SWEET GIRL GRADUATES chat just before exercises at Polytechnic Institute for Douglass High grads. Left to right, Florence Peters, Patricia Yancey, Sylvia Rose Dorsey, Beatrice Nimmons, Isamae Wilkes, Marjian Taylor. Seated, Doris Weems, June Langley and Atkins, Sybil Smith, Doris Oswell, Gayle Spaulding, Classie Gillis. They were among 366 Douglass grads who made up largest class in the history of the school.

PARTY SCENE—Nina Adams, Ann Adams, Stephanie LaForest and Stacia Foote, left to right, were among the 42 guests who celebrated Anne's birthday at a party on Saturday.

—Gadabouting

(Continued from Page 10)

Gibbs and Mrs. Edith Craig of Ardmore, Pa., and Mrs. Amanda Ford.

WHOOSITS PLAY

Cutest fete of the week . . . that "Party in Five Acts" at which Vivian Pendleton and Mary Pitts entertained the Whoosits, Friday night.

The "Prologue" at Mrs. Pitts' home included the business session. The "Theatre Act" took members to a Howard St. playhouse for a show. The "On The Town Act" had the Sphinx as a setting. Members then went back to Mary's where they presented bride-to-be Harriet White with silver candle sticks at their "Presentation Act." Thence to Vivian's for the "Bohemian Act," where Mrs. Pendleton spread an elaborate board . . . fully equipt so that guests could concoct their own suppers.

On the party tour were:

Emily Jones, Maxine Higginbotham, Geraldine Quarles, Grace B. Hunt, Grace E. Hunt, Elizabeth Hodge, Louise Lockerman, Olivia Dixon, Ella Edemy and Mercedes Douglas.

MRS. JOHNSON HONOREE

Bernice McDaniels gathered friends of Lucille Durham Johnson (mostly Deltas) for a prebridal luncheon on Saturday.

'Twas a beautifully arranged affair . . . with even the roses which decorated the table in the sorority's colors of crimson and cream.

There were cards and prizes, and cocktails later for:

Ardelle Jones, Jimmy LaForest, Harriet Trader, Ellen Fisher, Senoma Nixon, Mae Medders, Katherine Carter, Helen Johnson, Dorothy Jones, Palestine Anderson, Ann Venture, Elese Johnson and Janet Clash.

MISS DICKERSON HOSTESS

Frances Dickerson, who graduated last week, from Cortez Business College, held forth at a breakfast party after graduation.

Her guests included Josephine Luck of Washington, who was her house guest over the week end; also:

BURNETTS CELEBRATE

Dr. and Mrs. Sidney Burnett celebrated their fifth wedding anniversary with a snug little party.

Bout were Dr. and Mrs. Orris Walker, Dr. and Mrs. Edward McDaniels, Mr. and Mrs. Edward Watson, Mr. and Mrs. Clinton Plummer, Mr. and Mrs. Ernest Murphy and Mr. and Mrs. Fred Medders.

POLITICS AND PLAY

Three hundred (and more) women, in a high-styled a collection of bibs and tuckers as you've seen in many a moon, further decorated Askew Gatewood's suave club cellar at that political party, Wednesday evening.

They were guests of the Women's Democratic Committee of Maryland, which entertained workers in the campaign and listened closely to platforms of up-coming candidates, while they nibbled ump-teen hors d'oeuvres and sipped manhattans.

The wife of the gubernatorial candidate, Mrs. Abigail Mahoney, set something of the style note . . . in a frock of tie silk with a cover-up look, white hat, white gloves. And running neck-to-neck were other meadames, including Doretha Foster, whose blue print sheath, with its high basque bodice was something to see; Modelene Pullen in black pique, princess-lines, full skirted;

Cute Gwendolyn Gatewood (of the youth group) was as pretty as a peach in a pink frock, immense skirt, and matching pink shoes; and another of the younger set, Geraldine (Tootsie) Turner, in a red princess frock with matching red shoes.

Special guests were a score of new members, including Meadames Tressie Simms, Anna Mae Stokes, Janie Thomas, Ethel Saunders, Martha Perkins, Ida Smith, Dorothy Baker.

Among others about were:

Naomi Speede, Ruth Fortune, Doreatha Foster, Cora Goodwin, Ella Holley, Viola Clarke, Mary Farmer, Bernice Pembrook, Modelene Pullen, Grace Johnson;

Dorothy Baker, Bessie Dorsey, Blanche Day, Bessie Henry, Irene Brown, Mildred Staples, Annie Spencer, Katherine Hawks, Marguerite Jones, Virginia Newman.

Peola Townes, Gladys Barbour, Lillian Yates, Frances Stafford, Amanda Finch, Marguerite Harmon, Agnes Underwood, Jeanette Wilson, Beatrice Peed;

Lillian Hebron, Mary Stokes, Pauline Blanchard, Genyva Hillen, Dorothy Lee Baker, Louise Harris, Grace Lee, Mary Mason, Margaret Simms,

Helen Rhodes, Sloan Adams, Geneva James, Agnes Diggs, Beatrice Bailey, Mary Franklin, Mary Wilson, and Geraldine Hawkins.

Victorine Adams heads the group; Ruth Turner is secretary; and Queenie Lane is co-chairman.

BEAUTICIANS AWARD

The Maryland State Beauticians Association presented an award of $50 to Rose Marie Walker of Bates High School in Annapolis last Tuesday during graduation exercises. Miss Walker is the daughter of Mr. and Mrs. Charles Walker, Mrs. Virgie Waters, association president, made the award.

Sure I use

APEX

"Yes, I know that Apex Special Hair Pomade has greatly improved the appearance of my hair, making it easy to manage and look longer. I have been using it daily for many years and would not be without it." Mrs. Sara Washington Hayes.

Special Hair Pomade

(AN ANTISEPTIC OINTMENT)

50¢ PLUS TAX

APEX SPECIAL POMADE is an antiseptic. Contains Lanolin and many other beneficial ingredients. Recommended for dry scalp, itching scalp, loose dandruff and harsh stubborn hair. Makes hair look live, glossy and easy to manage. Get a box today. It's good for the entire family.

At all Drug Stores Apex Beauty Salons and Apex Agents everywhere

Contains Lanolin

Millions Use Apex

APEX HAIR CO. ATLANTIC CITY, N. J.

Joe Black

mound star of the Brooklyn Dodgers, converts a little minute into a big rest with a bottle of ice-cold Coca-Cola.

Nine innings of a big league baseball game under a hot summer sun is hard work. No wonder so many players head for the familiar red cooler and a frosty bottle of refreshing Coca-Cola! Like hard workers everywhere, they know that nothing equals the magic moment when they pause and refresh with ice-cold Coke.

How about you? Have you had a Coke lately? You'll find a bright red cooler right around the corner from wherever you are. Take a break. Enjoy a bottle of Coca-Cola . . . delicious, *refreshing* Coca-Cola. And by the way . . . it's nice to have Coke on ice at home. Get a handy carton when you shop.

Follow the Champions. Keep Coke on Hand at Home

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OLDSTERS AT PLAY — From June 11-18, fifty-nine elderly citizens of Baltimore "romped" at the Senior Citizens Camp at Camp Francis M. Wood, sponsored by the Department of Welfare. They ranged in age from 65 to 106 years. Another group will be feted from August 27 to Sept. 3. Six married couples and one blind man were in the first group. Shown aiding the women is Mrs. Felisa Bracken of the Dept. of Welfare; camp supervisor.

59 oldsters enjoy one-week camp

Senior Citizens entertained 2nd year at Francis M. Wood

Thirty-eight women and 21 men, including six married couples and a blind man, were entertained from June 11-18 during the Senior Citizens Camp at Camp Francis M. Wood. They ranged in age from 65 to 106 years.

The project, an experiment in camping for the Golden Age group, is sponsored by the Department of Welfare. Mrs. Felisa Bracken is camp supervisor and Milton P. Brown, coordinator of the Northwest Community Council, is director.

Another group will be entertained at the camp from August 27 to September 3.

32 Repeaters

Thirty-two of this year's group were repeaters, having attended the camp in 1953, the first year it was organized for the oldsters.

The camp determines the capabilities of the elderly people to use the camp facilities, it gives vacations to persons of limited income and determines the type of program most effective for them.

The camp consists of some 150 acres of rolling country near Hereford in Baltimore County, 25 miles north of Baltimore.

The campers took part in such games as ping pong, fishing, swings and other activities.

A sample meal which they enjoyed included roast turkey, green peas, ice tea, ice cream and cookies.

"YOUNG" BUDDIES—Benjamin Beard, left, is 91 while Rountain Hughes is 106 years old. Both these "youngsters" enjoyed the one-week Senior Citizen's Camp at Camp Francis M. Wood. Mr. Hughes, whose parents were owned by Thomas M. Jefferson, "looked after" his friend at the camp.

Welcome as your guests

Duncan Hines

America's Foremost Food Authority

ICE CREAM

When those special guests arrive, treat them to Duncan Hines Ice Cream. It's especially fitting for those who appreciate real excellence . . . they'll welcome the creamy quality of this double-rich dessert . . . made from the personal recipe of America's leading food authority.

"A Real Adventure in Good Eating"

Produced and distributed by the makers of Delmonte Ice Cream

Soothes Protects Relieves

BURNS Scalds • Cuts • Simple Cuts • Scrapes • Dry Nostrils Minor Skin Irritations

WORLD'S LARGEST SELLING PETROLEUM JELLY AT 10¢

SAVE OVER MORE ON 25¢ SIZE

MOROLINE

Use less shortening with SELF-RISING Washington FLOUR

• Quicker Mixing • Better Baking

NO FINER FLOUR AT ANY PRICE!

Outsells All Others IN WASHINGTON, D.C.

PORT SHERRY MUSCATEL

BONDS GOLD STARS American SHERRY WINE

BOND'S American WINES

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High school graduates feted at church party

The Edward Jordan Circle of Ebenezer Baptist Church sponsored a breakfast party, Sunday for more than 25 members of the church who were graduated from several schools in the city.

Buddy Young, outstanding star of the Baltimore Colts, delivered the principal address. Mrs. Mary Pryor, president of the sponsoring group, presided. The invocation was delivered by the Rev. John A. Thomas, an associate minister at Ebenezer.

Mrs. Naomi L. Johnson, member of the faculty of the Benjamin Banneker School, delivered the welcome address. Buddy Young was presented by the Rev. Dr. Logan Kearse, the pastor, as "an outstanding American athlete."

Miss Jacqueline Hughes, a graduate from School No. 133, spoke for the graduates.

The graduates present were:

Christine Andrews, Barbara Bishop, Barbara Elliott, Jacqueline Hughes, Brenda Jackson, Nelson Jackson, Christine Lawrence, Carolyn Lee, Nettie Morgan, Marlene Pryor, Ethel Purcell, Purnell Richardson, Roland Richardson;

Patricia Richmond, Emery Shields, William Singletary, Joan Stovall, Margaret Sutton, Leslie Taliaferro, James N. Taliaferro, Blondine Tatum, Louise Walker, Thomas Walker, and Joan Wynder.

Other guests included:

Mrs. Lottie Brown, Mrs. Evelyn Richardson, Purnell Richardson, Mrs. Florence West, Mrs. Eva M. Taylor, Miss Catherine Morgan, Miss Lorraine Morgan, Fred Smith, Deacon Jefferson Johnson, Mrs. Margaret Johnson, Mrs. Ada Purcell, and Miss Doris Platt.

Pal-Friendship club closes season with luncheon party

Members of the Pal and Friendship Club had a luncheon recently at the AME Church on Harlem and Warwick avenues.

Officers of the club are:

Margaret Breckenridge, president; Pauline Creek, vice president; Alice Morell, treasurer; Dorothy White, recording secretary; Helen Howard, financial secretary; Maritia King, business manager; Virginia Cornish, chairman social activities; Ethel Jackson, chairman of sick;

Members attending the luncheon were:

Pauline Creek, Virginia Cornish, Margaret Breckenridge, Alice Morell, Helen Howard, Edna Payne, L. Briscoe, Mildred Hill,

Esther Harris, Esther Wiggins, Aura Windsor, Chriotte Lloyd, Stella Rayne,

Ruth Henry, Susie Alien, Flora Roe, Viola Brown, Eula M Hartfield, Mabel Carver, Alice Glover, Bertha Johnson,

Elsie Blackwell, Etha Parker, Hilda Oper, Hattie Gross, Florzella Brown, Viola Blackwell, Roberta Franks, Ruth Jackson,

Nannie Rouse, Jane Hayes, Mildred Jones, Estella Moss, Gertrude Morell, Dorothy White, Angelinia Chambers, Mabel Smith, Victoria Jackson, Martha Reed and Jean Hill.

Huntingtown girl wins scholarship

Miss Helen M. Griffith, daughter of Mr. and Mrs. Carl Griffith of Huntingtown, Md., was awarded a four-year scholarship in Michigan State College at the recent graduation exercises of Spingarn High School in Washington.

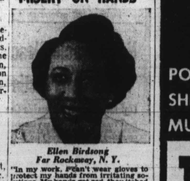
The scholarship was awarded for her outstanding scholastic leadership. President of the Spingarn Chapter of the National Honor Society, Miss Griffith was an honor student and participated in a number of school activities.

She was nominated as Spingarn's outstanding girl student and was the recipient of the Radcliffe Book award. She is visiting the summer in Baltimore with her aunt, Mrs. Madelyn Hammond.

ton Harris was elected secretary of the company and Calvin W. Mowbray, assistant secretary. All of the above changes are effective July 1.

Don't forget to vote in June 28 primaries.

Got Relief from ITCHING, BURNING MISERY ON HANDS



Ellen Birdsong Far Rockaway, N. Y.

"In my work, I don't wear gloves to protect my hands from irritating solutions. My hands got red, they itched and stung. A friend recommended Black and White Ointment. It sure relieved the itching, stinging misery. I keep it in my locker all the time."

So good—over 5½ Million packages have been sold

To Clear Skin Use Black and White Soap

Phillips Packing makes 4 changes

Albanus Phillips Jr., president, Phillips Packing Company, Inc. Cambridge, Md., announces that at a special meeting of the Board of Directors E. C. Hopkins Jr. was elected vice president in charge of Sales to fill the vacancy caused by the resignation of James D. Donaldson; J. H. Holland was elected Sales Manager.

At the same meeting, Warring-

Come out of the kitchen it's too hot to stew

What's the dream dish for the hottest night of the year? ?

Here are two quick and easy recipes made with sardines from Maine, requiring the very minimum in preparation, the very maximum in inspiration, giving your family their full quotient of high protein as well as a little extra salt to help replace that lost in the day's heat.

Salad Mold

Now here's a pretty dish Silvery sardines in a rosy tomato mold, garnished with fresh crisp greens. Served as a luncheon dish these sultry days, it's light enough to ward off the afternoon drowsiness and yet has its full complement of proteins to keep energy high all day.

To bring color and interest to your dinner table, you can also serve this attractive salad in individual portions of little fish shapes.

Somehow a molded salad brings more formality to the occasion if you're entertaining, and if you're not, watch the children and Dad too, appreciate this extra show of loving care to make their meals look attractive as well as taste good.

2 envelopes unflavored gelatin

1¼ cups water

1 can (1¼ cups condensed tomato soup)

1 3-ounce, package cream cheese or ½ cup cottage cheese)

2 tablespoons lemon juice

1 tablespoon grated onion

½ cup mayonnaise

2 cans Maine sardines, drained and broken (3¼ or 4 oz. size)

Soften gelatin in ¼ cup water. Heat ¼ can soup; add gelatin and dissolve. Stir dissolved gelatin into remaining soup and 1 cup water. Add cheese and mix until smooth.

Chill until slightly thick; add lemon juice, onion, mayonnaise, sardines. Rinse a 1½-quart mold with cold water; pour in mixture and chill until firm. Unmold and serve on crisp salad greens. Makes 6 servings.

Sardine Rarebit

2 cans Maine sardines (3¼ or 4 oz. size)

4 slices toast

2 tablespoons butter or margarine

2 tablespoons flour

½ teaspoon dry mustard

¼ teaspoon salt

⅛ teaspoon pepper

1 cup milk

1 cup grated sharp Cheddar cheese

½ teaspoon Worcestershire sauce

Melt butter in saucepan. Remove from heat, add flour, mustard and salt. Blend. Gradually stir in milk. Cook, stirring constantly until smooth and thickened.

Add cheese and Worcestershire sauce and stir until cheese melts. Heat sardines in skillet and arrange on toast. Cover with cheese sauce. Serves 4.

Serve this tasty dish with a crisp green salad and a long cool drink.

Picnic Perkups

The star of every picnic—at the beach or in the woods—is the sandwich. Here are two Maine sardine sandwich spreads guaranteed to highlight any outing.

Place Maine sardines on water cress which has been sprinkled with salt, peper, paprika and lemon juice—and mixed with mayonnaise. Serve between slices of white bread. (Note: Pack lettuce or water cress separately to avoid wilting.)

Pour salted water over thin slices of onion. Let stand for a time to extract strong flavor. Drain onion and season with pepper, salt and lemon juice. Halve Maine sardines. Place on onion slices. Serve on white or rye breads.

Red 'N' Gun Refreshers

In forest and field or by a quiet stream, the outdoor air whets the appetite. When the family frontiersman goes hunting or fishing, make sure he has one or two cans of Maine sardines in his pocket, creel or pack for a quick snack. He can eat them right out of the can but if he likes them better as sandwiches, we suggest:

Mix Maine sardines with chopped onion, pepper and salt to taste, and mayonnaise. With rye or white bread.

Place shredded Main sardins on thin slices of cucumber which have been soaked in vinegar and seasoned with salt and pepper. Spread on whole wheat or white bread. This one is also good while golfing or hiking.

Radio-TV Treats

Whether it's hair-raising adventure or side-splitting comedy, you'll enjoy your favorite program better relaxed with a melt-in-your-mouth Maine sardine sandwich. Try these two!

Mix Maine sardines with mashed yolks of hard-cooked eggs and a few chopped olives. Moisten with mayonnaise or lemon juice, and spread between buttered white bread.

Place whole Maine sardines on thin toast slices which have been spread with Pimiento cheese. Cut toast—1 Maine sardine to a finger. If preferred, can be served hot by putting under broiler flame just before serving.

"So what! My family gets TWO gallons a week!"

SARDINE RAREBIT

9150 14½—24½ by Marian Martin

9074 14½—24½ by Marian Martin

HALF-SIZE STYLES — Every stitch gives double value when you sew this town-and-country twosome! It's a go-everywhere for the rest of the summer! Designed for the shorter fuller figure, cut in Half-Sizes—no alteration worries when fitting!

Pattern 9150: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Sizes 14½ dress, yards 39-inch fabric; bolero 1⅛ yards.

Practically a necessity for your wardrobe — AND it's cut to fit the shorter, fuller figure! Wear it endlessly for outside chores, accessorize it for twilight time! Note new semi-raglan yoke and column for scallops! Beautiful in cotton pylon, linen!

Pattern 9074: Half sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 3¾ yards 35-inch fabric.

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

Sent 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, 220 Pattern Dept., 252 West 18th St., **NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.**

Tuna Casserole

Try this delicious casserole to spark a tempting summer meal.

Made of delicious Breast-O-Chicken Tuna, it is easy to make and easy to serve, and with a salad and dessert, is a complete meal.

INGREDIENTS

4 tablespoon butter or margarine

4 tablespoon flour

¼ teaspoon pepper

2½ cups milk

1 cup crushed potato chips

Tuna

DIRECTIONS

Make white sauce with first four ingredients. Add Tuna and ¾ cup potato chips. Pour into greased 1½-quart casserole Sprinkle remaining chips on top. Bake at 350 degrees F. for 20 minutes. Serves 4.

Frozen nectar

Here's a grand party idea—one that's simple enough to make for your own hungry family, too.

Open a can of apricot whole fruit nectar, stir in a little sugar and lemon juice and freeze. When you're ready to serve, spoon the frozen nectar over tart grapefruit sections and whisk the "Frozen Nectar Cocktails" to the table.

This frozen nectar fancies up bananas or most any other fruit you have in the house.

Frozen Nectar Cocktails

1½ cups apricot whole fruit nectar

1½ tablespoons lemon juice

3 tablespoons granulated sugar

Few grains salt

1½ cups grapefruit sections

Blend together nectar, lemon juice, sugar and salt. Pour into refrigerator tray, place in freezing compartment with control at lowest temperature and freeze until mushy.

Stir occasionally with fork. Reset temperature control to normal. To serve, divide grapefruit sections among 6 chilled sherbet glasses and top with frozen nectar.

Serves 6.

Acme Super Markets

HERE'S A KNOCK-OUT VALUE - - A Full Quart Bottle of Delicious, Sparkling Bela Club

Pale Dry Ginger Ale
Golden Ginger Ale
Orange, Grape or Root Beer

YOUR CHOICE ONLY 10¢

WHY PAY MORE?

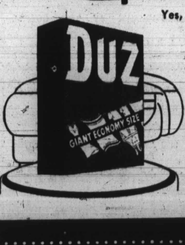
Del Monte or Ideal Calif. FRUIT COCKTAIL	30-oz can	37¢
Hillcrest LOAF CHEESE	2 lb box	73¢
Ideal Creamy PEANUT BUTTER	11-oz jar	33¢
Ideal Fancy Quality WHITE TUNA	7-oz can	37¢
Milrose Spanish STUFFED OLIVES	6½-oz pail	29¢
Banquet Brand BONED CHICKEN	3 5-oz cans	79¢
Ideal Fancy Quality TOMATO JUICE	46-oz can	23¢
48 Ideal Tea Bags plus pkg of 16 for 1c SALE TEA BAGS	64 bags only	50¢
DEL MONTE PINEAPPLE JUICE	46-oz can	29¢

You'll Like the new, SOFTER Enriched SUPREME BREAD

You can't buy better quality, yet you save up to a nickel a loaf. Get acquainted with Supreme Bread - - - Why Pay More?

Large Loaf Still 15¢

Louella Butter Bread	1 lb	25¢
Supreme Protein Bread	1	25¢
LOUELLA BUTTER The Prize Winner - - Pale Dry Cream	(¼'s) lb	65¢
LOUELLA MILK Homogenized	4 tall cans	49¢
WESTON'S GEORGE INN COOKIES	lb pkg	39¢
PAPER NAPKINS Princess (80)	2 pkgs	19¢
ROB-FORD POPCORN	18-oz pkg	19¢



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

DUZ not only scrubs out the toughest dirt...

DUZ leaves clothes softer than detergents ...and is so kind to hands!

It's the soap in DUZ that does it!

Yes, you get finer, richer soap . . . for dazzling while 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

New box with aluminum foil liner GUARANTEES FRESHNESS. Always buy RANGER JOE, the ORIGINAL sweetened cereals—and still the BEST!

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RANGER JOE Wheat Honnies • Rice Honnies

COOKING FUN

The favorite dessert for outdoor meals is ice cream, and the budget-priced half gallon freezer packs is just right for scooping or dipping. Pass this Lazy Susan assortment of toppings and let each fix his own sundae — honey and walnuts, sliced strawberries, salted almonds, drained canned fruit cocktail and chocolate sauce.

Beneath the rough and tough skins of summer Calavo avocados you'll find fruit which is flavorful and mellow and perfect for using in all kinds of summer salads. This contrasts beautifully in texture, color and flavor with melons, berries and other popular summer fruits.

Canned meats are a great boon to the modern homemaker for preparing summer lunches. We like to thoroughly chill a can of corned beef and then slice it for rye bread sandwiches. Along with it serve spiced canned cling peach halves or peach halves straight from the can filled with sweet pickle relish.

Take your cooking easy during the hot weather and look to such things as canned meats and fish for shortcuts. When canned ham is your choice, give it a gorgeous honey and brown sugar glaze. Combine ½ cup each honey and brown sugar, and spread evenly over the ham. Bake in a moderately slow oven (325 degrees F.), allowing 15 minutes per pound.

A cool fruit drink gives one relief from summer heat. One we enjoy is made with canned cling peaches and frozen milk combined to creamy smoothness in an electric blender. If you like a spicy touch, sprinkle nutmeg or cinnamon over the top.

You can make a very ordinary salad look and taste twice as inviting by adding an interesting garnish or two. Wedges of shiny ripe olives and quartered hard-cooked eggs do wonders for a tossed green salad in both appearance and taste.

A favorite supper dish of ours for summer is fried bologna rings filled with scrambled eggs and Calavo. Add a few chopped chives to lightly beaten eggs and cook them slowly in melted butter. Fold in the diced avocado just before serving them in the bologna cups.

A perfectly wonderful sauce for hamburgers is made like this.

First chop one large peeled firm tomato. Then mix with a small can chopped ripe olives, a finely chopped onion, a small can of green chili peppers chopped, and a tablespoon each of oil and vinegar. Season to taste with salt and pepper and let stand several hours before using.

Cream cheese balls rolled in chopped salted almonds are a nice extra to serve with summer fruit salads. If you're serving a combination of cottage cheese and fruit, scoop out the cheese with an ice cream dipper and toss it lightly in the salted nuts.

Treat yourself and the children to this tray lunch on any warm day. Fix a pretty fruit salad of a cantaloupe slice filled with plump cooked prunes, pineapple chunks and fresh berries. Serve three-cornered sandwiches of mashed avocado and bacon, and tall glasses of ice-cold milk with it.

If you're planning a camping trip this summer be sure to have plenty of dried fruits, particularly prunes and raisins, on hand. You'll find them an ideal quick lunch on a long hiking trip. They give you a pick-up in no time at all since they're loaded with quick energy.

Fruit salad and thick finger slices of raisin walnut quick bread is undoubtedly our favorite choice for a summer luncheon.

An assortment of fruits — a gorgeous canned cling peach half, a few melon sticks and an individual mold of sliced cooked prunes and fresh strawberries molded in strawberry gelatin — give plenty of contrast in flavor, texture and color.

This honey dressing is super delicious on fruit and cheese salads. Beat together ¼ cup honey, 3 tablespoons lemon juice, 1 teaspoon salt and ¼ teaspoon paprika. Add 3/4 cup oil gradually, beating all the time.

An all-in-one supper salad made of chopped canned shrimp, chunks of ripe olives and diced boiled potatoes with bits of green onion, green pepper and pimiento flecked throughout is perfect for hot weather.

Blend the ingredients lightly with a mayonnaise dressing well seasoned with salt, freshly ground pepper and vinegar.

Now, 59 Years Merchants In The Of Quality North Ave. Market and Service To Serve You Still to Maryland Families

Better Spring Foods Open Daily 'Til 6 Wed. 'Til 1 Free Parking on 2 Big Lots

One is never enough—

when it's an ARMOUR STAR FRANK!

Plump! Juicy! Tender! You're always sure of good eating when you choose Armour Star. Franks. They're plump with tender beef and pork—fine *Armour* beef and pork. They're juicy, too, because they're made fresh daily in the Armour Kitchen right here in town. And they're seasoned with a special Armour blend of spices — just the way you like them. Get some today in the handy one-pound packages!

WARNING TO PICNICKERS!

Be sure to get enough Armour Star Franks for July Fourth picnics.

Made fresh daily right here in Baltimore!