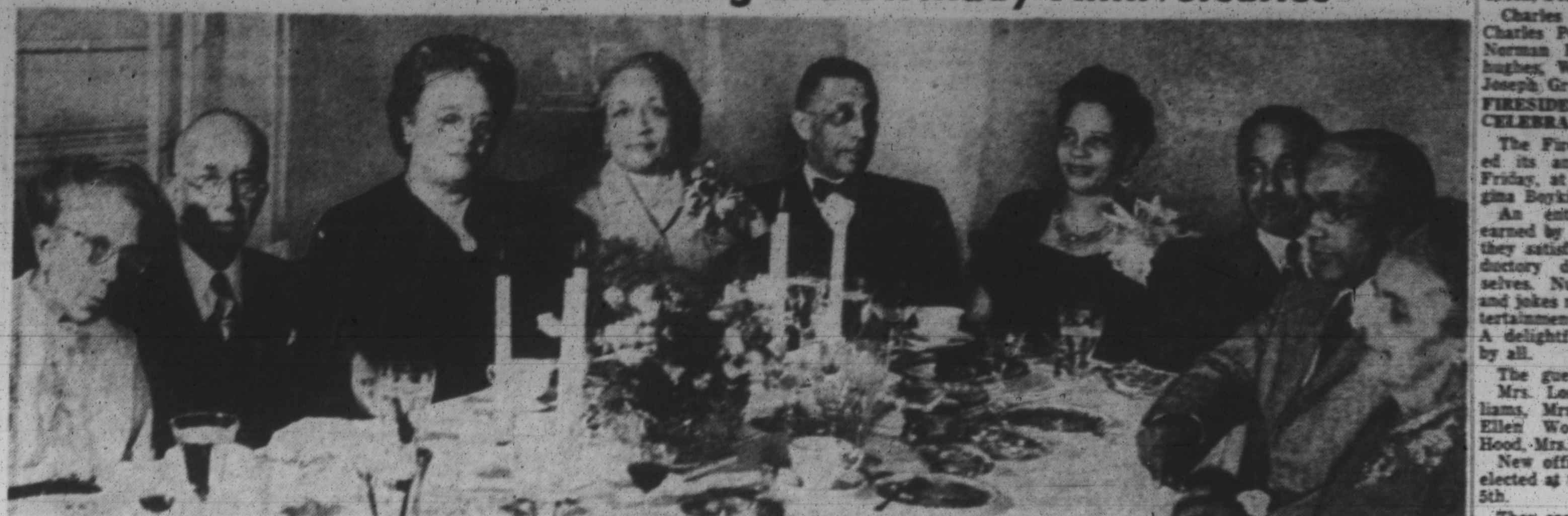
Celebration Marked Wedding and Birthday Anniversaries



Members of their family joined Mr. and Mrs. John H. Murphy Jr., Sunday, in celebrating their twenty-first wedding anniversary and her birthday. Left to right are Miss Frances Murphy, Dr. George H. Murphy Sr., Mrs. D. Arnett Murphy, Dr. and Mrs. Carl Murphy, the honores. D. Arnett Murphy and Mrs. George Murphy.

Gadabouting in Baltimore

Misses Edwards, Purnell in Wedding Announcements

with Lula Jones Garrett

Mrs. Marie Edwards formally announced the engagement of her daughter, Anita, to Dr. Leroy Radelle Posey Jr., son of Mr. and Mrs. L. R. Posey of Baton Rouge, La., this week. Miss Edwards, a teacher at School No. 153, is a graduate of Coppin Teachers College and Morgan State College. Recently she received her master's degree in childhood education from Columbia University.

Dr. Posey, a graduate of Ohio State University, received his doctor of philosophy degree in physics from the University of Michigan. During the war years in 1943-1945, he was research physicist for the Office of Scientific Research and Development at the University of Michigan. He is now head of the physics department at Southern University.

MISS EDWARDS

The marriage of Miss Delores Purnell to Walter Purviance, both of this town, was announced by her parents, Mr. and Mrs. William Purnell, this week. The couple was married in Elkton on Dec. 29. The bride holds a government post in Washington, and Mr. Purviance, the son of Mr. and Mrs. Walter Purviance Sr., graduated from Morgan State College last year and is studying at the University of Minnesota this year.

Miss Mildred McGlotten, city social worker, and John W. Coleman, Philadelphia letter carrier, are also an item.

OFFICIAL FETED

When Carl Murphy, AFRO president, came home from a busy day at the office, Tuesday, he found relatives gathered to wish him a happy birthday—his 61st.

Buffet supper, canasta and television entertained the group, which later gathered around to hear some wise words from the honoree as he opened his gifts.

The group also gifted Mr. and and Mrs. John Murphy Jr., who were marking their 21st wedding anniversary as well as Mrs. Murphy's birthday, which had been earlier celebrated with a family party at their residence.

At the latter party were:

Mr. and Mrs. Arnett Murphy, Mr. and Mrs. John Murphy, Mr. and Mrs. Howard Murphy, Mr. and Mrs. Walter Dyson, Mr. and Mrs. John Lane, George and Harry Gilbert, Mr. and Mrs. James Murphy, Mrs. Clementine Knox, Mr. and Mrs. John Murphy III, Mr. and Mrs. Frank Phillips, Mr. and Mrs. Edward Smith, Mr. and Mrs. Robert Matthews, Mrs. Carlita Jones, Mrs. Frances Wood, and John Oliver.

Then add to the doings of the week:

That television party hosted by the Milton Oranges on Sunday, who entertained the Roy Futches, the George Downies and Luther Garlingtons;

The gathering of the Stitch and Chatter club with Frances Hill at her apartment on Morgan College campus, with her inducing Dean George Grant to display his collection of ceremics and even give a demonstration as to how he makes the clay models. The Friday night before the members met with Grace Hunt and concocted plays for a jaunt to New York in April to visit the Museum of Modern Art, to have demonstrations of oil painting by member Alice Arrington's brother, William Lawrence, and see a show or two. About were Mesdames Arrington, Hill and Hunt; Mesdames Corrine Procope, Jeanette Christmas, Melissa Perdue, Nellie Sorrell, Waltye Doles, Hilda Higgins, Llweellyn Walker, of the club; and Mrs. Alice C. Smith of New Orleans, Mrs. Procope's mother.

And the cocktailer which W. Meredith Birch Jr., gave on Sunday night for the newlywed George Bruces of New York City. Mrs. Bruce is the former Dorothy Burgess, daughter of Mr. and Mrs. Dorotho Burgess of New York City, and the bridegroom is the son of the Baltimore George Bruces. They were honeymooning here, being houseguests of his uncle and aunt, Mr. and Mrs. Norwood Poulson. Their marriage had taken place last week, with the Rev. O. Clay Maxwell performing the ceremony, and Jeffrey Etheridge and her sister, Gloria, in role of attendants.

The Hobbyist held their first meeting of the year with Loretta Nottingham in the role of hostess in her new Wheeler Avenue home.

After a very brief business session re-electing Martha Thompson, president; Loretta Nottingham, secretary; Thelma Shipley, treasurer; Dorothy Gibson, reporter, the next period was turned over to Mae Pinkett, who told of her recent trip to Bermuda.

A beautifully appointed luncheon was served.

Garnering gifts from the card session were Mary Richardson Thelma Shipley and Dorothy Gibson.

About for the afternoon were Eugenia Young, Sallie Fletcher, Margaret Hollingsworth, Charlotte McNeil, and Mary Richardson.

And the Women's Auxiliary to the Monumental City Medical Society was hosted by Mesdames Vernia Jones, Helen Lee, Maude Woodland, Robbie Chissell and Annie T. Wright at a session at the Truesdale home, this week. Mrs. Madia Brannon, the recently appointed superintendent of nurses at Provident Hospital, was guest speaker, and a gay social hour followed.

Sorority doings of the week included Chi Eta Phi's (nurses) visit to Crownsville Hospital and the Barrett School for Girls, where entertainment including prize-awarding bingo was provided for the patients, and a birthday party and talent show, with prizes for Iota Phi Lambda (business women) met with Marie Lewis of the latter, were given for the girls. Auchenteroly Terrace, Saturday, where Beulah J. Murphy of Washington regional directress, inducted their new officers.

Into posts went Margaret Johnson, president; Gladys Palmer, first vice president; Marie Lewis, second vice president; Gladys McCoy recording secretary; Mary Crump, corresponding secretary; Claudine Franks, financial secretary; Jessie Nicholson, treasurer; Evelyn D. Wilkey, dean of pledgees; Fannie Poulson, parliamentarian; and Josephine E. Wallace, journalist.

Other business of the evening including planning a dance for February.

Hostesses for the evening were Sorors Marie Lewis, Naomi B. Lee, and E. Marline Holden.

Other sorors present were Emma Hilson, Bernice Garlington, Bernyce Welling, Louise Johnson, Hazel Gardner, Blanche Banks, Beatrice Tucker, Vivian Young, Frances Morris, Mary Crump, Naomi Lee and Mabel Corbin.

PEREGRINATORS

In town this week for a first peep at his godchild, William Lawrence Gibson, was Leroy Crayton, the sausage manufacturer, of Cleveland, Ohio. "Skipper" is the son of AFRO Editor and Mrs. William I. Gibson, and is all set for his christening on Feb. 5. Couraland Brown and Mesdames Edward Nottingham and Ralph W. Shipley are other godparents.

The junior John Procopes and his sister, Jean, Morgan State College junior, jaunted up to Philadelphia for a family dinner with their step-father and mother, Mr. and Mrs. Ralph Dinkins, Sunday. Dr. and Mrs. Sanders Russell hosted Mrs. Lida W. Allen of Washington, Mrs. Mabel W. Russell of Charlotte, N.C. and Mrs. Sara W. Ashe of Norfolk, Va., last week end. Richmond's Dorothy Gilpin Riley came up last week to take over a post at the Barrett School for Girls in Glen Burnie, and Evelia Atkins, of the Barrett School staff, went to Richmond to be guest speaker at the Delta Sigma Theta's Founder's Day program at Virginia Union University, Sunday. Back in town for two weeks has been Vincent Tubbs, former city editor of the Baltimore AFRO-AMERICAN.

FEMININE FRONT

Constitution Up for Discussion

At the invitation of the Maryland League of Women Voters, the public affairs committee of the Madison Avenue branch YWCA, and the Maryland League of Women's Clubs will hold a discussion on the Maryland State Constitution, Monday evening.

The meeting, to be held at the Madison Avenue Branch of the YWCA at 8:30 p.m., will be open to the public. Mrs. Vera Scott is chairman of the public affairs committee of the League.

Social Interest

MRS. EVELYN PATTERSON GIVEN SURPRISE PARTY

A birthday surprise party was given for Mrs. Evelyn Patterson at the home of her parents, Mr. and Mrs. George B. Green, in Essex, Md., Tuesday.

Attending were:

Messrs. and Mesdames George B. Green, Norman C. Green, George Greene and C. Kennedy Green;

Mesdames Geneva Turner, Mattie Patterson, Blanche Prather, Edith Stenhouse;

Misses Norma Green, Rhonda Green, Clara Statim, Delores Green, Gloria Green, Barbara Patterson, Patricia Green, Dorothy Green, Florence Brown;

Charles Green, Herbert Green, Charles Poole, Leslie Robertson, Norman Patterson, Ray Pinderhughes, William Thompkins and Joseph Green.

FIRESIDE FRIENDS CELEBRATE GUEST NIGHT

The Fireside Friends celebrated its annual Guest Night on Friday, at the home of Mrs. Regina Boykin, 2566 McCulloh St.

An entire of cocktails was earned by guests and members as they satisfactorily supplied introductory data concerning themselves. Numerous games, songs and jokes made for wholesome entertainment through the evening. A delightful repast was enjoyed by all.

The guests included:

Mrs. Lorene Smith, Mrs. Williams, Mrs. Norma Rooks, Mrs. Ellen Woodland, Mrs. Ophelia Hood, Mrs. Marvin Robinson.

New officers for the club were elected at the meeting on January 5th.

They are:

Mrs. Essie Lee, president; Mrs. Madeline Dorsey, vice-president; Mrs. Thelma Lane, secretary; Mrs. Regina Boykin, financial secretary; Mrs. Margaret Turner, treasurer; Mrs. Ruth Reynolds, chaplain; Mrs. Margaret Hill, business manager.

JOLLY TEN—The social saving club met at the home of Mrs. Bessie Reed, 1711 E. Chase St.

Plans were made for a Valentine party.

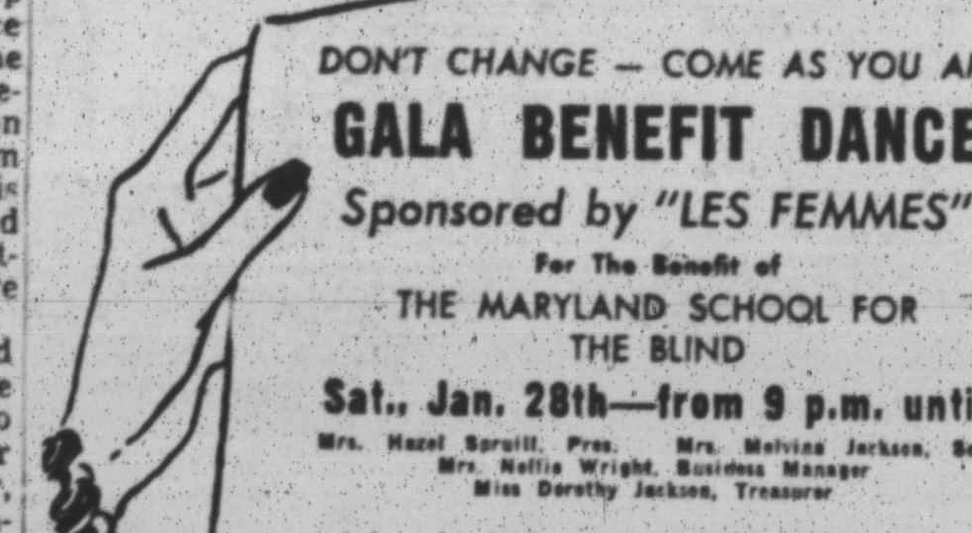
The Very Best of Everything

The finest things to grace your table all can be found in this one big, super-sanitary market. A pleasant atmosphere that makes shopping so much more fun.

The Big-Name Shopping Center

North Ave. Market

Free Parking — Free Delivery
Closes Daily 6 P.M.; Wed. 1 P.M.
STORES OPEN EVERY NIGHT
North Ave. Maryland Ave. 20th Street and Charles Street.



DON'T CHANGE — COME AS YOU ARE

GALA BENEFIT DANCE

Sponsored by "LES FEMMES"

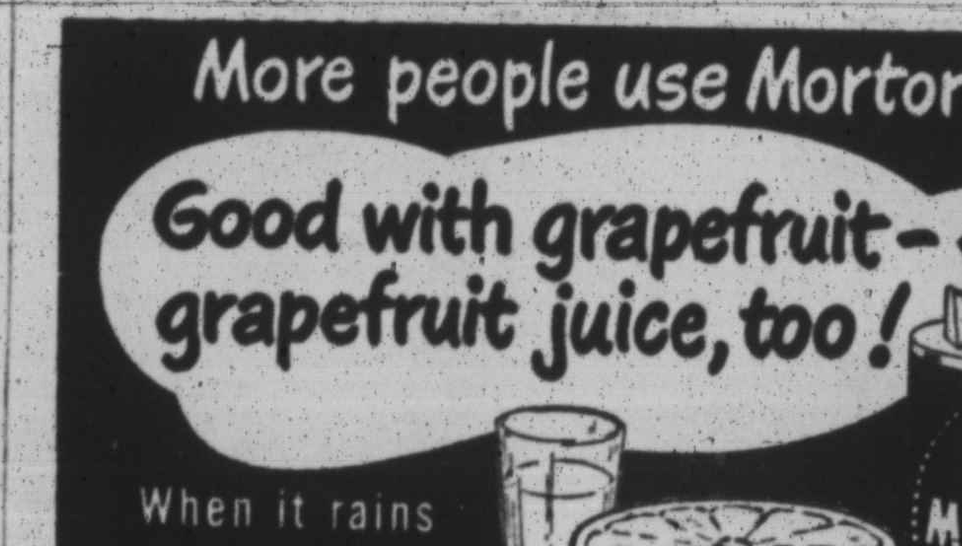
For The Benefit of THE MARYLAND SCHOOL FOR THE BLIND

Sat., Jan. 28th—from 9 p.m. until

Mrs. Hazel Spruill, Pres. Mrs. Melvina Jackson, Sec.
Mrs. Nellie Wright, Business Manager
Miss Dorothy Jackson, Treasurer

Adm. $1 before date $1.25 at door

Elks' Home, Madison Ave. and McMechen St.



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Good with grapefruit-grapefruit juice, too!

When it rains it pours

MORTON SALT

Plain or Iodized

Nellie Whyte's PRIVATE BUSINESS SCHOOL

Owned and Operated by
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Never Before Such White Washes with So Much Color Safety!

DUZ does Everything

IN THE FAMILY WASH!

NOW WORKS WONDERS EVEN IN HARDEST WATER!

FOR SPECIAL PARTIES SERVE ADLER'S Flavorare PORT PUNCH

NON-ALCOHOLIC
$2.50 Gal. 1 Gal. Makes 6 Gals.
68c Qt. 1 Qt. Makes 6 Quarts
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Dr. BARENBURG Optometrist

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All-Purpose Washington Flour is guaranteed to give you better satisfaction with every baking than any other flour you have ever used — or MONEY BACK!

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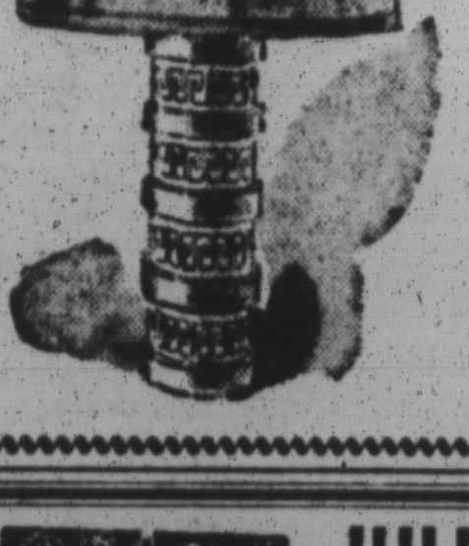
Announcing The Opening Of
Dessa Lamp Shade Shop



SATURDAY
January 21, 1950
9 A.M. to 9 P. M.
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Custom made Lamp shades
Shades Cleaned and Retrimmed
Lamps Repaired and Rewired

Lamps — Novelties

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Hours Daily: 9 a.m. to 6 p.m.
Tues. & Fri. 'til 9 p.m.

JULES GIFT SHOP
1548 PENNA. AVE. — MA. 3167
DRASTIC REDUCTIONS ON ALL ITEMS
Expert Watch, Jewelry and Fountain Pen Repairing
Open 9 to 8 — Sat. 'til 11 P. M.
PAY YOUR GAS BILLS HERE—NO CHARGE — MONEY ORDERS

Scherr's SELF-SERVICE FOOD MARKET
512 - 14 N. GAY STREET
½ block above Bel Air Market

WE CASH YOUR CHECKS HERE! with proper identification

Our Policy FRIENDLY SERVICE

OUR MEAT PRICES Are BALTO.'S LOWEST PRICES!

FRESHLY GROUND BEEF lb. 25c

Small - Lean - Fresh PORK SHOULDERS NEW LOW PRICE - lb. 29c

SPECIAL!—All Meat, Large BOLOGNA or FRANKS per lb. 29c

LEAN—SMALL—SUGAR CURED SMOKED Picnic HAMS per lb. 32c

EGGS STRICTLY FRESH — GRADE A MEDIUM — doz. 39c
STRICTLY FRESH — GRADE A LARGE — doz. 47c

From Tasty, Tender YOUNG BEEF!
ROUND STEAK New Low Price lb. 63c
CHUCK ROAST New Low Price lb. 37c
BOILING or STEWING BEEF Special 23c lb.

Extra Fancy N. Y. State REAL SHARP CHEESE None Better. Value 90c lb. only—69c lb.

PURE CREAMERY BUTTER only 67c lb.

SUGAR CURED SLAB BACON Full lb. 37c

Thick FAT BACK lb. 14c
Meaty, Fresh Spare RIBS lb. 37c
Yellow Amer. CHEESE lb. only 35c
All Front Pig's Feet lb. only 10c

OUR GROCERY PRICES Are Also BALTO.'S LOWEST PRICES!

WHILE SUPPLY LASTS—McCORMICK'S SCHILLING COFFEE Not more than 2 lbs. to each customer! lb. 67c
Tuna Fish Solid Pack! Special 25c—2 for 49c
Alaska SALMON ½-lb. can only 28c

"SALAD KING" MAYONNAISE "MADE BY THE BEST RECIPE"
½ PINT 19¢ PINT 33¢

JUST RECEIVED! Lg. shipment of famous "BIG BEN" LAUNDRY SOAP Best there is — a trial will convince you. SALE! — 2 bars 11c

lb. Jar "FRUITCREST" GRAPE JAM 18c

1¼ lb. Jar "ZEIGLER" Pure PEACH PRESERVES 17c

McCormick TEA BAGS pkg. of 25 only 31c
Pkg. of 50 only 55c

SARDINES OIL OR MUSTARD Best Quality! 3 cans 25c

NATURAL SARDINES Full 1-lb. can SALE! 15c

DRIED FRUIT SALE
Extra Large PRUNES 2 lbs. 39c
Fancy N.Y. State Evap. APPLES pkg. 21c

NUT SALE
LARGE DIAMOND WALNUTS lb. 37c
Mixed NUTS lb. 35c
Brazil NUTS lb. 32c

SPAGHETTI SAUCE MAGIC CHEF SPECIAL can 9c
COFFEE CHASE & SANBORN Vacuum pack lb. cans SALE! 79c
COFFEE "SWEET DRINK" lb. Pliafilm pkg. SALE! 65c
Sugar Corn White Evergreen No. 2 cans Special 2 cans 25c

Stuffed OLIVES jar 13c
Maraschino CHERRIES jar 14c

ARMOUR'S FINE ART SOAP 4 BARS 21c

dial
deodorant bath and toilet soap

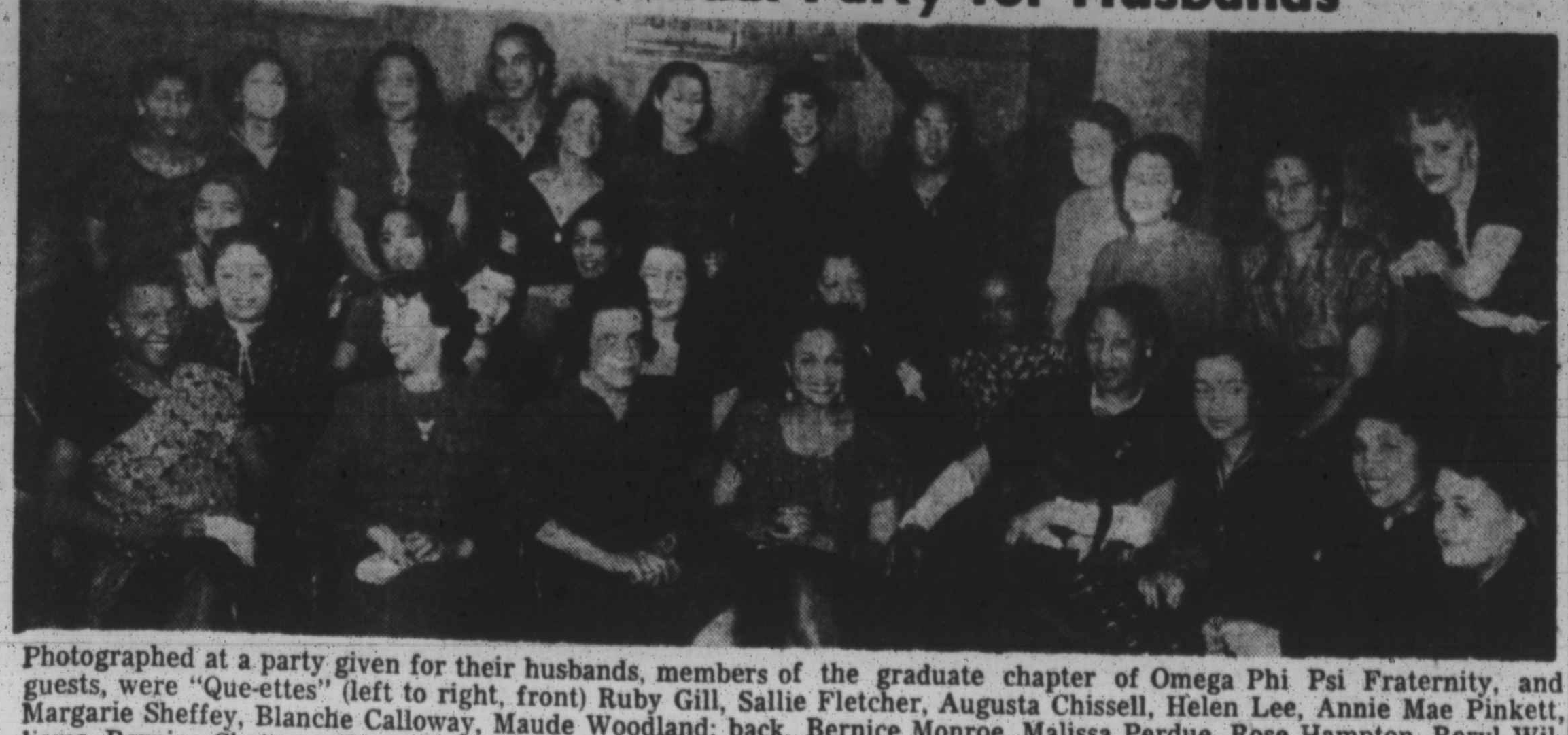
Stops Odor Before It Starts bar 25c

ARMOUR'S CLEANSER Best There Is! NEW! 1c SALE 3 CANS 25c

BABBIT'S 1776 SOAP POWDER SALE 2 Lg. Pkgs. 27c

You Always Save Money Here!
SCHERR'S FOOD MKT., 512 N. Gay St.
Where Low Prices Are Born!!

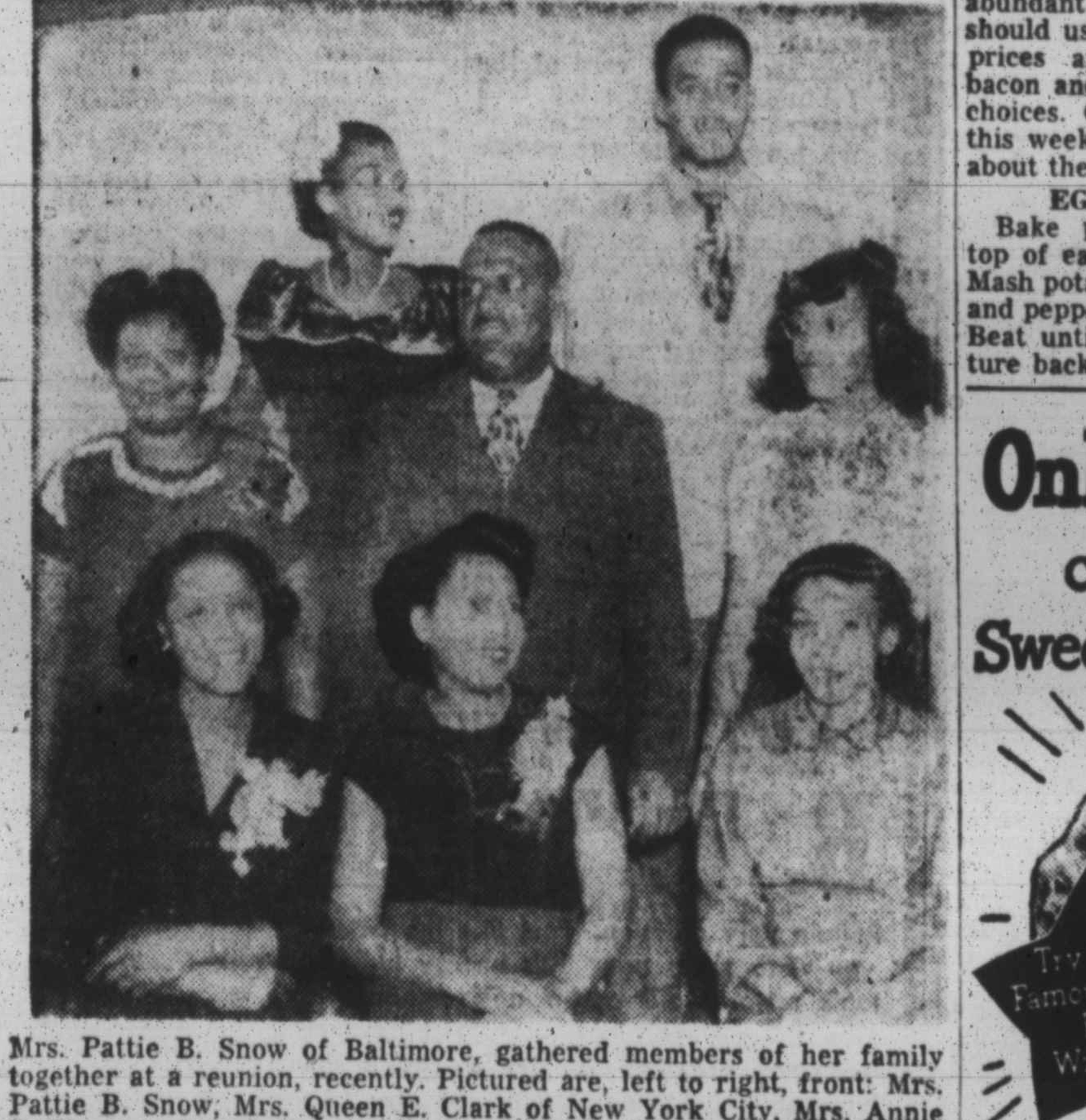
Hostesses at Annual Party for Husbands



Photographed at a party given for their husbands, members of the graduate chapter of Omega Phi Psi Fraternity, and guests, were "Que-ettes" (left to right, front) Ruby Gill, Sallie Fletcher, Augusta Chissell, Helen Lee, Annie Mae Pinkett, Margarie Sheffey, Blanche Calloway, Maude Woodland; back, Bernice Monroe, Malissa Perdue, Rose Hampton, Beryl Williams, Bernice Chatman, Grace Brkett, Etta Phifer, Mattie Gardner, Frances Hill, Monterey Clay, Mertees Bennett; center, Ruth Rosedom, Ida Nicholas, Dorothy Atkind, Mae Downs, Mary Sprow, Helen Whittaker, Maribeth Bell, and Carmen Toppin.

Ruth :!V-; ob|a(kti kaw twaw tayt yayt yat yaty yatq aqt qaqtaq

Family Gathers in Baltimore



Mrs. Pattie B. Snow of Baltimore, gathered members of her family together at a reunion, recently. Pictured are, left to right, front: Mrs. Pattie B. Snow, Mrs. Queen E. Clark of New York City, Mrs. Annie E. Thomas of Norfolk, Va. Second row: Mrs. Lucille E. Jones of Norfolk, Miss Joan E. Thomas, Norfolk. Back row: Miss Mary E. Clark of New York and William H. Snow of Baltimore.—Smith Photo

Week's Food Economics

The fall of Humpty-Dumpty is no tragedy at all, if he falls into the hands of a Baltimore housewife.

Eggs are almost perfect nutritionally, and are tasty as well. Right now they are extremely low in price, with production 50 per cent above average, according to Virginia C. Sherburne, Food Economist for the Baltimore Office of the State Department of Markets. Prices have dropped an average of 8 - 9 cents per dozen on A and B quality eggs since last month, and eggs are retailing about 18 - 20 cents lower than they were last year at this time.

So now is the time to get our egg recipes and use this high quality protein food freely in our menus. Eggs are indispensable to meals and meal preparations, for they make an excellent main dish, and are important to countless prepared dishes, as well. The innumerable ways in which they can be served rules out the probability of monotonous repetition, too.

Low Flame Advised

Again reviewing some of the tips in the handling and cooking of eggs, remember that since eggs are a protein food, they should be cooked over a low flame. Fast cooking toughens the egg white. The three rules of storage are clean, covered and cold. Store the eggs in a covered bowl or pan away from strong-smelling foods. Without a cover, eggs lose moisture faster and are more likely to absorb odors.

Other tips include adding hot liquids or mixtures to beaten eggs a little at a time. When making custards or dishes that call for hot milk to be added to the eggs, mix the sugar with the egg, not the milk. Yolks for mayonnaise dressings should be cold, to make a smooth emulsion with oil. For a white meringue, that cuts well and is flavorful, add lemon juice before beating.

Grade A Large eggs are the "best buy" now, though all eggs are low in price. Remeber—the shell color has absolutely nothing to do with the interior quality.

Potatoes Good Buy

Vegetable "buys" include Maine and Pennslvania potatoes, Florida ad Carolina cabbage, greens, including kale, collards and spinach from Virginia and New Jersey, and cauliflower from California, Texas, and Florida.

Apples and Florida oranges are found in abundance on the fruit counters, with low price tags attached. Apples are especially low in cost. Cranberries and tangerines are also reasonably priced.

Pork and frying chickens are the meat suggestions. Fryers are very abundant now, and housewives should use them more often while prices are low. Smoked hams, bacon and sausage are other good choices. Other meats hold steady this week. Dairy products too, are about the same in cost.

EGGS IN POTATOES

Bake potatoes, cut slice from top of each and scoop out potato. Mash potato. Add butter, milk, salt, and pepper as for mashed potatoes. Beat until light. Pile half of mixture back into shell. Break an egg into each shell. Season with salt and pepper. Cover with rest of potato. Brush top with milk.

Return to oven and bake about 10 minutes, until eggs are cooked and top of the potato browned.

EGGS FLORENTINE

Cover bottom of individual baker with layer of cooked, chopped, well seasoned spinach. Place raw egg in dish. Season with salt and pepper. Pour over 1½ tablespoons cream or undiluted evaporated milk.

Sprinkle liberally with grated cheese. Bake in moderate oven until egg is set.

Among the Clubs

DOROTHY PINDLE—The neighborhood club elected new officers for the year.

They are:

Mrs. Susie Scott, president; and Mrs. Martinia Tyler, vice-president.

Their holiday party was given at the home of Mrs. Rosa Johnson, 1133 Harlem Ave. Guests at the party were Miss Louise Woolford, Mrs. Alice Offer, Frank Tyler, Clarence Ringgold and Amos Johnson.

BRILLIANT STAR—Mrs. Laura Bacon, 1504 Orleans St. was hostess to the savings club on Tuesday.

The newly elected officers are:

Mrs. Alice Person, president; Mrs. Gladys Cornell, vice-president; Mrs. Evelyn Gibson, recording secretary, Mrs. Hester Lane, financial secretary; Mrs. Sadie Thomas, chaplain;

Mrs. Laura Bacon, treasurer; Mrs. Virgie Wooden, business manager; Mrs. Myrtle Brooks, sergeant-at-arms; Mrs. Nettie Hill, reporter.

SECRET STARETTES—The social and savings club held its weekly meeting on Friday, at the home of Mrs. Elizabeth Carter, 2013 Baker St.

The club is making plans for a dinner.

Officers present were:

Mrs. Peggy Brown, president; Mrs. Julia M. Johnson, secretary; Mrs. Constance Carter, treasurer; Mrs. Gloria Jones, chaplain; and Mrs. Marvis Benns, business manager.

Other members are

Mrs. Elizabeth Carter and Mrs. Juanita Simms. Two new members, Mrs. Ernestine Blackwell and Mrs. Eva Hughes, were initiated into the club.

The next meeting will be held on Jan. 20 at 2004 Baker St.

MODERNISTIC BUDDIES—met at the home of Mrs. Catherine Smith.

The officers for 1950 are:

Mrs. Mary McPhearson, president; Mrs. Mildred Watkins, vice president; Mrs. Catherine Smith, recording secretary; Mrs. Emily Colburn, financial secretary, Mrs. Mildred Woodland, treasurer; Mrs. Thelma Mason, business manager; Mrs. Catherine Clay, chaplain; and Mrs. Evelyn Clash, social reporter.

Only Duff's Hot Roll Mix can make Prize Sweet Rolls Like These!

Duff's HOT ROLL Mix
Try These Famous Duffs Prize Winners!

You'll Get Prize Results!

Lighter, fluffier rolls, richer golden-brown, fresher keeping, richer tasting. And you'll find these taste-teasing, home-baked sweet rolls so easy to make. Just follow the simple directions on your Duff's Hot Roll Mix package. Um-m-m good!

A Product of AMERICAN HOME FOODS

Guaranteed by Good Housekeeping

P.S. For prize hot rolls—everything's in—just add water—that's all!

"Cream" Your Coffee at ½ Price!

Says MRS. RUFUS MARSHALL, JR. Los Angeles, California

Yes — Carnation Evaporated Milk costs less than half as much as cream, yet millions prefer it in their coffee! Undiluted Carnation has the consistency of good thick cream — is easy to whip. So no wonder it gives coffee such wonderful "creamy" color and flavor. Try it. And for all regular milk purposes, just restore *part* of the water removed by evaporation. Diluted 50-50, Carnation exceeds U.S. State standards for Grade A milk!

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More Proof

Your Dollar Buys More at the Acme

Stock Up During this Big Dollar Sale - -

DOLE'S Pineapple Juice 3 46-oz cans $1 can 35c

4 Varieties Farmdale Sugar CORN 8 20-oz cans $1 2 cans 29c

Hurlock Brand Tomatoes 2 cans 27c 8 No. 2 cans $1

Red, Ripe Tomatoes 2 cans 21c 10 No. 2 cans $1

Ideal Condensed Tomato Soup 3 cans 28c 12 10½-oz cans $1

Farmdale Cut Green Beans 2 cans 33c 7 20-oz cans $1

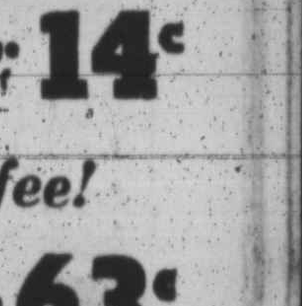
Farmdale Extra Standard Sweet Peas 2 cans 29c 8 20-oz cans $1

Ideal Fancy Grade A Apple Sauce 2 cans 23c 9 20-oz cans $1

Ideal Vegetarian or Asco Pork & Beans 2 cans 19c 12 16-oz cans $1

Gold Seal Prepared Spaghetti 2 cans 25c 9 15½-oz cans $1

Fresh Virginia Lee Bakery Treats



Our Popular Black Walnut LOAF CAKES Special 35c
Devilfood Crunch Bar Cakes ea 35c
Virginia Lee Sugared Do'Nuts doz 19c
Supreme Raisin Loaf plain 19c iced 20c

Tastes Better, Toasts Better, Stays Soft Longer
ENRICHED SUPREME BREAD large loaf 14c

Save up to 20c lb. on Coffee!

(All "Heat-Flo" Roasted)

Asco Coffee lb 63c
Finest South American Coffees with a full body you'll enjoy.

Win-Crest Coffee lb 59c
A lighter blend with a vigorous coffee taste

IDEAL COFFEE Vacuum Packed
Here's a heavier-bodied blend that appeals to all lovers of fine coffee. Regular grind or drip.
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Try them on our guarantee

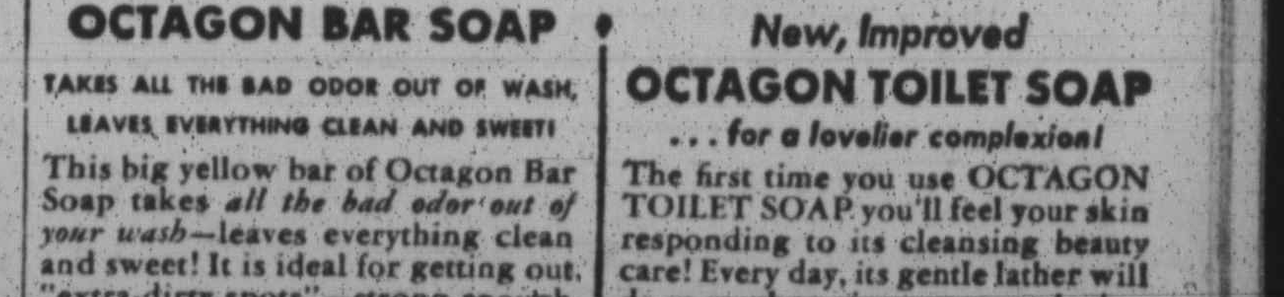
YOUR DOLLAR BUYS MORE AT THE ACME

Yours FREE FOR OCTAGON COUPONS!

STUNNING ROSE AND POPPY PATTERN DINNERWARE!

These beautiful cups and saucers, soup plates and dinner plates are all in the lovely Rose and Poppy 4-color pattern on ivory semi-vitreous ware. Start today to build a complete set!

1 CUP AND SAUCER 60 COUPONS
1 DINNER PLATE 50 COUPONS
1 SOUP PLATE 50 COUPONS



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OCTAGON WHITE TOILET SOAP

OCTAGON BAR SOAP

TAKES ALL THE BAD ODOR OUT OF WASH, LEAVES EVERYTHING CLEAN AND SWEET!

This big yellow bar of Octagon Bar Soap takes *all the bad odor out of your wash*—leaves everything clean and sweet! It is ideal for getting out "extra-dirty spots"—strong enough to get the heaviest, dirtiest wash snowy white without much hard rubbing, yet gentle to hands.

New, Improved OCTAGON TOILET SOAP

. . . for a lovelier complexion!

The first time you use OCTAGON TOILET SOAP you'll feel your skin responding to its cleansing beauty care! Every day, its gentle lather will do so much to give your complexion a smoother loveliness! Rare, *lingering perfume* helps keep you dainty, too! Now at new low price!

Don't forget—each of these Octagon products brings you a valuable coupon—good toward your choice of hundreds of beautiful premiums free for coupons.

COLGATE'S OCTAGON SOAP OCTAGON LAUNDRY SOAP

You can combine coupons from all Octagon Soap Products. Bring them to your nearest Octagon Premium Store and take your choice of hundreds of lovely premiums.

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No mail orders, please!

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Coke By The Carton

6 bottles for 25¢ Plus Deposit

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To capture his heart... ...start...the NEW YEAR in Style

He loves a delightful looking helpmate . . . He enjoys a delicious looking meal! Start the NEW YEAR in style by serving a tasty dish prepared from CRAYTON'S RECIPE OF THE MONTH. Famous Chefs use and recommend CRAYTON'S BREAKFAST BELL SAUSAGE for its simmering flavor . . . Housewives made it "AMERICA'S WORD FOR SAUSAGE." Try CRAYTON'S SAUSAGE! The man in you life . . . and you . . . will love its deliciousness.

CRAYTON'S RECIPE OF THE MONTH

Chef Porky says there's no better way to start the New Year than with a wholesome delicious meal of Crayton's famous Meat Loaf. Try it on New Year's Day or just any day in the year. It's a dish you'll really enjoy.

CRAYTON'S MEAT LOAF

1 lb. CRAYTON'S Sausage
2 lbs. ground round steak
1 med. sized grated potato
1 egg
½ can tomato soup
2 tbs. grated onion

Salt and pepper to taste. Mix all ingredients thoroughly. Shape into loaf; and bake at temperature of 350 degrees.

(2 slices moistened white bread may be substituted for potato.)

These same ingredients formed into meat balls also make a delicious dish.

Famous CRAYTON'S Grade AA BREAKFAST BELL BRAND COPYRIGHTED Flavor SAUSAGE Southern Style