Quick jelly pancakes ideal for breakfast and dessert

You'll treasure the recipe for these pancakes because they're really "all - purpose"! That is, they're ideal for a breakfast "eyeopener," and with a dusting of confectioner's sugar they're perfect for dessert.

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INGREDIENTS needed are 3 eggs, separated, 1 teaspoon beet or cane sugar, ½ teaspoon salt, 1 cup milk, ½ cup sifted all-purpose flour, 1 tablespoon melted shortening, 1½ cups cooked white rice at room temperature, Tart fruit jelly, and confectioners' sugar, if desired.

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QUICK METHOD for cooking fluffy white rice: To make 3 heaping cups of white, fluffy, perfectly cooked rice, put 1 cup uncooked white rice, 2 cups cold water and 1 teaspoon salt into a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat for 14 minutes. Remove saucepan from the heat but leave lid on for 10 minutes. This makes slightly more cooked rice than is needed for this recipe. Keep the rest of the ready-cooked rice in the refrigerator in a covered container to add to soups, stews, salads, etc.

Beat the egg yolks. Stir in the sugar, salt and ½ cup of milk. Add the flour and melted shortening. Mix until smooth. Add the other ½ cup of milk. Stir in the cooked rice. Beat the egg whites until stiff. Fold into the rice mixture.

Bake on a hot griddle or in a skillet. Make cakes larger than usual but very thin. Cook quickly so the outside browns well, while the inside remains moist and pliable enough to allow the cakes to be rolled easily.

Spread the hot pancakes with jelly and roll up. Serve with the overlapping edge on the bottom to keep cakes from unrolling. Sprinkle with confectioners' sugar if desired.

This recipe makes 12 cakes.

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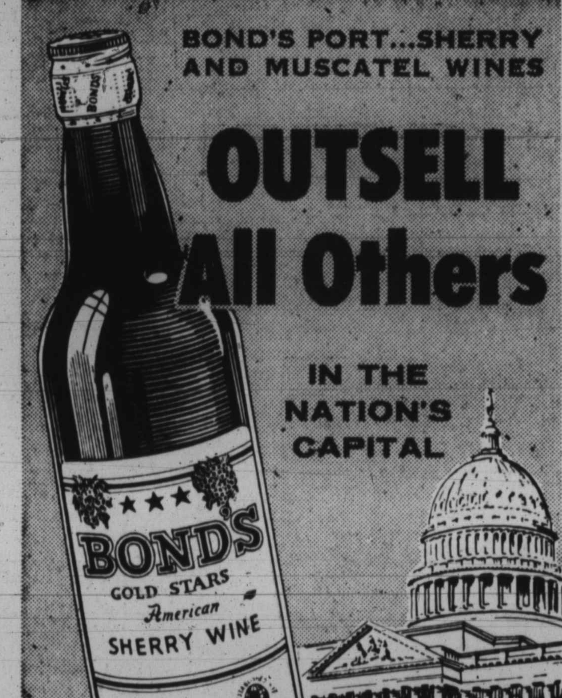

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Man sandwiches

Sandwiches — hot ones —are a good choice for Sunday night supper. They're expandable to fit any number of droppers-inners. These "Man-in-the-Kitchen Sandwiches" are practically Dagwoods in size. Mealy California large dry limas are piled on hamburger buns along with onion slices, catsup and bacon; then broiled until the filling gets hot and the bacon is crisp. Pass out the chefs caps and let the men stack their own — once you've put out the makings, they can go to it.

• • •

Man - in - the - Kitchen Sandwiches are made with six slices bacon, three hamburger buns, butter or margarine one cup cooked California large dry limas, *2 tablespoons catsup, and a small onion.

Put bacon on broiler rack, place about 5 inches from heat. Broil until nearly done. At the same time split and toast hamburger buns. Spread with butter. Drain limas; break up coarsely with fork. Mix in catsup.

Spread on toasted buns covering completely. Top each with paper-thin slices of onion and partially cooked bacon; cut into pieces. Drizzle with a little extra catsup. Broil until filling is heated through and bacon crisp.

Makes 6 sandwiches. *Scant ½ cup before cooking.

A YUMMY DISH—Green beans with a creamy horseradish sauce, parsley-buttered carrots, and buttered new potatoes that have been cooked in their jackets form a vegetable dish that will revive the most tired appetite. See the recipe elsewhere on this page for the nippy horseradish sauce.

String beans with sauce

For string beans with a distinctive touch try this recipe which combines the popular vegetable with a tangy creamy horseradish sauce.

You will need 1½ pounds green beans, 3 tablespoons butter, 3 tablespoons flour, ¾ teaspoon salt, ⅛ teaspoon pepper, 1½ cups milk, and 3 to 4 tablespoons drained horseradish.

Wash and cut green beans lengthwise or slice diagonally. Cook beans in a tightly covered saucepan with about 1 inch of boiling water, adding ½ teaspoon salt per cup of boiling water. Cook for 15 to 20 minutes or only until tender. Drain.

Make sauce by melting butter in saucepan; add flour and seasonings and blend. Gradually add milk while stirring and cook until smooth and thick, stirring constantly. Stir in drained horseradish. Serve hot over beans. Serves 6.

Carsons Models in show Sunday

Carson Model Lucille Kane in Carson Models Guild Show

The Carson Models will present their sixth annual Fashion Show and cocktail party at the Comedy Club on Sunday, February 27.

The show will be sparked by a new approach to showing fashions in picture form. The models will emerge from a specially constructed picture frame and display on the stage as well as the floor.

To make this one of the most beautiful that has been presented in Baltimore this year will be fashions from Hendins Hollywood Fashions, 1725 Pa., Ave., especially designed by Elise Hunt, furs from Fisher Fur Co., 325 N. Howard St. and as the highlight of the show will be original designed dresses for the Carson models.

The entire show is designed and directed by Clarence L. Carter, director of the Carson Models Agency

COOKING FUN

Even in wintertime your fanciest prettiest luncheon salads are always fruit salads, looking bright and gay as spring.

Start off your company luncheon with a hot soup and follow it with this attractive salad.

Make an arrangement of golden canned cling peach halves filled with cubes of jellied canned cranberry sauce and diced avocado, pitted prunes stuffed with fluted banana slices and alternating sections of fresh orange and grapefruit. A fragrant honey, celery seed dressing is perfect to serve with this.

Put California large dry limas on your market day shopping list. And when you come home from the store instead of putting the limas in the cupboard put them to soak.

Cover each cup of dry limas with 2½ cups water and let soak overnight. Next day, bring beans and soaking water to boil and boil gently 30 minutes to an hour, adding 1 teaspoon salt per cup of beans. Wonderful to have ready to use for casseroles and such.

• • •

SHELLED ALMONDS will stay fresh and sweet about a year if properly packaged and stored in a freezer. Take advantage of week-end special sale prices now while the supply is excellent. Pack the almonds in freezer bags, seal and freeze. Unshelled almonds may also be done this way.

It's hard to believe that one fruit can pack such a wallop of minerals and vitamins as do Calavo avocados. These are the cream of the crop of all California grown avocados and contain 9 vitamins and 14 basic minerals.

Take advantage of the good buys in Calavo avocados these days and plan to use them frequently, not only in salads and sandwiches but also in entrees. An easy way to slice a table - ready Calavo is to cut the fruit into halves and strip off the skin from one half. Lay flat side down on cutting board and with your favorite slicing knife cut the avocado into slices, cubes or crescents.

Next time you're fixing individual baked custards sweeten the mixture with honey. One third cup honey is the right amount for a 2 egg-2 cup milk mixture. We like to accent it with a little freshly ground nutmeg.

• • •

THIS TASTY OVEN MENU will take care of ravenous appetites on a wintry day: Baked large dry limas with pork sausage, corn bread and baked apples. Give added flavor and nutrition to the apples by filling each with some raisins and chopped California walnuts.

Don't forget about peanut butter and chopped raisins when you're planning school - going lunches. The raisins add extra nutritiousness which is important to growing boys and girls. Keep this in mind for meatless lunches during lent.

If there's a pastry fan in your family he'll be sure to go for this peachy dessert. Roll out some of your best pastry and cut it in 3-inch circles. Place on a cooky sheet and bake in hot oven until lightly brown. Put 2 pastry circles together with well - drained canned cling peach slices, whipped cream and toasted coconut. Put more of the same on top. Serve immediately.

Invite your next door neighbors over for dessert and coffee and serve them a honey date pie lavishly frosted with whipped cream. Make it a one-crust pie since it is a rich dessert. Fresh dates are available everywhere in sparkling cellophane packages.

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Any apple worth its salt is worth MORTON'S!
WHEN IT RAINS IT POURS

Shrimp boats

"Shrimp Boats" are coming! There's good eatin' tonight.

Make the toast cup "boats" by fitting slices of buttered bread into muffin tins, and baking until golden brown — about 10 minutes — in a hot oven. Meanwile, stir up a cream sauce, enlivened with onion, celery, white wine and cheese, to bed the shrimp in. Add some nice crunchy California walnuts, and this will be one Lenten dish you'll want to have the year 'round.

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Shrimp Boats require 1 thinly sliced green onion, 1 cup thick sliced celery, 2 tablespoons butter or margarine, 2 tablespoons flour, ½ teaspoon salt, 1 cup milk, dash cayene pepper, 2 tablespoons dry white wine, ½ cup grated American cheese, 1 cup cleaned cooked shrimp, ½ cup coarsely broken California walnuts, and toast cups.

Cook onion and celery slowly in butter 5 minutes. Blend in flour and salt. Stir in milk, and cook and stir until mixture boils and is thickened. Stir in cayenne, wine and cheese.

Add shrimp and walnuts, and heat thoroughly, but do not boil. Serve in crisp toast cups.

Makes 3 or 4 servings.

Apricot soda

This one's for the teen-agers. They like to stir things together, and "Malted Apricot Soda" is a right good way to satify things. Malted milk powder, a can of apricot whole fruit nectar and a bottle of ginger ale are all it takes. You're ready for their raid on the kitchen after the movies.

FOR MALTED Apricot Soda you will need one half cup malted milk powder, one cup water, three cups chilled apricot whole fruit nectar, and two cups chilled ginger ale.

Combine malted milk and water; stir until smooth. Chill. Combine with remaining ingredients and blend. Serve very cold.

Makes about 1½ quarts.

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2,000 guests dance with Omegas at annual costume frolic

Pi Omega chapter of Omega Psi Phi Fraternity entertained 2000 guests at their fourth annual Mardi Gras and costume frolic, in the Colliseum, Monday evening.

The hosts included:

Carl White, E. R. Curtis, James Mebane, Leroy A. Clay, Lloyd White, Benjamin Whitten, R. L. Holt, Martin H. Rodney, S. H. Wyatt, Ellsworth Wilson, Hayward Strother;

A. S. Swan, A. B. Koger, Clarence Maiden, E. G. Shockley, Joseph Obey, L. A. Bell, James Carter, William Gardner, J. Haywood Harrison, Powell Sheffey, J. J. Hurt, Ernest Stokes;

J. A. Jackson, J. E. Grant, Tucker Dearing, William Mumby, Robert L. Jackson Jr., Otis Sprow, Harold Folkes, Thomas Nelson, Elmer S. Patterson, T. E. Brown;

George H. Rosedom, Robert Johnson Jr., Yancey L. Whittaker, J. H. Harrison, James A. Spencer, O. P. Pinkett, D. Crosby, Eugene Byrd, William Merchant, Talmadge Hill;

Albert LaForest, Edward McDaniels, Edward Hurt, Dennis Crosby, Henry C. Johnson, Charles H. Payne, R. L. Gill, Charles Fletcher, Van S. Bird, G. Leroy Bennett, Thomas E. Brown;

Charles T. Woodland, J. Preston Grant, John Jackson, James G. Carter, E. G. Shockley, C. Dudley Lee, Christo L. Waller, S. H. Wyatt, Linwood Koger Sr.

Their guests were:

Messrs. and Mesdames Ronald Rayne, William Nash, Paul Haughton, Erroll Taylor, James Chambers, William Brown, Paul C. Johnson, Charles Dorsey, Robert Johnon, William A. Williams, Malcolm Chamberlain, Reuben Jones, Aaron Ellis;

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Welch's Grape Juice		24-oz bot	35c
Ideal Orange Juice	Fancy Fla.	2 6-oz cans	29c
Pineapple Juice	Dole, Libby or Del Monte	46-oz can	25c
Breast O' Chicken Tuna	White Meat	7oz can	35c
Campbell's Pork and Beans		2 16-oz cans	27c
Spam, Treet or Prem		12-oz can	39c
Dinty Moore Beef Stew		24-oz can	37c
Green Giant Peas		2 17-oz cans	37c
Niblets Corn	New Process Golden Kernels	2 12-oz cans	29c

Ideal Long Cut SAUER KRAUT 2 29-oz cans 23c
Ideal Fancy Calif. FRUIT COCKTAIL No 2½ can 35c

Kraft's Mayonnaise	OR HELLMAN'S	pt jar	39c
Mayonnaise	Fresh, Creamy Hom-de-Lite	qt jar 49c	pt jar 29c
Princess Margarine	Golden ¼'s	2 lbs	41c
Louella Evap. Milk		4 tall cans	49c
Salad Oils	WESSON, MAZOLA OR KRAFT'S	pt bot	35c
Glenside Apple Sauce		2 16-oz cans	25c
Angelfood Mixes	Pillsbury or Betty Crocker	pkg	49c
Ground Black Pepper	Ideal	4-oz can	23c
Diamond Crystal Salt		26-oz pkg	10c
Flako Pie Crust		10-oz pkg	15c

ACME COFFEE PRICES DOWN! Win-Crest lb 79c Asco Coffee lb 83c
IDEAL COFFEE Drip or Regular lb vac can 89c WHY PAY MORE?
Best Value in Town! Ideal Instant Coffee 4-oz jar 89c You won't find better Flavor at any price - - - WHY PAY MORE?

Gold Seal Spaghetti or Macaroni 2 19c 1-lb pkgs 35c
VA. LEE HOT CROSS BUNS pkg 12 35c
SUPREME ENRICHED BREAD large loaf 15c
Louella Sweet Cream Butter ¼'s; lb 67c
Richland Creamery Butter lb 65c

Clubs

SOCIAL EIGHT—The club met in the home of Mrs. Redessa Thomas, 617 Bentalou St. The next session will be with Mrs. Mabel Lawson.

The club has as president, Mrs. Julia Townsend of 1305 Longwood St.

GUIDING LIGHT—Plans for a trip to Niagara Falls on July 2 were made when the club met with Mrs. Luzetta Gaskins of 310 N. Calhoun St., Tuesday.

SANS SOUCI — Mrs. Myrtle Brown took first prize when the pinochle club was entertained, Tuesday, by Mrs Tillie Vincent of 1606 Vincent St. Second prize went to Mrs. Bettye Whyte and third to Miss Avis Smith.

20TH CENTURY DEBS — On Monday evening, the club met with Mrs. Delores Woods, 2616 Lauretta Ave. Final plans were made for a supper party to be given tonight (Friday) at 2201 Westwood Ave. Cards followed the business session.

Attending the meeting were: Mrs. Rosetta Johnson, Mrs. Helen Edwards, Mrs. Coretha Jones, Miss Virginia Styles and Miss Lagretta Brown.

PHI DELTA KAPA—Gamma chapter of the national sorority of Phi Delta Kappa is sponsoring a fashion-show extravaganza tonight (Friday) at 8:30 at the Coliseum.

The entire proceeds will be donated to the children's ward of Crownsville Hospital. Fashions will be shown by the Charm Center. Sustaining music will be provided by Henry Baker's orchestra. Andre King will present his mambo dancers. Special music feature will include music of the Baltimore Boys' Choir and the Baltimore Boys' Cubanos.

PINK RIBBON—The club met with Mrs. Arthur Chisley of 1809 Thomas Ave. Plans were completed for the anniversary program to be held at Mt. Pisgah Church, Fulton and Riggs Ave., Sunday.

ALTA VISTA—The club met at the home of Mrs. Sammie Curtis on Tuesday.

Members attending were: Mesdames Lottie Owens, president: Mabel Isabelle, secretary; Isabelle, Bonny Chase; Mrs. Mabel Chase. James Mills, Mrs. Carrie Mills.

Prizes went to Mrs. Isabelle, Mr. Isabelle and Mrs. Owens. The next meeting will be with Mrs. Isabelle at 1332 N. Fulton Ave.

WILLING WORKERS—of the Leadenhall Baptist Church, met recently at the church, and completed plans for the celebration of the club's 20th anniversary on Sunday, at 3 p.m. at the church.

Mrs. Rena Turner is president.

FOR THE BEST
● Chickens - Ducks
● Turkeys - Capons
● Geese . . . .
Shop at the
NORTH AVENUE MARKET
North — Maryland — Twentieth — Charles
Open Daily till 6 — Wed. till 1
Free Parking on Twentieth St. Between Howard and Maryland And Charles and St. Paul

FLAT WORK
Laundered by Yale is TERRIFIC!
We do sheets, pillow slips, tablecloths so WONDERFULLY and return them white as the driven snow. They smell so CLEAN and good!
YALE Laundry WIlkens 5-6900

Miss Green dinner hostess

Miss Madie Green of 3229 Belmont Ave., gave a buffet dinner at the home of Mr. and Mrs. Curlee Marshall, 701 N. Appleton St., recently.

Her guests were:

Mrs. Grace Turner, Mrs. Bessie Lewis, Mrs. Violeta Neal, Mr. Perry Green, Mr. and Mrs. Austin, Mr. Olie Wicks, Mr. George Johnson, Mrs. Anita Clark, Mrs. Katie Griffin;

Mr. and Mrs. James Mitchell, Mr. and Mrs. Gilmore Green, Mr. and Mrs. Reddick, Mr. and Mrs. Winston Jackson, Mr. and Mrs. Rufus Stokes, Mr. James Harrison;

Mrs. Raye Robinson, Miss Rachel Willoughly, Mr. and Mrs. Melvin Keen, Mr. and Mrs. Ben Keen, Mrs. Lillian Robinson, Mr. and Mrs. James Opher, Mr. and Mrs. James Wilson, Mr. and Mrs. Prettyman;

Mr. and Mrs. John Gray, Mrs. Rosalie Currie, Mrs. Sarah Miles, Mr. Frank Travers, Mrs. Florence Madden, Mr. and Mrs. Johnson, James Mingee, Mrs. Viola Broxton, Mrs. Alice Curtis, Mr. James Hayward, Mr. Carrol, Mr. and Mrs. King, Mr. and Mrs. Raney, Charlie Neal and Miss Rosetta Raney.

PATRICIA A. MALLOY, daughter of Mr. and Mrs. George C. Malloy of 2720 Baker St. celebrated her second birthday at a party, recently.

Mrs. Harmon leads drive

Mrs. Marguerite Harmon, who has brought in 29 memberships, is the individual leader in the membership enrollment drive, this week.

Of the leaders, Mrs. Ellen Fisher reported 63 junior memberships, Mrs. Patricia Taylor, 46 adult memberships and Mrs. Harmon, 41 adult memberships.

Other leaders' reports show: Mrs. Beatrice Hall, 37; Miss Patricia Holloway, 29; Mrs. Lillian Watty, 26; Mrs. Hazel Barrett, 25; Mrs. Daisy B. Jones, 24; Mrs. Mabel Frisby, 24; Mrs. Virginia L. Brown, 23;

Miss E. Estelle Thomas, 23; Mrs. Thelma Ashe, 22; Mrs. Audrey Butler 21.

The individual bringing in the highest number of memberships to date is Mrs. Marguerite Harmon, who has brought in 29 memberships.

LEE C. WADE MARRIED

A ceremony in Elkton, Md., united Miss Susie Hamilton, 28, and Lee C. Wade, 34, divorced, both of this city.

Senoras fete mates at party

The Las Senoras-Senorita savings club gave a party on Saturday-last, for their husbands.

The party was held in the clubroom at the house of Mrs. Gloria Stokes.

Members include:

Miss Lillian Ross, Mrs. Lillian Slade, Mrs. Audrey Davis, Mrs. Marie Williams, Mrs. Willie Knight, Mrs. Gloria Stokes; Mrs. S. G. Forehand, president; and Mrs. Geraldine Jenkins.

Patricia A. Malloy celebrates birthday

Patricia A. Malloy, daughter of Mr. and Mrs. George C. Malloy of 2720 Baker St., celebrated her second birthday at a party on January 16.

Guests included Genecaral McCain, Joanie Fowlkes, Woody Hall, Annette Smith, Belinda Smith, Carnel Milburn, and Patricia Hall.

Douglass Class of 45 dances at Moulin Rouge

The Douglass High School February Class of 1945 marked its tenth anniversary on Friday night with a dance held at the Moulin Rouge Ballroom. Present for the celebration were:

Mesdames Alice B. Bevans, Doris Johnson Street, Geraldine R. Johnson, Cecelia Scott, Mabel Hull, Floried S. Parks, Bernadine B. Johnson, Mary J. Brown, Sylvia C. Stafford, Katherine F. Shaultz, Mamie E. Dowell, Anna S. Conley, Leona Evans, Ruth Blandon, Margaret W. Campbell, Georgine Edgerton, Dolores C. Reynolds, Lucy T. Doram.

Misses Harryette Phillips, Harriet Page, Ruth Taylor, Vivian Randall, Judith Edwards, Ellen B. Bowen.

Messrs. Arthur Scribner, Cleo Grant, Theodore Press and William L. Ames.

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GUESTS INCLUDED:

Mr. and Mrs. William Maynor, John Davis, Robert M. Rea, Simon Merritt, Joseph Goldman, William Smith, Charles S. Grass, Earl Shorter, George Calona, James Gilbert, John Henson, Milton R. Brown, Clarence Johnson, James Thomas, Everett Ross, Thomas A. Jefferson, Albert Cheeks, Henry Palmer, James K. Dorsey, Alfred Reddicks, Jay C. Montgomery, Jerome Sterrette, Joseph E. Evans, Sherman Lewis, Gilbert Stafford.

Bernard Smith Charles Harris, Lawrence Strickland, A. Bakamon, William Turner, George F. Faulkner, Harry L. Reynolds, Arthur J. Payne, Ralph Doram, Roy Doram.

Mesdames Roger Bowie, Verna B. Ames, Hortense Press, Annette Green, Delores Green, Jessie Warrington, Pauline Stubbs, Ruth Collis, Bernice Watts, Gracie Allen, Melvia Miles, Jesse Benns, Alice Benns, Edna Cox, Julia Dorsey, Elizabeth Jackson, Marion Graham, Bettye Rieves, Maude Parker, Geraldine Hawkins, Violette Jones.

MISSES Catherine Jones, Delores S. Glasgow, Dorothy Oliver, Mildred Gough, Victorine Wilson, Helen Goodwin, Sara M. Johnson, Ann Ruggar, Juenite Sheppard, Susie Harding, Barbara Matthews, Edith L. Payne, Joan Terrell, Evelyn Barnes, Primelee Griffin, Mamie Kent, Phyllis Rice, Marie Merrick, Essie M. Nerrick, Hester Brown, Louise Warren, Florence Reed, Estelle Busey, Delores Clark.

Messrs. Spurgeon Reynolds, Joseph Edgerton, Henry Evans, Melvin Dowell, Elzie Street, Clarence Glasgow, Alfred Meyers, Howard Webster, James Brown, Lero A. Green, John Butler Sr.; Milton Hawkins, Donald Waugh, Hutzler M. Freeman, Richard Barber, Samuel Harcum, James Edwards, Robert Murdock, Thomas L. Bull, Frank Covert, John Johnson, Eugene Phillips, Lee Banks, Lloyd Bernard, Leon Brown, Samuel Lunn, Lester Davis, Russell Camper Leander J. Street, Wilbert Bevans, Joseph L. Press, Emerson Knox, Nathaniel Giles, O. R. Walker, John Reeder, Albert Johnson.

The class also held services at the Enon Baptist Church on Feb. 20.

CALANTHIAN — The Education Unit, K. of P. met with the president, Mrs. Elizabeth K. McLaren of 2424 Harlem Ave., this week.

The unit recently held a tea to augment its scholarship fund. The scholarship was awarded to Herbert Brown of St. John AME church, a student at Morgan State College.

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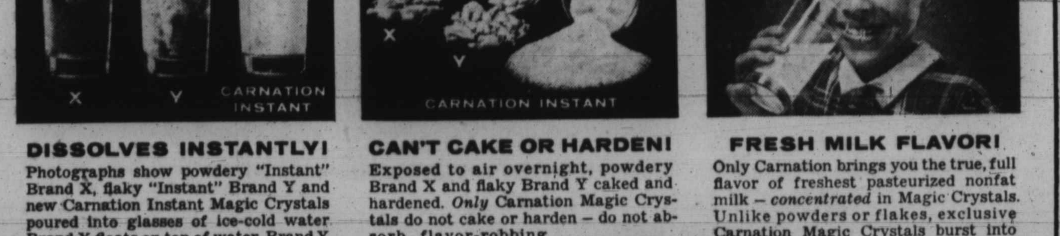
Amazing Milk Discovery!
Carnation Instant
Not like any other
Not a powder, not a flake—only Carnation has Magic Crystals that burst into delicious nonfat milk!

Others claim it...only Magic Crystals can do it...prove it yourself:



DISSOLVES INSTANTLY! Photographs show powdery "Instant" Brand X, flaky "Instant" Brand Y and new Carnation Instant Magic Crystals poured into glasses of ice-cold water. Brand X floats on top of water, Brand Y only partly dissolves. *Only* new Carnation Magic Crystals dissolve instantly and completely.

CAN'T CAKE OR HARDEN! Exposed to air overnight, powdery Brand X and flaky Brand Y caked and hardened. *Only* Carnation Magic Crystals do not cake or harden – do not absorb flavor-robbing moisture—*stay* fresh and free-flowing from first to last!

FRESH MILK FLAVOR! Only Carnation brings you the true, full flavor of freshest pasteurized nonfat milk – *concentrated* in Magic Crystals. Unlike powders or flakes, exclusive Carnation Magic Crystals burst into truly delicious fresh-flavor nonfat milk—*ready to drink immediately!*

All the Protein, Calcium and B-Vitamins of Fresh, Whole Milk!
And you can prepare new Carnation Instant as rich as you wish! A single extra tablespoon of Magic Crystals per glass gives your family 15% *more* of these important values for strong growth, sound teeth and good digestion. And a richer flavor children love. Use Carnation Instant for drinking, over cereals, in cooking. No special recipes needed—just use liquid Carnation Instant in any recipe.

Look for the easy-pour spout
For drinking, cooking, baking—
Save ½ on Milk Bills!
New—from Carnation...World Leader in Evaporated Milk
"from Contented Cows"