



there's good reason why
MORE HOUSEWIVES ARE USING
FREEZETTES.

America's finest food containers

Yes, Mam, there is a difference in food containers. They all look alike but when you use FREEZETTES you'll see why sides won't bulge when foods are frozen; you'll see why covers won't pop off to expose food to air contamination. FREEZETTES are made of finest polyethylene; side walls are thicker, more rigid. Air-tight covers protect flavors of frozen foods, keep leftovers reusable. Use FREEZETTES for storing dry cereals, candy, nuts, coffee, tea, etc. Ask for the original by name, your dealer stocks them because he knows they're the finest.

PICK UP A PACK
 TODAY—6 SIZES
 12 OZ. 1 PINT
 1 1/2 PINT 1 QUART
 1/2 GAL. 1 GAL.
 Nest Compactly
 for storage

THICKER SIDEWALLS
 WON'T BULGE OR SWELL
 IN FREEZING
 AIR-TIGHT COVER WON'T
 POP OFF IN FREEZER
 KEEPS LEFTOVERS
 AIR-TIGHT—FIT TO
 REHEAT—FIT TO EAT



made by the makers of
Polly Fibre® HOUSEWARES

Another
 Original by
REPUBLIC
 MOLDING CORPORATION
 Chicago 31, Illinois

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DRIVE
 S-L-O-W-L-Y

POOR PEGGY



Lost
 IN THE THROES OF
PERIODIC PAIN

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- An exclusive anti-spasmodic that STOPS CRAMPING . . .
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CHARMING PEGGY



FOUND
 FAST RELIEF WITH



FREEDOM
 IS NOT A GIFT
 BUT A TASK

Cuba, Berlin, Asia . . . all crises in the long continuing conflict between tyranny and freedom. This is a time of challenge for every American. If we are to preserve freedom, extend it, and drive tyranny into retreat, we must understand the challenges we face and meet them with determination and action.

What you can do to help win this struggle is outlined in a new citizen-action guide, CHALLENGE TO AMERICANS. It is endorsed by President Kennedy and former President Eisenhower.

For your FREE copy write to:
CHALLENGE, BOX 1774, New York 17, New York.

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KLUTCH holds them tighter
 KLUTCH forms a comfort cushion; holds dental plates so much firmer and snuggler that you can eat and talk with greater comfort and security; in many cases almost as well as with natural teeth. Klutch lessens the constant fear of a dropping, rocking, chafing plate . . . If your dentist doesn't have Klutch, don't waste money on substitutes, but send us 10¢ and we will mail you a generous trial box. **KLUTCH CO., Box 380H Elmira, N.Y.**

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Stop the Itch of insect bites . . . heat rash

Now, get relief fast. In a jiffy D.D.D. Prescription stops tormenting, raw, fiery itch of insect bites, heat rash, athlete's foot, eczema, other itch troubles. Stainless, cooling, antiseptic. Helps prevent infection—promotes healing. Don't suffer. Ask druggist for D.D.D.—liquid or creme.

Cookbook (Continued from page 10)

Lemon Saffron Bread

- 3 cups sifted flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon powdered Spanish saffron
- 1/2 cup hot water
- 2 tablespoons grated lemon peel
- 1/2 cup lemon juice
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs, well beaten

1. Blend flour, baking powder, baking soda, and salt together; set aside.
2. Pour hot water over saffron and stir until dissolved; blend with lemon peel and juice. Set aside.
3. Cream shortening. Add sugar gradually, creaming until fluffy after each addition. Add eggs gradually, beating well.
4. Add dry ingredients in fourths and liquid in thirds, mixing just until blended after each addition. Turn into two greased 7 1/2 x 3 1/2 x 2 1/2-in. loaf pans.
5. Bake at 350°F for 40 to 45 min., or until a cake tester inserted in center comes out clean. *2 loaves bread*

- strokes, blend in the confectioners' sugar. Fold into the avocado mixture.
4. Turn into a 5-cup fancy mold, which has been rinsed with cold water. Freeze until firm.
 5. Unmold onto a chilled serving plate and allow to stand at room temperature for 1 hr. before serving. *10 to 12 servings*

Creamy Raspberry Sherbet

- 3 10-oz. pkgs. frozen red raspberries, thawed and forced through a fine sieve
- 1 1/2 tablespoons lemon juice
- 1 1/2 cups confectioners' sugar
- 1/2 cup milk
- 1 1/2 teaspoons unflavored gelatin

1. Combine raspberry sirup, lemon juice, and confectioners' sugar; beat with a rotary beater until smooth.
2. Soften gelatin in milk in a small saucepan. Stir over low heat until completely dissolved. Blend into raspberry mixture.
3. Pour into refrigerator trays and freeze until mushy. Remove from freezer, turn into a bowl, and beat until creamy.
4. Turn into a 1-qt. fancy mold, which has been rinsed with cold water. Set in freezer and freeze until firm.
5. Unmold onto a chilled serving plate just before serving. *10 to 12 servings*

Avocado Mousse

Serve a wedge of the Avocado Mousse with a wedge of the Creamy Raspberry Sherbet for a heavenly dessert duo.

- 1 1/2 cups mashed ripe avocado
- 1 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- 2 tablespoons orange juice
- 1/4 teaspoon salt
- 8 drops green food coloring
- 1/2 cup milk
- 1 tablespoon (1 env.) unflavored gelatin
- 1 1/2 cups chilled whipping cream
- 1/4 cup confectioners' sugar

1. Blend the first six ingredients together and set aside.
2. Soften gelatin in milk in a small saucepan. Stir over low heat until dissolved. Blend gelatin into the avocado mixture. Chill about 45 min., or until mixture begins to gel (gets slightly thicker).
3. Beat whipping cream until of medium consistency (piles softly). With final few

Hot Ginger Tea

- 4 tea bags
- 2 3-in. cinnamon sticks
- 8 whole cloves
- 2 large pieces crystallized ginger, cut in very thin slices
- 3 to 4 tablespoons sugar
- 6 cups boiling water

1. Combine the tea, cinnamon sticks, cloves, crystallized ginger, and sugar in a large teapot. Pour boiling water over tea, spices, and sugar; allow to steep 3 min. Remove tea bags and steep for 5 min.
2. To serve, pour tea into cups and float a quarter slice of orange in each cup. *About 8 servings*



"Hooray, Mom! We found the broccoli."