Gardenia Bridge Club hosts dansant

The Original Gardenia Bridge Club held forth its annual Spring Dance at the Alcazar, recently. To a setting that once again simulated a balmy night on a tropical isle, an elaborate smorgasbord was set up under the swaying palm trees with an ever flowing fountain near by.

Hostesses at the affair included:

Mrs. Mabel Driver, president of the club, who wore white lace over white organza with midriff of baby blue satin with matching stole; the vice-president, Mrs. Lena Dixon, gowned in gold and green taffeta with matching blue lace with hemline trimmed with blue satin ruffles and brocaded slippers.

Escorts of the hostesses were Martin Driver, William Addison, Eldridge Dixon, Daniel Ringgold, Johnny Carter, Earl S. Britt, William H. Daniels, Herman Smith and Capt. Elmer Cole.

Each member wore a corsage of gardenias and their husbands and escorts, boutonaires of white carnations.

After the dance, the Gardenias were entertained at breakfast by Mesdames Mabel Driver and Margie Cole.

James Dixon presented the members during intermission.

Guests included:

Messrs. and Mesdames Tony Porter, J. Hubert Lane, Melvin Williams, Nathaniel S. Hall, Olden Stevenson, Eugene Prettyman, George A. White, Vernon Pennington.

Messrs. and Mesdames Louis Cornish, Nathaniel Brooks, Samuel Beasley, Charles Stevenson, James Hubbard, William Gough, Alex Thompson, Benjamin F. Moore.

Messrs. and Mesdames K. McClure, Wesley Mack, John Crisp, Frank Sewell, Lorenzo Hubbard, Robert Hawkins, Charles Roberts, William Bailey, Charles Boone.

Messrs. and Mesdames Victor Serimer, Freeman Stanton, James L. White, Richard Hopkins, Richard Washington, Leon Burrows, James Murray, Henry Walker.

Messrs. and Mesdames Albert Nicholson, Robert Rhodes, George Lewis, Joseph King, Roland Armstrong, James Addison, John Tucker, Wilbert Phillips, Elmer Hamilton.

Messrs. and Mesdames Elmer Hamilton, Clarence Wake, Melvin Dobson, Arliet Marion, Jesse Hollingsworth, Joseph Locks Jr., James Bibbs, C. L. Murray.

Messrs. and Mesdames Walter Cook, Irving Fields, Clarence Bond, A. Leroy Jackson, William Valentine, J. C. Baggett Jr., Julius McRae, Morris Boswell, James Dennis.

Messrs. and Mesdames Lawson Brooks, Elmer Holloway, William Bryant, Edward Jones, John Marrison Jr., Nathaniel Stevenson, Joseph Mebane.

Messrs. and Mesdames William Turks, Clifton Reed, Leroy Gibson, David Lee, Clover Street, William Candy, Harry Bazy.

MESSRS. AND Mesdames Leslie Stokes, James Gustus, Wilbert P. Jones, James C. Norris, Robert A. Gardner, Henry Simmons, Herbert Gardner.

Messrs. and Mesdames Alonzo Lancaster, Ernest Gardner, George Coleman, J. B. Dixon, Thomas Martin, Richard Nickens, George King, William Ransom.

Messrs. and Mesdames Theodore Johnson, John Carr, Archie Williams, Willie Robinson, Vernon Terry, William Clay, Wendell Bilton.

Messrs. and Mesdames Rudolph Johnson, Henry Goodman, C. C. Reeves, James Lomax, Neal Weaver, Harold Clark, Wilby Daniels Jr., Herbert Stith.

Messrs. and Mesdames Robert Carpenter, James Edwards, Paul Hollsclaw, James Smith, Edward Aller, 3rd., William Lewis, Leroy Moody.

Messrs. and Mesdames Charles Millen, Royal Weaver, Deserve Gee, Warren Maith, Clifton Murray, Charles Thompson, Clarence E. Frazier.

Messrs. and Mesdames John C. Edwards, William M. Gardner, Earl Warner Sr., Joseph Jones, Abraham Colburn, Louis H. Grant, Edward Pembrook.

MESSRS. AND Mesdames Lewis Wood, George C. Smith, Harold Burke, James Bundy, Philip Mason, Herbert Hawkins, Clarence C. Jones, Leroy A. Coles Sr.

Messrs. and Mesdames Stanley Ellis, James P. Ruffin, William Gross, Avon Scott, George Pollard, Arnold Woodlen, Isaac Bristol, Charles Bruce.

Messrs. and Mesdames William H. Conway, William Bevans, Joseph Fulton, Bernard A. Smith, Robert Whittington, F. Cabell Smith, Sylvester Brown, James Carter.

Messrs. and Mesdames Jerome Mosely, George Elliott, R. Grant, Oscar Holmes, Charles Riley, George Russell Jr., Webster Boone, Albert Brooks, Warren Smith.

Messrs. and Mesdames Richard Williams, Edward Peters, Melvin Johnson, George F. Adams, Herman Ellis, Robert Wallace, Lawrence Pinder, James Erwin.

Messrs. and Mesdames Dempsey Tynes, George Glasgoe, Hayes Swindell, Jasph Perkins, Vernon Johnson, John McBride.

Drs. and Mesdames R. Hayes Strider, Thomas Harris Daniel Skinner, Nathan Pitts.

MESDAMES ROBBIE R. Stokes, Eva Wiggins, Sarah Thomas, Mabel Walters, Pauline Brooks, Ruth Knox, Queen Elzey, Cynthia Connaway.

Mesdames Bonnie Davis, Viola Catlin, Peggy Brown, Ethel Douglass, Ethel C. Johnson, Ethel Hall, A. E. Jackson, Thelma Mason, Louise Fennell.

Mesdames Mabel Dickerson, Maggie Lee, Virginia Patterson, Violet Lemon, Lillian Gaskins, Mildred Carter, Clara Blandford.

Mesdames Pearly Blue, Julia Grayson, Mattie DeShields, Joyce Davis, Rosabella Robinson, Ruth Welling, Valerie Ferguson.

Mesdames Mattie Edwards, Strela Gorham, Dorothy Chambers, Nettie Brown, Kathleen Oden, Virginia Cornish, Bernetta Thomas, Rose Barnett.

Mesdames Lilla Cesser, Ella Walker, Mary Patterson, Mildred Brooks, Pearle Wilson, Bertha Hill, Dorothy Banks, Dorothy Ridgeway, Elenda Wise.

Mesdames Alma Perry, Marie Scott, Ella Stewart, Annie Willis, Katherine Miller, Octavia James, Louise Plater, Rebecca Barbour, Charlotte Travers.

Mesdames Clara Scott, Dorothy Diggs, James Houston, Mamie Diggs, Thelma Butler, Susan Watson, Helen Randall, LeVerne Wiley, Mabel Gryers.

MISSES FANNY Lane, Florence Brown, Maria Brown, Bertha Satchel, Eva Hickok, Elizabeth Proctor.

Misses Evelyn Myers, Barry Carter, Lillian Brown, Myrtle Russell, Elizabeth Wilson, Geneva Billings, Lillian Rice, Eula Sanders, Mary Love, Ruth Wilson.

Misses Thelma Leeds, Mabel Hart, Edith Gordon, Armita Williamson, Vivian Brown, Delores George, Bernadine Tyler, Anne Wood, Alice Nixon.

Misses Dorothy Briscoe, Geneva Hill, Varnetta Purvey, Lillian Brown, Margaret Robinson, Florence Nutter, Cynthia Johnson, Irene Sollers, Betty Hall.

Misses Esther McBride, Evelyn Summerfield, Cynthia Porter, Bea Little, Thelma Gamble, Willie Boyklan, Marjorie Jeter, Mary Lou Lance, Amy Levy.

SGT. GEORGE W. Holmes, Charles Creecy, Harold Colbert, Nelson Johnson Sr., James Willis, Durnell Lawson, Alzie White, James McGuinn.

Messrs. Lilla Cesser, Ella Walker, Mary Patterson, Mildred Brooks, Pearle Wilson, Bertha Hill, Dorothy Banks, Dorothy Ridgeway, Elenda Wise.

Messrs. Alma Perry, Marie Scott, Ella Stewart, Annie Willis, Katherine Miller, Octavia James, Louise Plater, Rebecca Barbour, Charlotte Travers.

Messrs. Clara Scott, Dorothy Diggs, James Houston, Mamie Diggs, Thelma Butler, Susan Watson, Helen Randall, LeVerne Wiley, Mabel Gryers.

Messrs. Fanny Lane, Florence Brown, Maria Brown, Bertha Satchel, Eva Hickok, Elizabeth Proctor.

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SGT. GEORGE W. Holmes, Charles Creecy, Harold Colbert, Nelson Johnson Sr., James Willis, Durnell Lawson, Alzie White, James McGuinn.

Messrs. Maltimore Simpson, Henry Flanagan, James Pulley, Roy Wilson, William Sullivan, Joseph Moore, Emerson Levy, Sylvester Bowser, Edward Wright, Carl Dorsey, Charles Reynolds, George Newman.

Alfred Hinton, Harvey Polston Sr., James R. Jeffries, Robert Blackwell, Sgt. C. Oser Mallory, Ernest Gardner, W. DuBois Johnson.

William Thompson, William Herring, William Mallory, Jimmie Simmons, Romen Branson, William Tate, Leon McNeill, Howard Moore Sr., Nolan A. Wise, James Smith, Charles Thomas.

James Davis, Kenneth Brown.

FASHION NOTE: "Shades of Summer" exemplified in these (left) black and white pure silk polka dot over - sized cloche; and right, 'Cavalier' of Italian straw which can be worn in varied positions, side or front. Hats by Mr. Albert of Baltimore. Modeled by Mrs. Jeannine Jenkins and Mrs. Diana Kane.

BIG on size...BIG on flavor...BIG on value!

Women who love their families set a Tip-Top table

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Smothered chicken makes a gourmet dish at budget price

Golden brown chicken cooked until tender and served in a creamy-rich sauce is a dish to win friends and influence appetites any day.

Here's a dish that comes out just right every time, without your having to fuss over it. Here is a dish with the homey, delicious flavor of chicken and noodles in sauce that makes history at the dinner table.

LIGHTLY BROWNED chicken is cooked in a mixture of dried chicken noodle soup, onion and water until the meat is tender and juicy. After removing the chicken, the sauce is made in the same pan. Simply stir Pet Evaporated into the remaining liquid.

Pet blends with the flavorsome chicken and soup juices delightfully — and gives the sauce creamy, smooth richness of flavor. For nourishing goodness, here's a blue ribbon winner, everytime.

When you pour the bubbly hot sauce around the chicken and serve, be prepared for family cheers. Your guests will clamor for the recipe.

* * *

SMOTHERED chicken requires one cut-up chicken (2½ to 3 lbs.), one third cup flour, one teaspoon salt, one-eighth teaspoon pepper, one-fourth cup hot shortening, one pkg. dried chicken noodle soup mix, one half cup water, one medium onion, sliced, and one and two-third cups PET Evaporated Milk (1 tall can).

Mix flour, salt and pepper in a paper bag. Shake chicken in mixture, two pieces at a time. In 10-inch skillet over medium heat, brown chicken slowly in hot shortening.

Spoon off drippings, then sprinkle soup mix around chicken pieces. Add water and onion. Cover and cook over low heat 30 to 35 minutes, or until drumstick is tender when pierced with a fork.

Place chicken in deep serving dish. Stir PET Milk into liquid left in skillet. Cook and stir until steaming hot, but do not boil. Pour sauce around chicken in serving dish.

Makes 4 to 6 servings.

Roasted loin of pork

Among the best and most economical hearty meals are those featuring pork in the main dish.

This nutritious and tasty meal is particularly well-priced, this week, with Safeway offering roasts at 33 cents and 43 cents as well as center cut loin pork chops at 75 cents.

BE SURE to serve a big bowl of tangy hot or cold kraut with your pork dishes. There's an economical but appetizing garnish for you! And set on the table a dish of bright - skinned shiny apples to serve as a refreshing dessert. Or, if you prefer.

Finish off the meal with a generous serving of apple pie, either the deep dish or two - crusted variety. Some families like applesauce with their pork dishes, one of the most pleasing of the fruit garnishes.

OUT OF Florence, Italy, comes this recipe for roasting a loin of pork.

Rub the fat of the roast with rosemary, stud it with cloves and slivers of garlic. Baste frequently while cooking with Chianti wine.

This roast will be a handsome table show - off, rosy-red crusted with streaks of pink - gold, snowy white inside and sweetly tender.

FOR FLORINTINE Pork Loin use one or two garlic cloves, a four to six-pound loin of pork, a tablespoon flour, one and a half teaspoons salt, a fourth teaspoon rosemary, six or eight whole cloves, and a half cup Brolio Chianti wine.

Cut garlic cloves in thin slivers; insert in meat along cracked bones.

Cut fat over top in squares. Combine flour, salt and rosemary and rub into fat. Insert whole cloves in center of squares in fat. Place meat in open shallow pan.

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CASH THESE VALUABLE COUPONS AT YOUR NEAREST ACME MARKET

50 THIS COUPON IS WORTH 50 S&H GREEN STAMPS in addition to your regular stamps with an order of $5, or more, except cigarettes and Fair Trade Items. Name Address Town 50 OFFER EXPIRES SATURDAY, APRIL 15, 1961. LIMIT—ONE COUPON PER FAMILY 50

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ACME GIVES 30 FREE S&H GREEN STAMPS with the purchase of 2 loaves ACME WHITE or DARK BREAD. Name Address This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, APRIL 15, 1961.

ACME GIVES 30 FREE S&H GREEN STAMPS with the purchase of a 10-lb bag of U. S. No. 1 WHITE POTATOES. Name Address This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, APRIL 15, 1961.

ACME GIVES 30 FREE S&H GREEN STAMPS with the purchase of a 5-lb bag of GLENSIDE PARK GRASS SEED. Name Address This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, APRIL 15, 1961.

ANNOUNCING The Baltimore AFRO-AMERICAN'S 31st Annual COOKING SCHOOL AND Home Demonstration SHOW

WEDNESDAY & THURSDAY EVES. MAY 10th and 11th, 1961

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WATCH THE AFRO EACH TUESDAY and FRIDAY FOR LISTING OF PRIZES and FREE ADMISSION COUPONS!

MATINEE, THURS. AFTERNOON

SEE TUESDAY & FRIDAY PAPERS NEXT WEEK

OPEN FOR BUSINESS

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THE SLAUGHTER HOUSE

135 S. WARWICK AVE.

PLENTY OF SPECIALS!

Asparagus, variety of sauces is delight to the menu-maker

One swallow does not make a spring — not unless it's that first succulent — pardon the pun — "Swallow" of fresh asparagus bathed in melted butter!

It's so good it makes you forget all about the long mean winter and the deep, deep snow. April sees the peak of the asparagus crop and this year there is a larger crop than average and earlier, too.

Fresh asparagus is a delight to the menu-maker; it goes with any meat, fish or fowl. It adds crisp-tender consistency and delectable flavor to egg, cheese or macaroni main dishes.

* * *

SERVE IT hot with a luscious sauce, such as any one of the following from the test kitchen of the United Fresh Fruit and Vegetable Association. Or cook and chill asparagus spears and serve them with a well-seasoned French dressing, garnished with bright red tomato quarters, rice, cooked egg yolk or strips of pimento.

Asparagus has a substantial amount of ascorbic acid, a good amount of vitamin A and other nutrients.

* * *

WEIGHT-WATCHERS will be delighted to know that this excellent vegetable is quite low in caloric value—72 per pound of asparagus as purchased. It has such delicate good flavor of its own that it needs a minimum of saucing to be enjoyable.

The easiest way to cook this vegetable is to wash and trim the stalks, then tie them in bundles and stand them in either the bottom part of a percolator or in a deep saucepan.

This method keeps the very delicate tips out of water during the cooking process, gets them done at the same time the sturdier lower stalks have become tender. About 15 minutes cooking time should be right.

Here are those delectable sauces for this perfect vegetable:

* * *

FRESH asparagus with mushroom-cheese sauce requires one cup sliced fresh mushrooms, one-half teaspoon salt, two teaspoons butter or margarine, dash cayenne, one teaspoon fresh lemon juice, one cup diced milk American cheese, one egg, beaten, two-one half lbs. fresh asparagus, cooked, one cup milk, fresh parsley, one teaspoon powdered mustard, and six whole fresh mushrooms, cooked.

Saute mushrooms in butter or margarine and lemon juice until tender. In top part of double boiler add egg, milk, mustard and salt. Stir and cook over hot water until hot and slightly thickened.

Blend in cayenne and cheese. Heat until sauce has thickened. Add mushrooms and heat. Serve over hot cooked fresh asparagus. Garnish with fresh parsley and whole fresh mushrooms, if desired.

Amount sauce: 2 cups.

Yield: 6 serving

* * *

FRESH asparagus with browned butter-lemon sauce uses one fourth cup (one half stick) butter or margarine, two-one half pounds fresh asparagus cooked, one tablespoon fresh lemon juice, and fresh parsley.

Brown butter or margarine in a saucepan. Add lemon juice and mix well. Serve over hot cooked fresh asparagus. Garnish with fresh parsley.

Amount sauce: one third cup.

Yield: 6 servings.

FOR FRESH asparagus with lemon-mayonnaise sauce use one cup mayonnaise, two-one half pounds cooked fresh asparagus, one tablespoon fresh lemon juice, one teaspoon chopped fresh chives or onion and pimento.

Combine all ingredients and serve over hot cooked asparagus. Garnish with pimento strips.

Amount sauce: one cup.

Yield: 6 servings.

FRESH asparagus with browned bread-crumb sauce is made with one-half cup butter or margarine, one fourth teaspoon salt, one-half cup soft stale bread crumbs, one-sixteenth teaspoon ground black pepper, one teaspoon minced green onion tops or chives, and two-one half pounds fresh asparagus, cooked.

Melt butter or margarine. Add bread crumbs, salt, onion or chives, salt and black pepper. Saute until butter and crumbs are browned. Serve over hot cooked fresh asparagus.

Yield: 4 servings.

Amount sauce: one half cup.

Fresh asparagus and chicken divan is made as follows:

Tonight! A tempting salad made with seashell macaroni. It's "Tops for Taste." It's MUELLER'S

AFRO PATTERNS

DOUBLE USEFUL — Smart spring duo is this young slimming dress that travels everywhere in the company of its own jacket.

Easy to sew, it is proportioned to fit. Make it in cotton or silk print.

Printed Pattern 4978 comes in half sizes 14½, 16½, 18½, 20½, 22½ and 24. Size 16½ dress requires four yards of 36-inch material. You will need two and a fourth yards for the jacket.

* * *

EXCLUSIVELY designed for this - slimming flattery plus comfort - in - fit is this classic shirt, pedal pushers, shorts, slacks combination.

Printed Pattern 4794 come in women's sizes 34, 36, 38, 40, 42, 44, 46, and 48. Size 36 shirt takes one and seven - eighth yards 35-inch material. Pedal pushers require two and a half yards.

* * *

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

Send to Anne Adams, care AFRO - AMERICAN Pattern Department, 243 W. 17th St., New York 11, N.Y.

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

Announcing the biggest fashion show of Spring-Summer 1961 — pages, pages, pages of patterns in our new Color Catalog — just out! Hurry, send 35 cents now!

Potato Frosted Meat Loaf

Want to end humdrum way of serving meat and potatoes? This Potato Frosted Meat Loaf turns the trick.

This tasty main course is also good for keeping meal costs down. Non-fat dry milk is one of the featured ingredients. It costs less than pasteurized milk, yet has the same important elements, with only the water and fat removed.

* * *

POTATO FROSTED Meat Loaf is made with one cup of bread crumbs (use day-old bread), a half cup Starlac nonfat dry milk, a tablespoon minced onion, a half teaspoon salt, another half cup liquefied nonfat dry milk and an envelope of instant whipped potato flakes.

Combine bread crumbs, half - cup liquefied milk, minced onion, salt, pepper and ground beef. Mix well. Pack into one - quart round baking dish. Bake in moderate oven (375 F.) 45 to 50 minutes or until done.

Turn out meat loaf on wooden board or baking sheet.

COOKING IS FUN

Cinnamon fine for desserts, compotes

"When should ground cinnamon be used and when whole stick cinnamon?" This often puzzles young homemakers, but the answer is quite simple.

Use ground cinnamon in all baked things, of course; in cakes, cookies, pies, breads. Use it also on ever-popular cinnamon toast and as a dusting over whipped cream fluffs or the meringues of floating island pudding.

Stick cinnamon should be used to flavor a clear liquid such as pickling vinegar or the syrup of a fruit compote. It's ideal in marinades and in certain soup stocks; in fruit butters, jams, jellies and preserves. It takes at least 10 to 15 minutes of simmer - heat to release the full aroma of stick cinnamon, but longer cooking doesn't affect the delightful flavor.

* * *

CINNAMON is famous in the dessert realm, but the world's cooks have discovered many other delightful uses for this bark. The Pennsylvania Dutch love sliced ripe tomatoes showered with sugar and cinnamon, eating this dish as a relish.

The Greeks poke a stick or two of cinnamon into a beef and onion stew which is famous for flavor. The Chinese mix ground cinnamon with star anise, fennel, cloves and Chinese pepper to make "five fragrant spices," a blend they use in many main dishes. Some of the best curries in India start with bits of whole cinnamon.

There are endless ways of adding savor to even the simplest dishes with cinnamon and other spices. As an example, do try some of these tested recipes from the kitchen of the American Spice Trade Association.

MOLDED CINNAMON Cream is made with two sticks cinnamon, 2 inches long, one and one - half cups light cream, one cup sugar, one envelope unflavored gelatine, and one - fourth cup cold water, one cup sour cream, one teaspoon pure vanilla extract, and fresh frozen or canned fruit.

Heat together for 10 minutes cinnamon, light cream and sugar. Soften gelatine in cold water and stir into hot cream mixture. Cool and chill until mixture begins to thicken. Remove cinnamon. Beat sour cream until of smooth, fluffy consistency.

Chittlings are fun and fast to fix with KREY Chitterlings

Modern cooks let Krey prepare their chittlins for them. Krey cooks away all odor and waste . . . lets you enjoy flavor-filled chitterlings that are instantly, conveniently ready to serve!

Try this delicious recipe . . .

CHITTERLINGS SAUTÉ

2 tablespoons fat
2 onions, sliced
2 green peppers, sliced
1 clove garlic, chopped
1 teaspoon paprika
1 teaspoon salt
1 teaspoon celery salt
1 teaspoon Tabasco sauce
1 pound 2 ounce can Krey Chitterlings
¼ cup chopped parsley

Fry onions; peppers and garlic in fat 10 minutes. Add seasonings. Drain chitterlings and add to pan. Heat 10 minutes. Sprinkle with parsley. Makes 4 servings.

Quality Midwestern Meat Products Since 1882
KREY PACKING COMPANY ST. LOUIS, MISSOURI

Super Suds BOX LARGE 25c
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SAVE RITE FOOD MKTS. 630 N. Franklintown Road 702 W. North Ave.

Jack Rabbit BRAND BLACKEYE DRY BEANS (OR PEAS) famous for good FLAVOR

HOPPING JOHN

Cover 1 cup washed Jack Rabbit Blackeye beans with 6 cups water, bring to boil and boil 2 minutes. Cover and let stand 1 hour; then add ½ pound sliced bacon, and 1 dried, hot red pepper. Bring to boil and simmer, covered, for 1 hour or until beans are tender. Add 1 cup uncooked rice and cook 15 minutes, or until tender, adding boiling water if more liquid is needed. Season to taste. Makes 6 servings.

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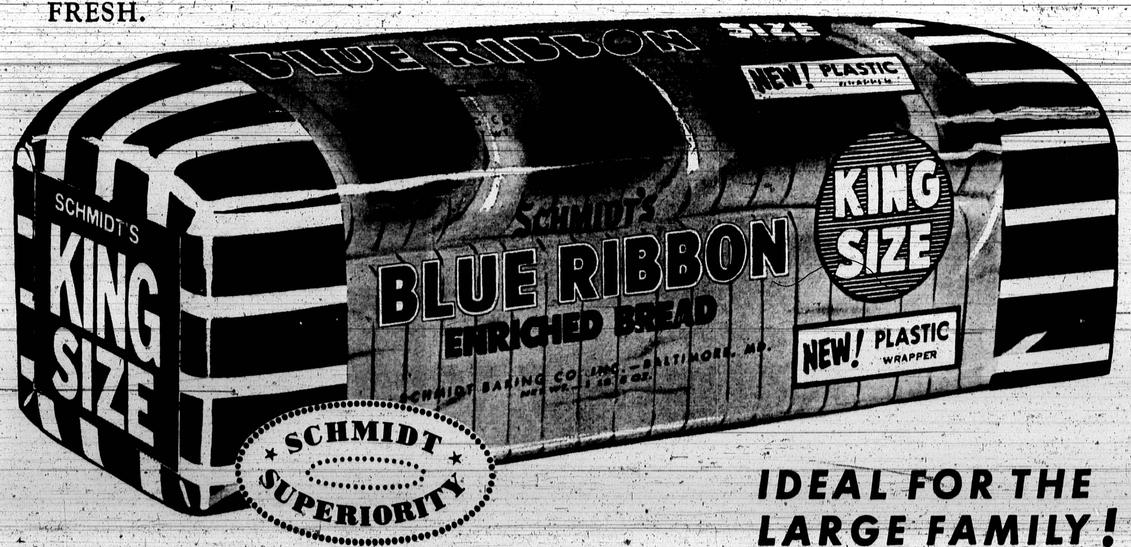
Ask your friendly grocer. He will tell you that Schmidt's Blue Ribbon King Size bread is GOOD and FRESH.

(ACTUAL SIZE)



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