Catonsville News

By SAMUEL TORSELL

Mrs. Mary Chase of Atlantic City, N.J., was the week-end guest of Mr. and Mrs. Ringgold Dorsey.

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Funeral services were held on Monday for Mrs. Mabla Holland at Locust Methodist Church in Simpsonville. The Rev. E. E. Arter officiated.

Mrs. Holland is survived by her husband, James N. Holland; adopted son, Leonard Holland; adopted daughter, Miss Mary V. Johnson; three sisters, Mrs. Sadie Gray, Mrs. Leathia Biddle and Mrs. Viola Brooks; and four brothers, Marshall E., Monroe B., Roy D., and the Rev. Theodore D. Jackson.

Burial was in Hopkins Chapel Cemetery.

• • •

MRS. MARY DORSEY of 1152 Carrollton Ave., died last week. She was the sister of Mrs. Sodonia Woodland. Mrs. Annie Smith is also mourning the loss of her sister.

Walter Carter of Ellicott City is resting well at his home after a brief illness. Mrs. Francis Coe and Jerome Holland are trying to locate their father who disappeared several days ago.

Mrs. Gibby Garner of Washington was the guest Sunday of Mr. and Mrs. George Gordon.

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THIRTY-TWO years ago in Catonsville, James E. Harriday son of the late John W. Harriday graduated from Princess Anne Academy. He won the Margaret Hargis Medal in English.

The Rev. E. T. Addison and Gilmore Beatty of Fredrick were also the dinner guest of Mrs. Alice Fields, 32 years ago in Catonsville.

Flowers were placed on the altar of Grace AME Church in May of 1933 for the late Livious Coe who died in 1928.

Supreme Court gets jury exclusion case

WASHINGTON, (NNPA) — A second case challenging the exclusion of colored persons not only from grand and trial juries but from jury commissions also will be reached by the United States Supreme Court.

Amos Reece is seeking a review of his conviction and death sentence in Georgia courts on a charge of criminal assault on a white woman.

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South Baltimore Notes

By GEORGE W. E. HILL and MARIE LITTLES

Miss Alice Deloris Cain, 2410 Baltimore St., who formerly resided in South Baltimore, spent the past year in New York attending New Rochelle Business College. She plans to get a job in the city as a private secretary.

The Freshman class of Baltimore Junior College is giving a Dip and Dance tonight (Friday).

Fellowship Day will be honored at John Wesley Methodist Church, Sharp and Montgomery Streets on Sunday, Oct. 16, at 3:30 p.m.

This affair will be sponsored by Ida C. Norris Wesleyan Service Guild. The guest speaker will be Mr. Israel M. Goldman, rabbi of the Chizuk Amuno Congregation.

• • •

WALTER HILL JR., son of Mr. and Mrs. Walter Hill of 2617 Foerster Ave., is still recuperating in University Hospital. We wish him a very speedy recovery.

Allen AME Church will celebrate its 53rd annual homecoming on Sunday, Oct. 23.

The program of the day will proceed as follows:

At 11 a.m., the Rt. Rev. D. Ward Nichols, presiding Bishop of the 1st Episcopal District of the Baltimore and Washington Annual Conference, Harrison A. Bryant, Bethel AME Church.

At 8 p.m. Candle Light Service conducted by Mrs. J. Wayman Henry.

The officers are Mrs. J. Wayman, chairman, publicity committee; George L. Russell, secretary; Mrs. Clara Ballard, chairman, program committee, and the Rev. J. Wayman Henry, minister.

• • •

THE SIXTH Annual Convocation of the Baltimore Junior College was held on Tuesday.

The program proceeded as follows: (1) Processional by Baltimore Junior College, instrumental ensemble; (2) invocation by the singing of the Alma Ma-S.T.M., after which there were selections by the BJC choir

Next was the awarding of the Alumni Medal by Martin Whitman, BJC Alumni Association.

The main feature of the program was the address by Dr. John Musselman, chairman, Department of Psychology at BJC. Dr. Musselman was introduced by the Dean of BJC, Dr. Chester H. Katenkamp.

The program was concluded by tre singing of the Alma Mater

Cherry Hill News

By MARJORIE J. WARD

The Parent Teachers Association of School No. 160 will have its meeting, Tuesday, Oct. 11, at 7:30 p.m. At that time Wilson C. Raver, executive secretary of Maryland State Teachers Association, Inc., will be the principal speaker.

All parents and interested persons of the Community are urged to be present.

The Usher Board of the Cherry Hill Community Presbyterian Church will have its meeting tonight (Friday) at the home of Mrs. Maggie Johnson's, 608 Hillview Rd., at 8:30 p.m.

All persons who wish to affiliate themselves with the Usher Board are asked to be present.

• • •

MARILYN FERRELL, daughter of Mr. and Mrs. Forrester Ferrell, 622 Hillview Rd., celebrated her seventh birthday last week with a party at her home. Her guests were entertained with stories and games.

Relatives of Marilyn who were present were Mrs. Emily Cox, godmother; Jackie Ferrell, sister; John and Donald Spencer, cousins.

Others attending and enjoying a delicious repast were Ronald and Warren Andrews, Cheryl Bias, Gregory and Beverly Jo Harvey, Patricia Reed, Ericka Pinkney, Gloria Day, Lucia Ward, Donna and Joanie Farrington, Darlene Graves, Leslie Harris, Paul Carter and the Rev. and Mrs. Edgar Ward.

• • •

THE MEN'S League of the Cherry Hill Community Presbyterian Church will observe its Men's Day, Sunday, Oct. 16. The speaker for the 11 a.m. service will be Willie Moore, layman of the church.

At 4:30 p.m. on the same day, Furman Templeton, executive secretary of the Baltimore Urban League, will be the principal speaker.

Mrs. Beatrice Brown, wife of Alexander Brown is ill and confined to the University Hospital. Her condition remains unchanged. Mr. Brown wishes to thank all persons who have called and offered sympathy.

• • •

MR. AND MRS. Wade Williams of New Rochelle, N.Y., were house guests of Mr. and Mrs. William Ayers, at 2803 Booker Dr., last week.

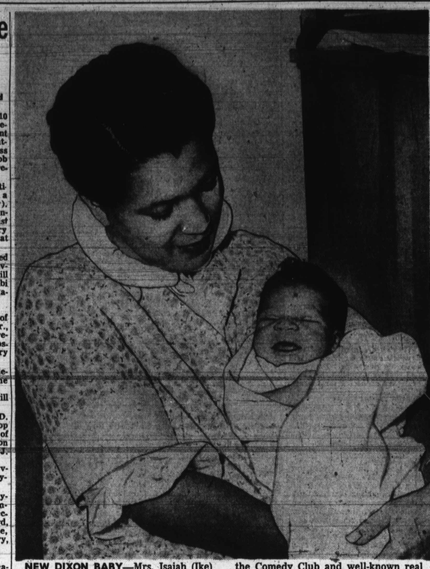
The Realm Social Club will have a dinner, Saturday, Oct. 8, at 7 p.m. at Moses Hall, 608 N. Eutaw St.

George Quickley, 2842 Booker Dr., wishes to thank all persons for kindnesses extended during the illness of his wife, Mrs. Bertha Quickley.

The funeral of Percy O. McClaine, 437 Swale Rd., was held today at the Cherry Hill Community Presbyterian Church. The Rev. Edgar W. Ward, pastor, officiated.

WILLIAMS CERTIFIED TO TEACH INSURANCE

GOLDSBORO, N.C.—E. R. Williams, district manager of North Carolina Mutual Life Insurance Company, has been certified as an instructor in the first year Life Underwriters Training Course.



NEW DIXON BABY—Mrs. Isaiah (Ike) Dixon Jr. poses with her new infant, Isaiah Dixon 3rd. Dad is co-owner of the Comedy Club and well-known real estate broker. Baby was born last week at Johns Hopkins Hospital.

Glenn Burnie Echoes

By CHARLOTTE W. DOWNIE

Dynamic Henrietta Johnson was crowned queen of the Anne Arundel County Branch NAACP. Freedom Fund Community Popularity Contest.

The crowning took place in Annapolis, Md., last week. Mrs. Johnson brought in the highest amount from the Furnace Branch area.

Mrs. Elizabeth Cook was chairman and Mrs. Hardesty is president of the Annapolis NAACP.

• • •

THE LILLERETTES Club will hold meetings every Wednesday for one hour.

These teenagers make their first trip to Crownsville to see the children in the Winterode Building Oct. 15, with the "Gayteens" of Glen Burnie.

Officers and members include Annette Howard, president; Geraldine Hutchins, secretary; Shirley Alston, program chairman; Rita Coleman, sergeant-at-arms; Clarice Jackson, chaplain;

Barbara Coleman, Garnetta Caswell, Claidette Johnson, Adderbert Pierce, Jo Ann Robinson, Edna Williams. The Rev. Mrs. Nannie Gibbs is advisor.

• • •

MR. AND MRS. Cleveland Haskins entertained members of the Glen Burnie Chapter of the Eastern Star and their friends at a crab feast recently on their beautiful grounds in Furnace Branch.

The affair was for the benefit of the temple, to be erected soon in Glen Burnie.

Among those attending were Messrs. and Mesdames Herbert Hines, Jethro Bryson, Singleton Williams, William Johnson;

Mesdames Hazel Jones of Owenfown, Leola Hines, Viola Holloway, Cynthia Smith, Rosa Williams, Berline Lewis, Erma Sembley, Sara Sharp, Beatrice Nicholson.

Mr. and Mrs. Hamlette, Leon Owen;

Messrs. Ivan Dotson, Elbert Brooks, William O. Gaither, Charles L. Carter, Norman Thomas.

Assisting were Mesdames Ella M. Williams, Agnes Hines and Rodell Meacham.

• • •

CLARENCE O. DOUGLASS, a long time resident of 111 Crain Hwy., Glen Burnie, died suddenly last week.

His survivors include his wife, Mrs. Beulah Douglass.

Mrs. Nancy Brooks entertained the Gay Teens at their first meeting this last Saturday.

At the meeting were Yvonne Ross, president; Deanna Brooks, Leona Ross, Catherine Williams, Barbara J. Gaither, Brenda Brown;

Maizel Ross, Victoria Ross, Mabel Roberts, and Mrs. Alline Brooks, sponsor.

• • •

WALTER HARRIS of Furnace Branch Rd., spent the past week in New York seeing the World Series.

Mrs. Rosa Williams and her workers are preparing to reconvene for the fall and winter season.

Home for the week end recently was George Gaither Jr., a freshman at Lincoln University, Pa. He is the son of Mr. and Mrs. George Gaither Sr. of 11th Ave., Furnace, Md.

• • •

THE PUMPHREY Elementary School PTA held its first fall meeting last week. Mrs. Regina Griffin, president, presided. Mrs. Helen Brown is principal.

Plans were made to send a committee to the County Board of Education to see what can be done about the bus situation and the playground.

Memory Verse:

As the Father hath loved me, so have I loved you: Continue ye in My love—St. Johns 15-9.

Millinery course begins at YW

Mrs. Nellie Sheridan, milliner, is conducting a class in creative millinery design at the MadisonAvenue YWCA at 8 p.m.

The ten week term which began Tuesday will cover such topics as uses of felts, furs, straws, linings and other fabrics, facial contours, head sizes and trims.

Beginners and advance students are urged to participate in these sessions.

Enrollments are now being accepted by Miss Mary Louise Allen, registrar at the Branch YWCA.

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Beauticians mark anniversary with program, style clinic

The Master Beauticians celebrated their 22nd anniversary with a three2-day program, here, last week.

The opening session, at the Master Beauticians Center, Sunday, featured the Rose of Sharon Singers, the Zion Male Chorus and Miss Judy Spain.

Mrs. Edna Waynesboro, a founder of the organization, was speaker. James Alston gave a piano selection and Mrs. Jessie Dilworth gave a history of the organization. Miss Mayme Tilghman, president, introduced the mistress of ceremonies, Mrs. Rosalee White.

• • •

MRS. FLORENCE KNOX presided at the Monday evening program, which featured bathing beauties who participated in a recently held contest on a cruise given by the organization.

On Tuesday evening demonstrations of newest methods in hair work were given. Mrs. Mamie Barnes demonstrated steam curling; Mrs. Newberry Lawson, waving; and Miss Rose Marie Davis styling. William Green Gave a demonstration in hair cutting. Mrs. Mary Frances was narrator.

The celebration opened a membership drive which will be held this month and through November.

Charimen of the affair were Mrs. Hattie Powell, Mrs. Jessie Dilworth, Mrs. Allena Wallis and Miss Mayme Tilghman.

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Eley-Davis betrothal told

Mr. and Mrs. Clarence L. Davis of Brooklandville, Md. have announced the engagement of their daughter, Sallie M. Davis, to Sgt. James H. Eley of Owings Mills, Md.

Miss Davis is a junior at Maryland State Teachers College, Bowie. Sgt. Eley, son of Mrs. Viola C. Eley, has just returned from Korea. He is now stationed at Fort Benning, Georgia. The wedding date has been set for June, 1956.

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You can *depend* upon Godefroy's Lariesse, the famous brand in the red box . . . known, approved, for more than 50 years. Get it at your favorite cosmetic counter *this very day!*
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1. Shampoo hair thoroughly. As it dries, mix Godefroy's Lariesse as directed.
2. Apply Godefroy's Lariesse with handy applicator included in package.
3. After color has developed, shampoo hair again, set in your favorite style.
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Convention Calendar

OCTOBER 17-26
DETROIT, Mich. — Nation wide Hotel Association, Inc.

NOVEMBER 6-12
WASHINGTON, D.C.—National Council of Negro Women.

DECEMBER 27-30
COLUMBUS, Ohio — Kappa Alpha Psi Fraternity grand conclave.
ATLANTA — Phi Beta Sigma Fraternity conclave.
CHICAGO — Alpha Phi Alpha Fraternity annual convention.

DECEMBER 27-31
WASHINGTON—Zeta Phi Beta Sorority annual convention.
CHARLESTON, W. Va. — Phi Delta Kappa Sorority convention

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Huge 1½-lb loaf Only 22¢
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Special 19¢ large loaf 15¢
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Ideal Sweet Potatoes 2 16-oz cans 35¢
Ideal O. P. Tea 4-oz pkg 37¢ 8-oz pkg 69¢
Swanee Tissue Colo-Soft 4 rolls 45¢
Shortening Cream White lb can 27¢ 3 lb can 69¢
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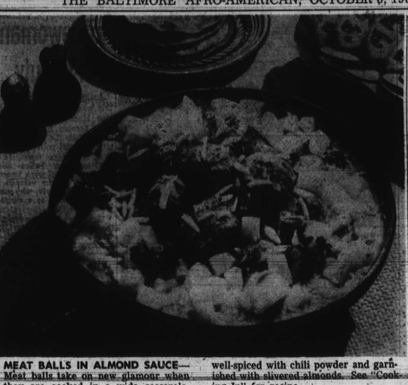

MEAT BALLS IN ALMOND SAUCE—Meat balls take on new glamour when they are cooked in a wide casserole, well-spiced with chili powder and garnished with slivered almonds. See "Cooking In" for recipe.

Meal in a bowl

Make a quick "meal in a soup bowl" this way:

In a large saucepan or soup kettle, mix together 1 cup uncooked white rice, 1, 8 ounce can tomato sauce, 1½ cups uncooked fresh, frozen or canned mixed vegetables, 1 pound unthawed frozen fish fillets cut inlech long pieces, 3 teaspoons salt, ¼ teaspoon black pepper and 3 cups water.

Bring the mixture to a vigorous boil. Turn the heat as low as possible. Cover with a lid and leave over this low heat 20 minutes. Add water if a thinner soup is desired.

• • •

RICE IS A source of excellent vegetable protein so team it with a meat sauce for an extra tasty and nutritious main dish.

For a delicious meat sauce, fry ½ cup diced onion, ½ cup diced green pepper and 1 pound ground beef in enough fat to keep mixture from sticking.

Cook until the beef is browned and cooked through. Add 2, 8-ounce cans tomato sauce, ½ cup tomato catsup, 1 tablespoon Worcestershire sauce, salt and pepper. Cook over a low heat 10 to 15 minutes. Serve the meat sauce over hot, fluffy, tender rice.

Everyone will hop out of bed in a hurry and be all ready for breakfast when you let the family know that you are going to make these hot cakes.

They are really superb eating! The vanilla and nutmeg give these hot cakes that rare, especially enticing flavor which is just a little bit different from other hot cakes. These hot cakes are easy to make so you won't mind serving them whenever your family requests—and that will be often.

• • •

INGREDIENTS are 3 eggs, beaten, 2 cups cooked white rice, ¼ teaspoon vanilla, and ½ teaspoon nutmeg.

6 tablespoons sifted flour, ½ teaspoon salt, 1 tablespoon baking powder.

Put 1 cup uncooked white rice, 2 cups cold water and 1 teaspoon salt into a 2-quart saucepan and bring to a vigorous boil.

Turn the heat as low as possible. Cover the saucepan with a lid. Do not remove lid or stir while it is cooking.

Leave 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.

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. You'll find it mighty handy for adding to many quick, delicious and inexpensive soups, salads, casserole dishes, hot breads and desserts.

• • •

ADD THE RICE, vanilla and nutmeg to the eggs. Mix well. Sift together the flour, salt and baking powder. Add to the rice mixture and mix thoroughly. Drop by spoonfuls onto a well, greased hot griddle or into a well-greased skillet. Fry on one side, then on the other. Keep the griddle or skillet well grease as the cakes are fried. Serve these cakes hot with butter or margarine, honey, or your favorite syrup.

This recipe makes 9 cakes, 3½ inches in diameter.

9315 2—10 by Marian Martin

9062 14½—24½ by Marian Martin

WEEK'S SEWING BUYS—Sew dress takes 2¼ yards of 35-inch fabric.

Vary the neckline for party time or lesson-learning — the sleeves according to her whim. Use remnants, contrast fabrics and colors. She'll adore the high midriff-effect, the graceful full skirt of Pattern No. 9315.

The pattern is cut in sizes, 2, 4, 6, 8, and 10. Size six print

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You'll want to sew many sleeve versions of this smart step-in dress. Its classic lines are slimming, and it is flattering any season.

The pattern is proportioned to fit the shorter, fuller figure perfectly; too, so that you have no alteration worries. The dress will be lovely in bengaline, soft woolens and velveteen.

This pattern is cut in half sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ requires four yards of 39-inch material.

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Print plainly name, address, with zone, sizeand style number.

How to prevent kitchen fires

Kitchen afire?

Not if the homemaker on the job has learned how to keep her house fire-safe, the U.S. Department of Agriculture says. If she's alert against fire, she'll be on the watch against defective and overheated cooking or heating appliances. She'll guard against leaving range or heating appliances on when she's not in attendance. She'll check against short circuits and have frayed wires repaired promptly.

• • •

SHE'LL ALSO make sure that she doesn't overload wiring by plugging in too many appliances on one circuit, especially high-wattage appliances. She'll connect appliances to outlets, not light sockets. She'll see that curtains and dish towels hang far enough from range or heater so a breeze won't blow them into flame or against high heat.

If she has wooden shelves over the range, she'll see that the bottom shelf is at least 24 inches above the top of the range and is protected by a layer of asbestos on the underside. She'll use a waste basket or trash container of non-flammable material.

She'll keep matches out of sight and reach of young children; and also away from the heat of the range. In frying or broiling, she'll see that the fat doesn't get on fire—but if it does, she'll throw on baking soda or salt to smother it rather than pouring on water which may scatter the burning fat.

A tight cover on a frying pan or kettle also may put out burning fat.

There's a Lucky Photo with a head encircled in this and every edition of the AFRO. Look for it, it may be you, it's worth $5 if it is.

Golden rice cakes make different breakfast treat

There is some mighty good eating south of the border, down Mexico way. It is hearty eating and it is flavorful eating.

American cookery has already reached across the Rio Grande and adopted some of the favorite recipes of Mexico, but there are still more that deserve our attention.

Mexican cookery is, by and large, economical cooking. Inexpensive foods are seasoned in novel and interesting ways. They substitute careful flavoring for expensive ingredients.

MUCH MEXICAN food is seasoned with chili. In Mexico, most families use whole chili peppers, but the whole peppers are inclined to be too hot for American palates. Instead, we usually substitute chili powder, a milder blend of chili peppers and other spices.

A good example of Mexican thrift and seasoning skill is found in a dish which travels under the lengthy name of Albondigas En Salsa De Almendra! Albondigas means "meat balls" but the dish is a glamorized version of the familiar meat ball with which economy-conscious homemakers are all too familiar.

This dish will take its place with pride on a company dinner table. The secret lies in the tomato sauce which is seasoned with chili powder and gives a crunchy texture by the addition of toasted almonds.

• • •

MOLE SAUCE is another familiar dish on the Mexican scene. It is a skillful blending of sautéed vegetables, almonds, chili powder and other spices and, unexpectedly, a square of unsweetened chocolate. Served with chicken or other fowl, it is a gourmet's delight.

Albondigas En Salsa De Almendra, or meat balls in almond sauce is made with 2 tablespoon

minced onion, ½ pound ground lean beef, 3 tablespoons olive oil ¼ pound ground lean pork, 1/3 cup tomato puree, 1 egg, beaten, 1¼ cups water, 2 to 3 teaspoons chili powder or chili powder to taste, 1¼ teaspoons salt, ¼ teaspoon ground black pepper, ¼ teaspoon granulated garlic, 2 blanched almonds, 3 cups diced cooked potatoes, 3 slices bread, cubed, sliced blanched toasted almonds for garnish, and ¼ cup hot milk.

SAUTE ONIONS in 1 tablespoon of the oil. Add tomato puree, water and ½ teaspoon of the salt. In the meantime, fry almonds, garlic and 1/3 of the bread cubes in the remaining oil. Cool and put through a meat grinder, using medium blade.

Add to the tomato mixture. Cook slowly 10 minutes. Soak the remaining bread cubes in hot milk. Drain and add to the meat along with beaten egg, remaining salt, chili powder, and black pepper. Cut hard-cooked eggs into quarters, lengthwise. Then, cut quarters in half and wrap enough meat around each piece to make a 2-inch ball.

Brown on all sides and add to the sauce. Simmer 15 minutes. Turn out into a serving dish having meat balls in center. Place cooked potatoes on sauce around the meat balls. Garnish with almonds.

YIELD: 5 servings.

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Milk Fed VEAL Shoulders lb 29c
Tall Can EVAP. Milk can 10c
Campbell's Soups can 10c
Sliced COOKED Ham lb-lb 25c
Breast-O-Chicken Fancy Solid Pack FISH 6½-oz can 59c
Large Can BLACK Pepper 4-oz can 25c
Personal Size IVORY SOAP 4-bars 25c

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Gilmor 5-3090

OPEN EVERY Friday Night Till 8 p. m.
NORTH AVENUE MARKET

Kids all say this flavor's swell. With us it really rings the bell!
CHOCOLATE MINT CHIP
Refreshing, sparkling mint ice cream generously sprinkled with chips of rich chocolate candy." It's a flavor loved by kids from nine to ninety . . . treat your family to Chocolate Mint Chip tonight.
"ALWAYS GOOD TASTE"
Delvale ICE CREAM
At your neighborhood store with the Delvale sign . . . a sure sign of satisfaction.

They couldn't argue with 116,000,000 sausages

By HENRY PARKS

BALTIMORE, Md.—The biggest of them in the meat business told us the public would never pay a few extra cents for a finer pork sausage.

Well, they were all wrong. Parks proved the public longed for that down-country flavor . . . Parks proved people were hungry for a finer, pure all-meat pork sausage that had that rare old Virginia recipe flavor.

THEY COULDN'T ARGUE with 116,000,000 sausages. That's what the public had called for before our business grew out of its knee pants. That's a wonderful thing, friends. Think of it.

Think of how the word got around. We didn't advertise—no radio . . . no TV in those days . . . just a better product and it sold itself.

One housewife told another. They didn't scare at a few cents extra. They found leaner Park's Sausages went a lot farther . . . tasted a lot better . . . were seasoned exactly right with finer imported spices. If you liked 'em "Regular" or Hot 'n' Sagey, Park's has the perfectly seasoned answer in these two great taste-treats.

YOU'LL LIKE Parks Pure Pork Country Sausages; most stores have 'em. If yours doesn't, give him a piece of your mind. Make him carry Parks for you. He'll always be glad you did. So will you. And happy eating to you! They're really wonderful!

HOT Corn Muffins Tonight!
Honey Sweet! Washington CORN MUFFIN MIX
NET WT. 8 OUNCES
with Real Honey and WATER GROUND CORN MEAL
ADD FRESH EGG and MILK
A refreshing addition to any meal . . . and so EASY to prepare with the ONE BOWL METHOD!
Extra nutritious! Extra flavorful! Real honey has been added to this mix to give you the most luscious honey-colored corn muffins you have ever tasted! The finishing touch to any meal — *and so easy to prepare.*
Triple MONEY-BACK GUARANTEE!
If you are not completely satisfied with the Washington Corn Muffin Mix, return the empty box and the price will be refunded by Washington Flour Mills Co., Inc., Washington, D.C., and we will refund TWICE THE PRICE YOUR PURCHASE PRICE!
Be sure to look for — WASHINGTON BRAN MUFFIN MIX, SPOON BREAD MIX, BUTTERMILK CORN BREAD MIX
By the Makers of WASHINGTON FLOURS • INDIAN HEAD CORN MEAL • WASHINGTON SELF-RISING CORN MEAL

UP FROM VIRGINIA . . . A WORLD OF FLAVOR
PARKS SAUSAGE
PARKS COUNTRY SAUSAGE
PARKS pure pork country SAUSAGE
It takes a heap of watchful care to have the Dept. of Agriculture seal on our product. It means the U.S. Government supervises every single sausage we make as carefully as a partner in our business and we're proud of that partner.