9 Months Pregnancy in the USA

By Lulu Jones Garrett

CUPIDOODLING

Mary E. Fickling of Mt. Kisco, N.Y., and Lt. Homer N. Kee (son of the William McKees of Greensboro, N.C.) have been wed since February 26.

Announcement came from her mother, Mrs. Robert Fickling, this week. The bride, Fisk University graduate, who also holds a master's degree from Columbia University, has held a post as instructor in physical education at A. and T. College since 1951.

Prior to that she held similar posts at St. Paul's in Lawrenceville, Va., and at Prairie View State, in Texas. The Lieutenant is also a graduate of A. and T.

Mr. and Mrs. Melvin Birdsell Sr. of Raleigh, N.C. have announced the engagement of their daughter, Eleanor, to Samuel S. Mitchell, attorney, son of Mr. and Mrs. Samuel J. Mitchell of Goldsboro. Twill be a summer wedding.

To tell the truth, Cupid has a field day last week.

In historic Christ church, Cambridge, Mass., Dr. June A. Jackson became Mrs. Walter E. Christmas Jr. A resident psychiatrist at Bellvue Hospital, NYC., she's a graduate of Vassar and Boston University School of Medicine.

In Louisville, Ga., Mary L. Cox of that town, and Sgt. John H. Elwood of Timbreville, Va., now stationed at Camp Gordon, Ga. exchanged vows.

The Rev. Mr. and Mrs. O. L. Johnson of Pulaski, Va. announced the engagement of their daughter, Dorcas, to William H. Rogers of Graham, N.C. She's a teacher of public school music in Plymouth, N.C., and he is engaged in construction work in Cleveland. Have set a June 6 date.

The Rev. Mr. and Mrs. Herman B. Ross chalked up a quarter century of marriage in Baltimore, and the James H. Murphys (Yvette) set about plans to celebrate their 15th wedding anniversary on the fourth.

PEREGRINATORS

Geneva Valentine (she's national president of the Association of Business and Professional Women's clubs) took an airline from New York's Idlewild airport for England Friday and Mrs. Samuel Easley of Charleston, W. Va.), who will garner a diploma from Central State college next month, will then begin the study of law at Ohio State University Law School.

And speaking of plans, come next term, Joseph Reid, recent graduate of Talladega College, will be off to Highlands University, Las Vagas, New Mexico, for graduate study, specializing in clinical psychology.

During his work at Talladega, he was a member of an offcampus contracts study group, visiting the National Institute for Mental Health at Bethesda and the drug addiction unit of the Lexington, Ky. institute.

Enid Curtis (daughter of the Henry Curtises of Miami, Fla.) has been accepted by the candidates' committee of the national board of the YWCA for referral to teen-age positions. She will attend the school for professional workers of the YWCA held at Shimer College, Mount Carroll, Ill., in July.

Freddye S. Henderson of Atlanta, Ga., and Barbara Watson of New York have heads together closer than peas in a pod. these days, preparing for the sessions of the National Association of Fashion and Accessory Designers, set for June 18-21.

Mabel Evans, who formerly headed the foods and nutrition department at Tuskegee Institute, has been named regional nutritionist of the Wheat Flour Institute of Chicago. She's received with 20 other musicians, for England and the Coronation, and a half-dozen other countries on the Continent. The group will make a tour arranged by Columbia University. Will return in July.

Mrs. Dowdrop Walmsley of Chicago, who took up the fight against epilepsy (founding the Walmsley Foundation) when that ailment claimed her husband, is doing a tour of the South on that mission. She will visit Birmingham, Ala., New Orleans, La., Atlanta, Ga. and Muskogee, Okla.

Having practically begged out of the post of president of the Maryland Baptist State Convention, Mrs. Bertha Winston of Baltimore, is planning a tour in interest of her national camp project in the young people's department of the National Woman's Convention of USA. Ere this, however, she will be off to Rio De Janeiro to attend the Baptist Youth World Conference, next month

And speaking of travel in the church set, Dr. and Mrs. Arthur L. Gray of Talladega College will sail early this month for Scotland. He will represent the U.S. at the Seventh International Congregational Council which meets at St. Andrews University. St. Andrews there.

CAREER CAPERS

Pert Shirley Hughes (she's the daughter of Mrs. George Shirley of Charleston, W. Va.), who will garner a diploma from Central State college next month, will then begin the study of law at Ohio State University Law School.

Mrs. Eleanor Birdsall (Miss Eleanor Wedding) is now employed as medical social worker with the Veterans' Administration in Chicago. She is a member of the Delta Sigma Theta Sorority.

Mr. Taylor is a graduate of De Paul University, school of commerce, Chicago, a member of the Kappa Alpha Psi Fraternity, and a World War II veteran. He is employed as public relations executive, Southside Bank, Chicago, and is studying law at the De Paul University. (ANP)

MISS ELEANOR BIRDSALL (Plans Summer Wedding)

MRS. ROGER N. McKEE (Wed Since February)

MISS SHIRLEY HUGHES (Future Portia)

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Place Freedom Above Gain Mrs. Spraggs Tells Sorors

ANNAPOLIS, Md.—"We must put the goal of freedom higher than that of personal gain," Mrs. Venice T. Spraggs, assistant to the vice-chairman of the Democratic National Committee, told sorors attending the Eastern regional meeting of the National Sorority of Phi Delta Kappa, here, Saturday.

Mrs. Spraggs delivered the main address before the professional group, a sorority of teachers, in an open meeting at which more than 250 delegates attended.

She emphasized the need for teachers to take an active role in community affairs and protect the freedoms inherent in the U. S. Constitution.

Alertness Urged

Her thesis was that freedoms of the Eastern Seaboard have their roots in political action, and that only by becoming politically alert and taking political action can teachers tender their greatest aid to young students.

"More and more, the teachers have an across the board job," she said. "They are the burdened group of the community, and must counteract the materialism of our nation."

Mrs. Spraggs briefly reviewed current legislation, and the Senator was critical of the proposed Hunter college, New York City, and is a 1952 graduate of the School of Social Work of the University of Pittsburgh, Pa.

Social Worker

Miss Stalnaker is now employed as medical social worker with the Veterans' Administration in Chicago. She is a member of the Delta Sigma Theta Sorority.

Mr. Taylor is a graduate of De Paul University, school of commerce, Chicago, a member of the Kappa Alpha Psi Fraternity, and a World War II veteran. He is employed as public relations executive, Southside Bank, Chicago, and is studying law at the De Paul University. (ANP)

The banquet was presided over by Mrs. Rachel Carter Smith, basileus of Alpha Mu chapter, the host group.

The eastern region carries a total of 18 chapters, which are representative of seven states on the Eastern Seaboard.

CATERER'S FIANCEE — Mrs. Francis M. Wood, widow of the former director of public schools in Baltimore, and T. Henry Waters, Baltimore caterer, and a widower will be married "in the near future" they admitted, this week.

Muriel Thomas To Wed June 7

NEW YORK (ANP) — Miss Muriel A. Thomas, daughter of Mr. and Mrs. Macon A. Thomas, will be a June bride when she becomes the wife of Charles M. Hanson Jr. in ceremonies at St. Philip and James Church, here, June 7.

The father of the bride-to-be is a prominent real estate broker. He received a Papal award conferred by Cardinal Spelman in 1950.

Miss Stalnaker Plans Wedding

TULSA, Okla.—The Rev. Mr. and Mrs. Calvin K. Stalnaker, of this city, have announced the engagement of their daughter, Gloria to Raleigh E. Taylor of Chicago, Ill.

The wedding is planned for June 14, at the First Baptist church, North Tulsa.

The bride-elect was a member of the National Honor Society during high school days at Scott high school, Toledo, Ohio. She holds a college degree from Hunter college, New York City, and is a 1952 graduate of the School of Social Work of the University of Pittsburgh, Pa.

S. Blanchard, Barber, Is Buried In Augusta

AUGUSTA, Ga. — Funeral services for Silas Blanchard, Augusta barber, were held Sunday at the Peoples funeral chapel the Rev. W. W. Taylor officiating.

Survivors are his wife, Mrs. Ruby Blanchard; two sons, three daughters, one sister, and six grandchildren.

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Now change unwished-for gray, graying or dull hair to a new lustrous youthful-looking color. Try Tinta Creme Shampoo. Gives you 17 shades, including natural shades. Use it as a shampoo. Takes only 17 minutes. No waiting for results. It's as easy to use—wind-time. Won't wash or rub out. MONEY BACK Guarantee. Get your choice of 11 beautiful shades today.

Tinta CREME SHAMPOO HAIR COLORING AT DRUG STORES

"All right, we'll take two Good Humors, 2 Fruitsticks and put 8 assorted half-gallons in the deep freeze."

Girl Friends' Brooklyn Meet Is Dazzling Affair For N.Y.

By JAMES L. HICKS

BROOKLYN, N.Y.—More than 200 Girl Friends, representing some of the nation's most fashionable women, swirled into Brooklyn Friday for a dashing, dazzling two - day convention marking the 26th year of the organization.

With the Brooklyn Chapter, under Mrs. Dorothy B. Chisolm, serving as host, and National president Anna Murphy, New York City, presiding over business sessions, the women elected two new national officers, re-elected a third, and agreed to continue their plan of offering generous scholarship aid to the nation's deserving students. Other officers were not up for election.

The Girl Friends elected Mrs. Hazel Fitch, Springfield, Mass., National vice-president, succeeding Mrs. Hazel Cox, Brooklyn. Mrs. Connie Cottrell, New York was elected secretary, replacing Mrs. Horatia Johnson, Fairfield County, Conn., Mrs. Agnes Boiore, New Haven, was re-elected Editor of the Chatterbox, official Publication of the Girl Friends.

31 Delegates

Thirty-one delegates from 18 chapters led the fashionably dressed women in business sessions. They included Mesdames Aileen Sawyer, Pittsburgh; Irtle Funn and Louise Harrison, Springfield Mass.; Jean Walker and Mary Norcum, Newport News; Anita Wheatley and Laura Jones, Baltimore; Nellie Prye and Gretchen Jackson, Boston; Yolande Cheatham and Irene Ming, Chicago; Connie Cotterell and Vivian Marshall, New York City.

Also Thelma Wynn and Francena Walter, Philadelphia; Ann Patterson and Evelyn Shipper, Roanoke; Nan King and Henrietta Carpenter, Richmond; Margot Dyson, Cleveland; Grace Johnson, Fairfield County; Marion Watts and Ruby Davey, New Haven; Laura Holland and E. Johnson, Buffalo; Velma Brazil and Iris Browne, Brooklyn; Vay Fortune and Ruth Lloyd, Washington; Inell Neals and Cynthia Sinclair of New Jersey.

All activities of the convention were held in the Knights of Columbus Hall in Brooklyn.

Mrs. Andrews Speaks

Mrs. Robert Andrews of the Spence-Chapin Adoption Service was principal speaker at the Public meeting Saturday. She told the women the adoption of homeless children in one of "our responsibilities to the next generation."

The convention was a fashion show from start to finish. Even were dressed in the very latest fashions. The cocktail hour Saturday afternoon was virtually a preview in what is now and what is going to be the last word in hats.

The gowns featured at the formal dance by the Girl Friends gave New York one of its most beautiful dances in many years.

The Brooklyn Chapter's new officers included Mesdames Marie Poston, president; Margaret Turner, vice president; Dorothy Funn, corresponding secretary; Helen Butler, treasurer, and Nellie Stanley, recording secretary.

Md. Girl Named Wales School 'Queen'

NORTH WALES, Pa.—Norma Clause, a Maryland junior at North Wales High school and one of its few colored students, was named "Queen of May."

RC makes you feel like NEW!

Yes, and RC is best by taste-test, too!

Enjoy a tall frosty bottle of RC today—and every day!

DRINK ROYAL CROWN COLA BEST BY TASTE-TEST

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Choose Utensils With Care Don't Buy Useless Gadgets

Walking around the housewares department of a hardware or department store, you see hundreds of small utensils designed to ease some part of food preparation.

Many do have a definite place in the kitchen. Others, however, are no more than "gadgets;" they can be used occasionally for one specific job, but generally they just take up much-needed storage space.

Individual needs and available storage space are determining factors in just how many small utensils should be in the kitchen. But here is the General Electric Consumer Institute's list of those they have found particularly useful for more than one job. Only a few cost more than a dollar.

The utensils are illustrated in the picture below, starting with measuring cups at top, and then left to right, as follows:

MARY ANN CUPS — For measuring dry ingredients and solid shortening in full cups or fractions of ½, 1/3, and ¼, more accurately. Other fractions possible by using two or more cups. Also good for measuring mixtures for croquettes, sandwich fillings, and salads, or for making rice mounds.

SPATULAS — For spreading breads, cutting shortening into flour for all doughs. For blending and creaming shortening or butter and sugar for cake, cookies, etc.

SCISSORS — For cutting sticky fruits and marshmallows, removing gristly pieces from meats, cutting apart baked beans, cutting fish into pieces and removing fins. The blades can be opened apart are easiest to wash and dry.

FOLEY FORK—For beating eggs, mixing batter, beating lumps out of mixtures, cutting shortening for dough.

FLEXIBLE-BLADE PARERS — For paring fruits and vegetables, cutting thin strips of carrots for carrot curls.

SANDWICH SPREADER — For spreading sandwich fillings, frosting, butter and mayonnaise; for loosening cakes from sides of pans. Iunt edges and flexible blade will not readily tear into food being spread.

ICE CREAM SCOOPS — For serving salads, mashed potatoes, frozen desserts; excellent for standardizing portions of sandwich fillings. With frozen desserts, dunl scoop in hot water and shake off excess moisture between every two servings. Scoops are marked by numbers designating the number of servings per gallon of ice cream.

FASCINATING N.Y. STYLES AT LINCOLN

MISS THELMA COLEMAN

Miss Thelma Coleman of 1204 McElderry St., says:

"For perfect fitting, facinating New York styles and famous nationally advertised Saks New York shoes, visit Lincoln Credit Clothing & Shoe Store. Best of all you can get Nationally advertised Saks New York Shoes for ladies, Jarman Shoes for men, and Chaman's for children with No Money Down at Lincoln. I'll continue to do my shopping at Lincoln.

Remember Lincoln has a complete line of latest New York style ladies' wear. You can open a charge account in a few minutes and take the clothes your shop home with you. Payments are only $1.00 weekly.

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Choose 'Un-Baked' Pie Crusts For Summertime Pastry Treats

Even though you may not like to bake on a hot summer day, a hot-weather menu can still call for pie, says the General Electric Consumers Institute. There are a number of unusual crusts which require no baking at all, and filled with ice cream, parfait, chiffon or cream pie fillings, they make an ideal summer dessert.

Here's how to make Chocolate Wafer Crumb Crust. The same basic method applies to many other cracker crusts.

Place chocolate wafers in a plastic or paper bag, and leaving end open so that air can escape, roll with rolling pin until wafers are finely crushed.

Mix 1¼ cups finely crushed crumbs (approximately 20 chocolate wafers) with 2 tablespoons sugar. Cut in 1/3 cup soft butter. Mixture should be crumbly.

Empty crumb mixture into a 8-inch pie plate and spread evenly across the bottom. Place an 8-inch pie plate, which has been greased on the outside, on the crumb mixture, and press mixture firmly into an even layer against the bottom and sides.

Remove greased pie plate, and chill crust at the refrigerator. It is not necessary to bake cracker-crumb crusts, but they can be baked at 375 degrees F for 6 minutes to prevent crumbs falling when pie is cut.

Crust can be made into individual cups. Use the back of a teaspoon to press mixture firmly into an even layer against the sides and bottom of muffin pans. To remove, carefully loosen sides from muffin pans with a spatula.

Here are recipes for other crusts.

Graham Cracker Crumb

Follow recipe for Chocolate Wafer Crumb Crust, substituting graham cracker crumbs for chocolate wafer crumbs.

Chocolate Graham Cracker

Follow recipe for Chocolate Wafer Crumb Crust, substituting ¼ cup graham cracker crumbs for ¼ cup of the chocolate wafer contents of 1 package of orange flavored gelatin dessert. Dissolve orange juice and stir constantly until completely dissolved. Add Chill in refrigerator until very thick but not completely set. er crumbs.

Corn Flake Crust

Follow recipe for Chocolate Wafer Crumb Crust, substituting corn flake crumbs for chocolate wafers. Add 2 tablespoons sugar to recipe.

Chocolate Coconut Crust

Melt 2 once-ounce squares of unsweetened chocolate and 2 tablespoons butter or margarine together. Add 2/3 cup sifted confectioners sugar and 2 tablespoons hot water. Stir until smooth.

Fold 1½ cups shredded coconut, which has been cut to break the long shreds, into chocolate mixture. Empty mixture into a greased 8-inch pie plate.

Grease the outside of an 8-inch pie plate, set on mixture, and gently press down against the sides of pie-plate. Remove 8-inch pie plate and chill crust in 1 pint vanilla ice cream, several spoonfuls at a time, and stir until coconut is dissolved. refrigerator.

Crunchy Chocolate

Follow recipe for Chocolate Coconut Crust, substituting lightly crushed crisp rice cereal for coconut.

If desired, these crusts may be placed in the food freezer for 10-15 minutes while the filling is being prepared. To store crusts or filled pies, wrap in moisture - vaporproof material, label, and place in food freezer.

Orange Coconut Parfait Filling

Pour 1¼ cups reconstituted frozen orange juice into a 2-quart saucepan and cook on low heat until it steams.

Remove from heat. Empty Fold ¾ cup shredded coconut into thick gelatin mixture, turn into one of the unusual pie crusts described here, spread evenly, and chill in refrigerator until firm.

UNBAKED CRUST—Here's the result of an unbaked pie crust with parfait filling. This same chocolate coconut crust can be made into individual cups.

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A JIFFY-SEW — Sewing' Fast! Ironing? There's none if you make this sun'semble in wash-and-wear nylon or seersucker! Halter top for scooping up lots of sun. bolero for Sunday dressup! Send now, whip it up in your spare time, then relax and take it easy all summer.

Pattern 9034: Children's Sizes 2, 4, 6, 8, 10. Size 6 dress: 1⅝ yards 35-inch; bolero: ⅝ yard.

So much gay fashion—so little sewing! Look at the diagram—back and front are completely separate! What a joy to iron! And so easy to slip into—tie the shoulders—warp around — cinch the waist! Wear this 'round the clock, round town!

Pattern 9056: Misses' Sizes 10, 12, 14, 16, 18. Size 14 takes 5⅝ yards 35-inch fabric.

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Pattern Dept., 232 West 18th st., New York 11, N.Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

EASY DOES IT

By ..... HELEN HALE

Lighter cakes result when you fold egg whites into the batter, using an up and down and over motion. Do not work the egg whites in too thoroughly.

It's easy to get cakes to bake perfectly flat on top if you spread the batter around the sides of the pan first, and then let the batter fill the middle.

Never wash the flour sifter in soapy water. The soap sticks to the meshes and is difficult to remove. Use baking soda in the washing water and a utility or vegetable brush.

Never shake flour into a cup when measuring it. Sift the flour before measuring then spoon lightly into a cup and level off the top with a knife or spatula.

For a welcome change in your next custard pie, pour a layer of

THIS WEEK'S RECIPE

Vegetable Casserole (Serves 4-6)

4 cups sliced cooked carrots
½ cup top milk
4 tablespoons melted butter
½ cup chopped ripe olives
½ cup chopped green sweet pepper
¼ cu chopped onion
Salt and pepper
1/3 cup grated American cheese

Combine carrots, milk, butter, olives, green pepper, onion, salt and pepper to taste in a baking dish. Sprinkle cheese over top. Bake in a hot (400 degrees) oven for 10 to 15 minutes or until vegetables are heated through and cheese is melted. maple syrup into the bottom of the pan over the unbaked pie crust before adding custard, then bake as usual.

Glazed sweet rools are attractive. Add a little sugar to the egg white for glazing if you want a sweet and shiny topping.

To separate eggs, have them as cold as possible. This chills both the yolk and white and makes them easy to separate.

If you have egg yolks to save, cover them with cold water and they will keep perfectly for several days.

To cut very fresh cake or bread in thin slices, place the knife which you're going to use in very hot water for several minutes, then dry and use at once.

Cream Puffs

1 cup water
¼ cup butter, margarine or other shortening
¼ teaspoon salt
1 cup sifted all-purpose flour
4 eggs, unbeaten

Bring water, butter, margarine or other shortening and salt to boiling point. Add flour all at once and stir over heat until mixture leaves sides of pan and forms a compact ball.

Remove from heat and continue beating to cool mixture slightly — about 2 minutes. Add eggs, one at a time, beating thoroughly after each addition. After last egg is added, beat until mixture has a definite sheen.

Drop 10 to 12 mounds of batter, swirling the top of each, 2 inches apart on an ungreased baking sheet.

Bake in a moderate oven (350 degrees F.) until well browned and puffed, about 50 minutes. Remove from oven and immediately cut one or two slits in the side of each puff. Return to the oven for 10 minutes. Cool on a cake rack. Yield: 10 to 12 medium Cream Puffs.

Bite - Size Cream Puffs

Drop a rounded ½ teaspoon of batter on the ungreased baking sheet. The diameter of the mounds of batter should not be larger than that of a quarter. Bake in a moderate oven (375 degrees F.) until well browned and puffed, about 30 minutes. Remove from the oven and cut a slit in the side of each puff

Return to oven for 5 more minutes. Cool on cake rack. Yield: 65 to 70 bite-size puffs.

You can taste the DIFFERENCE at the very first sip-Try it!

EDLAVITCH NEW YORK STATE KOSHER WINE

NOW IN THE NEW DECANTER BOTTLE!

The Edlavitch Decanter Bottle was designed to make a perfect refrigerator bottle for juices and other beverages.

FULL QUART 1.25

Concord and Malaga, made from the finest of choice grapes, and bottled under the supervision of Rabbi Joshua Klavan of Washington, D. C. Now in the new Decanter Bottle at your favorite beverage store.

BOTTLED BY THE GLOBE DISTRIBUTING COMPANY WASHINGTON, D. C.

Gold Standard's delicately flavored light meat salmon is ideal for flavorful one dish meals. Treat your family to this "praise winner...economy dinner!"

★ **STEAMED SALMON LOAF**

1 can Gold Standard sm. flaked salmon, reg. size
1½ cups fine bread crumbs
½ teaspoon salt
1/16 teaspoon ground thyme
Few grains pepper
1 tablespoon grated onion
1 egg
½ to ¾ cup milk
Few drops red food coloring

Remove bones and skin from salmon as desired. Flake salmon. Combine with liquid from the can, bread crumbs and seasonings. Beat egg, add milk and food coloring. Combine with salmon mixture. Pack in mold for steaming. Cover and steam 1 hour. Serve with egg sauce, if desired.

This loaf is good cold for sandwiches, by combining the salmon with mayonnaise for good spreading consistency.

COOKING FUN

Chickens for broiling and frying are good buys during late spring and summer months. Not only are they particularly tender and juicy, but they're more plentiful at this time of year.

Right Size

The first step to a delicious fried or broiled chicken dinner, according to the General Electric Consumers Institute, is to pick a chicken which is the right size for the particular cooking method.

A broiling chicken 8 to 12 weeks old, should weigh from 1½ to 2 pounds, and fryers, 14 to 20 weeks old, from 2½ to 3½ pounds.

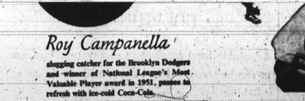
Poultry can be purchased "dressed" (with head and feet on; bled and feathered but not drawn) or "ready-to-cook" (bled and feathered; head, feet and inedible organs removed) and is weighed for pricing in one of these two forms.

Dressed Best Buy

Dressed chickens should be less expensive per pound than ready-to-cook, for about ¼ or more of the weight you pay for is inedible. Ready-to-cook poultry is often cut into pieces for frying or broiling, and may be purchased frozen. Frozen poultry must be completely thawed before cooking to insure even browning and doneness.

Secret Of Cookery

Regardless of the age or size of the chicken, and whether you buy it whole or disjointed, the secret of all chicken cookery is maintenance of low cooking temperatures to keep the chicken tender and juicy. Low, even temperatures also help prevent



Roy Campanella

charging catcher for the Brooklyn Dodgers and winner of National League's Most Valuable Player award in 1951, pauses to refresh ice-cold Coca-Cola.

Only one man in a league can win the Most Valuable Player award. It takes a record of consistent performance . . . championship performance . . . day in, day out through the long season.

The same thing is true in the refreshment league. Because it has delivered . . . consistently, as a champion . . . for more than 65 years, delicious Coca-Cola gets the vote of fans from coast to coast. When they pause to relax in their busy day, they look for a frosty bottle of Coke. By the case—by the carton—buy Coca-Cola for refreshment at home.

Follow the Champions. Have a Coke . . . and Be Refreshed

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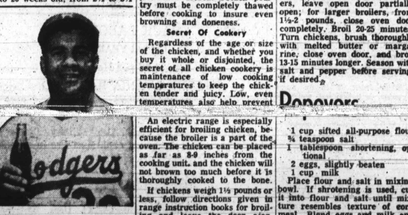


Now! DUZ gives you a wash like no detergent can!

DUZ not only scrubs out the toughest dirt...

DUZ leaves clothes softer, smoother ...and is so kind to hands!

It's the soap in DUZ that does it!

Yes, you get finer, richer soap . . . for dazzling white washes that are softer, smoother!

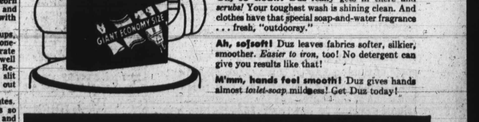
If you've been using a detergent, change to Duz next washday. Your wash will be dazzling white and clean—and it will feel softer! Only honest-to-goodness soap like Duz can do it!

Oh, so clean! Duz really gets in there and scrubs! Your toughest wash is shining clean. And clothes have that special soap-and-water fragrance . . . fresh, "outdoorsy."

Ah, so soft! Duz leaves fabrics softer, silkier, smoother. Easier to iron, too! No detergent can give you results like that!

M'mm, hands feel smooth! Duz gives hands almost toilet-soap mildness! Get Duz today!

DUZ DOES EVERYTHING



Popovers

1 cup sifted all-purpose flour
¾ teaspoon salt
1 tablespoon shortening, optional
2 eggs, slightly beaten
1 cup milk

Place flour and salt in mixing bowl. If shortening is used, cut it into flour and salt until mixture resembles texture of corn meal. Blend eggs and milk and add to dry ingredients. Beat with rotary beater until smooth.

Fill greased custard cups, placed on a baking sheet, one-third full. Bake in a moderate oven (375 degrees F.) until well browned, about 50 minutes. Remove from oven and cut a slit in the side of each to let out steam.

Return to oven for 10 minutes. Remove promptly from cups so that bottoms do not steam and soften. Serve promptly. Yield: 12 medium or 8 large popovers.

One additional egg may be added for a crisper, and even larger popover.