COOKING FUN

The Bowl Which Follows Tradition

An old holiday season tradition followed by households all over the country is recipe swapping. Many of our favorite American holiday dishes have been shared by so many families, and have passed from generation to generation, that they have become regionally famous.

In the holiday spirit, Jessie Cartwright, Home Institute, director, recently shared her favorite regional recipes for Christmas season foods.

Mrs. Cartwright, an ardent recipe collector, suggests that your guests may enjoy the "swapping" with another section of the country.

South

Chicken Pudding

1 chicken
2 onions
3 sliced carrot
2 tablespoons chopped parsley
2 tablespoons celery
¼ of a bay leaf
6 peppercorns
½ pint cream, scalded
8 eggs
salt and cayenne pepper

Clean, singe, and wash a young chicken; disjoint and cut the breast into four pieces. Put all the vegetables and herbs into a saucepan with three pints of cold water, peppercorns, and one teaspoon of salt and boil, covered, 15 minutes. Lay in the pieces of chicken, cover and simmer until perfectly tender. Grease a large baking dish and put in the chicken from which the skin has been removed. Beat eggs slightly and strain onto them slowly three cups of the boiling chicken broth which has been combined with scalded cream.

Rectify the seasoning with salt and a few grains of cayenne and strain onto the chicken in the baking dish. Place in a pan of hot water and bake in a moderate oven, (350 degrees F) one hour, or until firm. Garnish with green and red pepper rings. Serve at once. Makes six to eight portions.

Midwest

Christmas Rocks

1 pound seeded raisins
1 cup butter
cup brown sugar
¼ teaspoons nutmeg
¼ teaspoons cinnamon
4 eggs beaten separately
2½ cups sifted flour
½ pound citron cut in thin strips
½ pound candied pineapple, cut in thin strips
½ pound chopped walnuts
1 teaspoon soda dissolved in 2 tablespoons sour cream
¼ pound candied cherries cut in halves

Soak raisins overnight in 2 ounces vanilla, 1 ounce lemon extract, ¾ cups maple syrup, 3 tablespoons water. Cream butter and add sugar. Beat in spices and tablespoons grape juice, and 6 unbeaten egg yolks. Add floured fruit, nuts and raisin mixture. Add soda and the remaining flour. Fold in the stiffly beaten egg whites, drop onto greased baking sheets. Bake in a preheated oven for 12 to 15 minutes at 400 degrees F.

East

Mulled Cider With Christmas Tree Doughnuts

2 quarts sweet apple cider
2 whole sticks of cinnamon
½ cup sugar
20 whole cloves
¼ teaspoon salt

Combine ingredients in the order listed, heat to boiling and simmer 15 minutes. Allow to stand 12 hours. Strain and serve hot in mugs. Serves 8 to 10. Make your favorite doughnuts, but for a holiday change, use a Christmas tree cutter to form the doughnut hole.

West

Smoked Turkey With

If you have a smoke house, you can prepare smoked turkey this way: Clean a good quality, well fattened turkey. Remove the feet, stand 12 hours. Strain and serve

Stuffed Oranges

Place giblets inside the bird. Cool to 40 degrees F. Then combine these ingredients to rub over outside and inside of the turkey:

1 clove garlic, chopped
¼ pound salt
2 tablespoons sugar
2 teaspoons saltpeter
1 teaspoon black pepper

Wrap turkey in paper and store for one week. Smoke at 110 degrees F. for 24 to 36 hours over apple, hickory, or maple chips producing dense aromatic smoke. Wrap in cellophane or heavy paper and keep in cool place.

If you do not have the facilities for smoking a turkey, this delicacy can be purchased at specialty food shops. Serve it cold, and sliced, on a platter with Stuffed Oranges.

Stuffed Oranges

4 large oranges
8 dates
4 teaspoons raisins
2 tablespoons sugar
4 teaspoons chopped walnuts

Cut a thin slice from stem end of oranges. Cut triangles evenly from top. Remove centers, dice pulp and combine with dates, walnuts, raisins and 2 tablespoons sugar. Fill orange shells and bake in a casserole with ½ inch water *in 30 degrees over 45 minutes*

Holiday Bowl Of Egg Nog Is Tradition Since Early Days

Holiday gatherings from Thanksgiving right on through the New Year are indeed festive occasions, made more delightful by the presence of a big, handsome bowl full of creamy egg nog.

Although egg nog has been a holiday tradition for generations, its orgin is somewhat of a mystery. Some say it was created by early colonists, while others claim it to be a late? form of the English syllabub, a drink made with warm new milk and liquor.

The syllabub was found in America, too — a version of it appears in the "The Pocumtuc Housewife - a guide to domestic cookery as it is practiced in the Connecticut Valley." This cookbook was originally compiled in 1908 by the ladies' auxiliary of a Deerfield, Mass., church.

In its own quaint words, it is "espegially adapted to the use of young wives who come from outside places and are not conversant with the ways of the Valley, and of female orphans who have not had a mother's training."

The pocumtuc recipe reads like this:

"To Make A Fine Syllabub From The Cow: Sweeten a quart of cider with double refined sugar. Grate nutmeg into it. Then milk your cow into your liquor. When you have thus added what quantity of milk you think proper, pour half a pint or more of the sweetest cream you can get all over it."

This syllabub did not contain eggs, but some later recipes added them to the basic mixture. Just how or when syllabub became egg nog is not known. Many states claim the credit for originating egg nog, and there are in existence scores of different recipes for it.

To make a syllabub in this day and age would be well - nigh impossible for most of us, but delicious egg nog requires only the removal of the lid or cap from a carton or bottle of Sealtest egg nog, skilfully blended from an old recipe.

Sealtest egg nog is ready to serve, and is non-alcoholic, making it an easy and wholesome holiday treat for children and adults alike. Adults, of course can add their favorite mixer. All this delightful drink needs is chilling and a blob of whipped cream sprinkled with nutmeg for garnish. One quart is plenty for eight punch cup servings.

An unusual use of egg nog during holiday time is this egg nog sauce originated in the Sealtest kitchens. It's wonderful on coffee gelatin, mixed fruits, and Christmas pudding.

For expression of good wishes, hospitality, and cheer at the holiday season, nothing can equal the traditional bowl of egg nog. In past generations preparation of the family egg nog required much time and care . . . now it's possible to serve it in seconds by merely opening a bottle or carton of delicious Chestnut Farms Sealtest egg nog.

Leo Reginald Smith Marks 1st Birthday

LITTLE ROCK, S.C.—Leo Reginald Smith son of Mr. and Mrs. Leo Smith of this city, celebrated his first birthday recently, at the home of his godmother, Miss Marea L. Cheek in Dillon, S.C. Attending the party were:

Thurman Thompson Jr., Benjamin W. McTeer III, Terry Ward, Glenn A. Bethea, Gloria Ann Harrell, Margo C. Byrd, and Byron Alford.

Rachel Ann Covington, Fern Matthews, and Billy Bethea.

LEO REGINALD SMITH

Ga. Club Women Meet In Macon

MACON, Ga.—The annual session of the executive board and planning conference of the Georgia Federation of Colored Women's Clubs was held, here, Saturday, at the Training School for Colored Girls.

At the call of the State President, Mrs. M. B. Reese of Albany, more than 50 women and 27 girls attended the sessions.

Mrs. L. H. Webb, chairman of the executive board, presided.

Seven Honored

One of the highlights of the day was the presentation of certificates of merit to seven Georgia women who had received the awards at the recent California convention. Those receiving this coveted honor were Mesdames E. J. Kyles, Macon; D. K. Harrison, Lagrange; Clyde Boddie, Milledgeville, D. J. Alexander, Atlanta; Mabel Raynum, Americus; Ethyl Glover, Albany and C. Ja. D. Nimmons, Griffin.

1953 Meet Set For Lagrange

Tentative plans were laid for the 26th annual session of the state body which is to be held June 21-23, 1953 in Lagrange.

AKA Sorors Play Cupid For Ft. Lee

TALLADEGA, Ala.—AKA sorors played Cupid for Lt. Charles Lee, stationed at Fort Riley, Kans. this week.

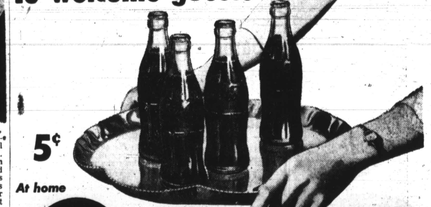
When the engagement of Miss Carol Carruthers, daughter of Mr. and Mrs. William Beal of Houston, Texas, to the Lieutenant, was announced, this week, he was unable to obtain leave. Miss Norma Stokes, basileus of Chi Chapter at Talladega, presented the ring to her fiance.

SERVICE FOR WOMEN

HOUSTON, Tex. (ANP) — The Home Economics Division of Texas Southern university is sponsoring a new type of service program for women of Houston, Dec. 17-18 at Fairchild building.

The two-day series will offer suggestions on how to make candy, bake cookies and cakes, learn inexpensive ways of wrapping gifts and decorating the Christmas tree.

To welcome guests



5¢ At home

SERVE Coca-Cola

Ice-cold Coca-Cola is such a sociable drink.

BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY COCA-COLA BOTTLING CO. OF BALTIMORE

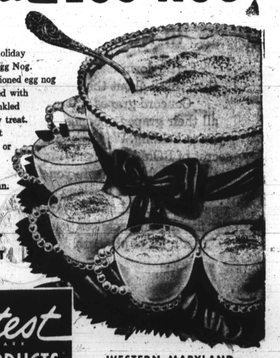
© 1951, The Coca-Cola Company

CREAM

Rich, golden Sealtest Cream gives a festive touch to all your Holiday dishes. Sealtest Table Cream makes a cup of coffee something extra-special . . adds taste appeal and sound nourishment to soups and gravies. Sealtest Whipping Cream glamorizes the simplest desserts. Order Sealtest Cream from your Western Maryland Dairy Milkman, or buy it at your neighborhood store or supermarket.

Sealtest EGG NOG

Add sparkle to your Holiday with delicious Sealtest Egg Nog. It's rich in that old fashioned egg nog goodness. Serve it topped with whipped cream and sprinkled with nutmeg for a party treat. Buy Sealtest Egg Nog at your neighborhood store or supermarket, or order from your Western Maryland Dairy Milkman.



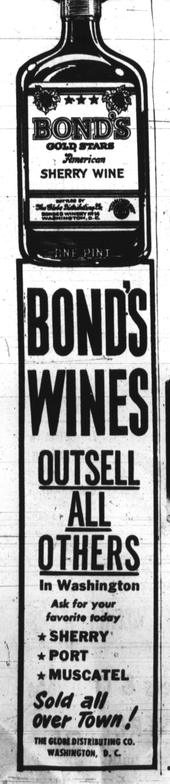
89c per qt.
2c BOTTLE DEPOSIT

Sealtest DAIRY PRODUCTS
Division of National Dairy Products Corp.

WESTERN MARYLAND DAIRY
MARYLAND'S OLDEST AND LARGEST DAIRY
. . WITH OVER 80 YEARS OF "KNOW-HOW"

Watch Sealtest "BIG TOP" on television. See newspapers for time and station.

So Good-So Full Bodied!



"Bond Bread IS MY MOMMY'S FAVORITE, TOO"

Says: Miss Linda Sutton
(daughter of Mr. & Mrs. John D. Sutton)
114 Division Ave. N.E.
Washington, D. C.

The extra-special taste and flavor of BOND BREAD just naturally make it a favorite with everyone. And the wholesome nutrition of enriched BOND BREAD . . . the bread with the longer-lasting freshness . . . makes it perfect for the whole family!

Taste tells . . . BOND's your best bread buy!

Good Reading on the USA

By Lulu Jones Garrett

CUPIDOODLING

One of the brilliant weddings of the Christmas holidays will be that of Miss Anna Louise Whittaker, beautiful daughter of Mr. and Mrs. Phillip Whittaker of Atlanta, Ga. on December 23, to Cornélius Elbert Gaither, son of Dr. and Mrs. Hopson Gaither of West Chester, Pa., in the First Congregational Church, Atlanta.

Miss Whittaker, a graduate of Spellman College, Atlanta has done graduate work at the University of Wisconsin and Atlanta University and is a teacher of Washington High School, Atlanta.

Mr. Gaither a graduate of Lincoln University, Pennsylvania, is a senior in the school of dentistry, Meharry Medical College, Nashville, Tenn and is a member of Alpha Phi Alpha national Fraternity. The reception will be held in Ware Hall, Atlanta University.

The bridegroom is well known in the East, having spent several vacations with his maternal grandparents, Mr. and Mrs. Elbert Robinson of 64 Edgerton ter., East Orange, N.J. one of that city's oldest residents. His mother was Albertha Robinson before her marriage to Dr. Gaither. His godmother is Mrs. Katherine Davis of Short Hills, N.J.

Frances T. Whiting, niece of Judge and Mrs. Herbert E. Millen of Philadelphia, and Richard T. Edwards will jaunt to the altar, in the Quakes City, this month.

But the James Warners' (Detroit) daughter, Paula, has chosen spring for her wedding to Harry Brent, according to information dispensed at a terrifically swank engagement party, the past week.

Phyllis Taylor, daughter of Mrs. Arzelda W. Taylor, and granddaughter of Mr. and Mrs. John Williams, all of Philadelphia, and Frank E. Connor of Washington, are already an item.

But 'twill be a Christmas eve wedding for Marie Stephens of Whiteville, N.C., (Acme, N.C. schoolmarm) and Edward Comfort of New Castle, Del.

Last week, in Washington, Patricia Parrott, daughter of Mrs. Grace Williston Taylor of the Capital, and the late Dr. Orrin Parrott of Baltimore, exchanged vows with Dr. Alston L. Thompson Jr. of Plainfield, N.J. The bride is also the granddaughter of Dr. and Mrs. E. D. Williston of Washington.

Major Alvin Mayo, uncle of the bride, came from Wichita Air Base, to assist the Rev. Ellis Christian perform the ceremony, and the bride's sister, Grace Chichester, was the only attendant. Spencer Robinson of Los Angeles, Calif., was best man, and a flock of out-of-town ushers assisted the fashionable guests.

Among those were Donald Moore of New Brunswick, N.J., James Randolph of Jersey City, N.J., Dr. Bromley of NYC, and William Wolfe of Dayton, Ohio.

With Miss Josephine Strickland as maid of honor and Charles Kelly as best man, Miss Billie Flack and Glenn Hutton plighted their troth in St. Philips' Baptist Church, Trenton, N.J., recently. The bride is the daughter of Mr. and Mrs. James Flack of Greensboro, N.C.

Joan Artis, former student at Marywood College in Scranton, Pa. (daughter of Mrs. Cleo Perry of Raleigh, N.C.) and George H. Mitchell Jr., pre-med student at the University of Cincinnati (he's also from Raleigh) were wed in a nuptial mass, recently, at St. Augustine's Catholic Church, Raleigh. And a January ritual has been scheduled for Miss Margaret Ferguson of Los Angeles and Walter C. Floyd Jr. of Fort Ord.

Potpourri

Richard T. Gibson of Philadelphia, Kenyon College (Ohio) student, who has been studying in Italy on a Whitney Foundation fellowship for the past year, will have a time "A Mirror For Magistrates" off press the first of the year.

Come January and Baltimore's Dr. and Mrs. C. Everett Knox (Clementine Murphy) will be residents of Washington, where he is, and has been, for some time, holding an important state department post.

Mrs. Hubert Julian is tucked in Harkness Pavilion (NYC) following a recent heart attack. Sgt. and Mrs. Joseph Eickerenkoetter, recently wed in Philadelphia, are ensconced in a Riverside, Calif. home, nearby his station at March Air Force base.

Add to interesting tidbits the election of Dr. Howard H. Stratton to the post of apex of Philly's celebrated Pyramid club. And that Portsmouth's (Va.) Charles Bonds (both of that town's public school system) have taken their marital tales of woe to court.

The Doctors Hamilton (John Marshall and Dr. Rose D. Jenkins) have an important announcement to make—the arrival of a daughter, Marsha Gayle, at Freedmen's Hospital, recently.

Dr. Hamilton a graduate of Pacific Union College in California and Howard University Medical School, is doing a residency in obstetrics at Freedmen's and Dr. Jenkins (A. and T. and Howard) is serving an internship at Freedmen's.

And Sir Stork accommodated Prospective-pop Luther B. Griffin (Detroit, Mich.) by delivering his and Mrs. Griffin's son and heir, Mark Anthony, a day ere he pushed off for Korea.

Proudest prospective grandpop in ten states is Baltimore's Howard Murphy, whose daughter, Mrs. Lloyd (Patricia) Robinson has made him a promise for May. Mr. Robinson is the sole non-white teacher of physical ed in Wellesley public schools, Mass.

PEREGRINATORS

Alma Craddick planed from Chicago to Delaware, last week end, to share with her uncle and aunt, Mr. and Mrs. Louis P. Stanley, their 25th wedding anniversary. Back from the Orient, last week, came Mrs. Edith Loving, widow of the late Col. Walter Loving, having been visiting her son, Capt. Walter Loving, in Tokyo.

Miss Dorothy Height came in from India, this week, to be off to Cincinnati, Ohio, for the Greeks' Christmas session. Dr. and Mrs. Gladstone Allen have left their Pennsy home for a Cuban winter vacation. In Yeadon, Pa., last week, was Mrs. Nina Kennedy of Kansas City, Kans., for a spell with Dr. and Mrs. Leroy Gates. Mrs. Kennedy formerly called Darby home.

And Dr. William L. Smiley dashed from St. Louis, Mo., (he's

THE OFFICERS AND MEMBERS of
CHRISTIAN COMMUNITY CHURCH OF GOD
Wish to extend to you their listening audiece their heartiest and sincere wishes for a Merry Christmas and a Happy New Year.
ORDER OF SERVICE FOR SUNDAY, DEC. 28
9:00 A.M.—SUNDAY SCHOOL
10:30 A.M.—BROADCAST over station WSID.
11:00 A.M.—MORNING WORSHIP with Sermon by Pastor.
8:00 P.M.—SPECIAL CHRISTMAS CANTATA.
ELDER C. GREEN, Pastor

Ebenezer Baptist Church
GUILFORD AVE. and 23rd ST.
The Pastor Extends Christmas Greetings to the Officers and Members and the many friends of the Church and Community.
CHRISTMAS MORNING
5:00 A.M.—Prayer and Praise Service.
6:00 A.M. — Christmas Carol Singing and Christmas Program by the Choir and Choruses.
SUNDAY, DEC. 28
9:30 A.M. — Sunday School.
11:00 A.M. — Morning Worship - Sermon by Rev. George A. Crawley, Jr.
3:00 P.M.—Program by Senior Missionary Society
8:00 P.M. — Evening Worship - Sermon by Rev. George A. Crawley Jr.
WEDNESDAY, DEC. 31
Watch Meeting and Beginning of Revival.
REV. EDWARD T. JORDAN, Pastor

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

DOREATHA'S CELEBRITY ROOM
2609 PENNSYLVANIA AVE.
Here is what you have been waiting for:
A FIRST CLASS SOUTHERN COOK
Good Food at All Times, Reasonable Prices
From a Snack to a Full Course Dinner
Special Prices to Musicians and Entertainers
HOURS DAILY 11:00 A.M. TO 3:00 A.M.

Always Welcome for
GIFT or TOAST
SAVOIA WINE
GOLD LABEL California

A 6 year old California wine beautifully wrapped in colored cellophane. A superbly flavored bouquet.
SHERRY • PORT
MUSCATEL
FULL QUART... 1946 Vintage 98¢
Also available in Gallons and ½ Gals.
THE G. FAVA FRUIT CO. BONDED WINERY NO. 5
BALTIMORE, MD.

Tenn. Visitor Feted In NYC

NEW YORK, (GLOBAL)—Mrs. A. J. Parker of Nashville, Tenn., accompanied by her two-year-old granddaughter, La Rue Edwina Von Sumpter of Washington, was a recent visitor here, where she was honored with a round of social courtesies.

The Nashvillian, who stopped in the home of Dr. Sarah Catherine Blake, was visiting her daughter, Lorenzo D. Parker, who formerly taught at the Nashville high school.

Widely known for her church and community activities, Mrs. Parker was the mid-week overnight guest of Dr. and Mrs. John C. Weaver in St. Albans, Long Island.

Other guests were Mrs. Daniel Roman of Orange, N. J., Dr. and Mrs. C. Sparks of New York; Lorenzo D. Parker, La Rhue Von Sumpter, Mrs. Juliet Stewart, Mrs. Catherine Burns, sister of Mrs. Weaver, and Dr. Weaver's mother, Mattie Weaver.

Dickersons Hosts

The visitor, along with her daughter and granddaughter, was a week-end guest in the home of Mr. and Mrs. Walter L. Dickerson who entertained with a special dinner. While in the Dickerson home, Mrs. Parker was honored with a visit from Mr. and Mrs. Laurence White.

Mrs. Parker and her children were also the breakfast guests of Mr. and Mrs. Charles Nash, of 413 W. 148th Street.

MRS. GLENN HUTTON
(Marriage Told)

MRS. ELFRIEDA MARS
(To New York)

Make Marriage Vows

supervisor of obstetrics at Homer Phillips Hospital, there) to address the open meeting of Detroit physicians, last week.

Also on a speaking mission was Washington's Marian Bond, who went to Atlantic City to help lota chapter of Phi Delta Kappa (she's national head) celebrate their 25th anniversary.

The Norfolk P. B. Youngs went off to Hot Springs, Ark., to escape this area's bitter rigors—and the Rev. Wilson M. Morris of New York chose Haiti—to say nothing to Manhattan's Merita Tarver readying to jaunt to Italy.

Dr. Dorothy Ferebee, of St. Albans, Queens, and Washington, and head of the National Council of Negro Women, is back in the states after a four-week tour of Germany, where she, and three others, were guests of the German government.

Pittsburgh's Daisey E. Lampkin, of NAACP note, is in Denver, Colo. Went out there as delegate from the United Presbyterian Assembly of Pittsburgh, to the National Council of Churches sessions.

Dr. and Mrs. James Scott and Jean Bradley of Chicago are seeing Manhattan. Dr. and Mrs. R. T. Jamison of Wilmington, Del. have been visiting the Allison Davises (he's University of Chicago's anthropologist) in Chicago.

Miss Elfreda Mars, Monrovia, Liberia, YWCA worker, who is in this country training under the Y's international leadership training program left Baltimore this week to return to N.Y.

Members of the Madison ave. branch, led by the executive secretary, Alice Arrington, entertained her at a bon voyage luncheon on Tuesday and loaded her with many Christmas gifts.

Dr. William E. Allen, lieutenant colonel, U.S. Army Medical Corps Reserves and chief radiologist at Homer G. Phillips Hospital, St. Louis, Mo., visited his mother Mrs. Marion C. Allen, 2914 11th st., nw, and great grandfather, the Rev. W. A. Woods 86, and nephew, Ivorf N. Joyner, Howard student and local musician, in Washington.

Mrs. Allen is the mother of the late Irma Allen, well-known Washington concert artist and Capt. Fred Allen, U.S. Air Force stationed at Selfridge Field, Mich.

While here Dr. Allen visited the Howard Medical School where he gave a dissertation. This was his first visit to his alma mater in 20 years.

Mr. and Mrs. Paul S. Bracy, Sr., of Boston, Mass. spent the week end with their son, daughter-in-law and granddaughter, the Joseph B. Bracys in Baltimore.

All of Baltimore's YWCA staff closed shop and went off for the holiday, including Executive Director Alice Arrington to Orange, N.J.; Loretta White to Pittsburgh, Pa., to be guest of staff member Olivia King, and Nellie Hubbard to Montclair, N.J.

Mr. and Mrs. Phil Giles, Idlewild, Mich. hotel owners et route to Miami where they will vacation until March, stopped off in Baltimore last week to see the AFRO plant. Attractive Mrs. Giles is the former Beatrice Street of Elyria, Ohio. Mr. Giles, a native of Florida, has resided in Idlewild for 30 years.

Morgan Alumni Set Cocktailer

NEW YORK — The Morgan State College Alumni Association of New York will hold its annual cocktail party at the Celebrity Club, on New Year's Eve.

Guest of honor will be Joe Black of the Brooklyn Dodgers, a Morgan graduate. Funds from the affair are used for a scholarship fund and work with social agencies of this city. The organization is headed by Miss Sallie Fonzo, of 458 W. 148th st.

Mr. and Mrs. Richard E. Evans were married in Baltimore, recently. The bride is the former Miss Helen Diggs, daughter of Mr. and Mrs. Edward Diggs of Windsor, Mr. Evans is the son of Mr. and Mrs. Charles Evans, Baltimore.

Miss Perry Wed To Ray Reed

MILWAUKEE, Wis. — Miss Helen Marie Perry became the bride of Raymond Reed, Dec. 13, at the St. Matthew CME Church, 538 W Walnut st.

Following the marriage, which was performed by Rev. W. J. G. McLin, a reception was held at the YWCA, 2378 N Eight st. The couple will make their home at 2419 N Fifth st.

The bride selected Mrs. Mary Ann Fancher, her sister, as matron of honor. Miss Bobbie Perry, another sister, and Miss Osey Baldwin were bridesmaids.

League Guild Plans Tea In January

Plans were made for a special tea to be held sometime in January during the meeting of the Baltimore Urban League Guild on Wednesday. Selected as chairman for the event was Miss Elizabeth Anthony with Miss Sarah Sterling as co-chairman.

After the business session, Christmas games were played and refreshments served. In charge of the games was Mrs. Mae Folkes.

The members of the guild brought a large basket of gifts to be distributed among the inmates at Cromwaville Mental Hospital.

The meeting was held in the new recreation room of the Urban League with Mrs. Edith Fields, president, presiding. Reports were made by the Executive Committee and the secretary.

GEO. A. DONOGHUE
SENIOR NYLIC
NEW YORK LIFE
INSURANCE CO.
ANNUITIES — ENDOWMENTS
ORDINARY — SICK and ACCIDENT
KEYSER BLDG. - 10th Floor
PLAZA 1054

Cloverland's EGG NOG
LIP-SMACKING • NON-ALCOHOLIC
made from Cloverland's FINEST MAKINGS
ORDER YOUR Cloverland EGG-NOG NOW
87¢ PER QUART
ORDER NOW FROM CLOVERLAND SALESMAN
—OR CALL LAFAYETTE 4920

But is it highly seasoned?

Yes —if you see this label on ARMOUR STAR PORK SAUSAGE

No —it's mild if it's in this regular package

Either way, you always get all pure pork in
ARMOUR STAR PORK SAUSAGE
—and it's made fresh every day right here in Baltimore!