Gadabouting in Baltimore

Mrs. Edna Gray, Mr. Campbell married in private ceremony

with Lula Jones Garrett

Mrs. Edna Over Gray, vice principal of Douglass High School, and Adella Campbell, school counselor, were married in a quiet ceremony in her home, Wednesday afternoon at 1:30

The ceremony was performed by the Rev. Marmon Wood, pastor of Providence Baptist Church at which the bride worships and which was founded and pastored by her father the late Rev. Daniel Over, and the Rev. Robert T. Newbold.

The Rev. Mr. Newbold is pastor at Grace Presbyterian Church of which Mr. Campbell is a member.

Mrs. Gray wore a mauve lace street-length sheath, with a corsage of white orchids.

The ceremony was witnessed by her mother, Mrs. Mary A. Over; his sister, Miss Hilda Campbell; his cousins, Mr. and Mrs. Hugh Tross;

Also Mr. and Mrs. J. Clarence Young, Mr. and Mrs. Art Carter, Mr. and Mrs. James Scott and Mrs. Margaret Bond of Washington; Mrs. Alice Arrington of New York City; Mesdames Wood and Newbold, Dr. and Mrs. Saul Purdue, Mrs. J. Ethel Hodges, Mr. and Mrs. Roy Cragway, Mrs. Lillian Parrott and H. R. Parker of this city.

A buffet luncheon followed the ceremony. Mr. and Mrs. Campbell are honeymooning in New York City, and will, for a while, be at home on Edmondson Ave.

* * *

THE GAME was old, but the fun was new and infectious when a group of Morgan College faculty and trustee wives got together last Friday evening at the home of Mrs. Janie Ford, 919 Arlington Avenue, to enjoy the first in a series of novelty bridge parties introduced by the hostess.

Mrs. Ford, who is president of the Faculty-Trustee Wives Club, hopes that all of the seventy members will have participated in one of the series before it is over.

The first group, in addition to Mrs. Ford, included Mesdames Geraldine DeLaney, Georgetta Kinschner, Louise Lamb, Phyllis McKinney, Marian Myers, Vashti Murphy, Lillian O'Daniel, Geneva Peters, and Beryl Williams.

The novelty of the party was the dozens of prizes provided by the hostess and the novel method of distributing them. Every player received a prize, and some won as many as five.

The club's objectives are to promote wholesome social activities for its members, to foster cultural and intellectual projects, and to contribute to worthy civic enterprises.

* * *

I'VE ALWAYS said that all anyone needs in any situation is a little initiative and a few good contacts.

Take the Templars for instance. They, you know, compose that masculine group, which, among other things, gives one of the swankiest parties of the holiday season. This year (Wednesday night) they held forth as usual...the usual crowd of gay and gayer looking guests, the caterer with knives all sharpened...and with no music!

The Tune Toppers, engaged to provide the music, didn't show. But the guys provided hi-fi for a bit, while Charlie Tilghman came to the rescue, gathered together some individual players, assembled a combo which took over for the evening.

And had the music not inspired dancing guests could always sit at the tables, nibble on the super-ham, potato salad, biscuits, etc., or sip their drinks, gossip about who was there, with whom, and why...for instance, Tom Hawkins who was squiring Pocohontas Anderson (she' the petit maiden, who a season back was being seen everywhere with Magistrate Linwood Koger) and Lester Norris, Sr., who was escorting pretty Mercedes Douglas.

* * *

HOLIDAY SCENE: All those couples of a years ago who selected Christmas wedding dates, remembering Dr. and Mrs. Ted Poifer, holding open house to mark the anniversary. Other celebrating including the John Halls, Robert Matthews, the Biddy Woods, the David Wrights

And the conscientious souls to whom Christmas would not be Christmas unless they were doing for others: Slack-clad, head-kerchieted Serena Forehand S., along with Edith Perry (of the Martinique Club) seeing that one family with 12 children, another with nine, had turkey and all the fixings on the Yule Day. Their baskets were loaded.

The Femmes Continentals taking a television to the women's ward of Franklin Square Hospital and then distributing baskets of food to needy families. Back to Charlotte Johnsons to exchange gifts among themselves.

About were Natalie Phelps, Geneva Dyson, Alverta Brown, Susie Graham, Ada Smith, Zella Johnson, Pauline Tittle, Ruth Fortune, Elizabeth Dais.

* * *

PEREGTINATORS: Dr. and Mrs. Reed (Lelia) Jackson, of Paul Quinn University, Waco, Texas, on the home front for the holidays...to visit with her mother, Mrs. Mary Logan. They will go on to South Carolina to visit with President and Mrs. Frank Veal of Allen University, then to Jackson, Miss. to be guests of the Rollin Greens. Mrs. Logan will return to Texas with them, to spend a month.

Brightwood is the town are George and Dorothy Lee of Detroit, Mich. She's a PhD from Radcliffe and on the faculty of Wayne University. He's a lawyer. They're visiting his brother-in-law and sister, the Jacob DeWitt Howards, here. Carlita Murphy Jones, and her sons, are home from Buffalo, N. Y. for the nonce.

Louis and Janice White of Boston motored down in their Hillman-Minx, to spend the season with the Sam Phillisses...boasting of getting 35-miles to the gallon in their little English number.

Mr. and Mrs. Leon Wright week, her cousin, Russell Ware of Hampstead, L. I.

Held forth at dinner for them with other guests including Mrs. William Willis of Philadelphia, Miss Margaret Wiley of Washington, the James Willises, Milton Robinsons, Ernest Berrys; Mrs. Mary Winn, Miss Evelyn Mitchell and Christopher Mitchell.

MR. AND MRS. BERTRAM R. HARRINGTON were married in the Macedonia Baptist Church, Baltimore, Saturday. The bride is the former Miss Colyn Hazel Clayton.

Fathers officiate at wedding Miss Clayton, Mr. Harrington

Miss Colyn Hazel Clayton became Mrs. Bertram R. Harrington in one of the prettiest weddings of the holiday season, here, Saturday afternoon.

The ceremony, which took place in the Macedonia Baptist Church, of which her father, the Rev. Willard L. Clayton, is pastor, was read by him, the Rev. Sylvester Harrington, father of the bridegroom and pastor of the New Union Baptist Church; and the Rev. Clarence A. Burell of Pittsburgh, Pa. The program of music was by Mrs. Rosa Hally, soloist, and Herman Pettigrew, organist.

* * *

THE BRIDE, given in marriage by her uncle, Dr. William E. Morrison of Philadelphia, wore a gown of lace top, the satin skirt enhanced with lace panels, and made with a Sabrina neckline and chapel train.

Her close-fitting hat was edged with seed pearls and had attached a fingertip veil. White satin shoes and tiny pearl earrings completed the ensemble. She carried a Bible topped with sweetpeas.

Miss Carlethea Clayton was her sister's maid of honor. Her gown of pale pink had a deep pink yoke and panel at the back. Her coronet was of pale pink and was edged with pearls as was the rose veil worn with it. Gloves and shoes were in the deep pink.

Three of the bridesmaids, Misses Laura Clayton, also a sister; Iolas Johnson and Doris Ricks, also wore frocks in the two shades of pink. Three others were identical dresses, but in two shades of blue. They were Misses Shirley Dean, Yvonne Hicks and Sylvia Tillyman.

All carried old-fashioned bouquets of pink carnations tied with ribbons to match their gowns.

Lynette Gayles, flower girl, also wore pink. Ringbearer was Stephen Harrington, nephew of the bridegroom.

* * *

DONALD HARRINGTON, brother of the bridegroom, was best man. Ushers were Robert Carpenter, William Adams, Charles Robinson, Charles Brown, Leslie Clayton and Charles Weaver.

A reception in the vestry of the church followed the ceremony.

For her daughter's wedding and reception, Mrs. Clayton was gowned in Navy blue lace and pink accessories. Mrs. Harrington wore a soft blue taffeta, also with pink accessories and both mothers wore orchids.

* * *

THE WEDDING was attended by a number of out-of-town guests, including Perman Jenkins of Templeman, Va., Mrs. Arlease Lee of Washington, Dr. and Mrs. W. E. Morrison of Philadelphia;

Also Mr. and Mrs. Horace Stewart and Mr. and Mrs. John C. Johnson of Penlynn, Pa., the Rev. Mr. Burwell of Pittsburgh and Francis Stokes of Cambridge, Mass.

The new Mrs. Harrington is a graduate of Coppin State Teacher's College and is now on the faculty of School No. 111, Mr. Harrington, who graduated from Morgan State College is a laboratory technician at Johns Hopkins Hospital.

The newlyweds are at home at 2611 Fairview Ave.

Shower honors Mrs. Branch

Mrs. Anne W. Wright gave a shower for Mrs. Iola Branch Friday evening, prior to the latter's marriage to Robert R. Brooks, Jr. on Saturday.

Guests included:

Mrs. Mary F. Wian, Mrs. Goldie Kitchen, Mrs. Irene Epps, Mrs. Ella Williams, Mrs. Pattie Holloway, Mrs. Louise Robinson, Mrs. Sally Law, Mrs. Gertrude Tuir, Mrs. Evelyn Seay, Mrs. Corrine Laney and Mrs. Bernice Jones.

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NO BRANCH STORES

Mrs. Iola J. Branch becomes bride of Robert R. Brooks Jr.

Following their marriage at 2 p.m. in the parsonage of the Rev. N. H. Wickf, Saturday, Mr. and Mrs. Robert R. Brooks, Jr. received 150 guests at a reception.

The reception was held in the home of the bride, the former Mrs. Iola J. Branch, at 2803 Riggs Ave.

* * *

GIVEN IN marriage by her brother, Lucius Minor Jr., the bride wore a gown of beige lace, the skirt banded in narrow velvet of the same shade, a contour hat and veil in beige, long beige gloves and bronze slippers with a rhinestone buckle.

Her corsage was or orchids.

Mrs. Bernice Jones, sister of the bride, was matron of honor. Her ensemble of tan taffeta dress and matching accessories, was enhanced with a corsage of yellow roses.

John Wilson was best man.

* * *

MRS. BROOKS, who is the daughter of Lucius Minor, Sr. and the late Mrs. Mary L. Minor, is an outstanding churchwoman of this city.

A member of Morning Star Baptist Church, she s a member of that church's choir, director of music for the Sunday school, general secretary of the Baptist Training Union, and second vice president of the Sunday School and Baptist Training Union of Maryland.

Her husband is also a member of the church choir.

Their reception was attended by:

Messrs. and Mesdames Robert Hairston, Joe Riley, Emmett Sheridan, Samuel Robinson, Leroy Williams of Severn, Md., Lucius Minor, Jr., Lonnie Law,

Messrs. and Mesdames Leon Wright, Bernard Jones, Russel Jackson, John Wilson, Temple Allen, Theodore Ricks, John Saunders, Thomas Parker, Howard Lewis;

The Rev. Messrs. and Mesdames Claude Kitchen, Daniel Epps, James S. Wise, Sr.; Messrs. and Mesdames Ulmer Sanders, M. Timmons, Moses Ballard, William Coleman

Messrs. and Mesdames Earl Edwards, Robert Joynes, John Anderson and Arthur Young of Mt. Vernon, N.Y.; James Crockett, Theodore Allen, Thomas Adams, William Marable, William Taylor.

Messrs. and Mesdames Henry Johnson, Eddie Chrisp, Seldon Tunstall, Phillip Lewis, John Boothe, Osarow Gee, John Murray, Edward Rollins, Earl Richardson;

Messrs and Mesdames Tracy Evans of Glen Burnie, Md.; Wesley Kelly, Joseph Ross; Mesdames Mildred Brown, Maria Ware, Rosetta Young of Mt. Vernon, N. Y.; Mallory Taylor, Jr. Bernice Jones;

Mesdames Lillian Toler, Hotel.

Mary Henson, Lola Davis, Mary Allen, Clara Brooks, Mabel Redd, Mary Winn, Anna Mae of Mt. Vernon, N.Y., Rosetta Bipsey, Mary Lou Sanders and Mary Randall of Annapolis;

Misses Margaret Brown of Towson, Md., Emily Venable, Gertrude Mair, Vvonne Minor, Evelyn Seay, Lorraine Minor of Detroit, Mich., Pattie Holloway and Elizabeth McGowan of Annapolis;

William Humphreys, James Robinson, Thomas Watson, Abrhey Redd, Wardell Richardson, Stanley Ghee, Ornat Orby, Joseph LaPrade, Preston Jerine, Herbert Smith and Israel Williams.

Booker Coleman honored at party

In honor of Booker Coleman—a musician who has spent 20 years entertaining others —friends entertained him on his 50th birthday at a party at the Charles Hotel, Thursday.

Booker has been associated with names like the late Art Tatum Trumpy Young, Jimmy Munday and Billy Eckstine. He is currently frosting his own "jazz group" at the Charles

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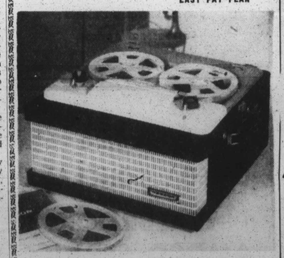
ASK ABOUT OUR EASY PAY PLAN
The newly styled Royal High Fidelity Tape Recorder features two recorder heads, making possible recording or playback without "real turnover." Adaptable for conferences, legal and medical reporting, teaching, music or speech practicing.



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WATCH STRAPS 59c

Science Shrinks Piles
New Way Without Surgery
Finds Healing Substance That Does Both—Relieves Pain—Shrinks Hemorrhoids
New York, N. Y. (Special)—For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to relieve pain—without surgery.
In one hemorrhoid case after another, "very striking improvement" was reported and verified by doctors' observations.
Pain was relieved promptly. And, while gently relieving pain, actual reduction or retraction (shrinking) took place.
And most amazing of all—this improvement was maintained in cases where doctors' observations were continued over a period of many months!
In fact, results were so thorough that sufferers were able to make such astonishing statements as "Piles have ceased to be a problem!" And among these sufferers were a very wide variety of hemorrhoidal conditions, some of 10 to 20 years' standing.
All this, without the use of narcotics, anesthetics or astringents of any kind. The secret is a new healing substance (Bio-Dyne*)—the discovery of a world-famous research institution. Already, Bio-Dyne is in wide use for healing injured tissue on all parts of the body.
This new healing substance is offered in *suppository or ointment form* called *Preparation H.** Ask for individually sealed convenient Preparation H suppositories or Preparation H ointment with special applicator. Preparation H is sold at all drug stores. Satisfaction guaranteed or money refunded.
*Reg. U. S. Pat. Off.

The Season's Greetings
We extend to our many good friends a sincere wish for a Yuletide laden with a wealth of the good things in life. May every day be filled with the blessings of good health, happiness and warm friendships.
OVER 25 YEARS OF PRESCRIPTION KNOW HOW
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Beautyrama to open Sunday

BEAUTYRAMA will open its doors at 601 N. Fulton Avenue at 12 noon, Sunday to Baltimore women.

This $50,000 super service occupies 4000 square feet of floor space with three separate salons.

The American Salon, richly appointed in cerise pink and fawn grey, offers open style service for 40 patrons simultaneously. The French and Continental salons, with walls of off-white and gold applique with madrone brown trim, offer semi-private and fully private service for another 10 patrons.

The opening festivities, which will include periodic motion pictures of the Beautyrama operation, guided tours of the entire 20,000 square feet building, free cosmetic samples and soft beverages, will be concluded at 7 p.m.

BEAUTYRAMA comes to Baltimore with a newer 24-hour service after a smashing success in Washington, where more than 35,000 patrons have been served since last April. This new service is now designed to accommodate 400 patrons per day without previous appointment or any waiting.

When each position shall have been filled, more than 125 beauty operators and other service personnel will be on duty around the clock.

BEAUTYRAMA is the Beauty Service Division of Beauty Queen Company, of Washington, D.C., manufacturers and distributors of cosmetics and household necessities.

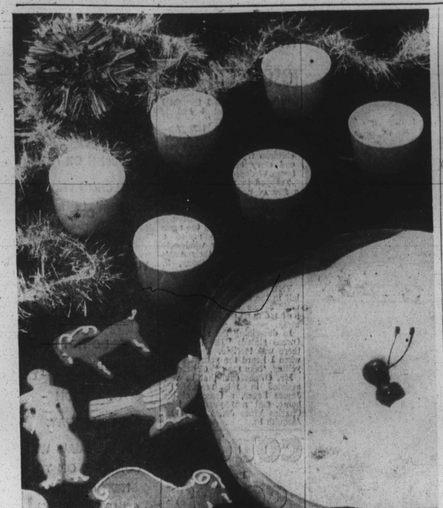
Sewing club stages annual Christmas par

WASHINGTON

The Progressive Sewing Club held its Christmas party Saturday, Dec. 22, at the residence of Mrs. Mary G. Jones, 112 U St., NW.

Cards were played and dinner served.

Mrs. Vearlie Johnson is president and Cleo Williams, secretary.



HOSPITALITY fairly sings in the sweet spicy goodness of this Eggnog' trifle, so easy to make, attractive to serve and delicious to taste.

MADAM "PEARL"
Has just returned from India. Come to see her. She's a spiritual reader. Bring your troubles to "Her." Can help you on anything you want. Come to stay. Bring your lucky pearl and bonnet, be happy at home and leave you without your sweetheart.
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Liquors — Herring
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Open All Day Monday, Dec. 31
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Between Eutaw and Paca
FRESH KILLED

DUCKS	39c lb.
CAPONS	49c lb.
RABBITS	72c lb.
TOM TURKEYS	44c lb.
HEN TURKEYS	49c lb.
GEESE	49c lb.
4 large ½ FRYERS	99c

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Cooking Is Fun

By FANNIEJOE REID

Don't overlook the possibilities of the lowly cabbage in planning delectable meals...especially when the cabbage is in the form of kraut.

Kraut can be prepared in so many ways that you are sure to find one that especially pleases the family.

Take Southern Kraut supper for instance.

You will need two tablespoons butter, a half cup onions, a medium size green pepper, a half teaspoon chile powder, a fourth teaspoon chile powder, a fourth spoons brown sugar, a No. 2 can kraut.

Also an eighth ounce can tomato sauce, two tablespoons catsup, four frankfurters, four eggs, three tablespoons sugar, a cup flour, two cups corn meal, two teaspoons salt, a pint of milk, three tablespoons butter, and two teaspoons baking powder.

Melt butter over low heat, add onions, peppers which has been diced, chile powder, and mustard. Cook until onions are tender. Add sugar, kraut, tomato sauce and catsup and continue cooking for 15 minutes. Slash frankfurters, which have been cut in halves and arrange in bottom of greased casserole.

Arrange kraut mixture on top of frankfurters. Place eggs in a bowl and beat well. Add milk and all dry ingredients except baking powder.

Pour on top of kraut. Bake at 400 degrees F. for 30 minutes. Invert on platter and serve.

SAUERKRAUT SALAD is another fine dish.

You will need one No. 2 can sauerkraut, four radishes, one medium-sized green pepper, one teaspoon grated onion, two tablespoons mayonnaise, two clove of garlic, chopped fine.

Place can of sauerkraut in refrigerator and chill over night or several hours. Open can of sauerkraut and drain off juice. Cut radishes into thin slices and green pepper into thin strips.

In a large bowl, combine all Mix lightly but thoroughly. Cut ingredients except tomatoes, tomatoes into wedges. Arrange wedges to resemble the petals of a flower on individual salad plates. Center each within a mound of sauerkraut and garnish with parsley if desired.

eious. It is made with two cups cubed, uncooked lean ham, one medium sized onion (chopped), one No. 2 can sauerkraut, two tomatoes, peeled and quartered, two quarts hot chicken broth, one tenth garlic (chopped fine), two teaspoons sugar, one teaspoon pepper and one-eighth teaspoon salt.

Brown ham, add onion and kraut and cook until lightly browned in a large kettle. Combine kraut mixture, tomatoes and chicken broth. Add the rest of seasoning. Cook one hour.

For hospitality unlimited turn to tried, true egg nog

Old as wassailing—old as the Boar's head—almost as old as merrie old England itself — the flowing bowl of Egg Nog is still the perennial salute to the season.

Hospitality fairly sings in the sweet spicy goodness of the tradition Christmas beverage. Served for itself alone, or with simple sweets or shortbreads, crackers, nut-meats or tiny sandwiches, a bowl or pitcherful of Egg Nog dresses up a buffet table to full holiday dress.

* * *

HAPPILY FOR hostesses busy with a thousand chores, Egg Nog is simplicity itself to serve. Just as it comes from market or home delivery, Egg Nog rich with old-time flavor is ready to serve. Keeping a generous supply in the refrigerator is good insurance for refreshment whenever carolers and callers drop by.

Top the drink with whipped cream or ice cream, sprinkle on a bit of nutmeg, or colored sugar — and Egg Nog is as gay as a Christmas tree.

THERE ARE many delicious holiday desserts which owe their distinction to the use of Egg Nog in the making. One of these is an old-fashioned confection known as "trifle" — an English holiday dessert by no means as trifling as its name would indicate. Sponge cakes, mincemeat and Egg Nog star in this delicious last course delight.

* * *

EGG NOG TRIFLE is made with one seven or eight inch sponge layer cake, one-half cup cooked or canned mincemeat, one envelope unflavored gelatine, two tablespoons sugar, and two-and-one-fourth cups Egg Nog.

Split cake layer in half crosswise to make two thin layers. Spread mincemeat between layers and place in 10 inch deep pie plate. Mix gelatin and sugar together in top of double boiler; add one cup of the Egg Nog.

Heat, stirring constantly until gelatin is dissolved. Pour into remaining 1¼ cups Egg Nog, stirring rapidly. Pour over cake. Chill in refrigerator over night. Cut in wedge-shaped pieces. If desired, serve garnished with almond flavored whipped cream. Eight servings.

Ham scores for New Year'

By VIRGINIA L. MCLUCKIE

To market, to market to buy a ham for New Year's dinner, because it is one of the easiest meats to prepare for the festive meal. Ham will give you generous amounts of meat for your money whether you choose a whole, half, butt, or shank portion, says Virginia McLuckie, Food Economist, Baltimore Office, Department of Markets, University of Maryland.

The term ham is applied to the fresh or cured thigh of the hog. The hams are cut from the rest of the side, trimmed, and cured, then smoked. Best quality hams should be firm, and contain a certain mixture of fat. The shape of the ham is a quality which not only pleases the eye, but is closely related to the number of servings which can be secured from the cooked ham. The ideal ham is short shanked, plump, and especially thick, both at the butt and near the shank.

* * *

PICNICS ARE not true hams, but are cut from the lower part of the shoulder. They come in much lighter weights and have grown popular for the small family. They average from 4 to 7 pounds. Picnics with a sugar cure and smoked have fine flavor and are low priced on the present markets.

The prices placed on hams indicate a good many facts about the hams. The further hams are processed before being marketed, the higher the price must be per pound.

Do you know what the terms cooked, and smoked hams means when you approach the meat counter to purchase?

A tendered ham, while partially cooked, needs some additional cooking to give the meat a well done texture. This tenderizing process eliminates the par-boiling or pre-cooking before baking.

* * *

IF HAM is labled ready-to-eat, it may be served without more cooking. Most families prefer this type of ham with more home cooking and seasoning and spices for a finished flavor.

Fully cooked hams are just what the term says and may be served cold or heated.

Smoked ham or regular ham is the cured raw ham and requires complete thorough cooking before serving.

If ham is your choice for New

No. 113 youngsters stage happy party

A surprise birthday party was given recently in the afternoon kindergarten at Benjamin Banneker School No. 113 for Marion Smallwood.

There was ice cream, cake, candy and potato chips for the youngsters.

NO OTHER MUSTARD
GULDEN'S MUSTARD
GULDEN'S YELLOW MUSTARD
has the blend of seasonings most folks love. GULDEN'S—brown or yellow gives flavor as no other mustard can

"Pet Milk Baby of the Week"
Just one of the millions of happy, healthy babies raised on Pet Evaporated Milk

DIANE, 10 months
Daughter of Mr. and Mrs. Russell Turner, 1200 McHenry Ct.

Another winner of the official "Pet Milk Baby of the Week" Certificate! The proud parents will receive $10 worth of grocaries from their favorite grocer.
When you see a happy, healthy baby like this prize-winner, you know that baby has had the right kind of food from the very start.
And as doctors everywhere know, you can't buy better milk for babies than Pet Evaporated Milk. It helps them build strong, sound bones and teeth . . . helps them make sure, steady growth . . . helps them smile the whole day long.
So remember, when you buy milk for your baby . . . buy Pet Evaporated Milk.
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READY FOR SPRING—in a faultlessly tailored classic that offers many variations, you will be ready for spring in a frock made from Pattern No. 1465.

Many variations are possible, with color, or zone, and cap or bottoned sleeves.

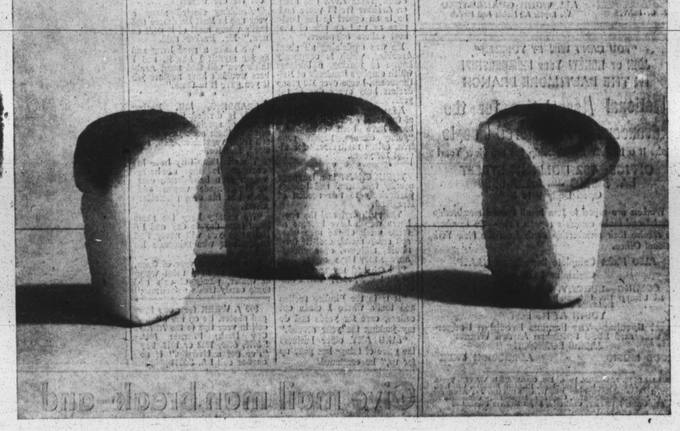
No. 1465 with PHOTO-GUIDE is in sizes 12½, 14½, 16½, 18½, 20½, 22½, 24½. Size 14½, cap sleeve and collar, 4¼ yards of 39-inch.

1454 10-16

AS YOUNG and pretty as her smile — smoothly fitting dress for dress-up occasions that is a special Teen-Type design.

No. 1454 is in sizes 10, 12, 14, 16. Size 12, 5¾ yards of 39-inch.

SENT 35 CENTS in coin for each pattern to Ann Lane, AFRO-AMERICAN Pattern Department, Box 436, Midtown Station, New York 18, N.Y.



Why must Brown and Serve Rolls be made in 1-2-3 parts?
Because, as every good cook knows, These separations permit the flavor To be baked - - - DEEP DOWN!
KOESTER'S Brown & Serve ROLLS