FOR WOMEN ONLY

Food, Beauty garden, career tips for home makers

It pays to take a look

It's time to think of that winter jacket you're going to buy for Junior, or the snow suit you'll need to keep little Susie warm this winter.

And you can't ask too many questions about how such a garment will perform in wear and cleaning! If you ask for information when you buy, you'll be better able to judge and compare garments before you make a definite selection.

The National Institute of Dry-cleaning states it is often impossible to peek underneath the quilted innerlings of a jacket or a snow suit to see what materials are used. But you can protect yourself if you ask the clerk for information regarding the inner fabric to which the fibre batt and lining fabric are quilted. And here is why!

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ALL QUILTED innerlings are made of three parts: the lining fabric which you can see; the short fibers that form the batt to trap the air and give you added warmth; and an inner fabric to which the lining fabric and the fiber batt are stitched or quilted.

It has been found that some manufacturers use a plastic sheeting for this inner part, instead of a woven fabric. Under certain conditions, such as dry-cleaning followed by heating during the drying and finishing of the garment, this thin plastic sheet shrinks excessively.

This causes puckering of the lining. The outer jacket then curls and puckers too. Unfortunately, there is no way to stretch this plastic sheet back to size or shape.

FOOLPROOF GARDENING

To make sure you have a "green thumb," go in for plastic house-plants exclusively. These fascinating new creations look real, feel real, and can be kept ever-blooming and fresh by simply washing with a soapy cloth. You don't have to worry about how much sun these plants get because they're fade-proof. And you don't have to water them. Just enjoy them!

A RARE BLOOM — The Sansevieria Lorenti, the common house plant known more popularly as "Snake Plant," "Mother-in-law's Tongue," "Devil's Tongue" and by many others, very rarely blooms except in its natural habitat. One such plant at the A&T College new greenhouse produced the fragile stem of pretty white blossoms recently. Shown admiring the rarity is Miss Daisy Johnson, a senior at the college.

Easy... Does it

For a quick supper, keep some cooked chicken on hand. Blend with chopped celery, green pepper and mayonnaise. Spread thickly on halved, buttered buns and toast in broiler until bubbly.

Need two cans of soup and have only one of several kinds? You'll find that tomato soup can be combined with any one of the following for true delicousness: bean, clam chowder, chicken-rice, chicken noodle or green pea.

RECIPE OF THE WEEK
Lamb-Vegetables Skillet
(Serves 4)

4 shoulder lamb chops
1 tablespoon fat
½ cup water
4 large potatoes, quartered
3 small onions, halved
8 small carrots
1 cup fresh lima beans
1½ teaspoons salt

Brown chops in fat in large skillet with tightly-fitting cover. Add water, cover and simmer for 30 minutes. Add vegetables and seasonings. Cover and simmer for 30 minutes longer or until vegetables are tender.

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CHILI CON CARNE makes a good hearty supper. To dress it like new, bake corn bread in an oiled ring mold, and serve chili in the center.

Soak your dried beans in milk and then add them to your meat ball recipe for a savory treat.

When the man of the house is hungry for a super sandwich, cover thick slices of bread with ham; spread with chili sauce and top with a slice of processed American cheese. Broil until cheese browns to a golden color.

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FRUIT JUICES make a wonderful appetizer. Simply chill the cans, pour the juice into glasses and top with a spoonful of sherbet.

Fold some cooked, chopped prunes into your favorite spice cake mix. The cake is wonderfully frosted with chocolate creamy lemon frosting.

THE DUTCH DO IT

The Pennsylvania Dutch serve ripe tomatoes, thickly sliced and sprinkled with cinnamon and salt! It's a deliciously different way to serve this favorite vegetable.

WOMEN AND WHEELS:

It's not your sex It's your personality

By MARY LOU CHAPMAN

You can make statistics prove almost anything. You could find some to "prove" that women are better drivers than men, or you could prove exactly the opposite.

But we don't want to heat up the old war between the sexes. We don't feel that being male or female affects the way you drive, really. We know some good ones and some bad ones of each kind.

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IT'S NOT YOUR SEX, it's your personality that counts. It's the kind of individual you really are that affects your driving.

Some ladies we know just don't happen to be ladies on the highway. They honk at pedestrians and "hog" the road, showing their unladylike nature.

And some gentlemen, who can be ever so charming and pleasant at a dance, drive like someone is pepping on their toes when they get behind the wheel of a car. They break speed limits, and generally behave as if they were at a jam session. Invariably, it's only a traffic jam session.

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THERE IS SOMETHING about the completely anonymous situation of driving alone that makes these ladies and gentlemen think they can get away with murder —and sometimes, that's just what it is.

Because the people in the other cars don't know you, it's apparently all right to break all the rules.

—The director of the Psychopathic Clinic of Detroit Recorder's Court maintains a driver behaves in a manner which reflects his true personality pattern. His personality does not change.

But there is one significant difference. In his car he has more freedom of opportunity to demonstrate the presence of unsocial, irresponsible or even anti-social traits.

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THE CLINIC has found that problem drivers are usually emotionally unstable. They generally are the impulsive and irresponsible person, the day dreamer, the alcoholic, and the selfish egocentric.

There are also those suffering from feelings of inferiority, who sometimes believe the automobile offers a way to 'show the world that they are "as good as anybody else." This usually takes the form of speeding or trying to "outwit" the police.

If, however, a person—man or woman—is emotionally well-balanced in other phases of his life, at home, at work, in the community, he is unlikely to be a chronic problem child on the highway.

Mary Allen to greet new head

CROCKETT, Texas—Mary Allen College opens this fall with an entirely new program under a newly elected president.

This school year will bring additions in the curriculum, a renovated and landscaped campus, the occupancy of remodeled buildings and one of the strongest faculties in the history of the institution.

Courses in business administration, teacher education and religion will be offered in addition to the regular program of liberal arts.

A special course in cosmetology and in practical nursing will also be offered, J. L. Stanley, the new president, announced.

AN ELEGANT TOUCH

Those delicious cherry tomatoes make extremely elegant hors d'oeuvres. Cut them in half, spread with caviar. Top with a tiny dab of sour cream. Maybe a whisper of grated onion a-top. Oh, so good!

TOMATO CASSEROLE

Layers of gently sauteed eggplant interspersed with layers of ripe tomatoes and topped with cheese and crumbs make a delicious luncheon dish. Browned hamburger can be added to each layer, too, if a heartier dish is desired.

GIVEN NATIONAL COUNCIL

WASHINGTON, D.C. — The National Council of Women has been awarded a "Special Service Award" by the 1954 Crusade for Freedom for outstanding service and performance in the program carried by radio to Europe. Mrs. Naomah W. Maize, executive director, was cited also for her personal share in this recognition.

Mrs. Hunt, an artist in the kitchen

If anyone were to tell Mrs. Richard (Elise) Hunt that she is an artist in the kitchen, she'd probably giggle right in his face.

But if you perch yourself on one of her kitchen stools and watch her assemble a salad, or flute a pie crust, or arrange a medley of vegetables for a plank dinner, you'd agree.

For she is an artist . . . a designer, that is. Her delectable hats (and delectable is the word . . . for they look good enough to eat) are famous in more than one eastern city.

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MRS. HUNT ended a career in millinery in New York to become the wife of Dr. Richard Hunt of Baltimore. But time pulled on her hands, and that with the urging of former clients and friends to "make them just one little hat" put her right back in the business in Baltimore.

For a while she designed for an exclusive down town shop, but because she is a homebody, she found that took her out of her home, too much. Now she does custom jobs on special order only.

Last year, as a part of her community activities, she taught a class in millinery at the Madison Avenue branch YWCA. Now her students won't let her go, and she will be back there this session.

ON THE PERSONAL side, she loves clothes, is a sport enthusiast, and likes to give parties. The more formal the parties are the better she likes them. Her party designs are built around the people she wants to entertain. And you never run into any faux pas at her parties, for she studies her guest list with all the finesse of a chess player.

In addition she serves as vice president of the auxiliary to the Maryland Dental Society, is a member of St. James Episcopal Church, and plays regularly with the Saturday Afternoon Bridge Club.

But this is a cooking story. And though Mrs. Hunt shrugs her shoulders at the idea of a favorite recipe, I think you might like to know the varied things she does with plain basic biscuits.

Her tender, flaky, golden-browned biscuits — sometimes thin and crusty, sometimes thick and feathery—are often on her menus.

For instance she served herbed biscuits with fillets of sole or baked fish; apple biscuits with ham or roast pork; bacon biscuits for Sunday brunch, and many other combinations.

Her basic biscuit recipe is one found in any good cook book, but from there on . . . well, here are some of her tricks.

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FOR APPLE BISCUITS, she adds one-half teaspoon cinnamon and nutmeg and one-half cut shredded apple to the flour and butter mixture of the basic recipe, before adding the milk.

After cutting the biscuits, she brushes the tops with beaten eggs, places a thin slice of apple on each, and sprinkles lightly with sugar . . . then bakes as usual.

For bacon biscuits she rolls out the dough into a rectangle one-fourth inch thick and spreads it lightly with soft butter.

Then she sprinkles one-half cup bacon diced and sauteed until crisp and golden. Then she rolls the dough like a jelly roll as cuts it into slices one-half inch thick. Bake as usual.

Her herbed biscuits are made by cutting the dough into small rounds, brushing them with milk, and dipping the tops of each into finely chopped parsley or chives. The rounds are arranged side down, on a baking sheet in a hot oven, 450 degrees.

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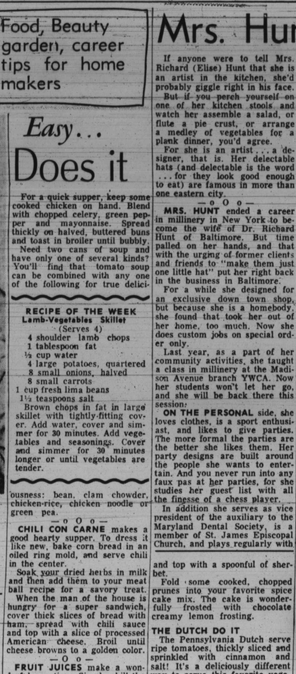
MRS. HUNT also makes a delicious butterscotch biscuit by rolling out the dough and spreading it thickly with soft butter and brown sugar, rolling up like a jelly roll and cutting into slices.

She puts a teaspoon of brown sugar into the bottom of buttered muffin tins and places a slice of the roll in each. Delicious!



Mrs. Richard Hunt preparing his favorite salad.

Third Hauswald generation carries on business begun in Grandma's kitchen

Hauswald's Bread Company's spic and span modern plant on Edmondson Ave. is the dream come-true of two women, who began a business in one's own small kitchen.

One of these was the grandmother of the present manager, John Hauswald, who is of the third generation to turn her energies to the task of serving Baltimore perfection in the breads line.

The pioneers, who baked their wares in a home on Pulaski St., and set up a stall for the sale at the Lexington Market, had the satisfaction of seeing her efforts succeed. At a later date the Hauswald bread was sold in the Highland Market, and then a plant was set up on Frederick Road.

Today, the Hauswald breads are found in scores of Baltimore homes. They include scores of items including whole wheat bread, rye bread and white bread. The company also dispenses a full line of buns, rolls and cakes. The ready-to-bake rolls are a popular favorite.

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The company employs 160 in its plant. Of these 35 are colored and include the truck maintenance department, a supervisor and five salesmen.

The supervisor is Roland Wheatley. Salesmen include Cassius Evans, Marcellus Moore, Aaron Ellis and Wilbert Pulliam.

OFF TO CHICAGO

ASHEVILLE, N.C. — Mrs. Sam Parrish of this city recently left for Chicago in the company of Mr. and Mrs. Claud Mallonu, who had been visiting her. She will spend a few days in the Illinois city.

Girl seniors eligible for cooking contest

High school girls in the senior graduating class are eligible to participate in the national search for the Betty Crocker All-American Homemaker of Tomorrow, which was announced this week.

The search is designed to emphasize the work being done by public and private schools in training girls for successful family life after marriage and a glamorize homemaking as a career.

It has been conceived by General Mills as a public service and, the company stressed, is neither a beauty nor a popularity contest.

"Anything we or anyone else can do to help encourage and strengthen homemaking talents among our high school senior girls," says Charles H. Bell, president of General Mills, "will be an important contribution to the stability and perpetuation of our American way of life."

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GIRLS PARTICIPATING in the search for which a list of awards for both students and schools will be announced later, will take a written examination. This will take about one class period. The test has been developed by Science Research Associates of Chicago, which also will grade the papers. A National Advisory Committee of prominent educators will assist in judging the national winner.

The Betty Crocker All-American Homemaker of Tomorrow Search has been endorsed by the National Contest and Activities Committee of the National Association of Secondary School principals, a department of the National Education Association.

WATCH THAT RUBBER!

If furniture is padded with foam rubber, it's best to shampoo the upholstery with thick soapsuds and water. The reason is that dry-cleaning solutions will deteriorate the rubber.

HOSIERY TIP

Sudsing your nylon stockings after every wear makes them spring back into shape and cling like a second skin.

Pancakes for Dessert

DESSERT PANCAKES are delicious and very easy to make when you use packaged mix. Make a thin batter and bake pancakes about 6 inches in diameter.

Spread with a blend of chopped walnuts and cooked prunes, mixed with MARYLAND honey to give good spreading consistency. Stack pancakes about 6 deep and cut into wedges to serve. Wonderful tasting!

Canned cling peaches taste extra appetizing when they are served in a hot dessert. Drain a No. 2½ can of cling peach halves (save syrup for using later).

Place in a skillet with ¼ cup butter. Fill each peach half with a tablespoon brown sugar. Cover and cook over low heat about 30 minutes. Top each peach with a tablespoon sour cream and bake for a few minutes longer.

A wonderful tasting salad we thoroughly enjoyed recently was made with bite-sized pieces of crisp romaine, tangerine and grapefruit sections, sliced ripe olives and green onions, tossed together with a tarragon wine vinegar dressing.

Needlecraft News

by Nancy Baxter

The simplicity of contemporary design enables the thrifty home maker to budget her home furnishings with the greatest of ease.

"Do it yourself" is the modern way of thinking and the economical way of furnishing or refurnishing the home. In keeping with this trend, contemporary designs in crochet have been developed for the woman who is beautifying her home with her own capable hands.

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THE SIMPLE, uncluttered lines of today's furniture call for neat, easy-to-care-for accessories. A good example of this is found in the bedroom where fitted sheets appear smooth and fresh the day round.

Inspired by the form-fitting sheet is the contour bedspread crocheted in a modern mood. As neat as a pin, this fitted spread hugs the bed and has no trailing corners to pick up dust.

The dust ruffle, flouncing below it, serves practical and pretty purposes.

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ONE OF THE most important features that goes into making an attractive room is the color harmony. Since colors tend to influence the emotions, it is wise to choose the hues that are friendly to each other and to you.

Use them to create the mood that makes you most comfortable. To effect a dignified air, this master bedroom was done in purple, grey, white, and accented with black.

The crocheted contour bedspread is graceful white and platinum grey atop a rich purple dust ruffle.

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THE STRIKING simplicity of this crocheted contour spread and matching bolster will enhance the appearance of your entire bedroom. Each lacy motif is made individually, 3 inches square.

An instruction leaflet for crocheting a single size spread, 39 by 72 inches, a double size spread, 54 by 72 inches, and the cover for the headboard bolster, may be obtained from the Needlecraft Department of this paper.

Please send a stamped, self-addressed envelope for your copy of MARYLAND MODERN BEDSPREAD, Leaflet No. S-347.

Proper iron content needed for recovery for illness

NEW YORK—The proper iron content in the blood is of the utmost importance to all of us. It is often difficult to maintain this content, especially after illness resulting in a generally weakened condition.

What you eat after illness can do a lot to speed up your complete recovery, says Victor H. Lindlahr, famous lecturer and writer on nutrition. The modern scientific theory is to build up the blood and body tissues with protein rich foods like meat, milk, eggs, cheese and with fruits and vegetables rich in vitamins and minerals.

A blood building tonic like Geritol is of particular value for this, as it supplies iron and other much needed food elements in large concentrated amounts. It helps to banish quickly the general feeling of weakness and lack of pep.

Such foods, says Lindlahr, include egg nogs, chopped meat, soups, fish and cheese salads and similar dishes. When this type of diet is supplemented with Geritol at breakfast and dinner for extra amounts of iron and other essential elements, the body's energy tends to be restored more quickly.

The listless, tired feeling which often persists after an illness may be an indication that the body is not being properly nourished. Paying special attention to the diet during convalescence will pay big dividends in restored vitality and pep.

Raisin cream cookies for school lunch box treat

Now that school days are almost here there'll be even bigger demands than before on the cooky jar. With this in mind we've worked out this brand new recipe for "Raisin Cream Cookies."

They're flavorsome with plump fruity raisins and a bit of nutmeg for spicy accent. And to make them extra rich and good they're made with sour cream. Notice the large recipe. We'll wager these cookies will be popular too with the stay-at-homes who'll go after a handful of them with a tall glass of milk or lemonade in the other hand.

For raisin cream cookies you will need:

One cup seedless raisins, one and one-half cups granulated sugar, one-half cup shortening, two eggs, two-third cup sour cream, two and one-half cups sifted all-purpose flour, one teaspoon baking powder, one-half teaspoon soda, one teaspoon salt, one teaspoon nutmeg, and one teaspoon vanilla extract.

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RINSE AND DRAIN raisins. Cream together sugar and shortening. Add beaten eggs and sour cream, and beat well. Sift flour with baking powder, soda, salt and nutmeg. Add to first mixture and mix thoroughly.

Blend in vanilla and raisins. Drop by teaspoonfuls about two inches apart on greased baking sheet. Bake in hot oven (400 degrees F.) about 12 minutes.

Makes about 5 dozen 2-inch cookies.

Tip-Top offers premium loaf

The new Tip-Top Toasty-Top bread goes on sale in Baltimore, today, September 24, at regular price.

Every loaf of this new white bread has the old-fashioned split top and is bursting with enough goodness for two ordinary loaves.

Toasty-Top has extra shortening for tempting "Short-bread" flavor appeal, extra milk for added body nourishment and just enough extra sugar to make every slice sweet as a nut.

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THIS GOLDEN BROWN split is the latest addition to the Tip-Top Bakers' famous family of bread and cake products. Toasty-Top is baked to a deeper toasty brown on top and to a delicious anyway you serve it. Because of the added food nutrients it makes particularly fine toast.

Packaged in an attractive, transparent wrapper, the Tip-Top Toasty-Top has a typical premium loaf flavor, but will be sold at regular price.

Peach delight

When it comes to serving a really delicious party dessert we heartily recommend this "Peach Delight." The detailed directions make putting it together as easy as ABC.

Notice too, that none of the ingredients are expensive. Most of them, like the canned cling peaches and evaporated milk are as near as your cupboard shelf.

To make peach delight, you will need one envelope (1 tablespoon) plain gelatin, one-fourth cup cold water, two eggs, two-third cup granulated sugar, one-fourth teaspoon salt, one-half cup orange juice, one-half teaspoon grated orange rind, one-half cup chilled evaporated milk, one and one-half cups drained canned cling peach slices, twelve finely rolled graham crackers, one-fourth teaspoon nutmeg, and two tablespoons melted butter or margarine.

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FOR THE sauce, use three-fourth cup syrup from canned cling peaches, two tablespoons granulated sugar, two teaspoons cornstarch, one-eighth teaspoon salt, one tablespoon butter or margarine, one teaspoon lemon juice and one-half cup diced canned cling peach slices.

Soften gelatin in cold water. Separate eggs and beat yolks lightly. Combine with one-third cup sugar, salt and orange juice. Place over boiling water and cook and stir until slightly thickened. Add softened gelatin and stir until it is dissolved.

Remove from heat and blend in rind. Cool until mixture thickens slightly. Beat egg whites until stiff, and gradually beat in remaining sugar. In chilled bowl beat chilled milk until light and fluffy. Fold meringue mixture and whipped milk into gelatin. Fold in thoroughly drained peach slices. Blend graham cracker crumbs, nutmeg and butter.

Sprinkle half in bottom of 8-inch square pan. Pour peach-gelatin mixture over it, and top with remaining crumbs. Chill until firm. Cut in squares, and serve with sauce.

Sauce: Heat syrup. Blend sugar, cornstarch and salt thoroughly. Blend into syrup and cook and stir clear and thickened. Remove from heat and blend in butter and lemon juice. Add diced peaches and chill before serving.

Serves 8 to 9.

Bologna rolls

Make these Bologna Roll Ups and you'll not only enjoy fixing them, but everyone will rave so about how good they are that you'll be all set to make them again soon.

A cold cut favorite, bologna is even better hot and browned and with a piping hot cheese, rice and pimento filling, there's nothing's better

Ingredients required are two liberal cups warm, cooked white rice, three tablespoons chopped, whole canned pimientos, Dash of Tabasco sauce, one-half teaspoon prepared mustard, served slices spoon salt, one-half teaspoon bologna, 1/8" thick and three tablespoons water.

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QUICK METHOD for cooking fluffy, white rice: To make 3 heaping cups of white, fluffy perfectly cooked rice:

Put one 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 the saucepan with a lid. Do not remove the lid or stir the rice while it is cooking. Leave the saucepan over this low heat for 14 minutes. Turn heat off. The rice is now ready to use. However, leave the cover on the saucepan to keep the rice warm if you are not ready to use it immediately.

For extra fluffy, tender, separate grains—allow the rice to steam for an additional 10 minutes—with heat off, but without removing lid.

The above will make slightly more cooked rice than is needed for this recipe. Keep the balance of the ready-cooked rice in the refrigerator in a covered container.

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METHOD: Mix together the mustard, water, pimiento, salt, and pepper. Take off paper, if this is still around edges of bologna slices. Place a liberal dash-of-mustard cup of the rice mixture in the center of each bologna slice.

Pull the sides of the bologna up and over the rice mixture, lapping the edges of the bologna and securing with a toothpick. Place on a heavily greased, shallow baking sheet or in a shallow baking serving dish. Place in a preheated oven for 15 minutes or until the bologna is slightly browned. Serve hot.

This recipe makes 7 servings.

ROMANIA—The club held its first fall meting in the home of Mrs. Carrie Hinton, 1903 N. Fulton Ave.

Pokena followed the business meeting with prizes going to Mr Alice Hall, first; Mrs. Florence Douglass, second; and Mrs. Annie Jones the booby.

Mrs. Jones, who lives at 624 Gold St., will entertain the club at its next session.

Miss Williams, E. Holland wed

Miss Sileen Williams of Severn, Md. was married to Edward Holland of Guilford, Md., here, Saturday.

The Rev. R. L. Bell officiated at the ceremony which was held in his home.

The bride, who is the daughter of the late Mr. and Mrs. John P. Williams, was attended by Miss Hilda Williams and Miss Valorie Williams. Ruth Queen was flower girl.

Sylvester Queen was best man for Mr. Holland.

A reception for the couple followed at the home of the bride groom.

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HENDIN'S extended August Coat Sale every Thursday night. September 30th. Don't miss these last 5 days to save 25% to 40% on the most stunning new and original Coats and Suits from Paris, London, Rome, Madrid, Vienna and all the world's greatest fashion centers. CHARGE IT — Pay weekly.

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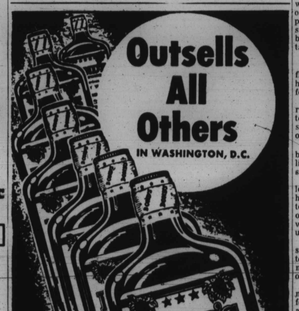
CRISP, CALIF. ICEBERG LETTUCE 2 large heads 25c

U. S. No. 1 RED DELICIOUS APPLES 2 lbs 25c

U. S. No. 1 MD. GOLDEN Sweet Potatoes 4 lbs 19c

SAVE UP TO 5c A LOAF! Supreme Bread dated loaf 15c

Try the new, softer loaf of enriched Supreme Bread. You'll see and taste why it is growing so rapidly in popularity.



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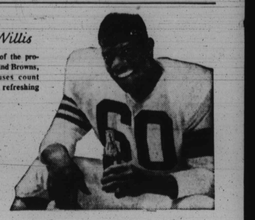

Crisp, sparkling autumn days mean football to fans across the nation. Football means fun . . . to players and spectators alike. It also means hard work . . . training . . . planning . . . practicing. Hard work calls for frequent pauses to rest and relax, and champions in all sports enjoy "the pause that refreshes" with ice-cold Coca-Cola. That's why you'll find Coke in football dressing rooms as well as in the stands. Everybody goes for Coke . . . for delicious refreshment. Don't forget to go for it yourself, next time you shop. Take home a handy case or carton of Coca-Cola for those important pauses in your busy day.

Follow the Champions. Have a Coke ...wherever you may be

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The baseball fans at your house will enjoy the colorful caricatures of those Orioles immortals—"Iron Man" McGinnity, "Robbie" Robinson, Ned Hanlon, Hughey Jennings, Wee Willie Keeler and John McGraw. And they'll love that smoother, better-tasting Sealtest Creamed Cottage Cheese, too. Six tumblers make a complete set. Start yours now. Order from your Western Maryland Dairy milkman, grocer or supermarket.

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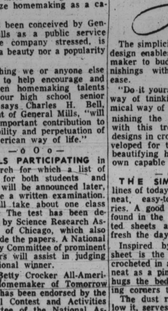
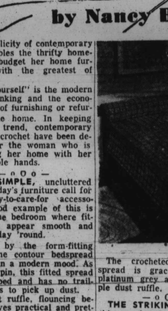
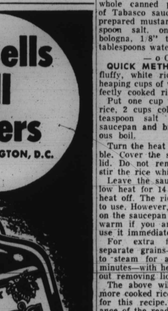
Kurvon, a combination of extracts from the Galega plants and mineral salt, is an effective new remedy used for the development and making firm of breasts.

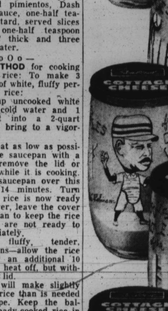
Apart from a high vitamin E content Kurvon notably increases neuro-muscular action. It is by a non-hormonial opotherapic nutritive process that it acts upon the frontal lobe of the hypophysis, thus bringing about the development and making firm of the mammary gland. This procedure has the great advantage of permitting prolonged treatments without any inconveniences.

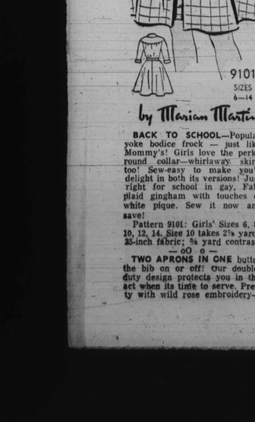
In one word KURVON is a product that is indispensible to all women anxious to acquire and conserve the outline of a perfect bosom. KURVON pills, of an agreeable taste, are easily swallowed with any liquid. Begin treatment by taking two pills a day, one in the morning and one in the evening for three weeks. Then dosage is increased to three pills a day for the next three weeks, which consists of six weeks treatment to obtain results. Periodical use of KURVON may have to be tried in order to maintain firmness and fullness of the breasts. However, as KURBON contains no harmful substance it can be employed without inconvenience for a long period of time.

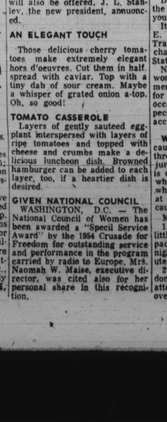


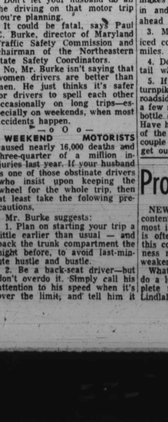


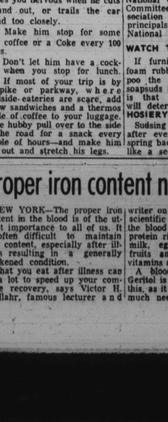


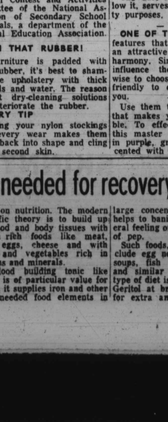


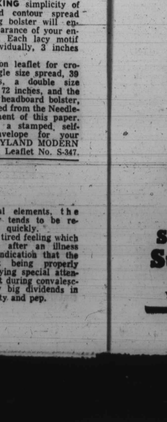


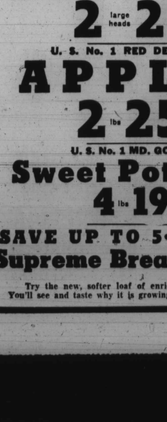


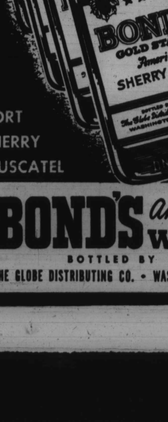


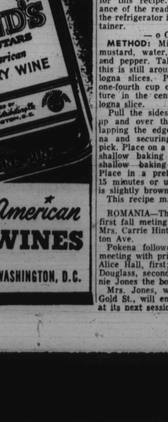


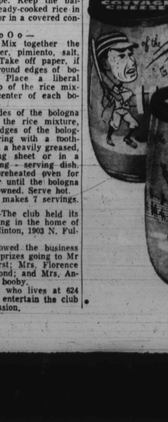












9278 9101 SIZES 6—14 S-14-16 M-18-20 L-40-42 by Marian Martin

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—oo o—

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