We Wives' party called 'the Most'

We Wives had one of the most delightful cocktail dances of the season, Saturday night, when they held forth in the Union Hall at Cherry Hill.

'Twas their annual Valentine party.

They imported Bobby Felder from Washington to provide the music . . . which he did from dreamy waltz numbers to the hottest twist tunes.

• • •

They centered tables with cut flower arrangements and tucked a heart in each bouquet, which bore the name of the table hostess. They filled the tables with the fixings for all sorts of drinks, and throughout the evening had hors d'oeuvers continually served.

It was a good party.

So good, in fact, that even the guests who arrived first were there for the last dance.

It was a good-to-see party, what with the flossy frocks on the scene.

For instance: Hostesses Ada Weaver in the palest of cream crepe, knee - length frocks, draped a bit at waist and ornamented with flat self bows at the shoulder; Verniece Reynolds and a slate gray dinner suit, enhanced with self bands on the jacket and matched with slippers tipped with tiny roses; Josephine Brown in a cocoa-au - lait lace ensemble of matching dress and coat; Agnes Reaves in green satin, tiny rhinestone straps at the shoulder; Ida Smith in a pale pink cocktailer, with cover coat;

• • •

Or Guests Agnes Underwood in brilliant red, beautifully draped; Mrs. Charles Hillen, in green, the top embroidered in tiny crystal beads, the skirt swirling in the intricacies of the twist; Bérine Bail a cloth of gold princess with flared skirt and also doing some plain and fancy twisting; and Odessa Dyson, a picture in burgundy red velvet, the sheath top also a - glitter with crystal beads, and sometimes topped by a matching knee-length coat;

Bernice Chatman wore a matching sequin dinner hat with her aqua sheath. Doris Wheeler was elegant in a couple of shades of purple . . . the top a slit to the waist sheath, the skirt over which this was worn richly embroidered in drifts of color at the slits. Dorothy Hampton was whirly in a wide-skirted, embroidered shirt-waist frock of silk organza; and Agnes Patterson chose silver brocade.

Gaines Lansey took over the hosting duties for his wife, Priscilla, understandably absent; and though Hiawatha Shaw, a member, did not have a table, she attended the affair.

Participating hostesses were Margaret Armstrong, Josephine Brown, Agnes Reaves, Mae Dyson, Adelle Foreman, Ivy Grinnage, Roberta Keet - Iris Mapp, Margery Prout, Ruby Reid, Lillian Ross, Ida Smith, Gwendolyn Tarter and Ada Weaver and Verniece Reynolds, who heads the group.

We Wives not participating this year were Margaret Height and Bettye Phillips.

Their out - of - town guests included Windy Wallace of New York, Mr. and Mrs. William Berry of Washington, Mr. and Mrs. Howard Jones of Washington, Miss Harriet Coleman of Washington, Mrs. Elaine Robinson of Washington and Mrs. Ruby McCulloh of Trenton, N.J.

• • •

Local guests were:

Messrs. and Mesdames Charles Covington Jr., Lynde Jordon, Maxwell Chapman, Avon Wright, Reginald Watts, Jerome Todd, Leonard Wilmore, Bruce Edemy, DeWitt Howard, Cleoth Gran.

Messrs. and Mesdames Leonard Underwood, Carl White, Charles Hillen, Roland Williams, Samuel Daniels, Wilfred Seaborne, Maurice Owend, Stephen F. Moore, Roger Johnson;

• • •

Messrs. and Mesdames Clarence Dyson, Robert Humphrey, Walter Edmonds, Archie Williams, Samuel Blackwell, William Gardner, Harry Gail;

• • •

Messrs. and Mesdames James Denkins, Lester Norris, Howard Collins, Bernard Bell, Wilson Henson, Robert Payne, Paul Scott, Elmer Patterson;

• • •

Messrs. and Mesdames Rudolph Wheeler, James Murphy, Edward Shipley, William Smith, Edward Williams, John Gloster, Marshall Pyles, William West, Bernard Rusk;

WE WIVES who entertained at a Valentine party, Saturday evening, included, left to right: Mesdames Gwendolyn Tarter, Roberta Keet's Ada Weaver, Ida Smith, Margaret Prout, Lillian Ross, Adelle Foreman, Josephine Brown, Verniese Reynolds, Iris Mapp, Agnes Reaves, Margaret Armstrong, Ivy Grinnage, and Ruby Reid.

AMONG GUESTS at We Wives' supper dance, Saturday evening, were, left to right, Mesdamts Doris Wheeler, Willie Jordan, Georgeanna Chester and Bernice Chatman.

Party honors Roy Phillips

Roy Phillips, of Washington, celebrated his birthday at a party given by his sister, Miss Sarah Phillips of this city, Sunday.

The party as attended by Mrs. Lena Phillips of Ramseur, N.C., their mother; Mr. and Mrs. Jimmy Phillips of Washington, Mr. and Mrs. Grant Phillips and Narvis Brooks of this city.

Guest dined, received souvenirs and danced. Mrs. Lena Phillips received a prize in the twist contest conducted by the hostess. Mr. Phillips received many birthday gifts.

Madison Avenue Branch YWCA seeks 1400 adults, 300 youth

The Madison Avenue branch of the Young Women's Christian Association has launched its 1962 Membership Enrollment, February 12 to March 1, with a goal of 1,400 adult members and 300 junior members.

Mrs. Beatrice H. Hall and Miss Patti E. Holloway are co-chairmen of the drive. Twenty-three leaders, each supported by a team of six workers, attended a kick-off meeting January 25.

• • •

TEAM LEADERS are: Miss Rosalind Allen, Mrs. Thelma Ashe, Mrs. Mary Bacote, Miss Florine Brady, Mrs. Gwendolyn Culbraith, Mrs. Ethel J. Day, Mrs. Rachel Dodd, Mrs. Sara Early, Mrs. Ellen Fisher, Mrs. Mabel Frisby,

Mrs. Juanita Gates, Mrs. Beatrice Hall, Miss Patti E. Holloway, Mrs. Daisy B. Jones, Mrs. Harriet Jones, Mrs. Lillian Parrott Murphy, Mrs. Addie Rowland,

Mrs. Mary Spellman, Miss Sallie Stewart, Mrs. Eva Taylor, Mrs. Blanche Tyler, Mrs. Lillian Watty, and Mrs. Ruth Welling.

• • •

THE BRANCH MEMBERSHIP committee which coordinates the annual enrollment has added the following new members who are also active in the campaign: Mrs. Annie M. Bennett, Mrs. Virginia Brown, Mrs. Eugenia B. Harris, Mrs. Mary Holmes, Miss Edith B. Jones, Mrs. Edna G. Johnson, Mrs. Edna Hall Smith, Mrs. Juanita Young.

Membership dues of $3 yearly for adults and $1 yearly for teens and junior registrants are used to further the work of the YWCA locally, throughout the nation, and abroad.

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Pi Beta Sigma sorors hostesses at dansant

Pi Beta Sigma Sorority held its annual Girls Club Night' in the United Steelworkers Hall, Dundalk, on Saturday evening.

Hostesses at the dance were:

Sorors Marie Berry, Elizabeth Young, Alease Lockley, Frances Johnson, Rosa Lewis, Ruth Fauntleroy, Louise Sharps, Sarah Smith, Melva Alston,

Sorors Bernice Hooker, Mary Johnson, Mary Chapman, Beulah Tolson, Joan Stevenson, Eugenia Taylor, Joyce Blanchard, Lauretta Stokes, Bernice Parker, Betye Wooden, Ethel Hunter, Nancy Berry.

Sorors Delores Emmons, Geraldine Griner, Charlotte McNeill, Jeanette Johnson, Evangeline Pearson, Estelle Pinkett, Mary Richardson, Florence Taylor, Lillian Wilson and Velma Branch.

Guests included:

Messrs. and Mesdames Earl Johnson, Edward Gregory, Earl Warner, Robert Skates, Rudolph Cook, John Smith, Edward Nestil, E. Bertram Blackwell, Calvin Styles, William Bevans, Calvin Fitts, Charles Lawson, John Walker, William Lewis, Earl Parker, Cleoth Grant, Elroy Wilson.

Messrs and Mesdames William Lassiter, Joseph Amoroy, Ralph Hudson, Thomas Green, Ernest Jones, Emile Cornish, Robert Bynum, Clarence Jones, Matt Barnes, David Williams, William Harris, Frank Stewart, Oliver Simmons, Walton Anderson, Charles Rose Jr., Percy Jones.

Messrs. and Mesdames Albert Walker, George Jones, Louis Gall, Nathaniel Stevenson, Sampson Green, Lowell Wofford, William Brewer, Arthur Harris, Julius Braxton, Alfred Smith, James Harris Alfred Powell, Marvin Garner, James Holland, Lawrence Griffin.

Messrs and Mesdames Samuel Russell, James Bonner, Kenneth Berry, William Wilson, Charles Smith, James McDonald, Sidney Reiner, Max Adams, Lester Boster, Vernon Bideaux, Donald Tarter Sr., Lawrence Johnson, Vernon Allen, James Ferguson, Matthew Jordan, Louis Johnson.

Messrs and Mesdames Casco Williams, Bernard Anderson, James Lee, Ernest Robertson, Joseph Davage, Carl Sullins, Theodore Jackson, Pearson, Roland Williams, Theodore Anderson, William Bass, Maynon D. Pinkett, Judson Kerr, Vernon Mapston, Clarence Johnson, Herbert Bills, Frank E. Johnson, William Dorsey, Frank E. Johnson;

Messrs. and Mesdames Walter Scott, Wyman D. Garrett, Cecil Walker, Charles H. Griffin, Howard Evans, Elvin J. Owens, George Hughston, John Pulliam, Joseph McGriffin, Samuel Bassett, Edward Osborne, Donelson Cromwell, Napoleon Warfham, William Ford,

Messrs and Mesdames Isadore Dixon, James L. Busby, Charles Stewart, Paul Johnson, Curtis King, Willie Fields, Chester Ford, Jessie Lassiter Jr., Kenneth Lackett, James Carnegie, Donald Carter, James Morton, Lloyd Berry, Oscar Melvin

Messrs. and Mesdames Donald Bass, Randolph Thompson, Dandridge Parker, James Mooney, Timothy Mitchell, Lawrence Robinson, Jesse Wise, Milburn Bayer, Ernest Mobley, Sidney Griffin, Jerome Harrison, Fred Smith Frank J. Fleming, Roland Selby, Walter Smith, Earl Watson, William Howard, Bernard Thomas;

Messrs. and Mesdames Lonnie Harris, Orville Brightful, Edward Johnson, James T. Green, Gordon Marlowe, Frederick Bellefield, Harold Gregory, Nixon Cooper, Willie Faulk, Harvey Mobley, Samuel Martlowe, E. Freddie Slade, Calvin Ruff, William Adams, Felix Wallace, Thomas Stephens, Alfred Hillman, Richard Tatman.

Messrs and Mesdames Calvin Napier, Calvin Gladden, Howard Nash, Marvin Burrell, Albert B. Brooks, E. Fowlin, Virgil Nobels, William Turks, Robert Beamon Jr., John Gilmore, Jackie Howard, Cliff Dunkins, Arnold Pickett, Raymond Thomas, Jerry Pickett, Robert Bryant, Robert Banteuer, Leonard Donnelsey, Roland Brown, James Joseph Shaw, Thomas Stockett, Joe Henderson, Simon Merritt, Jack Marshall; and James Lee.

Edward Bell, Richard Timmons, William Lewis, James Limpkins, George Greene, Henry Clark, Colin McNeill, Edward Green, Paul Ben, Calvin Scott, Bob Moseley, Harold Johnson, Hobson Blackwell, Edward Williams, Garland Streater, Francis Brooks;

Edward Blanchard, James Mobley, John Shell, George Gaxter, Walter Hines, Marcellus Moore, Harry Moore, Leroy Brown, Joe Gasque, Joseph A. Bush, Kevin Nobles.

Lester Coles, Laurence Wilton, Ernest Perry, Charles Young, Frank Brown, Bernard Hall, Donald Moody, Sidney Shester, Haywood Harrison, Wilbert Grant, Joe Sanders, William James, James Jettries, James Blackwell, Edward Webb, Ernest Rogers.

Anthony Houston, Oscar D. Cobb, Johnson Wilson, Albert N. Chapman, Calvin Carrington, Charles Hunter, Robert Wilson, Thomas Williams, Willard B. Oliver, Edward Parker, Bedford Gordon, Robert Lockley, William Newton, George Stevenson, Thomas M. Sharpe, Linwood Monroe, Earl Britt, Wharton Parker.

Woodrow Green, Floyd Parker, Donald Beard, Ernest Pulison, Henry F. Hooker, Calvin Revels, James Hill, William Alexander, James A. Davis, John Roger, Leroy Gill, Tanewell M. Lewis, Bob Harrison, Eddie L. Berry, Matthew Carroll.

Messrs. Andrew Smith, Sedonia Merritt, Alice Mayers, Mae Rawlins, Evelyn Carter, Evelyn Blackwell, Lillie Smith, Gladys Cole, Marie Thurston, Alva Price, Myrtle Turner, Sylvia Jones, Grace Beasley, Dorothy Brown, Leona Robb, Eleanor Parker;

Mesdames Emily Lessford, Elizabeth Cole, Mary Arco, Elizabeth Matthews, Nannie Rawlings, Mary Akens, Elizabeth Snead, Myrtle Strong, Delores Lattimore, Mildred McDaniel, Mabel Dickerson, Vera H. Butler, Marian Dixon, Jennie Dennis, Ada Beasley, Hattie Bailey, Elizabeth Lindsey;

Mesdames Ida M. Carrington, Helen Shaw, Lillian Mills, Emily Bryant, Geraldine Brooks, Rosie Brown, Mary A. Cooper, Esther Harris, Shirley G. Kearney, Josephine Jones, Myrtle Thompson, Mildred Banks, Nellie Goodwin, Margaret Holmes, Patrick Hall, Anita Richardson.

Mesdames Carlie Wilkes, Robinette Williams, Jesse Carter, Lauretta Gilmore, Rosalee Fisher, Louise Holly, Mesdames Dorothy Holmes, Almeda Dobyne, Barbara Ness, Helen Smith, Virginia Phillips, Evelyn Scott.

Mesdames Jeanette Moore, Hilda Sanders, Glynnia King Hill, Norton Revell, Mary Peal, Lillian Bates, Ed monia Miller, Mabel Walters, Jessie Fox, Anita J. Scovens, Mary B. Smith, Declear Wing, and James H. Crewser;

Misses Adeline Fox, Evelina Robertson; Helen Harris, Bernice Sweeney, Evelyn Newman, Alma Johnson, Eurlia Lee Smith, Millicent Morris, Elizabeth Verry, Sarah Greer, Ruth Thomas, Observa Beckett, Yvonne Harris, Elizabeth Fisher, Blanche Nowlin, Ethel Payne, Mary Turner, Francis Waddy.

Misses Gertrude Thompson, Ethel Wallace, Beverly Kerr, Gertrude Hinckson, Brenda Russ, Elsie Power, Ruby Whalen, Rosa Somerville, Lucille Naylor, Elizabeth Tate, Dorotha Hall, Kathie Hickson.

Jacqueline Porter, Genevere Hill, Arlene Hill, Gertrude Barnes, Willie Johnson, Mattie H. Brooks, Elealonia Coffin and Ethel Gouvels

SOUTH BALTIMORE NOTES

Lenny Moore speaks at recreation center

By WALTER W. E. HILL

Lenny Moore, halfback of the Baltimore Colts, was guest speaker at the awards program held at the School 162 Recreation center, Saturday. More about it next week with photos by AFRO.

The Sociables, a popular and growing club, met at the home of Mr. and Mrs. Levin W. Lansdowne where they enjoyed their business as well as the dinner.

Present were Mr. and Mrs. Ralph Mayfield, Mrs. Audry Woodard, Mr. and Mrs. Walter W. E. Hill and Mrs. Zelma Mullins, the club president.

The National Appointment Club is celebrating the third anniversary on Sunday, Feb. 25 at 3 p.m. at Ebenezer AME Church for the benefit of Steward Board No. 1. The Rev. S.A. Thompson will deliver the address.

Mrs. Thelma B. Bailey, chairman; Roland Brown Sr., president.

A Friendship Tea will follow at the Elk Home, 612 S. Sharp St., sponsored by Mrs. Bailey.

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HAPPY BIRTHDAY greetings go out to Miss Verna and Marsha Smith, Miss Latrine Robinson, Miss Charmine Houston, Miss Cynthia Alton, Mrs. Margueritte E. Hinckson, Mrs. Ella McKnight, Mrs. Wilhelmina Gladden and Mrs. Lelia Brown.

A Pre - Valentine Day dance was held at the Barbour Center. There were 90 to 100 attending.

The Teen Council also held a Valentine Dance with each of the 30 members inviting a guest. Club officers are Charles Nelson, president; Vera Cherry vice president; Herman Purvear, vice president; Mary Watkins, treasurer; Joseph Kennedy, sgt - at - arms; and Edward Bowen, chaplain.

Boone to push Provident bill

A. Gordon Boone (Dem. Baltimore County), chairman of the house ways and means committee, which has the Provident bill, and the author of the Legislative Council bill on Provident Hospital, said Thursday that he would push for passage of the emergency situation.

Trudeau Society to luncheon

Dr. Thomas Mattingly, director of medical education at Washington Hospital Center will be the luncheon speaker at the Second annual scientific session of the Maryland Trudeau Society to be held in Frederick at the Francis Scott Key Hotel, Feb. 17.

The Trudeau Society is the medical arm of the Maryland Tuberculosis — Association, whose members are physicians concerned with treatment and control of tuberculosis and other respiratory diseases.

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Science Shrinks Piles New Way Without Surgery Stops Itch—Relieves Pain

New York, N. Y. (Special) — For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids, stop itching, and relieve pain — without surgery.

In one hemorrhoid case after another, "very striking improvement" was reported and verified by a doctor's 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 a doctor's 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 hemorrhoid 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 counters.

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From Mildred's Kitchen

By MILDRED BROOKS

Be His Valantine Each and Every Day

VALENTINE'S DAY is the LOVE- liest time of the year. It should be gay with Hearts and Flowers.

This is your chance, girls - to be the "Queen of Hearts" so, how about making some delicious tarts for your "Knave of Hearts"?

QUICKLY MAKE up some pie-crust dough, roll to about 1/8 - inch thickness.

Dig up some individual heart molds (the kind you use for gelatin mixtures).

Cut pastry in about a 5-inch round, fit into heart mold, trimming excess.

Press tines of fork against the edges for a fancy touch; also, prick pastry with a fork to prevent bulging. Bake in a hot oven, 450 degrees F. for about 10 to 12 minutes or until delicately browned.

Cool. Fill with chilled pink-tinted Vanilla - Pudding Pie Filling and top with whipped cream and a dab of strawberry jam.

• • •

HEARTS CAN pop-up in your meals all through the day. For a surprise, have Hot Biscuit Hearts for breakfast. Put Heart-Shaped sandwiches in the Children's or Hubby's - lunch. Baking a cake in a heart - pan is an old standby.

• • •

FOR THE Vegetable at dinner, place the accent on Hearts with:

• • •

VALENTINE CORN SCALLOPS

1 can whole grain corn
1½ tablespoons fat
2 Tablespoons flour
¾ teaspoon salt
few grains pepper
3 eggs

• • •

DRAIN CORN and save liquid. Add water to make 1 cup. Melt fat, blend in flour, salt and pepper. Stir in liquid. Cook until thickened, stirring. Mix in slightly beat en eggs and corn. Pour into 10 greased heart molds. Bake at 350 degrees F for about 25 min. or untic firm. Turn out; serve on broiled ham.

• • •

AN EASY spectacular salad can be made by soaking canned pears in water with red food coloring for a few hours. Drain. Cut out point in stem end of pear - half and lay attractively in a cup of lettuce. There you have it - a heart salad.

• • •

TO SUMMON the "oohs" and "aahs" from your family and friends, prepare this lovely Valentine dessert in the morning. In all your Hostess Regality, as "Queen of Hearts", bring in this gorgeous dessert, which has been unmolded on your most beautiful serving dish:

HEART OF RASPBERRY CREAM

1½ tablespoon plain gelatin
Juice of one lemon
1 cup sugar
¼ cup cold water
¾ cup boiling water
cold water
1 cup fresh raspberries, crushed, drained, and sweetened, OR
1 cup canned raspberries, sweetened, OR
1 cup canned raspberries, drained
1 cup cream, whipped

• • •

SOAK GELATIN in ¼ cup cold water 5 minutes. In the ¾ cup boiling water, dissolve the softened gelatin and sugar. Add the lemon juice and the c up of raspberry juice and water. Chill. When slightly thickened, beat with a rotary beater until stiff enough to hold its shape. Fold in b e r ries and whipped cream. Place mixture in heart-shaped mold and chill.. Garnish with whipped cream and whole berries.

P.S. Strawberries may be used in place of raspberries.

If a party is planned for the Valentine day, add a delicious red punch with fruit mixture in Kool-aid or cranberry juice. In it float a large Ice-ring, frozen in your Heart Cake-Pan. If a "white" punch is made from juices like pineapple or grapefruit juice, float a Red-Ice Heart (use few drops of food coloring).

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COOKIES ARE A "natural" for Valentine celebrations. Here are two Recipes that carry out the theme of "Hearts and Kisses":

• • •

SWEETHEART COOKIES

1 cup butter, soft
2/3 cup sugar
1½ teaspoon salt
2 teaspoon vanilla
2 eggs, unbeaten
2½ cups sifted all - purpose flour

• • •

BEAT FIRST FIVE ingredients until smooth. add flour, mixing well. Roll to 1/8 to ¼ - inch thickness on a floured surface. Cut out in heart shapes. Place on greased cookie sheets 1-inch apart. Bake 375 degrees for 8 to 10 minutes. Makes 4 dozen When cool, spread Red Frost on top of each cookie. To make frosting, sift 2 c u p s powdered sugar, add 2 tablespoons of very hot water and a few drops of vanilla. Tint with food coloring.

• • •

ONE OF BETTY CROCKER'S ideas would come in handy for decorating Valentine cookies, a l s o. Before baking chkies, using a tiny paint brush, paint with the following mixture: 1 egg yoke; ½ teaspoon water and a few of food coloring as desired-sparkle with red colored sugar.

• • •

PINK VALENTINE KISSES — 1 egg white, 1/3 cup sugar, ¼ teaspoon salt, ½ teaspoon vanilla, ¾ cup. chopped nuts or shredded coconut, 1-2 drops red coloring, and 1 cup cornflakes.

BEAT EGG WHITES, beat in sugar gradually. Beat in salt, coloring and vanilla. Fold in coconut and c o r n-flakes. Drop heaping teaspoonsful on well - oiled baking sheets. Bake in a slow oven, 300 degrees for 20 minutes or until surface is dry. The Kisses should not brown. Remove from pan immediately.

• • •

How about some questions from your kitchen? Write to Mildred's Kitchen in care of the "AFRO", 1800 11th Street, NW., Wash. 1, D.C.

Pineapple Biscuit Ring

Some mornings does it seem like you're going around in circles? But, why not— when you have a delicious breakfast "circle" like Pineapple Biscuit Ring?

This sunny coffee cake has all the flavor and nutrition needed to make a sturdy foundation for a good breakfast meal— to start off a busy day of work and play.

• • •

DURING WINTER homemakers turn to their kitchens with renewed interest in baking delicious hot breads like Pineapple Biscuit Ring.

Biscuits, muffins and other hot breads take just minutes to prepare when you're using self - rising flour and self - rising corn meal. Both these products have the correct amounts of leavening and salt already added to assure breads prepared with enriched self - rising flour and corn meal are nutritious, as well, offering thiamine, niacin, riboflavin, food iron and calcium to everyone's diet.

Prepare Pineapple Biscuit Ring in a jiffy. If you wish, prepare the biscuit mix the evening before by sifting together the self - rising flour and sugar and cutting in the shortening.

In the morning you need only add the milk, roll and shape the dough and bake to a golden brown. Serve the biscuit ring hot, with parsled scrambled eggs, bacon strips, coffee and milk.

• • •

PINEAPPLE BISCUIT RING requires 2 cups sifted enriched self - rising flour, 1 tablespoon sugar, one half to two third cups milk, two thirds cup crushed pineapple, well drained, a n d one fourth cut shortening.

Sift together flour and sugar. Cut or rub in shortening until mixture is crumbly. Add milk to make a soft dough, stirring just until flour is moistened. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds.

Roll into rectangle about one eighth - inch thick. S p r e a d pineapple over dough. Roll up like jelly roll. Cut roll into one half inch slices. Arrange in circle on a lightly greased baking sheet, overlapping slices.

Bake in a hot oven (400 degrees F.) about 20 minutes. Makes one 9 - inch ring.

Top rice with creole cabbage for economy in delicious way

Satisfying rice complements the crispness of the delicious green cabbage in this irresistible dish of rice and creole cabbage.

The tomatoes add wonderful color and flavor, and the seasonings are "just right." All told, this superbly delicious main dish, with chewy cubes of browned pork, is a sure bet to elsetice the table conversation until second helpings are demanded.

• • •

YOU WILL need three cups hot cooked rice, two pork chops, cut in one half inch cubes (or three fourth cup cooked meat), one cup onions, chopped, one No. 2-1/2 and one half can tomatoes, six cups green cabbage, shredded, one half cup canned mushrooms sliced, two teaspoons salt, one fourth teaspoon pepper, and one fourth teaspoon chili powder.

To make 3 liberal cups of fluffy rice, put one cup of uncooked rice, two cups of cold water and one teaspoon of salt into a two - quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover saucepan with lid and leave over this low heat for 14 minutes.

Do not remove lid or stir rice while it is cooking. Turn off the heat. It is then ready —perfectly cooked— with all the grains separate and fluffy.

LEAVE THE lid on until time to serve the rice. When ready to serve, remove lid, and use a fork to help transfer the rice into the serving dish.

It is never uecessary to rinse packaged rice cooked by this method. Washing clean packaged rice either before or after it is cooked wastes valuable food nutrients as well as time.

Use exact measurements of uncooked rice and water. Time the cooking accurately.

To reheat cooked rice, put the rice and a small amount of water in a covered saucepan or double boiler and place over a low heat until rice is thoroughly hot and the water has been completely absorbed.

• • •

BROWN MEAT in a skillet. Continue cooking until meat is done. Enough fat should cook out of the meat so that it is not necessary to add additional fat to the skillet. Add onions and some of the juice from the tomatoes and cook until onions are tender.

Add tomatoes, cabbage, mushrooms, salt, pepper, and chili powder. Cover skillet and cook only until cabbage is tender. Do not overcook. Cabbage should retain its green color. If there is not enough juice from the tomatoes to prevent the mixture from sticking add a small amount of water.

Spread cooked rice on a platter. Serve cabbage over the rice. Deviled eggs are an ideal accompaniment to be served with the rice and creole cabbage.

This recipe will make 8 servings.

AFRO PATTERN

4946 SIZES 36–48

by Anne Adams

Collarless, cap-sleeved, casual—three good reasons to sew this dress now, to enjoy it more each time you wear it! Bias front panel creates interesting effect in a crisply, checked fabric.

Printed Pattern 4946: Women's Sizes 36, 38, 40, 42, 44, 46, 48. Size 36 takes 3½ yards 45-inch fabric.

LIVE AND DRESS with verve—sew this handsome casual to take you everywhere four out of four seasons! The neckline is especially attractive; the skirt slim with an easy pleat in front.

Printed Pattern 4872: Misses' Sizes 12, 14, 16, 18, 20. Size 16 takes 3¼ yards 35-inch fabric.

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Custard-like Chess Pie old-fashioned favorite

Having a party? Why not serve a pie with personality...like rich, - custard-like CHESS PIE. Eggs, brown sugar and evaporated milk are the base for its creamy, smooth filling.

Dates, raisins and nuts provide added flavor interest and chewy goodness to this wonderful, wholesome dessert.

Chess pie is a delightful treat for deserving home folks all year round.

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CHESS PIE is made with two eggs, two third cup brown sugar, one and one half tablespoon flour, one half teaspoon salt, one cup Carnation Evaported Milk, one teaspoon vanilla, one cup cut - up dates, one half cup seedless raisins, one cup cut - up nuts, and 9-in. unbaked pastry shell.

In one - quart bowl beat eggs until thick and lemon colored. Mix brown sugar, flour and salt. Add to eggs gradually, beating well. Stir in Carnation Milk, vanilla, dates, raisins and nuts.

Pour into unbaked pastry shell. Bake in 350 oven (moderate) one hour, or until knife inserted in the center comes out clean. Cool before serving.

Chicken Puff

CHICKEN PUFF requires 1 cut-up frying chicken (2½ to 3 lbs.), 1 1/3 cups sifted. salt, 1½ teasp. ground sage, ¼ teasp. pepper, 1 teas. paprika, ½ cup margarine or shortening, 3 eggs, slightly beaten, 1 cup evaporated milk, ½ cup water, and 1 teasp. baking powder.

Roll chicken in a mixture of 1/3 cup flour, 2 teasp. salt, sage, pepper and paprika. Melt margarine in 11 x 7-in. baking dish in 400 oven (hot). Put chicken into dish, skin side down.

Bake, uncovered, near center of oven for 30 min. Drain drippings from pan and save ¼ cup. Mix in 1-qt. bowl the ¼ cup drippings, eggs, milk and water.

Sift 1 cup flour, 1 teasp. salt and baking powder over milk mixture, a little at a time, and stir just until flour disappears. Pour batter over chicken. Bake 30 min. more, or until top is golden brown. Serve at once. Makes 4 servings.

Crisp vegetable salad fine side dish for plentiful pork

Economical and heartydishes are in order now.

This is the time of year to take advantage of the plentiful pork supply and dress it up with interesting side dishes. For instance, tasty vegetable salad provides a colorful and flavor-some accent to any pork dinner.

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EASY TO prepare with apple - flavored gelatin, it features a medley of crisp Vegetables that not only taste good but are good for you. Try this zesty gelatin salad with roast pork, spare ribs, pork chop, or ham butts. It's an equally tasty accompaniment for pork and beans and grilled frankfurters and ideal for buffet suppers too.

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CRISP VEGETABLE SALAD is made with one package apple - flavored gelatin, one half teaspoon salt, one cup hot water, three fourth cups cold water, one tablespoon vinegar, one half cup finely chopped celery, two tablespoons finely chopped green pepper, three fourth cup finely shredded cabbage, and one tablespoon chopped pimento.

Dissolve gelatin and salt in HOT water. Add cold water and vinegar. Chill until slightly thickened then fold in the remaining ingredients.

Pour into one - quart mold or individual molds. Chill until firm. Unmold. Serve on crisp lettuce.

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