

**STOP PAIN
INSTANTLY**
COMBAT INFECTION
PROMOTE HEALING

WITH STAINLESS

Campho-Phenique
(PRODUCED CAM-PH-PH-124)

WHEN USED ON
PIMPLES-ACNE

CAMPHO-PHENIQUE HELPS
PREVENT THEIR SPREAD
AND RE-INFECTION.

It's wonderful, too,
for fever blisters,
colds, sores, gumboils.

CAMPHO-PHENIQUE
is also highly effective
when applied to
minor burns, cuts,
scratches, sores. For
CAMPHO-PHENIQUE is a
Broad Spectrum
Antiseptic . . . kills
the many kinds of
bacteria and fungi
that most often cause infection.

And CAMPHO-PHENIQUE gives
amazingly fast relief from itching
of insect bites, poison ivy,
etc. Doesn't stain skin.



**Bit by bit . . . every
litter bit hurts!**

**KEEP AMERICA
BEAUTIFUL!**

"O-O-O-O MY FEET!"

THEY'RE KILLING ME!

Why suffer agonies of
CORNS & CALLOUSES
TITED, TENDER, ITCHING, BURNING,
SMARTING, PERSPIRING FEET

QUICK RELIEF!

GET PROMPT RELIEF THE SORE
WAY WITH JOHNSON'S FOOT SOAP

*AT ALL DRUGGISTS AND
TOILET GOODS DEPTS.

JOHNSON'S FOOT SOAP
BORAX IODINE AND GRAIN

**Plagued Day And
Night with Bladder
Discomfort?**

Unwise eating or drinking may be a source of mild, but annoying bladder irritations—making you feel restless, tense, and uncomfortable. And if restless nights, with nagging backache, headache or muscular aches and pains due to over-exertion, strain or emotional upset, are adding to your misery—don't wait—try Doan's Pills. Doan's Pills act 3 ways for speedy relief. 1—They have a soothing effect on bladder irritations. 2—A fast pain-relieving action on nagging backache, headaches, muscular aches and pains. 3—A wonderfully mild diuretic action thru the kidneys, tending to increase the output of the 15 miles of kidney tubes. So, get the same happy relief millions have enjoyed for over 60 years. For convenience, buy the large size. Get Doan's Pills today!



"Will you make me a wet-paint sign?"



Cookbook (Continued from page 10)

Olive Bites

- 25 pitted ripe olives
- 2 to 3 tablespoons minced green onion
- ½ cup flour
- ¼ teaspoon salt
- ¼ teaspoon dry mustard
- 4 oz. sharp Cheddar cheese, shredded (about 1 cup)
- 3 tablespoons butter or margarine, melted and cooled slightly
- 1 teaspoon milk
- 1 to 2 drops Tabasco

1. Stuff olives with the onion and set aside.
2. Blend the flour, salt, and mustard together in a bowl. Mix in the cheese, then stir in a mixture of the butter or margarine, milk and Tabasco.
3. Using about a teaspoonful of dough for each, shape dough around olives and place on a baking sheet.
4. Bake at 400°F 10 to 12 min. Serve immediately.

25 Olive Bites

Glazed Canapés

The glaze on these canapés serves three functions: it is the mark of a professional, it helps retain the freshness of the canapés, and it adds eye appeal. If the glaze is omitted, the flavor of the canapés will be equally good.

Clear glaze—Soften 1 tablespoon (1 env.) unflavored gelatin in ½ cup cold water in a bowl. Pour 1 cup boiling water over softened gelatin and stir until gelatin is dissolved. Chill until slightly thickened.

How to glaze canapés—Place canapés on cooling racks over large shallow pans. Working quickly, spoon about 2 teaspoons of slightly thickened gelatin over each canapé. Have ready a bowl of ice and water and a bowl of

hot water. The gelatin may have to be set over one or the other during glazing to maintain the proper consistency. The gelatin should cling slightly to canapés when spooned over them. Gelatin may be scooped up and reused as it collects in bottom of pan.

Whipped butter—Whip chilled firm butter using an electric mixer at high speed just until the butter is fluffy and of spreading consistency.

Smoked Ham

Whip together ½ cup whipped butter, ¼ cup spiced peach sirup, and 2 tablespoons sieved spiced peach. Spread peach butter onto toasted bread diamonds. Top with a thin slice of smoked ham and garnish with pimiento-stuffed olive slices, sprinkled with snipped parsley. Glaze and chill canapés.

Roast Beef-Oyster

Whip together ½ cup whipped butter, 2 teaspoons crushed tarragon leaves, and ¼ teaspoon freshly ground black pepper until just blended. Spread onto toasted bread squares. Top with a thin slice of roast beef. Sprinkle the center with snipped parsley and top with a smoked oyster. Glaze and chill.

Egg and Sardine

Mix together 3 sieved hard-cooked eggs, 2 tablespoons mayonnaise, 1½ teaspoons tomato paste, ¾ teaspoon lemon juice, and ½ teaspoon salt. Spread onto toasted bread ovals. Place a small sardine, topped with grated lemon peel, in the center of each. Glaze and chill.

Anchovy

Spread toasted bread triangles with whipped unsalted butter. Cover surface with anchovy fillets and top each canapé with half of a pimiento-stuffed olive and a small piece of pickled cauliflower. Glaze and chill.