Cottage Cheese Versatile For Canapes, Relish Tray

Spotlight on the relish tray . . . . Crisp red radishes, celery hearts, bright carrot sticks, scallions, pimiento-stuffed green olives and luscious ripe ones — all complemented by fresh creamy Sealtest cottage cheese—a perfect picture!

With the holiday season on its way, relish trays provide the ideal colorful touch for family dinners and parties of all kinds. Smooth Sealtest cottage cheese is a delightful foil in both color and texture for bright, crunchy vegetables or fruits. It is delicious, low in cost, and requires no preparation — it's ready to use just as it comes from its attractive blue, red and white container.

Special On Canapes

Sealtest cottage cheese lends itself beautifully to all kinds of canape and relish tray variations. It may be used for stuffing, or in combination with other foods to produce interesting flavors.

Knowing hostesses use the flavored types of cottage cheese available from Chestnut Farms Dairy at special times of the year. Big favorite in Washington, D.C., is garden salad (contains onions, carrots, pimento, green pepper, and celery), while pineapple, chive, Roquefort, parsley-onion, and olive-pimiento are also popular. Now available from Chestnut Farmes Dairy.

To help in planning unusual and delicious relish and canape trays, Chestnut Farms Dairy offers these wonderful to look at and delicious suggestions:

A fruit and cheese relish tray is tightful to taste. It might include the following:

Stuffed Prunes

Cook prunes, drain well and pit. Stuff with plain or fruit flavored Sealtest cottage cheese. Pineapple flavor goes well here.

Wedge Sandwiches

Put two well-drained wedge-shaped pineapple chunks together with Sealtest cottage cheese.

Here's Your Change!

By changing to Phillips Soups—the Delicious Soups made in the garden country—you cut your food cost: Phillips costs less than other brands. The saving is like "getting change" in cash with every can! And—very important—Phillips *Quality* is the finest at *any* price.

Change to PHILLIPS and Keep the Change!

TOMATO VEGETABLE-BEEF CHICKEN-NOODLE CHICKEN-RICE VEGETABLE

Barbecue Spareribs Picnic Fare

Serve these crisp and spicy ribs whole from a big platter for carving into sections at the table. With French-fried potatoes, crap vegetable salad and zesty beer or ale, they provide chilly night's meal which gives hearty satisfaction.

Fiesta Sauce Meat Garnish

Fiesta Meat Sauce, as the name implies, is for special occasions. There's this about it, though, served with the most inexpensive cuts of meat, the sauce makes the meat taste like ambrosia. You'll notice the recipe makes 2½ pints, enough for several parties.

Fiesta Meat Sauce

1 cup chopped ripe olives
1 cup cooked prunes
2 cups finely chopped onion
2 cups finely chopped celery
1 teaspoon minced garlic
2 cups tomato juice
½ cup cider vinegar
½ cup brown sugar (packed)
1/2 cup olive or salad oil
2 tablespoons chili powder
2½ teaspoons salt
2 teaspoons dry mustard
1 teaspoon ginger
½ teaspoon cinnamon
½ teaspoon black pepper
3 tablespoons lemon juice

Cut olives and prunes from pits into small pieces. Combine all ingredients and blend well. Simmer about 30 minutes, stirring frequently. Serve with meats.

Makes approximately 2½ pints.

Deviled Eggs A La India

4 hard-cooked eggs, halved
2 tablespoons mayonnaise
2 teaspoons vinegar
¼ teaspoon dry mustard
½ teaspoon curry powder
½ cup Sealtest cottage cheese
Salt and pepper to taste

Remove egg yolks from whites. Mash yolks and mix with remaining ingredients until well-blended and fluffy. Fill each egg white half with yolk mixture. Garnish with paprika. Eight halves.

Needlecraft News by Nancy Baxter

All eyes ARE on your table during the festive holidays gatherings. The fine dishes, silver and glassware you have cherished through the years come out of hiding to be appreciated and enjoyed by the family and dinner guests. And, as a beautiful background—a treasured lacy tablecloth—elegant in itself; a superb complement to your favorite table settings. It's sure to be the family's prized heirloom if you have crocheted it yourself.

TIME OUT FOR TABLECLOTHS

Of course, a tablecloth will take you more time than a simple doily to make, but, as you know, the finished item is worthy of the extra crocheting time, and it will be pleasant. This tablecloth can be made, a medallion at a time, probably *one* or two in an hour by an average crocheter. It's great fun watching the tablecloth grow, motif by motif. If you are one of those wonderfully generous people who intends to give a crocheted tablecloth as a gift, and haven't had time to finish it, here's a suggestion that won't leave you giftless. Crochet a tiny sample of the large cloth, put in on a little toy table in a box, and enclose a gift card notifying the recipient that the real thing will be available on a future date.

IF STARCH YOU MUST

Before you spread the cloth for dining, you may want to starch it lightly to bring out its real beauty. Just mix ½ cup of starch with ½ cup of cold water and stir until completely dissolved. Add three quarts of boiling water to the mixture and cook slowly, stirring constantly, until the solution becomes transparent. Keep the container covered until the liquid becomes cool. Dip the tablecloth into the cool starch solution, squeeze out the liquid and roll in a large bath towel to release the remaining moisture.

CROCHETED FOR SPECIAL DINING

Actuality, this tablecloth is one of the easier and quicker to make designs. Though the pattern is very delicate-looking, *a No. 20 crochet* cotton is used with a No. 9 or 10 hook. The directions for making the CROCHETED MEDALLION TABLECLOTH can be obtained by sending a self-addressed, stamped envelope to the Needlework Department of this paper and requesting Leaflet No. 1000-10.

Get Lucky! Get Quality Premiums

Free For Coupons

Get Lucky!

Get this Fire Sealed Bowl, 5½" diameter, American ware. Floral decoration in green, blue or red. Can be used for salads, fruits or vegetables. Yours for only 100 coupons.

Get this 5-in-1 Baking Pan. Durable enamel in attractive moss-green finished with cover, 12" x 7½" x 4¼". Wonderful for baking, roasting—for chilling, storing or keeping foods warm. Yours for only 175 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 so many uses. Get Lucky—get a coupon on every can.

OCTAGON BAR 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
1202 "F" Street, N. W., Washington, D. C.

Bring coupons to local Octagon Premium Store or Premium Distributor in your town. No mail orders, please.

HURRY! HURRY! HURRY!

SEABROOK FARMS

"Win a Week in Bermuda"

The Castle Harbour HOTEL AND BEACH CLUB

Now's your golden chance to make that dream come true—a vacation in Bermuda! It's easy to win, too! One issue of any of the Seabrook Farms quick-frozen products will give you the answer! And you'll always find that Seabrook Farms gives you the MOST in farm-fresh flavor, in tasty tenderness, in vitamin-rich goodness.

"So make the most of this contest—and write your reason why you like Seabrook Farms products. Do it now! Remember, there are many valuable prizes.

SEND AS MANY ENTRIES AS YOU WANT! And be sure to enclose the face panel from any Seabrook Farms package with every entry.

VALUABLE PRIZES

First prize—A week in Bermuda for two people, a glorious stay at the Castle Harbour Hotel, and a thrilling flight there and back—courtesy of Colonial Airlines.

Second prize—A six cubic foot General Electric Home Freezer.

10 Third prizes—Each winner receives 100 packages of Seabrook Farms frozen foods.

HERE'S ALL YOU DO!

Easy! Just write in 25 words or less why you like Seabrook Farms quick-frozen foods.

Follow These Simple Rules:

1. Write, in 25 words or less, why you like Seabrook Farms foods.
2. Send as many entries each week as you like. Write each on separate piece of paper or on the entry blank below. Put name and address on each entry. Mail to Seabrook Farms Contest, Box 1, Bridgeton, N. J. Be sure your entry is received at Seabrook Farms before the contest closing date for that week.
3. Contests closing six weeks, dates as follows:

CONTEST 1—Sat. Sept. 27; closes midnight Nov. 8th, 1952.
CONTEST 2—Sat. Oct. 11; closes midnight Nov. 22nd, 1952.
CONTEST 3—Sat. Oct. 25; closes midnight Dec. 22nd, 1952.

4. Entries received before midnight, Saturday, Sept. 27, will be judged in the first contest. Entries received too late for the second contest, eligible entries must be marked on later envelope, entries must be received no later than midnight Sept. 22nd.

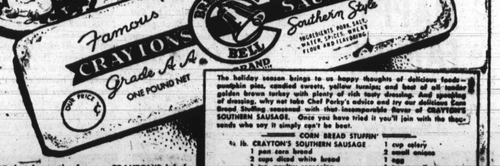
NOTE: Contest subject to all state and local laws and regulations. Decision of judges is final in case of ties, prizes will be awarded to all persons in tie. Prizes listed are the contest prizes. Prizes are not transferable. Prizes will be awarded by Seabrook Farms. Their selection is final. Contest is conducted by Seabrook Farms or designated representative. Entries become property of Seabrook Farms and will not be returned. Entries must be original, unpublished, and submitted by the contestant. Seabrook Farms reserves the right to reject any entry. All entries become the property of Seabrook Farms.

SEABROOK FARMS QUICK FROZEN FOODS

Chef PORKY...

Says— STUFF YOUR BIRD With That, Thrillingly Delicious, CORN-BREAD STUFFIN' Made With

CRAYTON'S Southern Style SAUSAGE



The holiday season brings to us happy thoughts of delicious foods—pumpkin pies, candied sweets, yellow turnips; and best of all tender golden brown turkey with plenty of rich tasty dressing. And speaking of dressing, why not take Chef Porky's advice and try our delicious Corn Bread Stuffing seasoned with that incomparable flavor of CRAYTON'S SOUTHERN SAUSAGE. Once you have tried it you'll join with the thousands who say it simply can't be beat.

CORN BREAD STUFFIN'

½ lb. CRAYTON'S SOUTHERN SAUSAGE — 1 cup celery
1 pint corn bread — 2 small onions
2 cups diced white bread — 1 egg
1 tsp. poultry seasoning — 1 tsp. paprika
Salt and pepper to taste — ½ cup water

Fry sausage meat 10 minutes with onions, celery and parsley. Crumble corn bread and white bread in bowl. Add seasonings and sausage mixture. Salt and pepper turkey or chicken inside and out. Stuff and bake.

SAUSAGE that bears the famous CRAYTON'S label has no equal for EXTRA VALUE . . . EXTRA FLAVOR . . . and EXTRA GOODNESS. Whether CRAYTON'S SOUTHERN SAUSAGE is your choice for . . . Breakfast, Lunch or your HOLIDAY DINNER . . . family and friends will CHEER your good judgment.

A treat to cheer a hungry family. For a "bird" stuffed with all the turkey goodness . . . prepared for any Holiday . . . try . . . CRAYTON'S Southern SAUSAGE

Miss Roselyn Drew Becomes Bride Of James Singleton

By W. A. Reed Jr.

NASHVILLE, Tenn.—Miss Roselyn Drew and James Benjamin Singleton III were wed Saturday, at the home of the bride's parents, by the Rev. Kelly Miller Smith.

The bride, the daughter of Mrs. James Kassenberry of this city, is now connected with Meharry Medical College. She is a graduate of this city. The bridegroom is a junior dental student at Meharry Medical College and a graduate of Lincoln University in Pennsylvania. He is the son of Dr. and Mrs. J. B. Singleton of this city.

The bride was attired in a white, full ballerina length nylon dress of lace and net. A lace bodice with a net yoke and lace collar and long lace gloves were included in her bridal dress.

A hip length veil of imported Chantilly lace was secured by small apple blossoms and she carried a white prayer book with a white orchid on it. Her matron of honor, Mrs. Roger Dash of Mobile, Ala., were pink satin overlaid with lace and carried American Beauty roses.

Music for the marriage and the reception was furnished by William Washburn, Jr., and Mrs. Beulah W. Allen.

Reception Held

In the receiving line at the reception were: Mr. and Mrs. James Kassenberry, the parents of the bride, and Dr. and Mrs. J. B. Singleton Jr., parents of the bridegroom.

Mrs. Grace Anderson Harlan presented the guests.

Aiding in greeting guests at the reception were: Mrs. R. S. Anderson, sister of the bridegroom, New York City; Mrs. James U. Lowe Jr., sister of the bridegroom from Atlanta, Ga., Mesdames Grace Handy and Ella Wilkins and Miss Geraldine Gilbert.

NEW LIFE
For Extra Gay Glamorous Hair Growth Add — Bright
HAIR POMADE
Made with Lanolin for Dry, Dull, Drab Hair. Fading and Hard Hair
$1.00 LARGE JAR $1.75 Family Size $3.50 Economy Size
LEADING BEAUTY SHOPS
Beauty Shops cannot supply you, send money c/o NEW LIFE, address above

So Good—So Full Bodied!

BOND'S WINES OUTSELL ALL OTHERS In Washington

Ask for your favorite today

★ SHERRY
★ PORT
★ MUSCATEL

Sold all over Town!

THE GLOBE DISTRIBUTING CO. WASHINGTON, D. C.

Charles Lawrence Weds Miss Hewitt

WASHINGTON

The Presbyterian church of Tunnelton, Pa., was the scene of a candlelight wedding service, Oct. 26, when wedding bells rang out for Miss Dora Hewitt, daughter of Mr. and Mrs. James E. Hewitt Sr. of Tunnelton and Charles Lawrence, son of Mr. and Mrs. Lee Walker of Washington. The Rev. Mr. Nicholson officiated.

MR. AND MRS. HEWITT

The bride was dressed in a wedding gown of white nylon with ruffled hoop, topped with a heavy satin coat and train. The shoulder length veil was attached to a dainty satin brocade cap. She carried a bouquet of large and baby chrysanthemums and baby breath.

William Ross of Baltimore was best man. Ushers were Calvin Martin, James Harris, Bill Taylor and Raymond Haymond. Mrs. Lucy Taylor was matron of honor; Miss Barbara Hewitt was maid of honor.

Sisters Bridesmaids

Bridesmaids were the bride's sisters, the Misses Mary Pearl and Marcella Hewitt. Carolyn Martin served as junior bridesmaid. Flower girl was Miss Connie Taylor; ringbearers, Billy Taylor and Charles Martin.

The bride's mother wore a navy blue suit with matching accessories. Her corsage was of baby mums. The bridegroom's mother was attired in light blue dress with navy blue accessories.

The bride was given in marriage by her father. A reception followed the ceremony at the home of the bride. The newlyweds will reside in Washington.

Girl Awarded $150 In Photo Contest

SAN DIEGO, Calif.—Winner in a $25,000 prize photo contest, sponsored by a national magazine, was Miss Joyce Wilson, 2110 Island ave.

Miss Wilson, who won $100 in the 1951 contest, was awarded two prizes of $100 and $50, this year.

Daughter of a New York physician, Dr. Wiley M. Wilson, she has studied at the New York School of Modern Photography, at the New School for Social Research in New York and at Goddard College, Vermont.

Recently she went to Liberia on a project for a State Department economic mission and has taught photography at the San Diego YWCA.

For the past two summers she has candid - photographed plays produced by Mel Farrer, Gregory Peck and Dorothy McGuire at the La Jolla Playhouse in California.

MRS. ROGERS FIRST OKLA. COLLEGE GRAD

CHIKASHA, Okla. (ANP)—Mrs. Almitta Dorsey Rogers, who recently received her master of arts degree from the Oklahoma College for Women was the first colored to graduate from that institution. Mrs. Rogers, a graduate of Lincoln High school and Lincoln University, teaches at Cement, Okla.

ISADOR BOYD OGLESBY
Lyric Tenor
IN RECITAL
FIRST BAPTIST CHURCH
CAROLINE AND McELDERRY STS.
Sponsored by the CHORAL SOCIETY
SUNDAY, NOVEMBER 16th-4:30 P.M.
In the Church Auditorium
Students 75c Gen. Adm. $1.00 Patrons $1.50
WILLIAM BANKS, Pres. JEROME HARRISON, Bus. Mgr.
ELLA MAE TENNICK, Organist M. LENORA WILLIAMS, Dir.
REV. V. T. WILLIAMS, Pastor

New York Guardsmen Host Fellow G-Men

One of the series of parties that marked New York chapter of Guardsmen's hosting to Eastern Seaboard guests over last week end was the closed party in the Skyline Ballroom of Hotel Theresa, above, a section of the guests shown including: left to right: Miss W. Brown, Robert Rhone, attorney; Mrs. Arthur Logan, Dr. Arthur Logan and Miss Thelma Spangler, of New York.

THE 2nd ANNUAL CONFERENCE AND LUNCHEON
SPONSORED BY
THE BAPTIST MINISTERS' WIVES OF BALTIMORE AND VICINITY
will be held at the
Y. W. C. A. — 1912 Madison Ave.
SAT., NOV. 15th — 11 A.M. to 3 P.M.
Theme for Conference—
"Know Your Agencies and How They Can Help You"
Featuring the following workshops:
• BUYING AND SELLING REAL ESTATE
• U.S. EMPLOYMENT SERVICE
• SOCIAL SECURITY
• PARENTS, TEACHERS ASSOCIATION
Luncheon Speaker — Miss Gwendolyn Lee
Conference and Luncheon Fee $2.50
Bessie Barrow, Pres. Mary E. Harrington, Sec'y.
Edna P. Butler, Chairman

When it rains it pours

Mother! Take a lesson from Skippy

and help your family build sound, strong teeth!

1 How does a pup build strong teeth? From the calcium he gets in bones, of course. How can your youngsters build strong teeth? From the extra calcium in our new fortified bread. We put an extra-generous helping of that important tooth-and-bone-builder in every delicious slice!

Serve our calcium-fortified bread today. *Enjoy the bread that brings you not just one but three great food extras!*

2 Milk Proteins STEPPED UP

How does your family grow? Strong and tall if they get plenty of proteins. A protein rich diet means more pep for grownups, too. Remember every loaf of our fortified bread provides extra milk proteins . . . the equal of almost 12 ounces of nonfat milk!

3 Vitamin D ADDED

What kind of day today? Sunny or dark? Come what may, you can count on our good bread to furnish 70% of your daily need for Sunshine Vitamin D. Vitamin D helps calcium build teeth and bones . . . helps keep everyone strong and peppy!

OVER AND ABOVE MINIMUM REQUIREMENTS FOR ENRICHED BREAD, THIS LOAF PROVIDES . . .

3 GREAT FOOD EXTRAS FOR GROWING FAMILIES—AT NO EXTRA COST!

FORMERLY SCHMIDT'S OLD HOME PANTRY PACKAGE

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"22 SUNBEAM 'MILK-CACHUNK' ADS"