

Work Sans Elbow Grease

Don't let layer upon layer of old dirt-embedded wax dim the luster of your linoleum, vinyl, tile or other non-wood floors. Perhaps you have had unsatisfactory experiences with wax removers that make you suspicious of all removers, but have you learned yet about a new one on the market?

This is a "speed-demon" in the remover line. It takes just five minutes, no scrubbing, to soften the old wax, ready for removal. new five-minute liquid remover directly from the plastic bottle to your floor, spread with cloth or sponge, paying especial attention to the edges of the floor and the corners, wait not more than five minutes and while floor is still chopped walnuts and broiled un-wet wipe up dirt and old wax.

An unusually heavy wax coat on a floor that possibly has been neglected, may need a second application.

Then . . . just rinse with clear water and wipe dry. All scraping is eliminated and the floor really comes clean.

Apply one or two new coats of wax and admire your work.

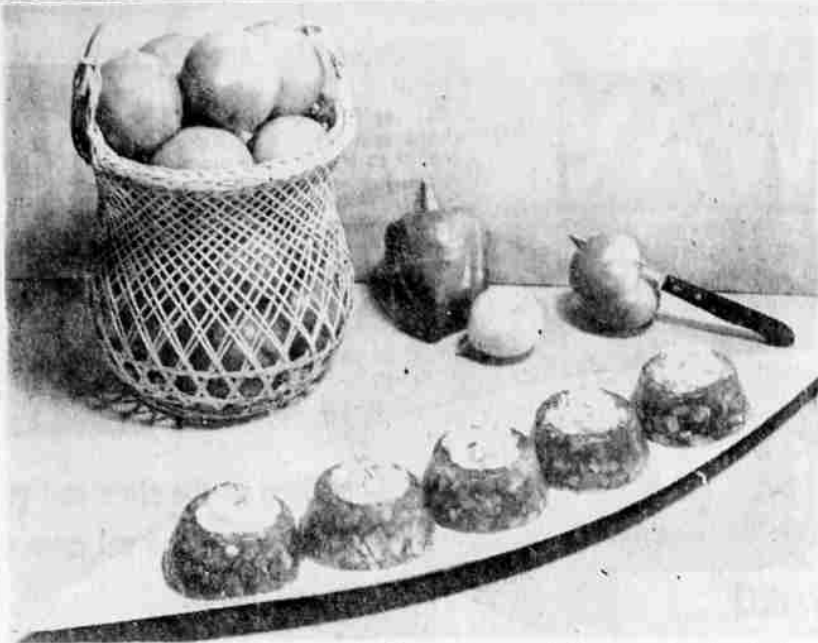
This remarkable time-saver is now on grocer's shelves.

BREAKFAST MUFFINS

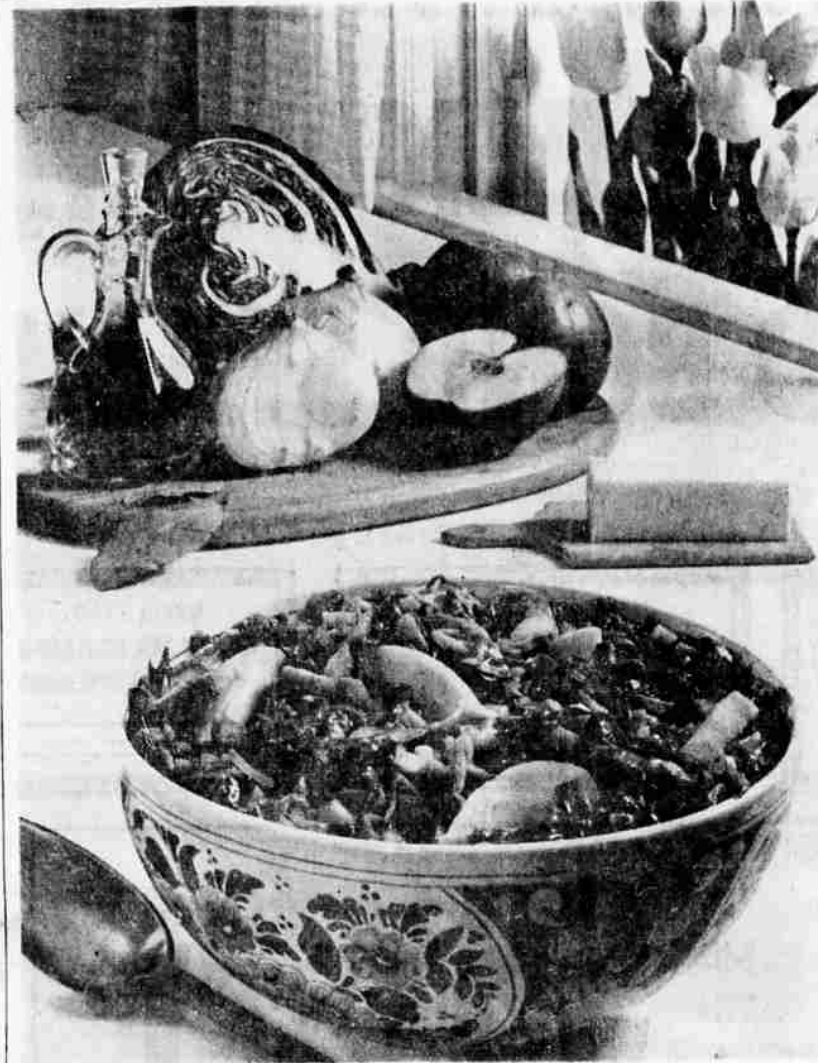
Those oh-so-good English muffins taste even better when split and spread with a mixture of honey, butter, and cinnamon.

Placed on a cookie sheet, spread side up, they're sprinkled with minutes and while floor is still chopped walnuts and broiled un-wet wipe up dirt and old wax.

der medium heat for 5 minutes.



TOMATO RELISH SALADS are refreshing with natural flavors and crisp texture. Here tomatoes, sun-ripened to a rich color, are diced with green peppers, onion and celery and combined in a base of bouillon and unflavored gelatine. The gelatine introduces no flavor of its own, but protects and blends the relish goodness of this new and novel salad.



RODE COOL, as it is known to the Dutch, is a spicy blend of apples and cabbage, a dish which, unlike the tulips shown here is definitely in season. Red cabbage is plentiful and reasonably priced.

SPICED RED CABBAGE LIKED BY EXPERTS

Food experts from many parts of the world agreed at a recent food conference in New York City that a Dutch menu including Spiced Red Cabbage that was presented was among the top 10. The one printed here was the one

CHICKEN SALAD

Chicken salad pagoda style is easy to prepare. Combine three cups diced, cooked chicken meat with two cups diced celery, 1 well drained can bean sprouts and 1/2 cup of finely chopped green pepper. Add just enough French style dressing to hold ingredients together. Toss lightly. Chill about 15 minutes and serve in crisp lettuce cups.

DUTCH MENU

- Vegetable Soup
 - Pickled Beef
 - Spiced Red Cabbage
 - Boiled Potatoes
- SPICED RED CABBAGE**
- 3 cooking apples
 - 1/2 cup chopped onion
 - 1/2 cup margarine
 - 1 medium red cabbage, finely shredded
 - 1 tablespoon sugar
 - 1 tablespoon salt
 - 2 whole cloves
 - 2 bay leaves
 - Dash of cinnamon
 - 1/4 cup vinegar
 - 1/2 cup water

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TURKEY-STUFFING PANCAKES

Pamper them with pancakes—turkey stuffing pancakes—on a chilly morning or for Sunday supper. Combine 1 cup finely chopped, cooked chicken or turkey with 2 melted butter and 1/2 cup chopped cups baked stuffing made from apple. Spread over bottom of a enriched bread. Add 1/4 teaspoon, shallow baking pan and place each, of dry mustard and Worcestershire sauce, plus 2 beaten mixture. Bake at 400 degrees for eggs. Form into 8 pancakes. 15 minutes. Let stand in pan for 5 minutes. Serve with hot mush—the oven. Then invert pan and room or turkey gravy.

APPLE ROLL

Turn brown 'n' serve dinner rolls bottom up when you want a tasty apple treat. Combine 1/2 cup brown sugar spiced with cinnamon and nutmeg, 2 tablespoons melted butter and 1/2 cup chopped cups baked stuffing made from apple. Spread over bottom of a enriched bread. Add 1/4 teaspoon, shallow baking pan and place each, of dry mustard and Worcestershire sauce, plus 2 beaten mixture. Bake at 400 degrees for eggs. Form into 8 pancakes. 15 minutes. Let stand in pan for 5 minutes. Serve with hot mush—the oven. Then invert pan and room or turkey gravy.

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