Miss Vivian Terry, Herbert Nutter wed

Miss Vivian Terry, daughter of Mrs. Marie Wagner, became the bride of Herbert Nutter, here Saturday.

The bridegroom, a city mortician, is the son of Mr. and Mrs. Ralph G. Nutter.

The wedding, one of the season's prettiest, took place in Douglas Memorial Community Church, with the Rev. Marion C. Bascom, pastor of the church, officiating at the double-ring ceremony.

Guests entered the church under archways of entwined gold, bronze and dark red foliage. The altar was decorated with candelabra, the chancel with urns of baby chrysanthemums and fall foliage.

THE BRIDE, given in marriage by her brother, John Meldrum, wore a magnificent gown of Chantilly lace and tulle. Her headpiece was a crown of seed pearls and lace which matched her dress. She carried a bouquet of white and pale brown orchids and ivy.

Bridesmaids wore bouffant dresses of powder blue with a robin blue back panel, featuring the new harem hemline. Their headpieces were blue sequin crowns. Shoes matched their frocks, they carried gilded peacock rings of fall plumage.

The bridesmaids were associates who have been friends of the bride for years. They included Misses Barbara Hayes, Charlotte Williams, Estelle R. Grant and Anna Jackson.

Miss Mary E. Waddell was maid of honor. Her gown, with matching shoes, was ruffle taffeta in royal blue. Her headpiece was a crown with a circular veil.

Miss Geneva Waddell served in the capacity of hostess-directress, with the help of Alfred Lansey.

The masculine attendants included Earl Hayes, best man; William Gibson, head usher; James Wallace, Lincoln Lansey and Leroy Dyett. The men were in traditional dressed.

FOR HER daughter's wedding Mrs. Wagner wore a dress of ice blue lace. Mrs. Nutter was dressed in rose lace with matching hat and gloves.

OUT-OF-TOWN guests were Mr. and Mrs. Charles B. Washington, Miss Martha Washington, Walter C. Beckett, Mrs. Louise Brice, Mrs. Audrey Suggs and Handy Beckett of Philadelphia;

Mr. and Mrs. Charles Cooper, Mr. and Mrs. Hayet Wagner and Mrs. Ophelia Jones of Roanoke, Va.; Mr. and Mrs. Lawrence Pollard of Germantown, Pa.;

Mr. and Mrs. John Meldrum of Wahington; Mr. and Mrs. Ellison Tidewell, Mr. and Mrs. William Johnson and Mrs. Edward Smith of Franklin, Va.;

Mrs. Martha Washington, Parole, Md.; and Mrs. Rovenia Kearse, Mrs. Amelia Wallace, Mrs. Alice Nutter and Oscar Nutter of Nanticoke, Md.

Baltimoreans attending the ceremony and the receptions which followed included:

Messrs. and Mesdames Ralph Nutter, Abraham Riley, Helen Weems, John Holmes, Glenford Dudley, John Merritt, Frank Hebron, Claude Tyler, Clarence Mitchell, Emory Choice, Harvey Roberson, Ole Keen, Rufus Boye, W. R. Boykins;

Messrs. and Mesdames Charles Semety, Sr., John Stewart, Winfred Colbert, Daniel Kendricks, Dunlap Smith, Vernon Logan, Gilbert Brown, James Goines, William V. Lockwood, James Miller, Edward Burroughs, William March, William Waddell, Willie Williams, J. Sterling Boardley, Oscar Savage;

Messrs. and Mesdames Lawrence Pollard, John Waters, Thomas Greene Sr., Paul Coleman, James Brice, Morris Peterson, Martin Gillis, Eugene Huff, James Fant, E. Victor Wright, Solomon Rose, Robert Kennedy, Ralph Smith, Irvin Nutter, Robert Waddell, Marion Nutter, Freeman Camp, Austin Lansey;

Messrs. and Mesdames Robert Dixon, Edward Brown, Joseph Locks, Raymond Carpenter, Edgar L. Lynch, Paul Roller, Leroy Dyett, Lewis Nash, James Morton, Jerome Monroe, George Queen, Artie Simpson, Jessie Reddick, William Dorsey, Joseph Russ, Benjamin Foreman, Henry James, William Hayes, Melvin Evans, Earl Hayes;

Messrs. and Mesdames Alfred Lansey, Henry Hayes, Arthur Jones, Arlington Phillips, Terkle Lansey, Samuel W. Sullivan Jr., William Chatman, Robert Hawkins, George T. Gibson Sr., Madison Scott, George T. Gibson Jr., Lancaster Carter, William Gibson Sr., Charles Semely, Adolphus Halstead, Bennie Graves, Earl Gilmore, Lloyd Henderson;

Messrs. and Mesdames John Pinkney, E. Lloyd Davis, Marshall Hayes, Paul Johnson, Clifton Henson, Charles Grant, George Kelson, Franklin Bean, Thomas Kelson Jr., Charles Parker, Joseph Locks Jr., John Barranco, Alfred Brown, Sr., William Dorsey, Samuel Brown Sr., William Dorsey, Samwilliams, Grant Waters;

Messrs. and Mesdames Clifton DeShields, James Boddie, William Reynolds, Lawrence Mapp, Calvin Burley, Preston Grant, Julius McRea, Joseph Mebane, Albert J. Haywood, Gaines Lansey, Lincoln Lansey, Lester Tinker;

Mesdames Gwendolyn Parker Gwendolyn Carter, Marsha Parker, Mamie Barclay, Florence Mater, Celester Barclay, Reba Thomas, Katie Williams, Milton D. Greenbaum, Anna Bond, Lillian Stewart, Grace A. Williams, Eva Brown, Vernella Nutter, Beatrice Jackson, Tony Adams, Hattie W. Owens, Linda Whitney, Laura Vetra, Mary Hobrein;

Mesdames Juanita Kelly, Mary O. Freeman, Hazel Simms, Mary F. Burns, Blanche S. Day, Emma C. Johnson, Juanita Counts, Fannie Rhodes, Rosetta Gobert, Ethel Beaman, Lillian Gillis, Frances Hemsely, Helen A. Holland, Bertha Tyler, Lillian Mills, Mamie Henderson, Bertha Blake, Louise Selby, Anna Wilson, Mamie Armstrong;

Mesdames Bertha Winslon, Floretta Hyman, Penina Welborne, Clara Palmer, Clara Chancey, Anna Jackson, Addie Hill, Estelle R. Grant, Grace Murphy, Barbara Hayes, Isobelle Clark, Emily Finks, Bessie Garrison, Roxie Blake, Mary Thompson, Lutherine Bascom, Marion Wyatt, Margaret Lansey, Anna Gamble;

Misses Elizabeth Furman, Ophelia M. Hope, Catherine Wright, Mary E. Waddell, Charlotte Williams, Geneva Waddell, Jeanne Tyler, Hazel Smith, Florence Nutter, Cora Gibson;

Misses Fannie Jackson, Lois Smith, Celesta Kelly, Josephine Lansey, Tryell DeShields, Betty Hanks, Georgia Smith;

Earl Chancey, Moses Coleman, James Wallace, Norman Ganies, John Burleigh, James Myers William Herring Clayton T. James Winifred Cooke Charles Rice Robert Williams, Clarence Williams;

Gough Jamison, Charles Parker, Frank Mitchell, Sidney Morton, Ludlow Carroll, Dan Shirley, William Dixon, and Edward Lansey.

TEN-YEAR-OLD Karlate Easter celebrated her birthday with a lawn party at the home of her grandparents, Mr. and Mrs. Charles Easter, 1030 Eden St., recently. The daughter of Mr. and Mrs. Herman James Easter, she is shown holding a doll, a gift from Scotland, given her by John Height Jr. Her aunt, Mrs. Virginia Doyle, of Williamsburg, Va., was guest at dinner following the party. Other dinner guests included: Messrs. and Mesdames Rayford Smith, William Rowl, Wally Woodson, the Rev. Mr. and Mrs. John Height, Mesdames Edith Harris, Ruth Rice and Helen Woodford, Miss Julie Stilly and M. Turnipseed.

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Smith-Praliau ceremony held

Miss Joesther Praltau, daughter of Mr. and Mrs. Robert Withers of Corneluis, N.C., and Johnny W. Smith were married, here, recently.

The ceremony, performed by the Rev. Wayman Henry, took place in the home of her grandparents, Mr. and Mrs. Elijah Young.

Miss Lonzetta Praleau was maid of honor for her sister, and the bridesmaid was Miss Colby Byrd. Mr. Smith had as best man, Jerome Barefoot.

The newlyweds are at home at 2307 Garrison Blvd.

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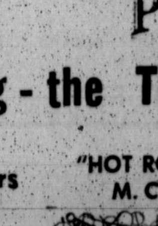

-Gadabouting....

(Continued from page 11)

George Woodland and their Beth; and Daniel and Vyna Skinner and their David and John.

RICKY GANT III, son of the Richard (Helen) L. Gants Jr. of Holmes Ave. marked his fourth birthday with a party given by Mr. and Mrs. R. Lacy Gant Sr. (his grandparents) of East Stroudsbkurg, Pa., last week.

He, along with his mother and sister, Stephanie and Lessie, had been vacationing with the grandparents.

Helping him celebrate were Debbie and Wendy Baabe, James E. Finlayson, Tommy Beaver, Stevie Smith, Cheryl and Arthur Harris, Judy Ann Goode, Lois and Gary Meixell, Delores Ciampi and Stephanie and Lessie Gant.

Adults about were Messrs. and Mesdames Lacy Gant, James Finlayson, John Baahe and E. Reives; Mesdames Barbara Harris, Gerald Smith and Helen Gant.

AND A Sunday ago, Robin L. Griner, daughter of Robert and Parrish Griner celebrated her natal day at a party at their new residence on Denison St.

Twenty-five youngsters and parents had a gay time at this affair, including:

Sheila, Linda and Janet Holmes, Carolyn Chambers, Deborah Baskerville, Deidra Willis, Sharon Bouldin;

Roland Bland, Thomas Knox Jr., Frank Knox, Charles Chambers Jr., Wynn Baskerville and Laurence Bouldin;

Also Messrs. and Mesdames Leroy Bouldin, Thomas Knox, Charles Chambers and Lester Bland; and Mesdames Louise Holmes and Dedee Cousins.

POTPOURRI: Leave it to these Baltimore gals . . . who too consistently fetch home national presidencies for it to be mere matters of chance.

New one is Bernice Welling of the Baltimore Urban League Guild, who was named president of the National Guild at the convention in Omaha, Neb., this week.

Add to folks soon to have new addresses Senator and Mrs. Harry A. Cole Jr., who have a site on Benninghaus Road.

One of the town's daughters of a name family flew off to California, last week, to become the bride of a former town teacher, according to newest news.

But what worries her friends is whether the Mexican divorce he got from a city matron (who may not yet know she is a divorcee) will hold.

Add a new son, their third child, for the William Browns (Gloria Tucker). Ditto the Robert Matthewses (Vashti Murphy).

Dr. Richard I. McKinney, head of the department of philosophy and chairman of the humanities division, Morgan State College, left for Europe, this week.

He'll study at the Sorbonne in Paris for six months . . . see the Brussels fair, attend a conference in Venice and visit as many of the countries on the continent as he can squeeze in ere returning.

Town Mortician Herbert Nutter and Vivian Terry, wed in one of the season's most elaborate weddings, here, Saturday, had their wedding trip postponed when the bride fainted at the reception held in the Douglas Memorial Church parlors by her mother, Mrs. Marie Wagner . . . fainted again at the reception given by the bridegroom's parents, Mr. and Mrs. Ralph G. Nutter . . . and her physician ordered her to bed. Has been in most of this week. Was feeling better, Thursday.

In town, and prettier than ever, is Roberta McGwynn Hunt of Roxbury, Mass.

Wilberforce University, co-ed and post Me-De-So Deb Bernadette Smith, attractive daughter of the George B. Smiths, is having a last of the vacation season visit in Nassau Bahamas.

Goldmans fete club members

Mr. and Mrs. William Goldman of 920 Payson St. were hosts to members of the Royal Arch Drill Team, Knights of Pythias recently.

Out-of-town guests were: Mrs. Mamie Scott, Mrs. Betty Johnson, Mrs. Emma Davidson, Clarence Johnson of Easton, Md., and Mr. and Mrs. John Hawley and Mrs. Ethel Hawkes of New York City.

BALTIMOREANS PRESENT were:

Mrs. Marie Nelson, John Watkins, Mrs. Alma Land, Mr. and Mrs. Charles Butler, Mrs. Sarah Jones, Hank Brown, Mrs. Evelyn Blanchard;

Clarence Johnson, Mrs. Mabel Perry, Mrs. Evelyn Morris, Mrs. Louise Banks, Charles O. Lawson, Mrs. Ethel Yorkes;

Thomas Davis, Mrs. Mary Mason, Ernest Ford, Miss Wanda Battle, Mr. and Mrs. John Broddus, John Bowler;

Miss Youtte Broddus, Mr. and Mrs. George Knight, John Broddus Jr., Mrs. Edith Mosby, Lewis Moore;

Miss Deborah Rochelle, Miss Laka Bass, Miss Rochelle Turner, Mrs. Louise Banks, Mrs. Frances Steverson and Mrs. Helen Scott.

Party welcomes 4 new pupils

The children of the 2500 block of Riggs Ave., gave a party in honor of four of their playmates who were entering school for the first time. Sylvia Veasy, Diane Griner and Karen Griner were the hostesses.

Those being honored were: Ellen Green, Micheal Matthews, Grace Burton and Peter Thomas. All will enter the kindergarten of school No. 144.

Attending the party were:

Almour Adams, Maurice Adams, Willbur Adams, Grace Burton, Nancy George, Brenda Green, Ellen Green, Diane Griner, Karen Griner, Ellen Marsha Jones, Melody Matthews, Michael Matthews, Mark Reaves, Marsha Reaves, Patricia Reaves, Lorraine Smith, Peter Thomas and Sylvia Veasy.

MASENBERG-JACKSON CEREMONY IS HELD—

Miss Evelyn Jackson, formerly of Chester, S.C. became the bride of Marcus Masenberg, here, Wednesday. The bridegroom is a native of Wake Forest, N.C. The Rev. Rivers Jackson performed the ceremony. Mr. and Mrs. Masenberg are at home at 1125 Brewer St.

Home economics meet draws 1,044 persons

Rapid changes going on in the world are so strongly affecting homes and family living that education for homemaking and the paid professions connected with it must be constantly retooled to meet present-day needs.

This was one of the conclusions reached by 1,044 representatives of home economics professions in 59 countries during the Ninth International Congress on Home Economics held at the University of Maryland on August 2.

The 1963 congress will be held in Paris.

THIS WAS the first session of the Congress, founded in 1908, to convene in the United States and arrangements were made by Miss Mildred Horton, America home economics association executive secretary and congress director, of Washington, D.C.

The Canada association was co-host with the American association.

DELEGATES INCLUDED Mrs. Josephine Ora Young of Catonsville Junior High; Mrs. Mildred Bunton, of Freedmens Hospital; Dr. Fleming Kittrell, Howard University; Mrs. Lydia Jetton Rogers, Mrs. Ezelle M. Hawkins, University of Maryland; Dr. Ruth Laws, Delaware State; Mrs. Alice Holley, of Wimington, Dela. and Mrs. Zxlema P. Price, Alcorn,

A. C. M. E. MEETING
FRIDAY, SEPT. 12, 1958 – 8 P.M.
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MT. WINANS NEWS

Mrs. Sigale was delegate to Lott Carey convention

By GERTRUDE M. PARKER

Mrs. Francis Sigale of 2639 Huron St., president of the Missionary Society of Provident Baptist Church was a delegate to the Lott Carey Foreign Mission Convention held last week in Richmond, Va.

On Sunday morning, Sept. 14, at 11 a.m. officers of the Woman's Society of Christian Service and the M. Y. F. of the Mt. Winans Methodist Chursh, will be installed.

Anniversary services for the Woman's Society will be held at 3 p.m. with Mrs. Ida Witherspoon of John Wesley Methodist Church as the guest speaker.

Miss Pamela Scott, of 2614 Huron St., with her uncle and aunt, Mr. and Mrs. Theodore Gaither, of 1000 Poplar Grove St., visited her grandmother, Mrs. Janie Gaither and Mr. and Mrs. James Stroud, of Charlotte, N.C. recently.

MRS. LEONA HOUSTON, of 2508 Huron St. is spending her vacation with Mrs. Velene Haynes, 124 Puget St. in Norfolk, Va.

Mr. and Mrs. Jesse Greenwood have moved into their new home, 2444 Nevada St.

On the lawn of the residence of Mrs. Edna P. Ross, 2521 Huron St., last Sunday, the families of Ross, William, Everett and Ellicott had a get-together with friends Phillip Roane, Miss Rita Williams, the Kogers and Pigott families.

Other guests from Baltimore and Washington were present.

Plans for the annual homecoming of the Woman's Society of Christian Service of Mt. Winans Methodist Church were made during Sunday's meeting at the home of Mrs. Bessie Molloy in Jessups, Md.

The homecoming is to be observed Oct. 26—Nov. 2. Mrs. Gladys Wallace is chairman; Mrs. Sarah Blocker co-chairman and Mrs. Edna Ross, secretary.

Guests attending the meeting were the Rev. Allen Moore, daughter of Mrs. Barbara Exum of Ashbury Methodist Church, Jessups.

Members present and their husbands, were Mr. and Mrs. Ira Blocker, Mr. and Mrs. Cornelius Levi Sr., Mr. and Mrs. Andrew Wallace, William Hutchinson, Mrs. Mabel Patterson, Mrs. Naomi Dorsey, Mrs. Fay Jones, Mrs. Victorit Anderson, Mrs. Veneta Butler, Mrs. Edna Ross, Mrs. Gertrude Parker and the Rev. Herbert Pratt, pastor.

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BUDDY YOUNG, famous WEBB personality and former Colt football star, will personally give the prize away Saturday, September 13, 7 p.m. Be there!
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★ Burt Rechichar ★ Milt Davis
And Many Other Celebrities
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CHARG-IT

Mrs. Mary Jenkins, one of first nurses, ends 38-year career

By LULA JONES GARRETT

Mrs. Mary Fernandis Jenkins, one of the first four to break the segregated pattern in nursing, here, retired last week after 38 years in the City Health Department.

"It's been a long pull. Sometimes it was difficult, but I'm going to miss all of the people I worked with, and worked for," Mrs. Jenkins said, Monday.

She added that right now it is taking all of her energy to try to learn to relax.

AS MRS. JENKINS reviewed the near four score years she worked in the City Health Department, sometimes her eyes sparkled with mirth. Other times they filled with tears.

Oddly, enough, it was when she talked of the hardships that the twinkle showed; when she talked of such kindnesses as the surprise party co-workers recently gave for her, that the tears brimmed over.

It was a hard and constant fight, waged by the late Dr. B. M. Rhetta Sr. that opened city nursing to colored nurses, said Mrs. Jenkins. It took a year of almost daily battle to have four nurses, who were qualified, taken into the department, she added.

"In some instances the other nurses would not even ride in an elevator with us. That's a far cry from today," she said, as she pointed to gifts, and told of the comradie that exists in the service today.

In the original quartet, were also Mrs. Jessie Strong, Mrs. Annie Hitchens and Mrs. Florence Bennett, all now deceased

DURING HER TENURE, Mrs. Jenkins has worked in city schools, baby clinics, the T. B. Clinics and the Druid Hill Health Center. She was one of the organizers of the first Nurses Association and upon two occasions during polio epidemics, worked double shift. She not only held down her city job, but went to City Hospitals nights and weekends.

A GRADUATE of the St. Agnes Hospital School of Nursing, Raleigh, N.C., Mrs. Jenkins took advance work at Battle Creek, Mich. She is one of three sisters including Miss Julia Fernandis of Atlantic City and Mrs. Sarah Fernandis Diggs, of Morgan State College staff. All of them, at some time during their career, have been drawn to nursing.

Mrs. Jenkins is the mother of Eugene A. Briscoe, of Denver Col. who has made the Air Force his career; and grandmother of two, Michael and Diane Briscoe.

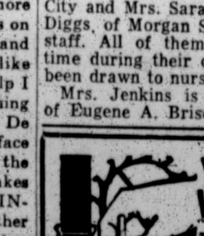
She is a member of St. Gregory Catholic Church.

MRS. MARY JENKINS

What To Use For Oily, Shiny Skin

Q.—Dear Mabel: My face is troubled all the time because of oiliness, so much that it just ruins good looks. Do you know anything that will help me? . . . Marjorie.

A.—As you know there are more than twice as many oil ducts on the face than anywhere else and this often causes trouble like yours. The best cosmetic help I know is the greaseless bleaching cream called NADINOLA De Luxe that creams off the surface oil from your skin, cleans the skin at the same time and makes it clearer and fresher. NADINOLA De Luxe gives you other beauty benefits too in a brighter, smoother looking complexion. It comes in 2 sizes @ 69¢ and $1.25 and is fully guaranteed. You should use NADINOLA De Luxe night and morning like a cleansing cream. Try this. I think you'll be delighted . . . Mabel Collins . . . NADINOLA, Paris, Tennessee.



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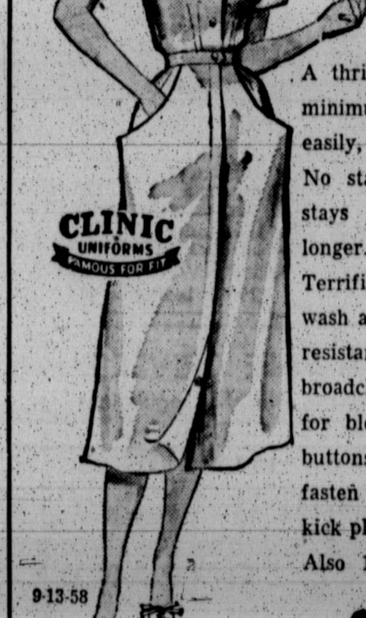

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Peach dumplings

For old-fashioned good flavor, it's hard to beat peach dumplings. "Dora's Peach Dumplings" are made from big juicy canned cling peach halves baked in pastry and topped with a tangy sauce of fresh cranberries.

Serve this delicious dessert around the time of the National Cranberry Festival, September 20 and 21, when the cranberry harvest reaches its peak.

DORA'S PEACH DUMPLINGS are made with 6 canned cling peach halves, Pastry (basis 2 cups flour), and 6 tablespoons sugar.

For the sauce you will need 1 cup fresh cranberries, 1 cup syrup from peaches, 1 cup water, ½ cup sugar, few grains salt, and 2 tablespoons butter or margarine.

Dumplings: Drain peaches thoroughly. Roll pastry thin, and cut into 6-inch squares. Place a peach in center of each square and top with a tablespoon of sugar. Moisten edges of pastry, bring together over peach and pinch edges to seal.

Place in baking pan (about 11 x 7 x 1½ inches). Bake in hot over (400 degrees F.) 10 minutes. Pour hot sauce around dumplings and bake about 30 minutes longer until pastry is browned. Serve warm.

Sauce: Rinse and drain cranberries. Combine peach syrup, water, sugar and salt, and bring to boil. Add cranberries and boil 5 minutes longer. Blend in butter.

Makes 6 servings.

Tomatoes take to stuffing

Serve "Favorite Stuffed Tomatoes" with tiny hot biscuits when friends drop in for luncheon. Make the cottage cheese filling hearty and extra good eating with ripe olive wedges, chopped cucumber and green onion. The addition of Worcestershire and Tabasco sauces gives extra seasoning.

FAVORITE STUFFED Tomatoes require six medium-sized tomatoes, one cup pitted ripe olives, one and two-thirds cups cottage cheese, two-thirds cup chopped cucumber, two tablespoons chopped green onion, Worcestershire sauce, Tabasco sauce, salt, pepper, salad green for garnish, mayonnaise and paprika.

Peel tomatoes and hollow out centers. Turn cut side down to drain. Chill thoroughly. Slice olives. Lightly blend together cottage cheese, olives, cucumbers and onion. Season to taste with Worcestershire sauce, Tabasco sauce, salt and pepper.

Place tomatoes on garnished salad plates and fill with olive-cheese mixture. Top each tomato with mayonnaise. Sprinkle with paprika. Makes six servings.

DO IT TODAY! — A good citizen is registered to vote. Sept. 22 is the last day to register to vote in the November 4th General Election. Don't wait until the last minute!

Check for quantity, quality when purchasing canned goods

By VIRGINIA L. McLUCKIE
Food Economist

September is Canned Food Month.

Today, modern research and development has brought a wide variety of foods and a full measure of convenience to homemakers. Good, nutritious foods and foods without season, are available to shoppers, economically priced, says, Virginia McLuckie, Food Economist, Baltimore Office, University of Maryland, Department of Markets.

Because canned products are only as good as the basic quality that goes into them, great care and attention is given in growing the raw product. New strains are constantly being developed that will result in better canned foods.

FRUITS AND VEGETABLES used for canning are grown especially for that purpose, picked at their prime, sealed in cans and processed almost immediately after harvesting. There is a style and pack for every need, ranging from the uniform pack to cuts and pieces.

Use uniform pack when size and identity are important; use the cuts and pieces for casseroles, soups, sauces and when ever identity is less important. Canned foods keep almost indefinitely, but should be stored in a moderately cool, dry place.

When more than one can of food is kept on the shelf, the cans should be rotated so the cans purchased first are used first.

THERE ARE AT LEAST 50 different common can sizes on the shelves of a typical market today. Over 73 million cans of food are opened and used daily. To make this possible, over 20 billion pounds of foods are canned annually. This means the average person uses yearly about 18 cans of food. The average American now drinks 2,527 percent more canned fruit juice, eats 21 percent more canned soup and serves 200 percent more canned meat than he did 20 years ago.

We are still in the season of heavy production of fresh produce in local and nearby areas. The vegetable counter is taking on a late summer early fall appearance. The new crop of sweet potatoes has started to reach markets in volume.

GOOD SWEET POTATOES should be smooth, firm, bright and chunky. The natural sweetness of sweet potatoes develop only after a period of storage, termed curing. The crop is held at a relatively high temperature and humidity for developing better keeping qualities.

Right now it is wise to purchase sweet potatoes in a moderate amount and keep them in a dry place, at kitchen temperature and well ventilated. They peel easily after being cooked in the jackets and there is a greater richness of flavor.

CREAMY WHITE HEADS of cauliflower that are young, fresh and tender, with little waste are available at attractive prices. Keep fresh cauliflower in moisture proof bags or containers in the refrigerator and it will keep fresh several days. Raw cauliflower is a fair source of vitamin C.

Sweet corn and green peppers are on the list of best buys in vegetables.

The best buys in fruit are peaches and pears. Both of these fruits are excellent lunch box items. Now is the time to can peaches for later use. Today grapes are west coast fruits shipped via fast transportation methods.

THE BEST BUY AT the egg department are Grade A eggs. Small size eggs are recommended.

FOR CAULIFLOWTR FRITTERS steam and drain the cauliflower. Break up into small sprigs and season with salt, pepper, a little vinegar, and a sprinkling of chopped parsley and chives.

Let stand for fifteen or twenty minutes. Drain away any liquid. Dip the pieces in batter and drop into deep hot fat.

Fry until golden brown. Serve very hot.

Try piping hot olive biscuits for new before-dinner treat

Pass a tray of piping hot Olive Biscuits before dinner, and see what a welcome these cheese-flavored tidbits receive.

One bite reveals the chopped stuffed olives hidden inside the light flaky biscuits. A sprinkle of Parmesan cheese adds additional zest. To make these dainty appetizers, cut the biscuit dough with small-sized biscuit cutters, or use a sharp knife to cut diamond or triangle-shaped biscuits.

YOU'LL ALSO want to serve Olive Biscuits as a hot bread at lunch or dinner time. They're especially good with casserole dishes.

All biscuits made with enriched flour rank tops in both flavor and nutrition. Enriched flour contains food iron and important amounts of three B-vitamins, thiamine, riboflavin and niacin.

OLIVE BISCUITS are made with two cups sifted enriched flour, one tablespoon baking powder, one teaspoon salt, one-fourth cup chopped stuffed olives, two-thirds to three-fourths cup milk, meltel butter or margarine, two tablespoons grated Parmesan cheese and one-fourth cup of shortening.

Sift together flour, baking powder and salt. Cut or rub in shortening. Add olives; mix well. Add milk to make a soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out one-fourth inch thick.

Brush with butter or margarine. Sprinkle Parmesan cheese over dough. Fold one-half of dough over other half. Cut with floured one and one-half inch biscuit cutter.

Place on ungreased baking sheet. Bake in hot oven (450 degrees F.) 10 to 12 minutes. If desired, biscuits may be cut into squares or diamond shapes, using knife instead of biscuit cutter.

Makes about two dozen two and one-half inch biscuits.

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Science Shrinks Piles New Way Without Surgery Stops Itch—Relieves Pain

New York, N. Y. (Special) — For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids, stop itching, and relieve pain — without surgery.

In one hemorrhoid case after another, "very striking improvement" was reported and verified by doctors' observations.

Pain was relieved promptly. And, while gently relieving pain, actual reduction or retraction (shrinking) took place.

And most amazing of all — this improvement was maintained in cases where doctors' observations were continued over a period of many months!

In fact, results were so thorough that sufferers made astonishing statements like "Piles have ceased to be a problem!" And among these sufferers were a very wide variety of hemorrhoid conditions, some of 10 to 20 years' standing.

All this, without the use of narcotics, anesthetics or astringents of any kind. The secret is a new healing substance (Bio-Dyne*) — the discovery of a world-famous research institution. Already, Bio-Dyne is in wide use for healing injured tissue on all parts of the body.

This new healing substance is offered in suppository or ointment form called Preparation H.* Ask for individually sealed convenient Preparation H suppositories or Preparation H ointment with special applicator. Preparation H is sold at

COOKING IS FUN

Dinner doldrums due to poor planning

Don't "drive" your family into daily dinner doldrums! "Eat and run" diners will change their ways if you serve nutritious dinners that please both the eye and palate. And this holds true even if you or a member of your household is on a low-fat diet.

Chart out in advance complete dinner menus for the coming week. Not only will this list save you unnecessary shopping trips but it will also assure varied meals with sufficient quantities of proteins, minerals, vitamins and energy-giving foods.

ADVANCE PLANNING will also enable you to tailor your menus to special requirements, such as those of low-fat dieters. Today, this can be accomplished easily by substituting a new margarine sold in drugstores for forbidden spreads and shortesings.

Emdee margarine has a cholesterol - lowering effect, since it is made from non - hydrogenated corn oil, which is rich in linoleic acid. A food, not a medicine, it can be used on recipes for the entire family.

Here are some additional suggestions that will help insure dinnertime enjoyment at your home:

1. Set the dinner table carefully and use decorative touches for added eye-appeal. A small floral centerpiece or well - designed piece of pottery will enhance your table tremendously.

2. Contrast colors and flavors in the foods you serve. And don't forget that "extras" such as sprigs of parsley, lemon slices, light sprinkles of paprika and dabs of jelly glamorize and whet the appetite.

3. Set the atmosphere of congeniality by arranging to serve dinner at an hour when every member of your family can be present to enjoy your culinary efforts in an unhurried, relaxed and happy frame of mind.

KEEP ON LOOKOUT for new food ideas. For instance bake a loaf of Pineapple Date Bread—each slice promises extogether for an egg salad, be sure to include some chili powtra good eating at meal time or snack time.

Sift together 2 cups sifted enriched flour, 1 tablespoon baking powder, ½ teaspoon salt and ¾ cup sugar into bowl. Add cup hydrogenated shortening, ¾ cup crushed pineapple, drained, and ½ teaspoon vanilla.

Mix well, then beat 2 minutes. Add 2 eggs. Beat 2 minutes more. Add 1 cup chopped dates and blend well.

Bake in greased paper-lined 4½ x 8½-inch loaf pan in moderate over (350 F.) 1½ hours. Cool before slicing. Makes 1 loaf.

Or start dinner off with a Bisque.

Saute 1 tablespoon finely chopped green pepper, 3 tablespoons instant minced onion and 1 cup cooked shrimp in 2 tablespoons butter. Add 10-½-ounce can tomato soup, one of cream of mushroom soup and 2 cans milk. Flavor with a teaspoon chili powder, ½ teaspoon salt and a dash of ground black pepper.—Heat thoroughly.

When tossing the ingredients der, and taste to be certain there's enough for it imparts a mighty good flavor.

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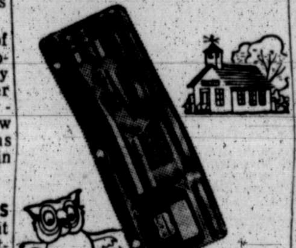

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