



FALL TIME is apple and ginger time, so try Gingerapple Pudding. You can do so many things with a gingerbread mix. And Fall is just the time to try a new idea from Betty Crocker. Also, the Betty Crocker Picture Cook Book is out in its second edition in time for your Christmas gift list. Instructions are simple enough for the bride who is a beginner cook and the book is full of ideas and new dishes for the experienced culinary expert to try.

GINGERAPPLE PUDDING

Apples, spices, gingerbread, all signs of Fall, an invigorating, peppy season when everyone feels like getting into the kitchen and whipping up a Fall-time dessert. What could hit the spot more than Gingerapple Pudding?

A delightful old-time recipe brought up to date in the Betty Crocker Kitchens combines spices, gingerbread, apples, and syrup into a tasty dessert that's as pretty as a picture... and so easy to make!

No long-time process of mixing gingerbread, just use a prepared mix. Peel and slice apples, arrange on bottom of pan, pour corn syrup over, then the gingerbread and before you know it you have a luscious gingerbread dessert with apple pudding on top. Serve it straight from the oven, pleasantly warm and fragrant.

This intriguing combination of spices, apples and cake will rate as a favorite of yours for a long time to come!

GINGERAPPLE PUDDING

1 box Betty Crocker Gingerbread Mix
3 cups sliced, pared, tart apples (3 to 4 apples)
1/2 cup corn syrup

Arrange apples in rows or all over pattern on bottom of well greased 8" square pan. Pour corn syrup over apple slices. Make Gingerbread as directed on package and pour over apples. Bake at

350 degrees for 35 to 40 minutes. When done, invert cake on serving plate. Do not remove pan for a minute to allow syrup to run down over cake.

SKILLET KRAUT

Saute a finely chopped medium size onion in 1 tablespoon butter until yellow. Mix in 3 tablespoons brown sugar, 1 pound sauerkraut, salt and pepper to taste. Cut two medium sized red apples into eighths (core first but do not peel). Bury the apples in the kraut; cover and cook slowly, stirring a few times, until the apples are tender—about 10 to 15 minutes. Makes four servings.

NEW FLOOR COVERING

One of the newest and most exciting floor coverings is pigskin tile—small squares or rectangles of natural golden-tan or custom-matched shades. Pigskin is far superior to other leathers for flooring because its unusual grain structure provides dimensional stability and toughness. The tiles are factory finished with a special leather lacquer so that the surface is resistant to scratches, stains and wear from traffic.

KITCHEN ARITHMETIC

Count on one tablespoon of cornstarch having the thickening power of two tablespoons of flour.

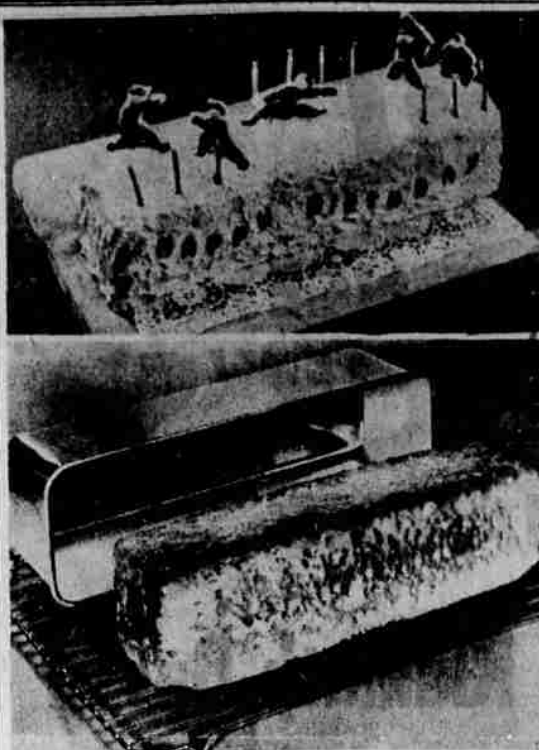
Carter's Big Baby Sleeper

Soon to be seen in stores is the adult version of Carter's sleepers for babies and the small fry. They are just as comfortable and as washable as those made by Carter's for the little tots.

Carter's Big Baby Sleeper is the newest contraption for sleepwear. The contraption consists of completely over-all-coverage pajamas with booty feet that have built-in slippers with non-skid plastic soles. Goodbye to cold feet, and jump right into bed with the slippers on. Dirt is quickly sponged off the soles. The drop-seat and button front are adopted right from baby's sleeper. Imagine the delight of the little ones when they discover mother or big sister in hatchedmate sleepers.

In brushed cotton-knit that is safely machine washable, the over-all pattern of diminutive rosebuds in pink or blue on white garland the completely practical sleeper. Feminine ego will be delighted at the superb and flattering fit. And they are sized from 32-38, and designed by the famous manufacturer of baby clothes, Carter's. Soon to be delivered to stores (beginning October 25) and just in time for the deep-freeze weather.

Carter's dress a lot of babies, and if this proves a popular fad with women, who can tell but what men next will be wearing sleepers—without the rosebuds!



A LONG LOAF CAKE is party perfect. Your cake will stay fresher because cutting exposes only one surface instead of the usual two. It is easier to slice and serve with pudding, such as Mrs. Victor E. O'Neill's recipe for dessert that involves slices of angel cake, filled with chocolate pudding to which just lots of nuts have been added.

Long Loaf Cake

Recently introduced by a well known manufacturer, the new long loaf aluminum pan is designed to take popular cake mixes as well as the standard 13-egg angel cake recipe.

Other advantages over round cake pans include the long shape which lends itself to more attractive party decorations and level servings to hold your favorite toppings without running. You'll find the "long loafer" easy to handle and useful for frozen sized gelatin molds, too. For the cake and frosting, here are the recipes you will want to use.

WALNUT SURPRISE LOAF

1 package Angel Food Cake Mix
1-3 cup finely chopped English walnuts

3 tablespoons cocoa
Mix Angel Food Cake according to directions on the package. Pour 1-3 of the batter into another bowl. To this batter, add the 3 tablespoons of cocoa and fold in until completely blended. To the remaining batter, in the original bowl, fold in the 1-3 cup nuts, until completely mixed together. Use a long loaf pan, 15 1/2 x 4 1/2 x 4 1/2 inches, to bake the angel loaf in. Pour enough of the white batter into the pan to cover the bottom. Pour chocolate batter along one side of the pan lengthwise, to form a narrow strip about 1-3 the width of the

pan. Pour second strip of white through the center of the pan, and then, using the chocolate, pour a third strip to fill in the remaining space. Finish filling the pan with the white batter that is left, covering the entire surface with white. Using a spatula, cut through your batter to remove any large air bubbles, and make sure that your batter is leveled and into the corners of the pan. Bake at 425 degrees for 33 to 35 minutes.

BUTTER FROSTING

2 egg yolks
1/2 cup powdered sugar
1/4 cup milk
1/2 cup butter
1/2 teaspoon vanilla

Beat egg yolks, add sugar and milk. Cook over hot water until it coats spoon. Cream butter and add vanilla. Add cooled custard to butter and blend well. Spread on top of cake. Place in refrigerator until ready to serve.

CHOCOLATE GLAZE

4 squares semi-sweet chocolate
1 tablespoon butter
3 tablespoons milk
1/4 cup powdered sugar
Melt chocolate and butter over hot water. Add milk and powdered sugar and blend. Pour glaze over top of cake and serve.

MEMOIRE CHERIE

There's a new star on the perfume horizon! Elizabeth Arden's Memoire Cherie, created, bottled and sealed in France. Here, at last, is the perfume of divine proportion.

Every perfumer works with the essences of nature and science: Jasmin, Rose, Patchouli, Vetyver, just as all artists work with the same mediums: oils, water colors,

or pastels. But, where is the magic that causes the brilliance of Cezanne to tower over paintings of lesser artists? The answer is, of course, in the artist, so with perfume the genius of the creator lies in the exquisite sense of proportion, the delicate balances that produce, all too rarely, a perfume that can truly become a great classic. This is Memoire Cherie! A perfume capturing the imagination, becoming an intimate part of you,

adding its warmth and brilliance to your beauty, adding the indefinable fourth dimension, the elusive charm, the assured loveliness that is the mark of a great beauty. Memoire Cherie is not just another perfume, it is the result of a lifetime of inspired genius, of love and devotion to an art—a perfume destined to become one of the truly great fragrances, an experience almost emotional in its impact, a perfume that men adore.

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Veal Steak

43^c lb.

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"Fresh Frosted"

Stew Hens

33^c lb.

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CRANBERRIES	lb.	29 ^c

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