

Will your older baby be jealous of your newborn?

Great new convenience
—screw-on caps

Tips for tiny manicures



When a new baby comes, your "old" baby needs special attention and understanding. If his nose gets out of joint a bit, that's normal. But you can do much to help prevent jealousy—or help him recover from it more quickly.

● Give your first-born fair warning (a month is usually plenty) that a new brother or sister is coming. Take him to see a little baby, so he won't be disappointed at his baby's size and lack of talents. Slip him a small present, too, when friends bring a gift to the newborn!

● If your youngster "acts like a baby" (wants a bottle, talks baby talk)—a common whim at this time—treat it casually, and occasionally go along with his game. But remember to compliment the *grown-up* things he does—things the new baby can't do!

● Let him "help" with the baby when he wants to—but give the newcomer as much care as you can when the older child is busy elsewhere. And, remember, your toddler or pre-schooler is *not* old enough to be left alone safely with your baby!

● Heads-up viewpoint may start with chin-lifts in the early days, chest-lifts late in the second month. By four or five months, baby's doing real push-ups—the better to enjoy what goes on around his house! He'll also enjoy Heinz Meat-and-Vegetable combinations—wonderful "appetizers" such as Vegetables and Ham, Vegetable Egg Noodles and Chicken, Vegetables and Beef. Both Strained and Junior versions.

● Trimming baby's nails is safest when he's snoozing. Clip tiny nails short so he won't scratch himself—and use blunt-end scissors, of course.



● New twist to an old favorite: Heinz is first to bring you screw-on caps—now on most Heinz Strained Baby Food jars and many Junior varieties! These convenient caps—so easy to open and reseal airtight—are extra effective for keeping baby's second helpings moist and tasty in your refrigerator. Another development of Heinz new multimillion-dollar Research Center, which is devoted to guarding your baby's health and well-being.

● Do you know what your baby can get only from Heinz? Many delicious exclusive dishes, such as Tutti-Frutti—a blend of apricot, orange and pineapple—the fruits babies love best. Or hearty, new Heinz Strained and Junior Spaghetti, Tomato Sauce and Meat.



First with screw-on caps

HEINZ Baby Foods

Over 100 strained and junior varieties...including meats, cereals, juices

CHOWDER (Continued)

TROPICCHOCOLATE WAFERS



TO PREPARE: 20 MIN.

TO BAKE: 5-8 MIN.

- 1½ cups sifted flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup cocoa
- ½ cup butter
- ½ teaspoon vanilla extract
- 1 cup firmly packed brown sugar
- 1 egg, well beaten
- ¾ cup flaked coconut

1. Sift together the flour, baking soda, salt, and cocoa. Set aside.
2. Cream together the butter and vanilla extract until butter is softened. Add brown sugar gradually, creaming until fluffy after each addition. Add beaten egg in thirds, beating well after each addition.
3. Mixing until well blended after each addition, add dry ingredients in fourths to creamed mixture. Stir in the coconut. Chill in refrigerator until easy to handle. Shape dough into 2 rolls about 1½ in. in diameter. Wrap each roll in waxed paper. Chill several hours or overnight.
4. Remove roll of dough from refrigerator as needed. Cut into ¼-in. slices. Transfer slices about 1½ in. apart onto lightly greased cookie sheets.
5. Bake at 400°F 5 to 8 min. Remove cookies to cooling racks.

About 5 doz. cookies

DRESSY TEA

TO PREPARE: 15 MIN.

- 1 qt. freshly drawn water
- ½ cup sugar
- 4 whole cloves
- 1 stick cinnamon
- 2 rounded teaspoons tea or 2 prepared tea bags
- 1 cup orange juice

1. Combine water, sugar, cloves, and cinnamon in a 2-qt. saucepan. Set over medium heat and stir until sugar is dissolved. Increase heat and bring mixture to boiling.
2. Put tea into preheated teapot. Pour the spice mixture into the teapot. Cover and let tea brew 3 to 5 min.
3. Heat orange juice until hot. Strain tea and return to teapot. Mix in the hot orange juice. Serve hot with orange or lemon slices.

About 6 servings

BLACK BOTTOM BAKED CUSTARD

TO PREPARE: 20 MIN.

TO BAKE: 25 MIN.

- 1 cup (6 oz. pkg.) semisweet chocolate pieces
- 2 tablespoons cream
- 3 cups milk
- 3 eggs
- ¼ cup sugar
- ¼ teaspoon salt

1. Sprinkle ⅔ cup of the semisweet chocolate pieces over bottom of a greased 1½-qt. casserole. Set casserole in pan of hot water in a 350°F oven until chocolate pieces are soft. Remove from oven. Add cream and with back of a spoon spread evenly over bottom and two-thirds up sides of the casserole. Cool.
2. Put milk and remaining ⅓ cup of the chocolate pieces in top of a double boiler. Set over simmering water and heat until milk is scalded (just until a thin film appears).
3. Beat eggs slightly. Blend in sugar and salt. Gradually add scalded milk mixture, stirring vigorously and constantly; stir until sugar is dissolved. Pour into casserole.
4. Bake in boiling water bath at 350°F about 25 min., or until a silver knife comes out clean when inserted halfway between center and edge of casserole.

About 6 servings

For Boiling Water Bath—Set a deep pan on oven rack and place filled casserole in pan. Pour boiling water into pan to level of mixture in casserole.