

HEINZ BABY WEEK OFFER!

FREE 60¢ Beautiful Hair BOTTLE BRECK CHILDREN SHAMPOO

with 12 labels from Heinz Baby Foods



- New! Won't sting baby's eyes as other shampoos often do.
- Made especially gentle for babies' fine hair, skin and scalp.
- Hospital-tested—safe for babies and older children, too.
- Lathers and rinses quickly; works well even in hard water.
- Breck Children Shampoo comes in handy unbreakable container.

• Heinz Baby Foods have safety sealed screw-on caps of pure aluminum, and are guaranteed to please both mother and baby—or your money back!

HEINZ® Baby Foods



How to get free shampoo—

Just buy 12 jars of Heinz Baby Foods, Mail 12 labels (or tops from Heinz Baby Cereals or Juices, if you wish), with this coupon, to Beautiful Hair Breck, Box 1313, Springfield 2, Mass.

NAME _____
(please print plainly)
ADDRESS _____
CITY _____ ZONE _____ STATE _____

Offer good only in U.S.A. and territories. Void in all states where prohibited, taxed or otherwise restricted. Use for any other purpose than as stipulated constitutes fraud. Responses to groups or organizations will not be honored. Offer expires July 31, 1962. Offer limited—one per baby.

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60¢
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mail

Cookbook (Continued from page 10)

Eggs Farci

TO PREPARE: 40 MIN.

TO COOK: 20 MIN.

- 1 tablespoon instant minced onion
- 1 tablespoon water
- ½ cup butter or margarine
- ½ cup thinly sliced celery
- ½ lb. fresh mushrooms, sliced through caps and stems
- ½ cup flour
- ½ cup chicken broth
- 1 teaspoon salt
- 3 cups cream
- ½ cup pitted ripe olives, quartered lengthwise
- Deviled Eggs (see recipe)
- 1 large tomato, cut in thin wedges
- ½ cup coarse dry bread crumbs
- 1 tablespoon melted butter

1. Soften onion in water.
2. Heat ½ cup butter in a large, heavy saucepan; add celery and onion; cook 3 min. Add mushrooms and cook until tender, about 5 min. Remove vegetables with a slotted spoon and set aside. Remove saucepan from heat.
3. Mix flour, chicken broth, and salt together; add gradually to the liquid in saucepan, blending well. Stir over medium heat until mixture bubbles.
4. Gradually add the cream, stirring constantly. Bring mixture to boiling over medium heat, stirring constantly; cook 1 to 2 min.
5. Blend in the reserved vegetables and the olives; heat.
6. Arrange Deviled Eggs in a 2-qt. baking dish; pour the creamed mushrooms over the eggs. Top with the tomato and a mixture of the crumbs and melted butter.
7. Set under broiler, about 3 in. from source of heat, until crumbs are browned. Serve immediately.
8 to 10 servings

Deviled Eggs—Cut 8 hard-cooked eggs in half, lengthwise. Remove egg yolks, keeping egg whites intact. Press egg yolks through a sieve; add ¼ cup mayonnaise, ½ teaspoon dry mustard, ¼ teaspoon Worcestershire sauce, ⅛ teaspoon salt, and a few grains black pepper; mix thoroughly. Fill egg whites with the egg yolk mixture. If desired, top with additional ripe olive wedges.

Roasted Canadian-Style Bacon

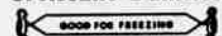
Remove casing from a 2-lb. piece of Canadian-style bacon. Place, fat-side up, in a shallow roasting pan. Insert about 10 whole cloves in bacon. Roast, uncovered, at 300°F about 2 hrs., or until internal temperature reaches 160°F to 170°F. Place on a heated serving platter.

Mustard Sauce

Mix together in a saucepan 1 cup firmly packed brown sugar, 2 tablespoons prepared mustard, 1 tablespoon butter, and 3 tablespoons cider vinegar. Stir over low heat until sugar is dissolved and mixture is thoroughly heated, about 10 min. Serve hot with ham or Canadian-style bacon.

¾ cup sauce

Croissant Dainties



Warm from the oven, assorted tiny sweet rolls and corn muffins are elegant and easy to eat.

TO PREPARE: 30 MIN.

TO BAKE: ABOUT 17 MIN.
(allow time for chilling)

- 2 cups flour
- ¼ teaspoon salt
- 1 cup butter or margarine
- 1 egg yolk, slightly beaten
- ¼ cup thick sour cream
- ½ teaspoon vanilla extract
- ¼ cup sugar
- 1 teaspoon ground cinnamon
- ¼ cup finely chopped walnuts

1. Cut butter into a mixture of flour and salt with a pastry blender until mixture resembles small peas. Blend in a mixture of next 3 ingredients with a fork.
2. Divide dough into thirds; chill several hours or overnight.
3. Roll each into a 12-in. round on a lightly floured surface. Mix remaining ingredients; sprinkle one-third evenly over each round.
4. Cut into 16 wedges. Roll each wedge firmly, starting at outer edge. Place on ungreased baking sheets with points underneath; curve into crescents.
5. Bake at 375°F about 17 min., or until light brown. Remove to cooling racks.
4 doz. rolls

Petite Frosted Snails

Prepare 1 pkg. hot roll mix according to the package directions. When ready to shape, roll dough out ¼ in. thick. Cut into 4x½-in. strips. On lightly floured surface, roll strips with hands into 6-in. pieces. Starting at one end of each piece, coil to form a snail; place on greased baking sheets. Tuck a semisweet chocolate piece into snail. Allow to rise until doubled. Bake at 400°F for 10 min., or until golden. Spread with Glossy Orange Frosting.

Glossy Orange Frosting—Beat 1 egg white slightly; beat in 1½ cups confectioners' sugar. Add 1 tablespoon butter, melted, ½ teaspoon salt, 1 teaspoon vanilla extract, and ¼ teaspoon orange extract; beat until smooth.

About 1 cup frosting