale, is now serving as a petty officer aboard the destroyer tender, USS Piedmont. His address is: William F. Bissonnette CS3 5996337 USS Piedmont, S2 Div. Fleet Post Office San Francisco, California

Seaman Recruit Hamilton D. McNichol, 21, United States Navy, son of Hamilton L. McNichol of Osoda has begun basic training at the Naval Training Center, Great Lakes, Illinois.

The nine-week training includes naval orientation, naval history and organization, seamanship, ordnance and gunnery, military drill, first aid and survival.

During the training, recruits receive tests and interviews which determine their future assignments in the navy. Upon completing the program, they are assigned to service schools for technical training or to ships and stations for on-the-job training in a navy rating specialty.

Naval training produces the power in seapower by supplying qualified personnel to man the ships, aircraft and shore stations of today's modern navy.

Christmas Eve, an United States Air Force clerk, AIC John N. Kirk of East Tawas, was one of six volunteers at Tan Son Nhut Air Base, South Vietnam, who

manned a combat mission so regular crew members could have the holiday off.

Kirk and three other enlisted men, whose regular duties are as clerks, went on the mission in a C-123 cargo assault plane. It was piloted by two colonels who volunteered to replace the captain and lieutenant, who head the plane's regular crew.

Airman Kirk's wife is the former Patricia Davenport of East Tawas.

## LOOKING BACKWARD

### To Rebuild Tawas Plant Destroyed By Fire Recently

January 6, 1965—Arrangements have been completed this week whereby the Tawas Manufacturing Company whose plant was destroyed by fire a few weeks ago, will begin rebuilding at once. The city has purchased a site of 11 acres on the railroad back of Mayor Harting's residence, which has been furnished them on conditions and the work of erecting the new factory will be commenced as soon as the material can be got on the ground.

Fred Wade has completed his studies at Ferris Institute, Big Rapids, and has accepted a position as bookkeeper with the Auto Brass and Aluminum Company, a large manufacturing concern at Flint.

Attorneys Sibley G. Taylor and Albert W. Black of East Tawas have formed a co-partnership under the name of Taylor and Black.

A jolly party from the city enjoyed a sleigh ride to the clubhouse at Long Lake last Friday evening.

The Shellenbargers, the famous musicians, held a dance at Hale Lake Hall Tuesday night.

There is about 200,000 feet of logs going to the Hale Lake mill every week and everyone is busy during this fine winter weather.

The Herald is informed by H. F. Barbour, the East Tawas telephone manager, that in the spring, Alabaster will have telephone connection with the outside world. The plaster mill is running full time and the community soon is to receive passenger train service.

January 5, 1940—R. D. Brown, former hardware merchant and postmaster at Hale and, at one time, prominent educator in Isoco



HOW TO DRESS A SALAD IN THE BEST OF TASTE

Choose the one French that's far and away the favorite. Bright tasting but not sharp—famous KRAFT FRENCH.

## MOFFATT FUNERAL HOME

24-HOUR AMBULANCE SERVICE  
Call East Tawas 362-3423  
400 W. State Street East Tawas

## Personalized...

STATIONERY  
NOTES  
SELF STIK ENVELOPES  
INFORMALS  
POSTCARDS  
NAPKINS  
MEMO SHEETS  
MATCHES

for the Charming Hostess!

Order Today at...

## The Tawas Herald

408 Lake Street Tawas City  
Phone 362-3487

## Discover the difference in the '65 Chevrolets

(As different from other cars as they are from each other)

**CHEVROLET**—As roomy a car as Chevrolet's ever built. Chevrolet Impala Sport Coupe

When you take in everything, there's more room inside this car than in any Chevrolet as far back as they go. It's wider this year and the attractively curved windows help to give you more shoulder room. The engine's been moved forward to give you more foot room. So, besides the way a '65 Chevrolet looks and rides, we now have one more reason to ask you: What do you get by paying more for a car—except bigger monthly payments?

**CORVAIR**—The only rear engine American car made.

You should read what the automotive magazines say can touch its styling. They say if you haven't driven a about the '65 Corvair. They're wild about its ride. They new Corvair Corsa with a 180-hp Six Turbo-Chargaard! think there's nothing else this side of the Atlantic that you just don't know what you're missing.

Drive something really new—discover the difference at your Chevrolet dealer's

**Chevrolet • Chevelle • Chevy II • Corvair • Corvette**

## McKAY SALES COMPANY

325 LAKE STREET TAWAS CITY FOrest 2-3404



# THE TAWAS HERALD Social

## About PEOPLE YOU KNOW

**SALE STARTS ON SATURDAY, JANUARY 9**  
9:00 A. M.

# Pendleton® annual sale discontinued styles

**Coats, Suits, Jackets, Skirts, Pants, Dresses, Sweaters**  
**save up to 1/2 \$4.00 and up**



All perfect—up to Pendleton standards of taste and quality. Styles and/or patterns may be discontinued, but—honestly now—have you ever seen an out-of-fashion Pendleton? Of course not! This famous house practically invented timeless classics in virgin wool to go on and on and on for unlimited wardrobe mileage. And now these annual special prices on sportswear in the height of style today—and for seasons to come. Be here early for the best selection of Country Clothes you've always wanted. Sizes 8-20, sweaters 34-42, but not all sizes in every color. Sorry, no mail or phone orders.

# Pendleton

**SHOP EAST TAWAS**

## Stag & Doe

**SHOP OSCODA**

### Exchange Vows at East Tawas Methodist Church

Miss Lynda Wight and Philip Todaro of Detroit exchanged vows Saturday, January 2, in a single ring ceremony performed by the Rev. Donald Turbin at the East Tawas Methodist Church. The bride is the daughter of Mrs. Fred Rhode of East Tawas and the late Earl Wight.

### Grantawas Group Hold Christmas Party

Mrs. Helen Mielke's Indian Lake home was the scene for the Grantawas Extension Group Christmas party. Following a festive turkey dinner, 11 members exchanged homemade gifts.

### Present Library with Books on Coins

Iosco Coin Club recently presented the Iosco-Arenac Regional Library with two sets of the following 1965 titles: "Guide to the Grading of U. S. Coins," "Standard Catalog of Canadian Coins, Token and Paper Money" and "Guide Book of U. S. Coins."

Miss Judith Brown and John Rinehart of Lansing were Christmas week-end guests at the home of her parents, Mr. and Mrs. Melvin Brown.

### NATURAL GAS INSTALLATIONS

Also **CONVERSION BURNERS**  
**COLEMAN - THERMOFLO**  
**WEIL-MCLAIN and AMERICAN STANDARD BOILERS**  
We SERVICE what We SELL!  
**PROCTOR HEATING**  
John J. Proctor  
355 Monument Road East Tawas  
Phone 362-5023 35-tfb

## Lake Theatre - Oscoda

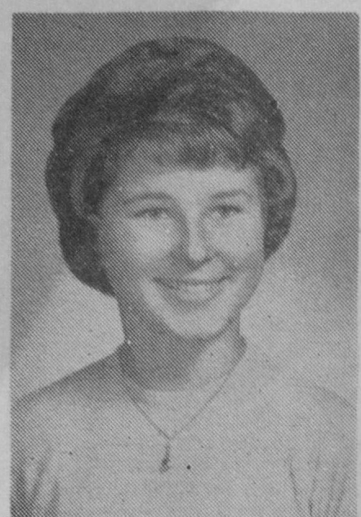
Wednesday thru Saturday  
Jan. 6-7-8-9

**YUL BRYNNER**  
**INVITATION TO A GUNFIGHTER**  
STANLEY BRAMER

Sunday-Monday-Tuesday  
Jan. 10-11-12  
Action

**THE DARING PLAN THE STAGGERING ODDS**  
**THE SECRET INVASION**  
STEWART GRANGER • MICKY ROONEY  
GOLDEN AGE OF PANAVISION Artists

### Engagements



Mr. and Mrs. Wilbur Runyan of Whittemore are announcing the engagement of their daughter, Linda Yvette, to Jon J. Worden, son of Mr. and Mrs. George Worden, also of Whittemore. Wedding plans are indefinite.



Planning a June wedding are Wilma Jean Hicks and Dale Eugene Bessey, whose engagement has been announced by Miss Hicks' parents, Mr. and Mrs. Rufus B. Hicks of Pontiac. Mr. Bessey is the son of William Bessey of Tawas City and Mrs. Harry Haight Jr. of East Tawas.



The engagement of Barbara Atkinson to Ralph Woods has been revealed by her parents, Mr. and Mrs. Arthur Atkinson of Tawas City. Mr. Woods is the son of Mr. and Mrs. Edwin Woods of East Tawas.

The couple is planning a May 15 wedding.



Mr. and Mrs. William D. Lyon of East Tawas, formerly of Standish, announce the engagement of their daughter, Marcia M., to John Peter Hansen, son of Mrs. Nora Hansen of Saginaw and the late Walter Hansen.

Miss Lyon is a graduate of Standish-Sterling Central High School and is presently attending Michigan State University. The future bridegroom graduated from Saginaw Arthur Hill and is now a student at the University of Michigan.

### Will Celebrate 50th Wedding Anniversary

Mr. and Mrs. Joseph Graeik of Tawas City will celebrate their 50th wedding anniversary Sunday, January 10. Friends and relatives are invited to attend open house at the Alabaster Township Hall, 1:00 to 5:00 p. m.

Mrs. Julia Youngs entertained several members of her family for Saturday evening dinner.

### Tawas City

Mrs. Ira Horton spent the New Year week-end in Sterling with her sister-in-law, Mrs. W. R. Kitchin.

Mr. and Mrs. Earl Davis and children visited in Saginaw over the week-end.

Mr. and Mrs. Kenneth Beitz and children returned Sunday evening to Clio after visiting relatives over the week-end.

The Gerald Stephan family of Saginaw enjoyed Sunday at the Joseph Stepanski home.

Mrs. Donald Huey is spending the winter months in Detroit with relatives and friends.

Bert Thornton returned Sunday to Hale after spending the week-end with relatives.

Dr. and Mrs. Richard Goodale and family of Muncie, Indiana; Mr. and Mrs. William Goodale and family of Orchard Lake enjoyed a couple of days visit with the Harry Goodales last week. They helped Mr. Goodale celebrate his birthday anniversary.

The Lawrence Proper family of Pontiac spent the New Year's week-end at their cabin.

Mr. and Mrs. William Hill and daughter, Sandra, of Glen Burnie, Maryland, were guests of his parents, the Elgin Hills, for the New Year's week-end.

Clinton Tanner and Craig Kowalsky, students at Divine Word Seminary, Terrysburg, Ohio, returned to their studies Sunday after spending the holidays with their parents, Mr. and Mrs. Clark Tanner and Mr. and Mrs. Dallas Kowalsky.

Mr. and Mrs. Charles Randall have returned from a holiday visit with their two daughters and families at Royal Oak and Detroit.

The Robert Eskola family of Royal Oak enjoyed New Year's Day and week-end with Mrs. Eskola's parents, the Randalls.

Mr. and Mrs. Wallace Leslie and family of Capac were New Year's visitors at the William Leslie home. They helped the family celebrate the birthday of William Leslie Sr. January 1.

Mrs. Oscar Makinen of Pontiac was the week-end guest of Mrs. William Ulman.

Last week, Gregory Brown visited at the home of his grandparents, Mr. and Mrs. Oscar Erickson of Flint.

PFC and Mrs. Thomas Knight of Fort Lee, Virginia, spent the holidays with their parents, Mr. and Mrs. Harold Knight of East Tawas and the Lester Kleins.

Mr. and Mrs. James Killingbeck have returned home from Jacksonville, Florida, following his discharge from the United States Navy.

Jerry Brown of Northwood Institute, Midland, enjoyed the holiday vacation at the home of his parents, Mr. and Mrs. Melvin Brown.

Mrs. Joseph W. Morin of Aurora, Colorado, suffered a broken back in a tobogganing accident December 29. Her address is Fitzsimmons General Hospital, Ward 4 West, Aurora, Colorado. Mrs. Morin is the former Eunice Ross.

Visitors during the holiday season were the A. Leitz family of Mt. Clemens; Mr. and Mrs. G. Stupkal of Bethesda, Maryland; Mrs. A. Mikolic, Mr. and Mrs. M. Mikolic of Detroit.

M-Sgt. and Mrs. Lewis Mark and son, Dale, of Wright-Patterson Air Force Base, Dayton, Ohio, spent last week at the Wayne Mark home.

Christmas Eve, the Russell Rollins visited their son, Kenneth, and family at Long Lake. They spent Christmas Day and the week with the Russell Rollin Jr. family at Ann Arbor.

The William Howlett family of Flint and the Ray Cross family were Sunday guests of Mrs. Harry Cross.

Edward Burtzloff has returned home after spending several weeks with his daughter, Mrs. Edmund Arnold, at DeWitt, New York.

Thursday afternoon, Mrs. Ruth Scott of Sterling visited at the Wayne Mark home.

The Dean Roeske family of Lansing, Mr. and Mrs. Howard Kohn and Julie of Detroit and Edward Burtzloff were Thursday dinner guests at the Chris Wresche home. The Kohns also spent the week-end with the Wresches.

Mrs. Francis Young of Essexville is spending a few days with her mother, Mrs. Emma Tanner.

Mrs. Ernest Ziehl of Bridgeport and Maureen Miller of Saginaw visited Mrs. Kate Herman and other relatives over the week-end.

### East Tawas

Miss Brenda S. Olsen of Chicago, Illinois, spent the holidays with her parents, Mr. and Mrs. B. William Olsen.

Mrs. Rose Christeson has returned from a 10-day visit with her son, Neil Christeson, and family at Saginaw.

Miss Phyllis Schanbeck of Bloomfield Hills enjoyed the recent holiday with her parents, Mr. and Mrs. Edward Schanbeck.

Mrs. Ada Schenck was a Christmas holiday guest of her daughter, Mrs. E. Falkenberg, and family at Taylor. She was accompanied home by her grandson, Gary, and Mrs. Falkenberg.

Mr. and Mrs. John Proctor and Andrea spent Christmas week-end at Vassar with Mrs. Proctor's family. They attended a family Christmas party, attended by 52 members, at the Flint home of Mr. and Mrs. Howard Lee Mrs. Lee and Mrs. Proctor are sisters.

Mrs. G. E. Banfield, Mr. and Mrs. John Banfield and son of Ortonville, Mr. and Mrs. Stanley Banfield and son of Clarkston, Donald McIntyre and son of Farmington spent last week-end with their parents, grandparents and great grandparents, Mr. and Mrs. Hugh McIntyre.

Miss Karen Hunter of Bronx, New York, enjoyed 10 days of the holiday season with her parents, Mr. and Mrs. Clyde Hunter.

Saturday, Mr. and Mrs. Richard Kilpatrick and daughter returned to New York following a visit with his mother, Mrs. Raymond Warner, and family.

Mr. and Mrs. Emmett Peterson and two children of Flint enjoyed New Year's and the week-end with her parents, Mr. and Mrs. Eric Reed.

New Year's Day, Mr. and Mrs. John Moffatt visited Mr. Moffatt's sister, Mrs. Veda Cottrell, at Belding.

Mr. and Mrs. Donald Eklund spent the New Year's holiday and week-end with Mrs. Eklund's son, Ronald Blust, and family at Midland.

During the week-end, Mr. and Mrs. Robert Jones and Blair of Saginaw visited at the Edgar Jones home.

The Franklin Phillips family of Pontiac enjoyed Christmas week-end with his parents, Mr. and Mrs. Stanley Phillips.

From Wednesday until Sunday last week, Philip Eklund and son, John, of Mason were guests at the Donald Eklund home.

Mr. and Mrs. Thomas Quattlebaum, Mrs. Enos Warner and Mrs. John Rapp visited at the Hale home of their sister and daughter, Mrs. James Brandal, Sunday.

Leland Moffatt of Mt. Pleasant enjoyed the holiday vacation with his parents, the John Moffatts.

C. C. Harwood has returned from a week's visit with his daughter at Reed City.

Mr. and Mrs. Donald Rutherford and son, Roger, of Oklahoma City, Oklahoma, enjoyed last week at the home of her parents, the John Proctors.

### To Sponsor Swiss Steak Dinner January 9

At the December 28 meeting of Iosco County VFW Auxiliary, plans were formulated for a January 9 Swiss steak dinner to be served at the post home. During the Christmas season, post and auxiliary members distributed baskets to the needy, presented a quilt to a family whose home burned and honored Gold Star mothers with a gift.

Refreshments were served by Mrs. Madeline Ruehle, Mrs. Fannie Walstead and Mrs. Jennie Smith. The next auxiliary meeting is slated for January 11, 8:00 p. m.

### New Book Circulated On Retarded Children

The book, "When a child is different," by Dr. Maria Egg has been purchased by the Iosco-Arenac Regional Library for use by the Tawas Association for Retarded Children and may be found in the East Tawas and Oscoda branch libraries.

### ELECTED CHIEF IN SCOUT ORDER OF THE ARROW

George N. Stokes Jr. of Oscoda was elected 1965 lodge chief of the Tittabawasink Lodge of the Order of the Arrow at its annual meeting recently. The order is a group of honor campers of the Boy Scouts of America and its purpose is to serve scouting.

### Have an EXCITING - NEW ... HAIRDO IN 1965

We have the styles to glamorize you in the year ahead . . . Modified Bouffant look, smooth "Little Cap" and others.

PERMANENTS	
FLOW FREE	12.50
GOLD RIBBON	8.50
ZOTOZ	10.00
OIL SHAMPOO AND SET	3.00
REGULAR SHAMPOO AND SET	2.00

**Bayside Beauty Salon**  
EDITH SCHAAF, VALARIE SWEET, Operators  
Tel. 362-5621 Helena Alburg, Prop. 541 Lake St., Tawas City







Today's Teen



TODAY'S TEEN is Mary Wetzel, 16, a junior at Tawas Area High School.

MRS. EDWARD HIGGINS Funeral services for Mrs. Edward Higgins, 68, of East Tawas were conducted Tuesday, January 5, at the Henry H. Thon Funeral Home, Wyandotte.

NEW PATTERNS—Eaton Thank You Notes. Boxed 10 for 59c. The Tawas Herald, 408 Lake Street, Tawas City.



How to liven up a lunch box

Meat—cheese—egg—almost any kind of sandwich tastes new and wonderful when you use Kraft Sandwich Spread. Now in a handy new wide-mouth jar!

KRAFT Sandwich Spread

Mrs. O'Loughlin to be Accompanist for Community Chorus

At a recent Tawas Community Chorus board of directors' meeting, the resignation of Miss Judith Gillies as accompanist was accepted with regret.

Mrs. Ronald Wiltse, music chairman, presented the theme for the spring concert, "Around the World in Song," and it was approved.

May 1 is the date for the spring concert and the first practice session is Tuesday, January 12, 7:30 p. m., at the high school. New members are welcome.

TA High School Lunch Menus are Released

Menus for Tawas Area High School are listed as follows:

Monday, January 11: Baked chop suey, vegetable, pickle, slaw, apple crisp, bread and butter, milk.

Tuesday, January 12: Barbecue on a bun, hash brown potatoes, lettuce salad, peach upside-down cake, milk.

Wednesday, January 13: Chicken and biscuits, green beans au gratin, fruit spiced cookies, milk.

Thursday, January 14: Salisbury steak with buttered noodles, mixed fruit salad, corn bread and butter, milk.

Friday, January 15: Macaroni and cheese, lime vegetable salad, apple spice cake, bread and butter, milk.

Checks the advs. for bargains.

Discuss Projects at Meet of St. Joseph H & S Association

Money-making projects were discussed at Monday evening's meeting of St. Joseph Home and School Association.

Mrs. Girard Schiell and Mrs. James Lixey bagged candy Tuesday for the children's Christmas party, to be held today (Wednesday).

Mulka reported that no release time has been set on religion instructions for Tawas Area School students.

The room award was won by Sister Julianna's room, seventh and eighth grades.

At the close of the evening, refreshments were served by Mrs. James Sheehan, Mrs. Carl Helmer and Mrs. Greene.

Regional Library Receives Federal Grant for Magazines

Beginning in January, the seven branches and bookmobile of the Iosco - Arenac Regional Library will receive many periodicals never before available to patrons.

The periodicals will furnish up-to-date resource material and the grants will be renewed in 1966 and 1967 if federal funds are available.

To Attend Timberline Zone Workshop

Mrs. Ralph Taylor of East Tawas, president of Lutheran Women's Missionary League, Timberline Zone, will leave early Thursday morning to attend the LWML Christian growth workshop at Ascension Lutheran Church, Lansing, Friday.

Mrs. Taylor was appointed to the LWML projects committee last fall by Mrs. Walter Gineapp, district president.



BOWLING

TAWAS CITY MINOR LEAGUE

Table with columns W, L and rows for various bowling leagues like Ander-Ett Inc., Johnson Auto Supply, etc.

TAWAS CITY MAJOR LEAGUE

Table with columns W, L and rows for bowling leagues like Cliff's News, Barnes Hotel, Tawas Golf Club, etc.

EAST TAWAS FRIDAY NIGHT LEAGUE

Table with columns Actual Scores, W, L and rows for bowling leagues like Graham Oil Co., Gould Drug Co., Holland Hotel, etc.

LADIES TUESDAY MAJOR LEAGUE table with columns W, L and rows for Beauty Spot, Barnes Hotel, etc.

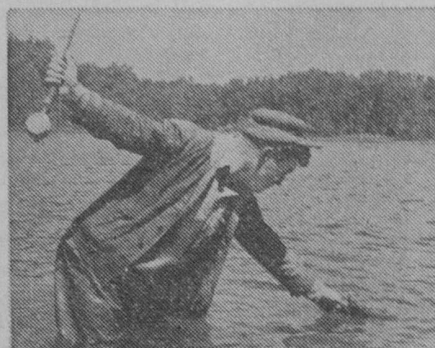
Table with columns W, L and rows for Sally's Shop, Huron Auto Parts, Blatz, etc.

School Board

(Continued from page 1.) signed a contract to teach at Alma and would not be coming here. He was to have been a replacement for Ronald Wiltse, who was released to become principal at Brown City.

A contract to finish out the year has been offered to Mrs. William Fuerst of Whittemore to take over a vacancy in the high school English department caused by the resignation of Lawrence DeBeauvoir who has joined the staff of a Cadillac television station.

Subscribe Now! The Tawas Herald is still only \$2 a year in Iosco.



FOR THE FISHERMAN, THE HUNTER, THE RECREATION-SEEKER—anyone with a stake in Michigan's natural resources—1964 opened new horizons to more sport, more fun-filled hours in the out-of-doors.

Large advertisement for State Bank of Standish featuring 'NOW!! ALL SAVINGS at State Bank of Standish EARN 4% INTEREST'.

Advertisement for State Bank of Standish detailing deposit options and interest rates, including 'DEPOSIT BY JANUARY 10 EARN INTEREST FROM JANUARY 1'.

STATE BANK of STANDISH, STANDISH, MICHIGAN. Open Saturday Afternoons Until 3:00 p. m. Drive-in Window Open 8:30 a. m. to 5:00 p. m. Monday through Friday.

Large advertisement for IGA Supermarkets featuring 'YOU ALWAYS HAVE SAVINGS AT YOUR FINGERTIPS' and various grocery items like Beet Sugar, Pork Chops, and Donuts.

Advertisement for Pendleton Shop featuring 'Semi-Annual Clearance Sale Starts Thursday, Jan. 7' with 'Outstanding values in men's and women's sportswear - also furniture'.



THE  
TAWAS  
HERALD

WEDNESDAY, JANUARY 6, 1965

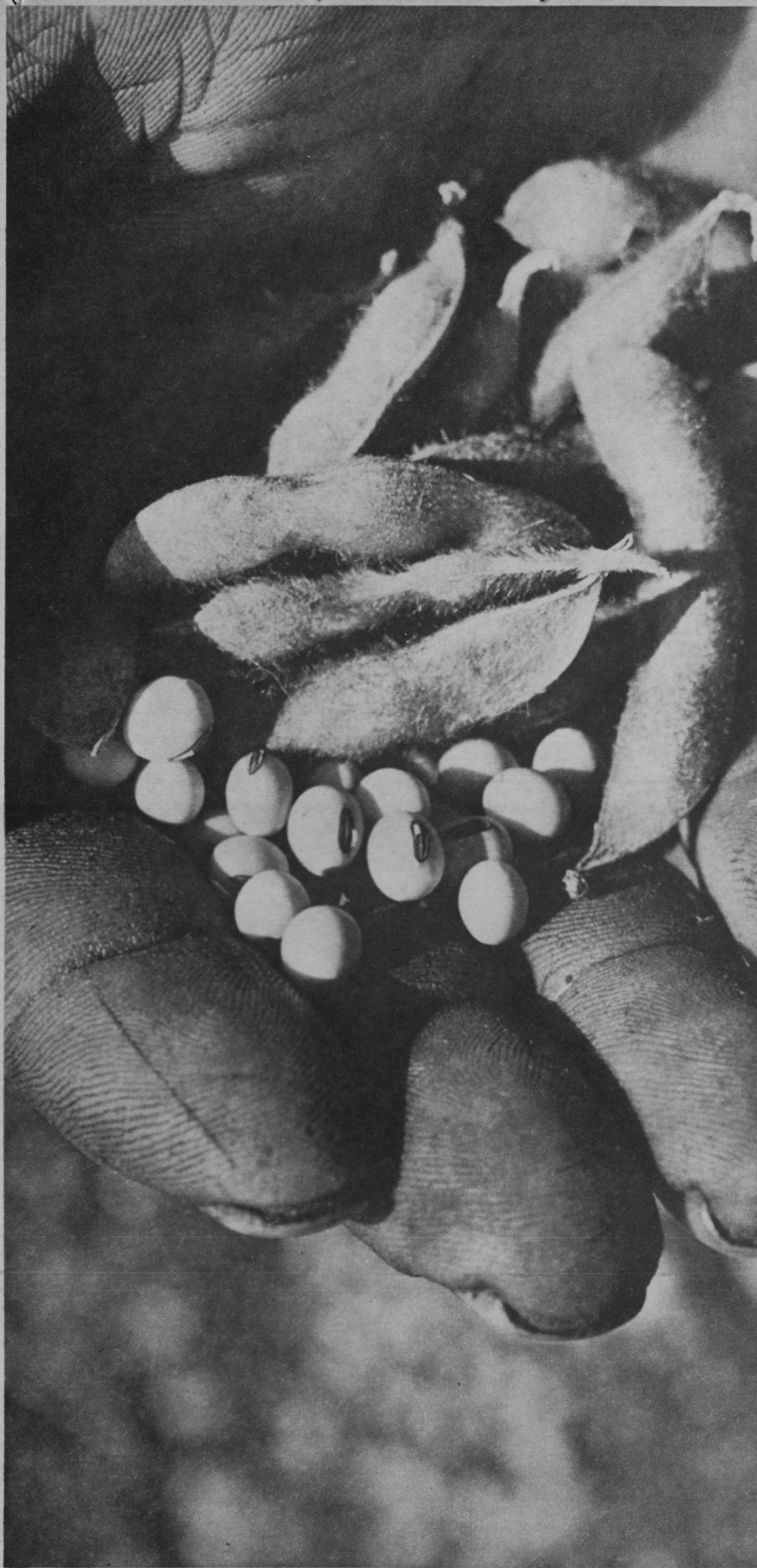
**f & h**  
FARM AND HOME SECTION



WINTER TIME FOODS

**SOYBEANS—THE SURPRISE  
ROW CROP . . . . .**





Close-up of good plump soybeans from a field yielding about 50 bushels per acre. Feed value is good, oil content is high and use in plastic industry and perhaps a thousand other channels makes soybeans a good risk row crop.

## SOYBEANS ... the Surprise Crop

Back about 50 years ago, soybeans were an unknown crop in Missouri. A few samples of beans from the U.S. Department of Agriculture were sent to the Missouri Experiment Station for testing in 1909, but these beans were grown primarily as a foliage and pasture crop. By 1930, the acreage of soybeans harvested for seed was still less than one-fourth the total acreage grown for all purposes.

With the adoption of improved methods of culture, planting, cultivating and harvesting, adapted improved varieties for processing for oil and with the development of markets for soybeans for crushing purposes, a steady increase in the portion of the acreage harvested for beans took place.

In 1939, 40 percent of the total soybean acreage was harvested in the form of beans. The portion for this purpose increased rapidly during the war years. In 1944, 72 percent of the total planted acreage was harvested for grain and in 1947, it rose to 84.5 percent. Today, it's 100 percent.

Missouri crop records show that soybean yields by the end of World War II averaged more than 20 bushels per acre, or double the yields of the old hay type varieties in use before the war.

Fast genetic improvement of the crop has continued through the years. Grown largely in the Corn Belt at first, new varieties developed by modern hybridization techniques now mature in the short season of northern U.S. and Canada. Others make good use of the full season of the southern gulf states.

In Atchison county in northwest Missouri, Duane E. Lytle of Rock Port "discovered" soybeans just last year.

"Dad and I farm together here," Lytle explained. They grow 1,850 acres of row crops, have 135 head of Angus cows and usually raise 500 head of hogs each year. "We usually grow about 1,000 acres of corn," Lytle said, "and in the past, we raised popcorn as a secondary crop. But, the price got down so low that we couldn't make a profit on it. It yielded 35 bushels per acre. Price was 24 cents a pound delivered back in 1962," he said. "So we turned to soybeans."

"In 1963 we started out with 150 acres of beans," he continued. "We had 62 bushels of soybeans per acre for a high yield and had more than 70 acres that averaged 55 bushels per acre. With \$2.50 per bushel, it doesn't take long to figure that soybeans are more profitable than popcorn."

Others have found that soybeans are a profitable cash crop in Missouri. Atchison county had only 2,500 acres of soybeans in 1960. By 1964, this acreage jumped to 12,000 acres.

Many feel that the government Feed Grain Program is responsible for this new interest in soybeans as farmers cut back on corn acreage. But, there are other reasons for growing beans. The western corn rootworm moved into northwest Missouri from Nebraska and Iowa and before farmers realized what was happening, their corn fields were heavily infested. One sure way to take care of this problem is to plant something besides corn.

Weed your soybeans with  
today's leading soybean herbicide...

**AMIBEN** now also  
cleared for dry beans and corn



*Compare These  
Amiben Advantages*

1. Controls more than 70 annual broadleaf weeds and grasses.
2. No soil residues at harvest. Full rotation of crops may be practiced. Fall seeding of winter grains may be done any time convenient after harvest—even the same day.
3. Full season control with one pre-emergence application.
4. Economical—costs only \$3.34 per acre, banded at the 2 lb. rate recommended for most soils.
5. Proved in use on millions of acres of soybeans for dependable, consistent weed control.
6. Easy to use. A clean product with which to work.
7. Available as liquid concentrate or as granules.
8. Liquid concentrate solution is completely water soluble—requires only dilution with water, and no agitation after initial mixing.
9. Safe to handle. No protective clothing required.
10. Outstanding crop tolerance on soybeans; does not affect germination of seed.

Last year twice as many farmers who grow soybeans used Amiben herbicide—and with outstanding results. This year Amiben can also be used on corn grown in heavy soils in Illinois, Indiana, Iowa, Kansas, Minnesota, Missouri, Nebraska and Ohio. ■ One application of Amiben when you plant, either spray or granules, provides full season control of most annual broadleaf weeds and grasses. And, you can plan a full crop rotation program if you wish—no residue remains in the soil at harvest. ■ Many soybean growers using Amiben report a 3 to 9 bushel yield increase by preventing weeds in the row. Commercial results with dry beans and full scale field trials with corn have been impressive. And as for economy, Amiben weed control costs only \$3.34 per acre, banded at the recommended rate for most soils. ■ Call your dealer today and reserve your Amiben.

**FREE BOOKLET**—How to Weed Soybeans, Dry Beans and Corn with Amiben — 8 pages, full color. Address Dept. RG-51.

**AMCHEM PRODUCTS, INC. Ambler, Pennsylvania**

## BUDGET SAVERS . . . . .

January is the time when we make firm resolutions to keep the food budget in line. We splurged a bit during the Holiday Season, but now it's time for the spending spree to be replaced by a savings campaign. Foods such as meat balls, meat loaf and chicken — three types of hearty main dishes — will surely qualify as budget savers. They are dishes to pep up winter menus and at the same time turn a budget meal into a family feast. Here are recipes for you to try.

### BEEF CHILI PATTIES

- |                             |                                    |
|-----------------------------|------------------------------------|
| 1 pound ground beef         | 2 tablespoons chopped green pepper |
| 2 teaspoons salt            | 1 can (16-ounce) tomatoes, drained |
| 1/2 teaspoon pepper         | 1 cup cooked corn                  |
| 1 egg, beaten               | 1 teaspoon chili powder            |
| 2 tablespoons margarine     |                                    |
| 2 tablespoons chopped onion |                                    |

Combine ground beef, 1 teaspoon salt, pepper and egg. Shape into 8 small patties and place in a baking dish. Cook onion and green pepper in margarine until lightly browned. Pour off margarine. Add tomatoes, corn, chili powder and 1 teaspoon salt and pour over patties. Bake in 300°F. oven for 30 minutes. Makes 4 servings.



### CHICKEN SUNDAY DINNER

- |   |   |
|---|---|
| 2 1/2 to 3 pound frying chicken, cut up | 1 package onion soup mix                              |
| 1 cup uncooked rice                     | 1 can (10 1/2-ounce) condensed cream of mushroom soup |
| Salt and pepper                         |   |

Grease 9 x 9-inch pan or casserole dish. Spread rice evenly over bottom. Place cut up fryer over rice. Season with salt and pepper. Sprinkle onion soup mix over chicken. Top with mushroom soup and 1 soup can milk or water. Bake in 325°F. oven for approximately 2 hours. Makes 6 servings.

### PORK 'N' POTATOES

- |  |                               |
|--|-------------------------------|
| 4 pork shoulder steaks, cut 1/2-inch thick | 1 teaspoon salt               |
| 1 can (10 1/2-ounce) condensed tomato soup | 1/4 teaspoon pepper           |
| 1/2 cup chopped onion                      | 2 tablespoons chopped parsley |
|  | 3 cups thinly sliced potatoes |

Brown pork steaks. Pour off drippings. Mix together tomato soup, onion, salt, pepper and parsley. Combine half of soup mixture with potatoes and place in the bottom of a 12 x 9-inch baking dish. Place meat on top of potatoes and spread remaining soup mixture over the top. Cover tightly and bake in 350°F. oven for 1 hour. Remove cover and continue baking 15 minutes or until meat is tender. Makes 4 servings.

### ITALIAN STEAK

- |   |                                    |
|---|------------------------------------|
| 1 beef arm or blade steak, cut 1 inch thick | 1/2 cup sliced onion               |
| 2 tablespoons flour                         | 1 can (16-ounce) tomatoes          |
| 1 teaspoon salt                             | 1 can (4-ounce) sliced mushrooms   |
| 1/4 teaspoon pepper                         | 3 tablespoons chopped green pepper |
| 1/2 teaspoon garlic salt                    | 1/2 cup sliced, stuffed olives     |
| 3 tablespoons lard or drippings             | Flour for gravy                    |

Dredge steak with seasoned flour and brown in lard or drippings. Pour off drippings. Add onion, tomatoes, mushrooms, green pepper and olives. Cover tightly and cook slowly 1 1/2 hours, or until tender. Thicken cooking liquid for gravy. 4 to 6 servings.

### GOLD RUSH MEAT BALLS

- |   |                          |
|---|--------------------------|
| 1 pound ground beef                       | 2 tablespoons flour      |
| 4 cubes sharp aged Cheddar cheese         | 1/4 cup water            |
| 1 dill pickle, cut in 4 (1/2-inch) slices | 1/2 cup evaporated milk  |
| 2 tablespoons margarine                   | 1 beef bouillon cube     |
| 1/2 cup chopped onion                     | Salt and pepper to taste |

Divide ground beef into 4 equal portions. Place cheese cubes on pickle slices and mold a portion of beef around each. Pan-fry in margarine, turning to brown evenly. Remove meat balls and pour off all but about 2 tablespoons fat. Cook onion in fat until clear, blend in flour, add liquid and bouillon cube and continue to cook over low heat, stirring constantly, until sauce is thickened. Season to taste. Salt meat balls lightly, add to sauce, cover and simmer for about 20 minutes. Serve on nest of cooked noodles. Makes 4 servings.

### STUFFED FISH FILLETS ROCKEFELLER

- |  |                          |
|--|--------------------------|
| 1 package quick-frozen ocean perch fillets | 1/2 teaspoon salt        |
| 1 onion                                    | Dash of cayenne          |
| 1 small bay leaf                           | 1/4 teaspoon celery salt |
| 1/4 cup cooked spinach                     | 1/4 to 1/2 cup margarine |
| 2 sprigs parsley                           | 1/2 cup bread crumbs     |

Thaw fillets just enough to separate. Grease muffin pan and coil fillets in muffin cups.

Put onion, bay leaf, spinach, and parsley through food chopper, using finest blade. Combine seasonings with chopped mixture and saute in margarine 5 minutes. Add bread crumbs, mixing well. Spoon into muffin cups. Bake in 400°F. oven 20 to 25 minutes, or until fish can be flaked with a fork. Makes 4 to 6 servings.

### MY FAVORITE MEAT LOAF

- |                                     |                           |
|-------------------------------------|---------------------------|
| Meat Loaf:                          | 1/2 teaspoon sage         |
| 3/4 cup dry bread or cracker crumbs |                           |
| 1 cup milk                          | Sauce:                    |
| 1 1/2 pounds ground beef            | 3 tablespoons brown sugar |
| 1/4 cup minced onion                | 1/4 cup catsup            |
| 2 slightly beaten eggs              | 1/4 teaspoon nutmeg       |
| 1 teaspoon salt                     | 1 teaspoon dry mustard    |
| 1/2 teaspoon pepper                 |                           |

Combine meat loaf ingredients. Shape into loaf and place in loaf pan, 9 x 5 x 3-inches. Mix brown sugar, catsup, nutmeg and dry mustard together; spread over top of loaf before baking. Bake in 350°F. oven for 1 1/2 hours. Makes 8 servings.



# NEW BAKING DISCOVERY!

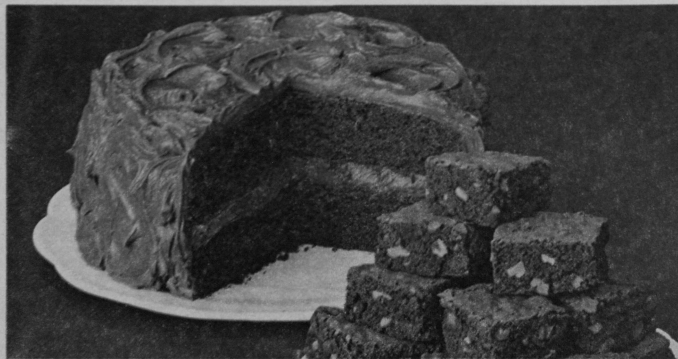


No melting.  
No scraping.  
No measuring.

Just snip



and squeeze.



The next time  
your favorite recipe  
calls for baking  
chocolate,  
try new Choco-bake!  
Perfect results  
guaranteed by Nestlé.  
And Nestlé's makes  
the very best chocolate.

Copyright 1964, The Nestlé Company, Inc.

## SENTIMENTAL SWEETS . . . . .

Here are Valentine desserts to tempt even Cupid! These pink and pretty heart shaped specialties are the best way yet to say "Be Mine" to your favorite Valentine. And they're doubly useful since they can serve as the grand finale to a dinner party or refreshments at bridge, pinocle or canasta parties. Best of all these sentimental sweets are elegant and gay, but surprisingly easy to make.

### VALENTINE RAISIN CHIFFON TARTS

- |                               |   |
|-------------------------------|---|
| 1 cup dark or golden raisins  | 1 cup whipping cream                            |
| 1/2 cup California walnuts    | 1/2 cup coarsely crushed peppermint stick candy |
| 1 envelope unflavored gelatin | Red food coloring                               |
| 1/2 cup sugar                 | 1 teaspoon instant coffee powder                |
| 1/2 teaspoon salt             | 1 tablespoon water                              |
| 2 eggs, separated             | 8 baked tart shells (about 3 by 1 1/2-inches)   |
| 1/4 cup milk                  |   |
| 1 1/2 cups half and half      |   |
| 2 teaspoons vanilla           |   |

Chop raisins and walnuts separately. Combine gelatin, 1/4 cup sugar and salt. Beat egg yolks, milk and half and half together. Blend with gelatin. Cook over low heat, stirring constantly, until gelatin is dissolved, about 5 minutes. Remove from heat and stir in vanilla. Chill, stirring occasionally, until mixture mounds when dropped from spoon. Whip egg whites stiff; beat in remaining 1/2 cup sugar. Beat whipping cream to soft peaks. Gently fold whipped cream, gelatin mixture and raisins into egg whites. Divide mixture in half. To one half, add crushed candy and a few drops red food coloring to make delicate pink. Add walnuts and coffee powder blended with 1 tablespoon water to other half. Mound fillings into cooled, baked tart shells. Chill until firm. Decorate with crushed candy or walnuts, if desired. Makes 8 tarts.



### JACK-OF-HEARTS LOAF

- |   |   |
|---|---|
| 1 package or cake yeast, active dry or compressed | 1 egg                                   |
| 1/4 cup warm water (105° to 115°F.)               | 1 teaspoon grated lemon rind (optional) |
| 1/2 cup milk                                      | 3 cups flour (about)                    |
| 1/4 cup sugar                                     | 3 tablespoons margarine, melted         |
| 1 teaspoon salt                                   | Cinnamon sugar                          |
| 2 tablespoons margarine                           | Confectioners' sugar icing              |

Measure warm water into warm bowl. Sprinkle or crumble in yeast; stir until dissolves. Scald milk. Add sugar, salt and margarine. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, egg and lemon rind. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled in bulk, about 1 1/2 hours. When light, punch down and let rest 10 minutes. Roll into rectangle 9 x 12 inches. Brush with margarine and sprinkle with cinnamon sugar. Starting at each end, fold 1 1/2 inches of dough toward center. Repeat two more times. Seal where folded portions meet. Place on greased baking sheet with seal on bottom. Cut each folded side into 6 slices, each slice about 1 1/2 inches wide and cut to within 1/4 inch of center. Turn adjoining slices of dough in opposite directions and stand on end. Cut portions then resemble a heart. Let rise until doubled, about 45 minutes. Bake in 350°F. oven for 25 to 30 minutes. When cool, brush with confectioners' sugar icing. Makes 1 coffee cake.

### VALENTINE SALAD MOLD

- |   |                                    |
|---|------------------------------------|
| 1 envelope (1 tablespoon) plain gelatin | 1/2 cup whipping cream             |
| 3 tablespoons lemon juice               | 2 bananas                          |
| 1/4 cup granulated sugar                | 1/2 cup chopped California walnuts |
| Fine grains salt                        | California walnut halves           |
| 1/4 cup hot water                       | Maraschino cherries                |
| 1 (8-ounce) can crushed pineapple       |                                    |

Soften gelatin in lemon juice. Dissolve gelatin, sugar and salt in hot water. Blend in crushed pineapple. Cool to consistency of unbeaten egg white. Fold in whipped cream, sliced banana and walnuts. Turn into heart shaped molds and chill until firm. Unmold and decorate with walnut halves and cherries. Makes 2 (1-pint) heart molds.

# WINTER TIME foods



### CRANBERRY PARTY CAKE

- |                          |                         |
|--------------------------|-------------------------|
| 1 package white cake mix | 1 cup jellied cranberry |
| 2 egg whites             | Shredded coconut        |
| 1/4 cup granulated sugar |                         |

Prepare cake mix as directed on package. Bake in two layer pans — heart-shaped or regular 8-inch pans. Cool. Spread center, top and sides of cake with cranberry frosting. To make frosting, beat egg whites until they barely hold their shape. Add sugar gradually and continue beating until mixture is smooth and stands in soft peaks. Crush cranberry sauce with a fork. Fold into egg whites. When frosted, trim with shredded coconut.



### STRAWBERRY-BANANA TORTE

- |                               |                                    |
|-------------------------------|------------------------------------|
| 1 package angel food cake mix | 3/4 cup sliced bananas             |
| 1/2 cup prepared sour cream   | 1 cup heavy cream, whipped         |
| 1/4 cup sugar                 | 1/2 banana                         |
| 1/4 cup crushed strawberries  | 2 dozen whole strawberries, halved |
| 1/2 cup sliced strawberries   |                                    |

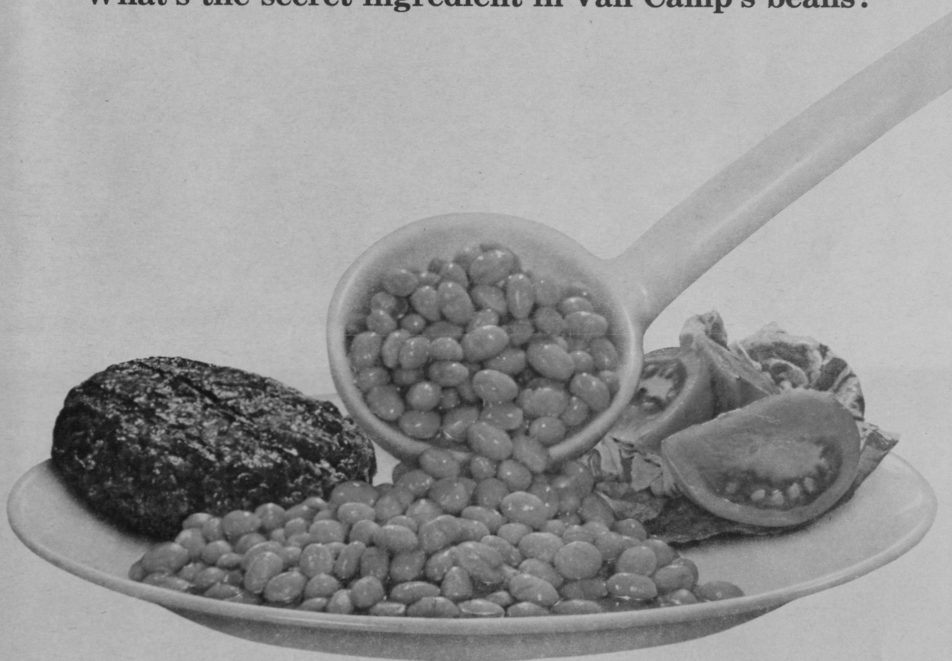
Prepare cake mix as directed on package. Bake as directed in 10-inch tube pan. Cool. Slice cake horizontally into 5 equal-sized layers. Combine sour cream, sugar and mashed strawberries. Fold sour cream mixture, sliced strawberries and bananas into whipped cream. Place about 1/2 cup fruit mixture between each layer and on top of cake. Chill until mixture is firm. To serve: Slice remaining banana. Garnish top and plate edge with whole berries and fresh banana slices. Makes 10 to 12 servings.

### HEART COFFEE CAKE

- |   |                                 |
|---|---------------------------------|
| Dough:  | 2 eggs, beaten                  |
| 2 packages or cakes yeast, active dry or compressed | 3 1/2 cups flour (about)        |
| 1/4 cup warm water (105° to 115°F.)                 | Filling:                        |
| 1 cup milk  | 3 tablespoons margarine, melted |
| 1/4 cup margarine                                   | 1 teaspoon cinnamon             |
| 1/2 cup sugar                                       | 1/2 cup sugar                   |
| 1 teaspoon salt                                     |                                 |

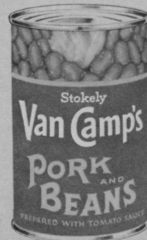
Measure warm water into warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Scald milk. Add margarine, sugar and salt. Cool to lukewarm. Add 2 cups flour. Mix well. Add softened yeast and eggs. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Form into a ball, place in greased bowl, cover and let rise until doubled in bulk, about 2 hours. Punch down. Divide dough into thirds. Shape each portion into smooth ball, cover and let rest 10 minutes. Roll each portion into rectangular sheet 1/4-inch thick and 8 inches wide. Brush with melted margarine and sprinkle with mixture of cinnamon and sugar. Roll up jelly roll fashion and seal edges. Fold roll in half and press edges together. With sharp knife or scissors cut through center of roll, leaving about 2 inches at sealed edge uncut. Form heart shape by laying cut halves flat. Place heart on greased baking sheet. Let rise until doubled in bulk. Bake in 375°F. oven for 25 to 30 minutes. Makes 3 heart shaped coffee cakes.

What's the secret ingredient in Van Camp's beans?



**S-a-u-c-e.** (The secret sauce in Van Camp's Pork and Beans is the difference you'll taste, remember and come back for.)

*America's first, finest and favorite pork and beans.*



## SUPPER PARTY . . . . .

A supper party is the homemaker's answer to entertaining that is gracious and festive—yet casual and reasonable even for busy people. For small groups use your dining room table and have a sit-down dinner. Then make use of a rolling cart (or TV trays) for the smoothest possible service. But for a larger group by all means set up a buffet. There's no easier way to serve lots of guests! Whichever you select, go fancy and use your best china; or keep it simple using your colorful pottery. It's all up to you.

### CALIFORNIA WALDORF SALAD

- |  |                                    |
|--|------------------------------------|
| 1 3-ounce package apple flavored gelatin | 1 Delicious or Winesap apple       |
| 1 1/4 cups hot water                     | 1/2 cup chopped celery             |
| 1/2 cup Sauterne wine                    | 1/2 cup miniature marshmallows     |
| 1 tablespoon lemon juice                 | 1/2 cup chopped California walnuts |
| 1/4 teaspoon salt                        | Salad dressing                     |

Dissolve gelatin in hot water. Add wine, lemon juice and salt. Chill to consistency of unbeaten egg white. Fold in apple, celery, marshmallows and walnuts. Pour into 1 quart mold and chill until firm. Unmold and garnish. Serve with salad dressing. Makes 6 servings. If desired arrange marshmallows and California walnut halves in pattern in bottom of mold. Spoon on a bit of thickened gelatin, and place mold over ice to set. Then fill with remaining gelatin, walnut, apple mixture. For a variation of dressing, combine 1/2 cup salad dressing with 1/4 cup commercial sour cream and two tablespoons crumbled blue cheese.

W  
I  
N  
T  
E  
R  
T  
I  
M  
E  
foods

### "GOLDEN GLORY" UPSIDE-DOWN CAKE

- |  |                                    |
|--|------------------------------------|
| 1/4 cup margarine                        | Maraschino cherries, drained       |
| 1 cup brown sugar                        | California walnuts                 |
| 1 can (No. 2 1/2) cling peaches, drained | 1 package yellow or white cake mix |

Line an electric skillet with aluminum foil, letting it extend over side one inch. Turn heat control to low, add margarine and brown sugar. Spread mixture evenly over foil-lined bottom. Place cling peaches, cherries and walnuts on mixture in an attractive pattern. Prepare cake mix according to directions on package. Set temperature control on skillet at 325° to 350°F. Pour batter into skillet slowly and evenly, so pattern is not upset and batter is equally distributed. Cover, open vent and bake 35 to 40 minutes. When cake is done, invert onto platter or foil-covered piece of cardboard. Lift off foil. Serve warm with plain or whipped cream.

### CREPES WITH ORANGE SAUCE

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 2 slightly beaten eggs         | Orange Sauce:                     |
| 1 cup milk                     | 1/2 cup margarine                 |
| 3 tablespoons melted margarine | 1 cup sifted confectioners' sugar |
| 3/4 cup pancake mix            | 2 tablespoons grated orange rind  |
|                                | 1/4 cup orange juice              |

Combine eggs, milk and 3 tablespoons melted margarine in large bowl. Add pancake mix. Beat quickly until smooth. Bake on hot griddle, using scant 1/4 cup batter for each pancake. Turn when edges start to dry. Roll immediately; arrange on oven-proof serving platter.\* Heat pancakes thoroughly (about 10 minutes) in 350° oven.

Cream 1/2 cup margarine and confectioners' sugar in small saucepan. Blend in orange rind and juice. Heat until margarine melts. Spoon over pancakes just before serving. If desired, dip a few sugar cubes in lemon extract and arrange down center of serving dish. Just before serving, light cubes and serve crepes flaming, 2 to 3 per person. Makes 12.

\*Pancakes may be baked and rolled ahead of time and heated just before serving.

### A favorite American recipe



#### NORTHWEST FAVORITE

From the home of fine apples—a baked apple with a flair...



#### APPLE MAIRE

Makes 6 servings

- |  |                                 |
|--|---------------------------------|
| 1 cup flour                                | 1/4 teaspoon nutmeg             |
| 1 1/4 cups dark brown sugar, firmly packed | 6 baking apples                 |
| 1 teaspoon cinnamon                        | 1/4 cup chopped Planters Pecans |
| 1/2 cup (1 stick) Blue Bonnet Margarine    | 2 tablespoons currants          |
|  | Whipped cream                   |

Combine flour, 1 cup brown sugar, cinnamon and nutmeg in a bowl. Cut in Blue Bonnet Margarine until mixture is crumbly. Set aside. Core and pare apples. With a fork, pierce apples over complete surface and roll in crumb mixture. Place apples in a greased baking pan. Combine remaining 1/4 cup sugar, chopped Planters Pecans and currants. Fill cavities of apples. Bake in moderate oven (350°F.) for 45 minutes or until apples are tender and crisp. Serve warm with whipped cream.

Look for additional recipe favorites on other Blue Bonnet packages.

### America's favorite margarine



♪ Everything's better with Blue Bonnet in it. ♪



A potato banquet! And you can make this Midwestern favorite three times more delicious with BLUE BONNET Margarine. As a matter of fact—anything you cook comes out

better with BLUE BONNET. And now BLUE BONNET is also available in whipped form, too! It spreads easier—smoother. And you get 6 sticks in every pound.

Blue Bonnet looks like, cooks like, tastes like the "high-price" spread!

Fine Products of STANDARD BRANDS



#### BROWN 'N SERVE ROLLS

$\frac{3}{4}$  cup milk  
 $\frac{3}{4}$  cup sugar  
 $2\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup margarine  
 1 package or cake yeast, active  
 dry or compressed  
 $\frac{3}{4}$  cup very warm water  
 $4\frac{1}{2}$  cups flour

Scald milk; add to sugar, salt, and margarine. Cool to luke-warm. Dissolve yeast in very warm water. Add yeast mixture and half of flour to milk. Beat until smooth. Stir in rest of flour. Turn onto lightly floured board; knead until smooth. Place in greased bowl, cover, let rise until double, about 1 $\frac{1}{2}$  hours. Punch down; turn onto lightly floured board; divide into 24 pieces. Form into balls. Place in greased muffin pans or about 3-inches apart on greased baking sheet. Cover; let rise in warm place until double, about 45 minutes. Bake in 275°F. oven for 20 to 30 minutes. Do not brown. Cool in pans 20 minutes. Remove; cool at room temperature. Wrap in Pliofilm or foil or put in plastic bag. Refrigerate or freeze. To serve, brown in 400°F. oven 7 to 10 minutes.

#### RIBS 'N BEANS

$2\frac{1}{2}$  lb. can ribs with barbecue sauce  
 2 No. 300 cans pork and beans  
 Spread pork and beans in shallow baking dish. Remove ribs from can and discard any solidified fat that has cooked out during processing. Arrange ribs over beans and spoon sauce evenly over surface of meat. Bake uncovered in 400°F. oven for 20 minutes. Makes 4 servings.



#### FRENCH CHOCOLATE CUPS

1 6-ounce package (1 cup) semi-sweet chocolate morsels  
 2 egg yolks  
 $\frac{1}{4}$  cup warm water  
 1 cup heavy cream, whipped  
 $\frac{1}{4}$  cup powdered sugar  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 California walnuts (optional)

Stir semi-sweet chocolate morsels over hot water until melted. Beat egg yolks with warm water; blend into chocolate. Remove from heat and chill for about 10 minutes. Meanwhile whip cream with powdered sugar and cinnamon. Fold cream into chocolate mixture and spoon into 6 individual dessert dishes. Chill until ready to serve. Garnish with walnuts, if you wish. Makes 6 servings.

#### BUTTERMILK STROGONOFF

$\frac{1}{4}$  cup flour  
 1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
 $\frac{1}{2}$  pounds beef, cut in cubes  
 2 tablespoons margarine  
 1 cup sliced onion  
 1 clove garlic, minced  
 $\frac{1}{2}$  cup water  
 1 teaspoon Worcestershire sauce  
 2 tablespoons tomato catsup  
 1 4-ounce can button mushrooms  
 $\frac{1}{4}$  cup buttermilk

Combine flour, salt and pepper. Coat cubes of meat with this mixture. Brown meat slowly in margarine in a large pan (electric skillet is ideal). When brown on all sides, add onion, garlic, water, Worcestershire sauce, catsup and liquid drained from canned mushrooms. Cover and simmer for about 2 hours. Stir in mushrooms and buttermilk and cook only until heated through. Serve over noodles or rice.



CREPES WITH ORANGE SAUCE



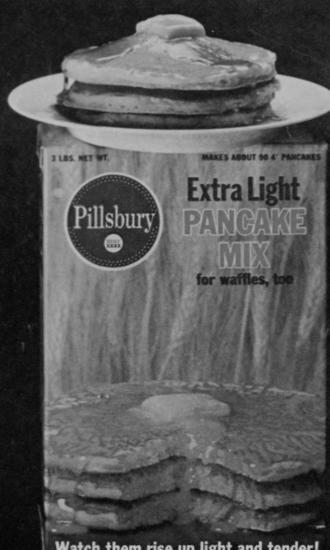
CALIFORNIA WALDORF SALAD



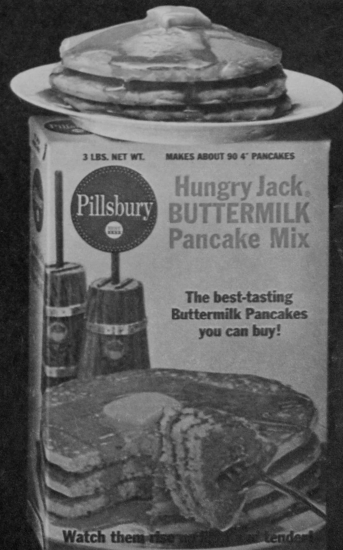
RIBS 'N BEANS

There's no doubt about who makes the perfect pancakes.

But which Pillsbury pancake has the perfect taste for you?



Watch them rise up light and tender! This one's the lighter, faster rising pancake. So very light...it's called Pillsbury Extra Light.



This one has more buttermilk than anybody else's pancake. So much buttermilk goodness it's called Pillsbury Hungry Jack.

Pick a Perfect Pancake. Pick Pillsbury!

## OVEN MEALS

*Do things get a bit hectic in the late afternoon at your house? Maybe you were late in getting home from a meeting—the baby is fussy (and that invariably happens on busy afternoons). Or you want to finish a sewing or baking project. Whatever the situation in your home there is one solution for saving the day. Have an oven meal!*

*It costs very little more to cook several foods in the oven at one time than it does to cook a single casserole. You can do the preparation work in the morning and have the rest of the day out of the kitchen. Bake a dessert along with your meat, potatoes and frozen vegetables. Add a molded salad or relish tray and your dinner is complete. Your family will think you've spent the whole day in the kitchen.*

### WINTER AMBROSIA

1 No. 2 can mixed fruit, drained 1 cup miniature marshmallows  
1 can (7-ounce) crushed pineapple 3/4 cup shredded coconut  
3 bananas, sliced

Combine fruit and marshmallows and spoon into 8 x 8-inch glass baking dish. Sprinkle with shredded coconut. Bake in 350°F. oven for 20 minutes or until coconut is toasted. Serve hot with whipped cream.



### PORK CHOPS AND SCALLOPED POTATOES

4 pork chops (1/2 inch thick) 2 teaspoons salt  
4 medium boiling potatoes 1/2 teaspoon pepper  
(4 cups sliced) 2 cups milk  
2 tablespoons flour 1 tablespoon margarine

Brown pork chops in skillet and season. Pare potatoes and slice thin. Combine flour, salt, and pepper. Alternate layers of potatoes and flour mixture in a buttered 1 1/2-quart baking dish. Dot with butter and pour milk over all. Top with pork chops. Cover and bake in 375°F. oven for 45 minutes. Uncover and bake about 15 minutes longer or until potatoes are browned.

## WINTER TIME

*hoods*

### BACON-GO-AROUND

8 slices Canadian-style bacon, cut 1/4 inch thick 1 can (9 ounces) sliced pineapple, drained  
2 tablespoons chopped onion 1/2 teaspoon dry mustard  
1 can (1 pound 15 ounces) pork and beans

Combine beans, onion and mustard in a 1 1/2-quart baking dish. Cut pineapple slices in half. Overlap bacon and pineapple in circle on top of bean mixture. Bake in a 350°F. oven for 40 minutes. Makes 4 to 5 servings.

### COMPANY BAKED BEANS

2 tablespoons instant minced onion 2 (1 pound 15-ounce) cans pork and beans  
OR 1 medium raw onion, chopped (1/2 cup) 1 to 1 1/2 cups cooked ham pieces (or cooked Canadian bacon or bacon chunks)  
1/4 cup orange juice, cider, Sherry or red or white table wine  
1 teaspoon mustard 8 orange slices  
2 tablespoons brown sugar or honey

Measure instant onion into liquid; let stand 5 minutes while assembling other ingredients. Combine all ingredients except orange slices. Turn into a casserole. Arrange orange slices over top (alternating with a few chunks or slices of ham, if desired). Bake in a 350°F. oven for 45 minutes. Makes 8 servings.

### TO OVEN-COOK FROZEN VEGETABLES

While a roast or a casserole of meat cooks, a frozen vegetable also will cook deliciously in the oven. Break the frozen block of vegetable into 4 or 5 pieces or use a frozen-vegetable knife. Place vegetable in a 1-quart casserole dish with 2 tablespoons margarine. Season with 1/2 teaspoon salt. Cook according to time given below. If oven is set at 325°F. add 10 minutes to required time. If oven is 375°F. subtract 10 minutes from required baking time.

Frozen Vegetable	350°F. oven
Asparagus, cut or spears	55 to 60 minutes
Broccoli, chopped	45 to 50 minutes
Broccoli, spears	40 to 45 minutes
Brussels sprouts	40 to 45 minutes
Cauliflower	50 to 55 minutes
Corn, whole kernel	45 to 50 minutes
Green beans	55 to 60 minutes
Limas	45 to 50 minutes
Mixed vegetable	50 to 60 minutes
Peas	45 to 50 minutes
Peas and carrots	55 to 60 minutes
Spinach	45 to 50 minutes
Squash	45 minutes
Wax beans, cut	55 to 60 minutes

### ENGLISH SALLY LUNN

(A fluffy textured batter bread)

2 packages or cakes yeast, active 2 tablespoons sugar  
dry or compressed 1 1/2 teaspoons salt  
1/2 cup very warm water 2 eggs  
(110° to 115°F) 1/4 cup soft shortening  
1 1/2 cups lukewarm milk, scalded 5 1/2 cups flour  
then cooled

Measure very warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Stir in remaining ingredients. Beat until smooth (100 strokes). Cover and let rise 1 hour. Beat down and pour into greased 10-inch tube pan. Let rise to within 1-inch of top of pan, about 45 minutes. Bake in 350°F. oven for 45 to 50 minutes. Serve hot. Cut into wedge-shaped pieces. Makes 16 servings.

12X18L

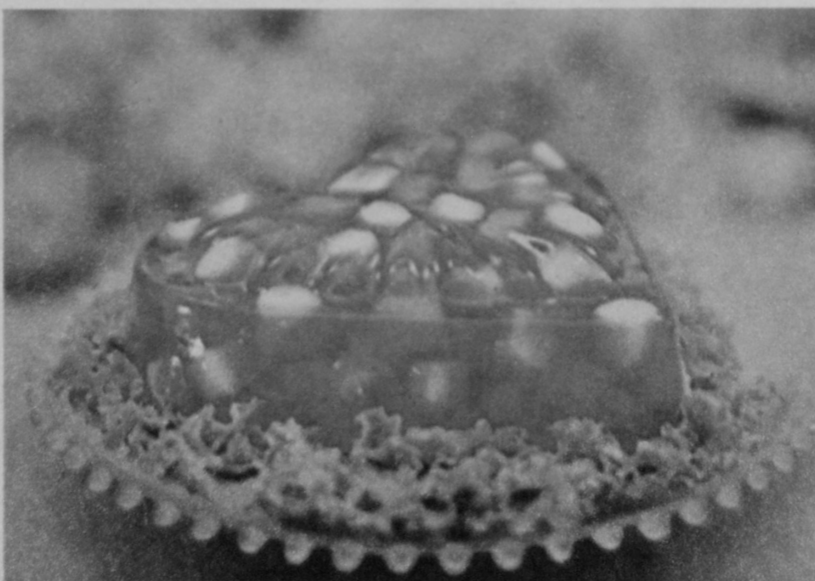
11X17L



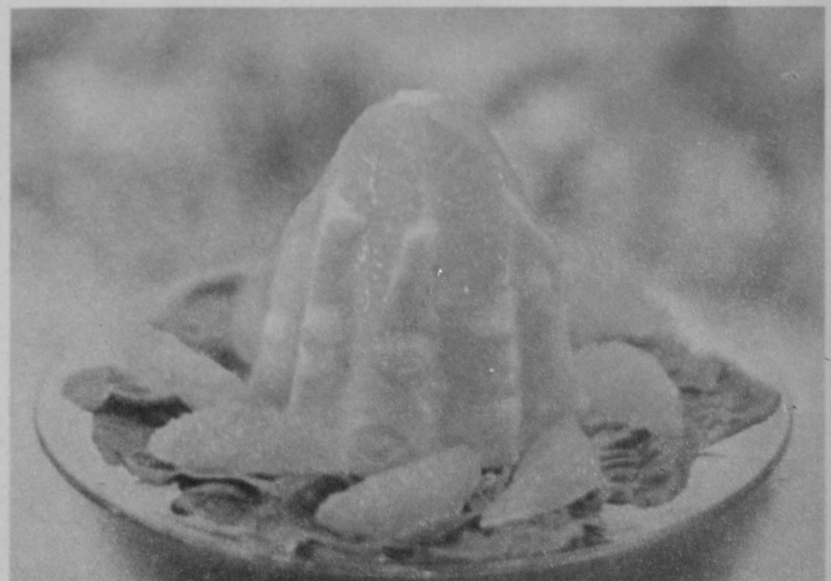
**Marshmallow Waldorf Salad.** Prettiest, most delicious apple salad you ever made! Easiest, too! Don't peel apples. Dice them to make 3 cups, sprinkle with 1 table-spoon lemon juice and add 1 cup of Kraft's fresh little Recipe-size marshmallows.

(Easy to add—you don't have to cut 'em up!) Add 1 cup chopped celery, ½ cup chopped walnuts and Miracle Whip Salad Dressing to moisten. Toss lightly. Arrange thin, unpeeled apple wedges on each salad, petal fashion. Top with salad dressing.

Show-off salads are made with  
Kraft Recipe-size Marshmallows  
-the good kind that stay soft



**Marshmallow Valentine Mold.** To slightly thickened red gelatin, add fruit and tender Kraft Miniature Marshmallows. (Wonderful in gelatin!) Pour into heart-shaped mold. Chill until firm. Unmold on lettuce.



**Sunny Salad.** Prepare orange gelatin as package directs. Chill until slightly thickened. Fold in ½ cup cream, whipped, 1 cup orange sections and 2 cups Kraft Miniature Marshmallows. Pour in mold.



NOW TRY KRAFT FLAVORED MARSHMALLOWS, TOO

-4 COLORS IN EACH BAG!

11X17P

LGLP

LGLP

11X17P

12X18L

11X17L

## DRIED FRUITS ADD VARIETY . . . .

Lift your meals out of an "after-the-holidays slump" by using dried fruits in a variety of new and interesting ways. Fruit Kabobs are a wonderful garnish or accompaniment for meat. Cooked prunes or apricots, with a pineapple chunk or peach half, strung on skewers and broiled 5 to 10 minutes are delicious. They add color to dinner plates and serve as a kind of hot salad.

Another imaginative use for dried fruit is to add them to salads making expensive fresh fruits go farther. In this WINTERTIME FOODS SECTION are dessert ideas using dried fruits selected especially for YOU.

### PRUNE RICHES

1 cup pitted cooked prunes	1/4 cup brown sugar (packed)
1/4 cup sugar	3/4 cup flour
1 teaspoon grated lemon peel	1/4 teaspoon salt
1 tablespoon lemon juice	3/4 cup margarine
1 1/2 cups uncooked rolled oats	

Chop prunes; mix with sugar, lemon peel and juice. Cook and stir over low heat till thick; cool. Blend remaining ingredients till crumbly. Put half crumb mixture in bottom of 8-inch square pan; pack firmly. Spread with prune mixture; top with rest of crumb mixture and pat lightly into filling. Bake in 350°F. oven for 35 to 40 minutes, or until lightly browned. Makes 18 bar cookies.

### APRICOT DAINTIES

1 1/2 cups dried apricots, ground	3/4 cup sweetened condensed milk
2 1/2 cups (about) flaked coconut	Confectioners' sugar

Combine apricots and coconut. Add sweetened condensed milk and blend well. Shape into small balls. Roll in confectioners' sugar, if desired. Let stand until firm, about 2 hours. Makes 5 dozen candies. Note: This candy can be stored, uncovered, at room temperature 3 or 4 days.

### FROZEN RAISIN DESSERT JUBILEE

1 cup dark seedless raisins	1/2 teaspoon almond extract
1 (11-ounce) can mandarin oranges	1 tablespoon lemon juice
1 (8 3/4-ounce) can pineapple tidbits	1/2 teaspoon grated lemon peel
1 (8-ounce) package cream cheese	2 cups miniature marshmallows
1/4 teaspoon salt	1/2 cup halved maraschino cherries
2 teaspoons vanilla	1 cup whipping cream

Combine raisins and syrup drained from oranges and pineapple. Heat to simmering; remove from heat, cover and cool. Beat cream cheese until soft; beat in salt, vanilla, almond extract, lemon juice and peel. Blend in cooled raisins and fruit syrups. Stir in oranges, pineapple, marshmallows and cherries. Fold in stiffly beaten cream. Tint a delicate pink with food coloring, if desired. Spoon into 1 1/2 quart mold or refrigerator trays. Freeze firm. Makes 8 to 10 servings.

### YEAST DOUGH SPICE CAKE

1 cup margarine	1 1/4 teaspoon cinnamon
2 cups sugar	1/4 teaspoon cloves
4 eggs	1/2 teaspoon salt
2 cups raised bread dough**	1 cup milk
2 cups flour	1/2 cup raisins
1 teaspoon soda	1/2 cup chopped California walnuts
1 1/2 teaspoon nutmeg	

Cream margarine and sugar until light and fluffy; mix in eggs. Slowly add the bread dough, beating until thoroughly blended. Sift flour, soda, nutmeg, cinnamon, cloves and salt together and add to creamed mixture alternately with milk. Beat until smooth. Fold in raisins and nuts until blended. Pour batter into two greased 5 x 9-inch bread loaf pans or 10-inch tube pan. Bake at 350°F. for 45 minutes for loaf pan and 65 to 70 minutes for tube pan. Makes 40 slices.

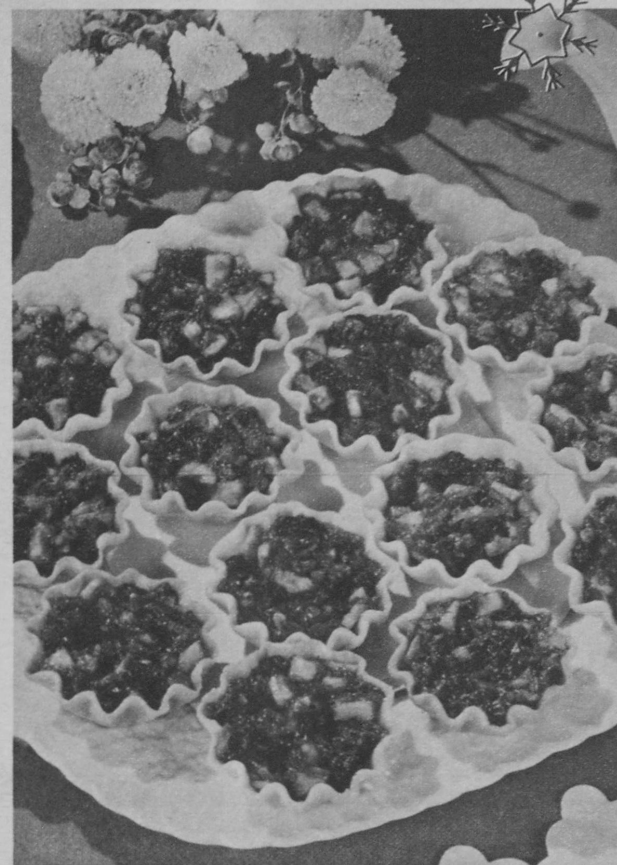
\*\*Use any favorite white bread recipe.

# W I N T E R T I M E F O O D S

### CHOCOLATE RAISIN CLUSTERS

1 6-ounce package (1 cup) semi-sweet chocolate morsels 1 1/2 cups seedless raisins

Melt semi-sweet chocolate morsels over warm water, stirring frequently. (Do not allow water to boil.) When chocolate is completely melted, stir in raisins. Drop by teaspoonfuls onto waxed paper. Chill to set chocolate. Makes 27 clusters.



### BAKED DRIED PEARS

1 cup dried pears	1 stick cinnamon
1 cup water	1/4 cup brown sugar (packed)
6 whole cloves	

Clip out cores from pears and arrange pears cut-side down in flat baking dish. Add water and spices and cover closely. Bake in 350°F. oven for 1 hour. Sprinkle sugar over top; bake 15 minutes longer. Cool without removing cover. Serve with cream or soft custard.

### SPICED APRICOT PARTY TARTS

Sweet Pastry:	
1/4 cup margarine	1 egg
1/4 cup sugar	1 1/4 cups flour

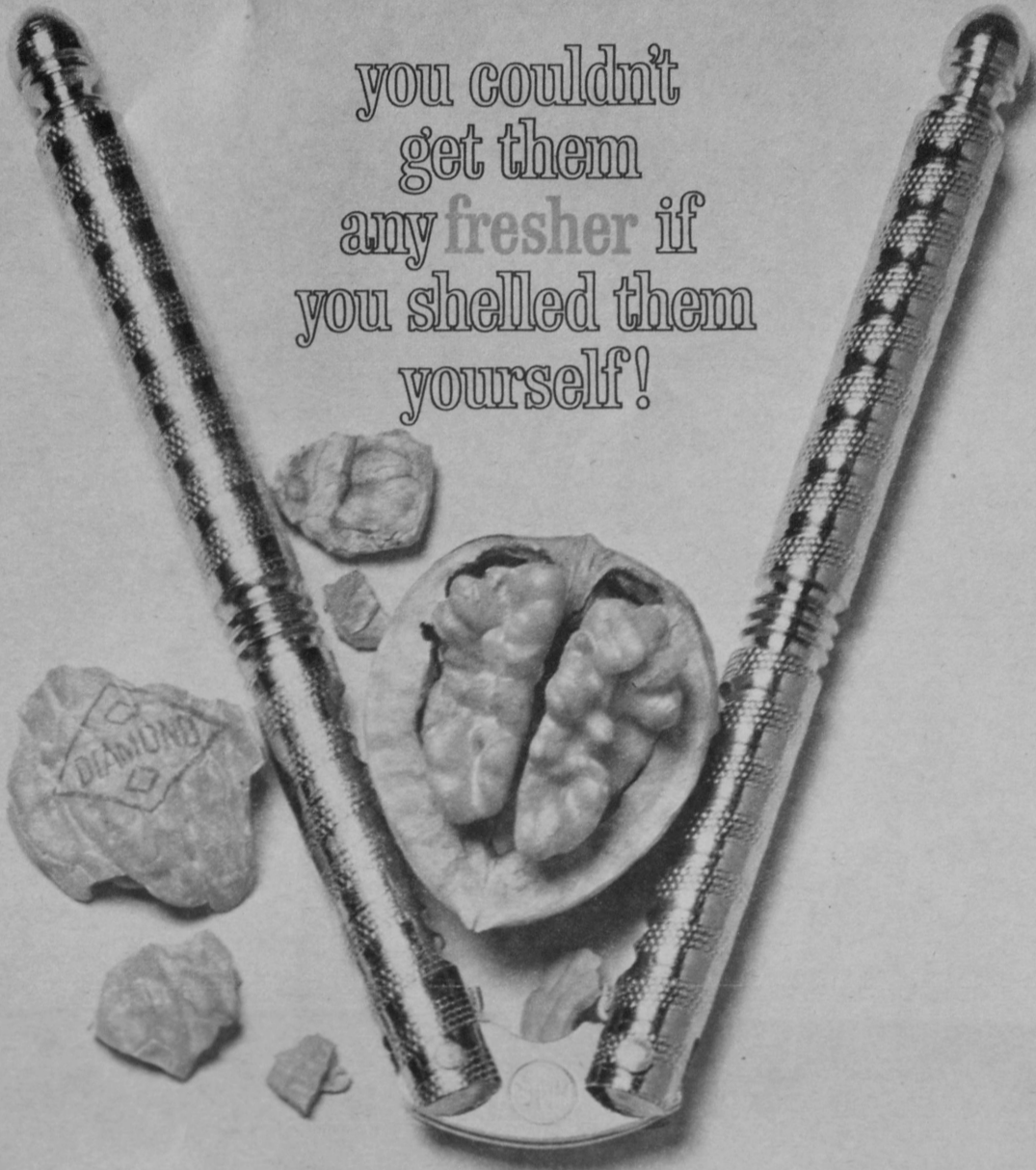
Filling:	
3/4 cup dried apricots	1/4 cup light brown sugar, packed
1 cup finely chopped apples	1/2 teaspoon cinnamon
1/4 cup finely chopped raisins	1/2 teaspoon allspice
1/4 cup finely chopped California walnuts	

To make pastry, cream margarine. Add sugar and egg; blend well. Gradually add flour until combined thoroughly. Cover and chill for several hours.

To make filling, place apricots in a small saucepan. Cover with water. Boil for 10 minutes. Drain and cool. Chop cooked apricots very fine. Add the remaining ingredients and blend well.

To make tarts, divide pastry into thirds. Place one third on a lightly floured pastry cloth. Return remaining pastry to the refrigerator to keep chilled. Roll pastry about 1/8 inch thick. Use a 3-inch round cookie cutter to cut circles from pastry. Mold circle into a miniature tart pan. Press pastry to the sides carefully to get an even fluted edge. Spoon 1 tablespoon of the spiced fruit filling into each shell. Place tarts on a cookie sheet. Bake in 375°F. oven for about 15 to 18 minutes. Remove pastry tarts from the pans as soon as possible. Repeat this procedure with the remaining pastry and filling. Makes about 4 dozen tarts.

you couldn't  
get them  
any fresher if  
you shelled them  
yourself!



## SHELLED DIAMOND WALNUTS



◆ Look for the red Diamond, if you prefer the light golden kernels with the delicate flavor. It's the premium pack of California Walnuts.

**In The Best Stay-Fresh Wraps Since Nutshells**  
Diamond Walnuts now have a new process that replaces Nature's own stay-fresh protection on these sweet, plump, crisp kernels. Then they're sealed in strong, see-through, air-tight packages. When you get Diamonds, you're sure of the freshest, finest California Walnuts.

**In Handy Sizes, Including a 1-lb. Value Buy**  
Diamond Walnuts come in a variety of sizes for your cooking convenience. For holiday baking, you'll want the big 1 lb. (4 cups) size. Diamonds also come in bags of 10 ozs. (2½ cups), 5 ozs. (1¼ cups) and 3 ozs. (¾ cup). For that special touch of glamour your holiday menus need, keep shelled Diamond Walnuts on hand.



◆ Look for the green Diamond, if you prefer the richer gold kernels with the heartier flavor. It's the value pack of California Walnuts.

The shelled walnuts with the Good Housekeeping Seal

Look for Shelled Diamond Walnuts in these transparent packages at your food store. If your grocer doesn't stock them, he can get them for you.

## NOONTIME TREATS . . . . .

Looking for heart-warming fare to whet polar bear appetites on blustery January days? We're here to help you! During these winter months you should send the youngsters back to school full of energy. You want to perk up the man of the house and at the same time give yourself the energy and pep to take the rest of the day in stride. Lunches need to be ready the minute your family pops in the door. And it's a meal that is almost always in the "hurry-up" category. It should be something that won't take long to eat and hasn't taken you long to prepare.



### MARSHMALLOW SUNBURST SALAD

1 package raspberry flavored gelatin    2 cups miniature marshmallows  
1 cup boiling water    Lettuce  
1 cup syrup from peaches    Mayonnaise or salad dressing  
1½ cups (1 lb. can) drained sliced peaches

Dissolve raspberry gelatin in boiling water; add syrup. Chill until almost firm. Arrange 12 peach slices in bottom of 1-quart mold. Fold in marshmallows and remaining peach slices; pour into mold. Chill until firm. Unmold on lettuce; serve with mayonnaise or salad dressing.

### CHERRY-CHOCOLATE HONEYS

2 cups flour    1 teaspoon vanilla  
1 teaspoon soda    1 cup quick-cooking rolled oats  
1 teaspoon salt    ½ cup California walnuts, chopped  
1 cup shortening    ½ cup semi-sweet chocolate morsels  
¾ cup honey    ¼ cup chopped maraschino cherries

Sift flour, soda and salt together; set aside. Cream shortening with honey and vanilla. Blend in the dry ingredients and rolled oats. Stir in the nuts, semi-sweet chocolate morsels and maraschino cherries. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 375°F. for 10 to 12 minutes. Makes about 3½ dozen cookies.

# W I N T E R T I M E foods

### PANCAKES WITH HAM APPLE SAUCE

#### Pancakes:

1 cup pancake mix    1 cup milk  
1 slightly beaten egg    2 tablespoons melted margarine

Combine in large mixing bowl slightly beaten egg, milk and melted margarine. Add pancake mix and beat until large lumps disappear. Bake on hot lightly-greased skillet using ¼ cup batter for each pancake. Turn when edges dry. Top pancake with Ham Apple Filling and cover with second pancake. Makes 8 pancakes or 4 servings.

#### Filling:

2 tablespoons margarine    ¼ teaspoon ground cloves  
¼ cup chopped onion    ½ cup seedless raisins  
2 cups canned apple sauce    1½ cups diced cooked ham

Melt margarine and saute onion until light brown; add apple sauce, cloves and raisins, simmer 3 minutes. Add ham and simmer 3 minutes longer.

### WHOLE MEAL SANDWICHES SUPREME

For any of these toast a slice of bread—enriched white, whole or cracked wheat or rye—on one side only. Spread the untoasted side liberally with margarine and with prepared mustard if you like. Arrange any of the following combinations on the buttered side of the bread. To cook, place low under broiler heat or in 425°F. oven and heat until cheese is well melted, bacon crisp and food heated through. Serve piping hot.

1. *Cheese-Bacon Delight:* Sliced firm tomatoes, a slice of natural or process American Cheddar cheese. Criss-cross with partially cooked bacon slices. To make this heartier the bread may first be covered with minced ham, chicken or tuna.

2. *Braunschweiger-Cheddar:* Top 4 slices rye bread with ½ lb. softened Braunschweiger liver sausage mixed with ½ cup chopped celery and 2 tablespoons chili sauce. Cover with slice of Cheddar cheese.

3. *Corned Beef Cosmopolitan:* One 12 oz. can chopped corned beef, 1 tablespoon prepared horseradish, ½ cup sauerkraut, topped with 2 nearly cooked strips of bacon. (4 sandwiches)

4. *Royal Chicken:* Sliced cooked chicken, a slice of firm tomato seasoned with salt. Top with grated Cheddar cheese mixed with Worcestershire sauce.

5. *Cheese and Egg Savory Mix:* Top sandwich with nearly cooked strips of bacon.

1 tablespoon margarine    1 hard-cooked egg, chopped  
1 tablespoon chopped onion    2 cups shredded Cheddar cheese  
1 tablespoon flour    2 tablespoons vinegar  
½ cup cream    1½ tablespoons chopped pimento  
¼ teaspoon salt    or chopped pimento-stuffed olives  
Dash of cayenne or Tabasco sauce

Melt margarine, add onion and cook until soft but not brown. Add flour. Stir in cream and seasonings. When thickened, remove from heat, add vinegar and remaining ingredients. Mix well. Makes 1½ cups spread. (Can be made ahead and refrigerated until use.)

### APPLE SAUCE FRENCHIES

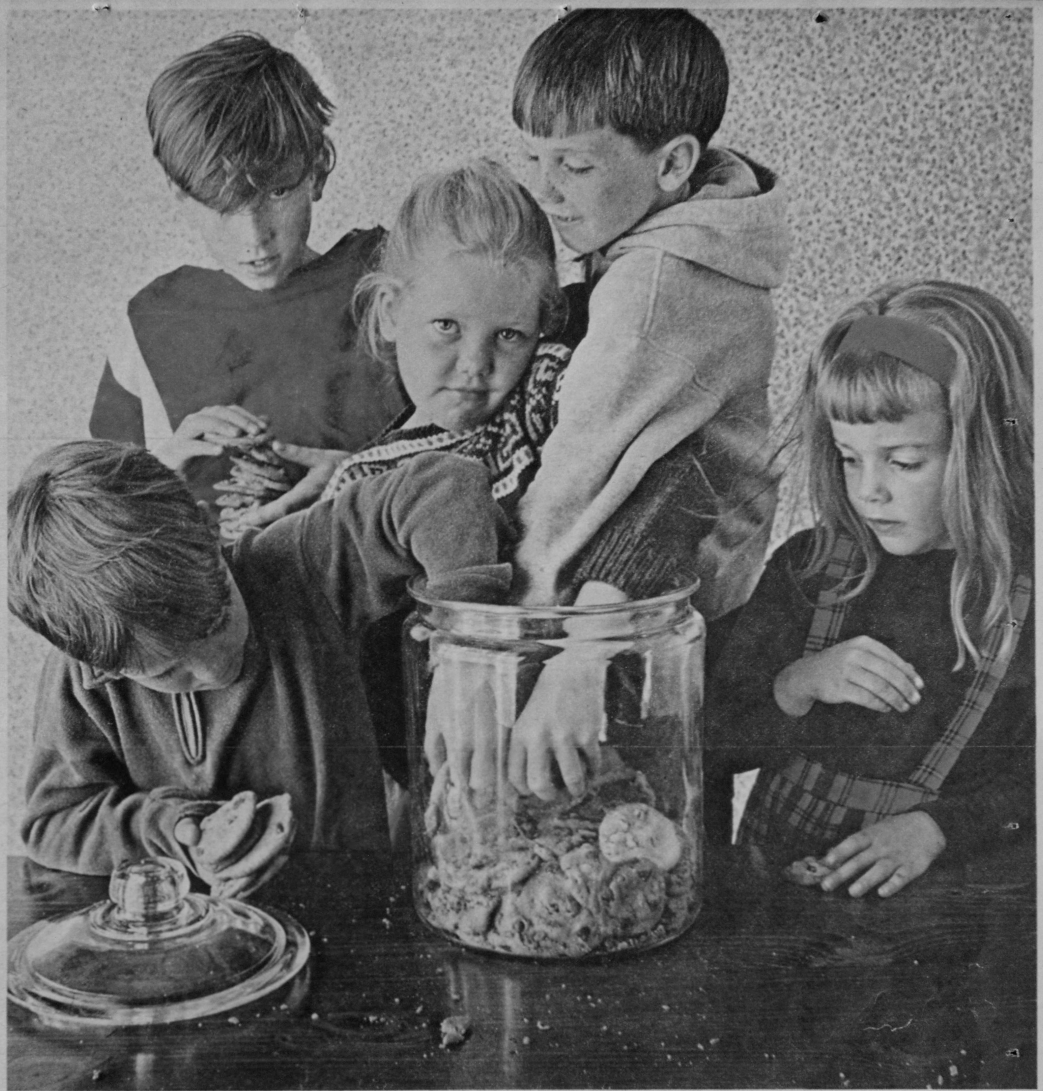
2 cups canned apple sauce    1½ cups milk  
½ teaspoon cinnamon    Dash salt  
½ teaspoon nutmeg    Margarine  
1 tablespoon margarine    8 slices white bread  
2 eggs

Combine apple sauce, spices and margarine; heat. Beat eggs, add milk and salt. Dip bread slices in egg mixture; brown on both sides in margarine. Serve hot apple sauce mixture between each two slices of French toast. If desired, garnish top with spoonful of apple sauce. Makes 4 servings.

### CHILLY DAY BEANS

¼ pound ground beef    2 tablespoons India relish  
¼ cup minced onion    1½ teaspoons prepared mustard  
1 tablespoon margarine    Pepper  
1 can (1 lb.) pork and beans

Brown beef and onion in butter. Add remaining ingredients and simmer 5 to 10 minutes, stirring often. Makes 3 servings. (Serve on hot buns, if desired.)



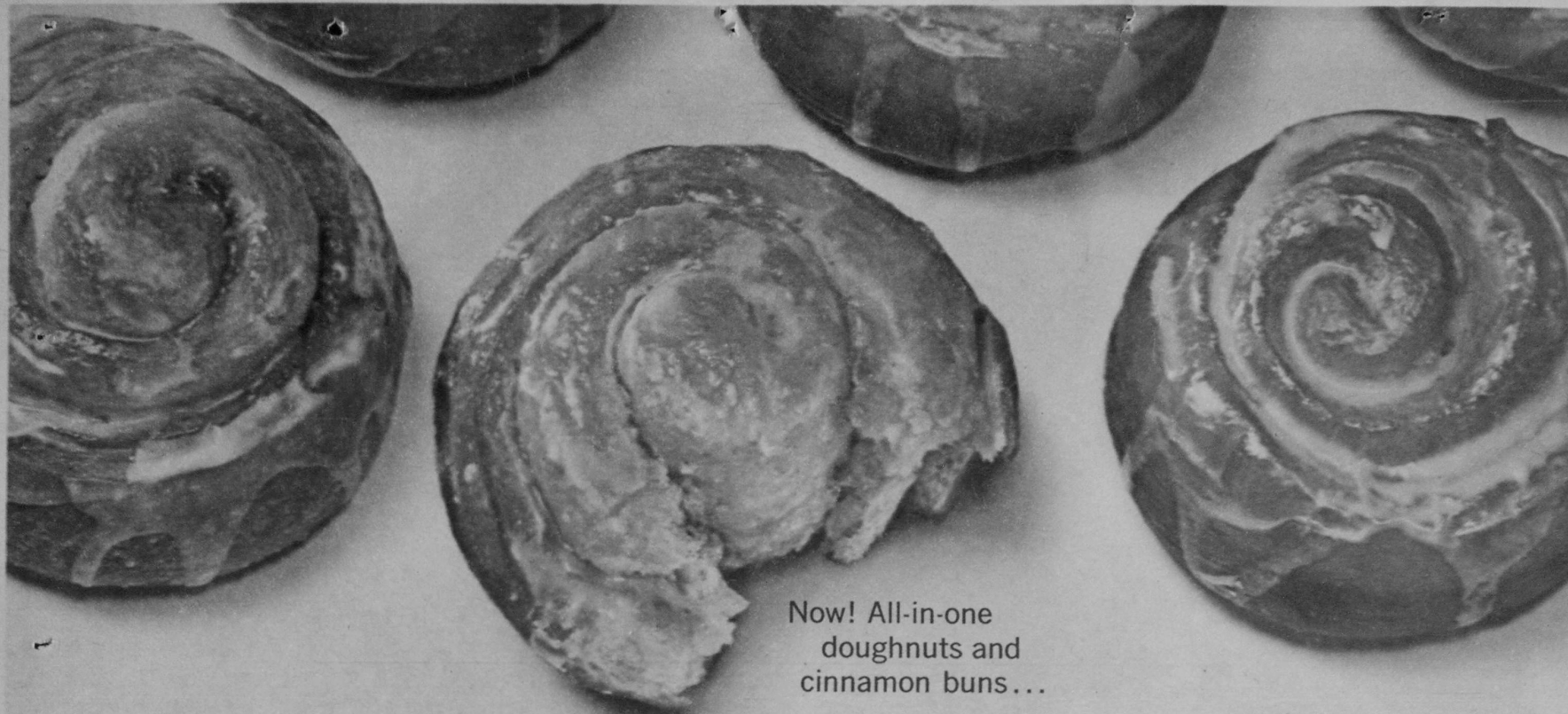
**If you don't mind your Toll House cookies disappearing in a hurry, fine.**

**If you do, better hide 'em.**

Toll House® cookies are America's #1 home-baked cookie. And the only authentic way to make them is with Nestlé's® Semi-Sweet Chocolate Morsels . . . pure chocolate goodness . . . won't melt in baking. The original Toll House recipe is on the back of every package. Isn't it nice that Nestlé makes the very best chocolate? Nice, too, that Toll House cookies make such special Christmas presents.



©1964, The Nestlé Company, Inc.



Now! All-in-one  
doughnuts and  
cinnamon buns...

## NEW CINNA-SWIRLS!

Make 'em mmmmm-marvelous with Fleischmann's extra-active Yeast and Planters extra-light Peanut Oil. Cinna-Swirls are swirled through and through with fragrant cinnamon... crisp-coated tender-hearted kuchen rounds deep fried to golden goodness. Mmm-mouthwateringly light because Planters Peanut Oil is the lightest of the polyunsaturates... so light it floats on other oils... so light it makes your Cinna-Swirls cinn-sational! Mmm!



### CINNA-SWIRLS

$\frac{3}{4}$  cup milk  $\frac{1}{4}$  cup sugar 1 teaspoon salt  
 $\frac{1}{4}$  cup Planters Peanut Oil  
 1 package Fleischmann's Active Dry Yeast  
 $\frac{1}{4}$  cup warm water (105°-115°F.) 1 egg, beaten  
 $3\frac{3}{4}$  cups unsifted flour (about)  $\frac{3}{4}$  cup sugar  
 1 teaspoon cinnamon Planters Peanut Oil  
 confectioners' sugar glaze

Scald milk; stir in  $\frac{1}{4}$  cup sugar, salt and  $\frac{1}{4}$  cup Planters Peanut Oil. Cool to lukewarm. Dissolve Fleischmann's Yeast in warm water in a large warm bowl. Stir in lukewarm milk mixture, egg and half the flour. Beat until smooth.

Now stir in enough additional flour to form a soft dough. On lightly floured board knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft,

until dough is doubled in bulk, about 1 hour.

Combine remaining  $\frac{3}{4}$  cup sugar and cinnamon. Punch dough down. On lightly floured board divide dough in half. Roll each half into a 14" x 9" rectangle. Sprinkle with cinnamon and sugar mixture. Roll each rectangle up tightly to form a 9-inch roll. Seal edges firmly.

Cut each roll into nine equal pieces. Place on greased baking sheets, cut side up. Press down to flatten. Cover; let your Cinna-Swirls rise in a warm place, free from draft, until doubled in bulk, about 30 minutes.

Deep-fry in Planters Peanut Oil (375°F.) for 2 to 3 minutes or until brown on both sides. Drain on absorbent paper. While warm, dip in confectioners' sugar glaze. Makes 18 Swirls.

**FLEISCHMANN'S YEAST**  
 ANOTHER FINE PRODUCT OF STANDARD BRANDS



Another great recipe  
from the  
STANDARD BRANDS  
KITCHENS



12



LGLP

LGLP

11x17P

11x17P

18L