Are you using the most modern way to relieve hemorrhoids?

You can be sure—with The PAZO Formula in convenient suppository form... most modern way to shrink hemorrhoid tissue without surgery. Here's why...

MODERN IN FORM. PAZO suppositories are ideal for today's active people. Handy to carry in pocket or purse, simple to use wherever you go. Stainless, pure-white... no messy applicator, no messy stains.

MODERN IN FORMULA. Some products claim all-purpose ingredients which are expected to do many jobs. PAZO suppositories, however, are a scientifically developed *combination* of tested ingredients... each chosen for its ability to do one *primary* job with full-strength effectiveness.

Primary Function of Specific Ingredient	PAZO	Most Heavily Advertised Brand	Petroleum Jelly
Hemorrhoid Tissue Shrinkage	X	X	
Lubrication	X	X	X
Antiseptic Action	X	X	
Pain Relief	X		
Itch Relief	X		

Use the most modern way to soothe and shrink hemorrhoid tissue without surgery... PAZO suppositories.

THE PAZO FORMULA HEMORRHOID SUPPOSITORIES

CLEANEST, EASIEST, SAFEST Way To Rid Your Place Of MICE

d-CON® MOUSE-PRUFE is so clean, so easy to use. You just pull tab, and bait feeds automatically. You never touch a messy, "germy" trap. Best of all, MOUSE-PRUFE, used as directed, is safe to use around children and household pets, yet is guaranteed to keep your place mouse-free—or your money back! Mice hungrily eat MOUSE-PRUFE—can't resist the special, patented-process formula, eat themselves to death—painlessly. Get d-CON MOUSE-PRUFE!

WOMEN PAST 21 WITH BLADDER IRRITATION

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

Drive Safely

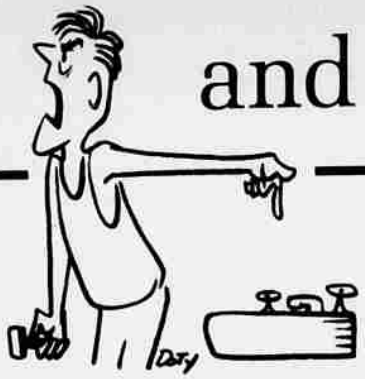
FALSE TEETH

KLUTCH holds them tighter

KLUTCH forms a comfort cushion; holds dental plates so much firmer and snugger 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 druggist 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 380-II Elmira, N.Y.

Quips and Quotes



Nowadays when you hear that a person is beyond medical help, you know he's laid up with a cold.
—Dan Bennett

The American couple was touring sunny Italy when the wife saw a market place where straw hats were being sold. "What a wonderful idea for beach hats!" she said. "The designer has cut holes at the sides so you can string through ribbons and flowers."

She bought one and happily continued on her journey until her husband slowed the auto and called, "Look, dear, there goes a donkey wearing your beach hat!" *—Gil Barnuth*

More Craft Than Craftsman

My husband's enthused about
"do it yourself."
Whatever repair job I see,
I only need mention
What's needing attention—
And that's his suggestion to me.
—Ruth Chadwick

Sampler for a Bathroom Wall

The average man, who is deft at adorning
The mirror with lather while shaving each morning;
Who lets toothpaste ooze from the tube like a snake,
And leaves footprint puddles the size of a lake;
This average fellow with whom we are dealing,
Who washes his hands from the floor to the ceiling,
Recoils to the depths of his masculine soul
At finding one feminine hair in the bowl!
—Georgie Starbuck Galbraith

The young mother tucked her boy into bed one night, but not until after giving him a stern lecture about throwing his belongings on the floor. She switched off the light and started out the door when a small voice called after her:

"Good night, Mommy. I love you even if you are a neat mother."
—Frances Benson

The husband turned ashen when the doctor, attending his sick wife, called from the upstairs bedroom, "Bring me a screwdriver." The husband's anxiety increased when the doctor next requested a can opener. Finally, when the doctor asked for a hammer and chisel, the husband could contain himself no longer.

"Good heavens, doctor, what's wrong with my wife?"

"Don't know yet," the doctor yelled back. "Can't get the lock on my bag open." *—James Shurluck*

Cookbook

(Continued from page 8)

Spiced Grape Jelly

3 lbs. Concord grapes
½ cup cider vinegar
2 teaspoons ground cinnamon
1 teaspoon ground cloves
½ lb. paraffin
7 cups sugar
½ cup bottled fruit pectin

1. Rinse grapes, discarding stems and imperfect grapes. Drain and put into a large kettle. Crush grapes thoroughly. Blend the vinegar with cinnamon and cloves. Mix thoroughly with grapes. Heat to boiling; reduce heat and simmer, covered, for 10 min. Remove mixture from heat and strain through jelly bag (see instructions).
2. Wash and sterilize jelly glasses.
3. When juice has strained through, melt paraffin over simmering water.
4. Measure 4 cups of juice into a saucepan. Set over high heat until very hot. Add sugar and stir until dissolved. Bring mixture rapidly to boiling and immediately stir in pectin. Boil rapidly 1 min., stirring constantly. Remove from heat and skim.
5. Drain the jelly glasses and fill immediately; cover with paraffin.

About eight 8-oz. glasses jelly

Jelly Bag—If a commercial jelly bag with frame is not available, cut a double thickness of cheesecloth about 36 in. long and fold in half. Dip the cloth in hot water and wring well. Put a large strainer or colander over a bowl and lay the cloth in the strainer or colander.

Strain Juice—Pour the cooked fruit carefully into cheesecloth. Gather together the four corners of the cloth and tie firmly. Allow the juice to drip through the cheesecloth into the bowl.

Grape Butter

2 lbs. Concord grapes
4½ cups sugar
¼ lb. paraffin

1. Rinse the grapes, discarding stems and imperfect grapes. Drain and put into a large, heavy sauce pot or kettle. Add sugar and mix thoroughly. Set over medium heat and stir until sugar is dissolved. Increase heat and cook rapidly for 20 min., stirring frequently to prevent sticking.
2. Meanwhile, wash and sterilize jelly glasses and melt the paraffin over simmering water.
3. Remove the grape mixture from heat and force through a coarse sieve or food mill. Return grape pulp to sauce pot or kettle and set over high heat. Bring to boiling, stirring constantly. Boil rapidly for 1 min.
4. Remove from heat and skim off any foam. Drain jelly glasses and fill immediately; cover with paraffin.

About five 8-oz. glasses butter

Buttermilk Drop Biscuits

1 pkg. active dry yeast
2 cups buttermilk (room temperature)
4 cups unsifted flour
½ teaspoon baking soda
¼ teaspoon baking powder
1 teaspoon salt
3 tablespoons shortening
1 tablespoon sugar

1. Add yeast to buttermilk in a bowl; let stand 5 to 10 min. to soften.
2. Blend the flour, baking soda, baking powder, and salt together.
3. Cream the shortening and sugar. Alternately add the dry ingredients in fourths and yeast-milk mixture in thirds, beating until well blended after each addition.
4. Spoon dough into greased muffin-pan wells to at least two-thirds full; let rise at about 80°F until light, 1 hr.
5. Bake at 400°F about 18 to 20 min., or until biscuits are golden.

About 2 doz. biscuits