Dress Up Your Home For The Holidays! CHEER UP!!

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$5.38 VALUES SAVE HALF! $2.69 — $7.56 VALUES SAVE HALF! $3.78

Each Room Lot contains 10 single rolls (5 double rolls) side-wall, enough to paper average room 12 ft. by 12 ft.

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725-27 W. Baltimore St. Pl. 2-1978

AFTER 25 YEARS — Photographed at the silver wedding reception of Mr. and Mrs. Reuben Jones, center, are participants in the original ceremony, including, left to right; Ethel Hucles, who was maid of honor; Mrs. Constantia Jackson, soloist; Mr. and Mrs. Jones, Maurice Moss of NYC, who was an usher; and Miss Hermione Wharton, who played the wedding music. (Photo by Henderson)

Miss Henrietta Davage is bride of William White

Given in marriage by her nephew, William R. Pitterson, Miss Henrietta Davage of 2418 Woodbrook ave., became the bride of William White, last week.

The bride wore an iridescent taffeta dress, the blouse appliqued with roses and the skirt very full. Her accessories included black shoes with rhinestone buckles, pearl earrings, neck lace and bracelet.

She was attended by Mrs. Helen Blount, who wore blue lace.

Following the ceremony, a surprise reception was given for the couple at the home of Mrs. Genevieve Patterson, 2532 W. Lafayette ave., by Mrs. Patterson and Mrs. Martha J. Thompson, her nieces, and Miss Ida Coates.

Guests included:

The Rev. Harrison J. Bryant, who performed the ceremony, and Mrs. Bryant Messrs. and Mesdames Maurice Swann, Jerome Scott, Esau Gwynn, Daniel Walker, Wilbur Johnson.

Messrs. and Mesdames Howard Gregg, John Grimner, Milton Jenkins, Joseph Moore, William White, Fred Randall, Albert Penn, Rino Hall;

Messrs. and Mesdames Charles Warfield, Thomas Bloom, Walter Carr, George Lee, George Scott;

Mesdames Marie Matthews, Mary M. Murray, Carrie Hasty, Lillian Young, Mary E. Robinson, Sarah Barr, Emma Meyers, Amelia White;

Mesdames John Eyles, Alice Pickett, Corelhia Mason, Juanita Jones, Violetta Lowman, Florida Lee, Marie Jenkins, Beatrice Faulkner;

Misses Ida Coates, Regina Sewell, Franchetta Wright, Clara Thomnson, Hattie Hicks, Cynthia Custer, Jean Holman;

Mesdames Florence Snowden, Esther Patten, Lagretta Patterson, Lurey Foote, Corrine Wells, Emma Jackson, Annie Randall, Lillian Davage, Valerie Turner;

Mesdames Charlotte Hall, Helen Robinson, Anita Smith, Hattie Board, Irene Gaines, Sarah Brown, Sadie Young, Dorothy Windar, Olivia Carter, Maude Jones, Blanche Smith;

Mesdames Bessie Thomas, Elsie Monroe, Helen Smith, Edna Redmond, Emma Hampton, Calvia Williams, Wilhelmina Pryor, Julia Wing, Arnetta Rosemond, Ruth Garland, Pearl M. Gwynn;

Mesdames Elizabeth Johnson, Maggie Ayers, Ardella Scribner, Mabel Quickley, Martha Seabreeze, Bertha Dorsey, Ethel Mitchell, Frances Barbour;

Mesdames Clara Harris, Violet Smith, Conrad Mooloo, Mamie Johnson, Mabel Chatman, Bessie Peat, Sally Smith, Mary Stokes, Ethel Cook, Bessie Gurry;

Oscar Christmas, Thomas Payne, Dudley Butler, Vernon Jenkins, Clinton Jenkins, George B. Whyte, George Gwynn, Grant Fields, William Jenkins;

Albert Jacobs, James Stubs, Joseph Yates, George Harper and Ellsworth Davage.

GREETING CARDS
Complete Hallmark Selections
GIFTS
Stationery — Christmas Wrappings
Costume Jewelry
WALBROOK GIFT SHOP
3106 W. North Ave.

Mr. and Mrs. Reuben Jones observe wedding anniversary

Mr. and Mrs. Reuben Jones entertained at a reception at their home, 2432 Woodbrook ave., Sunday evening, in observance of their twenty-fifth wedding anniversary.

Their guests included:

Messrs. and Mesdames Edward Pulley, J. A. B. Gallis, Charles Mead, Harrison Fuller, J. E. Weaver, James Carroll, Robert McIver, James R. Lewis;

Messrs. and Mesdames John Maddox, Charles King, Edgar T. Manns, Joel Carrington, Joel Newton, James L. Johnson, Carl J. White, Marshall T. Bright, Everett Butler;

Messrs. and Mesdames John White, Eugene Pretty-man, Samuel Phillips, Robert Thomas, William N. Parrott, Henry Collins, Joseph Mebane, Kenneth Carter;

Messrs. and Mesdames John J. Oliver, S. D. Newton, Malcolm Chamberlain, E. Everett Lane, William Griggs, Glascoe Baker, L. W. Gundy, H. E. Folkes, Mary Patterson;

Messrs. and Mesdames Een Foreman, Eillism A. Chatman, William A. C. Chatmon, William Henderson, Samuel Williams, Hendricks Clark, Roland Harris, Alfred Moore, Leo Woods,

Messrs. and Mesdames Robert R. Lee, Joseph Waddy, W. B. Dixon, James Murphy, J. H. Butler, J. Arnett Frisby, Talmadge Hill, Charles Jones;

Messrs. and Mesdames C. A. Wright, Julius McRae, Ralph Bright, S. Leroy Taylor, Leon ard Roly, J. Nelson Fortune, Edward Williams, Ernest Dennis, Harold Derry, Frank Sorrell, RJ Maurice Moss;

Messrs. and Mesdames Wilfred Seaborne, Shirley Watkins, Harold Christian, John Hudgins, Trackle Lansey, David Wright, Houston Johnson, Carlton Douglass, Luther Hardin, William Cross, O. N. Simmons, Harold Ball;

Mesdames Mattie E. Lewis, George B. Murphy, Adah K. Jenkins, Roland C. Haywood, Mary Chase, M. K. Pool, Lilla Barnum, Elizabeth Walker, Helen Smith, John Wilson, Ivora Evans.

Mesdames Veola Coleman, Ashr, D. Arnett Murphy, Pauline McGuinn, Berdice Chatman, Gwendolyn Lewis, Lavonia Cox, Mildred Seaborne, Bertha Anderson, Mary Brooks, Mildred Holland, Ethel J. Hucles;

Mesdames Helen E. Prince, Chassie Trichett, Sallie Fletcher, W. P. Nabor, S. H. Stuart, Rosalie McGuire, Olga Rodney, Vivian Cook, Sadge Bryant, Ethel Bowling;

Misses Corheda Better, Bernice Taylor, Emily Bryant, Audrey Harden, Shirley Lewis, Emma Sheppard, Kitt Sheppard, Pauline Wharton, Louise Sheppard;

Misses Beatrice Rawlings, Emma Hampton, Bessie Thomas, Anita G. White, Lillie A. Ross, Almira Miller, Velma Branch, Rosetle Ball, Carrie Johnson, Laura Jones;

Misses Nellie Buchanan, Lavlette Campher, Bertie Clarke, Myrtle Jones, Inez Redmond, Edna Redmond, Pauline Paysour, J. E. Mitchell, Sarah Sampson, Pauline Wharton;

Misses Laura Jackson, Lillian Wilson, Hermione Wharton, Christine Ferguson, Eula Watkins, Shirley Watkins, Effie Chappelle, Beverly Bailey, Jeanne Thomas;

Marvin Smith, George M. Jones, the Rev. Baxter L. Matthews, George S. Whyte, John W. Johnson, Clifton Brown, Earl S. Britt, Henry Collins, Jack Bond, L. Errol Taylor, Florence Gittings, Ernest Dennis;

The Rev. Mr. and Mrs. Kelly Jackson, Doctors and Mesdames George Adams, Lucius Butler, J. Douglas Sheppard, Frank Sykes, A. O. Reid, J. Laws Nickens;

Doctors and Mesdames W. Berkley Butler, I. B. Higgins, Walter Bundy, Furman Templeton, Maurice Adams, Richard Hunt, Harold Derry, and Miles Connor.

Leading models have glamorous hair—men adore

. . . You can, too, with a radiant new haircolor

Don't trust to luck to have excitingly lovely hair . . . trust to Lariesue to keep your hair picture-perfect. Ask at your cosmetic counter for Godefroy's Lariesue Hair Coloring in the red box. Choose from 18 flattering colors.

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MORNING COUGHS due to ASTHMA

Does thick, sticky mucus due to recurring attacks of Bronchial Asthma or simple Bronchitis make you short of breath, cough, wheeze, and rush your sleepless night away? Then, you are one of thousands of sufferers who are now discovering that it's usually easy to help Nature thin and remove that thick, sticky phlegm by simply taking 3 little MENDACO tablets at meals and bedtime. When coughing is relieved, freer breathing promotes more restful sleep. Guaranteed satisfactory or 50c at druggists for MENDACO tablets used prove safety and surprise. Be get MENDACO from druggist for Money back guarantee.

NEWLYWEDS — Miss Frances Glover and Fletcher Clark Jr., were married in Baltimore, recently. Farmer Photo.

Clark-Glover wedding held

Miss Frances Glover, daughter of Mr. and Mrs. Marvin Glover, became the bride of Fletcher Clark, son of Mr. and Mrs. Fletcher Clark Jr., in the Christian Memorial church.

The Rev. Lonnie F. Brown officiated.

The bride was attended by Miss Ida L. Tucker. Early Walker was best man. Norman Clark and William Brown served as ushers.

A reception for 200 guests followed the ceremony, at the home of the bride's parents, 2131 Walbrook ave.

Drivers wed 15 years

Mr. and Mrs. Thomas C. Fricer of 227 Chestnut st., Dundalk, celebrated their 15th wedding anniversary with a dinner party at their home, Thursday.

Their guests included:

Messrs. and Mesdames Leslie Brooks, Bernard Merritt, Melvin Brooks, Victor Briscoe, Raymond Driver, Nathaniel Parks:

Mesdames Francis Blackwell, Mildred Johnson and Mary Cross Misses Lillian Brooks, Charlotte Driver; Norman Driver, Nathaniel Parks Jr., Kenneth Briscoe, Simon DeVane.

Order of Calanthe to exchange gifts

Christmas gifts will be exchanged on Dec. 15 at the meeting of the education unit of the Order of Calanthe, K. of P. at the home of the president, Mrs. Elizabeth K. McLauren, 2424 Harlem ave.

The meeting on Nov. 17 was highlighted by a demonstration by a representative of the Stanley products company, following the business session.

Members celebrating birthdays during September, October and November were honored.

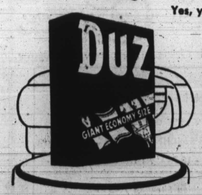
To Help Student

The purpose of the unit is to finance the college education of a worthy student.

Besides Mrs. McLauren, officers include Mesdames Hilda Holmes and Edith Dyson, secretaries; Adah M. Phillips, reporter. Mrs. Frances Layton is grand worthy counsellor.

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

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

SO SWEET . . . SO DELICIOUS . . . IT'S love at first sip!

Everyone has a sweet tooth. That's why everyone loves the flavor of Edlavitch Kosher wine. Made the slow, old-timey way that brings out the true, *sweet* flavor of the *choicest* Concord or Malaga grapes. In regular fifths or sparkling quart decanters, at your favorite beverage store.

EDLAVITCH NEW YORK STATE KOSHER WINE

After the wine is gone, the Edlavitch Quart Decanter makes a handy refrigerator bottle for fruit juices or ice water.

BOTTLED BY THE GLOBE DISTRIBUTING CO. • WASHINGTON, D. C.

BULLFROG self-rising flour

- For better, more delicious bread, biscuits and cakes!
- Requires no yeast, baking powder or salt!
- Easier, quicker, more economical to prepare!

Satisfaction guaranteed or your money back!

ENJOY the finest baked goods you've ever tasted, home-made with BULLFROG Self-Rising Flour! Delicious, perfect results every time! Treat your family to light, tender biscuits, fluffy cakes, crisp cookies, in HALF the time! Economical, too! Costs less to use. Add no yeast, baking powder or salt! Save time! Save money!

INTRODUCTORY SPECIAL!

5 lb. Bag 49c — 10 lb. Bag 89c

Ask for BULLFROG Self-Rising Flour at your Grocer's!

DIAMONDS IN YOUR HAIR

You can make your dull, dry, hard-to-manage hair sparkle like diamonds! Use Pluko Hair Dressing and see how it brings out highlights. With Pluko your hair looks softer, longer, silkier—becomes so easy to arrange.

BLACK-WHITE PLUKO HAIR DRESSING

SANS SOUCI — The pinochle club was entertained by Mrs. Margaret John of 118 Lafayette ave.

Prizes went to Mrs. Tillie Vincent, Mrs. Isabella Jackson and Mrs. Bertye Whyte.

Thanksgiving has passed . . . Christmas is on its way. Until then—

Make Every Meal A Holiday Meal!

SHOP AT THE North Ave. Market

NORTH • MARYLAND
NORTHERN • CHARLES

Open Daily till 6 — Wed. till 1

Stores Open Every Night

ERNEST BURLEY

Burley's Cut-Rate

IN BUSINESS FOR 37 YEARS
1343 W. MOSHER ST. COR. CAHOUN

Offering The Best Quality

SEA FOOD—POULTRY FRUIT—VEGETABLES

Save At Burley's

REAL Tea Drinkers Prefer TETLEY!

Make the TEA BAG TEST and SEE!

IT'S A FACT! In a survey, in a leading American city, women who drink tea *every day* preferred TETLEY 2 to 1 over any other brand.

It takes a hearty, full-bodied blend to bring plenty of rich flavor through the tea bag! TETLEY is so much richer, the flavor actually comes through the tea bag *better!* Prove this yourself. Compare TETLEY's full-bodied flavor with any other tea . . . and see! Yet, TETLEY costs less than other leading brands! Get TETLEY tea bags or package tea!

TETLEY — Highest Quality for Pennies Less

Fill that shaker with Morton, friend—

WHEN IT RAINS IT POURS

iodized or plain

Like No Other Fruitcake You've Ever Tasted

SILBER'S PERFECTION FRUIT CAKE

Made from an old Colonial Maryland recipe with pure bitter and fresh eggs. Packed with imported glazed fruits and cashews, walnuts, and pecans. Aged in mellow brandy.

Holiday wrap 1½ lb.	1.65
2 lb. tin	2.50
3 lb. tin	3.75
5 lb. tin	5.95

PETITS MORCEAUX! Tiny morsels of Silber's perfection fruitcake. Gift box of 12 —$1.50

SILBER'S BAKERY FOODS

Relieve RHEUMATIC Pain

AND ENJOY MORE PLEASANT PERIODS OF GREATER COMFORT

If you're suffering the annoying pain of rheumatism, neuritis, muscle aches, arthritis, help yourself to greater comfort fast with the proved analgesic action of C-2223. Thousands keep it handy, use it regularly, time and time again whenever the pain makes them miserable. Many call C-2223 "the old reliable". Price of first bottle back if not satisfied. Today, for pain relief you'll welcome every time, ask for C-2223.

C-2223 PRESCRIPTION TYPE RELIEF FOR RHEUMATIC PAIN

"Sugar Ray" Robinson

World's Welterweight and Middleweight Boxing Champion, pauses between bouts to refresh with ice-cold Coca-Cola.

A boxing champion will tell you that *pacing* is a big secret of his success. Knowing when to put on the pressure . . . when to relax and ride with the punches.

The same thing is true in everyday living.

A champion knows how to pace himself between tough jobs, pausing now and then to rest and relax. That's why people everywhere turn with a smile to the friendly red cooler for Coca-Cola . . . to enjoy *the pause that refreshes* with a frosty bottle of Coke.

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

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

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Mincemeat

2 lbs. lean beef
1 lb. beef suet
2 lbs. seeded chopped raisins
1½ lbs. currants
7 cups finely chopped apples
¼ lb. citron, finely chopped
2 lbs. brown sugar
2 tsp. salt
1 cup molasses
1¼ qts. cider
¾ cup bref stock
1½ tsp. cinnamon
1½ tsp. nutmeg
1½ tsp. cloves
1 tsp. allspice
3 tbs. Angostura bitters
2 tbs. lemon juice
2 cups Puerto Rican Rum

Wipe meat with cloth. Cover meat and suet with boiling water and simmer until tender, about 2 hours. Cool, and remove fat which forms on top. Drain and reserve stock. Chop meat and fat very fine and mix with apples. Combine meat and apple mixture with raisins, currants, citron, sugar, salt, molasses, Angostura, cider, beef stock and suet.

Bring slowly to boiling point, stirring until sugar is dissolved, and then simmer about 2 hours, stirring occasionally. Add spices, and cook 15 to 20 minutes. Stir in lemon juice and rum. Pour at once into hot sterilized jars and seal immediately. Yield about 4 quarts.

For the quickie holiday Rum Mince Pie: To 3 cups of prepared mincemeat add 1½ cups peeled, chopped apple, a dash of Angostura bitters and 3 oz. Puerto Rican Rum—any brand. Use 9 oz. prepared pie crust mix and follow baking instructions.

Cooking Fun

Planning holiday dinners and parties with tradition - steeped lore is always more fun for the homemaker than the usual daily chore. Perhaps this is so because much of the lore connected with the Christmas to New Year's holiday celebrations take us back to our roots.

Eggnogs and punches; plum puddings and mince pies have always been a part of the Early American scene since the days of Icorn hats and powdered wigs. From Boston to Charleston, each colonr has its own holiday specialties but all had one thing in common—they were laced with the settlers' favorite beverage —rum from the West Indies.

Here are a few "handed-down" recipes to make your holiday parties a success with a few "quickie" alternates for the busy housewife.

Rum Eggnog

24 egg yolks
1 lb. sugar
2 quarts milk
2 fifths Puerto Rican Rum—any brand (1 white label, 1 gold label)
2 quarts heavy cream

Beat egg yolks with rotary beater until light. Add sugar and continue to beat until mixture is thick and pale in color. Stir in gradually the milk and rum, and chill in refrigerator for 3 hours. Turn mixture into a punch bowl, fold in heavy cream, stiffly whipped, and place in refrigerator for 1 hour. Remove and sprinkle a little grated nutmeg over the eggnog.

(Generously serves 40 persons)

Major dairies make excellent eggnog mixes for home delivery. For a "quickie" eggnog just add 8 oz. of Puerto Rican Rum to each quart.

Rum Flip
(For individual servings)

2 oz. Puerto Rican Rum—any brand
1 whole egg
1 tsp. sugar

Shake well with crushed ice, strain into glass and top with nutmeg.

Hot Rum Toddy

1½ oz. Puerto Rican Rum—any brand
1 tsp. sugar
lemon slice studded with 4 cloves
Cinnamon stick

Dissolve sugar in 1 oz. hot water in mug or glass. Add Rum, lemon slice. Fill with 4 oz. boiling water, add cinnamon stick. Serves one. And what would the holidays be without an aromatic mince pie! Many housewives prefer making their own mincemeat mixtures days in advance, as the Colonial manuscript cook books advised, "so that all the fragrant spices may become happily wed."

Noodle supreme

Turkey Noodle Supreme is made with all good things like turkey, cheese, ripe olives and favorite seasonings. Meaty ripe olives add color and zest. Make this tasty dish for eight hearty appetites.

Turkey Noodle Supreme

2/3 cup ripe olives
8 ounces noodles
2 tablespoons butter or margarine
1 cup thinly sliced celery
2 tablespoons chopped onion
2 tablespoons flour
1½ cups milk
1 teaspoon salt
Dash cayenne pepper
1 cup grated American cheese
1½ cups diced turkey

Cut olives into large pieces. Cook noodles in boiling, salted water until tender. Drain. Melt butter, add celery and onion, cover and cook slowly 10 minutes. Blend in flour.

Add milk, salt and cayenne, and cook and stir until thickened. Blend in cheese, turkey, olives and drained noodles. Cook slowly until heated through.

Serves 6 to 8.

Peach cake

Peaches take to coconut like bees take to honey and the combination is unbeatable in this "Peach Coconut Upside Down Cake." Luscious desserts such as this can be made in a jiffy if you keep canned cling peaches on your pantry shelf. Besides they are good and so versatile in many things.

Peach Coconut Upside Down Cake

¼ cup butter or margarine
½ cup brown sugar (packed)
½ cup shredded coconut
1½ cups canned cling peach slices
1/3 cup shortening
2/3 cup granulated sugar
1 egg
1 teaspoon vanilla extract
1½ cups sifted cake flour
2½ teaspoons baking powder
¾ teaspoon salt
½ cup milk

Melt butter in bottom of 9-inch square pan. Sprinkle with brown sugar and coconut. Drain peach slices thoroughly and arrange over sugar mixture. Cream shortening and sugar together thoroughly. Add egg and vanilla, and beat well. Sift together flour, baking powder and salt, and add to creamed mixture, alternately with milk. Pour batter carefully over peaches. Bake in moderate oven (350 degrees F.) about 50 minutes. Let stand 10 minutes. Invert over serving plate to remove cake. Serve warm.

OLD STANDBY—The cookie that is a general favorite and old standby is this delicious oatmeal cookie, good to the taste and good for you.

ONE-YARD WONDER — With fashion's newest styling — back interest! Pattern 9175 is ruler-slim in front—turn around and show off those smart back pleats. Choose one yard of your favorite woolen—this is a skirt you'll wear and wear and love season after season.

Pattern 9175: Misses' Waist Sizes 24, 25, 26, 28, 30 inches. Each size takes 1 yard 54-inch fabric.

Dress at right is your anytime, any-place casual to wear right through the day! It's a step-in coatdress—slip it on without mussing your hair! Note the envelope pockets, action back, convertible collar! Proportioned for shorter, fuller figures, no alteration worries!

Pattern 9193: Half Sizes 14½, 16, 18½, 20½, 22, 24. Size 16 takes 4 yards 39-inch.

These easy-to-use patterns give perfect fit. Complete, illustrated Sew Chart shows you every step.

Send Thirty-five cents in coins for each pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of (AFRO-AMERICAN), Pattern Dept., 232 West 18th st., New York 11, N.Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

Oatmeal cookies

One thing that never seems to change is the popularity of the cookie jar in the American home.

As long as there are children they'll always ask "May I have a cookie, Mom?" when they come in from school. A couple of cookies and a glass of milk will keep them going until time for the evening meal. With grown-ups cookies and something to drink go well just before bed time.

In fact, there are many times a day when a cookie or two seems a happy thought, in addition to the times when we like cookies to top off a regular meal, perhaps with applesauce or other cooked fruit.

General Favorite

There are so many kinds of cookies we think of as just right for special occasions, but the cookie that is the general favorite at any time is the oatmeal cookie. Since this type is so easily digestible and so good to eat, we think of it as the kind that no home should ever be without—for long!

But these are busy days and if good oatmeal cookies took hours to make, many modern homes would have to be without them or depend on more expensive and less delicious "bought" ones.

Quick Method

Make the quick, easy, modern oatmeal cookie in minutes and have a jar full always handy. Just put 1½ pints slightly softened Nucoa margarine in a bowl, add 3½ cups of H-O Quick Pan-Toasted Oats, 1¾ cup sugar and 1 teaspoon vanilla. Work all together with the fingers until well blended.

Shape the mixture into balls about 1 inch big and place these on a cookie sheet. Flatten balls with a fork dipped in warm water. Bake at 350 degrees F. for 15 minutes and let stand a minute before removing.

You'll have 30 to 40 pan-toasted Oatmeal "quickies" for your cookie jar. It's lucky they're so easy to make, because these delicious cookies never hang around the cookie jar very long.

Warm Dessert

Baked winter Nelis pears, served slightly warm, are a delicious dessert. Core pears and place in shallow baking dish. Make a syrup of 1 cup sugar and ½ cup Port wine and pour over pears. Cover and bake in moderate oven about 1 hour, or until pears are tender.

Acme Super Markets

Cash in During Our Big Extra Value-Giving

Dollar Sale

LAST WEEK . . . STOCK UP

Ideal Whole Kernel Golden Corn 6 16-oz cans $1 2 cans 37c

PORK & BEANS Ideal Tem. Sauce 2 cans 21c 10 16-oz cans $1
GRAPEFRUIT JC Ideal Fancy Fla can 23c 5 46-oz $1
TOMATO JUICE Ideal Fancy can 27c 4 46-oz $1
IDEAL PUMPKIN Fancy Golden 2 cans 27c 8 No 2½ $1 cans
SAUER KRAUT Ideal Fancy Long Cut; 2 cans 29c 8 No 2½ $1 cans
SPAGHETTI Ideal Enriched 2 cans 25c 9 15½-oz cans $1
KIDNEY BEANS Ideal Red 2 cans 25c 9 16-oz cans $1
LIMA BEANS Seaside 8 16-oz $1 cans
GREEN BEANS Farmdale Cut 2 cans 33c 7 15½-oz cans $1
BONED CHICKEN 3-oz cans $1 3 3-oz cans $1
POTATOES Ideal Tiny 2 cans 25c 9 15-oz $1 cans
APPLE BUTTER Old Old Time Jar 23c 5 28-oz $1 jars
CUT BEETS Ideal Tender 2 cans 25c 9 16-oz $1 cans

Ideal Pure Strawberry Preserves 3 16-oz $1 jars

PRINCESS JELLIES 10 8-oz glasses $1.00

Colo-Soft Bathroom TISSUE 9 rolls $1.00

CAP'N DOG FOOD 11 16-oz cans $1.00

Farmdale Tender, Sweet PEAS 7 16-oz $1 cans 2 cans 33c

WHY PAY MORE? Supreme Bread is still 15c a big large loaf. Save up to 5c a Loaf . . . dated end seal insures freshness

LOUELLA BUTTER BREAD White or Whole Wheat loaf 25c

On a diet? Get Supreme Protein Bread loaf 25c

Here's a Special Treat! Brown 'n Serve FRENCH BREAD box of 2 loaves 22c

Enjoy Richer, Full-Flavor Coffee! Save up to 14c a lb.
Heat-Flo Roasted Asco Coffee lb 86c
Lighter Bodied Win-Crest Coffee lb 84c
Heavier Bodied Ideal Coffee lb can 93c
Ideal Pure Instant Coffee 2-oz 53c 4-oz 1.03

DECEMBER FAMILY CIRCLE still only 5c

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"you'll love my new Fruit Cake made with no COOKING or BAKING!"

SAYS LOUISE PROTHRO PET MILK HOME ECONOMIST

Home-made Fruit Cake you'll be proud to serve to your family and holiday guests—and how they'll love it! It's a *new* kind of Fruit Cake, rich in candied fruit, nuts, raisins . . . colorful and spicy . . . and all you do is

Mix Ingredients, Chill and Slice!

It's that easy, with this new Pet Evaporated Milk recipe. No cooking . . . no baking! Rich Pet Milk blends graham crackers, marshmallows, orange juice, spices, raisins, nuts, dates, and candied fruit into a delicious holiday cake with a flavor that makes folks reach for more. And, thanks to this Pet Evaporated Milk recipe, you're sure of a perfect cake that costs much less than any you could buy!

FESTIVE FRUIT CAKE

1. Line bottom and sides of 8-cup loaf or tube pan with waxed paper.
2. Put ½ cup Pet Evaporated Milk, 16 finely cut marshmallows, and 3 tablesp. orange juice into a bowl and let stand until needed.
3. Roll 4 dozen 2½-in. graham crackers into fine crumbs.
4. Put crumbs into a large bowl with ¼ teasp. cinnamon, ¼ teasp. nutmeg, ⅛ teasp. cloves, 1 cup California seedless raisins (dark or light), ½ cup finely cut dates, ¼ cup broken walnuts.
5. Add ¼ cup ready-mixed, cut-up candied fruit.*
6. Add milk mixture and mix with spoon, then with hands, until crumbs are moistened. Press firmly into pan. Cover tightly. Chill two days before slicing, and keep in cool place.

(*Or ½ cup finely cut candied pineapple, ½ cup finely cut candied cherries, and 2 tablesp. finely cut candied orange peel.)

HAVE YOU THE ARTHRITIS MISERY?

HERE'S WONDERFUL NEWS! Hospital tests prove Musterole gives high-speed long-lasting relief from pains of arthritis misery. Also greater ease in moving. Highly medicated, *Concentrated.* You can rub it work to bring fast relief!

MUSTEROLE

ENJOY THESE 3 SHOWS EVERY WEEK: TED MACK and the Original Amateur Hour, Every Saturday Night NBC-TV • TRUTH OR CONSEQUENCES RALPH EDWARDS Every Thursday Night on NBC • MARY LEE TAYLOR Recipe of the Week, Story of the Week, Every Saturday Morning NBC.