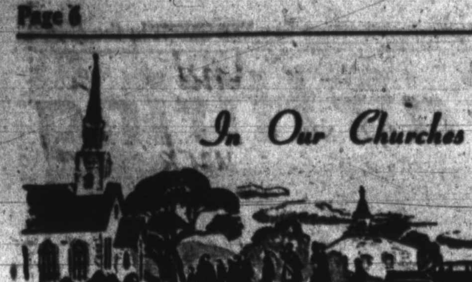


In Our Churches

Annual Mixed Worship Planned

The annual United Interracial New Year Service at Mt. Olivet Christian Church, Fulton and Penrose Ave., will have as featured speaker Dr. Ira W. Langston of New York.

He is pastor of the Park Ave. Christian Church and represented the Disciples of Christ at the 1948 Amsterdam Assembly of the World Council of Churches. He is a lecturer at Union Theological Seminary, New York, and is an honorary president of the New York Cerebal Palsy Society.

The service, an annual interracial service, is under the auspices of the Disciples Union of the Baltimore Area. W. W. McNeil is president of the union and the Rev. C. L. Whitfield is host pastor.

Three churches will hold Union Revival Services beginning Sunday, and lasting through Jan. 20.

Participating churches are Mt. Calvary AME, Mt. Olive Baptist and St. James AUMP. The first week of services will be held at Mt. Calvary where the Rev. E. B. Burch is pastor.

On the second week, St James will be host church, and the services will close the final week at Mt. Olive Church. The Rev. L. S. Stewart is pastor of St James, and the Rev N H. Toyer pastor of Mt. Olive.

Each service will begin at 8 p.m. United choirs will sing at the Sunday meetings.

Union Bethel Speaker

The Rev. Wayman Norris, assistant pastor, preached last Sunday at Union Bethel AME Church in Randallstown.

The Sunday school of the church gave its annual Christmas program in the afternoon, and the following night, the Rev. W. N. Edwards was the speaker.

On Jan. 11, a chicken supper for the benefit of Men's Day will be given a Union Bethel. John Bundy is the sponsor of the project.

Bishop Alleyne Due

Bishop Cameron Chesterfield Alleyne, superintendent of the Fourth Episcopal Area, will make his annual visit, Sunday 11 a.m. to Pennsylvania Ave. AMEZ Church.

Bishop Alleyne was one of the delegates to the Eighth Annual Ecumenical Methodist Conference held in Oxford, England last September. He and Mrs. Alleyne recently have returned from the Virgin Islands, Demerara, British Guiana and South America where they attended the last annual conference of that area for this quadrenium. The Rev. G. M. Edwards is pastor of Pennsylvania Ave., AMEZ

Church Role Stressed

In his morning message last Sunday, the Rev H. Octavius Graham, pastor of Knox Presbyterian Church, stressed the many opportunities for service which the church offers to the neighborhood.

Army Has Services

He pointed out that it is the job of Christians to sell Christ to the public.

A series of Protestant preaching missions will begin Sunday in the seven-state Second Army area. In connection with this, 14 Second Army installations will hold week-long missions on the theme, "Christ Is The Answer."

Some 250 prominent speakers from 40 different denominations will take part in the program which is being sponsored throughout the country at 200 Army and 30 Naval bases by the General Commission on Chaplains and the National Council of Churches of Christ in America.

Wives Elect Officers

The Baptist Ministers Wives Alliance of Baltimore and neighboring vicinities, held its final meeting of the year at the McCulloh St. Baptist Center.

Officers elected for 1952 are Mesdames Bessie Barrow, president; Myrtle Reynolds, vice president; Ellen G. Wilkerson, second vice; Mary E. Harrington, recording secretary; Vashti M. Stokes, financial secretary;

Mesdames Thelma Culp, corresponding secretary; Evelyn Harris, treasurer; and Edna P. Butler, parliamentarian.

Others in the group include Mesdames Goldie Green, Veola Coleman, Rosa Butler, Clara Banks, Maggie Harris, Portia Yerby, and Amanda Marcus.

FUDGE BALLS

Roll soft chocolate fudge into small balls and then roll in silvered roasted almonds for a fine holiday sweet. Keep things like this in mind for special treats for neighbors.

Rev. V. T. Williams To Speak At Druid YMCA

"Is Public Vulgarity A blot On Society?" will be the topic of a talk to be given by the Rev. V. T. Williams, pastor of First Baptist Church, at Druid YMCA Tuesday night.

The meeting is one in a series of Bible discussions to be held at the Y, is slated for 7:30 p.m. The Rev. W. W. Clarke is in charge of the program, and William H. Kindle, is executive secretary of the Druid Y branch.

Allen Letter Appreciated By Liberia

A cablegram of appreciation from President William V. S. Tubman of Liberia was received by Dr. Willard W. Allen, grand master of Masons, this week.

Dr. Allen had sent President Tubman a radiogram of congratulations on his re-election and inauguration to take place in Monrovia on Jan. 7.

The message from President Tubman read:

"Your very kind radiogram of congratulations on the occasion of the inauguration of the President of Liberia and solicitude for the welfare of the Republic has been received with marked appreciation.

"Indeed your and my friend, Dr. Ernest Lyon, was a great friend ernest Lyon, was a great friendH and benefactor of Liberia."

Fellowship House Opens Annual Lecture Series

Sunday will mark the opening of the Baltimore Fellowship's 11th training course in group relations. All subsequent lectures after Sunday at 5 p.m. will be on Wednesdays at 8 p.m.

The lectures will be presented at Fellowship House, 21 W. Preston St. Speakers will include:

Jan. 6 — Dr. Hudson J. Bond, department of psychology and the Institute for Cooperative Research, Johns Hopkins University, "Dynamics of Group Tension and Prejudice;

Morgan College Speaker

Jan. 16—Dr. Earl Moses, head of the department of sociology, Morgan State College, "Colored People and the Community;"

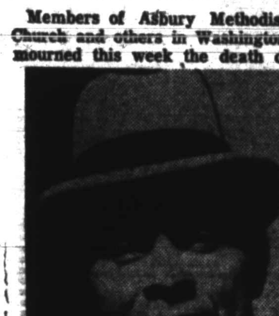
Jan. 23 — Rabbi Morris Leiberman, Baltimore Hebrew Congregation, "Problems and Contributions of the Jewish Community;"

Jan. 30—Miss Helen Garvin, International Centre, YWCA, "Foreign-Born Minorities in Modern America;"

Feb. 6.—K. P. Karuna Karan, Page School of International Relations, Johns Hopkins University, 'Attitudes of the Indian People Toward America;" and a speaker to be announced for Feb. 13.

Rev. T. S. Tildon, Methodist, Dies

Members of Asbury Methodist Church and others in Washington mourned this week the death of



REV. TILDON

the Rev. Thomas S. Tildon, 75, assistant pastor at Asbury, who died on New Year's Eve at Garfield Hospital. He was widely known both in the Capital and in Baltimore.

Last rites will be held at 1 p.m. Saturday, in Asbury Church where the remains will lie in state from 9 a.m., Saturday, until the time of the funeral. Burial will be in Lincoln Memorial Cemetery.

The Rev. Mr. Tildon had been assistant pastor of Asbury for about three years, coming to Washington from a charge in Patapsco Park, Md.

Led Whatcoat Flock

Previously he had been pastor of churches in Lynchburg, Baltimore, Washington, and Catonsville.

He is well remembered in Baltimore where he was pastor of Whatcoat ME Church, for five years, after serving as minister of Randall Memorial ME Church in the same city from 1928 to 1935.

Native Of Maryland

Born on Dec. 18, 1876, in Michalsville, Harford County, Md., of Ephraim and Elizabeth Tildon. the Rev. Mr. Tildon was the son

He married the former Miss Effie Williams at the age of 19.

As a young man, the late minister worked as a bell hop at the Maltby Hotel in Baltimore and persuaded authorities at Morgan Academy to let him attend school every other week, when he was on the night shift at the hotel.

Important Announcement

Great Spiritual REVIVAL

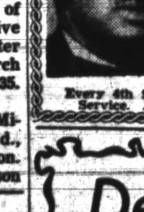
In Person MALCOLM BISHOP "The Atomic Eye" AT Good Hope Hall 655 W. Lexington St. Sun., Jan. 6 8:30 P.M.

Free Admission Free Music

Orchard Street Methodist Church

Orchard St. near Druid Hill Ave.
HOLY COMMUNION
MORNING AND EVENING
11:00 A. M.—Sermon by Pastor.
1:30 P. M.—Church School.
3:30 P. M.—Anniversary of the Maryland Socialities Club.
6:30 P. M.—Youth Fellowship Hour.
8:00 P. M.—Sermon.
REV. J. J. BARNES, Pastor

Jerusalem Bapt. Church
254 W. BIDDLE STREET
REV. P. D. DOUGLAS, Pastor



Continuing REVIVAL SERVICES
10:00 A.M. Church School.
11:00 A.M. Sermon by the Pastor.
8:30 P.M. Preaching
Every 4th Sunday Communion Service. All Are Welcome.

Temporary Location of CHURCH OF CHRIST
105 N. GILMOR ST.
LORD'S DAY SERVICE
10 A. M.—Lord's Day Sunday School.
11 A. M.—Preaching by the pastor.
ALL ARE WELCOME
Bro. Allen J. Blackwell, Minister

GOWNS
PULPIT-CHOIR
CONFIRMATION
BAPTISMAL
DOCTORS MASTERS BACHELORS
CAPS GOWNS

IMPORTANT FACTS About ARBUTUS MEMORIAL PARK

By deciding to select your Family Burial Site in Arbutus Memorial Park before need, you will save your Family a world of needless grief and worry later on.

Every lot owner shares identical advantages, regardless of the price. Your investment is protected by an ever increasing Perpetual Care Fund.

Arbutus Memorial Park is truly one of Baltimore's most beautiful Parks, where Perpetual Care and Protection are far more than a promise. Come out and make your choice of the best locations.

Lot Prices are governed by Locations.
Single Graves as low as $20.00
1827 WEST NORTH AVE. LAfayette 8127

NEW HOPE BAPTIST CHURCH
DOLPHIN ST. and FREMONT AVE.
CONTINUING REVIVAL SERVICES
Conducted by the Pastor
9:30 A. M.—Sunday School.
11:00 A. M.—Preaching by the Pastor.
3:30 P. M.—Holy Communion.
6:30 P. M.—Baptist Training Union.
8:00 P. M.—Evening Worship — Preaching.
WE WELCOME YOU : : REV. W. N. STOKES, Pastor

ENON BAPTIST CHURCH
EDMONDSON AVE. AND SCHROEDER ST.
SUNDAY, JAN. 6, 1952
6:30 A.M.—Prayer and Praise Service.
9:30 A.M.—Sunday School. Mr. J. Lincoln, Supt.
11:00 A.M.—Sermon by the Pastor. Holy Communion Services.
8:00 P.M.—A Lecture accompanied by pictures will be given by Rev. and Mrs. Payne.
You Are Cordially Invited to Attend All of These Services.
MISS ESTHER DINKENS, Organist.
PROF. J. O. B. MOSELEY, Choirmaster
DR. ARTHUR J. PAYNE, Minister.

Dedication and Celebration of the NEW TABERNACLE of the GRAND UNITED ORDER of NAZARITES
824 N. Carrollton Avenue
JANUARY 6th to JANUARY 10th, 1952
SUNDAY, JANUARY 6, 1952
11:00 A. M.—RITUALISTIC DEDICATION. All members are urged to attend.
2:00 P. M.—Unveiling and presentation of the Electric Drinking Fountain purchased and installed by the Ewe Department.
3:30 P. M.—PUBLIC EXERCISES. Dedication Sermon and Program. Guest Speaker—Rev. J. J. Barnes of Orchard St. Methodist Church accompanied by his Gospel Choir.
MONDAY, JANUARY 7th, 1952, at 8:30 p. m.
Tabernacle open for Inspection to the Public. Refreshments served Free
TUESDAY, JANUARY 8th, 1952, 8:30 p. m. — FRATERNAL NIGHT
All Fraternal Organizations of the city invited. — Prominent Speakers — Inspiring Music
WEDNESDAY, JANUARY 9th, 1952, 8:30 p. m.
Musical Program to be rendered by the Nazarite Choir
THURSDAY, JANUARY 10th, 1952, at 8:30 p. m.
DEDICATION BANQUET
Tickets — $1.50 Delectable Menu
All members of the order and their families and friends are urgently requested to attend all of the activities.
P. G. W. S., CHARLES E. WELLS, General Chairman
P. W. S., CLARENCE BROWN, G. W. S.

ST. JAMES METHODIST CHURCH
Formerly St. Mark's Methodist Church
MONROE AND LEXINGTON STREETS
9:30 A. M.—Church School.
11:00 A. M.—SERMON By the Pastor. Subj.: "The Beatitudes of the Old Testament"—(1st in series.)
6:30 P. M.—Methodist Youth Fellowship.
8:00 P. M.—Anniversary of the Inspired Gospel Singers.
A Hearty Welcome to All — Rev. A. H. Hammond Sr., Minister

CONCORD BAPTIST CHURCH
FRANKLIN AND POPPLETON STREETS
9:45 A. M.—SUNDAY SCHOOL. Rev. Montague Bracket, supt.
11:00 A. M.—SERMON BY THE PASTOR and INSTALLATION OF OFFICERS.
3:00 P. M.—REV. ATKINS, CHOIR and CONGREGATION of PALMIST BAPT. CHURCH WORSHIP HERE.
6:00 P. M.—B. T. U.
8:00 P. M.—EVANGELISTIC SERVICE.
WE WELCOME YOU REV. J. M. RAYNOR Pastor

MEMORIAL BAPTIST CHURCH
CAROLINE and PRESTON STREETS
9:30 A. M.—CHURCH SCHOOL.
10:30 A. M.—PRAYER AND PRAISE SERVICE.
11:00 A. M.—SERMON by Rev. B. J. Legins, National Evangelist of Spartanburg, S. C.
3:00 P. M.—COVENANT and HOLY COMMUNION.
6:00 P. M.—BAPTIST TRAINING UNION.
8:00 P. M.—EVANGELISTIC SERVICE.
ALL ARE WELCOME REV. C. EDWARD BROWNE, Pastor

Grace Presbyterian Church
ETTING and DOLPHIN STREETS
9:30 A. M.—BIBLE SCHOOL.
11:00 A. M.—SERMON BY THE PASTOR, Subj.: "Going Forward With God."
Music by the Senior Choir, Mr. K. L. Minter, Dir.
THE PUBLIC IS INVITED REV. JOHN T. COLBERT, Minister

Rev. G. W. Baynard

DEDICATION SERVICES OF OUR NEW CONNSONATA ORGAN at
SHILOH CHRISTIAN COMMUNITY CHURCH
FREMONT AVE. & WARNER ST.
SUNDAY, JAN. 6, 1952—3:30 P.M.
Featuring MR. AL. HORNEY
of Peabody Institute, plus others of Baltimore's Most Outstanding Organists and Soloists.
PUBLIC CORDIALLY INVITED TO ATTEND
MUSIC COMMITTEE: Mr. Frank Henry, Miss Daisy Johnson, and Miss Mary G. Whittington
REV. GEORGE W. BAYNARD, Minister

FIRST BAPTIST CHURCH
CAROLINE and McELDERRY STREETS
Baltimore 5, Maryland
SUNDAY, JANUARY 5, 1952
9:30 A. M.—SUNDAY SCHOOL, Mr. Wardell T. Richardson, Superintendent.
11:00 A. M.—MORNING WORSHP. Sermon by Pastor. COMMUNION.
6:00 P. M.—BAPTIST TRAINING UNION. Mrs. Mary S. Kelly, Director.
7:30 P. M.—EVENING WORSHIP. Sermon by Pastor.
REV. V. T. WILLIAMS, Pastor

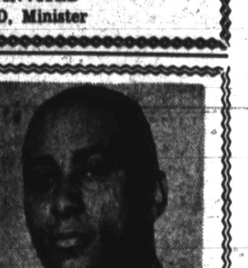
Revival in Progress
At The
New Shiloh Bapt. Church
FREMONT AVE. AND LANVALE ST.
PREACHING by REV. HAROLD DAVIS
Pastor-Evangelist of the National Baptist Church, Phila., Pa.

REV. DAVIS

☆ Special Spiritual Singing by Church Musical Groups
☆ DEVOTIONALS EACH NIGHT at 7:30 P.M.
☆ DEACONS IN CHARGE—Assisted by Leaders of the church groups,
REVIVAL ENDS FRIDAY, JAN. 11, 1952
EVERYBODY WELCOME
J. TIMOTHY BODDIE, D.D., Minister

MT. OLIVET CHRISTIAN CHURCH
FULTON AND PENROSE AVES.
SERVICES: SUNDAY, JANUARY 6
9:30 A. M.—BIBLE SCHOOL.
11:00 A. M.—SERMON BY THE PASTOR.
5:00 P. M.—CHRISTIAN MEN'S FELLOWSHIP.
8:00 P. M.—UNITED INTERRACIAL NEW YEAR SERVICE —Speaker: Dr. Ira W. Langston Pastor of Park Ave. Christian Church, New York City.
GENERAL PUBLIC IS INVITED
REV. C. L. WHITFIELD, Minister

MOUNT LEBANON BAPTIST CHURCH
Perkins Ave. and George St.
9:45 A. M.—Sunday School.
11:00 A. M.—Sermon by the Rev. James M. Williams of Philadelphia.
3:00 P. M.—Holy Communion.
6:00 P. M.—B.T.U. Dorothy Turnage, Pres.
8:00 P. M.—Message by the Rev. James M. Williams.
REV. HIRAM E. SMITH, Pastor
The Public Is Invited



REV. HIRAM SMITH

Ebenezer Baptist Church
GUILFORD AVE. and 23rd ST.
Continuing Revival Services
9:30 A. M.—SUNDAY SCHOOL.
11:00 A. M.—SERMON by Rev. F. S. Smith of Winston-Salem, N.C.
6:00 P. M.—B. T. U.
8:00 P. M.—PREACHING and REVIVAL SERVICES.
REV. EDWARD T. JORDAN, Pastor

FAITH BAPTIST CHURCH
"The Praying Church"
BOND STREET AND ASHLAND AVENUE
9:30 A. M.—CHURCH SCHOOL.
11:00 A. M.—MORNING WORSHIP — PREACHING.
3:00 P. M.—BEGINNING A 2 WEEK UNION REVIVAL with Memorial and Fountain Baptist Churches, conducted by REV. B. J. LEGINS of Spartanburg, S.C., National Evangelist.
6:30 P. M.—BAPTIST TRAINING UNION.
8:00 P. M.—PREACHING.
WE WELCOME YOU
Cephas Arrington, Church Clerk; Rev. Simon Williamson, Pastor

TRINITY BAPTIST CHURCH
DRUID HILL AVE. AND McMECHEN ST.
9:30 A. M.—SUNDAY SCHOOL.
11:00 A. M.—SERMON BY THE PASTOR.
6:00 P. M.—BAPTIST TRAINING UNION.
8:00 P. M.—PREACHING.
MUSIC ALL DAY BY THE SENIOR CHOIR
WE WELCOME ALL REV. V. V. K. STOKES, Minister

DON'T MISS THIS GOSPEL TREAT
AN OLD FASHIONED REVIVAL
AT THE
SOUTHERN BAPT. CHURCH
PRESTON AND BOND STS.
Beginning Sunday 11 A.M.
THROUGH FRIDAY BY
EVANGELIST M. B. ROBINSON
Miss Bertha Waring of Washington, D.C. will be guest soloist each evening assisted by singing groups of the Church.
Come bring a friend and help save a soul. Special prayers for the unsaved and the boys in armed services.
REV. JAMES GRAY, Pastor

Rev. M. B. Robinson

FIRST BAPTIST CHURCH, Fairfield
SUNDAY, JAN. 6, 1952
9:30 A. M.—SUNDAY SCHOOL.
11:00 A. M.—MESSAGE by the Pastor. "The Power of Right Thinking."
8:00 P. M.—SPIRITUAL SONG FEAST by Evening Star Gospel Singers.
ALL ARE WELCOME
REV. E. W. WILLIAMS, Pastor

PERKINS SQUARE BAPTIST CHURCH
GEORGE AND OGSTON STREETS
REVIVAL DAY
10:30 A. M.—OPEN HEART SERVICE.
11:00 A. M.—SERMON BY THE PASTOR. SUBJECT: "ANOTHER CHANCE."
3:00 P. M.—SUNDAY SCHOOL.
6:00 P. M.—BAPTIST TRAINING UNION.
8:00 P. M.—PREACHING AND BAPTIZING.
MONDAY, JAN. 7 THROUGH SUNDAY, JAN. 13 "DEACONS' WEEK"

REV. WARD D. YERBY, Pastor

METROPOLITAN METHODIST CHURCH
LANVALE STREET AND CARROLLTON AVENUE
BALTIMORE 17, MD.
SUNDAY, JAN. 6, 1952
10:30 A.M.—Young Adult Fellowship—Anita Henson, President.
10:45 A.M.—Class of Instruction—Henry U. Ayers.
11:00 A.M.—Sermon: "Scaffold or Bridges." Music by Anthem Chorus Choir. Selections by all Choirs.
1:30 P.M.—Church School. Mrs. Bessie Harmon, Supt.
5:00 P.M.—Recital—Miss Edna Kerr Mitchell.
6:00 P.M.—Reception—Miss Mitchell and all the Church Choirs at the Parsonage.
8:00 P.M.—Evangelistic Service.
KELLY L. JACKSON, Pastor

Faith, Fountain and Memorial BAPTIST CHURCHES
Annual Union Evangelistic Services
2 Weeks Beginning Sun, Jan. 6th - 3 p. m.
At FAITH BAPTIST CHURCH
BOND STREET and ASHLAND AVENUE
CONDUCTED BY THE
REV. B. J. LEGINS, National Evangelist of Spartanburg, S.C.
A HEARTY WELCOME TO ALL
REVERENDS: SIMON WILLIAMSON, DENNIS BARROW, C. EDWARD BROWNE

COOKING FUN

By BETTY COOK For ANP

Ham and Sweet Potato Casserole
(Makes 6 servings)

1 9 oz. pkg. mince meat
1 14½ oz. can Evaporated milk
2 cups finely chopped ham
2 cups mashed sweet potatoes
1 tablespoon grated onion
2 tablespoons vinegar
1 egg
3 slices drained pineapple

Break mince meat into pices and place in saucepan with evaporated milk. Bring to a boil and cook over medium heat until thick, 8 to 10 minutes, stirring constantly. Remove from heat. Combine thoroughly mince meat mixture, ham, 1½ cups sweet potatoes, onion and vinegar. Stir in egg. Spoon into 1½-quart casserole. Garnish with pineapple slices and small balls of remaining sweet potato. Bake in moderate oven (350 degrees F.) 40-45 minutes. Serve at once.

Fritos Ice Cream Pie
Tasty as Double Nut Sundae

Like ice cream? Like strawberries: Well, naturally! We've always thought fresh strawberries on ice cream was a combination that couldn't be improved upon, but recently we made a discovery that makes this refreshing dessert even more enjoyable than ever.

By serving ice cream in a new king of crisp, flaky corn chip pie crust and sprinkling crushed corn chips atop the ice cream, we'll bet you will be as enthusiastic about Fritos Ice Cream Pie as we are.

And by the way, you can make mighty delicious sundaes in a jiffy by pouring chocolate or other flavorings over ice cream and sprinkling crushed corn chips atop it. If you don't have flavorings available, just top your ice cream with crushed corn chips for a really delightful surprise.

Ice Cream Pie
(with Fritos Pastry)

1 cup flour
¾ teaspoon salt
1 cup corn chips (crushed)
1/3 cup shortening
1 teaspoon baking powder
ice water

Mix shortening with flour, salt, baking powder. Add crushed corn chips and enough water to hold together. Roll pastry out thin on floured board. Line pie tin with pastry and prick bottom and sides with fork. Bake at 460 degrees F. 10-12 minutes. To serve, fill pie shell with ice cream, garnish with fresh strawberries and sprinkle top with crushed corn chips.

Chocachip Ice Cream

4 oz semi-sweet chocolate
¾ cup corn chips (finely crushed)
2 cups milk
2 tablespoons flour
2 tablespoons water
2/3 cup sugar
2 egg yolks (whipped)
1 teaspoon vanilla
¼ teaspoon salt

Melt chocolate and stir in corn chips. Pour onto waxed paper and spread into thin layer. Chill and break into small pieces. Add to your favorite ice cream mix just before it hardens for a good homemade custard ice cream.

Heat milk. Mix water and flour to form paste. Add hot milk and cook until thickened. Add sugar, Whip thoroughly chilled evaporated milk and fold it into the cooled custard. Add vanilla and pour into freezing tray. When partially frozen, add chocolate Chips, then Spread in layers on pie crust.

Rainbow Pie
(with Fritos Pie Crust)

1 can sweetened condensed milk
½ cup lemon juice
4 tablespoons butter or margarine
16 marshmallows
1¾ cups finely crushed corn chips

Mix milk and lemon juice. Divide into three portions, coloring one green, one yellow and one pink. Spread in layers on pie crust. Chill and top with whipped cream. Dissolve marshmallows in melted butter. Add corn chips and stir. Pour into pie pan and press into shape.

WALNUT TIDBIT

Sugared walnuts are a favorite holiday tidbit. Boil 1½ cups sugar and ½ cup apricot whole fruit nectar to soft ball stage. Remove from heat and stir in 2½ cups wallemon rind and 1 teaspoon butter. Stir until syrup loses gloss and becomes dull. Drop by spoonfuls onto waxed paper and separate nuts immediately.

MULLED NECTAR

Use these proportions for a good hot mulled nectar to serve to holiday visitors with thin slices of fruit cake — a 12-ounce can apricot whole fruit nectar, 2 teaspoons lemon juice, ½ teaspoon grated lemon rind, few grains of salt, 2 tablespoons sugar and a teaspoon each whole cloves and whole allspice. Simmer 5 minutes.

PIC TRICK

The newest trick we've discovered to give our mincemeat pies a real meaty texture is to add ½ cup chopped ripe olives to the mincemeat for each pie. Try it, you'll be surprised and delighted too.

SACHS' SEA FOOD
2100 W. NORTH AVE.
FRIED SHRIMP
IMPERIAL CRABS
Full Line of Salads and Sea Foods
Fried, Steamed Oysters
Carry out and delivery service
MAdison 9729

A. J's DOG HOUSE
"IF IT AIN'T GOOD WE DON'T SELL IT"
HOT DOGS
HAMBURGERS
and Everything Good
STORES LOCATED AT:
430 McCulloh St.
Fallsway and Monument Sts.

Special Offer!
Regular 50-Coupon Value
Free for only 25 Octagon Coupons!

9" DINNER PLATE
This beautiful semi-vitreous china Dinner Plate is decorated in lovely Rose & Poppy Pattern on ivory background. Now—each plate yours for only 25 Octagon Coupons—half the regular coupon value!

"Now! Shop for gifts WITHOUT CASH! Use Coupons from all These Octagon Products!"

New, Improved OCTAGON Toilet Soap helps bring you a lovelier complexion! Mild, long-lasting, richly perfumed! Rare, lingering scent helps keep you dainty. Coupon on every wrapper.

NEW OCTAGON Cleanser
Instant Sudsy Action cuts grease fast, polishes as it cleans. Ideal for porcelain, enamel, tile. Makes pots and pans sparkle. Coupon on every can!

OCTAGON Bar Laundry Soap
This big yellow bar is wonderful for removing dirt and odor—leaves everything clean and sweet. Ideal for getting out "extra-dirty" spots.

NOTE: Only Octagon Coupons Good on This Special Offer. Offer Expires June 30th, 1952

OCTAGON PREMIUM STORES
521 No. Eutaw St., near Franklin, Baltimore, Maryland
1205 "I" Street, N. W., Washington, D. C.

Add Prunes To Grapefruit

You'll like the delightful flavor of this "Prune Grapefruit Pie." Arrange cooked prunes in the bottom of a baked pastry shell, then cover with a thickened grapefruit and prune juice mixture and finally top it all with toasted coconut. Fit for a king to be sure, and a good dessert for a Washington's Birthday party.

Prune Grapefruit Pie

2 cups cooked prunes
3 tablespoons cornstarch
1 cup liquid from prunes
2/3 cup grapefruit juice
1 cup granulated sugar
2 tablespoons butter or margarine
¼ teaspoon salt
1 baked 9-inch pastry shell
½ cup toasted shredded coconut

Cut prunes from pits into pieces. Moisten cornstarch in a little prune liquid. Combine remaining prune liquid with grapefruit juice, sugar, butter and salt, and heat to boiling. Stir in cornstarch mixture and cook and stir until thick. Arrange prunes in baked pastry shell. Pour cooked mixture over prunes and top with coconut. Chill.

Serves 6.

Rice and Tomato Soup 30 pt sgra-

Temporarily satisfy impatient appetites with a bowl of this delicious Rice and Tomato Soup.

While the main dish finishes cooking, all can relax and swap the day's doings while sipping this goodness. The celery leaves are a simple yet extra touch which lifts the soup out of the "just soup" class. So save those celery leaves which are usually thrown away and then reach for the rice box 'cause "soups on."

(Did you know your worries about tomorrow's lunch are over? Make a sandwich and warm up the rest of this delicious rice soup).

Ingredients

½ cup uncooked rice
1 cup chopped onion (about 1 large or two medium onions)
Celery leaves chopped (4 sprigs or about ½ cup
2 teaspoons salt
½ teaspoon pepper
9 cups water
2 cups tomatoes
2 tablespoons butter or margarine
2 tablespoons flour

Method

Put rice, onion, celery leaves, salt, pepper, and water in a large soup kettle or saucepan. Bring to a vigorous boil and then turn the heat as low as possible—leave over this low heat for 14 minutes. Add the tomatoes. These may be mashed, put through a sieve, or left whole. In a small saucepan and over a low heat melt the butter or margarine, add the flour and blend thoroughly.

Cook for several minutes stirring constantly. Gradually add one (1) cup of liquid from the soup kettle. Blend thoroughly. Add this to the soup kettle. Mix well and allow the soup to simmer about 10 minutes. Serve hot.

This recipe makes twelve one cup servings.

Turkey Olive Patties Score

With the final, final scraps of your holiday turkey you can turn out these tasty "Turkey Olive Patties."

They're delicious with cranberry sauce or turkey grave. Put the turkey through the food chopper and combine with meaty chunks of ripe olives, eggs, bread crumbs and seasonings. Shape into patties and fry until crisp and browned.

Turkey Olive Patties

½ cup olives
2 eggs
2 cups soft bread crumbs (lightly packed)
1 cup ground left-over turkey
¾ teaspoon salt
Black pepper
½ teaspoon grated onion
2 to 4 tablespoons milk
Flour
Fat for frying.

Cut olives from pits into pieces. Beat eggs lightly. Combine with crumbs, turkey, salt, pepper, onion, olives and enough milk to Shape into 8 patties. Dip in flour, amount of fat.

Makes 4 patties.

YALE SALAD

Arrange slices of pale green, buttery-rich Calavo in a circle on garnished salad plates. Center with a ball of cream cheese rolled in chopped maraschino cherries. Serve with French dressing. It's a perfect Christmas salad.

BREAKS SODA HABIT AFTER 12 YEARS

• If you suffer from acid indigestion, gas, heartburn, doctors say baking soda can add to your upset, destroy vitamins, cause alkalosis, acid rebound.

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Try it. Get Dr. Pierce's Golden Medical Discovery at your druggist, today!

HEAD STUFFY DUE TO COLDS TAKE 666 for fast symptomatic RELIEF

Food And Fashion

Banana Splits For Party Fare

A teen-age party asks nothing better than banana splits and perhaps a beverage, served, of course in true party manner. Red-bordered napkins (they may be paper) match the bright color of the maraschino cherries, traditional garnish for the splits. Fluffy tapioca pudding is the base of these decorative and delicious party treats.—(ANP)

Banana Split

(Ingredients)

1 egg yolk
2 or 3 tablespoons sugar
2 cups milk
2or 3 tablespoons sugar
1/8 teaspoon salt
3 tablespoons quick-cooking tapioca
½teaspoon vanilla
6 to 8 small bananas
Chocolate syrup
Whipped cream
Chopped nuts
Maraschina cherries.

Method

Beat egg white until foamy throughout; add 2 tablespoons sugar, 1 tablespoon at a time, and continue beating with rotary egg beater until mixture will stand in soft peaks. Set aside.

Mix egg yolk with about ¼ cup of the milk in saucepan. Add 2 or 3 tablespoons sugar, salt, tapioca, and remaining milk. Place over medium heat. Cook until mixture comes to a boil, stirring constantly —this takes 5 to 8 minutes.

Pour small amount of hot tapioca mixture gradually on beaten egg-white, blending well. Then quickly add the remaining mixture, stirring constantly. (The hotter the tapioca and the faster it is blended in, the thicker and fluffier the pudding will be.) Add vanilla. Cool, stirring once after 15 to 20 minutes. Chill. Peel bananas and slice lengthwise. Arrange in serving dishes. Top with tapioca cream, garnishing with chocolate syrup, whipped cream, chopped nuts, and maraschino cherries as desired. Makes 6 to 8 servings.

Asparagus Amandine

Who ever heard of "Asparagus Amandine" made to taste palatable without the addition of salt? Well, here it is.

You never know what is going to turn up in out test kitchen and for those of you who are on a restricted salt diet, this recipe will be more than welcome. Be sure to avail yourselves of the unsalted canned asparagus which is available in grocery stores.

Unsalted canned goods are most helpful in planning low salt menus.

Asparagus Amandine

1 No. 2 can unsalted asparagus
3 tablespoons unsalted shortening
3 tablespoons flour
¼ teaspoon dry mustard
¾ cup milk
Hot cooked rice (unsalted)
3 tablespoons silvered roasted almonds

Drain asparagus, reserving liquid, and cut asparagus into 1-inch lenghts. Melt shortening and blend in flour and mustard. Add milk and liquid from asparagus, and cook and stir until thickened. Serve over hot unsalted rice, and top each serving with slivered almonds.

Serves 4 to 5.

Peach-Cranberry Frozen Salad

Not that a holiday menu needs a fancy salad to doll it up, but we like to go all out anyway with one like this "Frozen Peach and Cranberry Salad." It's rich and good with canned cling peach slices, cranberry sauce, whipping cream and cream cheese. We particularly like to serve this with cold roast turkey or ham.

Frozen Peach and Cranberry Salad

2½ cups canned cling peach slices
2 (3-ounce) packages cream cheese
2tablespoons lemon juice
½ cup mayonnaise
1 cup thick cranberry sauce
½ cup whipping cream
1/8 teaspoon salt
½ cup chopped walnuts
Salad greens

Drain and dice peaches. Blend together cheese, lemon juice and mayonnaise. Add cranbeerry sauce and mix thoroughly. Fold in whipped cream, salt, walnuts and peaches. Pour into refrigerator tray. Place in freezing compartment with control set at lowest temperature, and freeze until firm. Reset temperature control to normal. Cut into squares or slices. Serve on crisp salad greens.

Serves 8 to 10.

DYEING IS SO POPULAR... The budget-wise housewife is succumbing to the new rage of dyeing discarded wardrobe items so as to put new life in them. Last year's things and the year before that are becoming wearable this year by simply changing the color.... Even felt hats can undergo the metamorphesis...

For the all-fabric dyes work successfully on everything as long as there is no glass or metal involved. There's even a new product on the market to revivify your lace trimmed slips. Will change the color to any one of eight pastel shades and not change the lace color... That's truly wonderful.

How To Make Apple Flowers

Easy-to-make "apple peel flowers" in pastel colors make charming decorations for a luncheon table set with handsome "Danish Princess" flatware.

Clusters of the flowers form the bases for the candles, which double as a centerpiece; and single blossoms make delightful place cards and favors.

The basic flower for the decorations is formed by simply winding a strip of duplex crepe paper (light pink on one side and white on the other) around the end of the finger.

Four of these, and four green crepe paper leaves, are pasted around the bottom of a small cardboard candle base to form the candleholders. A large lacy paper doily serves as the centerpiece mat, and a smaller one is gathered into a ruffle as a "nosegay" background for the flower decorating the nut cup favor.

DON'T MISS
SAMPLE NIGHT
Y. W. C. A. ACTIVITIES
1912 MADISON AVENUE
THURS., JAN. 10th - 8 P. M.

Tips Of The Trade

New York..(Calvin News Service).... NO SET RULES ON HEMLINES...Designers are admitting that there is no set rules for the length of one's hemline... You, Milady, are your own judge.

Just take a look at your legs—if they are the kind that can go the limit—go ahead and crop that hemline as short as you wish. If you're trying to hide too slim legs or even knock knees, then bring your skirt down. Suit yourself. There's just no set rules.

Clothes this season are to fit the personality of the wearer and the individual is the final judge.

PLEATS GALORE .... Pleats are terrible important this year and so many dresses are designed ALL pleats... This is because of the new fabrics which make pleats as easy to handle as your nylon stockings... The DU PONT people call their new material, Orlon and it's a wool blend that's completely washable. So, pleated skirts, dresses out of this fabric stay pleated and wash like a dream.

ELBOWS TOO NEED TREATMENT.... We've all got half a dozen cosmetics for our face, nails, hands even eyes ... But what about our elbows? They need fixing up too. Here's a good suggestion: First scrub vigorously with soap and water, using a complexion brush to stir circulation.

When the elbows are dried thoroughly, put on the cream as lavishly as you do on your face. Now, leave it on as long as possible. Comes time to remove, do it with soap and warm water, ending with a cold rinse. If you do this twice a week, there will be no such thing as rusty elbows.....

SHOE PRICES DOWN IN '52: Good news for those who love several pairs of shoes — one for each costume and especially for different colored costumes.... Manufacturers have announced that the popular price shoe will be lower in time for spring. The shoe under $12., which 93 per cent of all people buy, will be several dollars less. Shoe fashions say that spring shoes will have slimmer heels, with the Louis heel more popular than ever. Also MEN WILL WEAR COLORED SHOES.. That will add a real new note in foolgear...

HOLIDAY APPETIZER

You'll like this refreshing appetizer to start off a holiday meal. Combine a cup of apricot whole fruit nectar with a tablespoon lemon juice, 2 tablespoons sugar and a few grains of salt. Freeze until mushy and serve over grapefruit sections. Garnish each serving with a bright red cherry and a sprig of mint or holly.

Fashion Flair

By BERNADINE CARRICKETT FOR ANP

Both material and detailing spell glamour for the holiday season. This year, the dinner suit, suave, elegant, definitely dress parade, steals much of the after-five fashion spotlight.

These evening duets are decorative as well as practical. You can wear them everywhere. Many are made with lavish embroidery and the glitter of sequins, beads and paullettes, some have a comparably somber jacket that hides the blazing, decorative detail on the bodice of the simple dress. All jackets are made with sleeves, many ending in flared and flattering cuffs.

New Short Jacket

A new arrival is the dress matched with the brief or spencer jacket, which is without doubt one of the shortest jackets ever cut. Many such spencer tops reach no longer than a few inches below the armholes. They seem like a definite part of the dresses with which they are worn. Remove them and you reveal a strapless bodice.

The materials are significant in these suits. Handsome brocades, rustling silk taffetas, gleaming satins, soft velvets and the many new metallics have the proper elegance for such fashions.

Especially flattering neck lines on these models are cut low and in unusual shapes copied from a ball or dancing dress. The sleeves of the jackets are long and fitted. Buttons of shiny rhinestones or other fake jewels provide the correct final shimmering touch. There are slim, straight skirts with the side seams for freedom of action, as well as flared skirts.

Suits Dramatic

The most dramatic new suits are made of flashing metallic weaves, the threads of silver or copper or gold winking effectively through the pile of the velvet. Black, plum, navy, brown, and a few dull greens and dark garnet reds shot with the mysteriously metallic threads are available.

The designers have seen to it that milady will certainly shine this holiday season. So why not go along with the mode of the day ladies? Every woman likes the limelight some time or other, and there's no better time than the holidays. You'll be glad you did!

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Rice, Cabbage And Cheese Combined For Quick Meal

Simple to prepare and delicious to eat is this hearty rice, cabbage and cheese casserole.

Use a fairly small oven-proof dish for the making so that the layered dish will have depth and the flavors will be combined properly. Here is a casserole you will serve often — it is limited to no particular season of the year — all of the ingredients are available at any time in any community!

Rice, cabbage and cheese casserole may be served as a meat substitute — that it be accompanied by other vegetables in season — and a crisp salad.

INGREDIENTS

1½ cups cooked rice
2 cups shredded or chopped cabbage.
2 cups drained canned tomatoes
1 teaspoon sugar
1 tablespoon chopped onion
2 teaspoons salt
1 tablespoon butter or margarine
½ cup finely crumbed bread
1 tablespoon melted butter
½ cup grated sharp cheese

Method

Mix the tomatoes with salt, sugar, onion and the one tablespoon of butter. Simmer for five minutes. Cook or steam cabbage in a small amount of water for 5 minutes.

In a greased casserole, place the rice at the bottom layer, then a layer of cheese, then place the drained cabbage on top of the cheese and top with the tomato mixture. If the tomatoes go too "soupy" drain off a little of the juice and save for another dish.

Top with buttered crumbs in a 400 degree F. oven until Bubbly brown.

Makes 4 to 6 servings.

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The Markets For You In '52

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