Gadabouting In Baltimore

Misses Adams, Jenkins complete wedding plans

with Lula Jones Garrett

Dear sleepy old Baltimore, who may snooze, 'tis true . . . but always with one eye open.

Despite its summer siesta; there is always something popping under cover.

Two of the town's most attractive misses have completed plans for becoming mesdames within the next few weeks.

The bride-elects are Miss Marion Jenkins (of the AFRO'S advertising staff) and Miss Gertrude Adams, another career girl, who is associated with her father, William (Little Willie) Adams and Mrs. Adams at Charm Center.

Miss Jenkins, daughter of Mrs. Mary Ellen Jenkins and the late Joseph E. Jenkins, will be married to Henry H. Allmond, business manager of the Barett School for Girls, on Sept. 15 Twill be a church ceremony at Union Baptist.

In her wedding party will be her sister, Mrs. Esther J. Johnson, as matron of honor and Mesdames Emma Dyson and Jean Harris; and Miss Sarah Hammond Tony Allmond is coming down from Cleveland, Ohio, to be best man for his brother.

Miss Adams, daughter of Mrs. Mary Ward, and Saterfield Venerable, of the Baltimore School system, have set the 28th of this month for their wedding.

She has selected Miss Lorna Glascoe as her maid of honor. Her bridesmaids will be Mrs. Sally Glascoe, formerly of Richmond, Va., and Miss Jean Montgomery of this city.

The Douglasses, particularly Roche, are sitting on chair edges this week, expecting a grandchild Their daughter, Shirley and Dr. Donald Stewart are to welcome an heir any day, now. The latter were principles in one of the town's most exciting weddings of a year and a half ago. He's a graduate of the University of Maryland School of Medicine and interned at Sinai Hospital, here, where the baby is expected to make its arrival.

And arriving at Johns Hopkins Hospital, this week, was seven pound, one ounce Paul Edmund Watson, son of Mr. and Mrs. William Watson.

THEN THERE ARE always the strangers within our gates who can be the raison d'etre for flinging a party or so.

And two very charming reasons for a lot of this week's courtesies have been Dr. Julius F. Jackson and Sylette F. Crank of Atlanta, Ga. They have been house guests of their brother-in-law and sister, Dr. and Mrs. Horace Perrin (of Morgan and Coppin State Teachers College respectively).

Keeping any dull moments from their stay have been Dr. and Mrs. Frederick Dedmond, Dr. and Mrs. Alexander Walker, Mrs. Harrison Bryant, Mrs. Alma Stubbs, Mrs. John Hall and Mrs. Emma Collins Brown.

Mrs. Alma Gray entertained at bridge in their honor on Tuesday evening. Playing were Mesdames Harriet Jones, Philathea Hall, Louise Perrin, Vivian Pennington, and Daily Walker and Miss Florence Dennis.

Vivian, who has been scarring the socks off the bridge players around here came out with the bogey, Philathea, who is just taking bridge on, won the first prize. Dolly was second winner. Sumpe, see it!

The Alexanders' cocktails on her lawn, buffet dinner and good talk were enjoyed by: Dr. Iva Jones, Mr. and Mrs. Perrin.

Dr. and Mrs. Benjamin Quarles, Dr. G. James Fleming, Dr. Jackson, Mrs. Crank, Miss Catherine Perrin and Mrs. Philathea Hall of this city; and Mrs. Rupert Rivers and Miss Eva Wilson of Washington.

Mrs. Hall's gay, informal party, on Thursday evening, featured a seafood menu . . . and bridge

Her guests were:

Dr. Jackson, Mrs. Crank, Mrs. Perrin and Mesdames Alma Stubbs, Veronica Carr, Vashti Matthews Helen Burrell, Alma Gray Etta Phifer, Dolly Walker, Stevie Harris, Flozella Clark and Lula Patterson.

Mesdames Jackson, Crank and Perrin are the daughters of the late Bishop W. A. Fountain and Mrs. Fountain. Dr. Jackson is chairman of the departments of language, literature and art at Morris Brown College, and the wife of Hubert Jackson, race relations officer of the Public Housing Administration in Atlanta.

Mrs. Crank is executive director of Phyllis Wheatley branch YWCA in Atlanta. Dr. Jackson will leave on Sunday for Newark, where she will join Mr. Jackson and go on a Canadian vacation.

In fact, the whole group will be in Newark, Sunday, where the Perrins' grandchild, Kevin Alfred, will be christened.

The baby is the son of Mr. and Mrs. John H. Davidson (Julian Perrin). Mr. Jackson is to be godfather for the child, and Mrs. Davidson's sister, Cardrienne Perrin, godmother.

Miss Perrin who teaches in the Charlotte, N.C. school system, has been home with her parents this summer and studying at Johns Hopkins University.

• • •

SIGMA GAMMA RHO sorors (Alpha Alpha Sigma chapter) honored Soror Ida B. Washington at a buffet supper, Monday night, in recognition of her latest achievements . . . being named by the AFRO-AMERICAN, in May, as its Baltimore "Mother of the Year," and for having been awarded a master of arts degree by New York University, last month.

Mrs. Washington was showered with personal gifts.

Participating were:

Sorors Emily Cralle, basileus of the chapter; Hortense Franklin, Sarah Banks, Alice T. Carroll, Pauline Butler, Dorothy Howard, Victoria Jones, Mamie Kelly, Carolyn Robinson;

Sorors Aray Laws, Mabel Walters, Catherine Tucker, Georgianna Smith, Catherine Royston, Catherine Hogan, Rose T. Kinney, Louise Jones

CONTINENTAL PICNIC—Members of the Continental Society momentarily relax from their playful activities at their recent picnic at the Shirley 'K' Hotel, Colton, Md. From left to right are Mesdames Sue Miles, Baltimore; and Blanche Pugh and Marnetta Jackson of Washington.

Birthday party for Miss Twine

Miss Freda Twine was honoree at a dinner party on her birthday, Tuesday, given by Mrs. Edna Shisley of 1417 Riggs Avenue.

Guests were:

Mrs. Ida Turner, Mrs. Bernice Purnell, Mrs. Evie Brown, Mrs. Victoria Matthews, Miss Jessie Chase.

Miss Elizabeth Young, Charles Chase, Ardell Harrison, Charles Stephens, William Chaney and Eugene Ennis.

and Emily Bryant.

MR. AND MRS. JAMES ADAMS, who came in from Kansas City, Kans. for a brief visit with their son-in-law and daughter, Mr. and Mrs. William F. Henderson, were kept busy with a round of parties.

The Adamses were en route from Portland Ore., where they had visited his relatives.

Mr. and Mrs. Errol Taylor entertained at dinner for them on Thursday and Mr. and Mrs. Willard Pinkney at dinner on Saturday.

Friday evening the visitors were guests of Mr. and Mrs. Malcolm Johnson . . . saw movies of Mrs. Johnson's recent trip to Europe on which she covered 10 countries. And on Sunday morning, Mrs. Margaret Robinson entertained for them at breakfast.

The Adamses are now visiting another son-in-law and daughter, Mr. and Mrs. Thomas Boyd of Washington. Tucked in a trip to Gettysburg, Pa. between times.

• • •

DR. AND MRS. CHARLES WATTS had house guests, including Mr. and Mrs. Tracy Wiley of Oakland, Calif., and a group of Arkansasans: Mrs. Margaret Wiley of Okolona and Mrs. Pernella Wiley and Miss Eula Wiley of Arkadelphia. Also with them have been Misses Margaret Wiley and Lillie M. McDouglas of Washington.

They, along with Mrs. Charles Fountain of Birmingham, Ala., who was house guest of Miss Ruth L. Russell, were honorees at a luncheon given by Miss Russell. Other guests were Dr. and Mrs. Horace C. Perrin, Mrs. Watts, Violet Monokoo Rideout, Helen Woodland, Annie Friaby, Alice Keys and Louis Russell.

PEREGRINATORS: Dr. and Mrs. Martin D. Jenkins (Morgan State College) turned the nose of their spanking new car towards Canada, this week . . . for a brief respite.

John Hall and Walter Carter motored to Chicago, dropping their daughter and niece, Philathea Hall and Carolyn Evans off in Cleveland for a visit.

Ethel Hodges and Louise Hardy perked off to Charleston, W. Va. Gainor Rayford is also vacationing in the same spot.

Florence Dennis was off, this week, on the first lap of a journey which will take her to Cuba.

And 110 other Baltimoreans are in the Christian Kolom tour, leaving Sunday, which will take them to Miami, Fla., thence to Nassau and to Cuba.

Misses Sadie and Elizabeth Delany of New York were guests of Mrs. Maseen Hawkins Sr. and her sister-in-law, Mrs. Annie B. Gregory, lifelong friend of their family, on Friday.

The Misses Delany were motoring to their old home in Raleigh, N.C. They are two of the daughters of the late Bishop and Mrs. Henry B. Delany of the Episcopal Church and sisters of former Judge Hubert Delany of New York.

Visiting here last week was Mrs. Violet W. Winston (formerly of Baltimore) wife of Dr. Leslie J. Winston of Richmond, Va., with her two lovely daughters, Judy and Patti, nine months old, the newest arrival.

They were house guests of Mrs. Etta Davis.

Her brother-in-law and sister, the John Grosses, entertained at cocktails and dinner for them, and Judy was dinner guest of Yvonne and John Lane. She also visited Sister M. Assunta O.S.P. (her sister, Connie), while here.

Later in the month Mr. and Mrs. John Lane and Mr. and Mrs. John Gross will visit Dr. and Mrs. Winston in Richmond.

Mrs. Genesta Lane is just in from Atlantic City, where she visited with Mrs. Berta Gramby.

Mr. and Mrs. Winston Lawson and children, and Miss Naomi Armstrong . . . are spending their vacation in Boston and Martha's Vineyard in Massachusetts and in New York City.

Mrs. Elmira B. Harris visiting friends in North Carolina, Georgia, Florida and Cuba.

Mrs. Juanita West Lyle of Buffalo, N.Y. was in town this week, for the first time in 20 years. She's visiting her brother, Elmer West Sr.

• • •

POTPOURRI: The Samuel (Lucille) Monroes have joined the Southern Avenue colony. And the Ronald (Sarah) Raynes have acquired a new domicile in the Sequoia Avenue section.

Dean George Grant, recently back from California, was talking of the magnificent home of the Gerald Allens in Los Angeles . . . and of the equally swank abode of Myra Reeder, formerly of Washington. Mr. Allen, you remember, headed the Baltimore Urban League a while back.

Dr. and Mrs. Fred Dedmond, Councilman and Mrs. Walter Dixon and Mr. and Mrs. C. C. Jackson are among those off to Buffalo and the Alpha conclave.

This week to be the week and pamper your pains . . . for no end of the medical contingent will be in New York attending the national convention.

Dr. Maybelle Weaver got an early start . . . was entrenched in Manhattan in mid-week. Drs. and Mesdames Maurice Adams, Charles Campbell, Gilbert Banfield, Percival Smith, G. Franklyn Phillips, and Mrs. Lillian Lawrence are on the way.

Incidentally, Dr. C. M. Lawrence, who hasn't been feeling too well, is on the mend. But Dr. Robert J. Hackett is ill (has been for a week) in Marine Hospital at Fort Howard.

GO ACME!
It's No Trouble To Save Double Low, Low Prices Plus S & H
GREEN STAMPS
New Redemption Store Now Open
5901 Harford Rd. at Mary Ave.
Acme SUPER MARKETS
Where Quality Counts and Your Money Goes Furthest

Got Relief from Burning, Itching Sting of
ACNE PIMPLES
"The stinging, itching misery of acne pimples and blackheads made me terribly unhappy. I tried to get relief with several lotions and ointments without much luck. Finally, I tried Black and White Ointment. It quickly relieved the itching, stinging misery. It's wonderful."
LaReine LaMar
Brooklyn, N. Y.
ECZEMA
"Eczema broke out on my hands and arms making them itch and sting. Black and White Ointment gave me such welcome relief from the itching, sting, that I keep a jar in my locker and one at home."
Meredith Johns
Chicago, Ill.
Quickly checks burn, itch, sting of simple ringworm, blackheads, tetter. Trial size 15¢; regular size still only 25¢ and you get 4½ times as much in the large 75¢ size. Get Black and White Ointment. Cleanse skin with mild Black and White Skin Soap.
Black and White Ointment
SOLD ALL OVER THE WORLD
Over 51 Million Packages Sold
BLACK AND WHITE OINTMENT

Miss Mary Knight is bride of John Hooker

Miss Mary L. Knight, daughter of Mr. and Mrs. Joseph H. Knight, 2465 Druid Hill Avenue, became the bride of John Hooker of New York City, at the Gethsemane Baptist Church, here, recently.

Mr. Hooker is the son of Mrs. Ethel Watts of Washington.

Escorted by her father, the bride wore a gown of white satin and nylon tulle with a fitted torso bodice. The neckline was trimmed in seeded pearls on a mandrian collar. She wore a shoulder length veil of illusion which fell from her headband trimmed in seeded pearls, and carried a bridal bouquet of white roses and orchid corsage.

Bridesmaids were Misses Annie Knight, Miss Essoline Knight, sisters of the bride; Miss Lossie B. Gray, cousin of the bride; and Miss Dorothy Kingsberry of New York City.

They were dressed in identical nylon chiffon ballet gowns with a white pearl touched shirred bodice over a bouffant skirt in pastel colors of orchid, mauve, blue and pink.

They wore a circlet of flowers matching their gowns on their back white shorty nylon gloves trimmed with pearl buttons, carrying an old fashioned bouquet of red roses with matching ribbon of each gown.

Mrs. Clara K. Riley, sister of the bride, was matron of honor. She wore a waltz length gown of nile green net and carried a bouquet of red roses with nile green ribbon.

The bride's mother, was stunning in a short formal dress of powder blue Crantilly lace over a taffetta skirt featuring a sweetheart neckline and three quarter length sleeves. She wore a rhinestone necklace, a white Milan hat and an orchid corsage.

The bridegroom's mother wore a dress of pale pink chiffon over a taffetta skirt with matching pink accessories. She wore an orchid corsage.

THE BEST MAN was Aron Hooker, of NYC, uncle of the bridegroom.

Ushers were Rudolph V. Woods, George Yorkman, Theodore Colson, Mark Yorkman, John R. Scott, and James Copeland.

The flower girl was Sandra Malone. She wore a short dress of nile green organdy and carried a basket of red roses.

The ring bearer was Larry Hooker, nephew of the bride. He wore a white linen suit.

Out-of-town guests were:

Mr. and Mrs. Erwin Croom of Arlington Virginia, Mr. and Mrs. Thomas Lawrence of Suffolk, Vt., Charlie Whitfield of Washington D.C., Mr. and Mrs. Theodore Hines of Washington, D.C., Mrs. Gennie Smallwood of New York City Mrs. Kingsberry of New York City, Mr. and Mrs. Robert Williams of New York City, Mr. Albert Jones of New York City, r. Thad Lawrence Jr. of Portsmouth, Va Mrs. Anna Marrow, of Chester, Pennsylvania, Rosia Sellers, Greensboro, North Carolina, Mr. and Mrs. Chapman, of Washington, D.C.

Immediately following the ceremony, a reception was held at the home of the bride's uncle and aunt, Mr and Mrs. Thomas Alexander of 2301 Edgemont Avenue. The Gethsemane Baptist Church ushers assisted at the reception.

The Rev. Oliver F. Page, pastor of the Gethsemane Baptist Church, performed the ceremony.

MR. AND MRS. CARL MAYFIELD were married in St. Veronica's Church in Cherry Hill, recently. The bride is the former Miss Alverta Brooks.

Jacksons mark anniversary with 100 guests

Mr. and Mrs. George Jackson recently celebrated their fifth wedding anniversary with a reception for a hundred guests in their home, 1622 N. Caroline St.

Assisting in receiving were Mrs. Marie Robinson, Miss Beatrice Fitzgerald, Mesdames Gertrude Thomas, Lena Tripplely, Lucile Walker and Helen Adams.

OUT - OF - TOWN gets included Messrs and Mesdames Walter Bailey and George Tripplely; Seaman and Mrs. Leroy Quinter, Mrs. Mary Jenkins of New York City; Mr. and Mrs. Earl Carter of Virginia and Mrs. Jane Watson and Mrs. Mattie Medley of Washington.

Other guests included:

Messrs and Mesdames Booker Hill, Eugene Magraster, Leon Hawkins, Norman Jenkins, David King, Thomas Wilkerson, Alex Redmond, Samuel Murray, Otis Pennick, Louis Harris.

Messrs and Mesdames Robert Harris, John Walker, John Martin, Harold C. Thomas, Jr., Milton Glascoe, Wadsworth Robinson;

Mesdames Lena A. Harris, Herbert Lame, aKtie Matthews, Pearl Brown, Josephine Purviance, M. Cornish, Henrietta Wilmore, Caris Simms, Harriet Cullison.

Mesdames Sadie Tripplely, Lorette Johnson, Rosie Simpson, Emma Jones, Leola Milch, Susie Anderson;

Misses Mae Anderson, Lillian Robinson, Shirley Boone, Estelle Harris, Gertrude Simms, Lonnie M. Bruce;

Marian Tollier Jr., George Stanley, Paul Lucas, Alonzo Epps, Henry Murray, James Isaacs, Samuel Cornish, Charles Wyche, Walter Jones, Joseph Knight.

Guldens—choice of chefs
GULDEN'S Mustard

NOW FREE PARKING
Right Across The Street On Maryland Ave.
NORTH AVE. MARKET

BROOKDALE FARMS
NEW LEXINGTON MARKET
Between Eutaw and Paca
MEATY HALF FRYERS
Large Size ..... 4 Halves $1.00
Salad Chicken ..... 29c lb.
Cleaned Gilbets ..... 16c lb.
Frying Wings ..... 26c lb.
Call SAratoga 7-5298 for SPECIAL PRICES
LARGE ORDERS FREE DELIVERY

"Here's where we keep Coke"
There's a smart housewife! She knows that ice-cold Coca-Cola is first choice when her family wants refreshment. The best way to keep Coke cold for all comers is to (1) get a handy case or carton every time you shop; (2) put enough bottles in the coldest part of your refrigerator. Try it.

DRINK Coca-Cola
BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY
COCA-COLA BOTTLING COMPANY OF BALTIMORE
"Coke" is a registered trade-mark © 1956, THE COCA-COLA COMPANY

Optometrist On Duty Every Day
Eyes Examined—Glasses Furnished
Accounts Invited—Pay $2 Weekly
MAKE YOUR EYES EXAMINED EACH YEAR
Morstein'S
1035 LIGHT ST.—PL. 2-4070

DOCTOR'S FORMULA for HAIR and SCALP!
AN AMAZING LANOLIN HAIRDRESSING AND CONDITIONER. Gives hair Brilliance, Luster and Beauty. Reconditions dry brittle hair, nourishes the skin, removes Dandruff and Itch.
Makes hair easy to manage for perfect all day grooming. Get this fact acting HAIREX at your Drug Store today or send $1 to our laboratory, use it 7 days. If not delighted, your money back.
MASKIN DRUG CO.
Dept. A
Balto. 18, Md.
HAIREX

"TRAPEZE"
STARRING
BURT LANCASTER
AT THE
RITZ THEATRE
1607 N. Washington St.
NOW PLAYING THRU SUNDAY
AUGUST 12TH

Noodles au gratin in pepper cups make fine luncheon fare

Green peppers lend themselves to many interesting dishes and food combinations. Pepper cups filled with noodles and tuna in a creamy cheese sauce are one appetizing example.

Easy to do, they are a good main dish feature for spring menus. With them, serve sliced tomatoes and cucumbers and French bread.

You will like the new foolproof method for cooking noodles given in this recipe. Follow the easy directions exactly and you are sure to get good results every time.

FOR AU GRATIN noodles in pepper cups you will need 2 large green peppers, 4 ounces medium noodles, 2 tablespoons butter or margarine, 2 tablespoons enriched flour, ½ teaspoon salt, and ½ teaspoon Worcestershire sauce, 1½ cups milk, 1 cup cubed American cheese, 2 tablespoons chopped pimiento, 1 cup flaked tuna (one 7-ounce can), ½ cup crushed corn flakes.

Add 2 teaspoons salt and noodles to 3 cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes. Meanwhile, wash peppers and cut in half crosswise. Remove stem and seeds. Place in small amount of boiling salted water. Cover and boil 5 to 7 minutes.

Drain and set aside. Melt butter or margarine in saucepan and stir in flour, salt and Worcestershire sauce. Gradually add milk and cook until thickened, stirring constantly.

Rinse noodles with warm water and drain well. Fold noodles, cheese, pimiento and tuna into sauce mixture. Fill pepper cups with noodle mixture and pur rest of mixture into greased individual casseroles or 9-inch round baking dish. Arrange peppers in center. Top with corn flakes. Bake in moderate oven (350F.)

GAY INDIVIDUAL casseroles filled with noodle-stuffed peppers are tempting luncheon fare.

Helps Heal BRUISES
A Soothing Dressing—BURNS • CHAFE MINOR CUTS Skin Irritations
BIG JAR 25¢
NATURE'S BEST PETROLEUM JELLY MOROLINE
A FLOVOR PRODUCT

Mother—Give Your Child Aspirin
Just As The Doctor Orders
Each tablet contains 1 grain, the proper, accurate dosage for children. Try it!
ST. JOSEPH ASPIRIN FOR CHILDREN
World's Largest Selling Aspirin for Children

"FLOWERS FOR ALL OCCASIONS"
Reasonably Priced — Expertly Arranged
J. J. CUMMINGS & SONS
PHONE: PLAZA 2-1374, 1375 1376
1123-25 W. BALTIMORE ST.
MEMBER FLORIST TELEGRAPH DELIVERY ASSN.
NO BRANCH STORES

IF YOU NEED GLASSES
don't delay for lack of ready cash! Get the best glasses money can buy, on Barenburg's
LIBERAL CREDIT!
If your eyes need attention, come to Barenburg, where a small deposit starts you wearing the finest lenses in the smartest new frames. Reasonable prices, easy budget terms, discounts to labor unions and group organizations
"The House That Confidence Built"
Est. 1912
BARENBURG
OPTICAL SERVICE
MAIN OFFICE, 100 PARK AVE.
• 3316 Eastern Ave. • Glen Burnie
• For appointments call SA. 7-0285
OPEN SATURDAYS
Eyesight Consultation without Obligation!

everybody's talking about SWISS-KRISS
JUST A WONDERFUL herbal laxative
at better drug and health food stores, everywhere

HAVE PEACE OF MIND
BY INSURING WITH THE
HOME FRIENDLY
INSURANCE COMPANY OF MARYLAND
PARK AVENUE AT CENTRE
Write or Phone MUlberry 5-7111
Policies that will appeal to any reasonable insurance need. A full line of Life Limited Payment and Endowment.
INCORPORATED 1884
Insurance in Force $52,179,127.30
Total Assets $12,713,977.64
Total Paid Policy Holders and Beneficiaries $23,827,269.22
Life Insurance Proven the Safest Investment

QUALITY BOOTERY
207 N. EUTAW ST.—Opposite Lexington Market
Open Monday and Tuesday Nights 'til 9 P.M.—Sat. 'til 7 P.M.
REPEATING A SELL-OUT!
NURSES, BEAUTICIANS, WAITRESSES, HOUSEWIVES
$2.97 REG. $4.00
ALL DAY COMFORT IN THESE FINE SOFT SUPPLE LEATHERS FOR WOMEN ON THEIR FEET ALL DAY
• WHITE • BLACK • GOLDEN TAN • SIZES 4 TO 10
Mail orders filled, send shoe size, money order. Add 15c for postage and extra tax. Sorry, no C.O.D. orders.

GRAY HAIR MAKES YOU LOOK OLDER THAN YOU LOOK YOUNGER
Get SLICK BLACK AT YOUR DRUGGIST

Cooking Is Fun

By FANNIEJOE REID

Sometimes a salad is just a good substantial item on one's daily menu and then again it is something not only to tickle the palate but to delight the eye.

Such a salad (as the latter) is an original, my "Fanniejoe Salad".

This is a "dessert" salad, or one of the sweet ones.

For it I use a pound of dark sweet cherries, a ripe cantaloupe or honey - dew melon, two oranges, a can of pineapple chunks, a package of cream cheese, three tablespoons of finely chopped pecans, a cup of mayonnaise, and Bahama-type prepared mustard.

Drain the cherries, but do not stem, in very cold water, and tie in clusters of three. Slice the melon into wedges and then peel. Peal oranges, being careful to take off all white membrane, and slice into rounds or cut out free sections.

Drain pineapple and reserve syrup. With a sharp knife chopped in hot water, cut firm cold cream cheese into nine pieces and roll each piece in finely chopped pecans.

Arrange all the fruit in a wreath on a large plate. Add the nutted cream cheese tidbits. Now stir one - fourth cup of the pineapple syrup into the mayonnaise and add mustard to taste.

Turn the mayonnaise into a small bowl. Place the bowl in the center of the fruit wreath.

• • •

ANOTHER SALAD that is as pretty as a picture is Rainbow Jellied Salad. This one, unlike the first, is strictly along the vegetable line, with scarcely a hint of sweetness.

For this I use an envelop of unflavored gelatin, a fourth cup of cold water, a cup of hot water, a fourth cup of mild vinegar, a tablespoon lemon juice, a half teaspoon salt, three apples, finely chopped, a cup of finely shredded cabbage, three-fourth cup chopped celery, a tablespoon chopped green peppers, a half cup shredded raw carrott and a third cup shopped ripe olives.

Soften the gelatin in cold water. Add hot water, sugar and salt. Stir until dissolved. Now add the vinegar and lemon juice. Cool, stirring occasionally.

When the mixture begins to thicken and resembles unbeaten egg whites, add vegetables and other ingredients. Pour into lightly oiled mold or loaf pan.

Serve with sour cream or salad dressing.

• • •

APPLE CIDER, lemon juice and a bit of horseradish give zesty flavor to this jellied "Piquant Fruit Salad", with canned fruit cocktail and crunchy celery inside.

Don't let horseradish frighten you! It's so unobtrusive you'd never know it was there, yet it does sharpen flavors nicely. Top each serving with a spoonful of mayonnaise and a few pieces of sparkling fruit cocktail for a little extra eye appeal.

Piquant Fruit Salad requires 1½ cups canned fruit cocktail, 1 envelope (1 tablespoon) plain gelatin, 2 teaspoons lemon juice, 1¼ cups hot apple cider, few grains salt, ¼ teaspoon prepared horseradish, ½ cup canned fruit cocktail, ½ cup chopped celery, salad greens, and mayonnaise.

Drain fruit cocktail. Soften gelatin in lemon juice and dissolve in hot cider. Blend in salt and horseradish. Cool until slightly thickened. Fold in well-drained fruit cocktail and celery. Turn into individual molds and chill until firm. Unmold on salad greens, and serve with mayonnaise.

Makes 6 to 8 individual molds.

SOUR CREAM dressing is just the one for a mixed vegetable or potato salad and is also good on a fish salad.

• • •

WHETHER IT'S a fruit, meat or vegetable salad it is not complete without benefit of the right salad dressing.

If you are strictly a plain mayonnaise or French - type dressing fan it's time you tried something different to see how a new dressing will perk up an otherwise plain salad.

In the following group of dressings the flavor of each is enhanced by the mellow vinegars, rare spices and choice mustard seeds of golden brown mustard which is Bombay-Bahama with the other ingredients, results in a delicious unusual flavor.

• • •

FLUFFY CREAM dressing is light, fluffy dressing to be used for fresh or frozen fruit salads. It is made with ½ cup heavy cream, 1 tablespoon (3 teaspoons) golden, brown prepared mustard, and ¼ teaspoon salt. Dash pepper, 1½ teaspoons sugar, 2 tablespoons lemon juice.

Whip cream until it starts to thicken; add golden brown prepared mustard and continue beating until stiff. Fold in remaining ingredients. Makes 1 cup dressing.

• • •

BARBECUE DRESSING will spike a tossed green or meat salad. Use it also on hearts of lettuce.

It is made with ½ teaspoon salt, dash pepper, ½ teaspoon sugar, 1 teaspoon chili powder, and ¼ cup vinegar, 3 tablespoons (6 teaspoons) golden brown, prepared mustard, 2 tablespoons catsup, cup salad oil.

Combine dry ingredients. Blend in mustard and catsup until smooth. Add oil and vinegar and beat or shake until well blended. Makes 1 cup dressing.

Use 1 cup sour cream, 1 teaspoon grated onion, ½ teaspoon celery seed, ¾ teaspoon salt, dash pepper, 1 tablespoon (3 teaspoons) golden brown prepared mustard, and 2 tablespoons finely chopped cucumber.

Beat sour cream, fold in remaining ingredients. Makes 1 cup dressing.

Creamy cheese dressing is delicious on fruit or vegetable salad!

• • •

½-oz. package cream cheese, 1 teaspoon milk, 1 teaspoon salt, dash pepper, 1 teaspoon sugar, 2 teaspoons golden brown prepared mustard, 2 teaspoons finely chopped onions, ¼ cup salad oil, and 2 tablespoons vinegar are required.

Mash cheese with a fork and beat in milk until smooth. Blend in salt, pepper, sugar, golden brown prepared mustard and onion. Add salad oil and vinegar and beat until smooth. Makes ½ cup dressing.

• • •

LOW CALORIE fruit salad dressing is for the dieter.

1 tablespoon of this dressing contains only 20 calaories.

Make it with:

1 teaspoon butter, 1 egg yolk, beaten, ½ cup orange juice, 1 tablespoon lemon juice, 1 teaspoon salt, 1 tablespoon sugar, 1 tablespoon (3 teaspoons) golden brown prepared mustard, ¼ cup ice - cold water, and ¼ cup nonfat dry milk solids.

Melt butter in top of double boiler. Combine egg yolk, fruit juices, salt, sugar and golden brown prepared mustard. Add to butter and cook until mixture thickens. Remove from heat and cool.

Beat ice water and nonfat dry milk solids together with a rotary beater until stiff and mixture stands in peaks. (This takes about 10 minutes with hand beater.) Fold into dressing. Makes 1 cup dressing.

Molded salad

Crisp, cool salads are ideal for hot weather eating. With so many fruits and vegetables in season it's easy to have a variety.

I like creamy ones made with Carnation Evaporated Milk. They're always so flavorful made with better - blending Carnation . . . use it in all of your cooking! It cuts milk bills in half, too.

When you serve fried chicken, this is the salad to serve with it. Do try it soon.

• • •

MOLDED VEGETABLE salad is made with 1 package (3 oz.) orange gelatin, 1 teaspoon mustard, 1 teaspoon garlic salt, ¾ cup hot water, ¼ cup lemon juice, ½ cup unblized Carnation Evaporated Milk, ½ cup grated carrot, 1 cup chopped celery, 1 tablespoon grated onion, 1 tablespoon horseradish, and ¼ cup chopped green pepper.

Dissolve gelatin, mustard and salt in hot water. Add lemon juice. Chill to a thick syrup (about 30 minutes).

Add remaining ingredients. Mix well. Spoon into six individual molds. Chill in refrigerator until firm. Unmold and serve on salad greens.

ALA-MODE BEAUTY SALON
2004 Greenmount Ave.
No appointments needed for old or new customers
(Formerly at 1101 Laurens St.)
Specializing in Hair Styles and Scalp Treatments
MRS. JULIA HOGAN, Proprietor

Minor BURNS Relieved in Jiffy
Keep Resinol Ointment handy—apply at once. Eases pain—helps prevent blisters, quickens healing.
RESINOL CONTAINS LANOLIN

Mrs. Kithcart gets a stork shower

BORDENTOWN — Mrs. Katherine B. Kithcart was feted at a surprise stork shower recently, given by, Mrs. Mary Baylor and Mrs. Anna Turner, of 34 Burlington Street.

Those attending were: Mrs. Margarette Hodge of Newark, Mrs. Evelyn Kithcart of Roselle; Mrs. Janie Turner, of New York City; Mrs. Gertrude Williams of Philadelphia; Miss Doris Dobbins of Florence;

YOUR WATCH THOROUGHLY CLEANED $4.50
Regulated, Adjusted, Electrically Timed and Guaranteed
ALBERT'S JEWELERS
105 N. EUTAW ST.
LADIES' & MEN'S STRETCH BANDS WATCH STRAPS $2.95 incl. tax
59c

FOREST PARK
HANOVER, PENNA.
10 BIG RIDES — SKATING — DANCING — PICNIC GROUNDS
Ride The New Thunderbolt — Ride The New Space Ship
FREE ADMISSION ★ FREE PARKING
SATURDAY AUGUST 11th
ANOTHER NICKEL DAY
ALL RIDES 5¢ EXCEPT SCOOTER AND COASTER
Eats - Drinks - Skating
ADULTS & CHILDREN DAY AND NIGHT

Patio flowers

Ham, cucumber, hard - cooked eggs and ripe olives make the tasty centers for these "Patio Tomato Flowerettes".

They get their name from the way the tomatoes are cut . . . in 6 sections that look like "petals". The ripe olives are not only good color contrast—being shiny and black — but they're swell - eating with eggs, and make a little ham go further.

• • •

PATIO TOMATO flowerettes require ½ cup ripe olives, hard - cooked eggs, ¾ cup diced cucumber, ¾ cup diced cooked ham, ¼ cup mayonnaise, 1 teaspoon vinegar, ½ teaspoon prepared mustard, ¼ teaspoon prepared horseradish, salt, pepper, 6 medium-sized tomatoes, and salad greens.

Cut olives into large pieces. Dice eggs. Combine with cucumber and ham. Blend mayonnaise, vinegar, mustard, horseradish and salt and pepper to taste. Pour over first mixture and mix lightly.

Cut tomatoes almost through into 6 sections and spread open for salad greens. Fill center with salad mixture.

Serves 6.

Dave Garroway's "TODAY" Watch on Morning-NBC, Into ERI. WBAL—CHANNEL 11

another "business man" switched to SQUIRT
SQUIRT FOR SALE

HAIL THE GOOD HUMOR MAN!

If sweet soft drinks leave you thirsty...
SWITCH TO SQUIRT
TANGALIZED FOR COMPLETE REFRESHMENT
35c a dozen (plus deposit)
• Switch to the new Squirt. First, because Squirt means pure, fresh fruit. Second, because the wholesome juice is then TANGalized 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: COlonial 3-9267

Frosty peach nectar punch

When the neighbors come a-caling on a languorous autumn day, make a pitcher of "Frosty Peach Nectar Punch."

You can make it up ahead of time, except for the sparkling water, and keep it in the refrigerator until serving time. Crisp, thin cookies are good with this.

• • •

FROSTY PEACH Nectar Punch is made with 1 egg white, ½ cup sugar, ½ cup lemon juice, ½ cup orange juice, ¼ cup maraschino cherries, ¼ cup syrup from maraschino cherries, 2 (12-ounce) cans peach whole fruit nectar, few grains salt, and 1 pint sparkling water.

Beat egg white stiff; add sugar slowly, beating continously. Blend in lemon and orange juices, cherries and syrup. Add chilled nectar, salt and sparkling water. Blend thoroughly. Serve very cold. Garnish with whipped cream, if desired.

Makes about 1½ quarts.

EVENING BREEZE MOTEL
STATESVILLE, N.C. — The Evening Breeze Motel, being constructed by the T. V. Mangum Enterprises on Highway 70 here.

BULK ICE CREAM and SHERBETS for CHOICE OF MANY DELICIOUS FLAVORS
Carried On All Good Humor Cars!
Pints • Quarts • Half-Gallons

It's All-In-One! For Easier Skin Beauty