



ICE PALACE AT DARTMOUTH during annual winter sports carnival. The climax of the social season at this old college is reached at this particular time. (Photograph from Pacific and Atlantic.)

A SLIP MEANS TROUBLE for somebody here, perhaps for two. Daring mountain climbers are pictured crossing a rock chimney up in the Alberta country in Canada. (Photograph from Underwood & Underwood.)

Only the true vanilla bean can produce such rare tropic flavor



SCIENCE can imitate, but synthetics has not and cannot produce the rare tropic flavor, that rich, mellow body, that strength characteristic only of real vanilla. Dr. Price's Vanilla Extract occupies a niche all its own in the culinary hall of fame. Women who love to cook for the pure joy of cooking good things to eat know from experience that there is a vast abyss of difference between Price's and synthetic vanilla flavors, or so-called compounds. And that difference is most notable in the cooking.

Women can have absolute confidence in the purity, richness and strength of Price's Vanilla Extract. It is all vanilla—nothing else—the pure extract of the finest vanilla



beans, the fruit of the vanilla vine. It is aged in wood to develop that rare tropic flavor and just-right strength that is exclusive with Price's.

Cooking experts endorse and use Price's Vanilla. It is their standard of vanilla excellence. We will mail free of charge an attractive recipe book, "Delicious Desserts and Candies," compiled by leading culinary artists. Address the Price Flavoring Extract Co., Dept. C. Chicago, Ill.

Dr. Price's Vanilla Extract is sold by all good grocers. Dr. Price's Lemon, Orange, Almond and other extracts are as true and delicious as Price's Vanilla. Dr. Price's Red Fruit Coloring and other pure food colors make many dishes dainty and attractive. Also producers of Dr. Price's Tropic-Jell, the delicious true fruit flavored gelatine dessert. Ask your grocer for it, it's new.

Spanish Cream

1 tablespoon gelatine, ¼ cup cold water, ½ cup scalded milk, 2 cups milk, 2 egg yolks, ½ cup sugar, ¼ teaspoon salt, 3 white eggs, 1 teaspoon Dr. Price's Vanilla Extract.

Soften gelatine in one-fourth cup cold water, dissolve in hot milk; scald two cups milk in double boiler, beat the two yolks, add sugar and salt and beat; gradually add hot milk; mix and return to boiler and cook till slightly thickened; add gelatine, Dr. Price's Vanilla Extract, and fold in beaten whites; mold. Cream will settle in three layers. Serve with whipped cream.



NEW! ½ POUND PACKAGES OF THE CREAMIER MELLOWER CHEESE

"NICER THAN EVER," is the verdict on Phenix Cheese now that it comes in those convenient half-pound packages. Such creaminess, such savory deliciousness and in the very size and shape you've wanted. Just right to serve as it comes straight from the package. The amount most recipes call for. Also in 1 lb. and ¼ lb. packages or sliced from the 5 lb. loaf. At grocers and delicatessens.

Varieties: American, Swiss, Pimiento, Brick, Limburger. Made by the Makers of "Philadelphia" Cream Cheese

Phenix Cheese