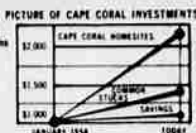


GRAPHIC GROWTH PICTURE OF CAPE CORAL INVESTMENTS

showing how it has outperformed other forms of investments.



read what **BILL STERN**
Dean of American Sportscasters
says about **WISE INVESTING**

"IF you had invested \$1,000 in a savings account in January, 1958, it would be worth \$1,090 today!

"IF you had invested \$1,000 in common stocks in January, 1958, it would be worth \$1,399.32 today!

"But IF you had invested \$1,000 in a CAPE CORAL HOMESITE in January, 1958, you would be the owner of a choice homesite that sells for \$2,240 today!

"YOU INVEST IN YOUR HAPPINESS... AND IN FLORIDA'S FABULOUS FUTURE... WHEN YOU INVEST IN Florida's Waterfront Wonderland CAPE CORAL"

"Actually more money has been made in real estate than in all other forms of investment combined. And when your investment is in highly desirable, improved land—like a Cape Coral homesite—you combine safety with growth potential. You have but to see the many civic improvements, the miles and miles of paved streets and wide waterways, the hundreds of magnificent homes—to know that an investment in Cape Coral is a wise and promising one indeed!"

Homesites in new section are now available at **OPENING PRICES!**

- CAPE CORAL challenges comparison
- CAPE CORAL invites inspection
- CAPE CORAL HOMESITES are sold on merit alone for as little as

\$20 down, monthly

If you cannot visit this "Waterfront Wonderland" in person, TAKE ONE MINUTE TO PROVE CAPE CORAL IS FOR YOU!

Send for your free copy of "THE CAPE CORAL STORY"

CHAMBER OF COMMERCE MEMBER
Lee County, Ft. Myers, Dade County, Florida State

FISHERMEN! ENTERTAINING ANNUAL TOURNAMENT FABULOUS PRIZES, FUN!

ON THE CALOUSHATCHER RIVER (OPPOSITE FT. WORTH)

Gulf Guaranty Land and Title Co., Dept. 85W
Gulf Guaranty Bldg., Cape Coral, Florida
Please rush me FREE copy of "THE CAPE CORAL STORY" in full color details on Fishing Tournament

Name _____
Address _____
City _____ Zone _____ State _____

PROPORTION-IZED®
Half-Size
FASHION CATALOG
FREE



Everything for you who wear half-size! Shop by mail from the Hayes Catalog of Fashions, sizes 12½ to 26½. They're all Proportion-ized to fit your half-size figure perfectly. You'll enjoy much better fit, truly youthful smartness—plus really LOW money-saving prices.

Fashion favorite houndstooth-checked Dress with graceful details—black grosgrain ribbon and sparkling buttons accent the front bodice. Of lightest printed Cotton, it's a crisp charmer. And only \$3.98! Others \$2.98 to \$19.98. Coats from \$17.98. Also suits, slacks, sportswear, underwear, shoes and more.

Mail coupon for your FREE Hayes Half-Size Catalog.

\$3.98

SIZES 12½ TO 26½

Hayes CATALOGUE
INDIANAPOLIS, INDIANA

Please rush FREE Hayes Catalog. (417)

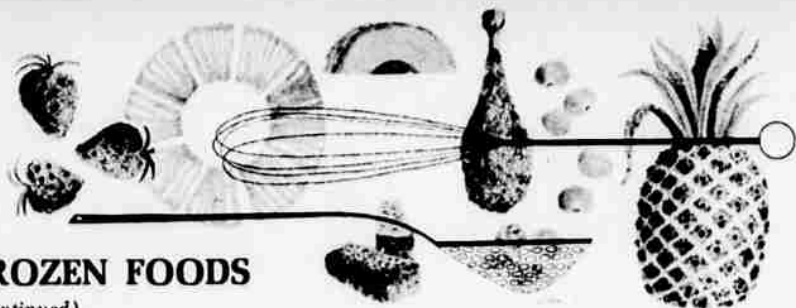
Name _____
Address _____
Post Office _____ Zone _____ State _____

ELECTRIC CIGARETTE LIGHTER—79¢



No wick, no lighter fuel needed! A quick flick of the switch and secret panel opens to provide an instant light for your cigarette, regardless of wind or weather. In leather-like, hand-somely engraved metal case, with built-in flashlight. Smart, convenient for him or her. Works on 2 pen light batteries obtainable anywhere.

79¢ ea. post.—2 for \$1.50 post.
Send check or M.O. Satisfaction Guaranteed.
A1-19 Spencer Bldg.
SPENCER GIFTS Atlantic City, N. J.



FROZEN FOODS
(Continued)

Half-Hour Meal

TO PREPARE AND COOK: 30 MIN.

- 1 10-oz. pkg. frozen lima beans
- 1 lb. bulk pork sausage
- 3 tablespoons finely chopped onion
- ¼ cup water
- ¼ teaspoon ground nutmeg
- ¼ teaspoon marjoram
- 1 tablespoon flour
- 1 4-oz. can sliced ripe olives, drained
- 1 cup thick sour cream

1. Cook lima beans according to directions on the package; drain, reserving liquid.
2. Meanwhile, put the sausage into a skillet and separate into pieces. Add onion and water, cover, bring to boiling, and simmer 10 min. Drain off the drippings.
3. Blend the nutmeg and marjoram into mixture in skillet. Stir in a mixture of the flour and reserved bean liquid; bring to boiling and boil 1 to 2 min. longer, stirring constantly. Mix in the lima beans and olives. Blend in the sour cream gradually; heat thoroughly (do not boil). Serve at once. About 4 servings

Creamy Brussels Sprouts Soup

TO PREPARE: ABOUT 10 MIN.

- 1 10-oz. pkg. frozen Brussels sprouts, thawed and cut in halves
- 1 cup thick sour cream
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1½ cups chicken stock or broth

1. Combine Brussels sprouts, sour cream, salt, and pepper in blender container. Blend. Add chicken stock; blend.
2. Heat thoroughly (do not boil) and serve; if desired, garnish with parsley or water cress. About 8 servings

Sparkling Fruit Refresher

TO PREPARE: 10 MIN.

- 1 16-oz. pkg. frozen whole strawberries, just thawed
- 1 6-oz. can frozen orange juice concentrate
- 1 6-oz. can frozen lemonade concentrate
- 3 cups cold water
- 2 drops red food coloring
- 1 12-oz. bottle ginger ale, chilled
- 1 pt. orange sherbet

1. Combine frozen concentrates and water in a punch bowl; stir until well blended. Mix in food coloring and ginger ale.
2. Add strawberries (including sirup) to the punch. Float scoops of sherbet on punch and serve immediately. About 12 servings

Spinach Amore

TO PREPARE: 25 MIN.

- 1 10-oz. pkg. frozen chopped spinach, thawed and thoroughly drained
- 1 egg, beaten
- 1 cup small-curd cream-style cottage cheese, drained
- ½ cup flour
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons cooking oil
- 2 tablespoons grated onion
- 2 tablespoons shredded Parmesan cheese
- 2 fat for deep frying

1. Mix spinach into beaten egg; add cottage cheese, flour, salt, pepper, cooking oil, onion, and cheese. Blend well.
2. Heat fat to 380°F. Drop spinach mixture by tablespoonfuls into heated fat; fry on both sides until crispy brown. With a slotted spoon, remove from fat to absorbent paper. Serve at once. About 1½ doz.

Spicy Peach Salad Mold

TO PREPARE: 20 MIN. TO CHILL: 2-3 HRS.

- 2 12-oz. pkgs. frozen sliced peaches, thawed and drained (reserve sirup)
- 1 teaspoon grated lemon peel
- 5 whole cloves
- 2 3-in. cinnamon sticks
- 1 3-oz. pkg. lemon-flavored gelatin
- ¼ teaspoon salt
- 1 7-oz. bottle ginger ale, chilled

1. Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); set aside to drain on absorbent paper.
2. Add enough water to the reserved peach sirup to make 1¼ cups liquid. Pour liquid into a saucepan and add the lemon peel, cloves, and cinnamon. Bring to boiling, stirring occasionally. Boil 5 min. Strain contents of saucepan; if necessary, add hot water to make 1 cup liquid.
3. Pour hot liquid into gelatin in a bowl. Stir until gelatin is completely dissolved. Blend in salt and ginger ale. Chill in refrigerator, stirring occasionally, until mixture is slightly thicker than consistency of thick, unbeaten egg white.
4. Cut peach slices into halves, blend into gelatin and turn into mold. Chill until firm. Unmold onto a chilled serving plate. About 6 servings

Fish Stick Special

TO PREPARE: 20 MIN. TO HEAT: 15-20 MIN.

- 1 8-oz. pkg. frozen fish sticks
- ¼ cup chopped toasted almonds
- 1 cup (about 4 oz.) grated Cheddar cheese
- 2 tablespoons chopped onion
- ¼ cup milk
- ½ cup chopped sweet mixed pickles
- 2 tablespoons buttered dry bread crumbs

1. Arrange fish sticks in a shallow baking dish. Mix the remaining ingredients except bread crumbs and spoon over fish. Top with crumbs.
2. Heat in a 425°F oven 15 to 20 min. About 4 servings

A Brand Name is a maker's reputation

If your NAILS BREAK OR SPLIT

KNOX Unflavored GELATINE

CORRECT THEM THIS MEDICALLY PROVED WAY. Just drink one daily envelope of Knox Unflavored Gelatine (115-120 grains, about 5¢) in fruit or vegetable juice, bouillon or water. Published clinical studies—using Knox, and Knox alone—show 7 out of 10 women have success. Mostly within 90 days. Avoid imitations. Your doctor will tell you.

PHYSICIANS: Reprints of all published medical studies on request.

© 1961 Knox Gelatine, Inc., Johnstown, N. Y.