

Milk of Magnesia is the laxative doctors recommend and...

MINT-FLAVORED PHILLIPS' TASTES GREAT



Lots of people think the tangy mint flavor in Phillips' Milk of Magnesia is the best thing that's happened to laxatives in a long time. It makes the world's best laxative the best tasting, too.

Even more important, doctors recommend milk of magnesia. We asked thousands of doctors, "Do you ever recommend milk of magnesia?" The overwhelming majority said, "Yes!"

Like regular Phillips', Mint-Flavored Phillips' is both a laxative and an antacid. It relieves both irregularity and acid indigestion, so gently it's ideal for all ages.

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Cookbook

(Continued from page 8)

Sour Cream Dip

- 1 cup thick sour cream
- 2 teaspoons Italian salad dressing mix
- 1 teaspoon finely chopped onion

Blend ingredients thoroughly and refrigerate several hours. *1 cup dip*

Deviled Eggs

- 6 hard-cooked eggs
- 3 tablespoons mayonnaise
- 1 teaspoon prepared horseradish
- ¼ teaspoon salt
- ¼ teaspoon dry mustard
- Few grains cayenne pepper

Cut eggs in halves lengthwise. Remove yolks and force through a sieve or mash with a fork. Blend in remaining ingredients until smooth. Fill egg whites. *6 servings*

Picnic Pot Beans

CONVENIENCE FOOD RECIPE

- 4 slices bacon
- ½ cup finely chopped onion
- ½ cup chopped green pepper
- 2 1-lb. cans pork and beans with tomato sauce
- 1 tablespoon dark molasses
- 2 teaspoons Worcestershire sauce
- 3 tablespoons dark brown sugar
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon oregano

1. Fry bacon in a skillet; reserve 2 tablespoons fat. Crumble bacon and set aside.
2. Heat the reserved fat in skillet. Add onion and green pepper and cook about 5 min., stirring occasionally.
3. Turn beans into a 1½-qt. bean pot or casserole. Mix in onion, green pepper, and casserole, molasses, Worcestershire sauce, and a mixture of remaining ingredients.
4. Heat, uncovered, in a 400°F oven about 1 hr. *About 6 servings*

Shadow Mocha-Frosted Cake

CONVENIENCE FOOD RECIPE

- 1 pkg. yellow cake mix
- ½ cup butter
- 1½ teaspoons vanilla extract
- 2½ cups confectioners' sugar
- 1 teaspoon instant coffee
- ¼ teaspoon salt
- 1 egg
- 3 sq. (3 oz.) unsweetened chocolate, melted and cooled
- Milk (about 2 tablespoons)
- 2 to 3 tablespoons thick chocolate sauce

1. Prepare and bake cake in layers according to directions; cool layers.
2. For frosting, cream butter and extract together until butter is softened. Add a mixture of the sugar, instant coffee, and salt gradually, beating constantly.
3. Beat in the egg thoroughly, then the

cooled chocolate and enough milk to make of spreading consistency.

4. Fill and frost cake. Drizzle chocolate sauce around edge and down sides of cake in a shadow design (see photo).

One 2-layer cake

Note: If desired, take chocolate sauce along to drizzle on cake before serving.

Piquant Cucumber Slices

- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon white pepper
- ¼ teaspoon celery seed
- ¼ cup cider vinegar
- 1 tablespoon lemon juice
- 1 cucumber, rinsed (do not pare)
- ¼ cup coarsely chopped onion
- 2 tablespoons chopped parsley

1. Mix the first seven ingredients in a bowl until thoroughly blended.
2. Score cucumber by drawing tines of a fork lengthwise over entire surface. Cut into slices about ¼ in. thick. Add to the vinegar mixture with onion and parsley; toss to coat evenly. Chill thoroughly, turning several times. *About 4 servings*

Crunchy Peanut Cole Slaw

This refreshing salad may be substituted for the kabobs and cucumber slices.

- 3 cups finely chopped green cabbage
- 1 cup finely chopped red cabbage
- 1 cup finely chopped celery
- 1 cup coarsely chopped cauliflower
- 1 cup thick sour cream
- 1 cup mayonnaise
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 tablespoon tarragon vinegar
- ½ cup finely chopped cucumber
- ¼ cup finely chopped green onion
- ¼ cup finely chopped green pepper
- 1 tablespoon butter or margarine
- ½ cup coarsely chopped salted peanuts
- 2 tablespoons shredded Parmesan cheese

1. Toss the first four ingredients together and chill.
2. Mix the next eight ingredients together for the salad dressing and chill them thoroughly.
3. Melt butter in a small skillet; add peanuts and heat several minutes until lightly browned. Remove from heat and immediately stir in the Parmesan cheese. Set aside.
4. Just before serving, toss chilled vegetables with the dressing and top with the peanut mixture. *8 servings*

Note: For a truly fresh-tasting salad, prepare the vegetables, salad dressing, and cheese-coated peanuts at home. Put the tossed vegetables into a plastic bag and the dressing and peanuts in tightly covered jars. Chill vegetables and dressing until time of departure. Then toss the salad at the picnic.

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