

WHAT DO DOCTORS DO FOR TENSE NERVOUS HEADACHES?

3 out of 4 recommend the ingredients in ANACIN® for headache pain



WHEN you suffer pain from headache, neuritis or neuralgia, why not take what most doctors recommend—the ingredients in Anacin for fast relief! Here is why Anacin gives such superior pain-relief. Mere aspirin or even aspirin with buffering contains only one pain reliever. They have no special medication to relax your nervous tension. Anacin contains a number of medically proven ingredients, including special medication that not only relieves pain incredibly fast, but also relaxes tension and releases painful pressure on nerves. Anacin Tablets are safer, too. They have a smoother action and do not irritate or upset the stomach. Buy Anacin today!

Why ANACIN gives more complete PAIN-RELIEF



Most headaches are caused by tension that presses on nerves and results in headache pain. Tension headaches call for the special medication in Anacin. Unlike aspirin or buffered aspirin which contains only one pain reliever and has no special medication to relax tension—Anacin contains medication that (1) relaxes tension (2) releases pressure on nerves (3) relieves pain fast. That's why Anacin gives a better total effect—more complete pain relief.

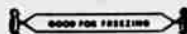


FOR FAST, FAST, FAST RELIEF!

AMERICAN TRADITION

(Continued)

Parker House Rolls



TO PREPARE: 30 MIN. TO BAKE: 15-20 MIN.
(Allow time for rising)

- 1 cup milk
- 2 pkgs. active dry yeast
- ½ cup warm water (110°F to 115°F)
- ½ cup sugar
- 6 tablespoons shortening
- 2 teaspoons salt
- 6 to 7 cups sifted flour
- 2 eggs, well beaten
- Melted butter

1. Scald milk by heating in top of double boiler over simmering water just until a thin film appears.
2. Meanwhile, soften yeast in warm water. Let stand 5 to 10 min.
3. Pour the scalded milk over sugar, shortening, and salt in a large bowl. When lukewarm, stir mixture and blend in 1 cup of the flour, beating until smooth. Stir softened yeast and add, mixing well. Add about one-half of the remaining flour to the yeast mixture and beat until very smooth. Beat in the eggs. Then beat in enough remaining flour to make a soft dough. Turn dough onto a lightly floured surface; allow to rest 5 to 10 min.
4. Knead dough until smooth and elastic, 5 to 8 min. Form into a large ball and place it in a greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and clean towel; let rise in warm place (about 80°F) until dough is doubled, about 1 hr.
5. Punch down dough with fist; pull edges in to center and turn completely over in bowl. Cover and let rise again until almost doubled, about 45 min. Again punch down the dough and turn it onto a lightly floured surface. Cover and allow to rest 5 to 10 min.
6. For shaping, use about one-half of the dough at a time, rolling it ¼ in. thick. Brush with melted butter. Cut with a lightly floured 2½-in. round cutter. Make a crease with handle of wooden spoon not quite in the center of round. Fold larger side over smaller; press edges together at each end of crease. Place rolls about 1 in. apart on lightly greased baking sheets. Brush with melted butter. Let rise again 15 to 25 min., or until dough is light.
7. Bake at 425°F 15 to 20 min.

About 4½ to 5 doz. rolls

Hermits

TO PREPARE: 25 MIN. TO BAKE: 7 MIN.

- 2 cups water
- 1 cup dark seedless raisins
- 2½ cups sifted flour
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¼ cup butter
- 1½ cups firmly packed brown sugar
- 3 eggs, well beaten
- 1 cup walnuts, chopped

1. Bring water to boiling. Add raisins and again bring water to boiling. Pour off water and drain raisins on absorbent paper. Coarsely chop raisins and set aside.
2. Sift flour, baking soda, salt, and spices together. Set aside.



3. Cream butter until softened. Add brown sugar gradually, creaming until fluffy after each addition. Add eggs in thirds, beating thoroughly after each addition. Mixing until blended after each addition, add dry ingredients in fourths to creamed mixture. Mix in the raisins and walnuts.
4. Drop dough by teaspoonfuls about 2 in. apart onto lightly greased cookie sheets.
5. Bake at 400°F about 7 min., or until lightly browned. About 8 doz. cookies

Corn-Gold Fritters

TO PREPARE: 20 MIN. TO DEEP FRY: 2-3 MIN.

- 1½ cups sifted flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 eggs, well beaten
- ½ cup milk
- 1 teaspoon Worcestershire sauce
- 1 teaspoon shortening, melted
- 1 12-oz. can whole kernel corn, drained
- Hydrogenated vegetable shortening, lard, or cooking oil for deep frying

1. Sift flour, baking powder, salt, and pepper together into a bowl. Set aside.
2. Blend eggs, milk, and Worcestershire sauce together thoroughly. Blend in the melted shortening.
3. Make a well in center of dry ingredients. Add liquid mixture all at one time and beat only until combined. Mix in the corn.
4. Heat fat to 365°F. Drop batter by tablespoonfuls into the hot fat. Deep fry only as many fritters as will float uncrowded one layer deep in fat. Deep fry 2 to 3 min., or until golden brown. Drain fritters over fat for a few seconds before removing to absorbent paper. Serve hot with maple syrup. About 6 servings

Creamy Cabbage Slaw

TO PREPARE: 20 MIN.
(Allow time for chilling cabbage)

- 4 cups shredded cabbage (about 1 lb.)
- ½ cup mayonnaise
- 3 tablespoons thick sour cream
- 2 teaspoons cider vinegar or lemon juice
- 1 teaspoon prepared mustard
- 2 drops Tabasco
- ¼ teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon celery seed

1. Put cabbage into a bowl, cover, and chill.
2. Blend together the mayonnaise, sour cream, vinegar, mustard, Tabasco, and a mixture of the remaining ingredients. Chill.
3. Before serving, pour the dressing over the cabbage; toss lightly until cabbage is well coated. About 8 servings

Tart Cabbage Slaw

- Use 3 cups finely shredded cabbage. Toss lightly with a mixture of 2½ tablespoons cider vinegar, 1 teaspoon grated onion, 1 tablespoon sugar, 1 teaspoon salt, and ½ teaspoon black pepper.