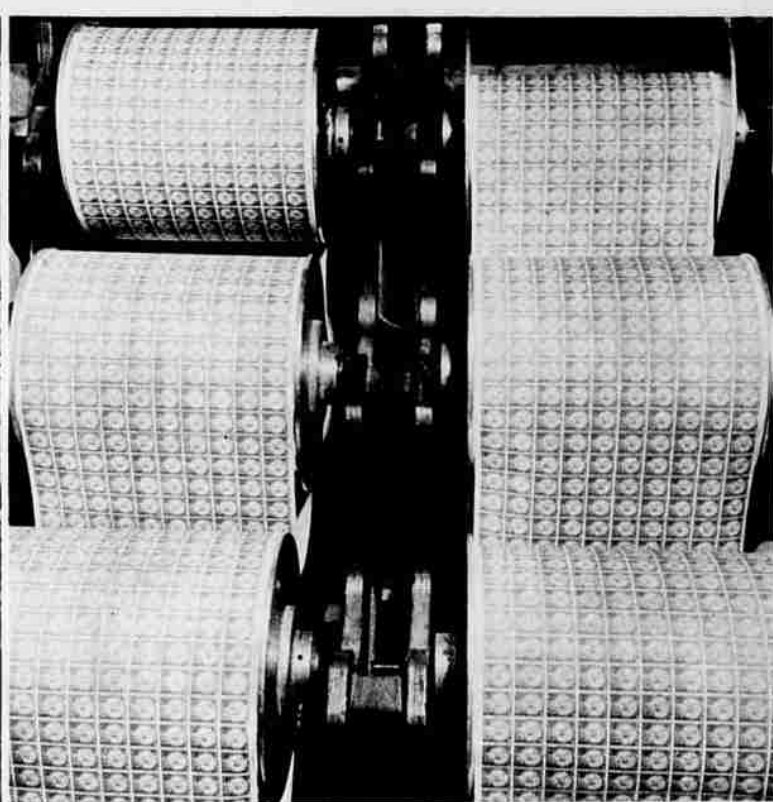
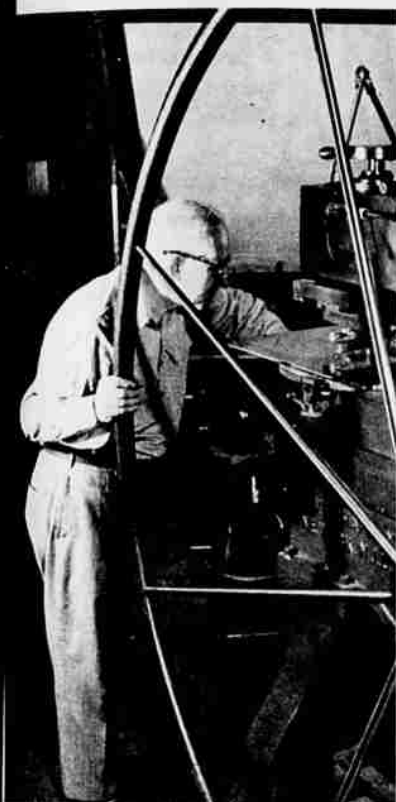




From big machines little stamps grow.

Miles of stamps roll off the presses.

After close check and gumming, stamps are coiled, sent on far-flung adventures.

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New kind of breakfast and timely new recipe enriched with Quaker Oats



PINEAPPLE-BLENDED OATMEAL

Here's a brand new kind of oatmeal! And a new taste delight! It's an intriguing new way for youngsters (and grown-ups) to get the high-protein benefits of good hot oatmeal. The tangy flavor of fruit—blended into the oatmeal during the cooking—deliciously flavors every spoonful of creamy oatmeal. Try it!

Follow oatmeal recipe on package for 4 to 6 servings. During cooking, stir in 1 cup crushed pineapple, not drained. Each serving may be garnished with crushed pineapple, or pineapple pieces, and brown sugar.

CARAMEL PECAN OATMEAL MUFFINS

High-protein Quaker Oats adds nourishment and nut-like flavor to muffins.

1 cup sifted flour
¼ cup sugar
3 tsp. baking powder
½ tsp. salt
¼ cup shortening

1 cup Quaker Oats
(quick or old fashioned,
uncooked)
1 egg, beaten
1 cup milk

Blend ½ cup brown sugar with 2 Tbsp. soft butter. Pat evenly in greased muffin cups; arrange pecan halves in each.

Sift together flour, sugar, baking powder, salt. Cut in shortening. Blend in oats. Lightly stir in egg, milk. Fill muffin cups ¾ full. Bake in hot oven (425°F.) about 20 minutes. Remove from pan immediately. Makes 12 to 15 muffins.



CARAMEL PECAN OATMEAL MUFFINS

PINEAPPLE-BLENDED OATMEAL