

CURAD—the bandage that won't pull the scab off

New CURAD® with non-sticking Telfa® pad won't hurt when you take it off...won't reopen healing wounds



Not this!

Bandage with ordinary gauze pad sometimes pulls off scab, reopens wound, causes bleeding.



Now this!

CURAD Bandage with Telfa pad, free of scab, peels off without sticking to wound, doesn't hurt.

Here's why: The pad in the Curad adhesive bandage is the exclusive new Telfa.

Telfa is "the mercy dressing" that the nation's leading hospitals are using to prevent damage to healing skin tissue... speed wound recovery.

It has a plastic surface with scores of tiny holes in it that does the trick—allows wound to drain, but doesn't stick to the scab. So when you take it off, it won't reopen the cut.

Don't take a chance on hurting your children. Get a new Curad (the waterproof plastic bandage with germ-fighting medication right in the pad, too).

Bauer & Black
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How America  eats

Ice Cream In

By CLEMENTINE PADDLEFORD

This Week Food Editor

It's just one of the delicious dishes served in the State of Washington's Davenport Hotel

I traveled northwest thinking to eat forthright foods of masculine directness, this being the last stronghold of man's America. I visioned steaks thick as two fists. I dreamed of barbecued fresh salmon and of whatever goes with the cowpunching, lumberjacking, sourdough fare. Purposely I had chosen the Davenport Hotel in Spokane as headquarters—reported one of the finest hotels in the state of Washington. I knew a bit of its history.

Shortly after the great fire in 1889 an ambitious young fellow, Louis Davenport, set up a wagon restaurant to help feed construction men rebuilding the city. A few weeks later he acquired a canvas top for his restaurant and moved the wagon across the street to the present site of today's Hotel Davenport. Eventually a permanent building was erected. Here we figured to find the State's representative foods—fresh, fresh salmon, thick, thick steaks, tiny oysters, big Dungeness crabs.

Ladies and gentlemen, we might as well be honest, what we found ourselves eating was Grand Hotel—it might be anywhere, but this was Madrid, Spain. Here was the Matador room, flames leaping from swords, meats à la sizzle. Even the ice cream sundaes came wreathed in smoke, the dish being served on a block of dry ice.

Flaming Kebabs And Lobster

Roast beef, barons of beef, young beef, not bull, were dispensed from the grill, carved elegantly by a high-hatted chef. Flaming kebabs came rollicking—so did flaming rock lobster, this imported from the East Coast.

Entrance to the restaurant is a small museum depicting the history of bull fighting. Wall posters advertise the fights of years past. A banderillero's cape, a matador's hat is wall panel decoration. Everything here was purchased from Bosaclás Cuevas, Madrid matador.



SMOKED SUNDAY: The cold, smoky block of dry ice gives a special aura to the food

A Cloud

You enter the dining room by a chute just as the bull arrives in the arena. The center feature is the grill with steaks and haunches of beef. A candle-lit room.

A red, red rose for each lovely lady, a flower to toss at the bull. But the bull is a haunch of beef ready for carving, so we wear the rose in our hair. After the main course a wet, hot, perfumed napkin to freshen the fingers before the dessert. Apparently in Spain you eat beef ribs in the hand.

The old Davenport was purchased back in 1954 by Western Hotels and three million dollars have been spent on its modern decoration. This is very much in character for the city of Spokane, where the old West fades into the world of today. Many of the daily luncheon recipes are home town favorites, as the three given here.

Beef Rouladen

2½ lbs. bottom round	1 tbsp. minced parsley
¼ lb. bacon, chopped	2 eggs, beaten
¼ lb. smoked ham, chopped	1½ cups bread crumbs
½ lb. hamburger	1 teaspoon salt
¼ c. chopped onion, sautéed	½ teaspoon pepper
	20 thin strips sweet pickle

Trim beef and slice in pieces about 3x5x¼-inch thick. Flatten with cleaver. Combine next nine ingredients for filling. Divide filling and place with pickle strips on each slice of beef. Roll, secure with toothpicks. Brown rolls in fat. Add gravy. Cover pan. Bake at 350°F. for 1½ hours, or until meat is tender, turning once. Yield: 10 portions.

Brown Burgundy Gravy

2 tbsp. butter or margarine	¼ cup flour
¼ pound celery, chopped	½ cup Burgundy wine
¼ pound onion, chopped	½ cup tomato purée
½ pound carrot, chopped	1 quart beef stock
½ leek, chopped	2 cloves, salt, pepper
1½ cloves garlic, minced	Pinch of thyme

Melt butter in heavy skillet. Add and sauté celery, onion, carrot, leek and garlic. Add flour blended in wine and purée. Add stock, seasonings. Cook until thickened.

Baked Minted Carrots

2 quarts carrot slices	½ cup brown sugar
1 teaspoon salt	6 tbsp. butter or margarine
	¼ cup chopped fresh mint

Place carrots in casserole. Sprinkle with salt and brown sugar; dot with butter. Sprinkle with mint. Cover. Bake at 350°F. for 1 hour and 10 minutes. Yield: 8 portions.

Spaghetti Milanaise

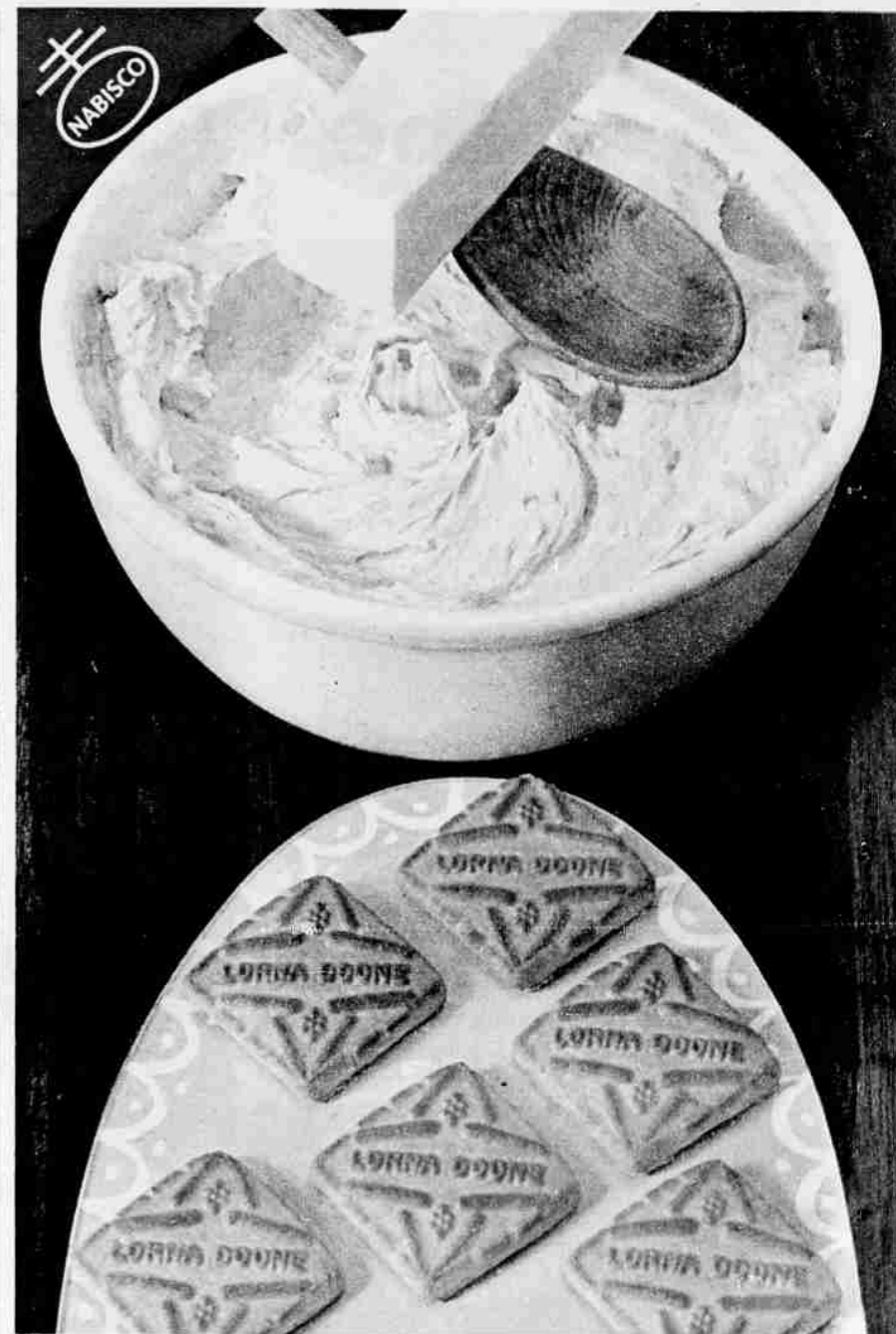
3 medium-sized onions, chopped
½ pound mushrooms, sliced
½ clove garlic, minced
2 tablespoons butter or margarine
½ pound tomatoes, peeled and cut coarsely
2 cups tomato purée
2 cups beef gravy
¼ pound dark meat of chicken, diced
¼ pound baked ham, diced
½ pound cooked tongue, diced
Salt and pepper

Sauté onions, mushrooms and garlic in butter. Add tomatoes, purée, gravy, chicken, ham, tongue. Cook 30 minutes. Season. Simmer 30 minutes. Serve hot over Parmesan Spaghetti. Yield: 8 to 10 portions.

Parmesan Spaghetti

1 pound spaghetti, cooked
6 tablespoons butter or margarine
6 tablespoons grated Parmesan cheese

Combine hot spaghetti, butter and cheese. **The End**



So many good things...like golden butter...

make this rich shortbread

LORNA DOONE



NABISCO VANILLA WAFERS
Light, golden, crunchy cookies, now packaged in cellophane so you can see the goodness!



NABISCO FANCY CRESTS
Topped by soft, fluffy mounds of marshmallow, sprinkled lavishly with coconut.

WHY STOP THE FUN WITH ONLY ONE? THEY'RE PURE NABISCO COOKIES!