BIGGEST BECAUSE IT'S THE BEST!

NOTICE—

Will James P. Taylor, who was awarded an "AFRO Honor Roll Plaque in 1951, please call the AFRO office and leave his correct address.—Ask for City Desk, and say, "I am James P. Taylor...I won an AFRO Honor Roll Plaque in 1951. I now live at ..."

Don't let dull dark skin hold you back

You can begin to have lighter, brighter, smoother, softer-looking skin! Now! Use famous Black and White Bleaching Cream as directed and watch your dull, dark, unattractive skin take on a new lighter, brighter beauty. Its bleaching action works effectively inside your skin. Modern science knows no faster method of lightening skin. Start using it today.

Get Black and White Bleaching Cream today! 39c, 65c, at all drug counters.

BLACK AND WHITE BLEACHING CREAM

WASHINGTON, Annapolis and Baltimore sorors of Phi Delta Kappa celebrated Founder's Day, at a luncheon in Baltimore, Saturday. Shown at the head table are, left to right-Sorors Ruby Grooms, Baltimore, toastmistress; Francis Murphy, honorary member, Baltimore; Marian Tinnen, basileus of the Annapolis chapter; and Alice Ford, basileus of the Baltimore chapter.

Sorors from three cities mark Phi Delta Kappa Founders' Day

Sorors of the National Sorority of Phi Delta Kappa from this city, Annapolis and Washington joined in a celebration of Founders Day, here, Saturday.

The observation was in the form of a colorful luncheon in the dining room of Coppin State Teachers College, where profusely flower - decorated tables vied with the colorful hats and frocks of the sorors.

Added to this Soror Victorine Adams provided a galaxy of summer fashions from the Charm Center, which were modeled by members of the sorority.

Mrs. Ruby W. Grooms served as toastmistress. Other participants on the program were Soror Novene Holt, basileus of Alpha Mu chapter, Annapolis, who gave the sorority prayer; Alice P. Ford, basileus of Gamma chapter, this city, who introduced Mrs. Grooms. Group sing was led by Soror Gladys Wallace, with Soror Orangie Epps pianist.

Mrs. Grooms. Group singing was led by Soror Gladys Wallace, with Soror Orangie Epps at the piano.

A SKIT depicted the birth and growth of the sorority, which began with eight members and now lists 2,000.

Special honors, and flowers went to chapter founders, Sorors Elmira Collins, Lena Dickerson and E. Romaine Jones; and to Soror Francis Murphy. Miss Murphy, a national honorary member of the sorority, was presented by Soror Delores Hunt.

The rededication services were conducted by Soror Helen W. Maxwell of New York, first national anti-basileus and eastern regional director.

* * *

THE LUNCHEON was arranged by a committee headed by Soror Carrie O. Staten, and including:

Sorors Victorine Adams, Mary N. Brooks, Sadie L. Bryant, Aurora Chambers, Bertha W. Cross, Louise N. Dennis, Lena S. Dickerson, Alice F. Ford, Delores C. Hunt, Carrie A. Johnson,

Also Sorors E. Romaine Jones, Mildred Kirkland, Edna F. Lane, Melba R. Logan, Rosalie Meguire, E. Theresa McIver, Beatrice T. Rawlings, Elizabeth Stewart, Shirley E. Watkins and Mildred M. Williams.

* * *

ATTENDING WERE:

From Annapolis: Sorors Betty Hunson, Sarah V. Jones, Alice M. Thomas, Preda Magruder, Rachel Brown and Novene Holt;

* * *

FROM WASHINGTON: Sorors Marion Tinnen, Delulah Pierce, Alice Rhodes, Edgar White, Charlotte Hancock, Mattie Shippen, Vera Lewis, Cecelia Marshall;

Sorors Mae Porter, Thelma Baltimore, Minnie Bell, Gladys Burton, Dorothy Sayles, Dessie Smith, Dillie Escoffery, Tabola Gill, Doreiha Berry,

Sorors Clotilda Barnett, Rebecca Bailey, Thelma Grant, Mary Grisby, Laurett Henley, Lillian Hughe, Rupertha Mount, Gloria Morris, Shirley Smallwood, Delores Luck;

* * *

FROM BALTIMORE: In addition to those already named Sorors Florine Allen, Bessie Anderson, Ethel Brewington, Alberta Briggs, Rebecca Brown, Elsie Carter,

Sorors Elsie Carter, Elmira Collins, Carrie Cooper, Susie Cordery, Mayme Dorsey, Orangie Epps, Dorothy Washington, Isabelle Garner, Eva Gibson, Alice Hazard,

Sorors Virginia Hobbs, Anne Johnson, Louise Jones, Josephine Lansey, Fannie Lawson, Della Macer, Eline Nickens, Anne Payne, Mildred Pierson, Beatrice Rawlings,

Sorors Inez Redmond, Clarice Robinson, Bennie Roey, Effie Scott, Willa Mae Stanley, Allegra Taylor, Frances Thompson, Enia Watkins, Shirley Watkins, Amy Weaver.

SUMMER IS NIGH — Mrs. Gwendolyn Bland, 1200 block Bond St. and Mrs. Lois Wilson, 800 block Harlem Ave., take time out from their job at a Ridgely St. laundry to enjoy the warm weather.

Glen Burnie Echoes

The St. Paul Commandery, No. 32, Order of Knights Templars observed Ascension Day services last Sunday at John Wesley Methodist Church, Glen Burnie. A large number of well wishers were present for the service.

Host to the group was the Glen Burnie Chapter No. 14, which is planning ground breaking exercises for its new temple. The Rev. Solden Nicholson is worshipful master.

The guest speaker for the evening was the Rev. Ward Verby, pastor of Perkins Square Baptist church, who delivered an inspiring message.

* * *

THE REV. JAMES D. SAUNDERS was master of ceremonies. Prominent guests present included:

The Hon. Clarence Wycoff, 33 degree, grand master of the Most Worshipful Hiram Grand Lodge, A.F. and A.M.; Eminent Commander, Samuel M. Bunn; Grand Matron OES Clara Bens, Mrs. Carrie Saunders, W.C.C.; Leonard E. Hicks, commander-in-chief; John H. Thornton, E. H. P. and Noble Herbert E. Smith, potentate.

Participating on the program were Mrs. Berline Lewis, Mrs. Helen Taylor, Mrs. Edith Capehart, Richard Bell, Jethro Bryson, Jacob Canty, James McCrea, and Miss Jane Howard, organist.

The Glen Burnie Lodge No. 14 was presented with a $50 purse toward the building fund. Presentations were also made to the John Wesley choir and several participants.

The ladies of the OES, Glen Burnie Chapter 13, served dinners throughout the day. Mrs. Maggie Nicholson is worthy matron.

The Furnace Branch Improvement Association held its monthly meeting the past Monday night. Guest speaker was Mrs. Dorothy Dyer, who spoke on "Social Security and What It Means to Us."

Douglas Roberts presided at the meeting. Members present included Mesdames: Jean Gaither, Naomi Brown, Alline Brooks, Henrietta Johnson, Dorothy Matthews, Bertine McDowell, and Sara Crawford;

Messrs. Maxie Brooks, John Harvey, Benjamin Keen and Theodore Kess.

The association will have a closing dinner meeting in June.

* * *

THE FACULTY and students of Pumphrey Elementary School held their annual May Day exercises last week before a large gathering of parents and friends.

The PTA served refreshments at attractively decorated booths. Mrs. Helen Browne is principal. Mrs. Sara Crawford is president of the PTA.

Remember the NAACP luncheon this Saturday. All interested neighbors of the Glen Burnie Area are urged to contact Mrs. Henrietta Johnson at Glen Burnie 47-R-1.

The Gay Teens bus picnic will be held this Saturday. The group will leave John Wesley Church at 10 a.m.—See you there.

Mr. and Mrs. J. Saunders spent the weekend visiting Mr. and Mrs. Jethro Bryson of Glen Burnie.

Remember the sick in our community.

Williams-Epps ceremony held

Miss June Marjorie Epps, daughter of Mrs. Marjorie Epps and the late Charles Epps, became the bride of Cosco A. Williams Jr., here, recently.

The double ring ceremony, held at the home of the bride, was performed by the Rev. Edward A. Brown, and assisted by Rev. Daniel Epps, uncle of the bride, in the presence of a host of relatives and friends.

THE BRIDE had as her attendants, her sister, Miss Marjorie Epps, maid of honor; and Miss Susie Epps, bridesmaid. They wore identical dresses of pink crystalette with contrasting pink rhinestones and carried nosegays of white carnations and pink roses, showered with satin ribbons. Their headpieces were of pink net.

William Anderson was best man and Charles Jones and William Durant were ushers.

The bride, given in marriage by her brother, Dr. Charles H. Epps, was lovely in a white "V" neck gown of embroidered net over taffeta. A satin cumberbund separated the bodice from the bouffant skirt.

Her short veil of French illusion, was caught to a tiara of pearls, which matched the single strand of pearls, a gift from the bridegroom. She carried a French bouquet of white orchid and lillies of the valley, with white satin streamers.

* * *

IN PLACE of the bride's mother, was Mrs. Katie Johnson, who wore gray imported lace over pale pink taffeta, and a corsage of pink rose buds and carnations.

The bride and bridegroom were honored by a champagne ceremony. The reception followed toasts immediately after the ceremony. The reception followed.

Miss Joyce Parks assisted as hostess. Others assisting were Mesdames Laura Knight, Shirley Nesbitt, and Anne Makel, Misses Barbara Mallory and June Backus. In the gift room were Misses Lillian Campbell and Gladys Jackson, Mrs. Evangeline Pearson was at the register.

OUT-OF-TOWN guests included Dr. and Mrs. Charles H. Epps of Washington, D.C.; Mrs. Charlotte Epps Shorter, Washington, D.C.; Mrs. William Kelly of Mamaroneck, N. Y.; Mrs. Blanch Kimbrough of Port Chester, N.Y.; Mrs. Bessie Davitt of NYC;

Mrs. Joyce Simms of Wolftown, Va., Mrs. James Lee of Cumberland, Va.; Miss Joyce Parks of Hartford, Conn., Madison Crosby of Dallas, Texas; and Miss Willie Mae Gaston of Charlotte, N.C.

The bride is a graduate of Morgan State College. She is now engaged in social work in the city. Mrs. Williams is a member of Pi Beta Sigma Sorority.

The bridegroom, a junior at Morgan, is a Korean veteran. He is in the active National Guard, serving as a 2nd Lt.

The couple departed immediately for a honeymoon in Detroit, Mich.

VERY IMPORTANT
Will Any Member of the MERRY WINKS CLUB
Please Contact
Mrs. Loretta Watty at
MA. 3-2494-W

LAUNDRY SPECIAL!
EVERY TUESDAY AND WEDNESDAY HALF PRICE
Pay 25c for 9 lbs. wet wash
We beautifully fluff dry it at 15c
Soap and bleach to go.
We wash bed dry anything washable in 1 hr.
MODERN QUICK SERVICE LAUNDERETTE
(2 Locations) 1201 DRUID HILL AVE. (At North) LA. 3-0268
1955 W. MOSHER ST. (At Appleton)

What's New in Colgate Dental Cream that's MISSING-MISSING-MISSING in every other leading toothpaste?

It's GARDOL!
And no other toothpaste helps protect so many people so effectively and so safely against both bad breath and tooth decay!

Unlike other leading toothpastes, Colgate's forms an invisible, protective shield around teeth that fights decay all day! Ask your dentist how often to brush your teeth. But remember! One Colgate brushing fights decay-causing bacteria 12 hours or more!

Colgate's with Gardol helps stop bad breath all day for most people with just one brushing! Instantly sweeps away bacteria that cause bad breath originating in the mouth . . . gives you a cleaner, fresher breath all day! And Colgate's famous flavor is preferred the world over!

Colgate's with Gardol is safe—even for children under six. No other leading toothpaste* can give you long-lasting Gardol protection, with such complete safety for every member of your family! No other company can match Colgate's 79 years of dentifrice research!

SAFE for Children of All Ages!
SAFE to Use in All Water Areas!
Cannot stain or discolor teeth!

COLGATE DENTAL CREAM WITH GARDOL

Cleans Your Breath While It Guards Your Teeth

BIG SALE
STOP! LOOK!
THE BUY OF A LIFETIME
ON THE EASIEST TERMS IN TOWN
COMPLETE LIVING ROOM
6 BEAUTIFUL PIECES
ONLY $159.95
• DAY-NIGHTER SETTEE • 2 TABLES
• CLUB CHAIR • 2 LAMPS

$10.00 DOWN AND ONLY $8.12 MONTH
GET BEAUTIFUL GIFTS WITH
FREE UNITED TRADING STAMPS
Get 120 FREE Stamps Plus Stamps For Every Purchase
PARKER'S, INC.
407-09 N. PACA ST.
SA. 7-6192
EASY CREDIT for everyone at PARKER'S

Holidays and whenever families get together are special occasions. Serve Hawaiian Punch, the beverage you know they'll all enjoy. No fuss or bother because real-fruit Hawaiian Punch is ready-made. Tropical fruit juices give it that wonderful taste; orange, pineapple, guava, papaya and passionfruit. Buy Hawaiian Punch on your next trip to your grocer's. Then when the family gathers, the fun begins. Because young or old, they all enjoy delicious Hawaiian Punch.

At family get-togethers serve Hawaiian Punch

HAWAIIAN PUNCH

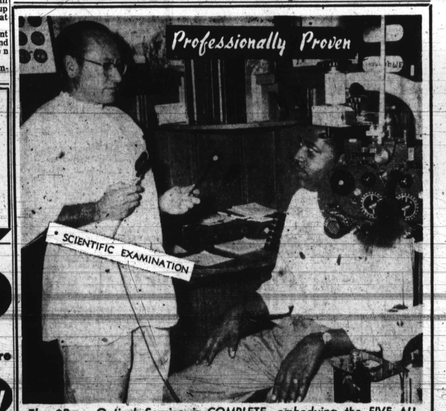
Va. State slates home study course

PETERSBURG, Va.—Teachers wishing to do so may avail themselves of a correspondence course in Virginia History to be offered by Virginia State College beginning July 1, according to Dr. Samuel A. Madden, director, division of field services at the college.

EDUCATION IS ONE PATH TO FREEDOM!
SEND YOUR BOYS AND GIRLS TO COLLEGE
AN ENDOWMENT STARTED NOW WILL GUARANTEE RESULTS. CALL
JOHN H. BULLIN, JR.
2307 MATHIESON BLDG.
PL. 2-2320

MORE
New LANOLIN gives even more
Beauty for Your Hair
Value
Biggest jar at the price
=More for Your Money! 29c
DIXIE PEACH
HAIR DRESSING POMADE

Professionally Proven



The *Penn Optical Service is COMPLETE, embodying the FIVE ALL-IMPORTANT values in eye comfort and visual efficiency - - -
INTELLIGENT CONSULTATION
*SCIENTIFIC EXAMINATION
EXPERT PRESCRIBING
EXPERT FITTING
COURTEOUS SERVICING
Complete Glasses As Low As $10.50
PENN OPTICAL CO.
1525 PENNSYLVANIA AVE. LA. 3-6359
520 N. GAY STREET DI. 2-1414

Cooking Is Fun

By FANNIEJOE REID

Being right on the brink of June, and already in the torrid season, most hostesses are scouting dishes that are cooling as well as nourishing.

So, this week, I've selected for you several recipes to tempt appetites when the thermometer soams.

* * *

FROZEN FRUIT SALAD is a good recipe to begin with. This salad is as pleasing to the eye as to the taste and is really very easy to prepare.

Use a cup of peaches, a cup of pineapple, a cup of orange, another of bananas, a cup of cherries, a cup of strawberries, a half cup of whipping cream and a cup of cottage cheese.

Beat the cottage cheese until smooth. Fold in the fruit and then add the cream, which has also been whipped.

Pour into a tray and freeze until firm but not too hard. Place on lettuce leaf. Garnish with whipped cream and a few cherries or strawberries.

* * *

IN THE SAME CATEGORY is Apricot Bavarian Cream.

For this you will need an envelope of orange Jello, an envelope of plain gelatin, a third cup of cold water, a can of apricots, a tablespoon lemon juice, one-eighth teaspoon salt, and a cup of whipped cream.

Soften the gelatin in cold water. This will take about five minutes. Now drain the apricots thoroughly, reserving the syrup. Force apricots through coarse sieve. Mix in fruit syrup and heat to a boil. Add Jello. Remove from heat, add gelatin and stir until dissolved.

Chill until mixture begins to thicken. Fold in whipped cream and turn into a mold. Chill until firm.

SALMON SALAD is an old hot weather standby.

For my salmon salad I use a can salmon, two tablespoons finely chopped onion, a teaspoon of salt, also finely chopped, one-fourth cup celery, two teaspoons lemon juice, fourth teaspoon salt, one-fourth cup green pepper, a small carrot chopped fine, a cup mayonnaise.

Drain salmon and place in a strainer. Pour over the salmon one cup of boiling water. Drain very well.

Put into a deep bowl. Add salt, onion, garlic, celery, peppers and carrots. Now add mayonnaise and lemon juice. Mix well. Place on lettuce leaves and garnish with tomato slices.

FOR A REALLY DELUXE dessert, make nut pineapple cheese cake.

I will have to give you two recipes, for this. It requires a core flake crust and filling.

To make the corn flake crust roll two cups of corn flakes into fine crumbs with a rolling pin.

Add one-fourth cup of sugar gradually, beating well with beater. Mix thoroughly. Pack bottom and sides of a well greased pan with this mixture.

Now for the filling.

You will need an envelope of unflavored gelatin, a package of lemon gelatin, a fourth cup of cold water, three egg yolks, a cup sugar, a half cup milk;

Also a dash of salt, four cups cottage cheese, 1½ teaspoon grated lemon rind, two tablespoons lemon juice, three egg whites beaten stiff, a cup of whipping cream, a cup drained canned crushed pineapple.

Sprinkle cold water over gelatin and let stand until softened, about five minutes. Beat egg yolks slightly in top of double boiler. Add sugar gradually, beating well with beater. Stir in milk and salt.

Cook over boiling water, stirring constantly, until slightly thickened and custard coats spoon. Stir in gelatin until dissolved. Add the flavored gelatin.

Now press cheese through a sieve or beat with electric mixer until smooth. Add lemon rind and juice. Mix well. Add slightly cooled custard mixture, beating until thoroughly blended.

Let cool until thickened and partially set. Beat until light and foamy. Fold in egg whites, cream and pineapple.

Pour into corn flake crust. Sprinkle top with ground nuts. Chill in refrigerator two to three hours, or until set.

DOCTOR'S FORMULA for HAIR and SCALP!
If Dry, Brittle, Kinky hair makes you look old, try this Doctor's formula with Mineral Oil, Cholesterol, Lanolin, Lecithin, Vitamins, etc., in a Scientifically Balanced Formula. Gives you thrilling, unbelievable hair for BEAUTY, LUSTER, EASE OF COMBING. A Doctor's remarkable Medicinal Lanolized Formula. Highly recommended and Guaranteed. Get the first setting HAIREX at your drug store today or send $1.00 to our address below. Use the 10 days, if not delighted, your money back.
MASKIN DRUG CO.
Dept. A
Baltimore, Md.
HAIREX

BE-OLA BEAUTY SALON
3051 W. NORTH AVE.
OPENING MONDAY, MAY 28, 1956
Specializing in
Cold Waves ☆ Steam Curls ☆ Manicures ☆ Facials
and ☆ The Newest in Hair Styles
for All Occasions
9-7—Mon., Tues., Wed. 9-8—Thurs., Fri., Sat.
O. M. JOHNSON and B. BRANHAM, Proprietors

The Best of Food - - The Best Prices - The Best Stamps
Acme SUPER MARKETS
Get these Early Week Specials!
Facts not Fiction!
Compare Quality and Price. You'll be convinced that you always get the MOST of the BEST for the LEAST at the ACME.
Low, Low Prices . . . Plus S&H Green Stamps

Globe Wines
ESTABLISHED 1934 HOUSE OF QUALITY
OUTSELL ALL OTHERS

SOLD ALL OVER TOWN
THE GLOBE DISTRIBUTING CO. WASH., D.C.

Squash with olive stuffing

These "Squash with Ripe Olive Stuffing" will make any dinner plate look more attractive.

Their pretty scalloped shape is interesting, and the stuffing of tomatoes, cheese, onion and ripe olives is colorful. Sometimes called patty pan squash; some times cymlings, by whatever name, these delicate light green squash are one of the happy treats of summertime.

Squash with Ripe Olive Stuffing is made with six to eight patty pan squash, one-half large red or green pepper, two tomatoes, one medium onion, three slices bacon, one teaspoon salt, one-fourth teaspoon pepper, one-half cup chopped ripe olives, and one-half pound American process cheese.

* * *

PARBOIL SQUASH 15 to 20 minutes, depending on size. Chop pepper, tomatoes, onion and bacon. Brown bacon, add pepper and onion, and cook until soft. Add tomato, salt, pepper and olives.

Remove tops from squash; hollow out; drain, and salt inside. Add squash pulp to filling; and spoon filling into squash.

Grate cheese; sprinkle over squash; replace caps and bake in hot oven (400 degrees F.) about 15 minutes or until cheese melts.

Makes four to six servings.

Here's how to buy silver

You will find it difficult to buy quality silverware from a reputable merchant. The amount you buy will be determined by your income and your need for it. There are suggestions offered in silver selection by Vivian L. Cornuit, extension home furnishings specialist, University of Maryland.

To make the best selection Miss Cornuit, says to give some thought as to whether or not a silver piece has good balance and if the silver fits comfortably and substantially in the hand when picked up.

Examine the seams and edges of the design and piece for smoothness and freedom from sharp, unfinished edges. The various parts such as spouts should be designed and constructed to flow into each other and fit accurately into other parts. No solder should be present at any joining.

* * *

STUDY THE various designs and select for simplicity, ease with which it can be cleaned and cared for. There is no better treatment for fine silver than to put it to daily use which keeps it free from tarnish and develops a soft, silvery lustre over a period of years.

"Treat silverware right" by washing promtly after a meal in hot soapy water. Rinse thoroughly in hot clear water, and wipe pieces regularly so that all will dry with soft towel. Rotate pieces regularly so that all will develop the same degree of patina or surface mellowing. Clean whenever necessary with a good silver polish, the specialist concludes.

Wash and iron your window shades

Plastic - impregnated fabric window shades can actually be brush-scrubbed vigorously with thick "dry" soap or detergent suds.

After washing, simply rinse with a cloth or sponge wrung out of warm water and wipe dry. Behind at the windows and leave unrolled until thoroughly dry.

Then roll them light and leave overnight — this "iron" your shades nicely

OPEN EVERY Friday Night Till 7 P.M.
NORTH AVENUE MARKET
Reed's, Murphy's and Clayton's
Open Every Night 'Til 9 P.M.

WONDER TOPPER — Look at the diagram (left) and you will see how easy it is to make a stunning topper from Pattern No. 4841.

Not only is it easy to make, it takes very little time. Have it in lightweight corduroy, pastel linen, or plque. Stat it above your summer fashions. Notice its graceful "go everywhere" styling.

Pattern 4841 comes in sizes 12, 14, 16, 18 20, 30, 32, 34, 36, 40, and 42. Size 16 requires 3¼ yards of 35-inch nap fabric.

* * *

HALF-SIZE FASHION that is flattering to the shorter, fuller figure and one you're sure to want is a stunning ensemble from Pattern No. 4542.

This sew-easy dress has a lovely princess silhouette, with fitted jacket to carry out the long slimming line.

Pattern No. 4542 comes in sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16 dress requires 4¾ yards 35-inch fabric. For the jacket you will need 2¼ yards.

* * *

THESE PATTERNS are easy to use, simple to sew, and are tested for fit. They have complete illustrated instructions.

Send 35 cents in coins for each pattern. Add five cents for each pattern for first-class mailing.

Send to Anne Adams, Care AFRO-AMERICAN Pattern Department, 240 W. 17th St., New York 11, N.Y.

Print plainly name, address with zone, size and style number.

Old-fashioned chicken pie

How long has it been since you have made that favorite—an old-fashioned chicken pie.

For the old favorite in modern quick method, try this recipe with a biscuit-mix.

You will need one stewing chicken (about 4 pounds), six tablespoons enriched, Washington All-Purpose flour, one and one-half quarts water, one package frozen mixed vegetables, two teaspoons salt, one-half cup sliced celery, one small onion, two and one-half cups Biscuit-Mix, two or three sprigs parsley, two-thirds cup milk, and two tablespoons melted shortening and one cup milk.

Place first six ingredients in saucepan and bring to boil; low heat and simmer until chicken can be freed from bones. Cool, and cut chicken into fairly large pieces.

Strain broth and, if necessary add enough water to make two cups; add half of milk and heat to boiling. Make a smooth paste by blending the remaining milk with flour and thicken broth.

Cook frozen vegetables according to directions on package. Add chicken and vegetables to the broth and pour into large casserole.

Cover with biscuit dough made of the last three ingredients; seal edges and cut several slits through center of dough. Bake about 15 to 20 minutes at 450 degrees F., or until crust is a rich brown.

Peach-filled sponge cake

The flavor of orange and peaches seem to go hand-in-hand. Especially when the peaches are plump, juicy canned clings.

"Peach-Filled Sponge Cake" makes the most of this vergatile fruit, as it features feathery sponge cake layers put together with an elegant-tasting, orange-flavored peach filling. Here's a dessert you will enjoy making all during the warm summer months.

* * *

PEACH-FILLED Sponge Cake requires two eggs, one cup and six, one cup sifted cake flour, one teaspoon baking powder, one-half teaspoon salt, two tablespoons butter or margarine, one half cup hot milk, one teaspoon grated orange rind.

For the filling you will need five to six canned cling peach halves, one-half cup sugar, three tablespoons cornstarch, few grains salt, and one teaspoon grated orange rind.

Powdered sugar is also needed. Beat eggs well and gradually beat in sugar. Sift together flour, baking powder and salt, and gradually fold into egg-sugar mixture. Melt butter in hot milk. Add rind and stir into batter. Line bottom of eight-inch square pan with waxed paper; pour in batter.

Bake in moderate oven (350 degrees F.) 30 to 35 minutes. Cool in pan. When cake is cold, remove from pan, peel off waxed paper, and cut into two layers. Spread filling between layers. Dust top of cake lightly with powdered sugar or frost with whipped cream if desired.

* * *

FILLING: Mash well-drained peaches to make one and one-third cups fruit. Heat to boiling. Blend together sugar, cornstarch, salt and rind, and stir into hot peaches. Cook and stir over low heat until clear and thickened. Cool thoroughly. Serves nine.

Comforts More Childhood Ills... than any other children's aspirin. Mothers trust it, doctors approve it, children like its orange flavor. BUFFERIN Aspirin FOR CHILDREN

FREE Every week!
10 CASES OF ZIPPY Liquid STARCH FOR AFRO READERS ONLY!
Send the Label from your bottle of ZIPPY Starch and write—in your own words—why you like ZIPPY.
For the best ten letters each week, we'll award a full case of ZIPPY Liquid Starch.
Be sure to print your name and address plainly and mail your letter and ZIPPY Label to . . .
ZIPPY BOX 7714 Philadelphia 1, Pa.
Send in as many letters as you like—just so each includes a ZIPPY Label.

another bridge club switched to SQUIRT

If sweet soft drinks leave you thirsty...
SWITCH TO SQUIRT
TANGALIZED FOR COMPLETE REFRESHMENT

• Switch to the *new* Squirt. First, because Squirt means pure, fresh fruit. Second, because the wholesome juice is then *TANG*alized to give cool, tangy, deep-down refreshment.
• Buy Squirt today! Enjoy its finer quality...its fresh, clean taste that gives you complete refreshment.

Never an after-thirst.

THE NEW TANGALIZED SQUIRT IS A SPARKLING MIXER, TOO!
SUBURBAN CLUB CARBONATED BEVERAGE CO., INC.
Baltimore: ORleans 5-0100 Annapolis: GOlenial 3-9267