

WHAT COULD YOU DO WITH \$8,000?

Buy some of that fine land for sale down the road? Add more feeding stock? You have a dozen good ways you could use another \$8,000 or \$10,000, don't you?

But, with most of us, the only way we ever get any extra money is to save it. And the best way to save (and still have it when we need it) is through U.S. Savings Bonds.

Put a part of your income in Series E Bonds. And in no time at all, you'll have that extra \$8,000. For \$6,000 grows into \$8,000 in just 7 years and 9 months.

Remember that when your next market check comes in.



You Save More Than Money With U.S. SAVINGS BONDS

Your Name Here



The U.S. Government does not pay for this advertisement. The Treasury Department thanks, for their patriotism, The Advertising Council and the donor above.

Advertisers will gladly send you information regarding the product or service advertised. In writing advertisers, always say: "I saw your ad in MONTANA FARMER-STOCKMAN."

HAWAII

SET FLIGHTS

Round Trip from Billings

As Low As **\$314⁰⁰** Plus Tax

15 Day Excursion

Call or Write for Folders and Full Information.

WILCOX
TRAVEL SERVICE

2824 Third Ave. N. Phone AL 2-0581
BILLINGS, MONTANA

Story and Play Time

Dear Boys and Girls:

Do you sometimes think that the little things you do are not important; that if you could just play football, or bake a birthday cake for mother you would amount to something? Then read about

Little Christmas Tree

He was just a wee little tree and he stood in a lot with many fine trees waiting for someone to buy him. He was all excited for he heard some of the big trees talking and he decided that being a Christmas Tree was going to be great fun.



"It's going to be wonderful being a Christmas tree and being trimmed with lights and tinsel like the tree on Main Street. Just think, we will get to see Santa Claus and know what he brings the children before they do. My, I'm so excited, I can hardly breathe," exclaimed the little Christmas tree.

"No one will want you," said a big stately tree. "They want tall trees like me."

"Oh, I'm sure someone will want me," answered the little tree confidently.

But the days passed rapidly and no one seemed to be interested in the little tree at all just as the big tree had predicted. The big tree had been chosen almost immediately, and most of the others who had stood nearby were also gone. The little tree stood out all by himself, just begging to be taken into a home to be decorated, but no one gave him more than a passing glance. "This one is much too small," they said and went on to the next.

The little tree began to droop as the days passed. It grew nearer and nearer to Christmas, and still no one wanted him. "The big tree was right," sighed the little tree. "I am too small."

Christmas Eve arrived at last and the little tree was almost the only tree left in the lot. He sighed, and then he brightened. A small boy was looking straight at him. "Oh, I wish he would take me," thought the little tree.

Just then the man who was selling the trees looked up and saw the boy. "Do you want a tree, sonny?" he asked.

"I do, but I guess I don't have enough money," stammered the little boy.

The man looked thoughtful. "Well, son," he said kindly, "it's nearly closing time and no one seems to want this tree so you may have it."

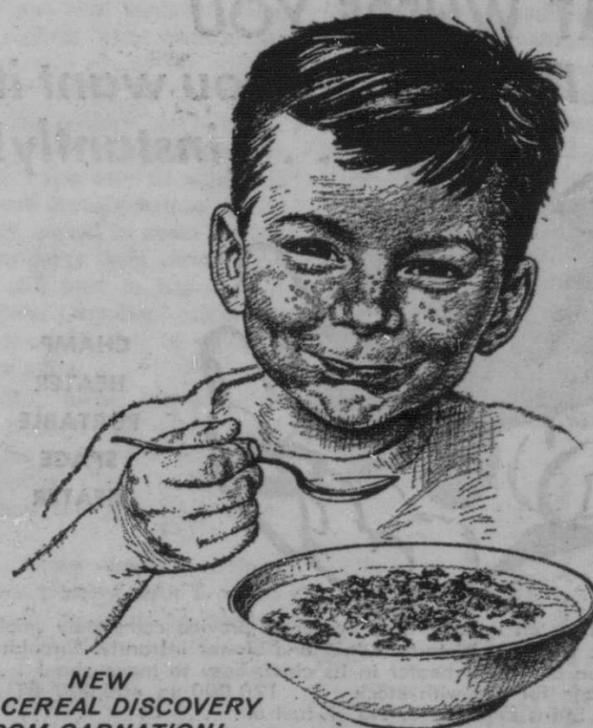
"Oh, thank you," cried the little boy. He picked the little tree up and carried him home. There he placed him on a low table in a shabby little room and trimmed him with a few bits of tinsel and some bright ornaments. Then he stood back, his face glowing.

Soon the boy's mother came home. She saw the little tree standing on the table. "What a beautiful tree," she said.

The little tree fairly burst with pride. His size hadn't mattered. He was beautiful anyway.

It is very true that the nicest things are sometimes done up in small packages. It is also true that no kindly act is ever too small to go unnoticed. Have a joyous Christmas, boys and girls.

Aunt Sally.



NEW
HOT CEREAL DISCOVERY
FROM CARNATION!

100% nourishing golden wheat! New deep-rich flavor! Wonderful new smoothness!

Now—a different kind of hot cereal! Brings welcome variety, new flavor enjoyment, and finest natural nourishment to family breakfasts! It is new Carnation Instant Wheat. 100% golden wheat—with wonderful new smoothness, plus deep-rich flavor. And with all the natural active protein, B-vitamins and minerals of true whole wheat assured by Carnation's exclusive low-heat process. Surprise and please the family with this new cereal tomorrow. At your store right now!

DISCOVER NEW CARNATION INSTANT WHEAT TODAY!

a quality product from Carnation



Idaho cook wins
Gold Ribbon with this yeast recipe

Swedish Tea Ring

"I think the history of my recipe is quite interesting," says Mrs. Alton McDaniel of Blackfoot, Idaho, winner of the Gold Ribbon for the best yeast baking in the Eastern Idaho State Fair. "I found it in a cookbook which I won as a prize in my first contest! Now I hope you'll try this same recipe. But remember, it's important to use Fleischmann's Active Dry Yeast. Fleischmann's rises fast every time. I know it will give you the same wonderful results that I always get."



Swedish Tea Ring Makes 1 large ring

¾ cup milk
¾ cup sugar
1 teaspoon salt
¼ cup (½ stick) Fleischmann's Margarine
¼ cup very warm water
1 package or cake Fleischmann's Yeast, active dry or compressed
2 eggs, beaten
4 cups sifted flour, about
2 tablespoons melted margarine
2 teaspoons cinnamon
½ cup raisins, optional

Scald milk; stir in sugar, salt and margarine; cool to lukewarm. Measure very warm water into large bowl. Sprinkle or crumble in Fleischmann's Yeast; stir to dissolve. Stir in lukewarm milk mixture, beaten eggs and half the flour; beat until smooth. Stir in remaining flour to make soft dough. Turn onto lightly floured board. Knead until smooth and elastic, about 8 minutes. Cover; let rise

in warm place, free from draft, until doubled, about 45 minutes. Knead down. Cover; let rise until doubled, about 30 minutes. Turn dough out on lightly floured board. Roll into an 18 x 9 inch rectangle. Brush with melted margarine. Sprinkle with cinnamon and raisins (if desired); roll lengthwise. Shape roll into a ring on greased baking sheet; seal ends. Snip almost to center at 1-inch intervals with scissors. Pull sections apart and twist slightly. Cover; let rise until half doubled in bulk, about ½ hour. Bake at 350° F. 25 minutes.

Frost with confectioners' sugar icing while warm. Decorate with nuts and maraschino cherries if desired.



ANOTHER FINE PRODUCT OF STANDARD BRANDS INCORPORATED