

Fever Blisters COLD SORES

Dry Them Up Fast
Soothe, Soften, Prevent Cracking

Even the most painful and severe fever blisters and cold sores heal quickly and painlessly with CAMPHO-PHENIQUE. For this antiseptic liquid is not only soothing and healing but has an amazing drying action that clears fever blisters up FAST. And as CAMPHO-PHENIQUE dries the fever blister or cold sore it softens it, too, so prevents painful cracking. Healing is rapid and comfortable.

CAMPHO-PHENIQUE is like having a First Aid Kit in a bottle. Wonderful for cuts, minor burns, scratches. Its anesthetic action stops pain instantly. Its antiseptic action promotes rapid healing. And when a cold clogs your nose, put a few drops of CAMPHO-PHENIQUE on your handkerchief and inhale the medicated vapor. You'll breathe easier FAST!



Campho-Phenique

THE BROAD SPECTRUM ANTISEPTIC
Kills All Germs
Which Cause Infection

**DRIVE SLOWLY
CAREFULLY
SAFELY**

THE LIFE YOU SAVE
MAY BE YOUR OWN

AMAZING PSORIASIS STORY

Jan. 10, 1960 — Pittsburgh, Pa. "Doctored for psoriasis 30 years. Spent much money to no avail. Then used GHP Ointment and Tablets for 2 weeks. Scales disappeared as if by magic. In 6 weeks skin completely cleared and clean. First time in 30 years. Thanks for your marvelous products." This much abbreviated report tells of a user's success with a dual treatment for the outward symptoms of psoriasis. Full information and details of a 14 day trial plan from Canam Co., Dept. 218R, Rockport, Mass.

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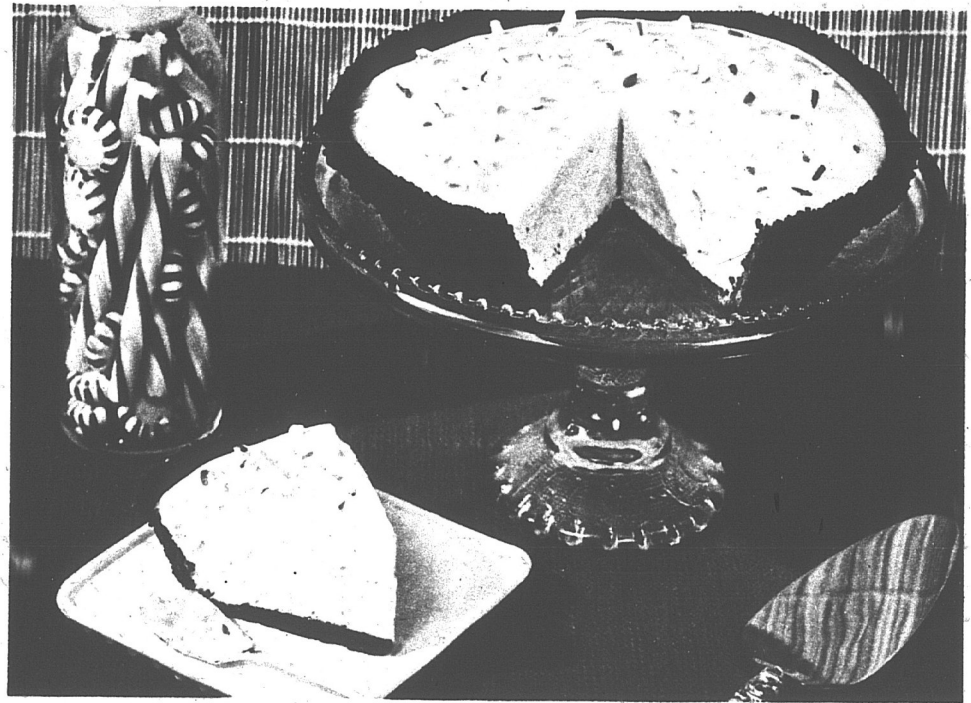


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For a George Washington birthday-party dessert, mix quartered maraschino cherries into the filling before freezing this mallow mint pie.

Pies for Family Meals

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Frozen Mallow Mint Pie

- 1 1/4 cups chocolate cookie crumbs (about 20 cookies)
- 1/4 cup melted butter or margarine
- 1 cup crushed peppermint candy
- 3/4 cup undiluted evaporated milk
- 16 large marshmallows (about 1/4 lb.)
- 1 cup undiluted evaporated milk, chilled until partially frozen
- 1 tablespoon lemon juice

1. Combine the crumbs and melted butter or margarine in a bowl; blend thoroughly.
2. Press crumb mixture very firmly into an even layer on bottom and sides of a 9-in. pie pan which has been lined with aluminum foil. Set in freezer to chill while preparing the filling.
3. Meanwhile, combine half of the crushed candy, 3/8 cup evaporated milk, and marshmallows in the top of a double boiler. Set over boiling water, stirring occasionally until marshmallows are melted and mixture is blended, about 10 min. Refrigerate until just cold, stirring occasionally. Stir in the remaining candy until blended.
4. Beat the 1 cup icy evaporated milk and lemon juice until very stiff; fold in the marshmallow mixture, blending well.

5. Chill until mixture mounds when dropped from a spoon. Turn into the frozen pie shell and freeze until the filling is firm.
6. Remove foil from pie and transfer to a serving plate. Sprinkle the top with additional crushed peppermint candy. *One 9-in. pie*

Reduce heat and cook about 5 min., stirring constantly.

4. Remove from heat; stir in butter or margarine until thoroughly blended. Mix in the extract and toasted coconut; set aside to cool.
5. Turn filling into baked pastry shell; top with meringue and bake as directed. *One 9-in. pie*

Toasted Coconut Pie

- Pastry for a 1-crust 9-in. pie
- 2 cups milk, scalded
- 1/4 cup sugar
- 1/4 cup flour
- 1/4 teaspoon salt
- 3 egg yolks, fork beaten
- 2 tablespoons firm butter or margarine
- 1 teaspoon vanilla extract
- 1 cup toasted flaked coconut*
- Meringue (see recipe)

1. Line pie pan with pastry; bake and set aside to cool.
2. Combine the sugar, flour, and salt in a heavy saucepan. Add milk gradually, stirring constantly until mixture is thoroughly blended. Cook, stirring vigorously over medium heat until mixture thickens and comes to boiling; boil 1 to 2 min., stirring constantly.
3. Stir about 1/2 cup of the hot mixture into egg yolks; blend thoroughly and return to saucepan.

*To toast coconut, spread in a shallow baking pan; heat in a 350°F. oven about 10 min., or until coconut is golden brown. Stir occasionally to brown evenly.

Meringue Topping

- 3 egg whites
- Few grains salt
- 6 tablespoons sugar
- 1/2 teaspoon vanilla extract

1. Beat egg whites with salt until frothy. Gradually add the sugar, beating well after each addition; continue beating until stiff peaks are formed. Beat in the extract.
2. Pile meringue lightly over pie filling, sealing the meringue to edge of crust.
3. Bake at 350°F. 18 to 20 min., or until lightly browned on top. Cool pie before serving.

(Continued on page 12)