RECALL MEANS REMEMBER

Our headline writers often use the word recall to mean the same thing as remember, and lots of generals and ambassadors are hoping Ike won't go in for that sort of thing.

Foods and Fashions

Individual Pies For Holiday

Use prepared pie crust mix for good little cranberry pies. They are especially fine to round off a cold turkey supper. Follow the recipe on this page.

WILEY HAS 417 STUDENTS

MARSHALL, Texas — The enrollment of 617 full-time students at Wiley College this year includes 257 women, 360 men.

GRAND OPENING
OF THE
NEW CROSS STREET MARKET
THURSDAY,
NOV. 20, 1952
E. M. MEINL
STALLS No. 136-138-307
CROSS ST. MARKET
Quality Meats at Lowest Prices
WEEKEND SPECIALS—
THURS. - FRI. - SAT.
Goetze's Sugar Cured Smoked Shoulders—41c lb.
FREE — 1 lb. Keshay Pure Lard per customer

Candied Sweets

Here's a recipe for preparing Virginia candied sweet potatoes which are included in the accompanying suggested Turkey Day dinner:

¼ pk. sweet potatoes
¾ cup syrup
¼ cup brown sugar
⅛ teaspoon salt
⅛ teaspoon cinnamon
2 tablespoons butter

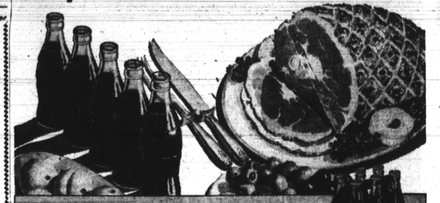
Wash and boil the sweet potatoes lengthwise. Then lay them evenly in shallow pan, cover with syrup and butter which have been warmed together; sprinkle with salt, sugar and cinnamon.

Place in slow oven, basting occasionally with the syrup from the pan until nicely browned.

Thanksgiving marks the beginning of the season for winter gayety.

Good are little cranberry pies, and quick to make if you use a prepared pie crust mix. Try them for Tanksgiving entertaining, and through the holiday season.

and, thanks for such refreshment



Ice-cold Coca-Cola won't make your Thanksgiving Day —or any other day, of course—but it sure helps. It brings you the best of what everybody must have —refreshment and hospitality....for sure.

BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY
COCA-COLA BOTTLING COMPANY OF BALTIMORE, INC.
"Coke" is a registered trade-mark. © 1951, THE COCA-COLA COMPANY
6 Bottle Carton 25¢ Plus Deposit

All Kosher Wines are not the Same!

THIS LABEL TELLS YOU OF A DELICIOUS DIFFERENCE!

Your own taste has probably told you a wine isn't necessarily fine, just because it's Kosher. The Edlavitch label tells you differently. The choicest, select grapes are used in the Edlavitch label wine. It's bottled under the supervision of Washington's Joshua Klavan. The Edlavitch label tells you of a delicious difference. Try a bottle today.

MALAGA AND CONCORD
FIFTH - - 89c
Gallons & ½ Gallons

THE GLOBE DISTRIBUTING CO.
WASHINGTON, D. C.

Do your crocheted rag rugs tend to lose their shape? If you make them in six - inch squares, then alternate by sewing together horizontal and vertical ones, the rung will be more firm and will wear better.

When plastic table cloths tear, use the portions of them which remain good as small aprons for yourself, for covers for appliances or refrigerator bags.

Your small lamp shades which you're ready to discard can make very attractive hat stands. Cover them with wrapping paper or wallpaper in gay colors to match or contrast with your closet.

Sewing boxes have a way of getting cluttered, but not if you go through them periodically and make a list of what they contain. Paste this on the inside cover of the box and always check supplies on hand before you buy any thing, and thereby duplicate it.

To protect the sleeves of good dresses and sweaters while working about the house, especially in the kitchen before your get a chance to change clothes, place two old shirt sleeves in a drawer. These can be taken out in a minute and put on.

Attach a receipe rack or a napkin rack high in your hall in which to place letters and mail so they won't get lost before family returns home.

RECIPE OF THE WEEK

Bing Cherry Dessert
(Serves 5-6)

1 package cherry-flavored gelatin
1 cup hot water
1-3 ounce package cream cheese
1 No. 2½ size can Bing cherries, pitted

Dissolve gelatin in hot water according to manufacturers' directions. Place cream cheese in bowl and beat until soft with hand or electric beater. Drain cherries, reserving ½ cup juice. Add juice slowly to cheese, continuing to beat for 30 seconds. Stir in gelatin mixture and add cherries. Pour into a quart mold or small molds which have been dipped in cold water. Chill, unmold and serve with sweetened whipped cream, if desired.

Pineapple Cheese Spread

Mix together lightly 1 cup Sealtest cottage cheese and ½ cup drained crushed pineapple. Decorate with bits of pineapple. Yield: 1-½ cups spread. Enough for about 30 small cream puffs or party sandwiches.

WISE SHOPPING with Susan Carter

WHENEVER I NEED a laxative, what I want most is results . . . yes, pleasant, comfortable relief I can depend on. That's why I do as millions do and take FEEN-A-MINT, the famous chewing gum laxative. Doctors say many other laxatives start their "flushing" action TOO SOON, right in the stomach where food is digesting. Large doses of such laxatives upset digestion, flush away nourishing food you need for health and energy. But FEEN-A-MINT is different! Taken as recommended, it acts chiefly in the lower intestine where it REMOVES mostly WASTE, not good food. You AVOID that typical tired, dragging feeling. Instead, you feel "FULL OF PEP." So take my advice and get delicious FEEN-A-MINT, the chewing gum laxative. 25c, 50c or only 10c.

ONE OF THE MOST USEFUL COOK BOOKS I've ever seen has been written by my friend Mary Blake of the Carnation Company. "The Cook's Handbook", as it is called, is more than a recipe book. Sure it contains recipes—grand new ones. But its 96 pages are also packed with "how-to-do-it" ideas and illustrations . . . such as how to select meat, useful kitchen tips and much, much more. Mary says you can have "The Cook's Handbook", at cost, for 35c. Believe me, that is a bargain. And she'll refund your money if you're not delighted. So don't miss this book. Send your name and address, plus 35c in coin, to: Carnation Co., Dept. NN-52, Los Angeles 36, Calif.

FOR THOSE OF YOU who want a lighter, smoother, softer skin, take my advice and try Black and White Bleaching Cream. Its "Special Ingredient" works directly on the cause in your skin. The famous Black and White Bleaching Cream is 3 times stronger than before and its direct bleaching action goes right into the layer in your skin where skin color is regulated. Think of it . . . in just 7 days begin to have shades lighter, smoother, softer skin—a result of regular dressing table use as directed. And this wonderful cream costs so little too. If you want thrilling results—try a jar of Black and White triple strength Bleaching Cream today... you'll be happy you did.

When the recipe calls for baking powder, I've discovered my best bet is always CALUMET. For CALUMET Baking Powder is double acting and double DEPENDABLE. What I mean by that is that CALUMET lifts and lightens baked treats twice. Yes, CALUMET goes to work once in the mixing bowl . . . and once again in the oven's heat. That way, anything I bake—or you bake either—for that matter—is protected against baking failure all the way. CALUMET, you see, insures baking success . . . whether you're baking cakes, waffles, biscuits, muffins or some other homebaked delight. So, next time you bake, be sure to use CALUMET, America's Quality Baking Powder. It's double-dependable! You can count on CALUMET!

Help him become a 1964 Olympic Champ with

GROWTH PROMOTING

EXTRA MILK PROTEINS

1 PROTEINS TODAY MEAN CHAMPIONSHIP FORM TOMORROW! Today's young athlete may grow into tomorrow's Olympic star if he gets plenty of wholesome foods like our fortified bread. The equal of 7 ounces nonfat milk in every loaf give him proteins for bone and muscle!

Your whole family needs our 3 great food extras. So start serving our delicious fortified bread *today!*

3 ADDED SUNSHINE
VITAMIN D to help calcium do its job!
There's a big word for the way calcium and Vitamin D work together building bones and teeth. But skip the big words. Just make sure your folks get lots of our fortified bread!

2 STEPPED UP CALCIUM
for strong teeth and sturdy bones!
Ask Grandma what she'd like most. Chances are she'd say: "Good teeth!" Why not help protect your youngsters' teeth today with our calcium-fortified bread?

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

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

© Quality Bakers of America Co-op., Inc.

CREDIT STANDING UP

Miss Dorothy Thompson, the well known expert, thinks the vigor and acrimony of our recent campaign put the skids under United States prestige in Europe. Maybe so, but United States credit there seems to be standing up very well.

Blair's Beauty Salon
1355 W. NORTH AVE.
FOR APPOINTMENTS CALL MA. 9512
We are Specialists in the Very Latest Hair Styles and the New Collar-Length Cut.
No Waiting to Have Your Hair Styled
THESE ARE OUR STYLISTS AND OPERATORS:
WILFORD CARTER, Asst. Hair Stylist CONSTANCE OLIVIS, Operator
HELEN BELTON, Operator ANN BLAIR, Owner-Stylist
WATCH OUR NEXT AD FOR PICTURE OF OUR NEWEST 3 WAY HAIR STYLE.

Get Lucky!
Get This 9" Dinner Plate. Beautiful semi-vitreous china in fine American ware. Decorated in lovely Rose & Poppy Pattern on ivory background.
Yours for only 30 coupons.

Get Lucky!
GET QUALITY PREMIUMS
Free For Coupons

Get Lucky!
Get This Pudding Pan. 2½-qt. size. Smooth, durable enamel—mom-proof 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 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
1205 "I" Street, N. W., Washington, D. C.

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

REGISTER NOW!
For APEX
BEAUTY OR BARBER COURSE
Cost Of Courses May Advance Shortly So You Should ENROLL NOW!
YOUR SUCCESS in life depends upon your own efforts. You have the ability to make an independent living, so here is your opportunity. Take immediate advantage of it. The demand for APEX Beauty Operators and Barbers is greater than the supply. A good paying position always awaits you, or go into business for yourself, become independent.
ENTER CLASSES NOW!
(DAY OR EVENING)
• Small Down Payment
• Cost Reasonable
• Pay As You Learn
• Diplomas Awarded
APEX BEAUTY AND BARBER SCHOOL
1854 PENNA. AVE. LAfayette 1642
Note—The Apex School will continue to be operated under the supervision of Ethel Page and Pearl Dupree.

110,000 Pounds Of Turkey

WASHINGTON

Veterans Administration went to Market on a huge scale to bring back 110,000 pounds of turkey and all the trimmings of Thanksgiving Day to the 100,000 ill and disabled veterans in its hospitals and homes next week.

Menus in hospitals across the country will feature the same traditional Thanksgiving Day fare that many of the patients' families will be enjoying at home on Thursday.

Menu Listed

Dinner at VA will start with celery hearts, stuffed olives and radishes. Next will come the main dish and all that goes with it: roast turkey, dressing, giblet gravy, cranberry sauce, potatoes, vegetables, a salad, hot rolls and butter, and coffee, tea or milk. And, of course, it's pumpkin pie for dessert.

VA has had to buy food by the truckload to prepare for 100,000 Thanksgiving Day feasts.

110,000 Pounds Turkey

It brought back from market 110,000 pounds of turkey, 30,000 pounds of potatoes, 22,500 pounds of cranberries, 700 gallons of olives, and tons of other kinds of choice food.

Bake ovens in hospital kitchens will be busy Thursday turning out 10,000 dozen hot, fluffy rolls and 25,000 golden brown pumpkin pies, for which 24 tons of canned pumpkin are required.

To bring the proper holiday atmosphere into VA hospitals, thousands of members of VA's Voluntary Services — volunteers from nearby communities — will spend countless hours decorating wards, day rooms and dining rooms.

Thanksgiving Menu

Consomme
Celery, Olives, Pickles
Roast Turkey with Dressing
Virginia Candied Sweet Potatoes
String Beans Mashed Turnips
Cranberry Sauce
Mince Pie or Plum Pudding
Lettuce and Tomato Salad
Coffee

Carving Hint

If your turkey is to be expertly carved and not just hacked, you will need to follow the following suggestions:

First of all, you will not need the longest carving knife in the world—but the sharpest!

At least 12in the man of the house won't have any excuses.

Here are seven steps . . .mark them well, and happy carving!

Remove any decor and plunge fork deep into the breast on the side away from you.

Cut between thigh and breast to joint, pressing leg away with flat of knife. When you see the round knuckle bones, cut apart and cut through meat. Put on serving platter.

Cut off wing: put knife on breast above wing and cut bones apart and continue cutting through meat. Put on serving platter.

Now for the breast: get a good grip on fork in breast. Start cutting breast with a gentle, sawing motion below the peak of the breast bone.

Shave off large, thin slice holding knife flat to breast. (Philippe carves one side of the bird completely, then the other).

Sever the drumstick. Hold drumstick with left hand, cut between leg and thigh down to and through knuckle bones.

BRONEX
BRONEX
BRONEX
BRONEX
BRONEX

COUGH MEDICINE

Yes! Kill that cough with BRONEX, the amazing NEW quick-action, effective cough medicine. BRONEX contains a mild anesthetic and a scientific blend of tested ingredients that IMMEDIATELY go into action to check soreness and irritation, and give pleasant, quick, soothing relief. Don't take chances with a hacking cough.

Insist on genuine BRONEX at your favorite druggist

For sore throats, get quick, pleasant relief with BRONKET LOZENGES

HARVEST DINNER and BARN DANCE
FRIDAY, NOVEMBER 21, 1952
FELLOWSHIP HOUSE, 21 W. Preston St.
Dinner and Dance 5:30 to 8:30 P.M.
ADULTS $1.25 CHILDREN 65c
(Dance without dinner 50c)
AWARDS FOR ALL!!
Benefit of Baltimore Fellowship, Inc.
WESLEY BROWN, Chairman
MAE GELLMAN, Executive Director of Fellowship

AFRO PATTERNS

Twice as much fashion for your sewing time! Jumper and blouse go everywhere—mix and match with the rest of your wardrobe! Your alteration problems are solved! Pattern is perfectly proportioned for short, fuller figures.

Pattern 4857: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ jumper, 3 yards 39 inch; blouse, 2 yards contrast.

At last, lingerie perfectly proportioned for your shorter-waisted, fuller figure! No alteration worries, slip fits you beautifully across the bust, waistline, hips—Gives dresses a flattering line. Built-up or separate straps, embroidery transfer. Panties, too!

Pattern 4692: Half Sizes 14½, 16 18½, 20½, 22½, 24½. Size 16½ slip, 2¼ yards 39-inch.

These patterns are easy to use simple to sew, and tested for fit. They have complete illustrated instructions.

Send Thirty-five cents in coins for each pattern to ANNE ADAMS, care of AFRO-AMERICAN, No. 211 Pattern Dept., 243 West 12th st. New York 11, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

These Tips Aid Cooking Turkey

Tukey is traditional at this time so we give it full attention.

Thanksgiving turkey fortunately is in good supply, especially the junior miss size—the Beltsville Maryland type grown for the small family.

From the Research Kitchens of Blue Bonnet Margarine come some hints on preparing the prima donna of the Thanksgiving table.

Time Schedule

If you choose the popular 8 to 12 pound size turkey, (ready-to-cook weight) you will allow approximately 4 to 4½ hours in a slow oven (325 degrees F). For a larger bird, say 12 to 16 pounds, you'll need 4½ to 5 hours in a slow oven (325 degrees F). When you get a frozen turkey, follow carton directions for defrosting, but always cook promptly once it is defrosted.

With a fresh turkey, wipe the outside with a clean, damp cloth, then rinse the cavity with cold water and dry thoroughly. If your butcher did a good job, it won't be necessary to remove any odd bits of lung or kidney, but it's always a good idea to check.

Stuff Before Roasting

Staff your turkey just before roasting, and allow 1 cup stuffing per pound of ready-to-cook weight. Don't pack stuffing in tightly—it expands during cooking.

Prevent Dryness

Because turkey meat is on the dry side, rub it, after stuffing, with creamed Blue Bonnet Margarine. Place it breast side down on a shallow roasting pan, and cover with clean cheesecloth. You'll have your oven preheated, of course. Keep the cheesecloth moistened with melted margarine and turn the bird breast side up when it is about ¾ cooked. You can tell when it's done by moving the drumstick.

If the leg joint gives readily or shows signs of breaking, it's time to serve. A last word of warning, never, never let your turkey stand around at room temperature after the meal is over. Keep it in the refrigerator, preferably covered with waxed paper.

A good stuffing always adds to the pleasure of eating turkey. Today we point up a bread stuffing.

Crumbly Bread Stuffing
Makes 3 quarts
(Sufficient for 12-pound turkey)

2 cups Blue Bonnet Margarine
¾ cup minced onion
4 quarts small bread cubes, lightly packed
1 teaspoon salt
½ teaspoon pepper
2 teaspoons poultry seasoning
1 cup water

Melt margarine in large skillet; add onion and cook over low heat until onions are soft but not browned. Add bread cubes and seasonings. Heat, stirring constantly, until bread cubes are lightly browned.

Turn into a large bowl. Add water gradually while tossing lightly with a fork. Place in bird.

Stuffing may be placed in a greased casserole, covered and baked in a moderate oven at 325 degrees F. for 30 minutes.

Thanksgiving Holiday Pies

HOLIDAY CRANBERRY PIE

8 individual pie shells
8 pastry "turkeys"
1 quart cranberries
2 cups sugar
1 cup water
½ lb. seedless white grapes
2 tart apples, diced
½ cup drained, grated pine apple
1/3 cup broken walnut meats

Make and bake 8 individual pie shells (4½ inches in diameter) and 8 pastry "turkeys" cut out with turkey cookie cutter, using prepared pie crust mix. Wash and pick over cranberries.

Combine cranberries, sugar and water in saucepan; bring to boil. Simmer 10 to 15 minutes or until cranberries burst. Cool. Halve grapes; add with apples, pineapple and walnut meats. Chill.

Fill pie shells; top with pastry "turkeys."

* **Walnut Ginger Crumb Crust**

1½ envelopes (1½ tbsp.) unflavored gelatin
¼ cup cold coffee
¼ cup light molasses
1 cup boiling water
2 tablespoons sugar
½ teaspoon powdered ginger
½ teaspoon cinnamon
¼ teaspoon nutmeg
1 pint soft coffee ice cream
1 cup canned pumpkin

Soften gelatin in cold coffee. Combine molasses and boiling water; add to gelatin; stir until gelatin dissolves. Combine sugar and spices; add; stir until sugar dissolves. Add ice cream; stir until completely blended; stir in pumpkin; mix well. Spoon into Walnut Ginger Crumb Crust; Chill. Garnish with whipped cream if desired.

* **Walnut Ginger Crumb Crust**

Combine ¼ cup ground walnut meats, ¾ cup crushed gingersnap crumbs, 2 tablespoons sugar and ¼ cup melted butter or margarine. Mix well. Press firmly into 9-inch pie pan to form crust.

COLDS MISERIES? WHY DON'T YOU TRY 666 TODAY
Tablets Liquid Tablets Special Cold Formula Nasal Spray

SCHEDULED FOR NCC

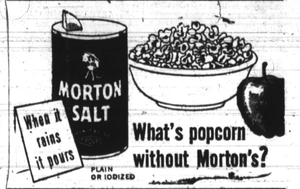
DURHAM, N.C. (ANP) — The sixth annual Resource-Use Education conference will be held at North Carolina college here Nov. 21.

Invitations to participate in the meeting have been mailed to some 400 superintendents, supervisors, principals, teachers, ministers, parents and students in state counties.

Bake in moderate oven, 350 degrees F., 8 minutes. Cool.

Cheese Date Coconut Spread

Mix 1 cup finely chopped dates, ½ cup shredded coconut and 1 cup Sealtest cottage cheese. Let stand for a while to blend flavors. Decorate with whole dates and shredded coconut. Yield: 2-1/3 cups filling. Enough for 40 to 45 small cream puffs or party sandwiches.



What's popcorn without Morton's?

Orders Taken Now For Fruit Cakes
Meal Time is Variety Time
Assorted sweet rolls and breads, coffee cakes, pies, pastries. Get them all fresh baked at
SNO-WHITE BAKE SHOP
1418 Penna. Avenue, near Mosher

● For the BEST results . . .
● For use in ALL your baking
● For FINEST quality
at a lower price . . .
USE ALL PURPOSE
Washington FLOUR
IN THE RED AND GREEN PACKAGE.

NOTE: If you have ever used any flour at any price that you liked better than Washington Flour, your grocer is authorized to refund your money without question.
THERE'S NO FINER FLOUR AT ANY PRICE!

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 yams, 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'

¼ lb. CRAYTON'S SOUTHERN SAUSAGE
1 pan corn bread
2 cups diced white bread
1 tsp. poultry seasoning
Salt and pepper to taste
1 cup celery
2 small onions
1 egg
1 tsp. paprika
sprig parsley

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

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