

What do DOCTORS do for

TENSE, NERVOUS HEADACHES?

A SURVEY SHOWS 3 OUT OF 4 DOCTORS RECOMMEND THE INGREDIENTS IN **ANACIN**®



To obtain fast relief from pain of headache, neuritis or neuralgia—why not take what 3 out of 4 doctors recommend—the ingredients in Anacin!

Anacin gives a better total effect in pain relief than aspirin or any buffered aspirin. Here is why. Mere aspirin or even aspirin with buffering contains only one pain reliever and no special medication to relax nervous tension. But Anacin is a combination of medically proven ingredients, including special medication, which relieves pain incredibly fast, also relaxes nervous tension and releases painful pressure on nerves. Anacin Tablets are safer, too. They have a smoother action and do not irritate or upset the stomach. Buy Anacin today.



Better than aspirin or aspirin with buffering for **TENSION HEADACHES**



Most headaches are caused by tension that presses on nerves. Anacin contains special medication that relieves pain fast, relaxes tension and releases pressure. This special medication is not obtainable in aspirin or any buffered aspirin. That's why Anacin gives more complete pain relief.

★ Largest Selling **PAIN RELIEVER**

Canned Foods (Continued)

Skillet Luncheon-Meat Surprise

TO PREPARE AND COOK: ABOUT 20 MIN.

- 1 8-oz. can tomato sauce
- 1 1-lb. can sliced peaches, drained (reserve $\frac{1}{4}$ cup sirup)
- $\frac{1}{4}$ cup firmly packed brown sugar
- 2 tablespoons lemon juice
- 1 to 2 tablespoons prepared horse-radish
- 1 teaspoon dry mustard
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- 1 12-oz. can luncheon meat
- $\frac{1}{4}$ cup thin sweet-pickle slices

1. Blend together in a large skillet the tomato sauce, $\frac{1}{4}$ cup peach sirup, brown sugar, lemon juice, horse-radish, mustard, salt, and Worcestershire sauce. Cover and simmer 5 min.

2. Cut luncheon meat into $\frac{1}{4}$ -in. slices. Add meat, peach slices, and pickles to mixture in skillet. Cover and simmer until thoroughly heated, about 8 min.

About 4 servings

Tuna-Spaghetti Casserole

TO PREPARE: 15 MIN. TO HEAT: ABOUT 25 MIN.

- 1 15 $\frac{1}{4}$ -oz. can spaghetti in tomato sauce with cheese
- 1 can condensed minestrone soup
- 1 7-oz. can tuna, drained
- 1 4-oz. can sliced mushrooms, drained
- 2 tablespoons shredded Parmesan cheese
- 1 teaspoon seasoned salt
- $\frac{1}{4}$ cup shredded Parmesan cheese
- 2 slices bacon, diced

1. Blend together first six ingredients. Turn into a greased 1-qt. casserole. Top evenly with $\frac{1}{4}$ cup cheese and then bacon.

2. Set in a 350° F oven 25 min., or until mixture is heated thoroughly and bacon is cooked. If desired, garnish with snipped parsley.

About 4 servings

Jiffy Green Pea Relish

Prepare 1 env. Italian salad dressing mix according to directions on package. Drain one 1-lb. can peas. Pour $\frac{1}{2}$ cup of the salad dressing over peas in a bowl. Set in refrigerator to marinate about 1 hr., stirring occasionally. Mix in $\frac{1}{2}$ cup coarsely chopped onion; return to refrigerator until ready to serve. Before serving, lightly toss with $\frac{1}{2}$ cup crisp crumbled bacon. Serve as a relish.

About 8 servings

Maple Baked Beans

TO PREPARE: 15 MIN. TO HEAT: 25 MIN.

- 2 1-lb. cans pork and beans in tomato sauce
- $\frac{1}{2}$ cup chopped onion
- 2 tablespoons maple sirup
- 2 tablespoons catsup
- 2 tablespoons prepared mustard
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon ground cinnamon

1. Combine the beans and onion. Add a mixture of the remaining ingredients; toss lightly to mix thoroughly. Turn into a greased 1-qt. baking dish.

2. Set in a 350° F oven 25 min., or until thoroughly heated.

6 to 8 servings

One-Two-Three Salad

TO PREPARE: 10 MIN. TO CHILL: 2-3 HRS.

- 1 12-oz. can cocktail vegetable juices
- 1 3-oz. pkg. lemon-flavored gelatin
- 1 can condensed vegetable soup

1. Lightly oil six $\frac{1}{2}$ -cup molds with salad or cooking oil (not olive oil); set aside to drain.

2. Heat the vegetable juice in a saucepan until very hot. Pour over gelatin in a bowl and stir until gelatin is completely dissolved.

3. Blend in vegetable soup. Pour mixture into molds and chill until set. To serve, unmold onto crisp salad greens. 6 servings

Peaches with Lime Crème

TO PREPARE AND HEAT: 25 MIN.

- 1 1-lb., 13-oz. can peach halves, drained (reserve $\frac{1}{2}$ cup sirup)
- $\frac{1}{4}$ cup firmly packed brown sugar
- Few grains salt
- $\frac{1}{4}$ cup orange juice
- 2 tablespoons lime juice
- $\frac{1}{2}$ cup chilled whipping cream
- 2 tablespoons sifted confectioners' sugar
- Few drops vanilla extract
- 1 tablespoon lime juice
- 1 teaspoon grated lime peel

1. Mix together in a heavy skillet the brown sugar, salt, orange juice, 2 tablespoons lime juice, and reserved peach sirup. Stirring constantly, cook over low heat until sugar is dissolved.

2. Add peach halves and simmer 15 min. Turn peaches carefully several times.

3. Using a chilled bowl and beater, beat whipping cream until cream stands in peaks when beater is slowly lifted upright. With final few strokes, beat in confectioners' sugar, vanilla extract, and 1 tablespoon lime juice.

4. Spoon warm peaches and sirup into individual serving dishes, top with whipped cream, and sprinkle with grated peel.

About 6 servings

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