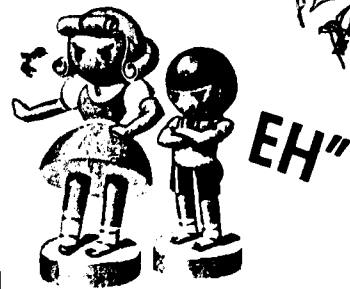


"SO THEY'RE GOING TO BE STUBBORN



RECIPE
ROYAL SPICE CREAM

1 package Royal Butterscotch Pudding	3/4 teaspoon cloves
2 cups milk	1/2 cup cream, whipped
1/2 teaspoon nutmeg	9 lady fingers
	6 canned apricot halves

Mix Royal Butterscotch Pudding with milk. Cook over low heat, stirring constantly until mixture boils up once. Remove from heat, add spices. Cool to room temperature, then chill thoroughly. When ready to serve, fold in 1/2 cup of the whipped cream. Split lady fingers in half and arrange in 6 lady finger glasses; fill with pudding. Garnish with remaining whipped cream and top with drained apricot half. 6 servings.

It's mutiny in the dining-room— and those lovable, spankable little rascals sometimes just won't drink their milk! Well, milk is just as good for them whether they drink it or get it in some other way. Give them part of their needed milk in luscious puddings.

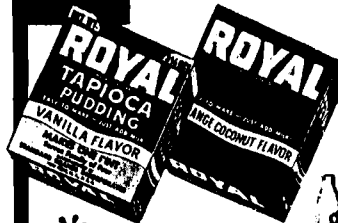
For instance—at dessert time trot out this luscious, sure-to-be-liked *Royal Spice Cream*—rich, smooth-as-velvet Butterscotch Pudding* made better 'n ever with old-fashioned spices, and dressed up pretty as a picture (makes your mouth water just to look at it!).

Serve this treat tonight. It's one of the most downright good-for-em desserts you can put on the table, and so deliciously different the whole family (Daddy, too!) will say, "Why haven't we had this before?"

Royal has lots more grand puddings for new treats on the menu (and more milk in the diet!). Try *Royal Chocolate and Vanilla Puddings*. And don't miss those marvelous new, easy-to-make Tapiocas, *Royal Vanilla or Orange Coconut Tapioca Puddings!*



Women buy more
ROYAL
puddings
than any other kind



**Extra good* for young mutineers! Royal Chocolate, Butterscotch, and Vanilla Puddings are made with easily digested Arrowroot—the starch so widely favored for child nutrition.

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