

What do DOCTORS do when they have HEADACHE PAIN?

A SURVEY SHOWS MANY DOCTORS TAKE THE FAST, PAIN-RELIEVING INGREDIENTS IN ANACIN®. IN FACT, 3 OUT OF 4 DOCTORS RECOMMEND THIS SAME TYPE RELIEF TO THEIR PATIENTS.



ANACIN gives fast, long-lasting and—more complete pain relief than aspirin or aspirin with buffering. You see, Anacin is like a doctor's prescription. That is, Anacin contains *not* just one but a combination of *three* medically proven ingredients. Anacin gives you extra medi-

cation that not only promptly relieves pain but also its nervous tension, pressure, and depression. And Anacin Tablets are *safe*—they may be taken as directed as often as needed without irritating or upsetting the stomach. See if Anacin doesn't *work better* for you.

Why ANACIN gives fast—more complete relief than aspirin or any buffered aspirin

 ASPIRIN CONTAINS ONLY ONE PAIN-RELIEVER

 BUFFERED ASPIRIN CONTAINS ONLY ONE PAIN-RELIEVER

 But ANACIN is a combination of 3 medically approved ingredients. Anacin not only relieves pain but also its nervous tension, pressure and depression. Change to Anacin for more complete pain relief!



CHEESE, PLEASE!

(Continued from page 8)

Dutch Apple Pie

TO PREPARE: 30 MIN. TO BAKE: ABOUT 45 MIN.

- Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)
3 to 4 (about 1 lb.) tart cooking apples
1 cup sugar
3 tablespoons flour
½ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1 egg, slightly beaten
1 cup whipping cream
1 ½ teaspoons vanilla extract
4 teaspoons butter
½ cup (about 2 oz.) walnuts, coarsely chopped
¾ cup (3 oz.) shredded sharp Cheddar cheese

1. Prepare pastry shell (do not bake) and set aside.
2. Wash, quarter, core, pare, and thinly slice the apples. Turn apple slices into pastry shell.
3. Mix together the sugar, flour, salt, and spices.
4. Blend together the egg, cream, and extract. Add sugar mixture gradually, mixing well; pour over apples. Dot with butter. Sprinkle nuts over top.
5. Bake at 450°F 10 min. Reduce heat to 350°F and bake 35 to 40 min. longer, or until apples are tender and top is lightly browned.
6. Remove from oven and immediately sprinkle cheese over top. Serve warm with whipped cream. One 9-in. pie

Good Resolutions Dip

TO PREPARE: 10 MIN.

- 3 tablespoons icy cold water
2 teaspoons lemon juice
3 tablespoons nonfat dry milk
½ cup small-curd, cream-style cottage cheese
1 4 ½-oz. can deviled ham
2 tablespoons French dressing

Sprinkle dry milk over water and lemon juice in a bowl; whip until stiff. Fold in remaining ingredients. Turn into a serving bowl and garnish with a 1-in. border of finely minced parsley or chopped chives. Serve with assorted crisp crackers.

1 ¼ cups dip

Strawberry-Cheese Fluff

TO PREPARE: 20 MIN.

TO CHILL: 8 HRS.

- 1 10-oz. pkg. frozen sliced strawberries, thawed and drained (reserve sirup)
¼ cup cold water
1 tablespoon (1 env.) unflavored gelatin
1 cup thick sour cream
¾ cup small-curd, cream-style cottage cheese
4 oz. cream cheese, softened
¼ cup sugar
½ teaspoon salt
1 tablespoon lemon juice

1. Combine ¼ cup of the reserved strawberry sirup and the cold water in a small bowl. Sprinkle gelatin evenly over liquid. Let stand about 5 min. to soften. Dissolve completely by placing over very hot water.
2. Combine in a bowl the strawberries, reserved sirup, and remaining ingredients. Beat until thoroughly blended. Stir in the dissolved gelatin. Pour into a bowl and chill 8 hrs., or overnight.
3. To serve, spoon dessert into chilled sherbet glasses. Accompany with a selection of toppings, in small crystal bowls, such as whipped cream, crushed strawberries, and flaked coconut. About 6 servings

Here's a "Kiss That Cook, Love That Cook"

Cookbook That's Almost As Exciting As a Visit to New Orleans, Home of a Great Tradition of Fine Foods



Family Weekly brings you the secrets of famous New Orleans chefs and the heirloom recipes of proud homemakers. You'll enjoy Shrimp de Jonghe, Jambalaya, French Market Doughnuts, and more than 200 distinguished Creole dishes! You'll cherish the authentic recipes in

THE NEW ORLEANS CREOLE COOKBOOK*

YOURS FOR ONLY 50¢ EACH Postpaid

TO: FAMILY WEEKLY BOOKS, 153 N. Michigan Ave., Chicago 1, Ill.

Enclosed find \$_____ for which please send me postpaid _____ copies of "The New Orleans Creole Cookbook" @ 50¢ each. (No stamps or C.O.D. orders, please; satisfaction guaranteed or money refunded.)

Name _____

Address _____

City & State _____

Print or Write Legibly

*Repeat Offer

10

Family Weekly, October 15, 1961