

# INSTANT MILDNESS

yours with new formula honey lining. Light it. It's mild. Instantly mild with any tobacco. Because now Yello-Bole is pre-caked with a new formula honey lining. Try new Yello-Bole. You'll like it! In a variety of shapes, \$1.95 to \$5.

## Yello-Bole

Imported briar bowl guaranteed against burn-out for life

Thorn Pipe illustrated, \$3.95

Free Booklet shows how to smoke a pipe; styles, shapes, write: YELLO-BOLE PIPES, INC., New York 22, N. Y., Dept. Y38. By the makers of KAYWOODIE

## Woman Tortured by Agonizing ITCH

"I nearly itched to death 7½ years. Then I found a new wonder cream. Now I'm happy," writes Mrs. P. Ramsay of L. A., Calif. Here's blessed relief from tortures of itch in women, chafing, facial itch, rash and eczema with an amazing new scientific formula called LANACANE. This fast-acting medicated cream kills harmful bacteria germs while it soothes raw, irritated and inflamed tissue. Stops scratching—so speeds healing. Don't suffer! Get LANACANE at druggists.



## BUY U.S. SAVINGS BONDS

### PHOTO CREDITS

Page 4: UPI.  
Page 5: Wide World.  
Pages 7, 8: Leo Fuchs from Vista Photos.

## OH, MY ACHING BACK

Now! You can get the fast relief you need from nagging backache, headache and muscular aches and pains that often cause restless nights and miserable tired-out feelings. When those discomforts come on with over-exertion or stress and strain—you want relief—want it fast! Another disturbance may be mild bladder irritation following wrong food and drink—often setting up a restless uncomfortable feeling. Doan's Pills work fast in 3 separate ways: 1. by speedy pain-relieving action to ease torment of nagging backache, headache, muscular aches and pains. 2. by soothing effect on bladder irritation. 3. by mild diuretic action tending to increase output of the 1.5 miles of kidney tubes. Enjoy a good night's sleep and the same happy relief millions have for over 60 years. For convenience, ask for the large size. Get Doan's Pills today!

# Junior TREASURE Chest

EDITED BY RUTH DIXON

### A Leafy Hat By Gerna Silke

On a lazy summer day, how about making yourself a hat of leaves? Maple leaves are best because they have long firm stems that can be used as pins. Other leaves which have broad surfaces and don't wilt too quickly will work out well, too.

Here's what you do for the hat. Gather a small heap of leaves. Pinch off the stems and make a chain of the leaves by overlapping them, tip behind tip, and using either a pinched-off stem or a toothpick to pin them together. Measure the strip to fit your forehead and join the ends together. Make another strip a few leaves shorter and close the top of this one. Pin the sides of the two strips together. Presto, a hat!

Girls might also like to make a garland or a stole of the leaves. The stole is easily made by joining the sides of two or three long strips and draping it over the shoulders.

A maple-leaf outfit makes an excellent costume for a play or a pretend game about a wood nymph or an elf.

### Catch the Jumper By Bea Kiles

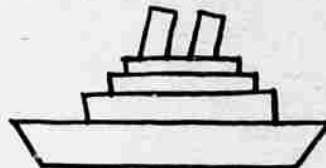
Two players stand opposite each other holding a jump rope slack. The others line up, Indian file, and run at the rope continuously, jumping over it each time they pass. At any moment the holders may raise the rope a foot or so. If they succeed in touching a jumper as he clears it, this runner then takes the place of one of the holders.

### Let's Draw an Ocean Liner

By Ann Davidow



Begin this steamer with a plate, Add decks (for passengers and freight)



And smokestacks tall; what could be finer Than a shipshape ocean liner?



## Cookbook (Continued from page 10)

### Delectable Pecan Bread

Serve this delicious bread cut in half-slices and sandwiched together with whipped butter.

- ½ lb. (about 2 cups) pecans
- ½ cup flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup butter or margarine
- 2 teaspoons vanilla extract
- ½ cup plus 2 tablespoons sugar
- 2 eggs, beaten until thick and piled softly

1. Finely chop ½ cup of the pecans; grate the remaining nuts and mix together.
2. Blend the flour, baking powder, and salt together; mix with the nuts and set aside.
3. Cream the butter and extract together. Gradually add the sugar, creaming until fluffy after each addition.
4. Add the eggs in thirds, beating thoroughly after each addition. Add the dry ingredients in fourths, blending after each addition. Turn batter into two greased (bottoms only) 5½x3x2-in. loaf pans and spread to corners.
5. Bake at 325°F 55 to 60 min., or until a cake tester inserted in center comes out clean. Cool on cooling rack 15 min. before removing from pans. Cool bread completely on cooling racks before slicing. To store, wrap tightly in moisture-vaporproof material. 2 loaves

Note: To make loaf pans—Cut heavy-duty aluminum foil into a piece 15x9 in. Fold in half to form a rectangle 9x7½ in. Using edge of a ruler as a guide, fold the 9-in. sides 2¼ in. toward center. Unfold. Fold remaining two sides 2 in. toward center. Unfold. On the 9-in. sides, cut in 2¼ in. along the creases, or to where creases make right angles. Turn up the four sides to form a box. Secure the flaps against the outside by folding the top edges down and over the flaps ¼ in. Make sure that the corners are sealed and there are no air pockets. Repeat for the second pan.

### Cardamom Café Noir en Punch Bowl

- ½ cup instant coffee
- ½ cup sugar
- 2½ teaspoons ground cardamom
- 2½ qts. boiling water

1. Mix the first three ingredients in a large pitcher or bowl. Pour boiling water over the mixture and stir until sugar is dissolved. Cool or chill.

2. Pour coffee over an ice mold in a decorated bowl.

3. Ladle into punch cups and serve with a bowl of sweetened whipped cream and a crystal shaker of ground cardamom for guests to help themselves. 2½ qts. coffee

Note: Cardamom Café Noir is also delicious served hot.

Flirtatious Susan Punch Bowl—Trim stems of black-eyed Susans to 1-in. Secure flowers around rim of punch bowl with pieces of transparent tape. Secure two flowers to ladle handle and one to each punch cup handle.

## THE CASSEROLE COOKBOOK

### Tempting Casseroles!

Here's a cookbook of deep-flavored stews and other sumptuous one-dish meals—plus surprise desserts and tips for freezing casseroles.

**YOURS FOR ONLY 50¢ EACH POSTPAID**

TO: FAMILY WEEKLY BOOKS  
153 N. Michigan Ave., Chicago 1, Ill.

Enclosed find \$\_\_\_\_\_ for which please send me postpaid \_\_\_\_\_ copies of "The Casserole Cookbook" @ 50¢ each. (Satisfaction guaranteed or money refunded.)

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_  
Print or Write Legibly