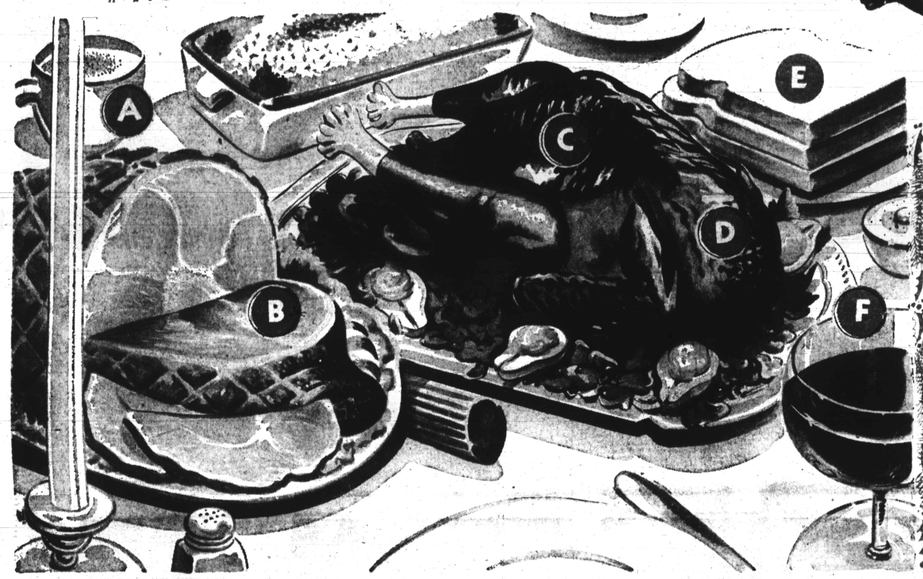
For your holiday feast --- Mrs. Hallie Carper, Afro Home Economist and Cooking School Demonstrator, Suggests these

Christmas DINNER DELIGHTS



Hallie Carper's Christmas Dinner Menu

MADERA WINE COCKTAIL
Celery Hearts — Stuffed Olives
Cranberry Sauce Carrot Curls
ROAST TURKEY
with
PARKS PURE PORK SAUSAGE DRESSING
GOETZE'S GLAZED READY-TO-EAT HAM
Holiday Sweet Potatoes
Creamed Onions Green Beans
HAUSWALD'S BREAD
Butter
Pumpkin-Chiffon Pie
Almond Macaroons
Salted Pecans Mints Coffee
CROSSE & BLACKWELL EGG NOG

P.S.—HAVE YOU TRIED THIS?
Christmas Brunch Or Breakfast
CHICKEN LIVERS WITH MUSHROOMS
Use 1½ pounds fresh or frozen chicken livers, 1 pound fresh mushrooms, ½ cup flour. Brown livers and mushrooms in ¼ cup butter or margarine. Add 1 onion, chopped, and saute with livers and mushrooms. Add 1 cup water, 1 cup sliced mushrooms, 1 tsp. sugar, ½ tsp. salt, 1 tsp. Worcestershire sauce. Add 1 cans prepared brown gravy (or make your own.) To complete dish: Fry cubed bread, butter, garlic salt, and parsley. Place half of cooked liver and half of gravy and sauce.

HALLIE CARPER

Here's your Market List

A Fully prepared... JUST CHILL AND POUR
CROSSE & BLACKWELL
Old Fashioned
EGG NOG

Blended by experts . . . bottled by the company with a 250-year reputation for quality products.
30 PROOF
THE CROSSE & BLACKWELL CO.
LIQUOR DIVISION—BALTIMORE, MD.

B DON'T GUESS . . . GET
Goetze's
READY-TO-EAT
HAM
The queen of all hams—for glorious holiday feasting. Just heat and serve. It is already wonderfully cooked — saves you holidaytime cooking hours. A tender, flavor-smoked delight. At your dealers.
GOETZE'S READY-TO-EAT HAM IS THE PERFECT GIFT!

C DIRECTIONS FOR ROASTING TURKEY

Early Christmas morning, or the night before, sprinkle inside of turkey with salt. When ready to cook fill neck and body cavities with delicious Parks Pure Pork Sausage dressing (recipe on package). Do not pack too tightly. Sew up both openings. To truss, pull neck skin back, fasten with skewer, folding tips of wings toward underside. Tie ends of legs together, and fasten to tail and wings. Rub outside with soft butter or margarine. Put turkey, breast up, on low rack in uncovered, shallow roasting pan. Roast in slow oven, 300 to 325 degrees F., 20 minutes per pound on undrawn weight, or 25 minutes per pound based on ready-to-cook weight. Baste frequently with drippings, or with mixture of melted butter or margarine and hot water. As turkey begins to brown, cover with wet cloth dipped in drippings. Keep cloth moistened with drippings. Sprinkle skin with salt and pepper during last ½ hours of roasting. When turkey is done, the flesh feels soft and leg joints move easily. At this point remove turkey to a warm platter, and let it stand for 20 minutes to absorb juices.

D GIVE YOUR BIRD A TREAT!
Use Flavory, Savory
PARKS SELF-SEASONED READY FOR SAUSAGE
And make your Xmas Turkey a delightful experience
TOPS IN FLAVOR — — SKY HIGH IN FAVOR
with folks who like quality foods upon their table.
— CORN BREAD STUFFIN' —

¾ lb. PARKS SAUSAGE	1 cup celery
1 pan Cornbread	2 small onions
2 cups diced white bread	1 egg
1 tsp. Poultry seasoning	1 tsp. paprika

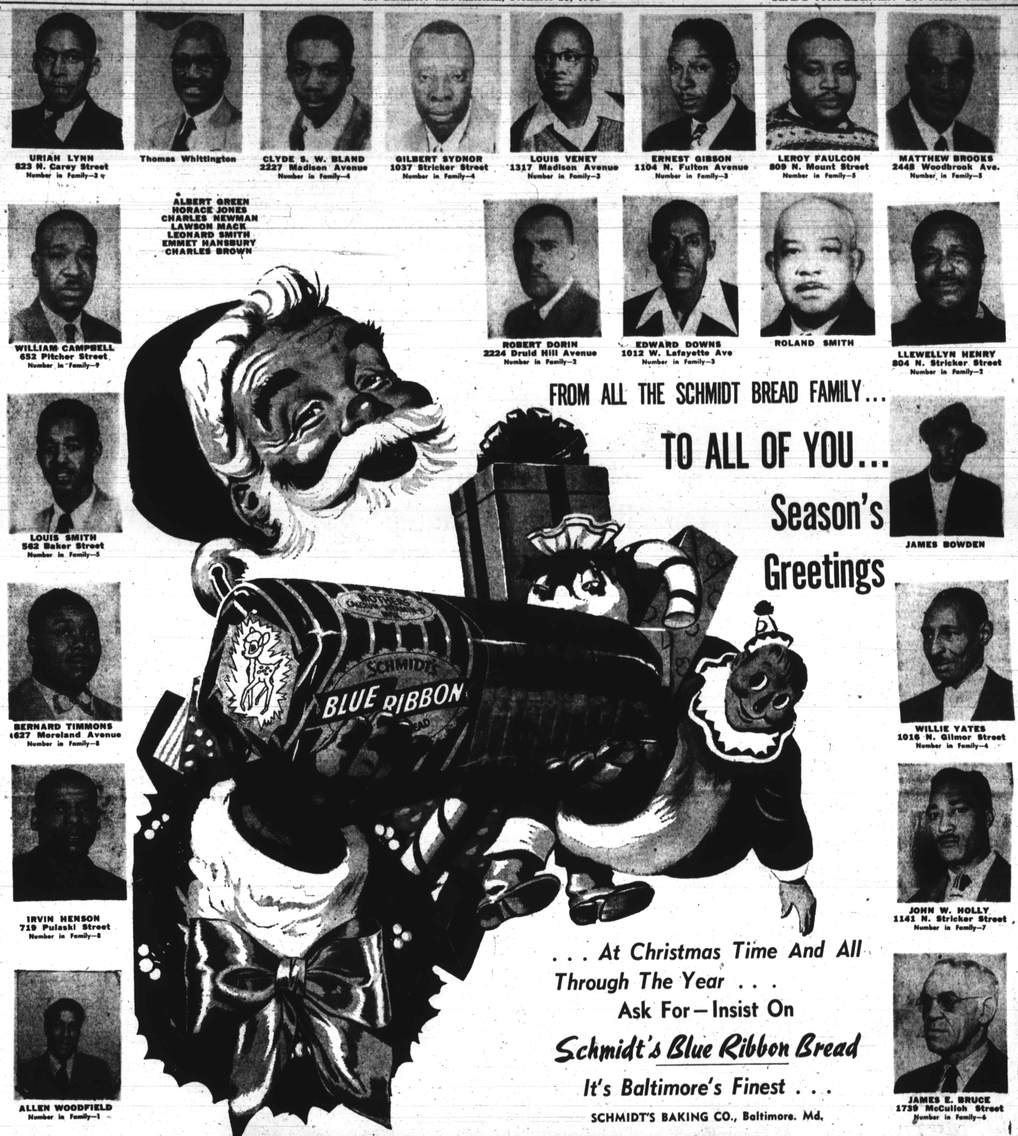
Fry sausage 10 minutes with onions, celery. Crumble corn and white bread in bowl. Add seasoning and sausage mixture. Salt and pepper turkey inside and out. Stuff and bake.

E HAVE TASTIER, EASIER-TO-FIX HOLIDAY MENUS . . . WITH
HAUSWALD'S FESTIVE BAKED GOODS
Merry holiday with less work, more fun . . . and better eating! Serve Hauswald's delicious Fruit Loaf, Molasses Balls, Twin Pack and other festive favorites. Serve a variety of delicious baked goods to choose from . . . it's always.

F WHEN YOU SHOP FOR HOLIDAY CHEER-A BE SURE TO MAKE IT
Madera WINES

Before Dinner, Madera Sherry Serve or Madera Port
During Dinner, Serve (with fowl) Madera Sauterne (with meat) Madera Burgundy or Madera Claret or Madera Zinfandel
After Dinner, Serve Madera Muscatel or Madera Sherry or Madera Blackberry
MADERA BONDED WINE AND LIQUOR CO., BALTIMORE, MD.

ASK FOR THESE PRODUCTS BY NAME AT YOUR FAVORITE STORE



FROM ALL THE SCHMIDT BREAD FAMILY...
TO ALL OF YOU...
Season's Greetings

. . . At Christmas Time And All Through The Year . . .
Ask For—Insist On
Schmidt's Blue Ribbon Bread
It's Baltimore's Finest . . .
SCHMIDT'S BAKING CO., Baltimore, Md.

URIAH LYNN
823 N. Carey Street
Number in Family—3

Thomas Whittington

CLYDE S. W. BLAND
2227 Madison Avenue
Number in Family—4

GILBERT SYDNOR
1037 Stricker Street
Number in Family—4

LOUIS VENEY
1317 Madison Avenue
Number in Family—3

ERNEST GIBSON
1104 N. Fulton Avenue
Number in Family—3

LEROY FAULCON
809 N. Mount Street
Number in Family—5

MATTHEW BROOKS
2448 Woodbrook Ave.
Number in Family—5

WILLIAM CAMPBELL
652 Pitcher Street
Number in Family—9

ALBERT GREEN
HORACE JONES
CHARLES NEWMAN
LAWSON MAGE
LEONARD SMITH
EMMET HANSBURY
CHARLES BROWN

ROBERT DORIN
2224 Druid Hill Avenue
Number in Family—2

EDWARD DOWNS
1012 W. Lafayette Ave
Number in Family—3

ROLAND SMITH

LLEWELLYN HENRY
804 N. Stricker Street
Number in Family—2

LOUIS SMITH
562 Baker Street
Number in Family—5

JAMES BOWDEN

BERNARD TIMMONS
1627 Moreland Avenue
Number in Family—8

WILLIE YATES
1016 N. Gilmor Street
Number in Family—4

IRVIN HENSON
719 Pulaski Street
Number in Family—8

JOHN W. HOLLY
1141 N. Stricker Street
Number in Family—7

ALLEN WOODFIELD
Number in Family—1

JAMES E. BRUCE
1730 McCulloh Street
Number in Family—6

DAVID FERGUSON
2027 Bentalou Street
Number in Family—3

F. LEE COUSINS
1834 Pressman Street
Number in Family—3

OTIS BROWN
1821 Lexington Street
Number in Family—2

JAMES WASHINGTON
1613 Arunah Avenue
Number in Family—4

May the festive table you serve this Christmas time represent the joy and happiness that all of us pray for, and may it abide with you for many, many years.

CARL SCHMIDT