



When childhood constipation occurs
More mothers use
Fletcher's Castoria
than any other laxative

Because

Fletcher's Castoria gives the prompt, yet natural-like relief from temporary constipation that medical authorities agree is best for a child's young system. Its pure extract of Senna is considered one of nature's finest vegetable laxative products.

Fletcher's Castoria is gentle, the prime requisite for a child's laxative. It contains none of the harsh drugs so often found in adult laxatives, drugs that can upset your child's system.

Fletcher's Castoria is liquid, so exact dosage is sure: from drops to teaspoonfuls as needed. Very important, too, Castoria tastes good. So children take it willingly, even lick the spoon.

Fletcher's Castoria is the only nationally-recognized laxative made especially for children of all ages. So why take chances . . . the laxative that's "right" for you can well be "wrong" for your child. Get famous Fletcher's Castoria today.



*It takes a child's
laxative to fulfill
a child's needs*

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king-size flints
make even
cheap lighters
work better

9 RONSON FLINTS



Best for every lighter

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SPLIT?**

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Won't chip or crack!
Nothing like it to
resist water, weather!

For surest results always use GENUINE

PLASTIC WOOD
Handles like putty - hardens into wood!



Cookbook

(Continued from page 10)

Potato Salad

TO PREPARE: 20 MIN. TO CHILL: 3-4 HRS.

- 8 medium-sized potatoes, cooked, peeled, and diced
- 1 stalk celery, diced
- 2 hard-cooked eggs, sliced
- 1 onion, minced
- 4 slices bacon, diced
- 1 cup sugar
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dry mustard
- 1/2 cup cider vinegar
- 1/2 cup water
- 2 eggs, beaten

1. Lightly toss first four ingredients together in a bowl.
2. Fry bacon in a heavy skillet until pieces are browned.
3. Stir a mixture of the next four ingredients into the vinegar and water. Add to the beaten eggs and mix well. Pour egg mixture into the hot bacon and fat and stir until mixture thickens, about 10 min.
4. Pour over the potato mixture and toss lightly to mix thoroughly. Chill several hours before serving.
5. Spoon onto the center of a large platter and arrange deviled eggs and green pepper rings with carrot sticks around the salad, if desired. *About 8 servings*

Kidney Bean Salad

Combine drained kidney beans, chopped sweet pickles, hard-cooked egg, and onion; toss lightly with salad dressing thinned with a small amount of the sweet pickle liquid. Chill thoroughly and serve garnished with water cress, if desired.

Note: For additional flavor, allow the drained kidney beans to marinate in some of the pickle liquid for several hours.

Fruited Ginger Punch

Our pictured punch is reminiscent of the famous Spanish wine drink called Sangria. Pour chilled ginger ale over ice and assorted fresh fruits in a tall glass pitcher. The pieces of fruit floating in each serving add to the colorful mood of the picnic.

Spice Cake

TO PREPARE: 30 MIN. TO BAKE: 40-45 MIN.

- 3 cups sifted cake flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1/2 cup butter
- 1 cup firmly packed light brown sugar
- 1 cup sugar
- 3 eggs (1/2 cup), well beaten
- 1 1/2 cups buttermilk

1. Grease bottom only of a 13x9 1/2x2-in. pan; set aside.
2. Sift the first eight ingredients together and set aside.
3. Cream the butter until softened. Add the sugars gradually, creaming until fluffy after each addition.
4. Add the well-beaten eggs in thirds, beating thoroughly after each addition.
5. Beating only until smooth after each addition, alternately add dry ingredients in fourths and buttermilk in thirds to creamed mixture. Turn batter into pan and spread to corners.
6. Bake at 350°F 40 to 45 min., or until cake tester or wooden pick inserted in center of cake comes out clean. Remove to cooling rack; cool completely in pan.
7. Frost with Caramel Frosting and decorate with walnut halves.

One 13x9-in. cake

Caramel Frosting

TO PREPARE AND COOK: 20 MIN.

(allow time for cooling sirup)

- 1/2 cup butter
- 1 cup firmly packed brown sugar
- 1/4 cup cream
- 1 1/2 cups sifted confectioners' sugar

1. Melt butter in a heavy skillet over low heat. Blend in the brown sugar and cream. Stirring constantly, bring to boiling and cook for 1 min., or until sugar is completely dissolved.
2. Remove from heat and cool to lukewarm (110°F).
3. When sirup is cooled, gradually add the confectioners' sugar, beating until blended after each addition. If necessary, continue beating until thick enough to spread.

1 1/2 cups frosting

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