and Nestlé's Instant Cocoa builds Energy Reserve!

Remember the steaming, fragrant cocoa you loved when you were young? Well - treat your kids to it - in an instant - with Nestlé's EverReady®. Nestlé's has all the old-fashioned richness, but takes no work. It's all complete with whole milk and sugar, you just add water. Nestlé's is the happy, energy-packed way to start cold days - a warming, friendly snack any time. Top it off with a marshmallow or two - you and your whole family will go for more!


NESTLÉ'S makes the very best chocolate

Highland

It's Robert Burns' birthday on Wednesday, January 25. Whenever royal Scottish clans gather in celebration, haggis, the "Giant Chief" of the Puddin' Race, "wreathed in savory steam, will be carried high to the skirt of pipes around the banquet board.

But it doesn't require a clan gathering to honor the illustrious poet. Bobby Burns' admirers and anyone with a wee drop of Scottish blood will be serving a birthday dish to his honor. It may be only the sober luxury of scones and tea accompanied by shortbread starrign on the sweet plate. Or maybe currant squares or Dundee Tarts along with thin slices of the Dundee cake.

A-plenty of Dundee left over from Christmas feasting; it's generally around. It stores in tight tins to keep moist for months.

Scones deserve the service of black currant jam or cherry preserves, and always marmalade. No tea or breakfast in Scotland is quite perfectly rounded off without marmalade's sharp, sweet touch. This is the confection the Scots gave to the English. From Dundee, marmalade found its way into the south country to become the rage of Oxford.

There are scones of many kinds: potato scones are nice, and drop scones for hogmanay tea. Oatmeal scones are hearty. Of special flavor are the scones made with buttermilk. Flour scones so soft and white are in variety. One kind is sultana, speckled with the golden fruit. There is the plain or cream scone, or make this same bread with sweet milk. And, I have eaten wheaten scones, dark of the whole grain. But the most popular of all is the soda scone and here we give an authentic Scottish recipe. You will find it not only delicious but one of the easiest of the hot-bread family to make. Evening scones left over may be split and toasted for the morning meal.

On the Scottish tea tables it's tea that takes second place to the breads. There are scones, bannocks, buns, oatcakes, crumpets and tea loaves. Cookies and cakes, of course, are laid out in prodigious variety alongside the jams and jellies "blueberry and gan to bramble" (blueberry and cherry to blackberry).

Scottish Oven Scones

2 cups sifted flour 1 teaspoon baking soda
2 teaspoons sugar ½ teaspoon salt
1 teaspoon cream of tartar ¼ cup butter
¼ cup milk

Sift flour, sugar, cream of tartar, soda and salt. Cut in butter until mixture is consistency of coarse meal. Stir in milk to make a soft dough. Divide into two portions. Pat out on a lightly floured surface into a round, ¾-inch thick. Cut across in both directions making four pie-shaped sections. Place on baking sheet. Bake at 400°F. for 12 to 15 minutes. Split scone, butter generously and serve with jam or jelly. Yield: 8 scones.

Note: Scones may be brushed with beaten egg or milk to give a richer color. Scones may be turned when baking period is half over if a browner crust on both sides is desired.

Scottish Oatcake

1 cup sifted flour 2 cups rolled oats, regular
1 tablespoon sugar or quick-cooking
1 teaspoon baking powder ¼ cup butter or margarine
½ teaspoon salt ¼ cup milk (about)

Sift flour, sugar, baking powder and salt. Blend in oats. Cut in butter thoroughly. Stir in milk gradually until a soft dough is formed. Divide into six sections. Roll each piece on a floured surface into a four-inch round. Cut into four triangles. Place on baking sheet. Bake at 375°F. for 12 to 15 minutes, or until lightly browned. Yield: 24 cakes.

CANDY PIE SHELL, an original recipe, is ready next week. Fill and decorate to your whim for any holiday occasion.