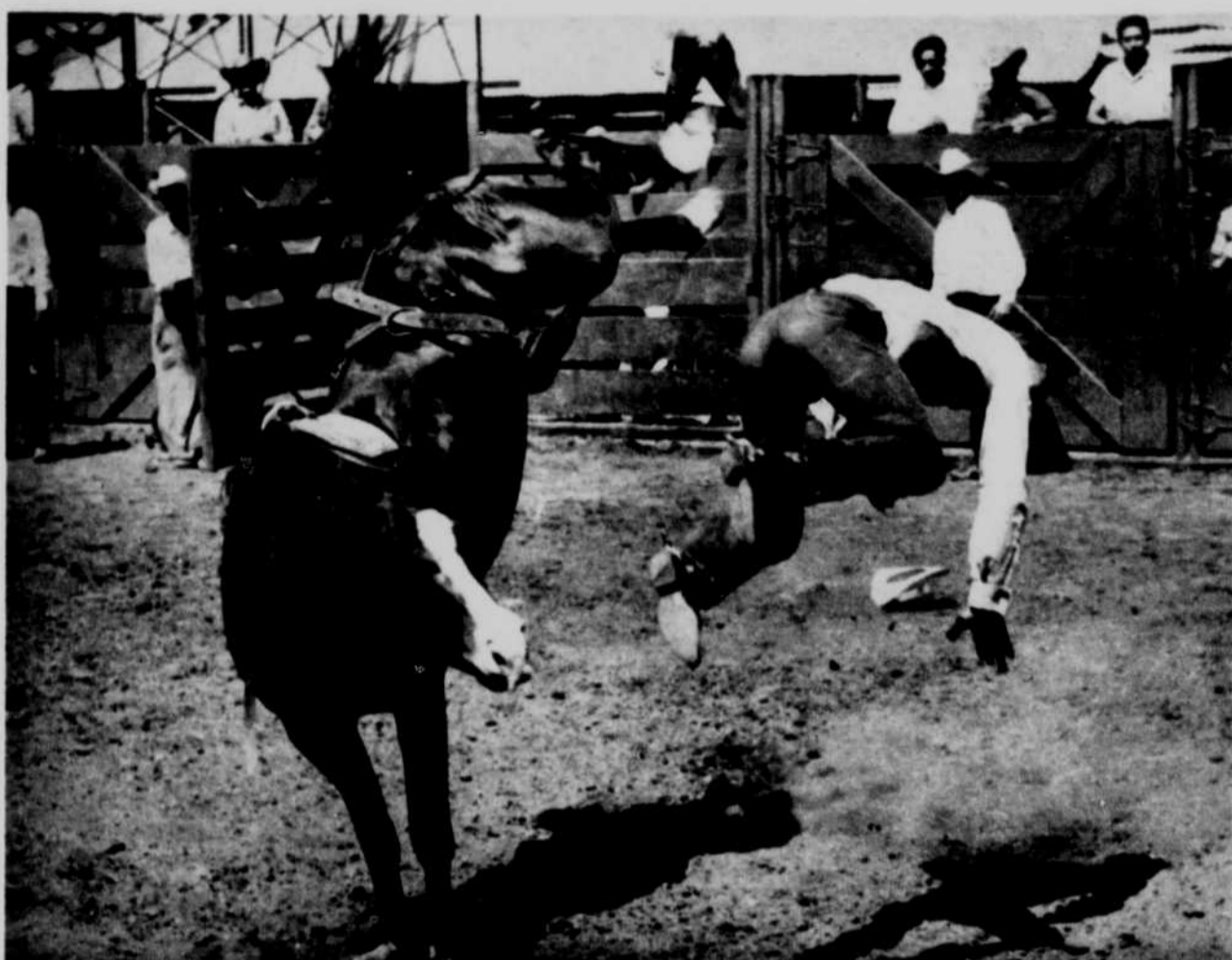


SUMMER FUN

This is the time of year when all the family is in a holiday mood. Dad will usually look for the good fishing spots, but the rest of the family will have their ideas too on what makes a wonderful vacation—swimming, boating, water skiing, hikes in the woods. Rodeos offer thrilling entertainment for some folks while scenic spots and the wonders of Nature capture the attention of others. But whatever you do on your vacation—fish, sight-see, play or rest—it's the time for Summer Fun!



During the summer months rip-roaring rodeos are a major attraction for many fun seekers. Here cowboy champions from all the West pit skill and daring against wily broncos, rangeland cattle and Brahma bulls.



Indian legend says this twisted cedar was known as the "witching" tree in olden days. Located at Hat Point on Lake Superior in Grand Portage Chippewa Indian reservation, Indians are said to have believed it harbored an evil spirit. Ceremonies were held to offer gifts of tobacco to assuage the evil spirit. Here June Carlson, Two Harbors, Minn., looks at the tree after emptying tobacco on the rocks.

Gold Ribbon Winner from Columbus gives you an easy Refrigerator Recipe for Crispy Cookie Coffeecake

"You'll love this easy new refrigerator way to bake with yeast," says Mrs. Vern Cahill of Columbus, who won the Gold Ribbon for the best yeast baking at the Ohio State Fair. "There's no kneading, no fuss. You mix the dough and leave overnight in the refrigerator. Next day bake a batch of crispy cookie coffeecake with that wonderful flavor only yeast can give. But, of course, use Fleischmann's Active Dry Yeast... it's the fastest and easiest, the kind we prize-winning cooks like best."



Crispy Cookie Coffeecake

- 1 package Fleischmann's Active Dry Yeast
- 1/4 cup warm, not hot, water
- 4 cups sifted flour
- 1 teaspoon salt
- 1 teaspoon grated lemon rind
- 1 1/4 cups sugar
- 1 cup Blue Bonnet Margarine
- 2 eggs, beaten
- 1 cup milk scalded and cooled to lukewarm
- 1 tablespoon cinnamon

erate overnight. Divide dough in half. On floured board roll each piece into 18 x 12 inch rectangle. Sprinkle with remaining sugar mixed with cinnamon. Roll up tightly beginning at wide end. Cut each roll into 1 inch slices. Place cut side up on greased baking sheet. Flatten with palm of hand. Bake at 400°F. about 12 minutes. Makes 36.

In a small bowl, dissolve yeast in water. In large bowl combine flour, salt, lemon rind, 1/4 cup sugar. Cut in margarine with fork. Combine eggs, milk, dissolved yeast and add to flour mixture. Combine lightly. Cover tightly. Refrig-



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