Baltimore County News and Views

By DORIS BAKER BROWN

Well!! We're entering that long mid-winter stretch! And it is a long time from now until Easter!! What can one do to lessen the monotony? A number of things!

Like to cook or if there's a teenager about the house who is TV prone or likes to have the gang in, get the active one try the following recipe. It's easy, good tasting and fun to try.

Cream 6 tbsp. butter with 1 cup of sugar. Now mix in this order: 2 beaten eggs, 3½ cups sifted flour, 1½ tsp. baking powder, ½ tsp. salt, ½ cup milk and the grated rind of 1 lemon. Pour batter into greased pan and bake in a moderate oven, 350 degrees for 25 minutes. Meanwhile mix 1/3 cup sugar with the juice of 1 lemon.

When the cake has baked 25 minutes, carefully spoon lemon-sugar mixture over the top and bake 5 minutes more. Cut while still warm into squares. Then eat LEMON-CAKE SQUARES to your heart's content. Result: One long winter evening well spent!

Another way to while away a cold winter's night is to cultivate a hobby, like sewing. Once you get the bug you won't stop. Watch the garments, each dress or skirt an improvement over the other, accumulate. The joy you receive when admiring or wearing your handiwork will keep you warm for a fortnight.

And your pocket will recognize the difference too.

PRACTICING DAILY and eagerly looking forward to presenting for your entertainment a fast-moving review come February are members of the Banneker Fine Arts Club.

The small group of aspiring actors, singers and dancers are going to present their first grand review, "Hollywood Comes To Banneker." Main features of the evening will be the numbers, Mystery of Africa, Hobo Caravan, Voodoo Ceremony and Slaughter on 5th Ave. Club sponsor is John Taylor.

Members of the club are Denis Allen, Virginia Gilmore, Carla Glover, Jean Lewis, Charles Smith, Wayne Randall, Vivian Randall, Lavonia McCool, Gwendolyn Bennett, Frances Brown, Alvin Williams, Ira Williams, Daniel Gaines, James Williams and Leon Webb. Also Robert Dudley, Sherman King, Milton Gaines, Wilton Henderson and Jeanette Brown.

Also a major mid-winter activity is the coming Men's Day of Grace AME Church. The men of the church are working hard in preparation of their annual Men's Day program which will be held Sunday, Feb. 14 at 11 a.m. and 5 p.m. Services will be held and a dinner will be served from 1:30 to 4:30.

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HAPPY SUNBEAMS of the week were members of Ivan Jackers ditti and sixth grade classes, Mrs. Arabella P. Ross, teacher. The little ones presented their assembly program Wednesday, Jan. 20 and were on cue until the final curtain.

The many little folk rushing to tell Mrs. Ross how much they enjoyed her children's program attested to that. Congratulations Mrs. Ross and Class!

Bengies

Sunday evening, Jan. 17, saw the realization of a long-time desire for Mrs. Henrietta Brown of Chase, Md. Mrs. Brown had long wished that there was some way members of her Church, Sharp Street Methodist Church, could express their appreciation to the oldest loyal members of the various churches.

After giving the idea much thought, Mrs. Brown planned and received the cooperation of church members in presenting a honorary program. The program honored the Rev. F. A. Hill and Clarence Johns, both of Sharp Street, and Andrew Ames, of Shining Star Church.

Speaker for the program was the Rev. Lennis Gwynn. Gifts were awarded by Miss Grace Reed. Music was rendered by the Senior Choir of the church. Presiding over the 3 p.m. service was Mrs. Henrietta Brown.

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THE BENGIES School PTA meets on Jan. 18. Plans were made for a social which will be held in February at the school.

Mrs. Edith Wallace, wife of the Sharp Street pastor, was hostess to members of the Woman's Society of Christian Service, Jan. 20. The meeting was held at the parsonage.

The Bengies Health Committee, planned a program to be held Feb. 12 at the school. Mrs. Bessie Beasley is chairman of the committee.

Home for the holidays were Miss Golden Beasley who attends Bowie State College and Miss Janice Mason, a student of Hampton Institute.

Mrs. C. C. McIntyre will be the speaker at the 11 a.m. service Sunday at Sharp Street Church.

At 3 p.m. local ministers of the North Baltimore District of the Washington conference will meet at Sharp Street Church. The Rev. Fletcher Waters will be the speaker. The Rev. Howard Wallace is pastor of Sharp Street Church.

Bible study and prayer meeting are held each Friday night at Shining Star Baptist Church.

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THE REV. James Redd, pastor of Morning Star Baptist Church will speak at the 11 o'clock services Sunday, Jan. 24. That afternoon at 3 p.m. Youth Day Program will be held. Chairmen of the Youth program are Harriet Jennings, Walter Stone and Charlotte Smith. That evening, 8 p.m. evangelistic services will be conducted by Rev. Mr. Lee, assistant pastor of Morning Star Church.

Celebrating natal days this month: Jan. 23, Alaworth Davage, Bengies principal, and Robert Brown, son of Mrs. Henrietta Brown.

Jan. 31: William Johnson Chase, uncle of Miss Monteray Williams, County Speech Teacher.

Recently visited by Mr. Stork:

Mr. and Mrs. Harold Mayers, parents of a son, Lawrence. Mr. and Mrs. Alfred Meyers, also parents of a son, Devers.

But cuddling a baby girl are Mr. and Mrs. Lewis Pouat. Baby's name, Patric Dorene. Congratulations proud parents!!

Kids! Don't forget Big dance at the teen-center. Prizes for best beatnik will be given.

Clubs

FIELD WORKERS — O. C. K. of P. met at 1130 Stoddard Court, this week.

Report from the Baby Rally held by the group showed that the project netted $230.00. Winners were Sharon Joyner, first, and Leroy Nolan, Jr., second. A portable T.V. set was presented to the Council. The set had been won at a drawing in December.

Present at the session were: Mesdames Ernestine Carter, Margie Brown, Harriet Jackson, Carrie Green, Edna Gantt, Julia Barefoot, Marie Phillips.

Mesdames Annabelle Haywood, Maggie Wise, Alice Palmer, Mamie McCoy, Mary Ruffin, Anna Murray, Alma Land, Edith Brooks, Frances Watkins and Mary Anthony.

New members of the club are Mesdames Francis Truitt and Mary Banfield.

Mrs. Anna W. Taylor heads the group and Mrs. Geraldine Jones is reporter.

TWAINS — The social club held their annual party, Saturday evening, at the home of Mr. and Mrs. Calvert Young, 629 Radnor Ave.

Games were played and prizes awarded to guests. Members exchanged gifts and Milton Branch, president, was given a watch.

Guests at the party were: Mr. and Mrs. George Dorsey, Mr. and Mrs. Edgar Williams, Mr. and Mrs. Rodney McCall, Mrs. Frances Stafford, Mrs. Mabel Augustus, Mrs. Susie Graham and Edward Matthews.

Members of the club are Mr. and Mrs. Milton Branch, Mr. and Mrs. Andrew Hobsden, Mr. and Mrs. Calvert Young and Mr. and Mrs. Samuel Ward.

ECLIPSE — Mrs. Esther Thomas took first prize when the pinochle club met with Mrs. Mary E. Johnson in Cherry Hill, Wednesday evening.

Second prize went to Mrs. Estelle McKenney and third to Mrs. Dorothy Diggs.

QUEEN OF SHEBA COURT — Order of Daughters of Sphinx will meet Wednesday night, January 27.

The officers of that Court are:

Mrs. Rosa Hill, Mrs. M. C. Frazier, Mrs. Carrie Saunders, Mrs. Edith Wright, Mrs. Helen Carter, Mrs. Carrie Atkinson, Mrs. Delia O. Smith, Mrs. Blanche Caesar, Mrs. Fannie Wycoff, Mrs. Mary Chaplin, Mrs. Gertrude Young, Mrs. Jannie Bannerman, Mrs. Louise Lawson, Mrs. Illipus Wise, and Mrs. Clara Bens.

ROMANIA — The social club met with Mrs. Cora Mackey of 1804 Division St.

Officers for the year elected were:

Miss Mary F. Ransom, president; Mrs. Mary Brown, vice president; Mrs. Kathleen Oden, recording secretary; Mrs. Edith Toney, financial secretary.

Mrs. Minnie Jones, treasurer; Mrs. Martha Shelton, chaplain; Mrs. Carrie Hinton, sergeant-at-arms; Mrs. Oreatha Foster, editor; Mrs. Sarah Maben, business manager, and counselor.

At pokena, prizes went to Mrs. Sarah Maben, first; Mrs. Mary Brown, second; and Mrs. Annie Jones, the booby.

The group is planning a trip to Detroit, Mich.

REVELERS — The social and savings club members were guests of Mrs. Lillie Pierce, 1216 Bloomingdale Rd. at their first 1960 session.

The members were entertained at dinner. Three new members were inducted. They are, Miss Gladys McLaughlin, Mrs. Mamie Carroll and Mrs. Chessie Braley.

Officers elected for the year are:

Mesdames Mary Sutton, president; Mary Pierce, recording secretary; Eva Best, financial secretary; Olivia Spriggs, business manager.

Mesdames Susie Stewart, treasurer; Lucille Wiggins, sergeant-at-arms and treasurer of the sinking fund; and Sarah Ruffin, reporter.

The club will have a Valentine Tea at Monumental Elks Home on February 14th.

Mrs. Sadye Milbourne will show hats at the tea.

SPORTS — The Real Sports Pleasure Club held a party at 1504 Morelan Ave., Saturday evening.

The Madison line was directed by Harold Holley and Mrs. Vera Bernard.

Attending were:

Messrs. and Mesdames Manset Duncan, Herman Cheeks, Colonel Gross, LeRoy Smith and Roger Brown;

Mesdames Mary Proctor, Christine Fenderson, Mayde Hutton, Lily Vincent, Estella Gross.

Fred Horton, Lewis Gross, James Meadows and Julius Somerville.

LES BONNE FILLES — the club met with Mrs. Dora Gowans of 813 Brice St., Thursday evening.

The members celebrated the birthday of Mrs. Ruby Gross.

Prizes at cards went to Mrs. Martha Mason, first; Mrs. Evelyn Douglass, second; and Mrs. Leona Ireland, third.

Mrs. Ruby Gross of 511 Dolphin St. also entertained the club.

At this meeting plans were made for the anniversary party which was held at the Kleecol Club on Saturday evening.

Prizes went to Mrs. Nettie Matthews, first; Mrs. Martha Mason, second; and Mrs. Maggie McNeil, third.

PYTHIAN — Mrs. Hilda Holmes of 1512 Madison Ave., was hostess to the club at her home, Sunday.

Plans were made for an anniversary service which will be held on Feb. 21.

New officers of the club are:

Mesdames Anna W. Taylor, president; Lulu Nelson, vice president; Sarah Custis, chaplain; Hilda Holmes, recording secretary; J. J. Williams, financial secretary.

Mrs. Alma Land, treasurer; Rufus Frazier, sergeant-at-arms; Mrs. Mary Ruffin, business manager; Mrs. Carrie Webber, and Mrs. Estella Bennett, members.

JUST WALKING Sunday were Mrs. Geraldine Patterson and her daughter Denise, age 7, 2951 Clifton Ave., who wear fresh white gloves, pretty hats, traditional Sunday-go-to-meeting garb for attractive Baltimore ladies. Mrs. Patterson and Denise were on the way home from Emmanuel C. C. Church morning services.

CATONSVILLE NEWS

Daisy Methodists will visit Mt. Gilbo Church

By SAMUEL TORSELL

The Rev. James Hackett of Daisy Methodist Church, his choir and congregation will worship at Mt. Gilboe AME Church, Sunday, Jan. 24, at 3 p.m. The Rev. W. G. Bryan is pastor.

There will be special services for Youth Day at 11 a.m.

James Hall and Alexander Young joined Mt. Olivete Methodist Church on Sunday. The Rev. Alphonse Thompson is pastor.

The first big dance of the season will be given by the Catonsville Civic League on Friday, Jan. 29, 8 p.m. to 1 a.m. at the National Guard Armory in Catonsville.

Music will be by Sherman Lewis and the Pyramids. V. Lindsey is chairman and G. Leigh is president.

Blaine Hall celebrated his 70th birthday with a party at the home of Mr. and Mrs. S. Sanders 315 Oella Ave. Attending were:

Mr. and Mrs. Ellena Washington, Mr. and Mrs. Guy Ridgout, Mr. and Mrs. Lester Foreman, Mr. and Mrs. Henderson, Miss Carmen Ridgout, Mrs. Esther Hall, Mrs. Russell, Charles Dorsey and Nay Hendgrson.

Elkenna Washington enterained the Men's Chorus of Grace Church at his home 317 Oella Ave., Sunday, after the musical concert at Mt. Gilboe Church by Clarence Matthews.

(Catonsville History)

The first Sunday School was organized in 1876 by Solomon Torsell. At that time Mr. Torsell was employed by the Rev. Van Beckten who had St. Timothy's School for Boys in later years the Sunday School held services in the school house.

Mr. Torsell organized a branch school and called it Paradise School. Mission and was superintendent of that school which was on the corner of Frederick Road and Paradise Lane until his death December 9, 1888.

Israel Cure was appointed to take charge of the school immediately after the death of Mr. Torsell.

The school had grown after a few years. Mr. Cure began early in life to endear his life into the children and after serving 26 years as superintendent of Grace Sunday School.

Woman Tortured by Agonizing ITCH

"I nearly itched to death for 7½ years. Then I found a new wonder cream. Now I'm happy," says Mrs. D. Ward of L. A. Here's blessed relief from tortures of vaginal itch, rectal itch, chafing, rashes & eczema with D.D.D. PRESCRIPTION. Soothe itch—stop scratching! Get LANACANE. This fast-acting, non-medicated creme kills bacterial bacteria germs while it soothes raw, irritated and inflamed skin tissue. Stops scratching—ends speech healing. Don't suffer another minute. Get LANACANE today at all drug stores.

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523 N. MONROE

Principal speaks to Guilford PTA

Morris Woodson, principal of Guilford Elementary School, addressed the PTA at its recent meeting on "A Report Card of School Progress."

Teachers and pupils were discussed and parents were given information on the why and how of tests given their children.

The crippling effects of the overcrowded schoolroom were also discussed.

The next meeting is scheduled for the first Monday in February and the topic for the evening will be, "World Fellowship in Education."

Elks name 9 to 'Hall of Fame'

MEMPHIS, Tenn. — The education department of the Elks named nine persons to the John Brown Hall of Fame. The nominees will be honored at a banquet in Washington, Jan. 28.

To receive the National Service Awards at the Elks National Education For Citizenship Banquet will be:

A. Philip Randolph, labor leader; Mrs. Christine R. Day, staff director of the House committee on Government Operations; Rep. C. Carroll Reese; Val J. Washington, director of minorities for the Republican National Committee;

Also: Simeon S. Booker Jr., newsman; E. Frederic Morrow, White House aide; Lt. Col. Daniel James Jr., Air Force operations officer, and Sens. Paul Douglas and Kenneth Keating.

Robbie raps

NEW YORK (ANP)—Jackie Robinson participated in a TV panel with white author Harry Golden, Friday night on "Bigotry and Vandalism" on local station WNEW-TV.

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COOKING IS FUN

Take any one of these dozen tips to enliven winter meals

This is the time of the season to tempt appetites, just over the holiday spree, are apt to lag.

Conscientious cooks begin to look about for new ideas to keep the members of their families interested in meals. It is not always an easy job, and it is for this reason that we are considering some enticers today.

So here goes!

BRIGHTEN a winter menu with a relish tray of crisp raw cauliflower and celery, hand some ripe olives and whole spiced canned cling peaches.

To make a breakfast sing serve freshly made cinnamon rolls. You simply spread a rectangle of baking powder biscuit dough (this can be the ready prepared ones) first with softened butter and then with orange marmalade.

Sprinkle with chopped walnuts and cinnamon. Roll up like jelly roll, cut into slices and bake in muffin tins.

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ADD EXCITING new flavor to canned condensed cream of chicken soup by heating it with a teaspoon of instant minced onion and the usual amount of milk.

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TO GIVE a pot roast a wonderful flavor, season with a bit of bay leaf and some instant minced onion.

Cook slowly, using California red table wine as part of the liquid until fork tender. For real party fare serve with noodles and chopped toasted almonds.

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ON A rainy day keep the small fry interested by letting them make gingerbread men.

The easiest way is with packaged mix, preparing dough according to directions for rolled cookies. Even the smallest child will enjoy adding the raisins for eyes, nose, mouth and buttons of the gingerman's jacket.

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FOR AN UNUSUALLY tasty luncheon salad, add a can of drained, minced clams to a mixture of turkey, celery, green pepper, pimiento and roasted almonds.

Toss lightly with a dressing of two parts vinegar and one part oil and one part vinegar.

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DESSERT? Wrap pastry squares around drained canned cling peach halves which have been filled with mincemeat.

Bake and serve the dumplings warm with Sherry flavored whipped cream.

BELOVED CLASSIC —Crisp, casual and easy to sew is this bright spring shirtwaist step-in.

A color - bound collar, easy skirt and patch pockets are enticing features. Sleeveless, short or three - quarter-sleeves may be used.

Printed Pattern No. 4969 comes in Misses' Sizes 12, 14, 16, 18, 20, 40.

Size 16 takes four and three-quarter yards of 35-inch fabric.

• • •

SEW EASY — Half - sizers will be pretty and thrifty in this smart and easy dress in gay cotton with bias - binding trim.

Proportioned to fit, you will have no alteration worries.

Printed Pattern 4688 comes in Half Sizes 14½, 16½, 18½, 20½, 22½, and 24½. Size 16½ takes three and three - fourth yards of 35-inch fabric.

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SEND 50 CENTS in coins for each pattern. Add 10 cents for each pattern for class mailing.

Send to Anne Adams, AFRO-AMERICAN Pattern Department, 243 West 17th Street, New York 11, N.Y.

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

Fruit cup for meal starter

Semi-tropical fruits with California wine and a little lemon juice make "Frutas Refrescas" true to their name, "fruit refreshing."

This delightful fruit cup makes an excellent starter for a winter meal. Serve it instead of a salad when you have guests. The fruits with rich-flavored Port wine make a perfect introduction to any menu.

FOR FRUTAS REFRESCAS use 1 large orange, 1 large grapefruit, one (9-ounce) can pineapple slices or tidbits, 1/3 cup California Port wine, 1 tablespoon fresh lemon juice, and 3 tablespoons sugar.

Pare and section orange and grapefruit. Cut pineapple into bite size pieces and combine with citrus fruits. Stir together ¼ cup syrup from the pineapple, wine, lemon juice and sugar until sugar is dissolved.

Pour over fruit and chill an hour or longer before serving.

Makes 5 to 6 servings.

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Cranberries in delicious tort

Here's a dessert that fits right in with winter flowers and cooler weather.

It's a light-as-a-feather torte filled with dates and nuts. Then top it off with a fluffy cranberry sauce in the middle and on top. The sides boast a frosting of whipped cream. How's that for a melt-in-your-mouth dessert?

CRANBERRY FESTIVAL TORTE requires:

4 egg yolks, 1 cup sugar, 4 egg whites, beaten stiff, 1 angle cake flour, sifted, 1 teaspoon baking powder, 1 cup chopped dates, 1 cup chopped walnuts, 1 pound can jellied cranberry sauce, and 1 cup heavy cream, whipped.

Grease two 8-inch layer pans, line with wax paper, and grease again.

Start oven at 350 degree F.

Beat egg yolks until thick and lemon - colored. Gradually add ½ the sugar and beat well. Beat egg whites until stiff. Gradually add remaining sugar to egg whites, beating until thoroughly mixed. Fold yellow mixture into white. Sift baking powder and flour together. Fold into whites. Sift baking powder and flour together. Fold into egg mixture about 2 tablespoons at a time.

Fold dates and nuts in lightly. Turn into layer pans. Bake in 350 degrees F. oven about 35 minutes or until cakes shrink from sides of pan and color is light brown. Remove from pans and cool.

Crush cranberry sauce with fork and spread between layers and on top of cake. Spread sides and edge of top with whipped cream.

A hot chowder hits the spot

Everyone seems to like thick rich soup, and this is an ideal time to serve a luscious chowder.

Although most good home-made chowders take a lot of time and work, here are three favorites that are easy as they are delicious.

They're Shrimp Chowder, Cream of Potato Soup, and cheese and corn chowder.

SHRIMP CHOWDER takes only five ingredients starting with canned cream of celery soup. It's an especially attractive soup with chunks of pink shrimp and bright red flecks of pimiento in creamy - white broth.

Cream of potato soup is such a good version of an old-time favorite that we always have requests for "seconds" at our house. When I am lucky enough to have any left over, I chill it in the refrigerator, sprinkle chives over the top and serve a real gourmet's soup—French vichyssoise.

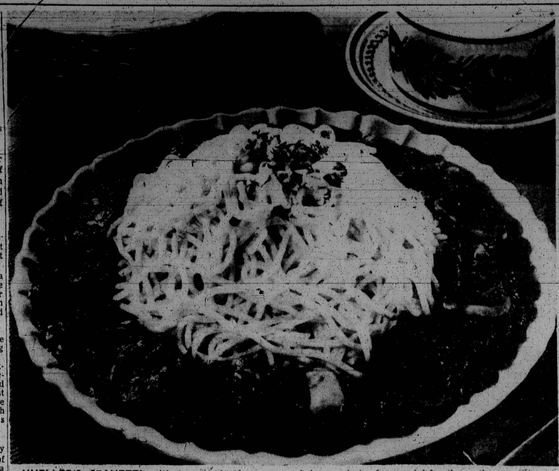
CHEESE AND CORN CHOWDER owes it quickness to the use of creamed stylecorn and its richness to American cheese and Pet Evaporated Milk. Crisp bits of bacon on top give it a nice texture contrast, and a very appealing flavor. None of these soups require either cream or butter. Double-rich the smooth creaminess that goes so perfectly with their deep, hearty flavors. Try all three . . . you're sure to like them.

SHRIMP CHOWDER is made with 1 can cream of celery soup, 1 cup Carnation evaporated milk, 2/3 cup water, 1 cup cooked or canned deveined Shrimp (5-oz. can) drained, and ¼ cup finely cut Pimiento.

Mix soup until smooth in a quart saucepan. Add gradually Pet evaporated milk and water. Add shrimp and pimiento. Heat thoroughly. Do not boil. Serve with toasted crackers.

Make MARVELOUS Corn Muffins with old-time water-ground WHITE Corn Meal

Enjoy that WHOLE CORN flavor!



MUELLER'S SPAHETTI with savory beef sauce is happy choice for special family meal.

Mueller's offer special recipes for special meals

A happy reminder to include delicious Mueller's Macaroni, egg noodle and spaghetti dishes in your menus.

Everybody loves them and Mueller's Macaroni products love almost every other food you can think of. Make it "Mueller's Macaroni and" to launch the celebration, here's a favorite spaghetti with beef sauce.

SAVORY BEEF sauce with Mueller's spaghetti is made with two tablespoons butter or margarine, one-half cup water, one pound ground beef chuck, three-fourth teaspoon salt, three - fourth cup chopped onions, dash freshly ground pepper, one four ounce can sliced mushrooms, one tablespoon salt, one tea and one half ounce can condensed tomato soup, three quarts boiling water and eight ounces mueller's Spaghetti.

MELT BUTTER or margarine over medium heat. Add beef and brown well. Add onions and cook until tender. Add mushrooms, soup, water, three-fourth teaspoon salt, celery salt and pepper. Mix well and cook over low heat 15 minutes.

Meanwhile, add one tablespoon salt to rapidly boiling water. Gradually add spaghetti. Stir so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Serve sauce over Mueller's spaghetti.

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HERE'S SOMETHING exciting, something new — from Mueller's. A new Macaroni and cheese dinner — in one package — that takes all the work out of making old-time oven macaroni dishes. Easy does it —in three simple steps. Add the generous can of Mueller's specially creamy cheese sauce to cooked Mueller's Elbow Macaroni — top with bread crumbs — and bake.

And what 'til you taste the tender, light, tangy macaroni and cheese that comes golden-brown and bubbling to your table. Wait 'til you try one of the easy, tasty variations on the package — or dream up your own.

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THIS DINNER is a "quick change" artist — so easy to vary, so many ways. Your family and guests will love new Mueller's Macaroni and cheese dinner any way you serve it. And you'll love the time and trouble it saves: Make sure the macaroni dishes you serve are "tops for Taste!" Make sure they're Mueller's!

At your store, look for it in the familiar Mueller's red white-and blue package — new Mueller's Macaroni and cheese dinner!

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WHO makes this quick and colorful casserole?

YOU AND MUELLER'S

With Mueller's delicious Elbow Macaroni . . . a little time . . . and a handful of ingredients . . . you can bedazzle your guests (or your own lucky family!). The recipe at the right gives you three quick ways to turn the trick.

But Mueller's it *must* be. Because Mueller's is "tops for taste"—and so digestible, too! It's a blend, you see. *Not* just one kind of wheat—but *two! Not* just Semolina—but Semolina *plus* easy-to-digest Farina. In all the world, there's no other like it!

MUELLER'S ELBOW MACARONI

Easy variations on a delicious basic macaroni recipe.

MUELLER'S 3-WAY CASSEROLE—Just add a can of cream of mushroom soup and 1—8 oz. package of frozen shrimp to 8 oz. of cooked Mueller's Elbow Macaroni. Sprinkle with buttered bread crumbs, bake 30 minutes (375°). Or add ¼ lb. chipped beef to cream of celery soup. Or add ¼ lb. grated cheese to a can of cream of chicken soup instead, and have a good old Macaroni-and-Cheese Casserole. Each serves 4 to 6.

Nobody makes Macaroni like Mueller's (It's Semolina plus Farina.)

Sherried Tuna

It's not often that a fruit makes a good basis for a delectable entree, but that assuredly is the case with luscious, semi - tropical Calavo avocados.

They are delightful as salads, sandwich spreads, appetizers and desserts, but they are truly superior, when used fashionably to make this exceptionally fine entree, "Sherried Tuna in Avocados."

Avocados are in plentiful supply this year; they suit everyone's budget and at the same time afford superior nutritive value by way of 11 vitamins and 14 minerals.

SHERRIED TUNA IN AVOCADOS require, 2 medium-sized Calavo avocados, 1 (10½-ounce) can condensed cream of mushroom soup, 2 tablespoons diced pimiento, 1 tablespoon grated Parmesan cheese, 1 tablespoon Sherry wine, and 1 (6½ or 7-ounce) can tuna.

Cut each avocado in half lengthwise and remove seed and skin. Arrange avocado halves in shallow pan and pour warm water about ¼ inch deep in pan.

Set in slow oven (300 degrees F.) for about 8 minutes. (Do not overcook.) Turn undilluted soup into saucepan and stir in pimiento, cheese and wine. Heat thoroughly.

Stir in coarsely flaked tuna and heat. To serve, place avocado halves on serving dishes and heap with hot tuna mixture.

Serve at once.

Makes 4 servings.