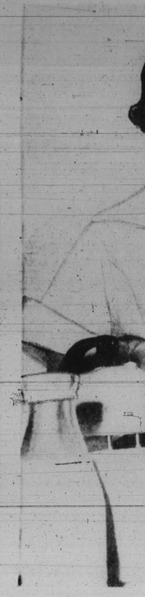
It takes only a jiffy to make Mrs. Holloman's fine cup cakes



MRS. J. L. S. HOLLOMAN

By PEARLIE COX

WASHINGTON

Give Mrs. J. L. S. Holloman a spare moment and she'll bake a cake.

Nor will she bake one cake, or two, but dozens. For you see, Mrs. Holloman's cakes are not the big ones that must be cut, or the thin little cookies that you down in one gulp. They're the grand in-betweeners we call cup cakes.

And what an expert Mrs. Holloman is in baking her favorite dainty!

And why not, pray? Hasn't she made cup cakes for years?

Nobody loves cup cakes, you know, more than school boys and girls, unless it's her husband, the Rev. J. L. S. Holloman, who has been connected with schools for ever so long having served as president of the Washington Baptist Seminary since its organization, 25 years ago. And you can tell that he fancies the cakes just by mere his pomnadge and his so-jolly disposition.

So ever since Mrs. Holloman, smart young Hampton graduate, married the popular minister, cup cake-making has had a big place in her life.

Then her babies came, each one proving a student true. And there's no doubt about it: Mama Holloman's cakes played their part in helping her offspring attain the high places they hold today.

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HER CHILDREN include Dr. Marjorie Parker, associate professor at Monroe Laboratory School (Miner Teachers College); Mrs. Carolyn Tyron, principal of River Terrace School; Mrs. Jessie Jackson, teacher at Spingarn High School; Dr. J. L. S. Holloman Jr., New York City physician and husband of the concert singer, Charlotte Wesley; and Miss Grace Holloman, teacher at Cardozo High School.

And although the Holloman children gained high places here and there, they never lost their love for mother's cup cakes.

Then the grandchildren came, six to be exact: Jason Holloman Parker and Barrington D. Parker Jr. Otis Troupe Jr. Welford Jackson Jr., Wilbur Jackson and Charlotte Wesley Holloman.

So more and more cup cakes had to be made of course. Not only because there were six more Hollomans all with cup cake appetites, but because ever so often, with all of her daughters teaching, Mama Holloman's job was baby-sitting.

Today when Hollohans gather at the minister's P Street home, and a grandchild says "Mama" and his own mother answers, he'll say, "I don mean you, I'm calling Mama Holloman for another cup cake."

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YOU'RE WONDERING perhaps how the Charlottesville, Virginia-born Mrs. Holloman (North Carolina teacher, and a resident of Washington since 1919, could find the time for so much cup cake-making.

Look at the many ways in which she has served this community.

She is past president of the Interdenominational Council of Ministers' Wives, past president of the Baptist Ministers' Wives' Association, past chairman of the Student Aid Committee, PTA's (USCS, Public Schools) and past matron of Datcher chapter, Order of the Eastern Stars.

Also among Mrs. Holloman's current positions are president of the Nurses Unit, Second Baptist Church of which the Rev. Mr. Holloman is pastor, chairman of the program committee of the Ministers' Wives' Council, treasurer of "Sigma Shadows" (wives of Phi Beta Sigma Fraternity members); and assistant secretary of the Past Matrons' Club of Datcher Chapter OES.

HERE'S WHAT it takes to make those delicious cup cakes:

One cup butter, two cups sugar, three eggs, 4 cups sifted all-purpose flour, 4 teaspoons baking powder, 1 teaspoon vanilla or lemon extract, one and one-third cups milk, and a pinch of salt.

And if you'd like 'em to taste like the J. L. S. Holloman brand, add eggs (whole), stir well. Add dry ingredients sifted together. Add milk with flavoring.

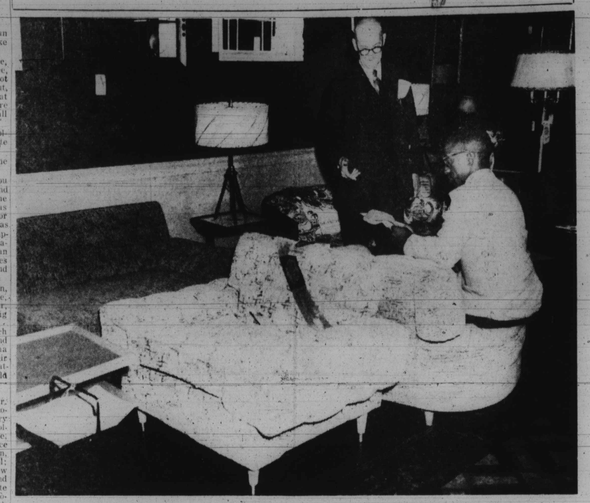
Pour batter into greased, floured muffin pans.

Bake in oven 325 degrees F. for 20 to 25 minutes.

Turn on cake rack to cool. (Icing optional).

FOR WOMEN ONLY

Food, Beauty garden, career tips for home makers



AT FOUR BESCHE BROTHERS Furniture Store in Baltimore, customers may indulge their individual tastes in color and material in upholstered pieces. Here Antone Besche, senior partner, discusses decoration with Francis W. Green, AFRO-AMERICAN advertising salesman.

Four Besche's has all but the bride

By LULA JONES GARRETT

The Four Besche Brothers Furniture Company, in Baltimore has a slogan, "You furnish the bride; we'll furnish the rest!"

But the company goes still further. After the nest is set up, Four Besche Brothers is all prepared to provide for the kiddies and to keep dad contentedly at home in an interesting and well-equipped work shop.

This week, the AFRO-AMERICAN visited the company's large store at 1041-49 Light St. We were amazed at the vastness of the plant and the variety of goods.

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NEEDLESS TO SAY there is a full line of furniture, to meet all tastes, from traditional to modern. But what interests home makers more is that the Four Besche Brothers offer a full range in all price categories.

For instance, the senior partner, Mr. Antone Besche, told us that a young couple, with excellent taste, can have an apartment of three rooms furnished for from $500 to $1,000, with which they will be highly pleased. Of course, they may spend from $1,500 to $1,800, if they wish. Or, if they are especially economical, may have a highly livable place for as low as $375.

Four Besche Brothers have a unique financing plan, also. The budget is worked out with the customer, with his terms being accepted, if reasonable. Interest charges are the same as other stores.

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IN ADDITION TO furniture, the company carries kitchen and laundry equipment, from cooking utensils to sinks, stoves, refrigerators and freezers. Last year, they even filled a customer's order for a coal stove . . . though of course, their general line is in gas and electric ranges. There are all kinds of electrical equipment, from coffee makers to rotisseries.

Accessories are plentiful and include lamps and shades of all descriptions.

I mentioned hobbies for dad, above. This brings me to speak of the "Do-It-Yourself" section, where a complete line of tools, saws, etc., are featured. The company carried the noted Black and Decker line, as well as the equally famous Stanley line. A fine home tool kit can be purchased for $25.50 and will add as little as $1 per week.

THE TOY DEPARTMENT at Four Besche Brothers is something to behold. From bicycles to toy pianos, the department is equipped to delight your child, from one to 18, come Christmas tide.

Add to this, special services which include drapery making, slip covering, upholstering, etc., and you can see that for home needs, you can spend a few hours at Four Besche Brothers, and save time, money and energy.

Mrs. Besche sent a special invitation to our readers. He will gladly open an account for you, he says, and guarantee that your transaction one-satisfactory, or adjustments will be made.

WOMEN AND WHEELS:

Learning to drive should not be a family matter

By MARY LOU CHAPMAN

If you are thinking of learning how to drive, avoid your husband as a teacher. That goes for Dad and Brother Bill, too.

A friend of the family would be much better than a relative.

Ideally, you should go to a qualified driver-training school. Unless your husband, brother or father is just naturally a good teacher, he is apt to make you feel rather stupid as you learn.

("You don't know what NEUTRAL is!")

He is used to seeing his wife, working efficiently around the house and may not understand why she can't pick up driving right off the bat.

He may have forgotten the nervousness and uncertainty that he felt as a beginner. You may become nervous or angry. This reaction has completely destroyed the will of some wives to drive at all. As one wife said: "We always had a squabble after every lesson; so I gave it up to keep peace in the family."

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QUALIFIED TEACHER BEST.

A friend who has a good driving record may be a better choice as an instructor, because he must be more tactful than husband.

But neither a friend, husband nor relative is as good as a qualified instructor for this important reason:

The former are likely to pass on to the learner poor driving habits of their own. This may be unintentional, of course. But drivers—even good ones — are likely to have their personal driving habits which would be better left untaught to others. Here are a few of them:

"Creeping through" at stop streets instead of coming to a full stop. Making a "shoe button" turn (that is before turning right, the driver veers out a little to the left and then turns right). There are almost as many other bad habits as there are drivers.

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BY CONTRAST, the driving school is thoroughly equipped to handle the novice. It teach all the correct procedures, and the instructor will be patient and courteous because that is part of his job. And learning to drive under planned instruction usually turns out to be fun instead of an ordeal.

We recommend organized driver-training courses. Their instructors are carefully chosen for driving ability, calm personality and a good traffic record. They have also been trained in teaching methods.

Dual control cars are used, and only one student is taught at a time.

You can learn to drive either with standard or automatic transmission. After you have gone over, you should be capable of doing a good job of driving.

Commercial driving schools generally charge around $5 an hour. They usually do just have a set number of hours for the course, but let the customer take as many as needed. Eight hours road training is average.

The public high schools offer students driver-training courses during the school year, and adults can register for evening courses.

Classes are divided into groups of twelve—and in general, the real traffic problems are set up and solved. The cars are donated by the various car dealer associations. There is one instructor for the group. The cost of this course is around $2.50, but at present, there is a long-waiting list in most cities.

Turkeys took Wilsons off tenant farm

WILMAR, Tex.—Unlike some turkey farmers who may be worried about the level of feed prices they are paying and the lower prices they are receiving this year for their birds, Mr. and Mrs. Gillespie Wilson of this city, think they will come out all right.

"That's because they grow most of their turkey feed and sell their birds dressed," says Texas State Extension Leader W. C. David in a report to the U. S. Department of Agriculture.

This year the Wilsons have 400 home-fed turkeys. The couple will be busy from now until Thanksgiving, dressing the birds and placing them in a local freezer locker.

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THEY BEGAN raising turkeys 10 years ago, starting out with four turkey hens and a tom. Soon they began buying poults from a hatchery, and gradually increased the size of their flock until it numbered more than 500 head one year. Their average is about 400 birds for the Thanksgiving and Christmas market.

"It was raising turkeys," says Mr. David, "that gave the Wilsons the confidence to quit tenant farming and start buying a place of their own." Now they own 45 acres and rent 75 acres more, mainly for pasture for their turkeys, hogs, and expanding herd of beef cattle.

For a year or two after they started raising turkeys in large numbers, Mr. and Mrs. Wilson bought most of their turkey feed because of their corn yield was so low—hardly enough for their weaksloat and few head of hogs. Then their county agent, S. E. Chase, showed them how to increase their yields by applying sound soil and water conservation practices. He even helped them build terraces and got them started with winter cover crops.

"Our land isn't washing and blowing away anymore," says Mr. Wilson. "And our corn yield is up from 10 to 15 bushels per acre to nearly 60, and our cotton yield has about doubled."

With extra corn on hand, they make their own feed mix for their turkeys which also graze over a 15-acre pasture of clovers. "This cuts their feed bill right down," reports Mr. David.

The Wilsons have a son who was an outstanding 4-H'er. He entered college three years ago and plans to be either a county agent or a vocational agriculture teacher. They hope he will find time to do some farming on the side and take over their place one day.

MR. AND MRS. Gillespie Wilson of Welmar, Texas, shown with county agent S. E. Chase, have built a paying 400-bird flock from four turkey hens and a tom. Turkey raising took the Wilsons out of tenant farming and on to their productive plant.

2982
SIZES 12 - 40

2167
SIZES 12 - 40

GAY YOUNG CASUALS — Make this attractive yoke-front dress with convertible or tie collar, flattering flared skirt. Sleeve choice.

No. 2982 is cut in sizes 12, 14, 16, 18, 20, 36, 38, 40. Size 16: short-sleeved version: 3¾ yds. 39-in.

JUST BUTTON the shoulders of the new easy-to-make jumper at right and you'll make style wherever you go! Blouse with boy collar, bow-tie, included.

No. 2167 is cut in sizes 12, 14, 16, 18, 20, 36, 38, 40. Size 16: Jumper, 2⅝ yds. 54-in. Blouse, 2⅝ yds. 35-in.

Send 35 cents for each PATTERN with Name, Address, Style Number and Size. Address PATTERN BUREAU, AFRO-AMERICAN, Box 42, Old Chessed Station, New York 11, N.Y.

Patterns ready to fill orders immediately. For special handling of order via first class mail include an extra 5 cents per pattern.

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JUST OFF the press! Brand new 1954-1955 FALL - WINTER edition of FASHION WORLD. In as well as style forecasts and gifts for the entire family. IN COLOR, you'll find style as well as practical designs. Order your copy now. Price is only 25 cents.

the hip silhouette in our moire

"petticoated puff"

An exciting interpretation of the fashion silhouette from Paris . . . with a mammoth puff-collar to frame a pretty face, and a petticoat-propped whirl skirt to cut a pretty figure. In PINK and BLUE.

Sizes 10 to 18, at a low, low $19.95.

Now Is the Time to Shop Our Store For Your Christmas Gifts

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3121 W. NORTH AVENUE

Open Mon., Thurs., Fri., and Sat., Til 9 P.M.

1954—'55

Artists Concert Series

Sponsored by Epsilon Omega Chapter Alpha Kappa Alpha Sorority

1st Concert

Joint Recital

ETTA MOTEN . . . Movie and Radio Artist Vocalist

LOIS TOWLES . . . . . Concert Pianist

FRIDAY, DECEMBER 10, 1954 — 8 P.M.

2nd Concert

DUKE ELLINGTON'S ORCHESTRA (15 Pieces)

SATURDAY, JANUARY 8, 1954 — 8 P.M.

3rd Concert

SHWARAM and JANAKI . . . Hindu Dancers

Louise Lightfoot . . . . . Narrator

FRIDAY, JANUARY 21, 1955 — 8 P.M.

ALL CONCERTS: Polytechnic High School Auditorium

Admission - Series Tickets - $3.30 Tax Incl.

Mail Order . . . . . 1821 McCulloh St. - 17

Bonney Concert Bureau . . . . . 327 N. Charles St.

Needlecraft News by Nancy Baxter

How many days until Christmas?

To children, it seems like a hundred, but to needleworkers who still have much gift-making to do, there are fewer days than are realized. In order to avoid the frantic Christmas rush, let's concentrate now on our gift projects and finish them before Santa starts his joyous journey.

THE CROCHET HOOK offers unlimited possibilities to those who make their Christmas gifts. If you are planning on a gift for a little Sister or Johnny, you will find that the crochet hook makes its easy for you to make cuddly toys that are loved by the children.

The fashionable friends on your gift list would appreciate any of these handmade items: a sweater blouse, lounging slippers, smart handbag and gloves, lacy-edged handkerchiefs, or a stunning stole.

Delight the homemaker by giving her crocheted place mats, delicate doilies, a dresser scarf, pot holders or a chair set. And how about crocheted neckties for the man in your life? To give a really festive touch to your Christmas gifts use the new orlon yarn with metallic thread, or the mercerized crochet cotton with metallic thread.

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SCRAPS OF YARN that are left over from your gift-making can be used to decorative advantage. Colored yarn in place of ribbon may be tied around small gift packages.

If you make your own Christmas cards, use bits of yarn as a trim. For gay, informal parties, blanket stitch the edges of colored burlap or denim, cut into 12 x 16 inch rectangles, with colored yarn.

HERE'S ONE gift you'll want to make for your favorite youngster. This wide-eyed pup is a lovable toy crocheted of wool or nylon yarn and stuffed with cotton batting.

The printed percale, ruffle-edged bonnet with a large bow makes the toy perfectly irresistible. Full directions for making the dog and hat may be obtained from the Needlework Department of this paper. Please send a stamped, self-dressed envelope and 25c in coin with your request for DOG WITH BONNET, Leaflet No. PC-7941.

Easy Does It

When you're painting chair legs, a good idea is to use an old but clean saucerpan in which to place each leg as you paint or varnish it. The pan will catch any spatters.

Old muffin tins are ideal for storing all manner of screws, nails, brads and tacks. You won't have anything which to open when you want something, and everything will be kept neatly filed.

TILES WILL BE easier to cut if they are warmed by an infrared lamp for a minute or so. Either knife or scissors may be used for the cutting. Asphalt tiles can be softened in the same fashion, but they will require a longer time under the lamp.

Ironing boards, too, should be well-balanced and rigid so they do not collapse in the middle of the ironing operation. Irons should have a metal rest to protect the cover and board from becoming burned.

RECIPE OF THE WEEK

Easy Caramel Frosting

(For 9" cake)

1 cup light brown sugar firmly packed

5 tablespoon evaporated milk (undiluted)

1 tablespoon butter

¼ teaspoon salt

1 teaspoon vanilla

2 2/3 cups sifted confectioners' sugar

In a saucepan mix together brown sugar, milk, butter and salt. Heat to boil, stirring constantly. Cook 2 min. Add vanilla. Add confectioners' sugar about 3 tablespoons at a time, stirring. Beat until smooth and creamy. Makes both filling and frosting for the cake.

CLINTON'S STUDIO

"Photography For All Occasions"

1506 Pennsylvania Ave.

(2nd Floor Suite No. 8)

Phones:

Bus. MA. 3-6533

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W. M. CLINTON, Prop.

"WHO ELSE WANTS TO BE BIG-STRONG-HEALTHY ?"

"Mom wants me to be big 'n strong, so she gives me Scott's every day." Yes, Scott's Emulsion helps youngsters develop a sturdy body, strong bones, sound teeth. It also builds resistance to colds, when they lack enough Vitamins A&D! It's a "gold mine" of natural Vitamins, energy building oil, and added minerals. 144,000,000 bottles used—it must be dependable! Get Scott's today—all druggists.

SCOTT'S EMULSION

NATURAL HIGH ENERGY TONIC

Grahams mark wedding date

Mr. and Mrs. Henry Graham celebrated their 25th wedding anniversary, Sunday, at a dinner party given by Mrs. Adele Proctor of 2348 McCulloh St., sister of Mrs. Graham.

Mr. Graham, a musician of note, is active in the entertaining field. His wife, Mrs. Cleotonia Graham, a former actress, has now retired.

Guests at the party included: Mr. and Mrs. Alvert Wilson of Pleasantville, N.J.; Mr. and Mrs. Clifton Monk, the Rev. Mr. and Mrs. Wilbur Waters, George Foreman, Misses Bettye, Cecelia, Jean and Shirley Noel, Mrs. Mrs. Bill Williams and Miss Yvonne Cole.

WILSON PARK—The savings club met at the home of Mrs. Charles Gaskins, 4416 St. George Ave.

Next meeting will be at the home of Mrs. Thomas Fay, 4452 St. George Ave.

Mrs. Dora Hill, 4508 St. George Ave., is president.

MONDAY EVENING—The savings club met in the home of Mrs. Lucille Jackson, 1809½ Pennsylvania Ave., Monday.

Cards followed the business session, with Mrs. Mary Ruff taking the prize.

Officers of the club are: Mesdames Mattie Johnson, president; Daisy Lewis, secretary; Fannie Wallace, treasurer; Mary Ruff, business manager; Lucille Jackson, assistant manager.

The next meeting will be on Nov. 22, at which time Mrs. Ruff will entertain the group at her home, 1500 McCulloh St.

MR. AND MRS. HENRY GRAHAM observed their 25th wedding anniversary in Baltimore, Friday.

Never considered failure, say Jensons, wed 50 years

Determination at the start to make their marriage a success is credited for the 50-year-union of Mr. and Mrs. William A. Jenson of Catonsville.

Mr. and Mrs. Jenson celebrated their golden wedding anniversary at their home, 124 Winters Lane, Wednesday.

It was fast-talking lively Mrs. Jenson who told of their wedded life. Soft-spoken Mr. Jenson just smiles.

It was evident that her description of her husband was a fitting one. "He's just a big fat old Darling, who often made me ashame of my temper by just putting on his hat and walking out of the room when I flew off," she chuckled. Mr. Jenson weighs 210 pounds.

"He had told me at the beginning that the marriage was for keeps, that there would be no separating and no quarreling. You can't quarrel alone, you know. And if my temper flew up, you can be sure that I became ashamed and was happy to welcome him when he returned. In fact, if he had stayed too long, you can also be sure I would have gone for him," says Mrs. Jenson.

THE JENSONS were 15 years old when they met. They were only slightly older when they became engaged, and were 20 when they were married. She, the former Miss Alice R. Williams, met him in church.

"I have always loved music, though I can't sing a bit. But I was attracted to him, first, because he played the organ beautifully. His father led the choir and he was accompanist."

Mr. and Mrs. Jenson are parents of five children. They are William C. Jenson, Douglass N. Jenson, Mrs. Rheubena Maclin, a beautician of Newark, N.J.; Mrs. Beulah Washington, and Mrs. Esther Young.

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THEY ALSO HAVE five grandchildren, Miss Verdine Washington, who teaches mathematics at the Cherry Hill School; Delano Washington, who drives a bus for the Transit Company; Miss Joyce Washington and Miss Helen Gordon, who hold positions as clerk and typist, respectively at the City Hospital; and Mrs. Elaine Watkins, a housewife.

There are also five great-grandchildren.

Mrs. Jenson says that she has never had any trouble with her children because she made home pleasant for them and then insisted that they all share in the chores of the home and be in the home by decent hours.

Mr. Jenson, for many years a nursery worker, now retired, still grows flowers and a garden as a hobby. For a number of years he served as treasurer of the Mt. Olivet Methodist Church, where he and Mrs. Jenson still hold membership. She formerly was a stewardess of the church.

News of Catonsville

By SAMUEL TORSELL

Funeral service were held Tuesday, Nov. 16 at 152 Winters Ave. for Kevin Donald Glascoe, the six-week-old son of Mr. and Mrs. Harry L. Glascoe. The Rev. C. C. Brown officiated. Adolphus Halstead was the undertaker.

The home of Mr. and Mrs. John Turk, 152-B Winters Ave., was slightly damaged by the explosion of a gas range Saturday. The fire department extinguished the blaze.

Mr. and Mrs. John Bond, and Mrs. Glady Combash of Baltimore were the guests, Sunday, of Mr. and Mrs. Jesse Turner.

Mrs. Edbna Wilson visited her husband Sunday, William C. Wilson who is a patient at Crownsville.

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A GET ACQUAINTED tea, benefit of the building fund of Grace Church will be given at the home of Mrs. Sophie Gray, 28 Winters Ave. Sunday, Dec. 8. Mrs. Jennette Smith, president, Miss Audrey Boston, secretary.

A big barn dance will be given at Odd Fellows Hall, Nov. 26, by the Cavalier Social Club. Charles Hardy president; Elhana Washington Jr. secretary.

Music will be furnished by the Albert Howard Combo, of Baltimore.

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MRS. BESSIE Joyce has been on the sick list for 3 weeks.

Misses Patricia Cookand Berlyle Henson were delegates to the Annual Institute of the Baltimore District Sunday School held at the Middle River AME Church, Saturday.

Also attending the Institute were Samuel Torsell and Rev. Mrs. Flora Terrell.

Republican Workers in the 17th precinct attended an appreciation meeting held Saturday at 9220 Belair Rd. Present were: Mr. and Mrs. Ashury Rideout, Robert Rideout, Arnold Ebbs, L. J. Thomas, Mrs. Janie Wilson, Misses Jeannette Smith, Pauline Brown, and Dora Matthews and Philip Lowman.

Clubs

UNITY — The club was entertained by Mrs. Katie Griffin of 2305 McCulloh St., recently. Mrs. Henrietta J. Locks is president of the group.

SOCIAL EIGHT—The club met in the home of Mrs. Ella Robinson, 837 Bennett Pl., this week. The next meeting will be with Mrs. Mable Lawson, 1828 Monroe St. Mrs. Lawson is president of the club.

UNIVERSAL — The club members were guests of Mrs. Mary Booth of 1044 W. Franklin St., this week. Hostess at the next session will be Mrs. Ella Robinson of 837 Bennett Pl.

President of the club is Mrs. Mary Booth.

VELVET JUMPER!

Perfect for dress up time. Can be worn with or without a blouse. Slim or full skirt styles.

From $8.99

Connie FASHIONS

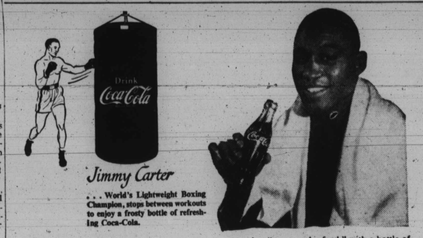
NORTH nr. LINDEN

Open Til 9, Mon., Thurs., Fri., Sat.

Charg-It or Lay It Away!

Any popcorn worth its salt —is worth MORTON'S iodized or plain

When it rains it pours



Jimmy Carter

. . . World's Lightweight Boxing Champion, stops between workouts to enjoy a frosty bottle of refreshing Coca-Cola.

When you're working toward a championship fight, it's easy to take yourself too seriously, get too wrapped-up in your work, and lose perspective. That's why champions in all sports find it a refreshing idea to stop on the job for a frosty bottle of delicious Coca-Cola. They know that the minute you spend to "pause and refresh" with a bottle of Coke is a minute well-taken from rougine. How about you? Ever get so involved with what you're doing that you lose sight of yourself? When that happens . . . take a break. Get yourself a frosty bottle of Coca-Cola, and work . . . or play . . . refreshed.

Follow the Champions. Enjoy a Bottle of Delicious Coca-Cola. . . Right Now!

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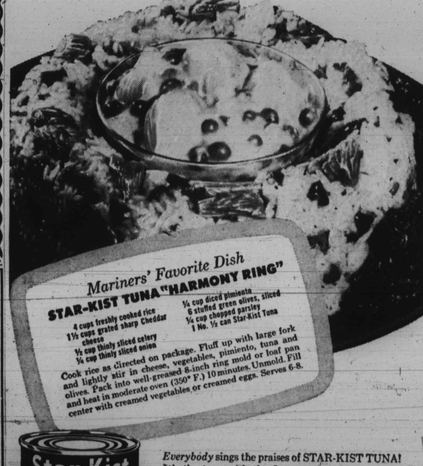
Tender Star-Kist Tuna and fluffy rice

Make this "Harmony Ring" extra nice!



sing THE MARINERS featured on "ARTHUR GODFREY TIME"

Mariners' Favorite Dish

STAR-KIST TUNA "HARMONY RING"

4 cups freshly cooked rice
1½ cups grated sharp Cheddar cheese
½ cup thinly sliced celery
½ cup thinly sliced onion
½ cup diced pimiento
8 stuffed green olives, sliced
½ cup chopped parsley
1 No. ½ can Star-Kist Tuna

Cook rice as directed on package. Fluff up with large fork and lightly stir in cheese, vegetables, pimiento, tuna and olives. Pack into well-greased 8-inch ring mold or loaf pan and heat in moderate oven (350° F.) 10 minutes. Unmold. Fill center with creamed vegetables or creamed eggs. Serves 6-8.

Star-Kist CHUNK STYLE Tuna

Star-Kist SOLID PACK Tuna

Everybody sings the praises of STAR-KIST TUNA! It's the tuna with the flavor preferred by 3 out of every 4 homemakers and food experts across the country. The reason is this: STAR-KIST packs only the smaller tuna—the tenderest . . . the mildest . . . the finest money can buy. Yet, top quality STAR-KIST TUNA costs you only pennies a serving. Try It! Today!

Star-Kist Tuna America's Best in Flavor Tests!

We Present

These young ladies who are representing the Koester Bakery — and will ring your door bell any day, with a very interesting story.

You, like many others, will enjoy every word of it.

KOESTER'S BREAD

MRS. ELLA BURNETTE EDEMY

1634 North Appleton St.

Native of Washington, Pennsylvania. Graduate of Morgan State College. Taught English in the local school system. Served as an interviewer for the Department of Labor, Housing Authority, Baltimore City. Active in Church and civic activities.

YES THEY ARE REPRESENTING KOESTER

MRS. LOUISE WALLACE

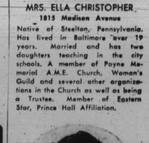
1804 Madison Avenue

Native of Baltimore. Graduated from Douglass High School. Went to Morgan College for one year and to Leland School due to loss of parents. Married and is active in Church affairs. Member of Ingelle B. Williams neighborhood club.

MRS. CARRIE P. MILBURN

1122 Myrtle Avenue

Housewife. Member of Trinity A.M.E. Church. Member of Nurses Unit of same Church. Graduate of Douglass High School class of 1925. Vice-President of State of Maryland American Legion Aux. Past State Officer of Elks, State of Maryland. Ward General of 17th. ward campaign for prevention of polio.



MRS. LOUIS ELDRIDGE

1815 Madison Avenue

Native of Baltimore. Attended Baltimore schools. A former Government employee, served at Social Security Board for 8½ years as Audit Clerk and I.B.M. Tabulating equipment operator. Active in Civic Affairs.

MISS FLORENCE N. BOONE

2037 Buxton Avenue

A native of Baltimore. Attended Baltimore schools. A former Government employee, served at Social Security Board for 8½ years as Audit Clerk and I.B.M. Tabulating equipment operator. Active in Civic Affairs.

KOESTER