We Wives' supper dance is gayest of Valentine fetes

We Wives, who have practically cornered the Valentine Eve entertainment market, with their annual swellicant supper dances, doed it again, in Biddle Hall, Saturday night.

Cocktails (the individual hostesses and their respective husbands holding forth at individual tables) began the evening and there was dancing 'neath gay red and white decor of the ballday motif, during the interim . . . ere they dispensed piping hot platters.

The hostesses, and their husbands, included Messrs. and Mesdames Warren Weaver, Frank Phillips, Sherlock Grinage, Benjamin Foreman, Glen Tarter, Edward Smith, Preston Shaw,

Also Messrs. and Mesdames Walter Dyson, Ichabart Keets, Theodore Hythe, Medford Reynolds, Lawrence Mapp, Tom Hawkins, Leonard Reid, Gaines Lansey; and Mesdames Lillian Ross and Margaret Armstrong. Guests were:

• • •

MESSRS. AND MESDAMES
George Lottier, Wilfred Seabrook, Miss Audrey Hall, Miss Christine Carr, Miss Josephine Lansey, Miss Mary Phillips, Miss Elaine Shaw,

Horace Crocraft, Roscoe Young, Dave Mason, Sgr. James Davis,

Mrs. Ruth White, Misses Faye and Alice Ward of Washington, Bruce Edemy, Payne Taylor;

Messrs. and Mesdames Wilbur Valentine, Stephen Moore, Carl White, Norman Chapman, William Brown, Walter Thomas, Melvin Smith;

Messrs. and Mesdames David Wright, Edward Williams, Granville Hillen, Jesse Hughes, Eugene Byrd, Pennington Mussenden, Leroy Taylor, Rufus Hackkins, John Wood;

Messrs. and Mesdames James Wood, Lester Wallace, Charles Patterson, Myles Harrison, William Grant, Jerome Todd, James Welling, Leonard Walker, Clifton Tarter, Reginald Watts,

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Messrs. and Mesdames Bruce Edemy, Payne Taylor;

Messrs. and Mesdames William Berry, Edward Shipley, Hiram Butler, Charles Brown, Robert McDaniel, Nathaniel Alston, Avon Rawlings, Claude Young, J. Nelson Fortune, William Pinderhughes;

Messrs. and Mesdames Ira Mosely, Simon Carter, Marcus Moore, Jr., Maxwell Chatman, Robert Diggs, Thomas Parker, Howard Collins, Bernard Bell, William Mathews, Rudolph Wheeler,

Messrs. and Mesdames Randolph Tucker, Norville Hunter, William Garner, Paul Chester, William Harris, Clyde Dillard, Archer Lang, Leon Bates, Alfred Thomas, Ronald Rayne, Wilson Henson,

Messrs. and Mesdames Henry Phillips, Melvin Callaman, William Gardiner, Charles Wright, Walter Brown, Samuel Young, William Brown, Josh Kelley, Nathan Pitts, Orris Walker, A. P. Shaw Jr.;

Mrs. Ruth White, Misses Faye and Alice Ward of Washington,

BEAUX ART BALL — Miss Vivian Young, Mrs. Calvin Ashe and Miss Joan Sheppard, left to right, will be among the hostesses at the elaborate Beaux Arts Ball which will be held by the Baltimore Urban League Guild.

—Gadabouting

(Continued from page 11)

address to the Pride of Asbury Park Temple.

Miss Marie K. Matthews of the faculty of School No. 136, was one of four who passed the Archibald Teachers' examinations given recently to several hundred candidates. She's a Coppin Teachers' College graduate.

Glynnia Hill was the recipient of a shower last "warmed" her house at 2564 Harlem Ave., a Friday ago. Louise Lowery and Mary K. Poole were hostesses, with guests including Edythe Smith, Beatrice Hines, Anita Hardy, Evelyn Bostick, John Lowery, Charles Owens and Charles Jones.

Serena Foreham is the new president of the Martiniques.

At a pretty Valentine party given by Charlotte Johnson, the month's hostess, also elected were Naomi Speede vice president; Irene Cooper, secretary; Ruth Fortune, financial secretary; Sue Moore, treasurer; Dorothy L. Davis, business manager; and Alma Lyles, chaplain.

Other members about were Dorothea Foster, Victorine Adams and Wilhelmina Thomas.

Zeta Phi Beta sorors have new officers, also. Recently elected were Beatrice Bayo, basileus; Catherine Banks, grammateus; Mary Hurtt, tamias grammateus; Alice Hall, chaplain; and Jessie Valentine, sergeant - at - arms.

Brothers of Delta Lambda Chapter, Alpha Phi Alpha put their okay on final plans for their annual spring formal during their regular meeting Monday night.

Brother Robert Watts, chairman of the program committee, announced that the affair is to be held at the Famous Ballroom on Easter Monday, April 11.

The program committee has worked out several new touches for the dance this year, Brother Watts revealed. Bids will be in the mail sometime in March.

The Cherry Hill "Marching Mothers" collected $251.45 in the Cherry Hill area for the polio drive. Mrs. Elizabeth Greer was in charge of the drive in that section.

On Saturday night Miss Dukye Wood and Mrs. Ellen Fisher, of Epsilon Sigma Chapter, Delta Sigma Theta Sorority, accompanied by Alexander Malone and Y. Edw Fisher, went over to Washington to attend Beta Sigma's premiere presentation of their sorors, Matividia Dobbs, soprano. The concert was held in the Lisner Auditorium of the Georgetown University.

Miss Dobbs thrilled the capacity filled and appreciative audience with her performance of works by Schubert, Rachmaninoff., G. Rossini and others. She answered many curtain calls doing "Sumertime" and her only spiritual, "City Called Heaven" as encores.

Following the concert a reception was given the artist by sorors of Beta Sigma at the Delta House, National Headquarters.

Receiving with Miss Dobbs were Sorors Lelitia Johnson, administrative assistant; Patricia Roberts, executive director; Dorothy Shaed Proctor, concert president of Beta Sigma Miss Dobbs' sister and father, and Grand President Dorothy Weight who came down from New York for the concert.

In theh quiitt of the cozy quarters of the Chesapeake Club, Friday night, the Que-Etes (wives of Omega men) entertained Dr. and Mrs. Thomas of Bull Neck Road.

Mrs. Augusta Chissell, president of the group, smart in her blue taffeta cocktail dress, expressed the appreciation of the group for the boatride and outing they enjoyed last summer at the Thomas' Dundalk home. Then she presented Mrs. Thomas with a necklace, and the doctor with a pen.

Hostesses for the affair included:

Mesdames Norma Dillard, Randolph, Dorothea Marchant, Vivian Mosely; Dr. Effiatee Payne, and Mesdames Patricia White and Myrtice K. Bennett.

Seen about munching and sipping were:

Bishop and Mrs. Edgar A. Love, Dr. and Mrs. Garland Chissell, Dr. and Mrs. Joseph Thomas, Dr. and Mrs. Donald Brandon, Dr. and Mrs. Roger Williams, Dr. and Mrs. Edward McDaniel, Mr. and Mrs. Charles H. Payne, Mr. and Mrs. John Hampton, Mr. and Mrs George Rosedom, Mr. and Mrs. Dubois Johnson,

Mr. and Mrs. Elmer Patterson, Mr. and Mrs. Leslie Bell, Mr. and Mrs. G. LeRoy Bennett, Mr. and Mrs. Charles Fletcher, Mr. and Mrs. Powell Sheffley, Mr. and Mrs. William Gardner, Mr. and Mrs. Benjamin Whitten, Mr. and Mrs. Chandler Wynn, Mr. and Mrs. Otis Sorow.

Mr. and Mrs. J. B. Jackson, Linwood Koger, Mr. and Mrs. Carl White, Reverend and Mrs. Leonard Anderson, Mr. and Mrs. Christo Waller, Mr. and Mrs. Leroy Clay, Dr. Robert L. Gill, Mr. and Mrs. James Jackson, Mr. and Mrs. Sinclair Swan, and Harold Fowlkes, Mrs. Fowlkes being in as a result of injures from a fall.

BABS — The pinochle club met on Monday evening with Mrs. Mary V, Cole, at 1606 E. Chase St.

Miss Audrey Jackson and Frank Hutchins joined the club. Plans for a supper party on March 5 at 1232 Druid Ave. were made. Mrs. Louise Smith is chairman.

Mrs. Louise Dennis, 55 others honored at Sharp Street Church

Mrs. Louise Dennis, was hailed as "Woman of the Year" at Sharp St Methodist Church Tuesday night during the annual "Stars in My Crown" banquet.

The occasion serves to give credit to members of organizations who have contributed the most toward helping the church during the year.

Mrs. Dennis won her recognition for serving as women's day chairman, during which $3,000 was raised last November.

Two thirds of the money was used to lay a new main floor room. The painting job was done by men volunteers of the church under the direction of Mrs. Sarah Rayne.

Others, beside Mrs. Dennis who were awarded "crowns" during the banquet included:

Mesdames Eva Turner, Carrie Hall, Edna Rawlings, Mamie Hubert, Janie Stevens, Esther Jackson, Leanna Thompson, Geneva Mussenden, Gertrude Johnson;

Also Hester Floyd, Rose Herndon, Martha Henson, Martha Rodgers, Agnes Green, Sarah Rayne, Bernice Dutton, Beatrice Rideout, Agemora Spence, Rebecca Brown, Mary Carpenter, Nellie Sampson, Dorothy Dougherty and the Rev. Mrs. Cercy McIntyre;

Misses Mary Chapman, Juanita Halsey, Gladys Barbour, Carolyn Roberts, Olga Fay Thomas, Maggie Bailey, Louise Holsey;

Also the Rev. J. O. Williams, Henry Sampson, Augustus Holcey, Warren Stanley, William Proctor, James Thomas, Vivian Thomas, Morris Queen, Alexander Brown;

Also Charles Byrd, Milton Stanley, Edward Bradley, Theodore Vaughn, Lawrence Draper, Grafton Moore, John Meeks, Richard Garner, Howard Washington, Ronald Rayne, Leroy Loggins, Wilbert James, Dallas Braclift, Andrew Young Leroy Wantsel and George DeFord.

Chamber music was furnished by Rivers Chambers orchestra. Mrs. Allegra Taylor served as mistress of ceremonies.

Catonsville News

By SAMUEL TORSELL

Funeral services for Irvin Briscoe were held last Friday from the Hemsley Funeral Home with the Rev. C. C. Brown officiating.

The Jackson Johnson Post No. 263 and Ladies Auxiliary of the American Legion, will hold their first spring semi-formal dance at the Monumental Elks Lodge on March 4.

Mrs. Anna Williams is chairman of the program committee, Mrs. Kathleen France, co-chairman. William Foreman is post commander and Cornelia Randell, president.

• • •

CARLA MARIA SMITH was baptized at St. Marks Catholic Church Sunday by Father Joseph Leary. She is the daughter of Mr. and Mrs. Ulysses Smith.

J. Mitchell of 304 Melvin Ave., is ill at Johns Hopkins Hospital.

Mrs. Arvilla Ridgeway, George William Sr., and Charles Green are also ill.

Mr. and Mrs. Remus Bacon returned home this week after visiting George Crawford in Germantown, Pa.; and Mrs. Carrie Walker in Camden, N.J.

Since April 5, 1923, the Crescent Lodge Elks has had 29 related rulers. William C. Jenson is the present ruler.

The name Crescent was selected by Stanley McGill Fields. The lodge was organized by the late Phillip Ray.

By Appointment . .

We are local factory agents for the Rolex and Bucherer watches, world's famous make watches: Longines, Wittnauer, Girard-Perregaux, Omega, Mido Vacheron, Consuentin Bulova & Hamilton. Benrus. Only genuine factory replacement parts used. All work fully guaranteed 1 year.

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One truly time-tested way to help build up youngsters—help 'em fight off colds 'n coughs when they're low in *natural* A&D Vitamins—Scott's Emulsion! It's a "gold mine" of these Vital Elements, energy building oil, and added minerals that help build real resistance and stamina. 148,000,000 bottles used! Get it *today*—to build 'em up!

SCOTT'S EMULSION
NATURAL HIGH ENERGY TONIC

Business, Professional Women plan founders' celebration

Ross Clinchy, director of the Maryland Region of the National Conference of Christians and Jews, was guest speaker on brotherhood at the February meeting of the Baltimore Club of the National Association of Business and Professional Women.

At this meeting plans were completed for the club's third annual cocktail party, Founder's Day and for its first formal dance.

Founder's Day will be celebrated this year with a closed dinner at Coppin State Teachers College on Palm Sunday, at which past presidents of the club will be honored. They include Inez Redmond, Alma F. Redden Daisy B. Jones and Lillian S. Watty. Another honoree will be the club organizer, Hattie A. Tyler, Emma H. Brown is chairman.

• • •

THIS YEAR'S COCKTAIL PARTY, to be held at the Tijuana April 17, will initiate local scholarship awards. Junaita A. Young is chairman. Fannie R. Glasco — in chairman of the dance committee. Margaret Johnson, president, attended the winter executive session of the National Association in New Haven, Ct. and the Crystal Ball given by the Philadelphia Club last Friday.

Hostesses at the February meeting were Edna Rawlings, Margaret Robinson, Alma F. Redden and Inez Redmond.

Clubs

MODERNISTIC—The club had its Pre-Valentine dance on Friday.

Members are:

Mrs. Eugenia Wheeler, Mrs. Carrie Lassister, Mrs. Bernice Pleasant, Mrs. Delnin Brown, Mrs. India Brown, Mrs. Vivian Wrenn, Mrs. Audrey Bowman, Mrs. Jeraldine Ellis, Mrs. Gladys Shiners and James Pleasant, Paul Williams and Alvin M. Shiners.

SANS SOUCI — The pinochle club met on Tuesday with Miss Avis Smith of 2317 Madison Ave. Prizes at cards went to Mrs. Myrtle Brower, Mrs. Margaret Johns and Mrs. Isabella Jackson.

ARBOR VITAE — The savings club met with Mrs. Susie Graham, 522 Robert St., this week, and completed plans for a supper party.

Attending were Mesdames Maud Capers, Bessie Simms, Clara Stanley, Fletia Mills, Lillian Gaskins and Corrine Seals.

PYTHIAN — The social club met Sunday in the home of Mrs. Estelle Bennett.

Attending the session Mesdames Anna Taylor, Alma Land, Edith Dyson, Florence Diggs, Edith Brown, Mary Carroll; J. W. Williams, Miss Edna Beckett, Mr. Ray H. Lewis, Mrs. Mary Ruffin and Miss Mildred Beans.

BLUE RIBBON — Mrs. Ida Lackland was hostess to the club at her home, 1130 Woodyear St., Tuesday evening.

Officers elected were:

Mrs. G. V. Cox, president; Mrs. Margie Brown, financial secretary; Lonnie Cox, recording secretary; Mrs. Letitia Brown, chaplain; Mrs. Julia Palmer, treasurer; Miss Lucy Fauntleroy, chairman of the sinking fund committee; and Mrs. Lackland, business manager;

Miss Mabel Walker, marshal; James Lee, sergeant-at-arms Miss Eppie Robinson, assistant business manager; Mrs. Rosie Tuggle, editor; Miss Betty Heady assistant editor; Miss Ellen Johnson chairman of the sick committee; Miss Carrie Mc Alister, social chairman.

The next meeting will be with Mrs. McAlister at 722 Poplar Grove St.

UNITY — The vacation savings club met on Monday at 1136 Mosher St. Mrs. Henrietta Locks is president of the club and other officers include Mrs. Cora Branch, secretary; and John Branch, business manager.

Glazed peaches

It's as easy as opening a can of cling peach halves to produce this versatile recipe for "Easy Glazed Peaches."

Sunny canned cling peach halves are simmered in a rich sugar syrup with frequent bastings to insure their elegant appearance. Delicious when served warm alone, or on squares of plain cake. You'll enjoy them with French toast or waffles or as a meat accompaniment, too.

• • •

EASY GLAZED PEACHES are made with 8 canned cling peach halves, ½ cup syrup from peaches, ¼ cup granulated sugar, ¼ cup brown sugar (packed), and 2 tablespoons butter or margarine.

Drain peaches. Combine syrup, sugars and butter, and heat to bbiling. Add peaches. Reduce heat to moderate and simmer about 30 minutes, basting peaches frequently.

Makes 8 servings.

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VOTE FOR
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Democratic Candidate for
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By Auth. Stanley S. Weiner

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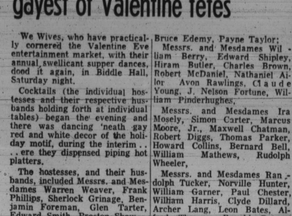

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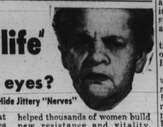

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Terrible, stinging, aching Bunion pain relieved! Ugly, swollen Bunion reduced to normal size almost before you know it. Fairyfoot Bunion Reducer is extra-safe, extra-economical, extra-easy quick. Write today for FREE SAMPLE. A post card will do.
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Is that "change of life" look in your eyes?

You Need More Than Make-Up To Hide Jittery "Nerves"

Can everyone see from that nervous, jittery look in your eyes that you are suffering "change-of-life" misery? Sure, make-up may help some, yet it can't take the pain and nervousness out-of your eyes. But Cardui often does. A little Cardui each day has helped thousands of women build new resistance and vitality, changing dark months and years to brighter, happier times. So let Cardui help you look, relax and sleep better. Get Cardui "insurance" from your dealer today. (Say: "card-goo-eye").

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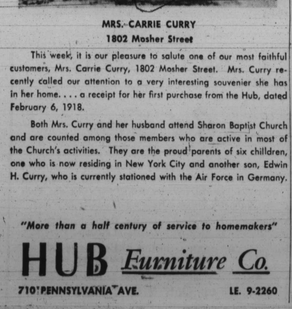

MRS. CARRIE CURRY
1802 Mosher Street

This week, it is our pleasure to salute one of our most faithful customers, Mrs. Carrie Curry, 1802 Mosher Street. Mrs. Curry recently called our attention to a very interesting souvenier she has in her home. . . . a receipt for her first purchase from the Hub, dated February 6, 1918.

Both Mrs. Curry and her husband attend Sharon Baptist Church and are counted among those members who are active in most of the Church's activities. They are the proud parents of six children, one who is now residing in New York City and another son, Edwin H. Curry, who is currently stationed with the Air Force in Germany.

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Ham A La King in toast cups deluxe way to use leftovers

Ham A La King in toast cups is not only a budget aid but a deluxe way to use the ends of that baked ham.

To make the recipe you will need 3 tablespoons butter, 1 tablespoon diced onion, ½ teaspoon salt, ¼ teaspoon pepper, 4 tablespoons flour, 2½ cups milk, 1 cup diced cooked celery; 2 cups julienned cooked ham, 4 sliced hard - cooked eggs, and ½ teaspoon Worcestershire sauce.

• • •

Melt Butter, add onion and cook until tender over low heat, while stirring. Add seasonings and flour blend. Add milk and cook until thickened, stirring constantly. Add celery, ham, sliced eggs and Worcestershire sauce, reserving a few egg slices to garnish top. Heat and serve in hot toast cups. Serves 6.

• • •

TOAST CUPS require 6 thin slices bread, and 3 tablespoons melted butter.

Remove crusts from bread slices. Brush both sides of each slice with melted butter.

Press into six, 3-inch muffin pans with 2 points each side. Bake in a moderately hot oven, 375 degrees F., for 12 minutes until lightly browned.

Banana bread

Here's a quick bread that gets a welcome whether it's served for breakfast, luncheon or dinner. "Date Banana Bread." It's joy to find fresh California dates in the markets now in peak-a-boo cellophane packages so you can see what you're buying.

It's joy, too, to find these dates are smooth, easy to handle and not sticky like the imported variety.

• • •

DATE BANANA BREAD requires one cup fresh California dates, ½ cup walnuts, ¼ cup shortening, ½ cup granulated sugar, 1 egg, ¾ cup mashed banana pulp (about 2 bananas), 1/3 cup milk, 2 cups sifted all-purpose flour, 2½ teaspoons baking powder, and 1 teaspoon salt.

Pit and slice dates; chop walnuts. Cream shortening and sugar until fluffy. Add egg, banana pulp and milk. Beat until well blended. Sift flour, baking powder and salt into creamed mixture. Mix to a smooth batter.

Stir in dates and nuts. Turn into a greased and floured loaf pan (9 x 5 x 3 inches). Bake in a moderate oven (350 degrees F.) 55 to 60 minutes. Cool thoroughly before slicing.

Makes one loaf.

Virginia gives aid to 608 students in '54

RICHMOND, Va. (ANP)—With the state of Virginia financing the move, 608 colored students attended 60 out - of - state universities last year at a cost of $10,737 State Budget Director J. H. Bradford, reports.

Through the same graduate aid fund, 452 students in 46 out-of-state schools received educational assistance in 1953 at a cost of $149,000.

HAM A LA KING in attractive toast cups makes a main dish that will rate being served at a buffet dinner for "company." The generous amount of milk and hard-cooked eggs combined with ham make this recipe a substantial protein dish.

COOKING FUN

Oranges are popular all the year round, but it is in the winter when there is less fresh fruit at height of season, that the orange really comes into its own.

The refreshing golden fruit brings a cheerful note to mid-winter meals. On the breakfast table, freshly squeezed and icy cold, it is a satisfying and nutritious starter for the day. The nutrition - conscious mother makes the frosty glass of orange juice a routine breakfast drink in order to assure her family of their daily requirements of vitamin C (Ascorbic acid).

Oranges should not be limited to the breakfast table, however. The whole orange is extremely valuable to us, nutritionally. The pulp of the orange and the delicate membrane surrounding the individual cells of the meat contain substances known as bioflavonoids. These bioflavonoids work with and increase the effectiveness of ascorbic acid. As a result, when you eat the whole orange you get more value out of the fruit's vitamin C content.

Fortunately, the orange is an adaptable fruit. There are many ways the whole orange can be offered at lunch and dinner as well as breakfast and in between meals also. It is delicately sweet flavor and pleasant consistency blends well with head lettuce and other salad greens. In seafood salads it adds the zest and sparkle that is sometimes lacking in the bland flavors of fish.

As a flovoring in puddings, oranges are universally popular. When serving an orange pudding, be sure to garnish it with whole orange sections so that the pulp will be consumed. The same should be done with pies and cakes.

The test kitchen of the United Fresh Fruit and Vegetable Association has worked out these wholesome ways of serving this ever - popular fruit to brighten winter meals.

• • •

FOR FRESH Orange Sponge, use 3 packages unflavored gelatine, ¾ cup fresh orange juice, ½ cup sugar, ¾ cups fresh orange juice, 2 tablespoons fresh lemon juice, 1½ teaspoons grated orange rind, 2 teaspoons grated lemon rind, teaspoon salt, 1 cup diced fresh oranges, 3 egg whites, beaten, 8 fresh whole orange sections, and fresh mint leaves and red cherry for garnish.

Soften gelatine in the ¾ cup orange juice. Heat over hot water to dissolve. Stir in ¼ cup of the sugar, remaining orange juice, lemon juice, orange and lemon rind and salt. Chill until the mixture begins to thicken. Fold in diced oranges.

In the meantime, gradually beat remaining sugar into stiffly beaten egg whites, and fold into the orange mixture. Turn into a 7-cup gelatine mold with bottom previously lined as desired with whole orange sections. Chill until ready to serve. Unmold onto serving plate. Garnish with additional fresh orange sections, fresh mint leaves and a red cherry. Serve as dessert. Yield: 8 servings.

LOW CALORIE orange salad dressing: ¾ cup fresh unstrained orange juice, 1/3 cup fresh unstrained grapefruit juice, 1½ tablespoons fresh lemon juice, and ½ teaspoon salt, ½ teaspoon paprika, ¾ teaspoon powdered dry mustard, 1/16 teaspoon ground cayenne pepper.

Thoroughly mix all ingredients together. Chill. Serve over mixed salad greens or fruit salad. Yield: 1 cup.

• • •

SALADS USING fresh oranges may be made every month of the year. The flavor and color blends amazingly well with most of the other fresh fruits, many fresh vegetables, seafood, poultry, ham and pork. Many of these salads may replace desserts. Here are just a few suggested combinations:

1. Fresh orange slices or sections on a bed of watercress or lettuce.

2. Fresh orange slices or sections with avocados.

3. Fresh orange slices or sections with other fresh fruits such as, grapes, apples, bananas, grapefruit, pears, apricots, blueberries, plums, nectarines, pineapple, or cherries.

4. Fresh orange slices or sections with many fresh vegetables such as grated carrots, shredded cabbage, sliced chinese cabbage, diced celery, onion rings, sliced tomatoes, shredded beets or sliced cucumbers.

5. Fresh orange slices or sections with seafood such as, shrimp, crab meat or lobster.

6. Fresh orange slices or sections with diced cold chicken, turkey, duck or goose.

7. Fresh orange slices or sections with cold diced ham or pork.

8. Fresh orange slices or sections with grated fresh coconut.

Remember when you were a child and you used to suck oranges? Modern kids would enjoy it just as much! In case you've forgotten cut a small hole in the bud end of the orange. Force a cube of sugar into the hole and let the kids suck away. It's good for them — and it's such fun.

A ready-baked sponge cake makes a gourmet dessert when it is made into a sponge cake by adding fresh orange sections and sweetened sour cream. Garnish with grated orange rind.

Use your favorite baking powder biscuit recipe. Cut out as usual. Place a lump of sugar into the center of each biscuit. Teaspoon grated rind and 1 tablespoon fresh orange juice. Bake as usual. M-m-m. good!

Acme Super Markets
will be Closed Tuesday
Feb. 22nd, Washington's Birthday

Glenside Apple Sauce	2 16-oz cans	25¢
Green Giant Peas	2 17-oz cans	37¢
Niblets Golden Corn	2 cans	29¢
Ideal Fla. Orange Juice	2 46-oz cans	49¢
Kraft's Mayonnaise or Hellmann's	pt jar	39¢
Hom-de-Lite Mayonnaise	pt jar	29¢
Gold Medal Flour or Pillsbury	5 lb bag	53¢
Gold Seal Flour	10 lb bag	85¢
Libby's Tomato Juice	5 lb bag	42¢
Ideal Sauer Kraut	2 29-oz cans	29¢
Ground Black Pepper Ideal	4-oz can	23¢
Heinz Ketchup Enter the Contest	2 14-oz bots	47¢
Dinty Moore Beef Stew	24-oz can	37¢
Spam, Prem or Treet	12-oz can	39¢
Princess Enriched Margarine	2 lbs	41¢

OUR COFFEE DOWN AGAIN
Win-Crest lb 79¢ | Asco lb 83¢ | Ideal lb can 89¢
Rinso White Soap Jac pkg 29¢ | Giant pkg 58¢
Colo-Soft Tissue Swanee 4 rolls 45¢

Special! Ideal Instant Coffee 4-oz jar only 89¢
Why Pay More?
Ideal Fancy Fla. Grapefruit Juice 2 46-oz cans 39¢
Glenside Cal. Bartlett PEARS 3 large No 2½ cans $1.00

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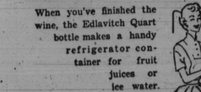
Everyone has a sweet tooth. That's why everyone loves the flavor of Edlavitch Kosher wine. Made the slow, old-timey way that brings out the true, *sweet* flavor of the *choicest* Concord or Malaga grapes. In regular fifths or the specially designed quart bottle, at your favorite beverage store.

EDLAVITCH NEW YORK STATE KOSHER WINE

When you've finished the wine, the Edlavitch Quart bottle makes a handy refrigerator container for fruit juices or ice water.



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And a bit of quick energy, too!"

Four generations have made Coca-Cola by far the most asked-for soft drink in the world.

Yes, ice-cold Coke has a wonderful way of giving you satisfying refreshment — renewing your energy for busy hours ahead. And Coke has no more calories than half an average, juicy grapefruit. Have a Coke.

DRINK Coca-Cola

CELEBRATING OUR 50th ANNIVERSARY YEAR

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

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French have a way with veal

The French do wonderful things with veal. They enhance the meat's own bland flavor with harmonious tastes subtly blended in during the cooking process. They dress it up with luscious sauces and serve it looking almost too good to eat. Not quite, though, for nobody could resist the combined aroma of Veal Madeleine and steaming coffee inviting them to the dinner table.

Good as it is, Veal Madeleine is not difficult to prepare. You just take a thick veal steak, pan brown it, smother it with golden brown soft fried onions, simmer it in a little water until it's tender.

When you set it in a bed of noodles that have been buttered paprika'd and sprinkled with almonds and poppy seeds. The steaming platter is served with a separate sauce made from the pan-juices, thickened and spiced with sour cream, herbs and wine.

To round out a wonderful meal, serve little hot biscuits, a tossed salad and brimming cups of fragrant coffee. If you wish, a very simple dessert may accompany the "coffee after" to make the "coffee the will."

We think you'll agree with us that Veal Madeleine, a French contribution to veal cookery, deserves a place alongside Veal and the Hungarian Veal Paprika.

• • •

VEAL MADELIENE requires 1½ cup flour, 1 tablespoon paprika, 1 teaspoon salt, 1 veal steak, 1¼ inches thick, 3 medium onions, sliced thin, 3 tablespoons fat, 1 cup water, 1 cup sour cream, 2 tablespoons dry sherry, and ¼ teaspoon oregano.

Combine flour, paprika and salt. Dredge veal thoroughly in this mixture. Cook onions in fat over low heat until soft and golden brown. Remove from pan. Brown veal well on both sides in pan in which onions were cooked. Place onions on veal.

Add any remaining flour mixture to pan, with water. Cover and simmer until veal is tender, about 1 hour. Remove veal and onions to platter and surround with Almond Noodles. Garnish with sliced stuffed olives if desired. Keep warm. Add cream, sherry and oregano to pan and stir to blend. Heat to serving temperature. Serve separately.

Pumpkin pie

Here's a "tre tel" variation of pumpkin pie! Buttery, toasted ground almonds in honey and cream are blended and spread over slightly warm pie. "Almond Pumpkin Pie" is sure to be a favorite, and with canned pumpkin you can enjoy it often.

FOR ALMOND Pumpkin Pie you will need 1¼ cups canned or cooked pumpkin, ½ cup granulated sugar, ¼ cup light brown sugar, ½ cup light molasses, 1 teaspoon cinnamon; ¼ teaspoon ginger ¼ teaspoon cloves, ½ teaspoon salt, 2 eggs, 1 cups milk, and pastry for single 9-inch crust.

The topping requires: 1 cup ground roasted blanched almonds, 2 tablespoons honey, pan-juices, thickened and spiced with sour cream, herbs and wine.

TOPPING: Blend all ingredients together Makes 1 (9-inch) pie.

Smart New Way to Serve a Fine Old Dish... Chittlins'!

KREY CHITTERLINGS

Cooked in their own juices ... full of flavor and ready to eat!

Watch the smiles when they taste the zesty goodness of choice chittlin's, ready-cooked the Krey way with all the flavor sealed in...and *no odor!* Easily the most delicious dish ever set before a hungry family. Get Krey Chitterlings today for dinner tonight!

KREY ..."rykynes with my"

Quality Midwestern Meat Products Since 1888
KREY PACKING CO., ST. LOUIS 7, MO.

Carey St. Boys hold meeting

The Carey St. Boys Club held its meeting on Feb. 10 at the home of James T. Conway, the president, at 628 N. Carey St.

Each member read a Psalm, William Davis read 1st Psalm, Jerry Ford read 23rd Psalm, Bobby Davis 24th, Psalm, Robert Lee McLillem 46th Psalm, James T. Conway 100th Psalm, James Bales, 95th Psalm, Samuel Davis 103rd Psalm and Edward Opher the 27th Psalm.

Mrs. Mary Conway is sponsor.

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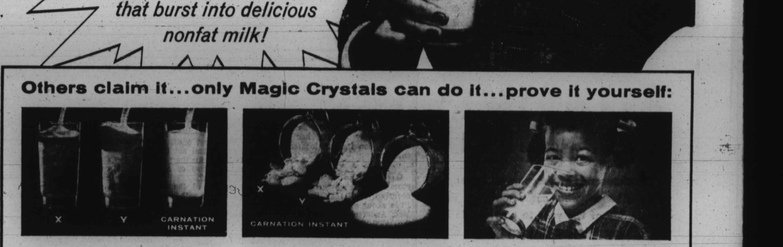

DISSOLVES INSTANTLY!
Photographs show powdery "Instant" Brand X, flaky "Instant" Brand Y and new Carnation Instant Magic Crystals poured into glasses of ice-cold water. Brand X floats