



HOW ABOUT A "WEENY WITCH" party to keep the small fry off the streets and out of the neighbor's hair? There'll be no end of fun for the guests, and a minimum of effort to get ready. The Weeny Witch is just a skinless frankfurter wearing the traditional witch's cap and cape and mounted on a tiny broomstick. Ask your butcher for the Weeny Witch party book for other ideas. Serve the frankfurters with carrot sticks and canned shoestring potatoes. Be sure to use ingenuity in table decorations and provide plenty of games.

CHEESE OMELET

6 eggs (separate two)
24 cheese flavored crackers (finely rolled, about 1 cup)
1/4 cup milk
1/4 tsp. pepper
2 tbsp. butter or margarine
Separate two eggs and beat the whites until soft peaks form. Set aside. Beat the two egg yolks and remaining four eggs together. Stir in cheese-flavored cracker crumbs, milk and pepper. Melt butter or margarine in a 10-inch skillet. Pour in egg mixture. Cook over low heat 15 minutes. Finish cooking in moderate oven (350 degrees) until top is slightly browned, about 15 minutes. Make a 1/2 inch deep crease across center of omelet. Fold in half and roll out of skillet onto a serving plate. Garnish with hot tomato sauce. Makes four servings.



A CHEESE OMELET made without cheese. This one gets its flavor from cheese-flavored crackers. Top it with a hot tomato sauce for a hearty dish to start the day.

Milks Reduces Nervous Tension

Harried housewife or business tycoon, have you found yourself lately giving a lot of thought to joining the tranquilizer brigade? It's not surprising considering the hectic pace we find ourselves setting, but there's a strong possibility your solution is simpler, less expensive and less drastic. Milk — just plain, good, old-fashioned milk you sometimes forget about or think it's only important for kids — is providing a midday lunch lift and relaxation for more and more frantic moderns. And it doesn't take a prescription!

After all, if you oversleep a bit, grab just a quick cup of coffee before taking off for the office or on errands, then toss off another cup or two during the morning, you're likely to reach lunchtime a little frazzled around the edges and a likely candidate for a budding ulcer. That's where milk comes in.

Everyone knows milk is the most soothing and nourishing food for the ulcer patient, but more are beginning to see its value as a sort of preventative and midday pick-up.

You'd better try to change your habits and get up in time for a good breakfast, too. But in the meantime, remember milk tastes better and is a lot easier to take than a pill—and better for you!

Use Olives For Flavor

Ripe olives are simply wonderful to dress up some family favorite for company. Black and Gold Salad, for example, is a variation of shredded carrot salad, brightened up with chopped parsley and given full-bodied flavor with glossy ripe olives. Keep this combination in mind for holiday entertaining.

BLACK AND GOLD SALAD
1 cup ripe olives
1 cup shredded carrot
1/2 cup chopped parsley
1/4 cup chopped onion
1/2 cup mayonnaise
Salt
Salad greens
Cut olives in wedges. Combine with carrot, parsley, onion and mayonnaise. Add salt to taste. Serve on garnished salad plates. Makes 4 servings.



WANTED

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MEATLOAF RING

Pretty Dessert

For an honest-to-goodness glamour dessert to serve friends and family some autumn evening, try these attractive Harvest Moon Tarts. You'll find the men will enjoy their rich, tangy flavor and the women will ask you how you made them.

And that's easy. You simply start things off with a package of vanilla pudding mix. Add apricot whole fruit nectar, a bit of powdered ginger, lemon rind and juice. After this has cooked and cooled, fold in whipped cream; and then fold in crisp, juicy grapes. Heap into baked tart shells and garnish with toasted coconut. The reddish grapes in the apricot-colored filling bring the meal to a colorful—and perfectly delicious—close.

HARVEST MOON TARTS

2 cups Tokay grapes

1 (3 1/4-ounce) package vanilla pudding mix
2 cups apricot whole fruit nectar
1/4 teaspoon powdered ginger
1/2 teaspoon grated lemon rind
2 tablespoons lemon juice
1/2 pint whipping cream
2 tablespoons sugar
8 (3-inch) baked tart shells
Toasted coconut for garnish
Rinse and drain Tokays; halve and remove seeds. Combine pudding mix with nectar and ginger. Cook, stirring constantly, until pudding thickens and boils. Stir in lemon rind and juice. Set aside to cool thoroughly. Whip cream with sugar until stiff. Fold whipped cream into cold pudding mixture. Fold in Tokays. Heap lightly into tart shells. Garnish with toasted coconut and chill until firm.
Makes 8 (3-inch) tarts.



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BORDEN'S Mayonnaise
VERY Big on FLAVOR

Tasty Idea For Meatloaf

New ways to prepare meatloaf are always welcome and this one in the mail this week from a cracker company is different and appealing. Well-blended flavors make it one of the best. To make the meal complete serve with buttery mashed potatoes and mixed vegetables.

MEATLOAF RING

2 pounds ground beef
About a dozen salty crackers (crushed)
1 tsp. thyme
2 tbsp. minced parsley
1 small onion, chopped
1/4 cup ketchup
6 oz. can of mushroom stems and pieces
2 eggs beaten

Mix all ingredients. Pack lightly into oiled 1 quart ring mold. Bake in moderate oven (350 de-

grees) 35 minutes. Turn out on serving plate. Fill center of ring with mashed potatoes and top with generous chunk of butter. Serve with mixed vegetables. Serves 6 to 8.

Americans consumed more beer in 1959 than in any previous year in history. U.S. brewers sold a total of 67,622,845 barrels of beer and ale last year, an increase of over three million barrels over 1958.

TOP COAT
Give your home-made coffee cake a new "top coat" by mixing together 4 tablespoons flour, 1-3 cup sugar, 1/4 teaspoon salt, 1 teaspoon cinnamon, 1 1/2 cups wheat and barley kernels. Then cut in 1-3 cup butter or margarine, add 1 tablespoon molasses, mix well. Sprinkle mixture on top of coffee cake batter. You have enough to cover a 9x9x2-inch cake.

STOCK your FREEZER and SAVE!



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Spinach Tip Top - Del Monte No. 2 1/2	.25	5/1.00	.25	
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Chili Con Carne Dennisons 15 1/2-oz. tin	.29	4/1.00	.16	
Pineapple Juice Vitagold 46-oz. tin	.31	4/1.00	.24	
Tuna Warranty - Solid Pack No. 1/2 tins	.29	5/1.00	.45	
Grated Tuna Sea Call No. 1/2 tin	.23	6/1.00	.38	
Chili Beans Market No. 300	.13	9/1.00	.17	
Ripe Olives Golden 7 1/2-oz. tin	.29	5/1.00	.45	
Pork & Beans Market No. 2 1/2	.23	5/1.00	.15	
Fruit Cocktail Del Monte No. 303	.27	4/1.00	.35	
Mandarin Oranges Del Monte 11-oz.	.29	4/1.00	.16	
Sauerkraut Del Monte No. 303	.17	6/1.00	.02	
Peaches Del Monte No. 2 1/2	.33	4/1.00	.32	
Prune Juice Quarr	.49	2/	.79 .18	
Sliced Pineapple Del Monte No. 2	.39	3/1.00	.17	
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