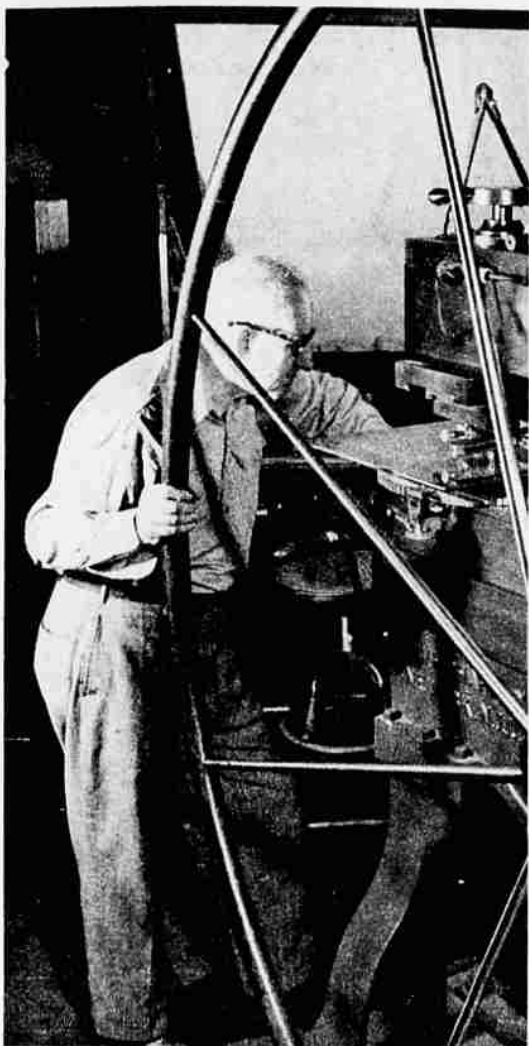
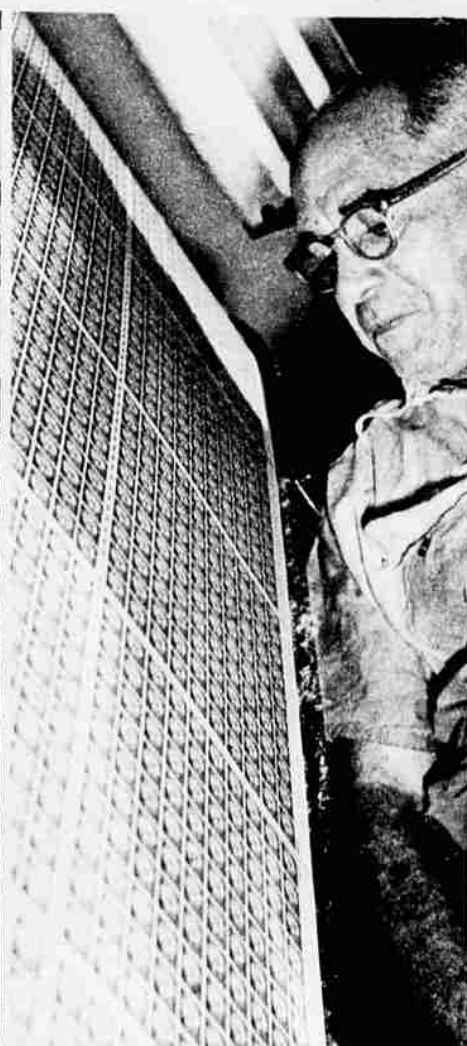
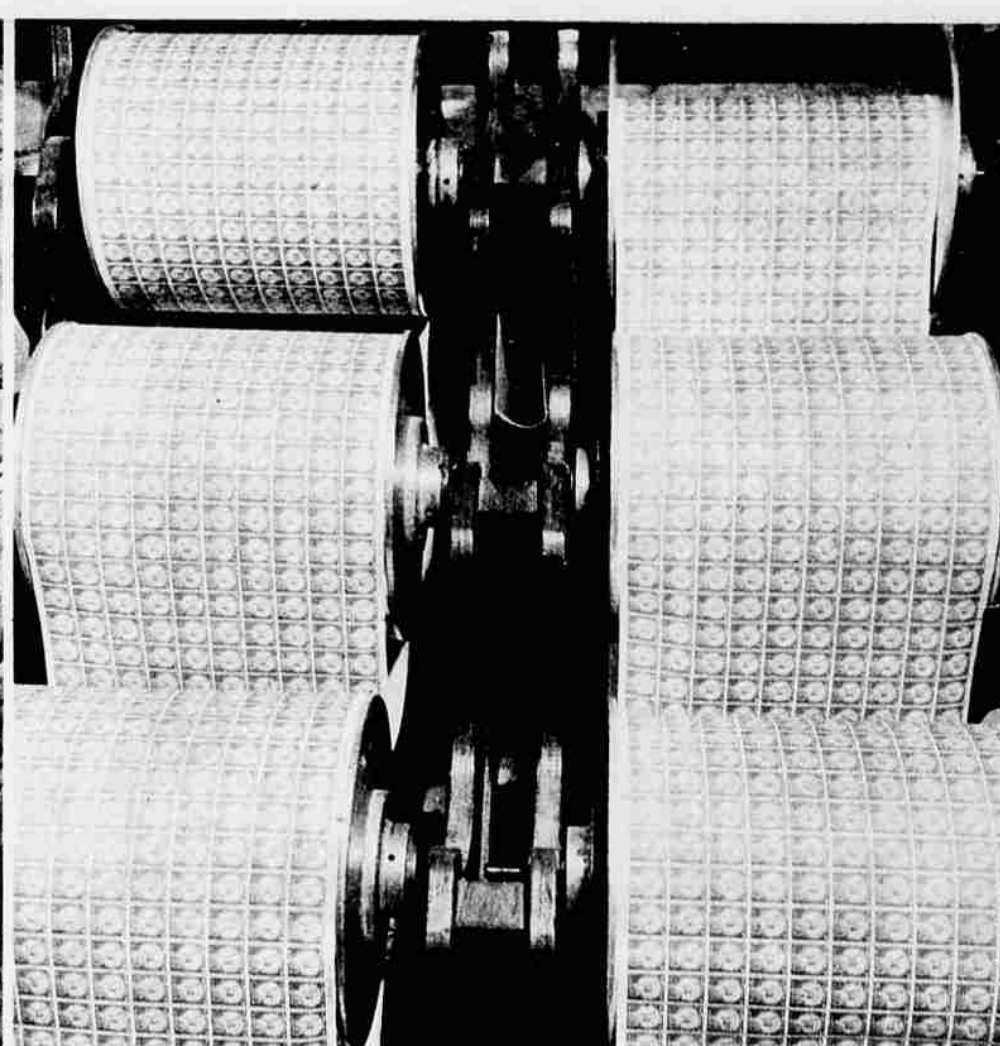




From big machines little stamps grow.



Miles of stamps roll off the presses.



After close check and gumming, stamps are coiled, sent on far-flung adventures.

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New kind of breakfast and timely new recipe enriched with Quaker Oats



PINEAPPLE-BLENDED OATMEAL

Here's a brand new kind of oatmeal! And a new taste delight! It's an intriguing new way for youngsters (and grown-ups) to get the high-protein benefits of good hot oatmeal. The tangy flavor of fruit—blended into the oatmeal *during the cooking*—deliciously flavors every spoonful of creamy oatmeal. Try it!

Follow oatmeal recipe on package for 4 to 6 servings. During cooking, stir in 1 cup crushed pineapple, not drained. Each serving may be garnished with crushed pineapple, or pineapple pieces, and brown sugar.

CARAMEL PECAN OATMEAL MUFFINS

High-protein Quaker Oats adds nourishment and nut-like flavor to muffins.

1 cup sifted flour
¼ cup sugar
3 tsp. baking powder
½ tsp. salt
¼ cup shortening

1 cup Quaker Oats
(quick or old fashioned,
uncooked)
1 egg, beaten
1 cup milk

Blend ½ cup brown sugar with 2 Tbsp. soft butter. Pat evenly in greased muffin cups; arrange pecan halves in each.

Sift together flour, sugar, baking powder, salt. Cut in shortening. Blend in oats. Lightly stir in egg, milk. Fill muffin cups ¾ full. Bake in hot oven (425°F.) about 20 minutes. Remove from pan immediately. Makes 12 to 15 muffins.



PINEAPPLE-BLENDED OATMEAL