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Jury Out 3 Hours On Nurse's Husband

Reach Simple Assault Verdict In Shooting Of 2 Teen-Agers

After three hours of deliberation, a jury of ten men and two women found the husband of a Provident Hospital nurse not guilty, Monday, in Criminal Court of assault to murder two teen-age boys.

The man, Robert C. Cherry, 27-year-old constructor was found guilty of simple assault. Judge E. Paul Mason postponed sentence pending a probation report.

Cherry, a slim, balding, bespectacled man, was accused of shooting the two youths on Aug. 2 as they sat on the front steps of a house in the 1200 block Madison ave.

Shot In Stomach

One boy, Albert Paster, 15, was wounded in the left hand and the same bullet struck Samuel Walker, 14, in the stomach. The latter boy remained in Provident Hospital for several days in a serious condition.

Cherry, who lives in the 1100 block Eutaw st., contended he shot the youths in self-defense, claiming that they were among a group of 30 boys who had attacked him on June 30 with sticks and stones on Dolphin st.

Cherry insisted, under the persistent questioning of his attorney, Leonard Nipoti, that he knew no reason why the gang of boys had attacked him.

Looking For Niece

He said at the time he was looking for a niece who had run away from home on several occasions and had found her outside on a stoop where the gang of teenagers hung out.

When the gang jumped him, Cherry said, he fought back with a knife and fled home, bleeding from injuries of the head and body.

He was later treated at Provident Hospital where stitches were taken in his head.

Wife Testifies

Cherry's wife, Mrs. Sally Cherry, a Provident Hospital nurse, backed up her husband's story.

The teen-age gang chasing him were men and women, he testified. She said that after he escaped, she begged him not to come to the hospital to walk her home at night because the boys had threatened to beat her husband again.

The day the two boys were shot, Cherry said he had a loaded .38 calibre revolver in his pocket simply for protection. He denied that he even intended using it but said when he saw Paster and Walker the two boys cursed him and began attacking him with a stick.

"I thought the gun would scare them," Cherry testified in court.

"What were your intentions?" Mr. Nipoti asked.

"I thought maybe they would run," was the answer.

Admits Early Record

Under cross examination by Asst. State's Attorney James Price, Cherry admitted that he received a 90-day sentence once before for assault with a knife but denied he had any intention of seriously injuring the two teen-agers.

"I could have killed them if I had wanted to," he said, pointing out that although there were five cartridges in the gun only one bullet was fired.

The trial began Friday and was not completed until late Monday afternoon when the jury finally returned with its verdict.

Among the defense witnesses were a 17-year-old youth who had seen Cherry beaten by the teen-age gang on June 30 and the caretaker of Cherry's home who had seen them chasing the older man.

Didn't See 2 Boys

Robert L. Cosby, 800 block Pennsylvania ave. testified that he saw the gang beating Cherry but denied that he saw young Walker or Paster among the boys fighting.

The caretaker, Theodore Anderson, 1100 block Eutaw st. also said he saw the gang chasing Cherry.

Officer Donald Sutton, Northwestern District, a defense witness, said he knew Paster as one of the boys who hang out in front of a snowball store in the 1200 block Madison ave. which he termed a "trouble spot."

He admitted, under questioning by Mr. Price, however, that although he investigated the June 30 beating of Cherry he never connected young Paster or Walker with the incident.

Following the June 30 incident two boys were picked up by police but released the following day in magistrate's court when Mr. Cherry could not make a definite identification.

LINCOLN GRAD WINS

LINCOLN UNIVERSITY, Pa. (ANP) — John A. Jones Jr., of York, Pa., a 1949 graduate of Lincoln University, has been awarded a French Government fellowship, it was announced this week by Dr. Horace Mann Bond, president of the university. He sailed for Europe on Sept. 17 aboard the Queen Elizabeth.

Brothers Celebrate Together

With the three older boys observing birthday anniversaries in September, these youngsters, sons of Mr. and Mrs. William Johnson of 1208 McCulloh st. had their baby brother and 30 guests to celebrate with them on Sept. 8. Left to right they are George, 7; Robert, 9; Maurice, 2; and Howard, 8. — Bailey photo.

Baltimore NAACP Branch Reviews Year's Activities

LABOR

1. Filed suit in U.S. District Court for the District of Columbia for a pendentelite and permanent injunction enjoining the Brotherhood of Railway and Steamship clerks and the B. and O. railroad company from requiring colored freight handlers under a union shop agreement to join and maintain membership in the jim-crow local of the union or lose their jobs.

This suit forced the union and railroad officials to come into court and under oath before Judge F. Dickinson Letts declare, that they would not fire the men for refusal to join the jim crow local as they had threatened to do.

The suit was then dismissed until such time as the railroad and union did take discriminatory action.

On Municipal Projects

2. Still seeking to have ordinance introduced in city council to eliminate racial discrimination against skilled workers on municipal construction projects.

3. Filed complaints of racial discrimination in employment by officials at U.S. Coast Guard Yard at Curtis Bay under Executive Order 9980 issued by President Truman in 1948 prohibiting racial discrimination in employment by government agencies.

Yard-wide discrimination in upgrading of men.

4. Filed complaints through Washington Bureau NAACP with President's Committee on Government Contract Compliance against the racial discrimination in employment of telephone operators practiced by the Chesapeake and Potomac Telephone Company.

President's committee is now investigating these complaints.

EDUCATION

1. University of Maryland-Hiram Whittle, engineering student, now living in dormitory on campus at College Park. Medical, pharmacy and nursing schools now open.

However, University of Maryland refuses to accept out-of-state colored students and maintains separate summer courses for colored teachers at Bowie State Teachers college. Legal committee, is now studying these cases preparatory to taking action.

2. Doctor Ellis O. Knox and Dr. Hurley Goddy now conducting comparative survey of white and colored schools preparatory to integration suits.

RECREATION

1. Fort Smallwood—opened this municipal beach to colored citizens last year through suit filed in U.S. Federal District Court of Maryland. Filed new suit in same court which is now pending.

Seeking to have the jim-crow facilities erected by the city declared to be in violation of the constitutional rights of colored citizens.

2. Sandy Point, state beach and park—suit filed on August 8th in U.S. Federal District Court for Maryland to eliminate racial segregation. Now pending.

3. Dr. Roscoe D. Bronson, the NYU department of physical education and recreation making comparative survey of municipal facilities for colored and white citizens i.e., playgrounds, tennis courts, swimming pools and recreational centers.

Family Scholarship Winners

Children of the Rev. Mr. and Mrs. Hiram J. Smith, Yvonne, 16; Gerald, 17; and Deborah, 19, left Baltimore on Friday for Bucknell University in Lewisburg, Pa. to which each has received a $250 yearly scholarship.

Smith Children At Bucknell U.

Three children of the Rev. Mr. and Mrs. Hiram J. Smith of 832 N. Fulton ave. are attending Bucknell University in Lewisburg, Pa., each having been granted a $250 yearly scholarship.

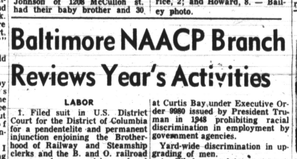
They are Yvonne, 16; Gerald, 17; and Deborah, 19.

Yvonne, a June graduate of Douglass high school was also presented a $100 award from Zeta Phi Beta sorority.

Gerald graduated from the Oakwood Friends School in Poughkeepsie, N.Y. in 1951.

Deborah, last year, was a freshman at Wilmington College in Wilmington, O.

Visited Nova Scotia



Mr. and Mrs. Felix Blair recently returned from vacation in Nova Scotia, East Dover and Boston. In Boston they were honorees at a party given by Miss Goldie Buchanan, former Baltimorean who is head of the Jewish Cancer Kisuch Hospital there.

Art Museum Sets New Schedule

To better accomodate the public in viewing its exhibitions, and participating in its activities, the Baltimore Museum of Art has announced a change in admission hours be effective on Oct. 1st. through May 31, 1953.

The new schedule is as follows: Mondays, closed all day; Tuesday, 2 to 5 p.m. and 7 to 11 p.m.; Daily, 10 a.m. to 5 p.m.; and Sundays, 2 to 6 p.m.

Boggs Academy Hires N'Yorker

KEYSVILLE, Ga. — Miss Edith Olive Mae Lee, daughter of Mr. and Mrs. Gaston B. Lee, 304 W. 111th st., New York City, has been appointed a mathematics teacher at Boggs Academy, for the coming academic year.

Miss Lee is a graduate of the New York High School of Commerce and received her Bachelor of science degree from North Carolina CVOLLEGE AT Durham, a with a major in mathematics and biology. She has also done graduate work in mathemat ics at Columbia University's Teachers College.

Boggs Academy, owned and operated by the Board of National Missions of the Presbyterian Church in the USA., is a six-year co-educational boarding and day school with junior and senior high school work. It serves rural Georgia. The curriculum combines academic courses with practical training in agricultural and mechanical work.

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MASTER OF CEREMONIES—MR. HARRY A. COLE
Attorney-at-Law
MUSICAL DIRECTOR—MR. CHARLES A. PARKER

Clubs

BLUE ORCHID — The vacation club met with Mrs. Cynthia Wells of 808 Fulton ave., Wednesday evening. Mrs. Mary Brown will entertain the group at 2414 Woodbrook ave. next week. Mrs. Brown is secretary of the club. The president is Mrs. Mildred Brown.

TULIP — The club met in the home of Mrs. Mary Jones, this week and will have Mrs. Louise Brooks as hostess at the next

UNIQUE — The first fall session of theclub was held in the home of Mrs. Hannah Young.

Mrs. Nancy Respass has been 2110 Pennsylvania ave. Martin is reporter.

named secretary. Mrs. Beatrice

THRIFTY — The savings club held a business session Monday evening, and then turned the meeting into a party in honor of Mrs. Estelle Byrd, a charter member, who had been unabl eto attend the meetings during the past year.

Participating were

Mesdames Mary Pitts, Mary B. Hill, Madeline Perry, Viola Lee, Marie Wiggins; Messrs. and Mesdames James Skinner and Thelmon Brown; James Garrett, Stephen Mathis and Selmon Brown.

Officers named were

Mrs. Pitts, president; Mrs. Lee, financial secretary; and Mrs. Pearl Pemberton, recording secretary.

AIDE-ETTES — Mrs. Vivian Lee of 1609 Vincent ct. entertained the club at its first fall meeting, Friday.

Officers elected for the year were

Mrs. Patricia Thompson, president; Mrs. Julia Richardson, secretary; Mrs. Mary A. Watts, treasurer; and Mrs. Esther A. Watts, business manager.

MODERNETTES — The club met with Mrs. B. Jackson of 1815 W. Franklin st., on Monday evening, and made plans for a variety supper on Thursday, Oct 11, at 1809 W. Franklin st.

The next meeting will be with Mrs. Matilda Smith at 1223 E. Biddle Street.

BOMBETT — The savings and social club met at 1502 Madison ave., this week, and elected the following officers

Mrs. Edna Beckett, president; Mrs. Mary Awkward, vice president; Mrs. Cora White, chaplain; secretary:

Mrs. Geneva Lattimore, recording secretary; Miss Alice Holmes, sargeant-at-arms; Miss Helen Washington, business manager; and Miss Zela Cole, reporter.

Other members include Misses Mamie Davis, Mary Loggins and Agnes Parker.

Husbands! Wives! Want new Pep and Vim?
Thousands of couples are wash, wonderful results with Ostrex Tonic Tablets. Contains Glycerophosphates, Kola, Cayenne, Damiana, Ginseng, Oysters, etc. Not a cure but a tonic. Ask druggist for Ostrex (Os-trex) Tablets. Money back guarantee. For sale at all drug stores everywhere.
At all drug stores everywhere — in Baltimore, at Best's Drug.

A Vital Message to Mothers of Growing Children

Most of us take it for granted that our children are well nourished . . . we give them enough food to fill their stomachs and *assume they are getting enough nourishment as well.*

But recent studies of child nutrition have come up with facts that challenge all our complacency about our family diet.

Children in all income groups partially undernourished

Over the past several years many nutrition studies have been made by private, state, and federal agencies . . . including medical examinations of thousands of school children.

These studies showed that—even with the world's finest food supply—more than half our children are not getting all the nourishment they need for peak health. Serious nationwide nutritional deficiencies occur regardleks of family income . . . largely because of our poor eating habits.

Bone weakness and tooth decay prevalent

Two of the most widespread problems are bone weakness and tooth decay.

Skeleton X-rays showed that a high percentage of the children had bones that were not as hard or strong as they should be—many even had some bone malformation. In thorough dental examinations *most* of the children were found to have tooth decay.

U. S. diet needs more calcium

These findings indicate that large percentages of our children are not getting enough of the calcium they need to build strong bones, and teeth that resist decay. Calcium, as you probably know, is found chiefly in milk and milk products . . . it is absolutely essential to growing children.

Yet nutritionists report the American diet is more lacking in calcium than in any other food element.

Bread research finds help for problem

As bakers of bread, our most universal food, the makers of Enriched Tip-Top Bread were in a natural position to help supplement the American diet with needed calcium. And that is exactly what they have done—after a series of careful experiments and consultations with health authorities.

Bone-building element doubled

The bakers of Enriched Tip-Top Bread have now doubled the bone and tooth building calcium in every loaf of New Tip-Top.

From now on when your children eat the New Tip-Top Bread they will get twice as much as before of this element so vital to the nourishment of strong bones and teeth.

New bread helps build up daily quota

Good whole milk, of course, is the first and foremost source of bone and tooth building material—children need at least a quart daily. But the fact is that many children do not drink that much.

Now—by serving the New Tip-Top Bread—you have a pleasing, effective way of reinforcing the essential element, calcium, in your child's diet. Eight slices of this new bread contain bone and tooth building calcium equal to a full glass of milk.

Most children eat that much bread daily as a matter of course. If you make sure your children eat the New Tip-Top Bread, you will automatically help them build up their quota of bone-building, tooth-building nourishment.

ESPECIALLY IMPORTANT TO CHILDREN—ADULTS PROFIT, TOO

The added calcium in the New Tip-Top Bread is of benefit to *everyone. For children* it increases the supply of bone- and tooth-building material while they are still growing and developing and is an *insurance* for later years.

For adults, both men and women, the New Tip-Top Bread provides additional calcium to help keep the bone structure strong.

Expectant mothers must have sufficient calcium to protect Both themselves and the child.

Extra calcium is conducive to a feeling of well-being at all ages.

In addition to calcium . . .

New Tip-Top Bread brings you added milk nourishment with important minerals and high-quality protein essential to *tissue building* in the young and *tissue repair* in the adult. The new loaf not only gives you increased nourishment but even more delicious, home-baked flavor.

Cooking Fun

By BETTY COOK For ANP
HOW TO PLAN MEALS

One of the most vexing problems for many meal planners is that of providing adequately for both adults and small children without having to cook two separate meals.

It's obvious that tiny tots cannot be given the rich and hearty foods which many adults enjoy—and it is equally apparent that most robust grown-ups do not relish the bland foods usually prescribed for small children.

Many a homemaker knows this problem intimately — and she knows, also, that she does not want to spend all her time in the kitchen preparing two distinct menus. The answer to this problem is found where we find the answer to so many others—in a compromise.

How To Compromise

But how does one compromise this kind of thing? Here's how—in meal planning one leans heavily upon the many dishes that both adults and children can enjoy and those which, with a minor change can be made to suit both age groups.

A good example of this is pictured elsewhere on this page. Here we have a basic pudding, creamy tapioca, where one half of the recipe is layered with chocolate sauce, making a delicious parfait for adults. The other half is being "dressed up" for the children.

The simple "dressing up" is a spoonful of bright jelly with an animal cracker for good measure. This is only one of the many ways to vary a basic tapioca pudding.

How To Serve

Other ways it may be served are: for children, top with apple sauce or sliced bananas, or any fruit permitted in the child's diet —for adults, fold whipped cream into chilled pudding and place in dessert dishes alternately with sauce and garnish with whipped cream.

Soups, soufflies, simple meat loaves, vegetables and many other dishes may be enjoyed by both adults and children — both ages benefitting by the shared "companionship at mealtime."

Following is a recipe for the basic tapioca pudding, which in many variations makes wonderful desserts for all ages. Together with several other recipes which the whole family can enjoy.

SAVORY MEAT LOAF

1½ tablespoons diced salt pork or bacon
¼ cup finely chopped onion
2 pounds round beef ground
1/3 cup quick-cooking tapioca
¼ teaspoon pepper
3½ teaspoons salt
1½ cups crushed canned tomatoes

METHOD: Fry salt pork or bacon until crisp; add onion and brown until golden brown. Add to other ingredients and mix thoroughly. Pack into 1 x 5 x 3 loaf pan. Bake in moderate oven (350 degrees F.) 1 hour, or until done. Serve hot or cold. Garnish with parsley. Makes 8 to 12 servings.

FLUFFY CHEESE OMELET

2 tablespoons quick-cooking tapioca
⅜ teaspoon salt
⅛ teaspoon pepper
⅔ cup milk
1 tablespoon butter
½ cup grated American cheese
4 egg yolks, beaten until thick and lemon-colored
4 egg whites, stiffly beaten

METHOD: Combine quick-cooking tapioca, salt, pepper, and milk in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Add butter and cheese. Stir until cheese is melted. Remove from heat and allow to cool slightly while beating egs. Add egg yolks and mix well. Fold into egg whites. Turn into hot buttered 10-inch skillet. Cook over low heat 5 minutes. Then bake in moderate oven (350 degrees F.) 15 minutes.

Omelet is done when a knife inserted comes out clean. Cut across at right angles to handle of pan, being careful not to cut all the way through. Fold carefully from handle to opposite side and serve on hot platter. Makes

DOUBLE DESSERT TREAT

1 egg white
2 tablespoons sugar
1 egg yolk
2 cups milk
2 or 3 tablespoons sugar
1/8 teaspoon salt
3 tablespoons quick - cooking tapioca
½ teaspoon vanilla
Regal Chocolate Sauce

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, quick-cooking tapioca, and remaining milk. Place over medium heat. Cook until mixture comes to a boil, stirring constantly—this takes 5 to 8 minutes.

Serves Right To 10

Pour small amount of hot tapioca mixture gradually on beaten egg whites, 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. For adults, arrange tapioca cream and Regal Chocolate Sauce in alternate layers in parfait glasses. For children, serve tapioca cream topped with a spoonful of red jelly and an animal cracker. Makes 4 or 5 servings.

For 8 to 10 servings, double the recipe using 1 or 2 eggs, 1/3 quick-cooking tapioca, and double other ingredients.

REGAL CHOCOLATE SAUCE

To make Regal Chocolate Sauce, combine 2 squares unsweetened chocolate, and 6 tablespoons water in saucepan. Place over low heat and stir until blended. Add ½ cup sugar and a dash of salt.

Cook and stir until sugar is dissolved and mixture is very lightly thickened. Add 1 tablespoon butter and ¼ teaspoon vanilla. Blend. Makes about 1 cup sauce.

A Double Duty Dessert

One of the basic problems of every mother is that of feeding her family. The big question is how to cook a meal that will not be too rich for the children and too bland for adults.

Shown above is an example of what one mother does with a dessert.

The basic dessert is a creamy tapioca pudding. On the left you see it decorated for adults with a layer of chocolate sauce to make a parfait. On the right the tapioca is fixed up for the youngsters with a spoon of bright jelly topped by an animal cracker.

What adult or child can refuse these desserts?—(ANP)

Well-Groomed Hair Aids Personality

One of the most important factors in the development of your personality is the selection of the best hair dress for your type of facial features and figure.

The knowledge that your hair looks perfectly groomed and is becomingly dressed, gives poise and confidence, in fact, it may be actually stimulating.

This is the cardinal principle enunciated by Delia Hall Ellis, of the School of Home Economics, Prairie View A. and M. College of Texas.

Mrs. Ellis is unusually successful in teaching good grooming.

Good Grooming Pays

A great deal of time and effort are put on hair, because Mrs. Ellis believes that more than anything else, a becoming hair-do enhances individual beauty and personality.

The foundation of a becoming style, Mrs. Ellis teaches her students, is selecting the arrangement best suited to the contour of the face with the neckline taken into consideration, of course.

The four general classifications she uses are:

The oval face, round face, square face and long face.

Stresses Cleanliness

In her class studies Mrs. Ellis teaches her students that perfect cleanliness is the basis of all hair beauty.

Conditioning is another question, one that varies with the type of hair, the way it is worn, the activities of the individual, and even the season of the year.

Mrs. Ellis is a firm believer in pomade, particularly in view of present-day hair styles.

Dixie Peach Hair Pomade has been found to be excellent for this conditioning and beautifying, for its oils bring out the gleaming beauty of the hair, imparting a delightful fragrance, and makes the hair more manageable.

When your hair is clean fragrant, and lustrous, it becomes a becoming style— thus bringing out not only its beauty but that in your face, too!

DELICIOUS FRENCH FRIES

Want to make crisp, delicious french-fried potatoes? Here's a tip: Soak the potato strips in salted ice water for half an hour before deep frying.

Wallpaper That's Right

"Brittany Square," the second Nancy Warren "Wallpaper-of-the Month, being introduced now, should prove a happy discovery to the shopping-weary homemaker.

A handsome, deep green ornamental-type pattern Provincial in origin, it will harmonize with almost any traditional decorating scheme.

The design is delicately drawn with characteristic subjects including pheasants, fountains, floral bouquets and stylized fruit individually framed in a squared feathery motif.

The figures, colored in subtle shades of blue, yellow and melon pink are reminiscent of decorations found in rural French homes and display the elegance wealthy Frenchmen brought to their "country residences."

"Brittany Square" is the second in a series designed for housewives who have just about given up finding a wallpaper that's "right" and not run-of-the-mill or shop-worn for their home.

BARREL MAKERS

In addition to supplying charred white-oak barrels for the storage of whiskey, the two huge co-operage plants of Schenley also make barrels for oils, chemicals, pickles and other commodities.

WAY DOWN

Cresta Blanca wines are aged in giant caves cut 200 feet deep in solid rock.

When you are out on the Avenue, don't bother going home to cook—have your meals and desserts at Snow White Dining, Fountain or Take-Out Service.
SNO-WHITE BAKE SHOP
1418 Penna. Avenue, near Mosher
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SOLD ALL OVER TOWN
BONDS GOLD SEALS Premium SHERRY WINE
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Bond's American Wines outsell all others. Don't be switched, always insist on BOND'S.
LEADER in QUALITY
FINE KOSHER WINES
Concord and Malaga
EDLAVITCH
Bottled under supervision of RABBI JOSHUA KLAVAN, WASH., D.C. Top quality.
89¢ FIFTH
The Globe Distributing Co. Washington, D. C.

WISE SHOPPING with Susan Carter
An advertising column of shopping hints
WHY TELL YOUR FAMILY IT'S "LEFT-OVER NIGHT"? Disguise your left-overs as something appealingly new. The secret is a richer, smoother cream sauce . . . made with Carnation Evaporated Milk. Make cream sauce your own! way, but instead of ordinary milk, use Carnation mixed with an equal amount of water. Be sure you use Carnation. For no other brand has Carnation's extra rich, creamy flavor. Besides, Carnation is specially heat-refined, so it blends easily into a super smooth sauce. Use this delicious sauce for many luscious dishes, such as:
HAM, CHICKEN OR TURKEY A LA KING: Add 1 cup diced left-over cooked ham, chicken or turkey to 2 cups Carnation cream sauce. Garnish with diced pimiento or stuffed olives. Serve over toasted buns or bread slices.
I'M SO EXCITED about the praises people are showering upon Black and White Bleaching Cream. Just think of it! You can begin having shades lighter, softer, smoother skin in just 7 days with this wonderful cream. Modern science knows no faster method of lightening skin. Black and White Bleaching Cream is now 3 times stronger than before. Its direct bleaching action goes right into the layer in your skin where skin color is regulated. This amazing action—a result of regular dressing table use as directed—will help you have the shades lighter, softer, smoother skin you've always wanted. Don't wait! Start getting thrilling results by trying a jar of Black and White triple strength Bleaching Cream today.

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Ask for it either way . . . both trade-marks mean the same thing.
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Delicious Lemon Meringue Pie
2 egg yolks, slightly beaten
2 cups water
1 package lemon pudding and pie filling mix
½ cup sugar
1 baked 8 or 9 inch pie shell
2 egg whites
4 tablespoons sugar
Mix egg yolks with ¼ cup of the water in saucepan. Add pie filling mix and ½ cup sugar mix well. Then add remaining water gradually, stirring constantly.
Cook and stir over medium heat until mixture comes to a boil and is thickened. Cool slightly (about 5 minutes), stirring once or twice. Turn into pie shell.
Beat egg whites until foam throughout. Add 4 tablespoons sugar, 2 tablespoons at a time, beating after each addition until sugar is blended.
Continue beating until mixture will stand in peaks. Pile lightly on filling. Bake in hot oven (425 degrees F.) 5 to 10 minutes, or until meringue is delicately browned.

ROQUFFORT CHEESE

Judicious use of Roquefort cheese adds zest to a broiled steak, notes American-Home Magazine. They suggest before cooking, make several slight incisions in the meat and pack them with the cheese. Another hint: Smother the sizzling steak with butter pats laced with chopped chives.

One of the men who come around with Cleveland's Golden Guernsey Milk.

Immaculate white tiles and stainless steel form the background in which all Cleveland Milk is revered—then pasteurized and poured to the Bottling Room where all Cleveland Milk is automatically bottled and sealed with steel caps.

At the corner of Monroe and Windsor is the newest Cleveland unit which makes free quality dairy products available to homes, stores, restaurants and all users of Cleveland Dairy products.

Cleveland's Pure Bred Guernsey Farm #1 on Dulaney Valley Road—one link in the process of "From HOO to YOU."

Look, kids! Your favorite ALICE in WONDERLAND characters on the end of every loaf
FREE!
SCHMIDT'S OLD HOME BREAD PANTRY PACKAGE
ALICE
Collect 'em and complete this FREE Fill-In Picture—now at your grocer's!
Just ask your grocer for one of these exciting Alice in Wonderland fill-in pictures!
Then each time Mom buys a loaf of Blue Ribbon Bread, you can cut out the colorful characters on the label and paste 'em in place. It's free—it's fun—so get your picture today!
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SCHMIDT'S OLD HOME BREAD