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STOPS ITCH—RELIEVES PAIN

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The secret is a new healing substance (Bio-Dyne®)—discovery of a world-famous research institute.

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DeWitt's Pills, with positive analgesic action, bring fast palliative relief of symptomatic pains in back, joints and muscles. DeWitt's Pills are mildly diuretic and help flush out unwanted wastes left by sluggish kidneys. DeWitt's Pills may be just what you need to relieve backache miseries and help you avoid getting up nights.

DeWitt's Pills

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Write to: Better Mental Health
Box 2500, New York 1, N. Y.

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HALLOWEEN PARTY PLANS

for mom and dad, the teen-age set, and the small fry



Piquant in flavor, this mold is especially pleasing as a meat accompaniment.

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

Apple-Chutney Mold

- 3½ cups apple juice
- 2 tablespoons (2 env.) unflavored gelatin
- 2½ cups diced unpared Golden Delicious apples
- 1 cup finely cut mango chutney
- Golden Delicious apples for garnish
- Lemon juice
- Mint sprigs

1. Sprinkle gelatin over 1 cup of the apple juice in a saucepan; stir over low heat until dissolved. Stir into remaining apple juice.
2. Chill gelatin until slightly thicker than the consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
3. Meanwhile, lightly oil a 2-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
4. Stir a mixture of diced apples and chutney into the thickened gelatin. Turn into mold and chill until firm.
5. Shortly before serving the mold, thinly slice the apples and brush slices with lemon juice.

6. Unmold the salad on a chilled serving plate. Garnish with apple slices and mint sprigs (see photo).

8 to 10 servings

Glazed Canadian-Style Bacon

Mom and dad's Halloween get-together will be a sure hit if the menu revolves around easily prepared Glazed Canadian-Style Bacon and includes Tater Flats, Herbed Carrots with Green Grapes, Apple Chutney Mold, ice cream, and crisp cookies.

Remove casing from a 1½-lb. piece of Canadian-style bacon. Place, fat-side up, on a rack in a shallow roasting pan. Insert about 8 whole cloves. Spread with a mixture of ¼ cup firmly packed brown sugar, 1 teaspoon flour, and 1½ teaspoons cider vinegar. Roast, uncovered, at 325°F about 1 hr., or until internal temperature reaches 160°F. Overlap slices of meat down center of a hot platter and arrange Tater Flats on both sides. Garnish with a ball of parsley sprigs.

Tater Flats

- 2 cups instant mashed potatoes (prepare according to package directions)
- ½ cup garlic-flavored rye croutons (½-in. cubes of rye toast fried in garlic butter)
- 1 tablespoon butter or margarine
- 1 tablespoon snipped parsley
- 2 teaspoons minced onion
- ½ teaspoon seasoned salt
- 2 tablespoons flour
- 1 egg, well beaten
- 1 tablespoon cream

1. Melt the butter or margarine; mix in parsley, onion, and seasoned salt. Beat with the mashed potatoes. Sprinkle flour over potatoes, continuing to beat until blended. Mix in the beaten egg and finally the rye croutons.

2. Drop heaping tablespoonfuls of the mixture onto a buttered baking sheet, allowing a little space between each spoonful. Brush lightly with cream.

3. Set in a 325°F oven for 12 min. Finally, place under broiler about 2 in. from heat source until browned. Serve hot.

About 6 servings

Herbed Carrots with Green Grapes

- 1½ lbs. carrots
- ½ teaspoon salt
- 1 teaspoon basil
- ½ cup butter or margarine
- 1 small clove garlic, crushed in a garlic press
- ½ teaspoon thyme
- ¼ teaspoon celery salt
- 1 cup seedless grapes
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- Few grains black pepper

1. Wash and pare the carrots; cut into 3x¼-in. strips. Put into a saucepan; add the ½ teaspoon salt, basil, and enough boiling water to almost cover. Cook, covered, 12 to 15 min., or until carrots are crisp-tender (do not overcook).

2. Meanwhile, melt butter or margarine; add garlic, thyme, and celery salt. Set aside.

3. When carrots are cooked, remove from heat immediately. Add grapes and let stand, covered, 1 to 2 min.; drain off the liquid.

4. Stir lemon juice into garlic butter and pour over hot carrots. Season with salt and pepper; toss mixture gently and serve immediately.

6 to 8 servings

(Continued on page 12)