

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**

Emerald Isle

(Continued)

Mama's Company Cabbage

TO PREPARE: 20 MIN. TO COOK: 5 MIN.

- 5 cups finely shredded cabbage
- 1 cup finely shredded carrot
- 1/2 cup chopped green onion, including some of the green top
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 beef bouillon cube
- 1/4 cup hot water
- 1/4 cup butter
- 1 teaspoon prepared mustard
- 1/4 cup chopped pecans
- 1/4 teaspoon paprika

1. Combine in a large, heavy saucepan the cabbage, carrot, green onion, salt, and pepper. Dissolve the bouillon cube in the hot water and add to vegetables in saucepan. Toss with a fork to blend thoroughly. Cover tightly and cook over low heat for 5 min., moving and turning once during cooking. Drain if necessary; turn into a warm dish.

2. Melt butter in a small saucepan over low heat. Stir in the mustard and pecans; heat thoroughly, and pour over vegetables. Sprinkle with paprika. 6 servings

Irish Batter Bread

TO PREPARE: 20 MIN. TO BAKE: ABOUT 1 HR.

- 3 cups sifted flour
- 1/2 cup sugar
- 4 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 egg, well beaten
- 1 1/2 cups milk
- 3 tablespoons grated orange peel
- 2 tablespoons shortening, melted and cooled
- 1 cup (about 5 oz.) currants

1. Sift together into a bowl the first five ingredients; blend to distribute cinnamon.

2. Beat the egg, milk, and orange peel together until blended. Blend in the melted shortening. Make a well in the center of the dry ingredients and add the liquid mixture and currants all at one time. Beat until smooth. Turn batter into a greased (bottom only) 9 1/4 x 5 1/4 x 2 3/4-in. loaf pan and let stand at room temperature for 20 min.

3. Bake at 325°F about 1 hr., or until a cake tester or wooden pick inserted in center of bread comes out clean.

4. Remove bread from pan and cool completely on cooling rack. Wrap in moisture-vapor-proof paper and store overnight before serving. 1 loaf bread

For fine food in a jiffy, and the affectionate huzzahs of adoring family and guests, this

"Kiss the Cook" Cookbook

is indispensable. Here are 292 busy-day dishes edited by Family Weekly's own Melanie De Proft. For exciting, dependable time-saver recipes, you'll turn to

**QUICK DISHES
FOR THE
WOMAN
IN A HURRY**

Unexpected company? A hectic afternoon? There will be so many times you'll appreciate this collection of exciting recipes for everything from appetizers to desserts—all designed for tasty meals you can whip up in less than half an hour.



Scones

Although not originally Irish, this tea cake is a favorite in the British Isles.

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

- 2 cups sifted flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening, chilled
- 1/2 cup currants
- 1 egg, well beaten
- 1/4 cup cream

1. Sift the flour, sugar, baking powder, and salt together into a bowl. Cut in the shortening with a pastry blender or two knives until mixture resembles coarse corn meal. Lightly stir in the currants.

2. Make a well in center of dry ingredients and add a mixture of the egg and cream all at one time. Stir with a fork about 15 strokes.

3. Turn dough on a lightly floured surface, shape it into a ball, and knead lightly about 15 times. Using one-half of dough at a time, gently roll into a 1/2-in. thick circle; cut into 8 wedges. Place on greased baking sheets.

4. Bake at 425°F 15 to 20 min., or until golden brown. 16 scones

Apple Cream

TO PREPARE: 30 MIN. TO BAKE: 40 MIN.

- 6 apples (about 2 lbs.), pared, cored, and sliced
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/4 cup butter
- 2/3 cup sugar
- 1 egg, beaten
- 1/2 cup flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup whipping cream

1. Toss the apple slices with a mixture of the 1/2 cup sugar, cinnamon, and nutmeg. Spread evenly in bottom of a buttered 9x9x2-in. baking dish. Set aside.

2. Cream butter and 2/3 cup sugar together until fluffy. Add beaten egg and continue beating until mixture is light and fluffy.

3. Sift together flour, baking powder, and salt. Beat into creamed mixture until just blended.

4. Spread batter evenly over apples in baking dish.

5. Bake at 350°F 30 min. Remove from oven and pour cream evenly over surface. Return to oven and bake 10 min., or until topping is golden brown.

6. Serve warm with additional cream, if desired. About 8 servings



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