FOR WOMEN ONLY

Food, beauty, garden, career tips for home makers.

Easy Does It

Make your tuna salad crisp and crunchy with chopped celery and toasted almonds. Add enough mayonnaise to moisten, then serve with lettuce and halves of cling peaches to a really dressy garnish.

Plump cooked prunes, pitted and stuffed with bacon-cheese are wonderful go-togethers with any fruit of meat salad main dish.

While you watch hungrily over what is cooking over charcoal, you and your guests will enjoy nibbling on potato chips which have been dipped in tangy mashed avacado blended together with minced ripe olives and a bit of lemon juice.

Try a hot lima bean salad with franks on one of the warm days for an appetizing supper. To make it, toss the large, cooked limas with a hot bacon-vinegar dressing, top with chunks of frankfurters and bake in a moderate oven to heat the frankfurters a bit.

A delicious dressing for chunks of lettuce uses soured cream mixed with some anchovy paste. Thin this a bit with vinegar and add salt and freshly ground pepper to taste

Cottage cheese mounded in the center of a plate, surrounded with small slices or chunks of watermelon and clusters of dark cherries makes a lovely salad platter.

Keep a well assorted relish tray on hand when you serve meat or fish salad to add interest to your menu.

RECIPE OF THE WEEK

Spiced Green Beans
(Serves 4)

3 slices bacon
3 tablespoons bacon drippings
1 tablespoon chopped onion
3 tablespoons vinegar
¼ to ½ teaspoon salt
Dash of pepper
2½ cups cooked or canned green beans, drained

Saute bacon in skillet; remove and break into small pieces. Saute onion in drippings until tender. Add vinegar and seasonings; blend. Add bacon and beans; mix together lightly and heat.

'The Pixie' is for the cook who guards her reputation

By BETTY COOK for ANP

You may be the busiest housekeeper in our 48 states, but take time out just to look at the pie your young cook is putting together. Called, appropriately, "Pixie Pie," it's full of pixie magic. The blend of flavors in that dark-and-rich Chocolate Coconut Crust is magnificent. The two important ingredients — Unsweetened premium chocolate and tasty shredded coconut—are quickly bound together in a simply-made mixture, then pressed into the pan. The light chocolate-flavored chiffon filling is a one-pan operation.

With all this goodness, so easily achieved, I hope you're thinking, "Time or no time, I've got to make one of these pies." And you may be sure that tasting a Pixie Pie is better than seeing its picture! So, for the pixies in your home, we give you this easy-to-follow recipe.

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CHOCOLATE PIXIE PIE requires one envelope (1 tablespoon) unflavored gelatine, two-thirds cup sugar, one-fourth teaspoon salt, three-fourths cup undiluted evaporated milk, two squares unsweetened chocolate, three egg yolks, slightly beaten, three egg whites, unbeaten, one teaspoon Vanilla, Chocolate Coconut crust and three-fourths cup water.

Mix thoroughly gelatine, 1/3 cup of the sugar, and the salt in a saucepan. Add evaporated milk, water, and chocolate. Cook and stir over medium heat until chocolate is melted and gelatine is thoroughly dissolved. (Do not boil). Blend with egg beater. Pour slowly over egg yolks, stirring constantly. Return mixture to saucepan and cook until thickened (about three minutes), stirring constantly. Cool 15 minutes.

Beat egg whites until foamy throughout. Add remaining 1/3 cup sugar gradually and continue beating until mixture will stand in stiff peaks. Fold in chocolate mixture gradually, blending well. Add vanilla. Spoon into pie crust. Chill until firm.

TO MAKE THE chocolate Coconut Crust, melt together 2 squares unsweetened chocolate and 2 tablespoons butter, stirring until blended. Combine 2 tablespoons hot milk or water and 2/3 cup sifted confectioners' sugar; add to chocolate mixture, stirring well. Add 1½ cups toasted shredded coconut; mix thoroughly. Spread on bottom and sides of greased 9-inch pie pan. Chill until firm.

PIXIELATIN' DISH — A pie which sets with the taste buds and combines the important ingredients of unsweetened premium chocolate and shredded coconut will be the delight of the "pixies" in your home, to say nothing of also captivating the adult members. It's appropriately named "Pixie Pie" and once you try your hand at it, you'll find it is not only simple to make, but also more appetizing to taste. It looks good, but it tastes better.—(ANP)

New fibers, new construction is the news in carpet field

The exciting fact about carpets concerns new fibers, new combinations of fibers and new methods of weaving and construction.

There are old favorite patterns, revived; new favorites with imaginative variations, foreign motifs—all expressed in the most modern weaving subtleties that American technology can devise.

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COLOR-WISE, the forward look is to sunset colors—rose, blue lavender, taupe. Even the beiges have a rosy cast. The earth colors will continue to be stapled—the greens and browns, but they have a new brightness that is a result of pattern.

The new favorites in pattern—the tweeds or multi-colors—are livened with "hot spots" of color. In bolder patterns, this might be likened to a toss of confetti. In more subtle patterns, it is just color nudging color, as in a Monet painting. The overall visual effect is a vibrant one-tone.

Tweeds are the favorite with designers — and they appear throughout the market, in every version from rugged to refined—from the hand braided to the elegant look. They are beginning to have the whip of a pattern, of effected either by heights of pile or by color. It is even possible to have the overtones of plaid in a room without having the Scot dominate the decoration.

Old favorite patterns from the 20's or a generation before are made contemporary with a softening of line, and new weaving techniques usually associated with modern carpet designs. They are full of nostalgic flavor, updated—and can add surprising charm to the crispest of modern rooms.

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FOREIGN FAVORITES—Morocran, Scandinavian, Oriental—all have been translated into easy-to-buy American interpretations.

For originality in patterns, look for the "unfinished drawing" approach. The Result Is Almost a pattern—and the effect is a relaxed, casual one. It can make a room seem that way, too.

On the fiber front, technicians are just as busy as the designers. Wool and blends of wool in combination with man- made yarns have the lead. There are good cotton, good ravons, good rollons and sarans. But the big story at this market is not one of fiber. It is one of design and construction. Wool makes news because this grand-daddy of all fibers is appearing widely in the most modern of construction techniques—tufting.

For the consumer, the stimulation in design and manufacturing techniques can only result in better and more beautiful carpets.

Simple elegance to be note in autumnal accessory news

Once July is here, a woman's fancy turns toward Fall — although she often needs some fillins for her summer wardrobe.

The new "transition" leather shoes and accessories—being featured in leading stores—are intended to meet that dilemma. They look fine with the current dark summer cottons and silks—and they will look just as well with the new Fall clothes.

Accessories are playing a larger part than ever before in summer wardrobes, and this will continue through Autumn. Simple elegance is the order of the day in apparel—and accessories accent the ensemble.

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ONE IMPORTANT TIP to keep in mind is that you can be dark and light at the same time. The colors are dark, the weights are light. In choosing your "transition" shoes, one of the most important leathers is suede. Pitch black suede silhouettes span every event from July's dark city cottons to October's first tweeds.

You'll find suede leather in seamless throatline sheaths, curved and cut low all around the foot and set upon high heels on flexible lightweight leather soles, with mid heels and tucked vamp halters, with closed heels and bared toes, in pleated fluid-line slings with mid or high heels.

The new matte calf in closed pumps has a dull luster that is equally entrancing for Summer or Fall. It's light, cool, almost fresh—perfect in black, navy, or dark brown, the ideal leather to wear with the new shadowy silks and cottons of Summer or the Jerseys and tweeds of Winter.

TEXTURED LEATHERS in calf and kid, sling-back pumps and sandals in reptiles and suedes, are a high point in Summer fashions that will continue into Fall and Winter. Woven leathers in the new darkened shades are equally popular in closed-up shoes.

The color story starts with the brown family in all possible shades from parchment to coffee bean, and the tawny tones in between, so that matching or blended tones can be assured. Black is the headliner—especially in velvety suede and next in importance are the winey tones of port, sherry, muscatel or burgundy; the blue family in wedgewood and the green family in moss or avocado peel.

Hot weather laundry hints

Easily sudsed, fast-drying nylon fabrics make it easy to keep the family cleanly clothed in hot weather.

Crinkle cottons, such as seersucker or plisse, need only few hung and straightened with the hands after they're washed in thick, hot soapsuds and rinses. Nylon or Orlon garments will dry like new if taken directly from the final rinse and arranged drip-ping on hangers.

Pleating or ruffling can be pulled gently into shape with the fingers while still damp. If corduroy is washed in lukewarm suds and rinsed an smoothed carefully when hung, it requires only light brushing to raise the pile.

When ironing is required, a few tricks save time. For example, press small puffed sleeves by sliding them around over a warm electric light bulb.

Make embroidery, applique, or smocking stand out by pressing it down on a padded surface. "Press" sashes or ribbons in a hurry by pulling them around a pipe to dry.

9291 SIZES 14½—24½ by Marian Martin

INTO FALL — How to dazzle your "special audience"? Sew this glamorous fashion (in crepe, faille, or tissue-sheer wool); watch the admiring glances as you enter! Open neckline, lovely lines of bodice and skirt—combine to make this dress most beautiful of fall!

Pattern 9192: Misses' Sizes 12, 14, 16, 18, 20; 40. Size 16 takes 3 2/8 yards 39-inch fabric.

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NO. 9291 might be your first new dress of fall! This smart step-in style was chosen especially for the shorter, fuller figure—simply because it's the most flattering! The side-swept detail, a lovely frame for your face; slim lines below—make you look so slender!

Pattern 9291: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 4⅛ yards 35-inch.

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THESE easy - to - use patterns give perfect fit. Complete illustrated Sew Chart shows you every step.

Send **Thirty-five cents** in coins for each pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of AFRO-AMERICAN, Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly **NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.**

9192 SIZES 12—20 40 by Marian Martin

Mrs. Holt catches prize fish; can cook a prize fish dinner

Just in case you are lucky enough to fall heiress to a fine sea bass, I can tell you two fine ways to cook it. . .after interviewing Mrs. Calvin A. Holt.

Of course I don't expect you to catch your own, as did Mrs. Holt when she and Mr. Holt went fishing in Cape May on the recent Independence Day. She took a five-pound sea bass, the largest catch in her party that day . . . even topping her husband, an expert.

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MRS. HOLT has a collection of fish recipes including the plain fried, which she dips in salted and peppered cracker meal and deep-fries. But the one which caught my eye, and my taste was Bass Saute Sierra.

For the recipe Mrs. Holt uses a two-pound bass, a quarter cup of bacon fat and butter mixed, a cup of fish stock made from bouillon cubes, a half cup of Port wine, a bay leaf, salt and pepper, a teaspoon grated orange peel, a teaspoon prepared mustard, and cracker crumbs.

Mrs. Holt quarters the fish, dusts it with the cracker meal, heats bacon drippings and butter in a large, heavy Dutch oven and browns pieces nicely on both sides.

Then she adds the chicken stock, wine, bay leaf, salt and pepper and simmers 45 minutes. She removes the bass to a platter. She then adds orange peel and mustard to juices in the skillet and pours the sauce over the fish.

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A SECOND RECIPE which may be used with any fish admirably chosen for baking is baked fish with rice-mushroom stuffing.

The rice-mushroom stuffing is made by sauteing two tablespoons of chopped onions in two tablespoons butter or margarine for five minutes. Measure liquid from a four-ounce can of mushroom stem and pieces; add water to make one cup liquid, add this to sauteed onion.

Bring to a boil. Slowly sprinkle in one-half cup rice, cover and cook slowly for 25 minutes or until rice is tender and liquid is absorbed.

Stir in drained mushrooms and two tablespoons chopped parsley. Season with salt and pepper.

Fill the fish with stuffing, wrap in foil and bake in a moderate oven for an hour. Remove to serving platter. Garnish with lemon wedges and parsley.

FISHING is Mrs. Holt's only hobby. She is a housewife, and her time it taken up with being her husband's assistant in the store they keep at 1444 N Carey St., and keeping their home at 1807 Etting St.

She attends Shiloh Baptist Church and is the mother of three children by a former marriage. The latter are Mrs. Carrie M. Saunders and Miss Laura Hubbard of Lynchburg, Va., and a 15-year-old son, Robert Hubbard Jr.

MRS. CALVIN HOLT

WOMEN AND WHEELS:

Road tips on car trips for summer motorists

Automobile drivers should equip themselves as well as their cars for easier, safer motoring, especially during the summer season when highways are jammed with cars.

Besides such obvious safeguards as spare tires, good batteries, first-aid kits, extra car keys and similar articles, declares Benn Delson in the July issue of the Journal of Lifetime Living, drivers should be sure to take tangible things with them. Delson offers the following suggestions:

Start along a tankful of patience. Be prepared to meet road-delays, poor drivers, inefficient service and a host of other annoyances. Be prepared to arrive late wherever you're going

Don't try to make up for lost time. Stop and refill your tank with patience whenever you feel the need of it. Never drive when angry or excited.

Take along a vacation attitude. Remember that you're leaving your office, workshop and household affairs behind you. Don't make driving another chore. Hours behind the wheel should be as much a part of your vacation as the time you will spend at your destination. If you can't keep a vacation attitude behind the wheel, travel some other way.

TAKE ALONG a big dose of self-indulgence. You're on vacation, so pamper yourself while driving. Stop when you're tired. Stretch your legs at every opportunity. And if you feel like it, quit driving at noon or at any other hour. Yield to the urge to stop at an attractive place, even if it upsets your schedule.

Peace of mind on the highway, concludes the Journal of Lifetime Living article, puts you in the right frame of mind for your holiday. Drive your car as much as you please—but don't let the car drive you.

Needlecraft News

by Nancy Baxter

The bathroom in a home is basically a simple room, but it is surprising the many, different ways you can change its appearance and make it look up-to-date.

With a little color and style sense, you can work wonders with wall and floor decoration, rugs, towels, curtains, towel racks, cosmetic shelves, mirrors and light fixtures.

How to pack for vacation

Summer means a vacation, and a vacation means packing a suitcase. Now, does packing a suitcase mean crumpled clothes to you, or can you unpack your clothes ready to wear, free from wrinkles?

It's usually the homemaker's duty to pack for her family, and she finds that half the secret is to choose clothes approprate for travel and easily packed; still another part of that secret is the method of packing.

Choosing clothes appropriate for travel, according to Lavonia Hilbert, extension clothing specialist, University of Maryland, involves:

1) Materials that are wrinkle-resistant that do not soil easily.

2) Dresses that can be washed and dried in a jiffy.

3) Changeable weather clothes such as jacket, umbrella.

4) Special occasion garments, if necessary.

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THE WAY TO PACK is very important, the specialist continues. She adds these suggestions:

1) Make list of apparel needed and lay everything out.

2) Put bulky articles on bottom of suitcase.

3) Fill shoes, corners of suitcase with wrinkle-proof articles.

4) Use tissue paper between folds of garments, avoiding creases in center front and center back.

A clothes brush, mending kit and a travel iron will help keep clothes looking their best while you are traveling. Miss Hilbert concludes, "You can make your trip a pleasant one if you pack right and travel light."

Here's how to get those stains out of clothes after picnicking

By SHIRLEY STUART

I'll risk a wager that ask against left over hash that next weekend across the country there will be at least 25,000 picnic menus identical to the following: hot dogs, hamburgers, mustard, onions, buns, deviled eggs, assorted fruits, plenty of coffee.

By Monday morning, 25 thousand homemakers will be wondering how to remove the above menu from more than 100 thousand picnic clothes.

To ease the washday job, paste this article (or even better and more complete, the Whirlpool washer instruction booklet where the information was obtained) near your washer.

TO REMOVE GREASE of hot dogs, hamburgers and the like, rub with soap and sponge with carbon tetrachloride if necessary when cleaning white clothes. Colors should be sponged with carbon tetrachloride.

To remove mustard, wash in hot soapy water and chlorine bleach if the garments are white and sponge with wood alcohol if colored.

Egg stain may be removed from white clothes by soaking in cold water. The same holds good if the garments are colored.

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TO REMOVE FRUIT stains and berry stains, stretch over a bowl, pour boiling water through stain. If stain remains, bleach with hydrogen peroxide.

When clothes are colored, sponge with cool water; apply water, glycerine for several hours.

Coffee stains are removed by pouring boiling water through stain; or if colored, by sponging with warm water and applying warm glycerine.

Grass stains may be removed by washing in warm suds and rubbings. If yellow stain remains bleach with hydrogen peroxide.

Wash colored clothes in lukewarm suds and if necessary, treat with alcohol except acetate rayon.

Charm

The sure sign of careless grooming is an obvious difference between a carefully made-up face and a neglected neck.

The proper way to wash your face is to pile your hair on top of your head and keep applying thick soapsuds till you've worked right down to the shoulders.

Use one turkish wash cloth to work the soap into the skin and another one to rinse it off with clear water.

SINCE CHILDREN have a strong desire to imitate, good grooming can become a habit more quickly with your youngster if they have your good example to follow.

So when you insist that they must wash their hands before meals, let them see you wash your hands, too. And you can add an individualistic touch to the routine by giving each child a personal soap container and a supply of hand towels.

Fashions Trends

By FREDDYE S. HENDERSON for ANP

Always interesting copy — the feminine hemline is again in the news.

After having vascillated back and forth, up and down for the past several seasons, they seem to settle on a compromise. It seems that now the newest thing in hemlines will be both up and down; front and back. In short, slightly shorter in back.

History is a bit vague as to when it all started, but we have been a bit of allure—a sort of fascination attached to the hemlines of women's dresses. Oddly enough, it does not seem to matter at what point they fall—knee-bone, anklebone or legbone—there is always an indefinable charm lent to the area immediately exposed.

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GRANDMOTHER'S deftly exposed ankle, as she ascended the carriage, is as much a source of delight to grandfather as the well-shaped calves that fashion has released on main street throughout the world, to the current crop of male animals.

Send **Thirty-five cents** in coins for each pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of AFRO-AMERICAN, Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly **NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.**

How about a back-yard meal

"You've gotta have heart" to keep huggin' away in the kitchen this summer to give your family well - balanced, nutritious meals. How about putting a little of that energy to work on a picnic or a backyard barbecue?

The holiday this month gave home-makers a chance to serve one of the easiest and best-liked meals — a PICNIC! That was just a summer starter. How about more?

Hot dogs, hamburgers or steaks have been the popular picnic meat for years, but more recently, broiled chicken with barbecue sauce has really taken the spotlight.

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MAKE YOUR OWN selection of easy-to-fix bread, vegetable and fruit accompaniment, and proceed to your picnic site, with these instructions well in mind:

CHICKEN BARBECUE — Select young broiler - fryer chicken that weighs 2½ to 3 pounds, dressed. Split chicken in half. Remove backbone, neck and breast bone.

Dip chickens in barbecue sauce before putting on the grill. Brush with barbecue sauce every five minutes. Apply sauce with pastry brush. Watch chicken closely to avoid burning the skin. Turn often. Use heavy canvas gloves or long - handled forks for turning.

Try not to pierce skin so juices will not escape. It will take at least 45 minutes to broil chicken. Allow at least 15 minutes for fire to get started before chicken is put on. Chicken is done when the thigh yields readily when pressed with fork.

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BARBECUE SAUCE requires, ½ cup butter or margarine, ¼ cur lemon juice, 2 tablespoons horseradish, 2 tablespoons vinegar, 2 tablespoons catsup, 2 teaspoons salt, 1½ teaspoons Worcestershire sauce, and ⅛ teaspoon tabasco sauce.

Combine ingredients. Heat to boiling. Brush chicken with sauce before broiling, and baste during broiling.

REFRIGERATOR COOKIES—Tricolored refrigerator cookies, flavored with pure vanilla extract, are simple to prepare and easy to mold when you use an empty milk carton. See "Cooking Fun" for recipe.

Cheesewiches

Open - face sandwiches are much in the limelight these days and since avocados are, too, it seems only natural to pair them. "Avocado Cheesewiches" feature thick Calavo slices on toast over which is poured a hot, nippy cheese sauce.

Avocado Cheesewiches require one medium-sized Calavo, two tablespoons butter or margarine, two tablespoons flour, one-half teaspoon salt, one-fourth teaspoon dry mustard, one cup milk, few drops Worcestershire sauce, two-thirds cup grated American cheese (packed), and four slices hot toast.

Cut Calavo into halves and remove seed and skin. Cut fruit into thin slices. Melt butter and blend in flour, salt and mustard. Add milk and Worcestershire sauce, and cook and stir until mixture boils thoroughly and is thickened.

Add cheese and stir over low heat until it melts. Arrange Calavo slices over toast, and pour hot cheese sauce over all. Serve at once.

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Gelatine Desserts	Ideal 6 Kinds 3 pkgs	19c
Cranberry Sauce	Ocean Spray 16-oz can	19c
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Corn Flakes	Gold Seal 12-oz pkg	19c
Princess Napkins	2 pkgs 80's	19c

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Blueberry Pies ea 49c
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9305 SIZES 14½—24½ 9181

Thrill your little girl with the very newest fashion — the Parisinspired longer-waist, above her favorite white skirt. Make two versions — one with dainty sweet heart neckline — the other with a saucy bow. She'll love her new "Paris" look — and so will you!

Pattern 9305: Girls' Sizes 6, 8, 10, 12, 14. Size 10 takes 3¼ yards 35-inch fabric.

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NO. 9181 in a house - dress, dress - for - all - occasions, flattery the shorter fuller figure could have! See the graceful scallop detail — the clever big pockets that make you so much taller, longer-waisted. Sew-ing is very simple — no alteration problems!

Pattern 9181: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 3¼ yards 35-inch fabric.

These easy-to-use patterns give perfect fit. Complete, illustrated Sew Chart shows you every step. For each pattern for 1st class for each pattern — add 5 cents New York 11, N.Y. Print plainly **NAME, ADDRESS with ZONE SIZE and STYLE NUMBER.**

FOR VANILLA COCONUT Refrigerator Cookies you will need 4 cups sifted all - purpose flour, 3 teaspoons double-acting baking powder, ¼ teaspoon salt, 1 cup butter or margarine, ½ cup brown sugar, 2 cups granulated sugar, 2 eggs, 3 teaspoons pure vanilla extract, 1 cup shredded coconut, and 3 tablespoons milk.

Sift the first 3 ingredients together. (Set aside for later use). Cream butter or margarine and brown sugar together until fluffy. Gradually blend in granulated sugar. Beat in eggs and pure vanilla extract. Stir in coconut and milk. Gradually add flour mixture.

Bake immediately or place dough in refrigerator in a covered bowl and bake as needed. When ready to bake, shape into 1-inch balls. Dip tops in sesame seed. Place on ungreased cookie sheets, one - inch apart to allow room for spreading. Flatten in crisscross fashion with a fork. Bake 5 to 6 minutes in a preheated hot oven (400 degrees F.)

YIELD: 5 to 6 dozen cookies.

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COOKING HINTS by Mary Blake, Carnation Home Service Director, and her staff

Rosalie Scott

My little girl says that summer is a "berry good time." The family agrees with her—especially when I serve "Summertime Salad Mold"... a wonderful combination of berries, pineapple and nuts. And Carnation Evaporated Milk, of course! No need to use cream in this recipe ... just Carnation. For Carnation has special-blending qualities not found in any other form of milk to make your Summertime Salad the smoothest you ever served.

SUMMERTIME SALAD MOLD
(Makes about 6 servings)

1 package strawberry gelatin dessert
1 cup hot water
1 cup fresh berries
1 cup (about 1/2 medium) diced marshmallows
½ cup chopped nuts
¾ cup canned pineapple chunks
1 cup undiluted CARNATION - EVAPORATED MILK
2 tablespoons lemon juice

Dissolve gelatin in hot water, cool until syrupy (about 20-30 minutes). Add berries, marshmallows, nuts and pineapple. Chill undiluted Carnation in refrigerator tray until soft crystals form around milk (about 15 minutes). Whip until stiff (about 1 minute), add lemon juice; whip very stiff. Fold fruit mixture into whipped Carnation; spoon into 1½-quart mold or 6 individual molds. Chill 1-2 hours.

You must try Carnation Evaporated Milk's new "sister product" - Carnation Instant Nonfat Milk. Carnation Instant's "magic crystals" burst into fresh-nonfat milk instantly even in coldest tap water. When you use delicious Carnation Instant, you'll save up to ¼ on your milk bills.

Clubs

T.T.T. — A meeting of the club was held at 1336 Stricker St., this week.

Attending were: Meadames Vimera Lawson, Susie M. Johnson, Arlethea T. Young, Gwendolyn Carter, Martha Wilkens, Sarah Leach, Eloise Carter; Misses Maggie Stewart, Laura Arrington and Mable Harrod.

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Here are just a few of the bowl's many uses

Decorate your kitchen wall. Star keepsake included.

Heat casserole on the flame or in the oven.

Chill salads in the refrigerator.

Fill with candies or appetizers.

BREAST-O'-CHICKEN HI-PROTEIN TUNA

This 7-inch copper-clad bowl is an exclusive offer from Breast-O'-Chicken, the brand that brings you only the finest one-third of the tuna—only the prime portions of selected, top-grade tuna. And Breast-O'-Chicken Tuna is rated excellent in body-building protein.

For each copper bowl, just send $1.00 and two labels from Breast-O'-Chicken Tuna (either chunk style or solid pack) to Box 2-B, Hollywood, Calif. Order now! This offer expires September 30, 1955.

Refreshing Break You too, like as not, will soon be having a bright, bracing and delicious break with ice-cold Coca-Cola! And if your energy is on the low side, it's wonderful how Coke brings you back so refreshed, so quickly . . . with as few calories as half an average, juicy grapefruit!

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Cooking Fun

Like to take the steam out of summer cookie baking? Here is a solution: refrigerator cookies, made in stages, with an eye to the weather.

The dough for refrigerator cookies can be made quickly and in extra quantity when it is cool, the cool of the morning or evening. Then it can be stored in the refrigerator for as long as two weeks. Small amounts can be baked as needed and again, by taking advantage of cool breaks and rainy days, there is no need to suffer with oven heat.

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A WORD of warning on flavor in these refrigerator cookies. It will pay to make sure your flavorings are fresh and of the best quality. Storing the batter in the refrigerator puts the flavor to a real test. This is especially true of vanilla. Make sure you use a good, pure vanilla extract. The pure extract has much greater flavor stability than other types of vanilla flavorings.

A simple container for storing the dough in the refrigerator can be made from an empty milk carton. Just cut out one side of the carton. The wax-coated cardboard is watertight and if the container is wrapped with aluminum foil after it is filled, it will be airtight enough for the cookie batter.

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CHILDREN LOVE all sorts of cookies, but they are especially attracted to striped ones. A delicious refrigerator cookie can be made by adding chocolate to one third of a basic vanilla cookie dough and a few drops of red coloring to another third.

The remaining third is left simply flavored with the pure vanilla extract. The three batches of dough are patted, one on top of another, into an empty milk carton. When the mixture is thoroughly chilled, it can be cut like a loaf of bread, with attractive, striped cookies resulting.

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TRI - COLORED VANILLA refrigerator cookies are made with 2¼ cups sifted all-purpose flour, ¾ teaspoon double-acting baking powder, ¼ teaspoon salt, ¾ cup shortening, ¾ cup sugar, 1½ teaspoons pure vanilla extract, 1 egg, 1 square unsweetened chocolate, and 8 drops red vegetable coloring.

Sift first 3 ingredients together. (Set aside for later use). Cream shortening, sugar and pure vanilla extract together until fluffy. Beat in egg. Gradually stir in flour mixture. Divide dough into 3 parts. Press one side from a cardboard milk container, leaving the ends and other sides intact. Add coloring to one and wipe dry. Pat one part of the dough over the bottom.

Blend in melted chocolate to one of the remaining parts and pat uniformly over the white layer. Mix 8 drops red vegetable coloring to the rest of the dough. Blend until the dough is colored uniformly. Pat evenly over chocolate layer. Wrap the container in aluminum foil or waxed paper. Chill until firm enough to cut (8 hours, overnight or several days).

Tear sides from the container, place on ungreased cookie sheets. Bake 5 to 6 minutes in a preheated hot oven.

YIELD: 3 dozen cookies.

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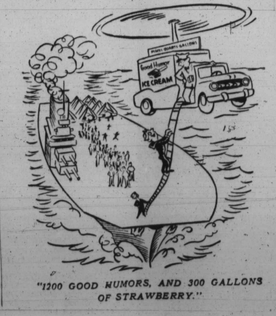
VANILLA SESAME SEED Cookies require 3 cups sifted all-purpose flour, ½ teaspoon salt, 2½ teaspoons double - acting baking powder, ¾ cup butter or margarine, 1¼ cups brown sugar, 1½ teaspoons pure vanilla extract, 1 egg, ¼ cup sesame seed. Sift the first 3 ingredients together. (Set aside for later use). Cream butter or margarine, sug-



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