PTA Coordinating Council Will Observe Fifth Year

The Co-ordinating Council of the Baltimore PTA will hold its fifth anniversary meeting Tuesday, Oct 21 at 8:15 p.m. in the Sears Community House auditorium, North ave. and Hartford rd.

The superintendent of public schools, Dr. William H. Lemmel, will be the principal speaker. His subject will be "Our Schools Today."

Since the last general meeting, the council has incorporated with the following incorporators: Franklin O. Curtis, R. Samuel Jett, M. William Adelson and Lloyd Kirkley.

Elected Same Officers

The incorporators, acting as the new board of directors, elected the same officers who were elected at the unincorporated meeting in April to serve until the next annual meeting in April 1953.

ATTENTION
G.I. HOME OWNERS
If you desire to sell your house, you will receive your money within 48 hours
Telephone Mr. Sommers
LEx. 5560

DRO IS HERE
NO IFS OR BUTS
POSITIVELY KILLS
ROACHES
GUARANTEED. Stainless, leaves no odor. One application destroys roaches, silverfish, wipes out infestation overnight. Leaves invisible film effective up to 6 months. Easy to use, paint, spray, brush or pour. 69c, $1.09, $1.79. For hard-to-get-at places, use DRO Extra Strength Bomb, $2.49. Guaranteed effective or money back. Ask for DRO at your drug store.
NOTE TO RETAILERS: Your local representative is G. Konrad, Phone reverse charge, Turner 1834, 7752-A Penrose Ave., Elkins Pk., Pa.

THE BALLOT LEAGUE
OF THE 4th DISTRICT
Presents
THE HONORABLE
ARCHIBALD J. CAREY
Chicago City Councilman
as Guest Speaker
AT ITS FIRST
PUBLIC MEETING
AT
BETHEL A. M. E. CHURCH
DRUID HILL AVE. & LANVALE STREET
SUNDAY, OCT. 19 - 3:00 P. M.
WITH THE
BALTIMORE SINGERS
Directed by Gerald Burke Wilson

Dr. Archibald J. Carey

"But, dear—let me explain"

Explanations are in order, but not by hubby. He tried to call and say he would be late for dinner, but the party line was busy. His wife was talking to friends. Result: a cold supper. To avoid missing important calls and tying up your party line, space your calls and keep them reasonably short. That way you and your neighbors get the best use from your telephone and avoid misunderstandings.
The Chesapeake & Potomac Telephone Company of Baltimore City.

At Iowa State

Miss M. Helen Cooper, daugmer of Mr. and Mrs. Edward C. Cooper, 1310 Baker st., and 1952 graduate of Morgan State College, has been awarded a scholarship at Iowa State University. The scholarship pays about $100 a month and Miss Cooper will pursue graduate work leading to the Master's degree in Spanish. Miss Cooper will also act as an assistant to her professors of Spanish.

Baltimore Club In Pittsburgh

The Fashionettes were guests of the Pittsburgh chapter in the Pennsylvania city, a week ago.

The Baltimore group, headed by Miss Bessie Gray, included Misses Margaret Sterline, Ruby Thomas, Hilda Johnson, Fanny Lane, Emily Lee, Catherine Carroll, Sula Carroll, Laura Vessells and Gladys Dixon.

Entertainment for the group included a breakfast party at the Flamingo Hotel, a sight - seeing tour of the city, a cabaret party followed by supper, brunch on Sunday evening at which they met.

Their pittsburgh hostesses included:

Their Pittsburgh hostesses included:

Misses Johnny Cunningham, president; Agnes Williams, Olla Stanton, Ruth Vannalls, Julia Spill, Grace Tanner, Emma Farrit, Louise Hinton, Mildred Sawell, Julia Davis, and Mary Dee.

Pvt. Lawey Completes His Basic Training

Pvt. Earnest Lawey, son of Mr. and Mrs. Willie Lawey, of Baltimore, Md. has completed his basic training at The Quartermaster Replacement Training Center, Fort Lee, Va.

Pvt. Lawey was inducted into the Army on July 29. Before entering service, He attened Lynchburg High School, Lynchburg, S.C.

Barenburg
EYES EXAMINED
Glasses Fitted
LIBERAL CREDIT
PARK AVE. & FAYETTE ST.
3316 EASTERN AVE.
LENSES DUPLICATED
For Appointment
CALL SA. 0285

Md. State Teachers Convention, Thurs.

Twelve thousand teachers from across the state will assemble in Baltimore Thursday for the Eighty-fifth annual convention of the Maryland State Teachers' Association. Three general sessions, two meetings of the Representative Assembly, and six departmental gatherings are scheduled for the three convention days, October 16, 17, and 18.

Dr. Willard E. Goslin, Dean of Peabody College (Tenn.), will address the first General Session which will convene Thursday at 2:00 p.m. in the Fifth Regiment Armory. His topic will be "Free Schools for Free Men."

Dr. William G. Carr, recently appointed executive secretary of the National Education Association, will speak Thursday night at a 7:00 p.m. dinner meeting to be held at the Alcazar in Baltimore.

Governor To Attend

The second General Session, which will begin at 9:30 a.m. on Friday, will have as its speaker, Miss Maurine Walker, former chairman of the Commission on Teacher Education and Professional Standards of the National Education Association, who will speak on the topic, "From One Teacher to Another." Governor Theodore McKeldin and members of the Maryland General Assembly will be platform guests at this meeting.

Friday afternoon has been reserved for departmental meetings to be held throughout Baltimore. From 4:00-8:00 p.m., the State Teachers' Association will hold an Open House and Reception at its new permanent headquarters, at 5 East Read st. The Association has purchased and completely renovated this property in recent months.

Author To Speak

Stuart Chase, internationally known author and lecturer, will speak before the final General Session on Saturday at 10:30 a.m. on the subject, "Roads to Agreement."

The Representative Assembly of the State Teachers Association will convene in business sessions Thursday at 10:00 a.m. and Saturday at 8:30 a.m., at the Lord Baltimore Hotel.

A School Suppliers' Exhibit will be on display in the Fifth Regiment Armory throughout the convention. More than 200 booths of school materials and a number of professional educational displays will be on the floor. The exhibit and all general sessions will be open to the public.

Omega Sweetheart

Miss Marjorie Frazier, comely, talented sophomore hailing from Philadelphia, Pa., has been chosen Queen of Omega Psi Phi's Pi Epsilon Chapter at Maryland State College. A member of the Delta Pledge club, her bobbies are tennis and dramatics. As Miss Omega (1952), Miss Frazier will reign over the Homecoming game with Hampton Institute.

Liberian Official Guest Speaker At YM Banquet

With Liberian Ambassador Clarence L. Simpson as guest speaker, the YMCA of Turner Station held its third anniversary banquet Wednesday at the Sellers Point High School.

The speaker, a distinguished diplomat who has held virtually every high office in his country with the exception of president, described to the more than 300 dinner guests the beginning of the YMCA movement in Liberia.

As one of the many who took part in the early day YMCA program in Liberia, the Ambassador was high in his praise for David Howell whom he credits with doing excellent YMCA work in his country.

YMCA Program Outstanding

In paying tribute to Mr. Howell, whom he described as a "task master," the Ambassador stated that the YMCA program in Liberia under his capable supervision has captured the imagination of the capital city.

He also spoke on the contributions in YMCA work of Bishop Samuel D. Ferguson, and Hilary R. Wright.

These men, he stated, were instrumental in elevating the Liberian YMCA program to the point where there are now 13 Gray Clubs in the country, and 383 Hi-Y clubs in the country.

Felt Spiritual Urge

In coming to Baltimore, the Ambassador stated, he felt a spiritual urge to meet some of the folks responsible for this growth.

No other organization, he stated, is more universal than the YMCA and The YWCA, especially at a time when there is a great need for the uplifting of character and patriotism.

In service to his country the speaker has served as customs collector, county attorney, secretary general, speaker of the house, secretary of state, delegate to the League of Nations, UNCIO chairman, and president of the board of trustees of the University of Liberia.

Liberian Legation Present

The Ambassador was accompanied by legation members J. Samuel O. Coleman, first secretary; Reid Wiles, second secretary; and David M. Thomas, cultural attache.

Also, Mrs. Rosemary Neusom, secretary; and Mrs. Pumie T. Stewart, secretary.

In observance of their third anniversary the Turner Station YMCA presented service awards to 22 members.

They included Vernon Wheadon, Julian Watson, James Stewart, Atwell Stewart, A. A. Prestridge, the Rev. Harold G. Nixon, Charles R. Law, Coleman Henry, Ulysses Harris, and James Dwyer.

Also, William Darden, the Rev. C. O. Cook, William Clinton, Miss Luvenia Clinton, Mrs. Esther Clinton, Dr. Eugene Byrd, Roland Armstrong, Robert Abbott, Theodore Almond, Clayboume Johnson, D. Patterson, and Dr. William C. Wade.

Boxing Awards

YMCA boxing awards were presented to 18 boys by A. A. Prestridge. They included:

Melvin Brown, Luther Widby, Robert Covington, Luther Stokes; Major Woodrow, Donald Williams, Lester McCormick, David Roulette and George Armstead.

Also, Stein King, Marse Sewell, Carol Williamson, George Harris, Benton West, Calvin Brandon, Earnest Cook, Henry Lowery, and James Qeeen.

Rev. Cook, MC

Master of ceremonies for the banquet was the Rev. Carlton O. Cook, pastor of Union Baptist Church.

Musical selections were rendered by the Turner Station Voice Choir under the direction of Mrs. Mildred A. Williams.

Other program participants included the Rev. Harold G. Nixon, pastor of the New Life Presbyterian Church; Robert L. Abbott;

Editor To Address Scholastic Press

R. P. Harriss, editor of "Gardens, Houses, and People" and former editorial writer and foreign correspondent will deliver the principal address at the autumn luncheon meeting of the Maryland scholastic Press Association on Oct. 17, at the New China Inn.

Student journalists from throughout the state will attend the gathering. Presiding will be a City College senior, Bernard Rackmales, president of the Maryland Scholastic Press Association.

Miss Rosalie M. Lephardt also secretary General of the Baltimore YMCA; W. Gordon MacGregor; and the Rev. J. H. Carter.

Among those attending the banquet were Dr. Martin Jenkins, president of Morgan College; L. F. Coffin, chairman of personnel committee of the Dundalk YMCA, and assistant general manger of Bethlehem Steel; and George C. Grant, dean at Morgan.

Others included the Rev. James G. Redd, pastor of the Sining Star Baptist Church of Middle River; the Rev. Dockery S. Thompson, pastor of the Friendship Baptist Church, and the Rev. J. H. Carter pastor of St. Matthews Methodist Church.

Dr. Miles W. Conner, principal of Coppin Teachers College; and the Rev. W. W. Walker, pastor emeritus of the Madison Presbyterian Church.

YMCA Staff

The Turner Station board of Managers is comprised of Chairman Robert L. Abott; vice-chairman, James Dyett; secretary, Lavinia Clarke, executive secretary, Rudolph D. Wheeler, and

Ex-Morgan Student Arrives In Germany

WITH U.S. FORCES IN GERMANY — Army Pvt. Orville P. Jackson, whose parents, Mr. and Mrs. Douglas Jackson, live on Route 2, Vienna, Md., recently arrived in Germany and is now serving with the 43d Infantry Division in southern Germany.

Jackson is a member of Headquarters Company, 1st Battalion, 160th Infantry Regiment.

A graduate of St. Clair High School, he attended Morgan State College before entering the Army in February this year.

Murray's
Hair Cream
IT'S NEW!
IT'S AMAZING!
IT'S THE BEST!
IT'S MURRAY'S HAIR DRESSING CREAM . . . keeps your hair neat and shapely all day.
Buy a Jar at Your Drug or Cosmetic Counter Today!
Regular Size, 50c . . . Almost 3 Times More in Large Economy Size Only $1.00, Plus Tax.
If Your Dealer Can't Supply You, Send $1.30 (Tax Incl.) for Large Economy Size.
MURRAY'S SUPERIOR PRODUCTS CO., INC.
8448 South Chicago Avenue
Chicago 17, Ill. Dept. B

Md.-DC Teachers Federation Meeting

The annual fall conference of the Maryland-District of Columbia Federation of Teachers will be held in Baltimore Oct. 16-17.

All of the sessions will be held at the Samuel Gompers School, North ave. and Broadway with the exception of the annual dinner which is scheduled for Friday, Oct. 17 at 7 p.m. at the Park Plaza Hotel, Charles st. and Madison ave.

Four seminars are scheduled for Thursday afternoon. The first, "Education vs. Propaganda," is headed by Albert Silverman, The consultant is Furman Templeton, executive secretary of the Baltimore Urban League.

Other Seminars

Another seminar, "Meeting The Financial Needs of the Schools of Maryland," is headed by Bernad Kotler.

"Tenure, The Community's Responsibility" is the title of a third seminar, headed by Daniel J. Moran, and the fourth, "Services To The Child," is headed b Dr. Olive Whildin.

The Baltimore Boys' Choir, dir- of City College is sponsoring the group.

An exhibit of Maryland student publications will be displayed at the 5th Regiment Armory Oct. 16-18, sponsored by the Maryland Scholastic Press Association in connection with the Maryland State Teachers Association convention.

rected by William M. Birche, will highlight the "Evening With The Arts" to be held in the school's auditorium Thursday night beginning at 8 p.m.

Friday morning at 10 a.m. business meeting and reports from the seminars will take up the day's work.

All teachers are invited to attend the sessions.

HARRY'S VARIETY STORE
COR. GILMOR & FAYETTE STS.
LARGEST SELECTION OF HAIR PREPARATIONS AND SKIN CREAMS IN THE STATE.
"If it is Good, it has been here 5, 10, 15 or 20 years—if it isn't good, we haven't stocked it."
HARRY'S VARIETY STORE
Cor. Gilmor & Fayette Sts.

RENT
FOR 15¢
A DAY
A TELEVISION
OR REFRIGERATOR
The MODEL CO.
1946 EDMONDSON AVE.
Phone for a Representative
ED. 3490

THE GUARDSMAN RAFFLE
871 WINNER 871
MISS GEORGIA SMITH
1416 McCulloh St.

THE BALTIMORE CLUB OF THE
National Association of Business and Professional Women, Inc.
will present
Josephine Buck
CONTRALTO
at ENON BAPTIST CHURCH
Edmondson Ave. and Schroeder Street
Sunday, October 19th—5. P.M.
Benefit of Club Service Project and National Scholarship Fund
TICKETS ARE AVAILABLE AT:
YWCA, 1619 Druid Hill Ave.; YWCA, 1912 Madison Ave.; Mrs. Eva Taylor, 1020 Eden St.; Mrs. Charlotte M. Jessope, 1440 N. Carey St.; Mrs. Emma Hilson Brown, 500 Dolphin St.; Mrs. Lillian S. Watty, 706 N. Arlington Ave.; Penn-Del Pharmacy, Penna. & Dolphin St. . . . .
ADMISSION $1.75
Miss M. Margarist Johnson, President
Mrs. Charlotte M. Jessope and Mrs. Lillian S. Watty, Co-Chairmen

"Thousands Agree" . . . LINCOLN

Mrs. Lorine Moore, of 1016 Aiquith St., says: "I had heard you could save time and money on top quality New York style ladies' wear and famous Saks New York Shoes by shopping at Lincoln Credit Shoe Store. And, it is really true. I was amazed at the thrilling and varied stock of exquisite New York style dresses, suits, coats, and beautiful shoes to match. I'll do my shopping at Lincoln from now on."

Lincoln Credit Shoe Store also has Jarman Shoes for men and Chapman's for children. And you can open a Charge Account while you wait, and take the clothes home with you. Payments are $1.00 weekly.

LINCOLN
Friendly Credit Store
Shoes & Clothing
580 N. Gay St. PE. 8229
"Open A Charge Account"

SEE the Newest in modern GLASSES
complete
40 styles to choose from
eyes examined
10.50 Way Pay More?
Single Vision or Bifocal Bifocals
NEW DEAL OPTICAL
28 N. LIBERTY • 845 N. HOWARD 3703 EASTERN AVE
Open 9 A.M. to 5:30P.M. Open 9 A.M. to 5:00 P.M. Open 9 A.M. to 8:30 P.M.

Stern's EXCLUSIVE
Youngstown Kitchens CENTER
3328 GREENMOUNT AVE.
SPECIALISTS IN KITCHEN PLANNING
Expert planning & installation, whether a single unit or a complete kitchen!
See it in miniature!
A genuine YOUNGSTOWN KITCHEN for your home!
We will come to your home and plan your new kitchen with you. NO OBLIGATION for this service. FREE ESTIMATE.
The quick and easy way to see your Youngstown Kitchen . . . scientifically planned for your home. Plastic miniatures show in Perspective dimensions and in exact scale the possibilities for you. What a wonderfully easy way to select the arrangement best for your kitchen area.
Youngstown Kitchens
No Down Payment
F.H.A. Financing
STERN'S HO. 7907

Perk Up Dinner With Fondue

It isn't easy to have something original on the dinner menu every day; indeed, it isn't necessary. Most families have their favorite dishes which can be repeated and repeated; but there are times when a bit of menu novelty hits the spot with everyone.

Now that cooler weather has set in with an appetite-tingling vengeance, don't be too surprised if the family becomes unduly interested in what the oven holds for dinner.

So, now is the time to do something a little different — and something which may well become a family favorite.

For a main dish which is appetizing, satisfying and a bit unusual, try ham and cheese fondue. It is easy and quick to prepare and is almost guaranteed to bring loud acclaim from young and old alike.

The smart homemaker, of course, will not depend entirely on the mainstay of the meal to carry it through with flying colors. Offtime, the little accompaniments to the main dish can make a real success of the menu.

For example, for the younger members, serve chocolate-flavored milk which goes remarkably well with cheese; and for the grown-ups nothing complements the tangy fondue so well as beer. Serve the beverage, with a flair, to make a real occasion of the meal, with the milk in mugs, and the beer in tall pilsener glasses.

So, the next time you are pouring over a suitable dish for family or guests, try this easy-to-do ham and cheese fondue.

Ham And Cheese Fondue

6 slices baked ham, mustard
8 thin slices white bread
¾ pound sliced American cheese
2 eggs
1 cup milk
1 teaspoon Worcestershire sauce

Make four ham sandwiches, spreading bread with mustard, if desired. Cut sandwiches in halves. Arrange in alternating layers with sliced cheese in rectangular casserole.

Beat eggs; add milk and Worcestershire sauce. Pour into casserole, topping with strips of ham. Cover and bake in moderate oven, (325 degrees F.) 45 minutes, removing cover during last 15 minutes of baking to brown top.

Serve hot with sliced rye bread, tossed salad, cold beer, pickles and potato chips. Serves 4 to 6.

APPLE SAUCE PLUS GRAPES IN SAUCE

Have you ever made the "chunky" type of apple sauce and added seedless raisins to it? Chewy raisins and tender apples make a delicious team. You'll like apples prepared for baking stuffed with raisins too. Brown sugar makes a tasty sweetener.

LEADER in SALES IN WASHINGTON
SOLD ALL OVER TOWN
SHERRY PORT MUSCATEL
Bond's American Wines outsell all others. Don't be switched, always insist on BOND'S.
BONDS GOLD STAR Sherry Wine
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.

Going Somewhere? Travel Refreshed
5¢
BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY
COCA-COLA BOTTLING CO. OF BALTIMORE
© 1952, THE COCA-COLA COMPANY

YOU CAN'T BUY FINER QUALITY AT ANY PRICE
Yet
*PHILLIPS COSTS LESS THAN OTHER SOUPS
PHILLIPS DELICIOUS CONDENSED VEGETABLE SOUP
Change to PHILLIPS and Keep the Change!
*The Delicious soups made in the garden country. Enjoy your favorites!
VEGETABLE VEGETABLE-BEEF CHICKEN-NOODLE CHICKEN-RICE TOMATO

COOKING FUN

By MARY DOWNS HEALER

Rubies in Cellophane

Remember the old fashioned barrel of cranberries with the scoon all set to ladle out the red shiny berries at Thanksgiving time. And the bowls of sauce or jelly made the day before, along with the pumkin pies and the turkey stuffing? Here is a very special recipe for cranberry sauce as it's made in Wisconsin's cranberry land.

Cranberry Sauce

3 cups sugar
1 cup water
4 cups washed cranberries

Combine sugar and water and bring to a boil. Boil until quite thick, about 5 minutes, then drop in cranberries. Remove from heat. Using two forks, lift berries in and out of hot syrup very gently. Cover and return to very low heat. Simmer very slowly until berries are just tender, occasionally lifting with forks. Do not allow berries to pop. The sauce will thicken as it cools.

Cranberry Puffs

2 cups Cranberry Sauce
1 1/3 cup shortening
¼ cup sugar
½ tsp. almond extract
2 egg yolks
1¼ cups sifted cake flour
3 tsps. baking powder
½ tsp. salt
2/3 cup milk
2 egg whites, stiffly beaten

Grease 8 custard cups or 1 square cake pan. Drain sauce, saving syrup, and divide berries equally among cups or spread over pan. Cream sugar, shortening and extract.

Add egg yolks, one at a time and beat well. Sift together flour, baking powder and salt. Add to creamed mixture alternately with milk. Fold in egg whites. Spoon over berries, filling cups ¾ full.

Bake 30 minutes at 350 degrees. Loosen edges and turn out. Pour syrup from sauce over. Serves 8.

Congenial Sweets

Sweet potatoes have social talent; they blend with so many other foods. And they have their own merits of good nutrition as well. If you're looking for an inexpensive meat that tastes and looks expensive, try a smoked shoulder butt of pork and serve it with sweet potatoes like this:

Hamnutte With Sweet Potatoes
Serves 4

1 smoked shoulder butt
3 peeled large sweet potatoes
1 cup orange juice
2 tbsps. brown sugar

Cut shoulder butt into ¾-inch slices. Slice sweet potatoes into ½-inch slices. Arrange meat and potato slices alternately in a baking dish. Squeeze orange juice and pour over. Sprinkle with brown sugar. Bake at 375 degrees for 1 hour or until tender.

To serve with chicken or ham or whatever, here's a new slant on sweet potatoes: Cut cold boiled tweets in slices, dip each in beaten egg. Now dip in fine crumbs and fry in deep fat until golden brown. Serve immediately. Serves 4, 6.

Fresh pork and sweet potatoes are most congenial, as are apples. Here's a scallop with a sweet tart flavor to go with roast, chops or country sausage.

Sweet Potato Apple Scallop

3 large boiled sweet potatoes
2 cups pared sliced apples
Rind of 1 orange, grated
¼ cup melted butter or margarine
¼ tsp. salt
Dash each of ginger, nutmeg and cloves
1/3 cup orange juice

Peel potatoes and slice in ½-inch slices. Alternate layers of apples and potatoes in greased baking dish. Mix sugar, rind, butter, salt, and spices into a paste. Spread over ton of sweets and apples. Pour orange juice over.

Bake at 350 degrees for 45 minutes, removing the cover during the last 20 minutes to brown on top. Serves 6.

Coconut Twist A Coffee Mate

When you are looking for something especially attractive and delicious to serve for coffees, teas or luncheons, look over your baker's wide assortment of sweet rolls. Or, if you have time to bake, shape these good-looking coconut twists.

These coconut-topped treats taste good with fresh fruit salads, like orange and banana. Serve this fruit-and-roll menu as a beginning or climax to a card party. It's good eating for a children's party, too—with mugs of cold milk.

Easy To Make

Coconut twists are easy to make A basic sweet yeast dough is quick to prepare. Watch the rising time carefully, though, so you'll have a light, tender product. The tapered twists are simple to fashion. Just cut the dough in to triangles and twist each strip. You may wish to leave off the topping—or try another topping, like nuts, or orange sugar, or more cinnamon sugar.

Another important note — Coconut Twists are thrifty—each one costs only 2½ cents. And for no extra money, when you use enriched flour, there are extra B vitamins and food iron.

Coconut Twists

1 package yeast, compressed or dry
¼ cup water (lukewarm for compressed yeast, warm for dry)
½ cup milk
¼ cup sugar
1 teaspoon salt
2 tablespoons melted shortening
2½ cups sifted enriched flour (about)
1 egg, beaten
Melted butter or margarine
Cinnamon sugar
Confectioners' sugar icing
Coconut

Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add enough flour to make a thick batter. Mix well.

Add softened yeast and egg. Beat well. Add more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny.

Place in greased bowl. Cover and let rise in warm place until doubled (about 1½ hours). When light, punch down. Let rest 10 minutes. Roll out into rectangle 12 x 15 inches. Brush with melted butter or margarine and sprinkle with cinnamon sugar.

Fold over in thirds to make strip 4 x 15 inches. Cut slantwise into taper-like strips about 1-inch at the largest end and ¼ inch at the tip. Twist each roll and place on greased baking sheet.

Let rise until doubled (about 45 minutes). Bake in moderate oven (350 degrees F.) 25 minutes. While still warm, brush with confectioners' sugar icing and sprinkle with coconut.

Makes about 2 dozen rolls.

Low Sodium Noodle Bake

Here's a pretty and good-tasting "Low Sodium Noodle Bake". for those of you who are watching the amount of salt you eat.

So instead of eating plain unsalted noodles, we've taken them and popped them up a bit with onion, green pepper and unsalted canned tomatoes. The touch of dried basil gives them a new and interesting flavor.

Low Sodium Noodle Bake

2 cups noodles
¼ cup chopped onion
¼ cup chopped green sweet pepper
2 tablespoons salad oil
2 cups unsalted canned tomatoes
teaspoon dried basil
Black pepper

Cook noodles in boiling unsalted water until tender. Meanwhile cook onion and green pepper slowly in oil until transparent.

Add tomatoes, basil and generous dash pepper, and cook 5 minutes longer. Drain noodles and mix with tomato sauce. Bake in moderate oven (350 degrees F.) about 30 minutes.

Serves 4.

OLIVES GLAMOURIZE ORDINARY SOUPS

Cut meaty wedges of ripe olives from the pits and add them to potato soup, corn chowder or bouillabaise, and see what an important ingredient they become in making your favorite soup taste better than ever before.

UNSWEETENED CANNED FRUITS FOR DIETERS

If you are trying to lose weight, don't overlook the ready - to - use canned unsweetened fruits which may be eaten "as is" or combined with unflavored gelatin to make simple desserts or salads to add cheer and hope to the restricted diet.

666
LIQUID or TABLETS
IS YOUR ANSWER TO COLDS' MISERIES
Here's why: 666 is a fine medicine. It's different. It's quick-acting.

When you are out on the Avenue, don't bother going home to cook—have your meals and dessert at Sno-White Dining, Fountain or Take-Out Service.
SNO-WHITE BAKE SHOP
1418 Penna. Avenue, near Mosher

Get Lucky!
Get This 9" Dinner Plate. Beautiful white-vitreous china in fine American ware. Decorated in lovely Rose & Peppy Pattern on ivory background.
Yours for only 50 coupons.
Get Lucky!
GET QUALITY PREMIUMS
Free For Coupons
Hendlers Butter Pecan Ice Cream
That wonderfully delicious flavor which makes autumn DOUBLY welcome. Enjoy some at your favorite fountain or restaurant. For home serving, get the "Family Treat" pint pail or Half-Gallon pail.
Hendlers
FIRST NAME IN ICE CREAM FOR ALMOST 50 YEARS
Get Lucky!
Get This Pudding Pan. 2½-qt. size. Smooth, durable enamel—moss-green color. Can be used for cooking, baking, storing—many other uses.
Yours for only 75 coupons.
Get Lucky!
Shop WITHOUT CASH! Use Coupons from all These Octagon Products!
New, Creamy-White OCTAGON TOILET SOAP
The soap with the fragrance of flowers. Get Lucky—get a coupon on every wrapper.
NEW OCTAGON CLEANSER
Instant Sudsy Action cuts grease fast, polishes as it cleans. Has no sharp uses. Get Lucky—get a coupon on every can.
OCTAGON SAN LAUNDRY SOAP
Leaves everything clean and sweet-smelling. Ideal for getting out "extra-dirty" spots. Get Lucky—get a coupon on every wrapper.
Beautiful, useful premiums FREE for coupons, at any of these Octagon Premium Stores or Distributors.
OCTAGON PREMIUM STORES
521 No. Eutaw St., near Franklin, Baltimore, Maryland
1205 "F" Street, N. W., Washington, D. C.
Bring coupons to local Octagon Premium Store or Premium Distributor in your town. No mail orders, please.

LOOK WHO WANTS TO SEE WHAT'S COOKING!
Can't blame a man for peeking in the kitchen—when you're making this delicious CREAMY PEACH PIE! Men'll love that rich filling, smooth as cream and full of golden bits of sunny-sweet, cling peaches in its crunchy graham cracker crust. Try the recipe. You'll be glad you did.
Mary Lee Taylor's HUSBAND TESTED
CREAMY PEACH PIE
¾ cup Pet Milk
1½ cups graham cracker crumbs
¼ cup melted butter
No. 2½ can cling peach slices
1½ teaspoons unflavored gelatin
3-oz. package white cream cheese
¼ cup sugar
2 tablespoons lemon juice
Little Cooking—no baking
Chill milk in refrigerator tray till ice crystals form around edge. Mix crumbs and butter. Press in bottom and on sides of deep 9-inch pie pan. Chill. Drain peach slices and save juice. Save 12 slices for garnish. Cut rest into small pieces. Soften gelatin in small bowl in ¼ cup peach juice. Set bowl in pan of hot water; stir until gelatin dissolves. Mix cheese and sugar until smooth. Stir in gelatin. Whip ice cold milk until fluffy. Add lemon juice and whip until stiff. Beat in cheese mixture ¼ at a time. When smooth, fold in cut-up peaches. Put into chilled crust. Garnish with peach slices and maraschino cherries. Chill until firm, about 3 hours.
FREE! More of Mary Lee Taylor's recipes for a variety of good things — in a big, colorful booklet. Send coupon for your copy!
PET MILK COMPANY
1483-J Arcade Building, St. Louis 1, Missouri
Please send me Mary Lee Taylor's new cookbook, "Money-Saving Recipes."
Name
Address
City State
ENJOY THESE 3 SHOWS EVERY WEEK: THE ALL-STAR REVUE, Television's Big Comedy Show, Every Saturday NBC-TV • TRUTH OR CONSEQUENCES featuring RALPH EDWARDS, Every Thursday Night, NBC • MARY LEE TAYLOR, Radio's Favorite Food Expert, Every Saturday Morning, NBC.