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School principal's hobby is cooking

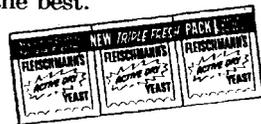
Lincoln Man Wins Cooking Awards at Two Different Nebraska Fairs

There's a prize-winning cook in the Norman family all right—Mr. Robert Norman! Yes, Mr. Norman has been winning cooking contests for three years now . . . and for proof take a look at those ribbons he's showing to his wife. Mr. Norman won his latest awards last year, 4 at the Nebraska State Fair and 4 at the Lancaster County Fair.

With Mr. Norman's experience as a teacher—he's a school principal—and his practical knowledge of cooking, it would be easy for him to teach his friends the art of prize winning cookery. And his advice would include a word about Fleischmann's Active Dry Yeast. "It always rises fast," he says. "And it's easy to use."

April means the last few weeks of Lent, the first few weeks of spring . . . and a good time to serve your family yeast-raised specialties. And if you bake them at home, be sure to use Fleischmann's Active Dry Yeast—just as prize-winning cooks do. This dry yeast is so fast, and so easy to dissolve. Just remember to use warm—not hot—water. And it's really convenient—keeps for months on your shelf. Get a "Thrifty Three" strip of Fleischmann's Active Dry Yeast—it's the best.

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This advertisement appears in
1-4 Page
Nebraska Farmer—April 6, 1957
P. O. 4231



Likes archery, plays in school band and wins cooking awards

Teen-Age Boy Wins Top Cooking Award at The Rhode Island State Grange

It's easy to see that Michele De-Ciantis of West Warwick, Rhode Island, is a versatile young man. He not only gives brother Stephen a lesson in archery, but he can teach his friends plenty about cooking, too. Last year thirteen-year-old Michele entered cooking competition at the State Grange and won a big blue ribbon for himself.

It's unusual to find a boy among the list of prize-winning cooks, but not a bit unusual to add a name to the list of prize winners who prefer Fleischmann's Active Dry Yeast. "I like it because it's easy to use," says Michele. "And this dry yeast always rises fast."

April means the last few weeks of Lent, the first few weeks of spring . . . and a good time to serve yeast-raised specialties. And if you bake them at home, use Fleischmann's Active Dry Yeast as prize-winning cooks do. This dry yeast is fast, and so easy to dissolve. Just remember to use warm—not hot—water. And it's convenient—keeps for months on your shelf. Get Fleischmann's Active Dry Yeast today.

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