

Milk of Magnesia
is the laxative
doctors recommend
and...

**MINT-FLAVORED
PHILLIPS'
TASTES GREAT**

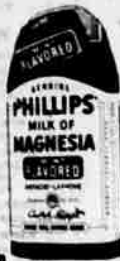


Lots of people think the tangy mint flavor in Phillips' Milk of Magnesia is the best thing that's happened to laxatives in a long time. It makes the world's best laxative the best tasting, too.

Even more important, doctors recommend milk of magnesia. We asked thousands of doctors, "Do you ever recommend milk of magnesia?" The overwhelming majority said, "Yes!"

Like regular Phillips', Mint-Flavored Phillips' is both a laxative and an antacid. It relieves both irregularity and acid indigestion, so gently it's ideal for all ages.

So get Mint-Flavored Phillips' Milk of Magnesia and prove to yourself, the world's best laxative is best tasting, too!



REGULAR OR
MINT-FLAVORED

**BE RID OF
CORNS BY
wednesday
or money back from**

Only Blue Jay dares give this 3-day guarantee because only Blue Jay has Phenylum® fastest-working miracle drug. Relieve pain fast, be rid of corns with Blue Jay.

**BLUE
JAY**

THE KENDALL COMPANY
BAKER & BLACK DIVISION



Slave To PERIODIC PAIN

Every month Sue was a slave to functional menstrual distress. Now she just takes MIDOL and goes her way in comfort because MIDOL tablets contain:

- An exclusive anti-spasmodic that STOPS CRAMPING . . .
- Medically-approved ingredients that RELIEVE HEADACHES and BACK-ACHES . . . CALM JUMPY NERVES . . .
- A special, mood-brightening medication that CHASES "BLUES."

"WHAT WOMEN WANT TO KNOW" FREE! From, revealing 32-page book, explains womanhood's most common physical problems. Written by a physician. Write Dept. 200, Box 280, New York 16, N.Y. (Sent in plain wrapper.)



FREE
OF PAIN...WITH



Does BLADDER IRRITATION

MAKE YOU NERVOUS!

After 21, common Kidney or Bladder Irritations affect twice as many women as men and may make you lumpy and nervous from too frequent, burning or itching urination both day and night. Secondly, you may lose sleep and suffer from Headaches, Stomachache and feel old, tired, depressed. In such irritation, COTEX usually brings fast, relaxing comfort by soothing irritating germs in strong, acid urine and by analgesic pain relief. Get COTEX at drugstore. Feel better fast.

**FREE FOR
ASTHMA**

If you suffer Asthma attacks, coughs and wheezing, you may be relieved by FROSTIER ASTHMA MEDICINE. It is the most effective remedy for the distressing symptoms of bronchitis, asthma and emphysema. You can obtain your own supply of FROSTIER ASTHMA MEDICINE at your local drugstore.

Cookbook

(Continued from page 8)

Sour Cream Dip

- 1 cup thick sour cream
- 2 teaspoons Italian salad dressing mix
- 1 teaspoon finely chopped onion

Blend ingredients thoroughly and refrigerate several hours. 1 cup dip

Deviled Eggs

- 6 hard-cooked eggs
- 3 tablespoons mayonnaise
- 1 teaspoon prepared horse-radish
- ¼ teaspoon salt
- ¼ teaspoon dry mustard
- Few grains cayenne pepper

Cut eggs in halves lengthwise. Remove yolks and force through a sieve or mash with a fork. Blend in remaining ingredients until smooth. Fill egg whites. 6 servings

Picnic Pot Beans

CONVENIENCE FOOD RECIPE

- 4 slices bacon
- ½ cup finely chopped onion
- ¼ cup chopped green pepper
- 2 1-lb. cans pork and beans with tomato sauce
- 1 tablespoon dark molasses
- 2 teaspoons Worcestershire sauce
- 3 tablespoons dark brown sugar
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon oregano

1. Fry bacon in a skillet; reserve 2 tablespoons fat. Crumble bacon and set aside.
2. Heat the reserved fat in skillet. Add onion and green pepper and cook about 5 min., stirring occasionally.
3. Turn beans into a 1½-qt. bean pot or casserole. Mix in onion, green pepper, bacon, molasses, Worcestershire sauce, and a mixture of remaining ingredients.
4. Heat, uncovered, in a 400°F oven about 1 hr. About 6 servings

Shadow Mocha-Frosted Cake

CONVENIENCE FOOD RECIPE

- 1 pkg. yellow cake mix
- ½ cup butter
- 1½ teaspoons vanilla extract
- 2¼ cups confectioners' sugar
- 1 teaspoon instant coffee
- ¼ teaspoon salt
- 1 egg
- 3 sq. (3 oz.) unsweetened chocolate, melted and cooled
- Milk (about 2 tablespoons)
- 2 to 3 tablespoons thick chocolate sauce

1. Prepare and bake cake in layers according to directions; cool layers.
2. For frosting, cream butter and extract together until butter is softened. Add a mixture of the sugar, instant coffee, and salt gradually, beating constantly.
3. Beat in the egg thoroughly, then the

cooled chocolate and enough milk to make of spreading consistency.

4. Fill and frost cake. Drizzle chocolate sauce around edge and down sides of cake in a shadow design (see photo).

One 2-layer cake

Note: If desired, take chocolate sauce along to drizzle on cake before serving.

Piquant Cucumber Slices

- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon white pepper
- ¼ teaspoon Accent
- 1 teaspoon celery seed
- ¼ cup cider vinegar
- 1 tablespoon lemon juice
- 1 cucumber, rinsed (do not pare)
- ¼ cup coarsely chopped onion
- 2 tablespoons chopped parsley

1. Mix the first seven ingredients in a bowl until thoroughly blended.
2. Score cucumber by drawing tines of a fork lengthwise over entire surface. Cut into slices about ¼ in. thick. Add to the vinegar mixture with onion and parsley; toss to coat evenly. Chill thoroughly, turning several times. About 4 servings

Crunchy Peanut Cole Slaw

This refreshing salad may be substituted for the kabobs and cucumber slices.

- 3 cups finely chopped green cabbage
- 1 cup finely chopped red cabbage
- 1 cup finely chopped celery
- 1 cup coarsely chopped cauliflower
- 1 cup thick sour cream
- 1 cup mayonnaise
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 tablespoon tarragon vinegar
- ½ cup finely chopped cucumber
- ¼ cup finely chopped green onion
- ¼ cup finely chopped green pepper
- 1 tablespoon butter or margarine
- ½ cup coarsely chopped salted peanuts
- 2 tablespoons shredded Parmesan cheese

1. Toss the first four ingredients together and chill.
2. Mix the next eight ingredients together for the salad dressing and chill them thoroughly.
3. Melt butter in a small skillet; add peanuts and heat several minutes until lightly browned. Remove from heat and immediately stir in the Parmesan cheese. Set aside.
4. Just before serving, toss chilled vegetables with the dressing and top with the peanut mixture. 8 servings

Note: For a truly fresh-tasting salad, prepare the vegetables, salad dressing, and cheese-coated peanuts at home. Put the tossed vegetables into a plastic bag and the dressing and peanuts in tightly covered jars. Chill vegetables and dressing until time of departure. Then toss the salad at the picnic.