

FREE!



this wonderful new
TROTTER'S JELLY

Recipe Book

PLUS

complete working instructions for making this cheap, handy

COOLER

for keeping jellies, butter, milk etc. cool and fresh.



One of the many delicious, economical recipes in your **FREE** recipe book

JELLIED MEAT LOAF

Ingredients:
1 pint Trotter's Lemon Jelly,
1 cup hot water,
1 cup cooked meat,
2 tablespoons grated onion,
2 eggs dried, salted meat,
1 teaspoon salt,
dash of pepper.



HOW TO MAKE...

Make the jelly with the hot water and add the hot stock. Cool slightly, then add the rest of the ingredients. Pour into a wetted loaf pan and leave in a cool place to set. When firm, unmoold and serve in slices with lettuce and mayonnaise.

QUICK TO FIX — FUN TO SERVE

TROTTER'S JELLIES WITH THE 12 DELICIOUS FLAVOURS. THEY'RE SO ECONOMICAL!



Send this coupon today for your free copy of this exciting recipe book: **TROTTER'S JELLIES (PTY.) LTD.**, Pietermaritzburg, Natal.
Please send me my free copy of Africa's Practical Jelly Recipe Book and please for cooler.
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DRUM DECEMBER 1956



"Always ask for
'SPARKLING'
MAZOE
KING SIZE

it's delicious and
it's good for you!"

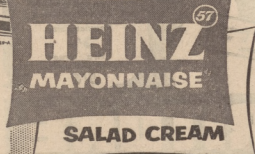
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African Eagle 25. 12. 56

SALAD at its BEST



It's the skilful blending of plenty of eggs and the finest oil that makes Heinz Salad Cream and Heinz Mayonnaise so popular with everyone. Even the best of fresh salads is incomplete without their smooth texture and subtle flavour. Have them for your table today!



African Weekly 19. 12. 56



Mother and the children have a happy game. They have lots of energy because they drink KLIM.

Mothers of families need Milk

WHY?

Milk is good food. Milk gives you lots of energy. When you drink milk you will be healthy and happy and enjoy playing with your children.

WHAT IS THE BEST MILK?

KLIM

KLIM is pure, strong milk kept safe and clean in a tin. KLIM powder stays fresh in a tin a long time—AND DOES NOT GO BAD.

KLIM IS THE BEST MILK YOU CAN BUY



Look at this strong, healthy baby. He drinks KLIM, of course!

A tin of KLIM lasts a long time and will make over 6 bottles of wonderful, sweet-tasting, safe milk

To make KLIM powder into milk this is what you must do.

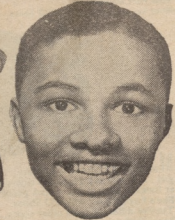
- 1 Pour as many cups of water into a jug or basin as you want to make into milk.
- 2 Add to the top of the water. A level tablespoonful of KLIM powder for each cup of water you put into the jug or basin.
- 3 Mix well. A fork is a good thing to use. Stir the KLIM powder and water together until they are completely mixed.
- 4 See how creamy and good it looks, how it foams like milk straight from the cow.
- 5 Taste it—KLIM is the nicest, strongest milk you ever tasted.

BABIES FED ON KLIM GROW BIG AND STRONG. SO GIVE YOUR BABY KLIM. ASK THE DOCTOR ABOUT KLIM.



There is no other refreshment like this

There is nothing like Coca-Cola! No, nothing! Only Coca-Cola gives you the purity, quality and delicious flavour that have made it the world's most popular soft drink. And you can get Coca-Cola in two sizes, King Size and Standard Size. Either way, there's nothing better. Try Coca-Cola today and see for yourself.



For the best in refreshment insist on Coca-Cola always!



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