



ROASTED DICED ALMONDS are in and on top of Almond Butter Squares, a hot breakfast bread to brighten a hearty week end brunch. For the menu, choose puffy omelets, and add a dish of chicken livers and mushrooms. If you have a mobile hot tray cart, you'll find it ideal for casual brunching.

## Try This Crunchy Nut Bread For Your Week End Brunch

Week end brunch menus should be something quite special. For many people, that is the only meal of the week approximating a full-fledged breakfast.

Almond Butter Squares introduce you to a brand-new hot bread, wonderful

brunch fare, with both eye and appetite appeal.

Take your choice for the starter—grapefruit halves, orange juice, cocktail vegetable juice or hot baked apples. Then for the main dish, bake individual fluffy omelets in French cassero-

les and saute together chicken livers and mushrooms.

With coffee, tea or milk and warm squares of the spicy crunchy breakfast bread to complete the feast, you'll have a brunch of outstanding merit.

### ALMOND BUTTER SQUARES

- 1/2 cup butter
- 2 1/2 cups biscuit mix
- 1 tbs. sugar
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg or mace
- 1/2 cup roasted diced almonds
- 1/4 cup milk
- Syrup

Melt butter in 11x7 1/2 x 1 1/4-inch baking dish or pan. Toss biscuit mix with sugar, spices and 1/4 cup almonds. Add milk and stir to soft dough. Knead lightly on floured board. Roll to 10x6-inch rectangle. Cut into 15 pieces, about 2 1/2 x 2 inches each. Dip each piece into melted butter. Turn buttered-sides up in baking dish with edges touching. Brush tops with syrup; sprinkle with remaining almonds. Bake at 400 degrees 12 to 15 minutes until browned. Serve warm. Makes 15 squares.

### Swel Company to Give Away Free Frosting

Here's a bargain you can't afford to pass up. If you want to bake a cake, then the Swel Company will provide the frosting for it.

You can have your choice of frosting too — white chocolate or lemon. It's a "Swel" way of acquainting you with a fine product.

Simply buy the Swel frosting you prefer, bake the cake, ice it. Be sure to save the insert as indicated in the Swel advertisement on this page. Use the coupon, and you'll get your money back. You'll spend it right away for another can of that Swel frosting!



TOPS IN QUALITY!  
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## NOVEMBER IDEAS for COOKING WITH BEER!

### CRUNCHY COLE SLAW

- 1 head green cabbage, corad and shredded
- 1 green pepper, chopped
- 2 carrots, coarsely shredded
- 4 scalions, sliced
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/2 cup beer
- 1/2 tsp. celery seed
- 1/2 tsp. sugar
- Salt and pepper

Toss vegetables and chill. Before serving, add dressing.

### STEAK SAUCE

- 1/2 cup beer
- 1/2 cup catsup
- 1/2 tsp. lemon juice
- 1 tsp. Worcestershire sauce
- 1/2 tsp. prepared mustard
- 1 tsp. butter

Combine all ingredients in saucepan and simmer until warm. Makes 1/2 cup sauce.

### Cinnamon Toast

For breakfast or snack, golden brown cinnamon toast can be quickly prepared. Toast slices of bread on one side, butter untoasted side and spread with honey. Sprinkle with cinnamon, place under broiler until bubbly and brown.

## MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

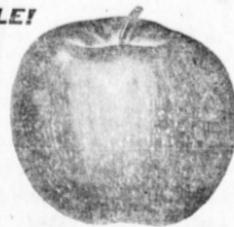


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Be Choosy... Be Certain



NORTHERN GROWN McINTOSH REDS



NEW ON THE MARKET is a convenience turkey product designed to save homemakers hours in providing traditional turkey enjoyment for the whole family. A product of Cosmopolitan Foods, the Boneless Turkey Roast comes in a handy package with a separate packet of giblet gravy. Roast is frozen and pre-seasoned, ready to bake.

## Frozen Boneless Turkey Available

Do you like delectable roast turkey and old-fashioned gravy? But you don't like the fuss? Now on the market by Cosmopolitan Foods is a Boneless Young Turkey Roast with real giblet gravy in one handy carton.

The new turkey roast is

100 per cent breast and thigh meat, and it's ready either for the oven or a good California-style barbecue. Included in the same package, and in a separate packet, is real giblet gravy with the full flavor that used to take hours.

Here is a suggested menu for holiday entertaining:

### HOLIDAY MENU

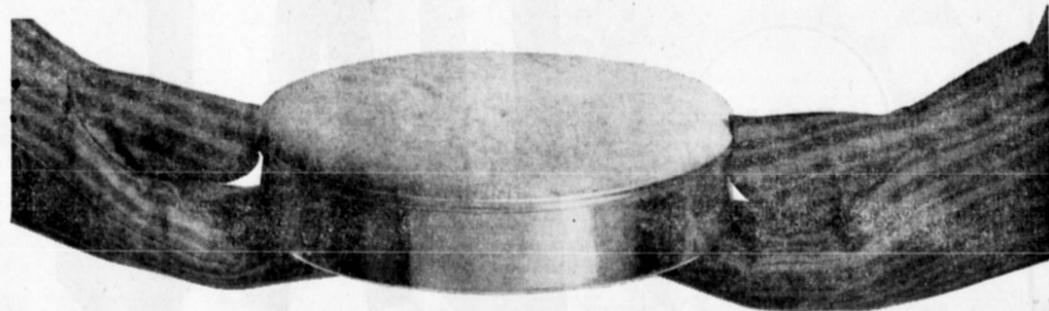
- Tossed Green Salad
- Boneless Roast Turkey with Giblet Gravy
- Whipped Potatoes
- Brussels Sprouts with Buttered Crumb Topping
- Assorted Relishes
- Cranberry Sauce
- Hot Rolls
- Spiced Jam
- Hot Apple Pie

## Win \$20; Enter Your Best Holiday Recipe

You have until Nov. 14 (Sunday) to enter the November Mary Wise Recipe of the Month Contest. Subject this time is "My Favorite Holiday Recipe." And if yours is judged the best you will win a \$20 merchandise order from your favorite market advertising in this newspaper.

Simply write out your recipe (one entry per envelope please) and mail to Mary Wise, care of this paper. Contest is open to everyone except employees of the paper.

Winner will be announced Dec. 2.



you bake the cake!



we'll buy the frosting!

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