



PROTECTED

PROTECTED
against chafing, irritation.

PROTECTED
against odor.

PROTECTED
against telltale outlines.

PROTECTED
against embarrassment.

PROTECTED against loss of activity,
loss of freedom.

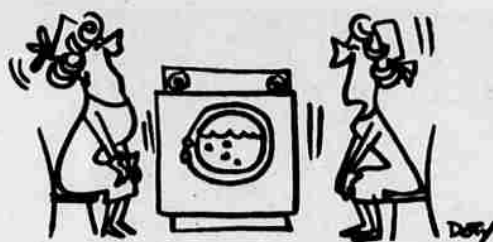
PROTECTED
against discomfort.

Yes, you're protected when you use Tampax® internal sanitary protection. Even the handy, hygienic container-applicator protects you. No wonder millions of smart young moderns use this way, the modern way.

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Good Clean Fun

In the laundromat the women chat
While their clothes are sloshed and swished.
And surely plenty of dirt comes out,
Including the dirt that's dished.

—Georgie Starbuck Galbraith

The wife of an American newspaperman
assigned to Moscow delayed joining him until
he could get an apartment there. After much
red tape, he succeeded but wrote his wife a
warning note:

"You had better brace yourself for some
pretty shabby surroundings—why, it would
fall apart if they removed the phone-tap
wires."

—George Berkhwell

A very dignified gentleman had picked up
his wife's shoes from the repair shop but was
in too much of a hurry to have them wrapped.
As he rushed homeward, a bystander saw the
shoes in his hand and called: "That's the idea,
mister; don't let her run around on you!"

—James Shurluck

Quips and Quotes

How to Keep a Teen-Age Daughter Off Balance

THE FEINT

"I'll be glad to raise your allow-
ance . . .

"If all the other girls have cash-
mere sweaters, you can have one,
too . . .

"Of course, you don't have to
baby sit with your little brother
tonight . . .

"Donald's here, but take your
time getting dressed . . .

Hair Lines

Our daughter's tried her hair
in braids;
She's had a page-boy bob.
She's swept her hair up sleek
and high
And let it fall across one eye
And rolled it in a knob.

She's had a prancing pony tail,
Been trimmed and clipped
about.

But mostly it appears her fate
To be in that unlovely state
We know as "growing out."

—Richard Armour

THE JAB

. . . as soon as your father
raises mine."

. . . if you can convince me that
all the other girls are flunking
algebra, too."

. . . just take him down to the
soda shop with your boy friend."

. . . the girl next door seems
to be entertaining him very
well."

—Margery Cassell

Cookbook

(Continued from page 8)

Buttery Crunch Cookies

- 1/4 cup butter
- 1 teaspoon almond extract
- 1/2 cup sugar
- 1 egg
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 cup malted cereal nuts
- 1/2 cup uncooked rolled oats

1. Cream the butter and almond extract together. Add the sugar gradually, creaming until fluffy. Add the egg and beat thoroughly.
2. Blend the flour and baking powder; add in thirds to the creamed mixture, mixing until blended after each addition. Stir in cereals.
3. Refrigerate the dough until easy to handle.
4. Shape into 1-in. balls. Place about 2 in. apart on ungreased cookie sheets. Dip the bottom of a glass in sugar and press each ball to flatten slightly, then form criss-cross design with a fork.
5. Bake at 375°F 8 to 10 min., or until lightly browned around edges.

About 5 1/2 doz. cookies

Wheatfield Bars

- 2 cups graham cracker crumbs
- 1/2 cup wheat germ
- 1/4 teaspoon salt
- 1 1/2 cups (15-oz. can) sweetened condensed milk
- 2 teaspoons vanilla extract
- 6 oz. semisweet chocolate pieces

1. Blend first three ingredients; mix in remaining ones.
2. Turn into a lightly greased 8x8x2-in. pan and spread evenly into corners.
3. Bake at 350°F about 35 min.; avoid overbaking. Cool; cut into bars.

About 1 1/2 doz. cookies

Peanut Butter Bars

- 1/2 cup butter
- 1/2 cup peanut butter
- 1 1/2 teaspoons vanilla extract
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1 egg
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt

1. Cream butter, peanut butter, and extract thoroughly; add the sugars gradually, creaming until fluffy. Add egg and beat thoroughly.
2. Blend the remaining ingredients; add in thirds to creamed mixture, mixing until blended.
3. Press into a 15 1/2 x 10 1/2 x 1-in.

jelly-roll pan.

4. Bake at 375°F for 15 to 20 min. While warm, cut into bars or, if desired, into diamond shapes.

About 4 1/2 doz. cookies

Banana Spice Cookies

Complement their delicate spiciness
by adding banana flavor to your fa-
vorite butter frosting.

- 1 1/4 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs, well beaten
- 1 cup mashed banana
- 1 cup coarsely chopped pecans

1. Blend the first six ingredients.
2. Add the sugar gradually to the shortening, creaming until fluffy. Add eggs gradually, beating well.
3. Add the dry ingredients alternately with the banana, mixing until blended after each addition. Stir in the nuts.
4. Drop by tablespoonfuls onto greased cookie sheets.
5. Bake at 375°F for 10 to 12 min. Frost as desired.

About 4 doz. cookies