FLOWER OF YOUTH banque annually sponsored by the Baltimore YMCA and Allied Florists, had as guests. Joseph E. Lee, Druid Branch Youth Secretary; William E. Adams, member of Druid Board of Managers; Edward Brooks, Harriet Tubman High Student Council President; and Elhart E. Flurry, principal of Tubman High in Howard County. Rear left, David Southwick, program secretary, Towson branch, which hosted affair.

THEY WERE HONORED—Citations and flowers went to student council presidents in the Baltimore Area at YMCA's Flower of Youth Banquet on Monday evening. W. Gordon MacGregor, General Secretary, presents awards to these 17-year-old high school students council presidents, left to right, Audrey Yarbray, Havre de Grace Consolidated; Nancy Marawe, Western; and Barbara Jean Staton, Edmondson.

PARTICIPANTS in YM Flower of Youth banquet included, left to right, Mr. and Mrs. Theodore Wilhide; he is president of Allied Florists co-sponsor with Y; and Dr. and Mrs. Howard Cornish. Dr. Cornish, director of Morgan Christian Center, was guest speaker at banquet held at Towson Presbyterian Church.

YM banquet honors students; Dr. Cornish cites guidelines

Four steps which will lead to fulfillment in life were outlined by Dr. Howard L. Cornish at Towson Presbyterian Church on Monday evening.

The director of the Morgan State College Christian Center spoke at the annual Flower of Youth Banquet sponsored by the Baltimore YMCA and Allied Florists.

In attendance were 36 high school student council presidents plus their faculty advisors and school officials. Youngsters received citations and boxes of red roses.

• • •

DR. CORNISH suggested redevelopment of the following as guide lines for life:

1. Simplicity to wonder — you can go as far as knowledge will take you; always keep wondering about life.

2. The capacity to question —It is just as important to ask questions as to give answers ". . please God, let me be aware. . ."

3. Ability to generalize — It is not easy to see something about life which is common to all people, and come up with a philosophy for your own life.

4. Power to apply — do what you know and you'll learn what to do, you have to do the first steps before you take tae second. . apply the truth you do know.

• • •

OTHER PROGRAM participant: Joshua R. Wheeler, assistant superintendent Baltimore County schools; Theodore Wilhide, president, Allied Florists; and Dr. J. Carey Taylor, YMCA Board, all of whom extended greetings; and Mrs. Robert W. Gallotay, wife of the Towson Presbyterian minister, who offered prayer.

Music was by the Dulanes, a septet of high school girls.

• • •

BALTIMORE CITY youngsters honored, their schools, and faculty representatives, follow

Carver: Jerome White, student; Douglass: Allan Bush, student; Thomas Johnson, faculty; Dunbar: Raymond Boyd, student; Robert P. Diggs, principal; Edmondson: Barbara Jean Staton, student; Gerald E. McCarron, faculty; Forest Park: Jerome F. Fleischer, student; Malcolm Dutter, faculty Mergenthaler: Tuckera student; Murray Feiegl, faculty; Patterson: Ronald F. acting principal; Southern: Brian M. Johnson, student; Maurice H. Schreitar, faculty; Western: Nancy Marawe, student; and A. R. Deloff, faculty.

The following school officials attended: Samuel M. Jennings, Carroll County; A. A. Roberty, Harford County; Dr. Vernon S. Vavrina, Baltimor City.

Gunts to speak for fraternity

Brent Gunts will speak at the 51st anniversary Founder's Day observance of the Zeta Sigma Chapter of the Phi Beta Sigma Fraternity, on Sunday, Jan. 31, at 4 p.m. in the Sheraton Baltimore Inn.

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NATIONAL ASSOCIATION for the ADVANCEMENT of COLORED PEOPLE

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OF WASHINGTON, D. C.

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Policeman sues for $10,200,000

"This would appear to be an effort to silence NAACP leaders and our free press — The AFRO - AMERICAN Newspapers — in our protest against the violation of our constitutional rights."

Dr. Lillie M. Jackson, president of the Baltimore Branch NAACP, was reacting late Thursday to a libel suit filed by Patrolman William Ray.

Named defendants in the suit which is asking Superior Court to award the patrolman a total of $10 million, $200 thousand are:

Dr. Jackson, her daughter, Mrs. Juanita J. Mitchell, secretary of NAACP Legal Redress Committee; and her grandson, Md. Delegate Clarence M. Mitchell, 3rd, and George W. Collins, city editor of the AFRO, and the newspaper itself.

• • •

PATROLMAN RAY alleges that the defendants individually and collectively caused him "pain and suffering" by libelous statements "uttered written and published" in connection with the Vernon Leopold case.

Mr. Leopold was shot to death July 11. Municipal Court Judge A. Jerome Diener ruled the shooting "justifiable homicide."

A GOOD citizen is registered and prepared to VOTE. Are YOU? Do so TODAY at Supervisors of Elections, Fayette and Gay Sts. Be prepared!

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3 1965 Falcon Futura 2-door Sedan
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6 1965 Mercury Park Lane 4-door Hardtop
7 1965 Comet Caliente Convertible
8 1965 Lincoln Continental 4-door Sedan

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BEST BUYS

Winter is time for a tasty stew

By VIRGINIA MCLUCKIE

When winter winds whistle outdoors the atmosphere inside your home at meal time appeites. Plan meals that are easy on the budget, tasty should be one to stimulate and satisfying.

Now is the time to try your hand at stews, soups and casseroles. When you shop for meat to use as a base look for economy cuts from beef fore quarter. Shoulder roasts, like arm roasts, three corner and chuck are particularly suited to these uses because they are best when cooked long and slow with moisture. Convenient stew beef cubes are an economical buy.

Shoulder cuts of lamb, veal and pork are also excellent for making stews and one dish meals. Left over meat from roasts can be made just as attractive as the first time around and you use every bit of meat to a money saving advantage. The use of noodles, spaghetti, macaroni or mixed vegetables help in stretching the food budget when combined with meats for a main dish.

• • •

CHICKEN is an attractive buy as supplies at present are large. A chicken pot pie with a crisp pastry crust can be prepared from the bony from a stewing hen. For a parts of fryer chickens or hearty soup chicken corn soup makes a tasty main course for lunch or dinner. Add small bits of dumpling about the size of a pea and garnish with slices of hard cooked egg.

Grade A Large eggs are the best buy and prices have declined. Eggs can be utilized in a number of ways to make money saving main dishes. A ham omelet or hard cooked eggs in Spanish sauce are two good suggestions.

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Produce is coming from all areas of the country. This is also the season when imports from South American Countries start to appear in the markets. At the vegetable counter recommendations are cabbage, lettuce, celery, yellow onions, white potatoes, cooking greens and spinach. More Florida tomatoes are coming to market and prices are moderate to high.

Fruit buys center mostly around citrus. Tangerines and small juice oranges are low in cost. Grapefruit quality is good and prices attractive. In the more expensive range is Florida Temple oranges. These oranges have a distinctive spicy flavor and will increase in volume as the season progresses.

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BANANAS are a good buy and may be affected in future weeks by shipping difficulties so use available bananas while prices are attractive. D'Anjou pears are low in cost per serving. Use a pear as a lunch bag item or a snack fruit. Slices of pear with cheese makes a tasty dessert or salad base. D'Anjous is the winter variety of pear that comes to market when the Bartlett season ends. Florida strawberries are down among the reasonably priced fruit.

Strawberries once available in large supply only from local growers for a short season, are becoming almost a year around fruit. Good values can also be found among canned fruit items cherries, peaches, applesauce, apricots and pears.

BEEF Harlequin is made with two pound boneless beef cut into one-inch cubes, one-third cup flour, one tablespoon salt, one-fourth teaspoon pepper, three tablespoons fat, two cans (four ounces each), mushroom stems and pieces, one beef bouillon cube, one-fourth cup hot water, six small carrots, cut in one-half-inch pieces, four medium tomatoes, peeled and quartered, four stalks celery, cut into two-inch pieces, two tablespoons parsley flakes, one can (16 ounces) onions, and three strips of bacon until crisp. Drain. Substitute one tablespoon bacon drippings for shortening or oil in popover recipe. Substitute finely crumbled bacon for almonds. To serve fill baked popovers with scrambled eggs.

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Pecan Popovers: Substitute two tablespoons finely chopped pecans for almonds. To serve, fill baked popovers with creamed chicken.

• • •

Parsley Popovers: Blend one tablespoon dried parsley flakes into egg mixture and omit almonds. To serve, fill baked popovers with shrimp salad.

• • •

Chili Popovers: Blend two teaspoons chili powder into egg mixture and omit almonds. To serve, fill baked popovers with chili con carne.

• • •

Cheese Popovers: Blend one-fourth cup grated Parmesan cheese or grated American cheese product into egg mixture and omit almonds. To serve, fill baked popovers with applesauce or cooked apple slices.

For a crisper crust preheat pans. Baking time remains the same.

If you don't sift and in the absence of other directions, spoon flour into a dry measure container into a one-cup dry measure, level off, then remove two level tablespoonfuls, according to USDA recommendations.

DECORATING

boys will be boys

Boys will be boys, and every son's mother should keep that in mind when decorating his room.

Of course, the unwritten law is no fuss or frills. But that doesn't mean you must necessarily resort to dark, rough woods and plaids. His masculinity can be expressed as many ways as there are little boys.

• • •

YOU'VE GOT a head start on housekeeping if the walls have washable paint and the floors are covered in a vinyl or linoleum.

When using a rug, stick to those that can pop in and out of a washing machine. Window treatments should be simple and fabrics throughout the room sturdy and, if possible, soil resistant.

• • •

STRONG, DURABLE furniture is an absolute must. The Home Furnishings Industry Committee happily reports that shoppers will find an abundance of good juvenile furniture available.

Most all come with mar resistant finishes, and in this age, it is impractical to buy anything else. Shoppers will also find that much of this furniture is budget - priced.

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FIRST ESSENTIAL for the young man's room is a comfortable bed (and keep in mind that a good, firm mattress is important for his health).

For two in a room, brothers or "spending the night," box springs arranged and to end, bunk beds or the revised trundle beds are ideal.

• • •

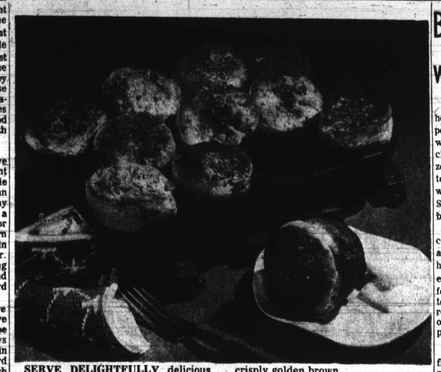
IN ADDITION to a chest for clothes, some sort of chest if needed for toys. There are many varieties of the campaigne chest around, and they are especially good buys, for toys today, sports equipment later.

Another essential for a school - age child is a good desk lamp. Several manufacturers offer desk and bed units that are quite handsome and economize space.

• • •

SINCE MOST boys are incessant collectors, plenty of storage space is another must. Adequate storage will help clear the floor for more play area and help to encourage his housekeeping as well.

Many parents have found that the new systems are a good investment in a child's room. They make use of wall space as well as display his treasures.



SERVE DELIGHTFULLY delicious crispy golden brown. Almond Popovers steaming hot and

Variety of delicious popovers add festive note to breakfasts

Add a festive touch to breakfast, lunch or any meal of the day by serving crisp, puffy popovers. These unique little hot breads with flavor like no other are surprisingly uncomplicated to prepare.

Just combine eggs, milk, liquid shortening, salt and enriched flour, then beat throughly. Thorough beating assures that the popovers will "pop" to the desired volume.

• • •

GREASE a popover pan or glass baking cups well with solid shortening for easy removal of the hot popovers. For extra crisp popovers preheat the pan in the oven while you prepare the batter. Bake popovers until golden brown then prick the sides with a fork and continue baking at a lower temperature.

To make Almond Popovers, sprinkle chopped, blanched almonds over the batter in the cups before baking. Serve hot with butter and strawberry jam. Or, fill the baked popovers with chicken salad. Popovers, being hollow, serve as natural containers for other foods.

• • •

YOU'LL think of other popover variations, too. For example, fill Bacon Popovers with creamy scrambled eggs. To make Bacon Popovers, substitute bacon drippings for shortening and sprinkle finely crumbled cooked bacon over the unbaked popovers.

Popovers made from enriched flour add a special nutritional note to meals, too. Enriched flour contains the B - vitamins thiamine, niacin and riboflavin and the mineral iron. Enriched bakery products contain these same important nutrients, added by the baker at no increase in cost to you. Check your baker's shelves for other interesting, nutritious specialty breads.

• • •

ALMOND POPOVERS are made with two eggs, beaten, one cup milk, one tablespoon melted shortening or oil, one-half teaspoon salt, one cup sifted enriched flour, and one tablespoon finely chopped blanched almonds.

Grease popover pan or six custard cups. Preheat oven to 425 degrees. In medium - sized mixing bowl blend together eggs, milk, shortening or oil and salt. Blend in flour until smooth; beat at least one minute on electric mixer or three minutes with rotary beater.

Fill popover pan or custard cups half full. Sprinkle almonds over tops. Bake 40 to 45 minutes, or until brown and firm to touch. For crisper popovers, with a fork prick side of each popover, reduce oven temperature to 350 degrees and bake 20 minutes longer. Serve hot.

• • •

HERE ARE ideas to give variety to the basic recipe:

Bacon Popovers: Cook three strips of bacon until crisp. Drain. Substitute one tablespoon bacon drippings for shortening or oil in popover recipe. Substitute finely crumbled bacon for almonds. To serve fill baked popovers with scrambled eggs.

• • •

Pecan Popovers: Substitute two tablespoons finely chopped pecans for almonds. To serve, fill baked popovers with creamed chicken.

• • •

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• • •

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Cheese Popovers: Blend one-fourth cup grated Parmesan cheese or grated American cheese product into egg mixture and omit almonds. To serve, fill baked popovers with applesauce or cooked apple slices.

For a crisper crust preheat pans. Baking time remains the same.

If you don't sift and in the absence of other directions, spoon flour into a dry measure container into a one-cup dry measure, level off, then remove two level tablespoonfuls, according to USDA recommendations.

Baked broccoli with almonds

When the menu calls for a hot vegetable with special appeal, this Baked Broccoli with Almond Sauce is a good choice. Either fresh or frozen broccoli is cooked until tender, then sauced with a wine - flavored cream sauce. Shredded almonds add a nice bit of crunchy.

Broccoli cooked in this way comes out of the oven bubbly and browned, and retains its heat for a long time. So it is especially attractive for buffet service, along with a platter of sliced turkey, ham or roast beef, hot buttered rolls or French bread and a simple salad.

• • •

THE SAME wine used to flavor the casserole, California Sauterne or Chablis, may be chilled and served as the accompanying beverage to compete the festive meal. Or, if the meat calls for a red wine—often preferred with beef or pork — the white wine should be corked or capped and refrigerated for another day.

Dinner wines, either red or white, have a low alcoholic content, and therefore should be used soon after opening. The general guide is that they are about as perishable as milk.

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BAKED BROCCOLI with almond sauce is made with 2 pounds broccoli, 4 tablespoons butter or margarine, 4 tablespoons flour, 1 cup rich milk, ¼ cup California Sauterne, Chablisor other white dinner wine, ½ cup shredded blanched almonds, salt and pepper, ½ cup grated American cheese, and paprika.

Wash broccoli. Cut off woody end of stalks and any coarse flower leaves. Slit end of talks with a knife so they will cook as quickly as the tender upper portion.

LAY BROCCOLI in a pan containing an inch or so of boiling salted water; cover and cook quickly for about 15 minutes, or just until tender. Drain thoroughly, reserving liquid. Melt butter and stir in flour; add milk and ½ cup of the reserved broccoli liquid; cook, stirring constantly, until mixture is thickened and smooth.

Remove from heat; stir in wine, almonds, salt and pepper. Arrange broccoli in a greased shallow baking dish; cover broccoli with the almond - cream sauce; sprinkle with grated cheese and dust with paprika.

Bake in a moderately hot oven (375 degrees F.) about 20 minutes, or until bubbly and browned.

Here's how to wash blankets

Laundering blankets has its own special rules.

Most blankets — cotton, wool and synthetic fiber—are washable by hand or machine, and most can be machine dried. They will come clean quickly if laundered before they are really dirty. Success depends on speed, moderate temperature, and gentle handling.

• • •

SHAKE OUT dust, scrub bindings and soiled spots with a sudsy soft brush, then wash one blanket at a time in lukewarm suds and rinses.

Squeeze it through the suds in a deep tub where it can be completely immersed, and repeat in a second batch of clean suds.

Rinse thoroughly in lukewarm water, then fold and roll the blanket to squeeze out excess water; ever rub, wring, or twist the blanket. Keep machine agitation and spin cycle at a minimum, since this tends to "felt" wool and may cause synthetics to "pill."

• • •

AIR DRY blankets over parallel lines in a shady place, finger - stretching bindings. Shake several times while drying to fluff the nap, and reverse on the line.

Most blankets can be tumble - dried briefly at low heat in a pre-heated dryer, using several bath towels as buffers. Remove early, shake and hang over two lines to finish drying.

• • •

ELECTRIC BLANKETS must be washed because dry cleaning fluids damage the insulating material. Where it has been for the past few seasons in Italy — just covering the knee.

• • •

THE ONE DESIGNER to shorten skirts — and it gave his collection a fresh, youthful charm — was Emilio Pucci. But he made no converts among his design colleagues.

A pastel palette provided the colors of the Italian chapter of the European high fashion previews. Light blues, greens, off-whites, and fruit ice tints were among the favorites. A delicate shade of lavender was a pet color that appeared in almost every collection.

Hemlines and pants top Paris question

PARIS — Softness is the high fashion message for spring and summer 1965.

"Fluid" and "soft" were the key words on the French couture grapevine today as designers put the finishing touches on the new collections that will be previewed for international buyers and press next week.

• • •

THE ITALIAN fashion designers - who wound up eight days of showings in Rome today — have already cast their votes for the soft look with pleats, bias cuts and a gently marked, feminine figure.

But if the general fashion mood appears to be the same on both sides of the Alps, it can be expressed in different ways. Paris always has some surprise up its fashion sleeve. And on the theory that a good surprise has to be a secret until it is sprung, the elegant high fashion houses of Paris were keeping the details of their 1965 look swatched in mystery.

• • •

THE PARIS collections open Monday morning and run through Feb. 2. There were 38 designers on the Paris chambre syndicale list - including top names like Dior, Balmain, Lanvin, and Nina Ricci. However, Balenciaga Givenchy and Yves St. Laurent will show during the week for store buyers but will bar the eyes of the press.

Two of the most burning fashion questions being asked on the eve of the Paris openings were:

What about hemlines? And what about pants?

• • •

INDICATIONS were that women will not have to spend the rest of the winter shortening skirts. Some Paris designers hint at short skirts and others like Molyneux, champion the lower hemline. So unless someone pulls off a real fashion coup detat, the hemline rule will not be hard and fast.

The Houses of Dior, Lanvin and Cardin take the stand that pants should be kept indoors — except in the country. Andre Courrege, however, is going to stick to his campaign to put ladies into pants for almost all occasions.

• • •

THE ITALIAN designers who presented their collections in Florence and Rome kept pants off the streets but made an exception for ingeniously-cut outfits that looked all skirt but were actually half skirt and half culotte. The Italian interpretation of the soft silhouette kept skirts in motion — with miles of pleats, panels or a swirling cut. Waists were natural and usually marked by belt or seam. Shoulders were smallish and rounded. The Italians showed where it has been for the past few seasons in Italy — just covering the knee.

• • •

THE ONE DESIGNER to shorten skirts — and it gave his collection a fresh, youthful charm — was Emilio Pucci. But he made no converts among his design colleagues.

A pastel palette provided the colors of the Italian chapter of the European high fashion previews. Light blues, greens, off-whites, and fruit ice tints were among the favorites. A delicate shade of lavender was a pet color that appeared in almost every collection.

Here's recipe for freezer

To make your freezer pay off, you've got to keep it full. Cooked main dishes — meat loaves, casseroles and stews — can go into some of that vacant space.

Make enough for several meals, then freeze the extra. It will save you time later — 2 or 3 months from now when you may be particularly busy or have unexpected guests.

Food specialists in the U.S. Department of Agriculture say you prepare and cook the dish as usual, leaving ingredients such as vegetables and macaroni a little underdone to allow for reheating later.

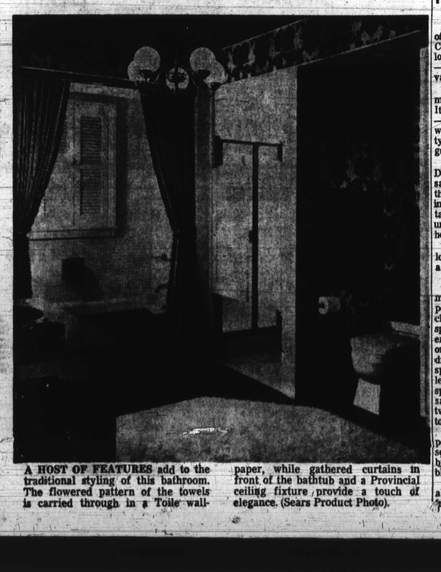
The recipe for cheese meat loaf is a good one to try as a starter.

• • •

CHEESE Meat Loaf is made with two and one-half pounds ground beef, one cup chopped cheese, three tablespoons chopped green pepper, two-third cup chopped onion, two and one-half cups dry bread crumbs, one tablespoon salt, one-half small bay leaf, crushed, one-fourth teaspoon thyme, dash of garlic salt, three eggs, beaten, and two and one-half cups tomato puree.

Mix beef, cheese, green pepper, onion, crumbs and seasoning thoroughly. Combine eggs and tomatoes and blend into meat mixture.

Bake at 350 degrees F. for about one hour in metal freezer container or loaf pan. 1½ quarts.



A HOST OF FEATURES add to the traditional styling of this bathroom. The flowered pattern of the towels is carried through in a Toile wallpaper, while gathered curtains in front of the bathtub and a Provincial ceiling fixture provide a touch of elegance. (Sears Product Photo).

See How Easy it is to look smart all spring, summer! Simply sew this slender dress in silk, linen, cotton. Note button trim, front pleat.

Printed Pattern 4971: Half Sizes 12½, 14½, 16½, 18½, 22½. Size 16½ requires 2 5/8 yards 39 - inch fabric.

• • •

QUICKIE wrap tunic 'n' pants — pretty partners that look [illegible] time and money! Combine polka dots, prints or cheery checks and solids.

Printed Pattern 4669: Children's Sizes 2, 4, 6, 8. Size 6 top 1½ yds. 35-in.; pants 6 top 1½ yds. 35-in.

FIFTY cents in coins for each pattern — add 15 cents for each pattern for first - class mailing and special handling. Send to Anne Adams, care AFRO - AMERICAN Pattern Dept., 243 West 17th St., New York 11, N.Y.

Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

COMPLETE Fashion Report in our new spring Summer Pattern Catalog plus coupon for ONE FREE PATTERN! Everything you need for the life you lead — 350 design ideas! Send 50 cents now.

You need not assign that old toothbrush to the trash can

NEW YORK — The National Council of Oral Hygiene recommends that toothbrushes be replaced every three months to insure good dental health.

But there's no need to assign the old toothbrushes to the trash can. Toothbrush makers are bristling with ideas about new uses for old toothbrushes.

First, you sterilize that old brush in boiling water. Then you put it to work doing dozens of small jobs — from combing false eyelashes to cleaning typewriter keys.

• • •

ONE toothbrush maker says the following tried and true ideas are from people who have written to the firm about new and imaginative uses of discards:

Beauty Tool — Use the brush to rub warm oil into the hair and scalp during hair treatments or for applying hair dye. Die it in warm, soapy water or cuticle remover and you have real help with manicure or pedicure. Put it to work brushing eyebrows into place smoothly and when applying mascara.

Jewelry Cleaner — Costume and fine jewelry sparkle when scrubbed with a toothbrush dipped into a solution of rubbing alcohol and water. Laden with silver cleaner, it makes the job of scouring tarnish out of silver's carvings easy.

• • •

POLISHER — Many persons use old brushes to apply polish to shoes, belts and handbags. They also use [illegible] very gently, the old brush can be used to keep the house plants clean. Regular plant washing in this manner is recommended by florists [illegible] fabrics and rugs. It's also excellent to use in soap and water washing of intricate porcelains and pottery vases, lamp bases and bric - a - brac.

• • •

REFINISHING Furniture — Decorators advise that when re - doing furniture, interesting antique effects can be achieved by dipping an old toothbrush into raw umber and rubbing the ball of the thumb lengthwise along bristles above the newly - painted surface for natural-looking wormholes. Using the toothbrush to apply raw umber in greaks and blending in the results with a soft, lintless cloth achieves an aged look, too.

Scratch Treatment — Old toothbrushes, when teamed with various formulas, take scratches and stains from furniture. A badly - scratched natural wood cabinet looks like new when mineral oil is applied and blended into the scratches with an old toothbrush.

• • •

MAYONNAISE applied to the white water marks on table tops and rubbed in with an old brush removes them.

Repair mahogany by applying iodine with an old brush to its scratches. For Ebony furniture, use black liquid shoe polish or shoe dye.

In the bathroom, use the old brush to scrub stains and fingertip spots from gloves, for cleaning gooky soapdishes, to scrub combs. Or, assign the brush to a new job: Use as a children's nail brush.

• • •

[illegible] water and gently, the old brush can be used to keep the house plants clean. Regular plant washing in this manner is recommended by florists [illegible] fabrics and rugs. It's also ex-