

GRAPHIC GROWTH PICTURE OF CAPE CORAL INVESTMENTS

showing how it has outperformed other forms of investments.



read what **BILL STERN**
Dean of American Sportscenters
says about **WISE INVESTING**

"IF you had invested \$1,000 in a savings account in January, 1958, it would be worth \$1,090 today!

"IF you had invested \$1,000 in common stocks in January, 1958, it would be worth \$1,399.32 today!

(Based on Dow Jones 65 Industrial common stocks)

"BUT IF you had invested \$1,000 in a CAPE CORAL HOMESITE in January, 1958, you would be the owner of a choice homesite that sells for \$2,240 today!

"YOU INVEST IN YOUR HAPPINESS... AND IN FLORIDA'S FABULOUS FUTURE... WHEN YOU INVEST IN FLORIDA'S WATERFRONT WOODLAND CAPE CORAL"

"Actually more money has been made in real estate than in all other forms of investment combined. And when your investment is in highly desirable, improved land—like a Cape Coral homesite—you combine safety with growth potential. You have but to see the many civic improvements, the miles and miles of paved streets and wide waterways, the hundreds of magnificent homes—to know that an investment in Cape Coral is a wise and promising one indeed!"

Homesites in new section are now available at **OPENING PRICES!**
• CAPE CORAL challenges comparison
• CAPE CORAL invites inspection
• CAPE CORAL HOMESITES are sold on merit alone for as little as

\$20 down, monthly

If you cannot visit this "Waterfront Wonderland" in person, **TAKE ONE MINUTE TO PROVE CAPE CORAL IS FOR YOU!**

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FROZEN FOODS (Continued)

Half-Hour Meal

TO PREPARE AND COOK: 30 MIN.

- 1 10-oz. pkg. frozen lima beans
- 1 lb. bulk pork sausage
- 3 tablespoons finely chopped onion
- ¼ cup water
- ¼ teaspoon ground nutmeg
- ¼ teaspoon marjoram
- 1 tablespoon flour
- 1 4-oz. can sliced ripe olives, drained
- 1 cup thick sour cream

1. Cook lima beans according to directions on the package; drain, reserving liquid.
2. Meanwhile, put the sausage into a skillet and separate into pieces. Add onion and water, cover, bring to boiling, and simmer 10 min. Drain off the drippings.
3. Blend the nutmeg and marjoram into mixture in skillet. Stir in a mixture of the flour and reserved bean liquid; bring to boiling and boil 1 to 2 min. longer, stirring constantly. Mix in the lima beans and olives. Blend in the sour cream gradually; heat thoroughly (do not boil). Serve at once.
About 4 servings

Spinach Amore

TO PREPARE: 25 MIN.

- 1 10-oz. pkg. frozen chopped spinach, thawed and thoroughly drained
- 1 egg, beaten
- 1 cup small-curd cream-style cottage cheese, drained
- ½ cup flour
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons cooking oil
- 2 tablespoons grated onion
- 2 tablespoons shredded Parmesan cheese
- Fat for deep frying

1. Mix spinach into beaten egg; add cottage cheese, flour, salt, pepper, cooking oil, onion, and cheese. Blend well.
2. Heat fat to 380°F. Drop spinach mixture by tablespoonfuls into heated fat; fry on both sides until crispy brown. With a slotted spoon, remove from fat to absorbent paper. Serve at once.
About 1½ doz.

Fish Stick Special

TO PREPARE: 20 MIN. TO HEAT: 15-20 MIN.

- 1 8-oz. pkg. frozen fish sticks
- ¼ cup chopped toasted almonds
- 1 cup (about 4 oz.) grated Cheddar cheese
- 2 tablespoons chopped onion
- ¼ cup milk
- ¼ cup chopped sweet mixed pickles
- 2 tablespoons buttered dry bread crumbs

1. Arrange fish sticks in a shallow baking dish. Mix the remaining ingredients except bread crumbs and spoon over fish. Top with crumbs.
2. Heat in a 425°F oven 15 to 20 min.
About 4 servings

FROZEN FOODS (Continued)

Creamy Brussels Sprouts Soup

TO PREPARE: ABOUT 10 MIN.

- 1 10-oz. pkg. frozen Brussels sprouts, thawed and cut in halves
- 1 cup thick sour cream
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1¾ cups chicken stock or broth
- 1. Combine Brussels sprouts, sour cream, salt, and pepper in blender container. Blend. Add chicken stock; blend.
- 2. Heat thoroughly (do not boil) and serve; if desired, garnish with parsley or water cress.
About 8 servings

Sparkling Fruit Refresher

TO PREPARE: 10 MIN.

- 1 16-oz. pkg. frozen whole strawberries, just thawed
- 1 6-oz. can frozen orange juice concentrate
- 1 6-oz. can frozen lemonade concentrate
- 3 cups cold water
- 2 drops red food coloring
- 1 12-oz. bottle ginger ale, chilled
- 1 pt. orange sherbet

1. Combine frozen concentrates and water in a punch bowl; stir until well blended. Mix in food coloring and ginger ale.
2. Add strawberries (including sirup) to the punch. Float scoops of sherbet on punch and serve immediately.
About 12 servings

Spicy Peach Salad Mold

TO PREPARE: 20 MIN. TO CHILL: 2-3 HRS.

- 2 12-oz. pkgs. frozen sliced peaches, thawed and drained (reserve sirup)
- 1 teaspoon grated lemon peel
- 5 whole cloves
- 2 3-in. cinnamon sticks
- 1 3-oz. pkg. lemon-flavored gelatin
- ¼ teaspoon salt
- 1 7-oz. bottle ginger ale, chilled

1. Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); set aside to drain on absorbent paper.
2. Add enough water to the reserved peach sirup to make 1¼ cups liquid. Pour liquid into a saucepan and add the lemon peel, cloves, and cinnamon. Bring to boiling, stirring occasionally. Boil 5 min. Strain contents of saucepan; if necessary, add hot water to make 1 cup liquid.
3. Pour hot liquid into gelatin in a bowl. Stir until gelatin is completely dissolved. Blend in salt and ginger ale. Chill in refrigerator, stirring occasionally, until mixture is slightly thicker than consistency of thick, unbeaten egg white.
4. Cut peach slices into halves, blend into gelatin and turn into mold. Chill until firm. Unmold onto a chilled serving plate.
About 6 servings

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