

Does HEARING LOSS rob you of Togetherness with Family and Friends?

Discover how you may now hear clearly with this amazing new electronic capsule. Look at diagram above. See how naturally capsule fits in ear—slips in and out as easily as snapping your fingers! NO cords, NO wires, NO plastic tubes.

Discover how it may help you stay actively happy in family, social, church and community life. Write today for descriptive FREE book, sent in plain wrapper. Address: Dept. 4-394, Beltone Hearing Aid Co., 2900 W. 36th St., Chicago 12.

Like Walking on Pillows!

D. Scholl's AIR-PILLO INSOLES
Give Luxurious Walking Ease



Air-Cushion your shoes for only... 60¢

This modern miracle of walking ease gratefully pillows, ventilates your feet from toe to heel. Relieves painful calluses... gives mild support... eases pressure on nerves of feet... helps loosen strain of standing, walking. Helps keep feet cool. Sizes for men and women. Sold at Drug, Shoe, Dept., 6-10c Stores.

P. S. AIR-PILLO Insoles worn in any loose-fitting, worn or misshapen shoes make them look better, fit better, feel better, wear better!

D. Scholl's AIR-PILLO Insoles

When BACKACHE Makes Your Life Miserable...

Take DeWitt's Pills to relieve such trouble, often caused by sluggish kidneys. DeWitt's Pills increase kidney activity to flush acid wastes from the system. The result is relief, blessed relief from backache, mild bladder irritations, restlessness at night, muscular pains. DeWitt's direct diuretic action, plus mild analgesic relief, often means an active life with freedom from pain.

INSIST ON DeWitt's Pills

Live a "regular life" without laxatives

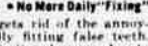
Now, stop fighting constipation with laxatives or "bulks" that work unnaturally, uncomfortably! Stay "regular" with REGUTOL. It's not a laxative, yet helps restore regularity as no laxative can. REGUTOL tablets simply make the moisture in your colon keep waste soft for easy, normal elimination. Hospital-proved... safe, not habit-forming.



Miracle Cushion Holds False Teeth Tight

Snugg® brand Denture Cushions are a triumph of science, a sensational new ever-soft plastic re-lining that gets rid of the annoyance of loose, badly fitting false teeth. Snugg causes sore, irritated gums due to loose dentures. Helps prevent food particles getting under plates. Applied in minutes, makes wobbling plates stay firmly in place—gives perfect comfort. Eat anything—talk, laugh—plates "stay put." Snugg re-liners can last from 2 to 4 months. Stay soft and pliable—harmless to gums or dentures. Peel right out when replacement is needed. No daily bother with adhesives. Get Snugg brand Denture Cushions today! 12 liners for upper or lower plates \$1.50. Money back if not satisfied. At all drug stores.

• Sticks to Denture • No More Daily "Fixing"



DON'T TAKE A CHANCE—TAKE YOUR POLIO SHOTS

Once a day, just stir an envelope of Knox into juice, bouillon or water—and drink. Published medical research shows 7 out of 10 women restore breaking, brittle nails to natural strength in 60 to 90 days. Only Knox in envelopes can make this claim. Start your Knox Drink habit with tomorrow's breakfast juice!

PHYSICIANS: reprints of all published medical studies on request.

KNOX GELATINE, INC. JOHNSTOWN, N.Y.



Cookbook

(Continued from page 10)

Lemon Chiffon Cake

TO PREPARE: 25 MIN.

TO BAKE: ABOUT 1 HR. 10 MIN.

- 2 1/4 cups sifted cake flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 cup cooking oil
- 6 egg yolks
- 1/2 cup cold water
- 1 teaspoon grated lemon peel
- 1 tablespoon lemon juice
- 6 egg whites
- 1/2 teaspoon cream of tartar
- 1/2 cup sugar

1. Sift first four ingredients together into a bowl. Make a well in the center of the dry ingredients and add the next five ingredients. Beat until smooth; set aside.
2. Beat the egg whites until frothy; beat in the cream of tartar. Add the 1/2 cup sugar gradually, beating well after each addition. Beat until peaks are rounded.
3. Slowly pour egg yolk mixture over entire surface of meringue. Carefully fold together until just blended. Gently pour batter into an ungreased 10-in. tubed pan, rotating pan as you pour in batter.
4. Bake at 325°F 55 min.; increase heat to 350°F and bake for 10 to 15 min., or until top of cake springs back when touched lightly.
5. Immediately invert pan on cooling rack; allow cake to cool completely. When cake is cooled, cut around tube with paring knife to loosen cake. Loosen sides with spatula and gently remove cake from pan.
6. Frost cake with butter frosting tinted to harmonize with your color scheme or serve unfrosted cake with assorted dessert sauces. One 10-inch tubed cake

Luscious Butterscotch Sauce

TO PREPARE AND COOK: ABOUT 15 MIN.

- 1 cup firmly packed light brown sugar
- 1/2 cup butter
- 1/2 cup cream
- Few grains salt

1. Combine all ingredients in a small heavy saucepan; stir over low heat until sugar is dissolved.
2. Increase heat to medium and bring mixture to boiling, stirring occasionally. Boil 5 min. without stirring. Serve warm. About 1 1/4 cups sauce

Elegant Chocolate Sauce

TO PREPARE AND COOK: 25 MIN.

- 1 cup sugar
- 1 cup hot water
- 1/2 cup light corn sirup
- 3 sq. (3 oz.) unsweetened chocolate, cut into small pieces
- 1 cup undiluted evaporated milk
- 1 1/2 teaspoons vanilla extract
- Few grains salt

1. Combine sugar, water, and corn sirup in a heavy saucepan. Set over low heat and stir until sugar is dissolved.
2. Set candy thermometer in place and continue cooking, without stirring, to 236°F (soft ball stage—forms a soft ball in very cold water and flattens when taken from water). During cooking, wash down crystals from sides of pan with pastry brush dipped in water.
3. Remove from heat; add chocolate and stir until melted. Add milk gradually, stirring constantly. Blend in extract and salt. Serve hot or cold. 2 1/4 cups sauce

Peach Sauce

TO PREPARE AND COOK: 15 MIN.

- 1 1-lb., 13-oz. can peach slices, drained (reserve 1/2 cup sirup) and crushed
- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1/2 cup orange juice
- 1 tablespoon lemon juice
- 1 tablespoon lime juice
- 1 teaspoon vanilla extract

1. Mix sugar, cornstarch, and salt together in a saucepan. Blend in reserved sirup and fruit juices. Stir in peaches.
2. Bring to boiling and simmer 5 min., stirring constantly. Blend in extract; cool. About 2 1/4 cups sauce

Lime Ice

TO PREPARE: 15 MIN. TO FREEZE: 3-4 HRS.

- 1/4 cup cold water
- 2 teaspoons unflavored gelatin
- 3 cups very hot water
- 2 cups sugar
- 1/4 cup lime juice
- 2 teaspoons grated lemon peel
- 2 tablespoons lemon juice
- Green food coloring

1. Sprinkle gelatin evenly over cold water; let stand about 5 min. to soften.
2. Add the very hot water and stir until gelatin is completely dissolved. Add sugar and stir until dissolved.
3. Blend in next three ingredients and enough food coloring to tint as desired.
4. Freeze until firm, 3 to 4 hrs., stirring several times. 1 qt. ice

NAILS SPLIT?

DRINK KNOX!



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KNOX GELATINE, INC. JOHNSTOWN, N.Y.



If You Serve Eggs Only at Breakfast, Look!

Appetizers and canapés—entrées, custards, and soufflés—omelets and pancakes—salads—baked, stuffed, and creamed eggs—rich beverages—you'll find all these Culinary Arts Institute recipes in

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Enclosed find \$_____ for which please send me postpaid _____ copies of "300 Ways to Serve Eggs" @ 50¢ each. (No stamps or C.O.D. orders, please; satisfaction guaranteed or money refunded.)

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