

Remember the fun
you had with Balloons?



Balloons will thrill
your youngsters too!

NOW in NEW SHAPES,
NEW COLORS,
sealed FRESH
and CLEAN in
NEW
PACKS at
BEN FRANK-
LIN, SCOTT'S,
T.G. & Y. and
nearly variety
stores, drug
stores, and
supermarkets.



Get Party, Picnic and
Craft Booklets with ideas
for using balloons. Send
10c each — 25c for 3 to:
OAK, RAVENNA 2, OHIO.

Party
ideas

THE Shot-Saver BUSHWACKER

The stroke-saving shortie golf
club you've seen famous
pros use on TV

MAKES THE "IMPOSSIBLE
LIE" PLAYABLE

Only \$8.00
postpaid



When you face losing a penalty
stroke in a close match, when an
impossible lie leaves you no room to
swing a regular golf club, THE
BUSHWACKER lets you reach
down under tree branches, low
shrubs, overhanging ledges. The
shot you save may win the match!

A top-quality golf club in every
way, professionally designed and
manufactured. (A unique gift
idea!) Satisfaction guaranteed or
you may return THE BUSH-
WACKER for full refund within
15 days.

MORRIS GOODMAN ASSOCIATES
Dept. 69F, Box 279
Reading, Penn.

Enclosed find \$8.00 ☐ check or ☐
Money Order for which please send
THE BUSHWACKER postpaid to:

NAME _____
ADDRESS _____
CITY & STATE _____
STATE _____

House-Party Brunch



Chafing-dish scrambled eggs accompanied by Glazed Pork Sausage Patties and toasted English muffins
make an easy-on-the-hostess brunch combination.

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Party Scrambled Eggs

- 9 eggs
- 1 14½-oz. can (1½ cups) evaporated milk
- 1 teaspoon Worcestershire sauce
- Few drops Tabasco
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons snipped chives
- 2 tablespoons butter or margarine
- 1 3-oz. pkg. cream cheese, cut in small pieces

1. To the eggs in a bowl, add evaporated milk and the next four ingredients. Beat until light and foamy. Stir in the snipped chives.
2. Pour boiling water to a depth of about 1 in. into the outer pan of a 1½-qt. chafing dish; set over heat. Heat butter or margarine in the blazer (inner pan) over the hot water until completely melted.
3. Pour in egg mixture, cover, and cook for 15 min. without

stirring. Then stir once and continue cooking, covered, 15 min. longer.

4. Fold cream cheese pieces into the cooked eggs; cover and heat until cheese begins to melt, about 1 min.

6 to 8 servings

Glazed Pork Sausage Patties

- 1 lb. bulk pork sausage, shaped in patties about ½ in. thick
- ½ cup firmly packed dark brown sugar
- ½ teaspoon basil
- 4 teaspoons cider vinegar
- ½ teaspoon grated onion

1. Put sausage patties into large, heavy skillet; add 1 to 2 tablespoons water, cover, and cook slowly for 5 min.
2. Remove cover; pour off liquid. Add a mixture of the remaining ingredients and cook, turning patties frequently, until browned and glazed. Serve immediately.

6 to 8 servings