

**IF you're  
STOUT**



Send for This  
**FREE  
Style Book**



**SAVE MONEY**  
on latest styles  
in dresses, coats, Sizes  
38 to 60, designed to  
fit you gracefully.

Smart V-shaped neckline  
and front bodice highlight  
this lovely Dress of washfast  
Cotton Saten. Only \$4.98.  
Dresses from \$2.98 to \$29.98.  
Coats \$12.98 up. Also suits,  
sportswear, underwear,  
hose, cosmetics, shoes and hats.

\$4.98

Mail coupon for FREE Style Book.

**Lane Bryant** DEPT 27  
INDIANAPOLIS 7  
INDIANA

Please mail FREE Style Book for Stout Women.

Name \_\_\_\_\_  
Address \_\_\_\_\_  
Post Office \_\_\_\_\_ Zone State \_\_\_\_\_

**FOR BIG OR TALL  
MEN ONLY!**

SIZES 10 TO 16,  
WIDTHS AAA TO EEE!

We specialize in  
LARGE SIZES ONLY—  
sizes 10 to 16, widths  
AAA to EEE! Over 40 styles in  
dress, casual, work and athletic shoes.  
Get perfect fit in your hard-to-find large  
size! Top quality, sensible prices; money-  
back Guarantee! Not sold in stores—by  
mail only. Write TODAY for  
FREE complete Catalog!

**EXTRA-LONG CARDIGAN!**  
Bodies 4" longer than ordi-  
nary! Longer sleeves too! Also  
dress and sport shirts, slacks,  
jackets, raincoats, Sox, under-  
wear—all wardrobe needs  
for big or tall men! Write  
for FREE Catalog!

KING-SIZE, INC., 35 1/2 Forest St., Braintree, Mass.

**THE COOKBOOK YOU'VE  
BEEN WAITING FOR!**

**250 WAYS  
TO PREPARE MEAT**

**50¢ EACH** POSTPAID

**TO: FAMILY WEEKLY BOOKS  
153 N. Michigan Ave., Chicago 1, Ill.**

Enclosed find \$\_\_\_\_\_ for which please  
send me postpaid \_\_\_\_\_ copies of "250  
Ways to Prepare Meat" @ 50¢ each.

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City & State \_\_\_\_\_ Print or Write Legibly



# BIDS FOR BRUNCH...

*pull your menu card from this deck of ideas*

**Family Weekly Cookbook • MELANIE DE PROFT, Food Editor**

**Apricot Sesame Puffs**  
TO PREPARE: 30 MIN.  
TO BAKE: 20-25 MIN.  
(allow time for rising)

- 1½ cups warm water (110°F to 115°F)
- 1 pkg. active dry yeast
- ¼ cup sugar
- ¼ cup nonfat dry milk
- ½ teaspoon salt
- 4 cups flour
- ½ cup butter, melted and cooled
- 2 eggs, well beaten
- 1 tablespoon vanilla extract

1. Soften yeast in the warm water in a large bowl; let stand 10 min.
2. Beat in sugar, dry milk, salt, and

- 2 cups of the flour. Continue beating while adding the ½ cup melted butter, the eggs, and extract.
3. Gradually add the remaining flour, beating thoroughly. Cover and let rise in a warm place until doubled, about 1 hr.
4. Punch dough down with spoon; drop by spoonfuls into lightly greased 1¾x1-in. muffin-pan wells, half filling each well.
5. Spoon about 1 teaspoon Apricot Filling onto dough, then spoon dough into each well until ¾ full.
6. Brush tops with melted butter

and sprinkle with toasted sesame seed.  
7. Bake at 375°F for 20 to 25 min., or until rolls are light golden brown.  
*About 3 doz. puffs*

**Apricot Filling**—Coarsely chop 1 cup dried apricots. Using a small saucepan, cook, covered, over low heat for 15 min. in enough hot water to barely cover. Stir in 2 tablespoons butter and a mixture of ¾ cup sugar and ½ teaspoon ground cinnamon. Bring to boiling; cook, uncovered, about 5 min., stirring occasionally.