CARNIVAL TIME — Photos made Sunday at YMCA's Camp Mohawk in Huntingtown, Md., show campers participating in games during carnival. Visitors and campers joined in activities held to benefit Y's World Service programs. No. 1 panel, John Niffin, counselor, plays checkers with a camper. Panel No. 2, Charles Dugger, Village Director, helps develop interest in the turtle races underway in photo no. 3 Frank Lansey, counselor, is youth in hat. Photo no. 4 shows Ed Clapp, camp director, and two campus watch races.

RETIRING after six years of outstanding service as an AFRO carrier is Willie Faulkner (center). Robert Rea, Baltimore circulation manager (right) presents a trophy, while Titus Garnett offers a check from AFRO S'vings, Faulkner's former route was in Mr. Garnett's East Baltimore district.

Job opening record set at Westinghouse

Westinghouse Electric Corporation last month set a record for the number of new employes hired in any one month in the 29 years of operations of the company's Defense and Space Center.

Seven hundred and sixty-eight persons were added to the company's payroll in June, pushing total Westinghouse employment in Maryland to a record over 16,000.

According to Gerald C. Moore, employment manager, July employment figures are expected to shatter the records established last month.

At the same time, nearly 600 job openings were posted, 317 of them in the scientific and professional category, with 250 openings reported for hourly personnel.

Westinghouse, Maryland's largest defense employer, conducts operations at 21 different locations in Greater Baltimore, with major expansion programs now under way at the company's facilities at Annapolis, Sykesville, Cockeysville and at the Friendship site.

Major Thomas Parr gets M.A. degree at Chapman

Major Thomas Parr, son of Mrs. Natalie A. Parr, 901 Warwick Ave., has been awarded a M.A. degree in education by Chapman College, Orange, Calif.

Major Parr, a navigator, studied under an Air Force program wihch assists members toward advanced degrees at civilian institutions.

He is a member of the Strategic Air Command, America's long range nuclear bomber and missle force.

A graduate of Douglass High School, he received his B.S. degree in chemistry in 1951 from Morgan State College.

News of interest involving other Baltimoreans with the U.S. Air Force includes these servicemen:

* * *

AIRMAN LEON A. CLARK, son of Mrs. Goldie E. Clark, 235 N. Carlton St., has been selected for technical training at Chanute AFB as an aircraft maintenance specialist. He is a 1966 graduate of Carver High School.

LEON A. CLARK

Henry C. Gilmore, son of Mr. and Mrs. Willie Gilmore, 2023 E. North Ave., has been promoted to staff sergeant at Plattsburgh, N.Y. He is a member of the Strategic Air Command.

Airman 2nd Class William E. Troll, son of Mrs. William Troll Sr., 3906 Linwood Rd., is a finance specialist on duty at Korat Royal Thai Air Force Base in Thailand. He is a 1964 graduate of Parkville High School.

Aberdeen added to Pentagon ban

After next Saturday, the Pentagon announced Tuesday, segregated rental housing and trailer courts in the area of Aberdeen Proving Ground and Edgewood Arsenal south of Interstate 95 in Harford County, would be out of bounds for military personnel.

Similar steps were taken last month for rental housing and trailer courts in Washington, and Ft. George G. Meade, near Baltimore. (UPI)

Trinity association marks 56 years with one president

The Young People's Volunteers Association of Trinity AME Church celebrated its 56th anniversary on Sunday. This organization is quite unique in that the president, Mrs. Estella Barnes, has held her position since the origin of the association, a 56-year term.

The club contributes money to the church to help in any way that aid is needed. Such activities as bus excursions and plays are sponsored by the group in order to raise funds.

Mrs. Cornelia Koromah aid Mrs. Mallonia Proviance presided during the regular 11 o'clock service. The Sanctuary Choir sang, and Mrs. Victoria Smith contributed a solo.

The Rev. M. Arthur Campper, associate minister, delivered the message in which he stated:

"The organization has stayed young through ideas and ideals.

"The success of his talk was Enthusiasm.

"Enthusiasm gotten by spiritual and psychological activities is known as affirmation. We tend to become what we affirm," he said.

THE ASSOCIATION served a turkey salad luncheon after services, and sponsored the choir of Lile Auditorium Apostolic Church in concert.

There are 11 members in the organization. Mrs. Rosa Lee is secretary-treasurer.

Trinity AME is located on E. Hoffman St. and Collington Ave. The Rev. Perry M. Tilghman is pastor.

Cross burned near Williams' house

By RIP SLUSSER

GREENSBORO, N.C. (UPI) — An uneasy quiet prevailed Sunday afternoon in the Holts Chapel Road section just outside the Greensboro city limits which was the scene Saturday night of two cross burnings near the home of the Rev. Frank Williams and the arrests of five Ku Klux Klan members.

The cross burnings were the latest in a series of harassing activities suffered by the minister, his wife and three-year-old son since they moved into the all-white neighborhood five weeks ago.

Former Klan Imperial Kludd (chaplain) the Rev. George Dorsett and James (Catfish) Cole, both of whom have been reportedly ousted from the organization because of their fight over the state Klan leadership, were among those arrested.

The other Klansmen arrested were identified as Clyde Webster, Roland Cutler and Frank Meade. They have all been charged with intimidating Williams under a new state law. Some of those arrested have been charged with disorderly conduct. All have been released on $300 bail each.

* * *

A LARGE crowd gathered early Saturday evening as Cole and Webster drove a truck throughout the neighborhood with an effigy of Williams hanging from a noose in front of a Ku Klux Klan sign.

A cross was burned in the front yard of a home across the street from Williams' and one was burned in a lot behind Williams' home.

The state highway patrol, Guilford County Sheriff's Department and the Greensboro City Police had a difficult time taking Cole and Dorsett into custody because of a large crowd that formed around them.

Finally, the officers formed a wedge to disperse the crowd and literally carried the 143-pound Cole to a patrol car and then to jail.

A group of about 10 Klansmen armed with shotguns remained in the driveway of one home until 4 a.m. before they finally dispersed. Sunday before they finally left's department, highway dispersed. Numerous sheriff's department highway patrol and city police cars throughout the night. There remained on the scene throughout the night. There were no further incidents.

THE ONLY violence during the night was directed at Newsmen. One photographer had a camera light broken by some teenagers and a reporter had the back window of his car shattered by rocks.

Williams has had a guard armed with shotguns staying with him since a window breaking incident last week. They could not be seen Saturday, however.

Gov. Dan K. Moore's office was constantly advised of Saturday night's activities by the highway patrol.

Just last week, David S. Coltrane, director of the North Carolina Good Neighbor Council, conducted a meeting here at the request of Moore to gather facts in the previous incidents and to combat them.

After the meeting, Coltrane termed the situation as "explosive."

Today, "for sale" signs could be seen on the front lawns of two neighborhood homes and several "no trespassing" signs had been erected in the yard of another.

* * *

ABOUT 100 youths threw rocks and sticks at cars early Monday after police prevented them from marching to the home of the minister in a white neighborhood.

No one was hurt and there was no arrests.

The youths apparently were angered by the burning of a cross Saturday night.

"We want Catfish!" the youths shouted, apparently referring to James (Catfish) Cole. The former Ku Klux Klan official.

But police, given advance warning by a tipster, set up a roadblock at the intersection and stopped all traffic leading to the Williams' home. The youths then dispersed, but later regrouped in a colored neighborhood and threw rocks at passing cars for awhile.

About 20 to 30 state troopers are in town to aid local police in keeping order if necessary.

VA Hospitals need nurses

Maryland's three Veterans Administration hospitals have several vacancies on their nursing staffs for both registered and licensed practical nurses.

Individual schedules can be arranged for a few nurses if they wish to work only part time. For those who have dropped out of nursing for some reason or other, and have not practiced for a few years, special refresher courses will be given at each hospital, the VA said.

The starting salary for registered nurses is $6857 or higher if their experience or education warrant an increase. The starting salary for licensed practical nurses is $4,269.

The Veterans Administration employs more than 19,000 nurses and offers almost unlimited possibilities for advancement.

In addition, there are periodic salary increases, a liberal retirement plan with survivor benefits, low cost life and health insurance, short-term uniform allowances and laundry service, employee blood assurance program for individual and family protection, liberal vacation leave time, liberal sick leave time, and other benefits.

For further details contact the Personnel Officer at the Veterans Administration Hospital at Fort Howard, Perry Point, or Baltimore.

Does Coca-Cola have the taste you never get tired of?

Is it always refreshing?

Do things go better with Coke after Coke after Coke?

You know it. It's your best refreshment buy.

Bottled under the authority of The Coca-Cola Company by: THE PEOPLE IN YOUR TOWN WHO BRING YOU COCA-COLA

Feminine Front

Skirts will remain short, coat-dress costume in lead

By KITTIE CAMPBELL

Hold onto your pliers for fall 1967 — and keep the Hot Line open to your local "Rosie the Riveter."

This heroine of World War II days is back in full command of the fashion division which includes such surprises as nailheads, commercial zippers, metal inserts and outsize metal sequins.

It's news and refreshing, this outbreak of "armour-plate" in the softest of dresses and costumes. Perpendicular rows of nailheads on crepe (often tucked or pleated) give the effect of stripes. Sequins, biggest yet, are often applied in the same manner and come from the same sturdy metal.

* * *

NAILHEAD TRIMS around sleeves or necklines, marching around midriffs, and inserts of aluminum may sound like a fad, but they come out fashion-brilliant.

Belts make the biggest silhouette news. They come wide or shoestring narrow, sometimes go halfway around the silhouette, most often are full measure.

There are many skimmers left over to keep you happy, but they are more figure conscious, definitely aware of a waistline, rather than a shaft of fabric.

Commercial zippers (that means they're big and unhidden) often act as decoration — are not just hidden-away functional gadgets for getting in and out of clothes.

* * *

SLEEVES HAVE made a come-back, definitely, even in slim dresses. They are usually set-in, but there are some dolman-shaped. Instead of insisting on going all the way to the wrist, many agree that bracelets should be seen and not hidden. Necklines often find themselves in accord, and make splendid backgrounds for jewels. For afternoon, however, shoestring straps, double or single, often lace over the shoulder.

As big a come-back as Rosie-the-Riveter, is the Shirtwaist Girl. But what a difference! Shirts are of billowy chiffon or satin with demure high necks and French cuffs. Skirts puff out with restrained fulness, and often go all-out for the glory road in fabric such as velvets (iridescent or panne), matelasses, brocades — the works! Belts that are wide are often spectacularly buckled in rhinestones or fake jewels. It's a real "very-girl" look and is somehow twice as pretty because the demureness belies the short skirts.

Skirts remain short but can't seem to get any shorter. There is leaking through a hint of longer skirts to come, a designer's "try the look on for size" idea. In these cases, these "testitude" dresses are shown at mid-calf and some coats look very Dr. Zhivago over pants or miniskirts.

There is lots of Dr. Zhivago influence to be found in high fur collars, fur cuffs, side-fastenings. It's very pretty and romantic.

* * *

COSTUMES that match up coat or mantle with a dress continue to impress the formal picture. Short ensembles in the the same theme have great after-five status. Shawls, stoles and canes get into the costume picture as well.

Coats themselves follow several lines. There are neat, slim ones, single-buttoned; there are capacious ones falling full at the back. Most news is found in the coat with the fitted top, belted waistline and bowled-out skirt. Capes are also, make a dramatic bid for fashion's high society.

* * *

HATS ARE not really hats, but mostly hoods or helmets, and carry out the head-to-toe look. Some up-brims and Aussie hats in felt will keep the big hat girl happy.

Suits There are some conventional ones of course — but the news lies in those that look like two-piece dresses or hide a weskit under their tuxedo tops. Jewel buttons are likely to be on their show off.

Culottes are still in the running. Very outre are the tuxedo culottes with formal velvet coat, colorful weskits, and short shorts — not looking a bit like Little Lord Fauntelroy because the culottes are skirt-full.

COLOR Well, one name it, fashion has it. But the big surprise is the silent in-creeping of black. Perish the thought that "the little black dress" will ever again be every woman's uniform. The black dresses are alive with the sparkle of jewels, nailheads or sequins. Fancy neckline work or arm exposure eliminate all thought that there are "background dresses."

Summer has prepared you for the all-white shoes and stockings. Now fall starts you stepping down a colorful new path. All black shoes and hose, or shoes and hose that match the costume make all the difference. You will no more think of having an all-hose wardrobe of ubiquitous beige than you would of having your jewelry consist of a single strand of pearls.

* * *

ELASTICIZED kid boots that come high-high and fit like hose often do the job of turning out a neat leg. They are, indeed, the answer to winter's cold for short coats.

Fabrics have never been so versatile. Spider-web laces, lush velvets, matelassés, metallic shimmers, great plaids and overplaids, checks and double-checks, and a great variety of monotones in unique weaves make up the fabric panorama.

As you see, it is a Fashion à la carte for Madame for Fall-Winter 1967-68. If Madame doesn't enjoy it —she's a dullard indeed!

MR. AND MRS. CHARLES NATSON were married in Charlotte, recently. The bride is the former Miss Harveyette Cohen.

DAVIDOW'S single-breasted suit in shadow check of English wool and worsted goes to town with a sharp notched collar. A duo of flap pockets on the jacket gives jaunty topping to the slim skirt.

SHIRTDRESS in white brocade has a single row of jewel buttons below a collared V-neckline as designed by James Daugherty for Mardi Gras. Pockets are secretly hidden in skirt's panel seaming.

SHAPED in black velvet by Jo Copeland of Patulle-Jo Copeland for Fall 1967, with a scooped front neckline and back curved and notched over a double row of gleaming buttons.

Report From Europe

By OLLIE STEWART

PARIS — Somehow, the Fourth of July always slips up on me, and this year was no exception. Somebody reminded me on July 3 that the next day was a holiday.

"What holiday?" I asked. They have so many holidays in France I'm always two or three behind.

"Our holiday," replied my friend. "And since you've got a Legion card, how's for taking me into American Legion. I hear they're having a cocktail party."

Well, now, that took some thinking over. Since they burned the flag from the American church around the corner from the Legion, and since the Vietnam mess has caused a few anti-American riots this year (or maybe I should say demonstrations), I've made it a practice to stay away from American installations.

They used to have a garden party at the American Embassy every Fourth of July, but since the USA is now too poor to offer free champagne, they had to cancel this practice.

* * *

ANYWAY, I never went to these Embassy get-togethers — so who should I start risking my life at this late date by hanging out at the Legion hall with soldiers and ex-soldiers?

But my friend was so persistent (and it was a dull Tuesday) that I decided to take a chance. I went. And I never saw so many cops in and around one building in years.

I don't know what kind of trouble they expected, but they were ready. A half dozen motorcycle cops milled around the door. A paddy wagon was parked nearby, and several policemen were inside.

We went in, and sure enough there was plenty of champagne and sandwiches. We knocked off a few glasses, gossiped with men in overseas caps, wondered why there were about 50 women on hand (champagne, maybe), and finally took off.

"YOU SEE?" said my friend. "Nothing happened. Maybe Americans aren't disliked as much as you thought."

He could be right. But then again, could he we were just lucky. The Fourth of July comes in July, which is the first of the two big vacation months — and two million French people have left the city to the tourists.

And since most of the tourists are Americans, they wouldn't be likely to demonstrate in front of the American Legion. So maybe I'm safe until September.

Now soul food is becoming sophisticated

Whats all this talk about soul? It really seems to be the in thing, having soul, that is.

So many folks ask what "soul" is, well, if you don't have it, they say you can't understand it.

One thing that's always been high on the soul list is chicken. Smothered chicken and gravy practically reeks with soul. Times are changing and soul food is changing, too. It's not losing its soul, but just getting more sophisticated.

* * *

CHICKEN BIGARADE is a classic example of sophisticated soul food. Browned chicken simmered until tender in a rich orange-flavored sauce.

The delicate orange-flavored sauce adds the sophisticated touch to this "soul" type chicken.

Tang Instant Breakfast Drink is the secret to the success of the sauce. So convenient and easy to use, orange-flavored instant breakfast drink can sparkle many an everyday recipe with its bright flavor.

Next time you plan a Sunday dinner party prepare Chicken Bigarade and serve your guests a platter of sophisticated soul.

Chicken Bigarade
3 tablespoons flour
1 teaspoon salt
1/8 teaspoon pepper
3-pound frying chicken, cut up
¼ cup shortening
1 can (4 oz.) mushroom stems and pieces
1 medium onion, thinly sliced
2/3 cup water
¼ cup orange-flavored instant breakfast drink
½ teaspoon tarragon

Combine flour, salt, and pepper. Dredge chicken in flour mixture. Brown chicken in hot shortening in large heavy skillet. Remove chicken. Drain mushrooms; reserving liquid. Sauté mushrooms and onion.

Return chicken to skillet. Combine water, instant breakfast drink, mushroom liquid, and tarragon. Pour over chicken. Bring to boil. Reduce heat; cover and simmer until chicken is tender — about 30 minutes.

Place chicken on platter and keep warm. Skim off fat from sauce. If too thick, add enough water to make it of desired consistency. Serve with chicken. Makes 4 servings.

"I've Lost A Husband — I Refuse to Lose My Dignity": MRS. MEDGAR EVERS

In a moving tribute to her husband written for McCall's, Mrs. Myrlie Evers traces the aftermath of Medgar Evers' assassination, President Kennedy's personal words to her, the mourning of a nation, the painful relaying of her heartache as the subsequent assassination of President Kennedy.

How does she explain the hatred of the man who thought that "by killing a man he could kill an idea"? How has the community of Claremont, California, her new home, made her welcome?

Find out what dreams she shared with Medgar that she now sees coming true. Learn what is the source of inspiration that makes Myrlie Evers say, "Slowly, with many detours my life has begun again." Don't miss the frank and courageous story "For Us, the Living," by Medgar Evers' widow, in August

McCall's AT NEWSSTANDS NOW.

Trousers 'In, as girls pant for still more

By PATRICIA McCORMICK

NEW YORK — So you thought the nation's trendsetting designers went out on a limb when they ordered up lots of pants —trouser to stove-pipe —for women last season?

They did, the limb didn't break. Women who look well in slacks and such are panting for more of the same.

As a result, for fall and winter the same designers pulled out all stops, serving up a smorgasbord of pants, including knickers and leggings.

The pants seen, at midpoint in a 10-day marathon of shows for the nation's fashion scribes included the way out —wide, wide legs — and the way in, practically skin-tight.

* * *

CONSIDER THE following outfit suitable for females built like twiggy and hoping to understudy Batman: black boots to the knee, black tights, black stove pipe pants, black cape and a black robin hood hat.

Jacques Tiffeau showed ribbed knit pants in combination with over-the-knee boots and a mid-calf — mink — coat. This, seemed suitable for frail types who don't want to come in out of the cold.

Short pants seem slated to be more socially accepted. They showed up for night and day. For night they had glittery touches.

Suited, coated, more mixed than matched the pants are marching out of every major designer's workroom.

N.Y. kitchen utensil expert pans women's buying habits

By JEANNE LESEM

NEW YORK (UPI) — Fred Bridge pans women on how they purchase kitchen utensils. The men win the pats.

Bridge is owner of a remarkable home kitchen and restaurant supply shop in New York and is an autocratic type who has no patience with women's shopping habits as they relate to kitchenware.

"Men are fabulous customers. Women are impossible," Bridge said in an interview. "Men ask questions and accept your answers. Women give you an argument."

Women who ask for matched sets of pots and pans irritate him.

"They want it to cook well and be pretty. I tell them it should cook well — never mind the pretty."

"WOMEN THINK nothing of spending $200 on a dress and wearing it twice before they give it to the maid, but they don't want to spend $200 on pots and pans."

Outfitting a home kitchen down to the last paring knife could easily cost that or more, if only because women who enjoy cooking may be tempted into impulse buying from a stock that Bridge estimates in the thousands of items.

But before they buy anything, most customers are asked the use they plan for the utensils. Bridge, a former Army cook and still a cooking buff, has an encyclopedic knowledge of the utensils on hand. Often he urges a customer to take a different article, better suited to the cook's purpose.

For women who don't know where to start in outfitting a kitchen, Bridge keeps a list of 80 to 90 items that he considers basic for a household of two.

* * *

THE LIST INCLUDES three covered saucepans plus a double boiler, one covered and one uncovered frying pan, an inexpensive plate-like device that makes a saucepan substitute for a double boiler, two wire whicks, meat and oven thermometers, a Dutch oven and one 1½ quart covered baking dish.

Bridge stocks luxury items such as a tin-lined copper salmon poacher that weighs 100 pounds and is tagged at $250, along with thousands of less expensive articles such as wooden-handled-ice picks and tartelette pans like doll-sized pie-tins in decorative shapes (some for only a dime apiece).

Old-time bisque and brown pottery mixing bowls and covered crocks are displayed helter-skelter with the most modern designs in non-stick coated cookware, enameled ware and pastry pans and tools in hundreds of patterns and sizes.

Even the ceiling is festooned with pots and pans. Assorted sizes of old-fashioned milk cans, dangle pot chains like a modern mobile.

WHAT DO PEOPLE do with these contraptions? Keys? Flowers and make 'em into lamps," said a clerk.

The French boom in home cooking is a hobby to Bridge. Great that many of his out-of-town orders are shipped by air, according to Bridge, who said the boom largely is due to the low quality and high prices of restaurant meals.

He said he recently shipped 25 omelet pans by air to a Tulsa, Okla., country club. But perhaps his most unusual air shipment went last year to a restaurant in Papeete, Tahiti.

The shipment consisted of 10 dozen French sea shells, the kind used for coquilles St. Jacques, or scallops in wine and wine sauce.

NCNW women in $400,000 Mrs. Bethune memorial

NEW YORK — A Committee of 400 is being called up from all over the country to raise the $400,000 required to complete installation in Lincoln Park, Washington, D.C., of the Mary McLeod Bethune Memorial authorized by Congress, according to an announcement today by Dr. Dorothy I. Height, president of National Council of Negro Women.

Each of the 400 leaders will recruit a team of 10 persons and is assuming responsibility for a goal of $1,000. "Mrs. Bethune belonged to many people," explained Miss Height, "and people in all walks of life will want to have the opportunity to share in this memorial tribute."

The memorial sculpture, first to be erected to a colored American on public land in the nation's capital, is the work of Robert Berks, New York sculptor. It will stand 12 feet high when completed and around its base carries a quotation from Mrs. Bethune's legacy of love, hope and faith to her fellowmen.

HIDE GRAY HAIR Get SLICK BLACK DOUBLE ACTION COLORS GRAY HAIR IN 2 DRESSES HAIR IN PLACE AT YOUR DRUGGISTS

Hints for Homemakers

INEZ KAISER

Going places this summer to visit a relative, attend a class reunion, convention or some nearby resort? Well, let me remind you to be sure to carry along a tube of PEPSODENT toothpaste.

You might wonder why I suggested this brand. The answer is real simple. It whitens your teeth so white that you can always be assured of having your brightest smile under any circumstances, wherever you go.

There is no doubt about this fact, because today's PEPSODENT contains a new polishing discovery—zirconium silicate. When I visited the student unions of several college campuses this spring, I was delighted to learn that many students used PEPSODENT. In talking with the faculty members and other fellow visitors, I discovered that they, too, had found that it cleans even the hard-to-whiten teeth.

Let me leave just one last word with you. When you are packing to "take off," remember to carry your stylish attire, but above all be sure to pack a regular or giant-size tube of PEPSODENT. If you do, you will be assured of really going places in grand style with a PEPSODENT smile.

* * *

Extra! Extra! Read all about it! Great tip on LUCKY WHIP! Well, it did not quite make headlines, but we homewives know it should have. All wives need to know what a find we have in LUCKY WHIP, the topping mix as luscious as real whipped cream.

I mustrasmdit I had doubts before I tried it. I could not see how a mix could taste as luscious as real whipped cream. But I soon found out. It is almost like having whipped cream in a box. And in many ways, in my opinion, LUCKY WHIP tops the dairy product.

I do not know how LEVER does it, but with out an artificial-tasting flavor, LUCKY WHIP cuts the calories right down the middle. As for convenience, you will like and a better product. Made to run or tile more every time I need something, with LUCKY WHIP I can buy as much or little and store it on the shelf.

This is great help to me because I can prepare ahead of time. And in the last decade, about 12 hours. It will not sour, wilt or separate before serving time, and it will still taste delicious on my desserts and it costs half as much as real whipped cream.

Get the big front-page news before your family tomorrow with a box of LUCKY WHIP!

Good things come in small packages—regular, giant and jumbo packages, too! But when it comes to laundering and getting out stubborn dirt, grease and oil, the right package, no matter what size—for us housewives is NEW ADVANCED "all" — the controlled, low-suds detergent that gets out more dirt than any other detergent.

This is what I call a different kind of cleaner. Greasy clothes and problems become no problem at all. Its formula is different from that of any other product of its kind, so the active cleaning power of NEW ADVANCED "all" cuts through that grease and dirt like no other leading detergent ever did.

Speaking as a fellow housewife, for my money you cannot get a better detergent—white, blue or speckled, powdered, liquid or tablet, form — NEW ADVANCED "all" outcleans them all.

I do not know about you, but before the next washday rolls around, I am going to be sure I have some NEW ADVANCED "all" on hand.

Take your pick of the regular, giant, jumbo, home, laundry size — or even the 40-lb. drum. No matter what size you get, LEVER BROTHERS has made sure that with NEW ADVANCED "all" you get the finest of all detergents.

I had a real problem until LEVER BROTHERS solved it for me. The male set in my family wanted a soap that was not too sweet-smelling and, most important, one that would provide them with adequate deodorant protection. In short, I was looking for a man's soap.

Well, I experimented with a lot of different brands, but I never really could find what I needed. If it took care of the fragrance problem, it did nothing along the lines of deodorant protection; if it satisfied them as far as protection was concerned, the fragrance was all wrong.

I had almost given up hope, but one day I picked up a bar of NEW LIFEBUOY and took it home. We have been using it ever since. My son, Rickey, likes the new mint fragrance that NEW LIFEBUOY has. My husband says the ingredient in NEW LIFEBUOY deodorant soap stays on his skin and keeps him fresh. And when he does not want to wear cologne, NEW LIFEBUOY does the trick.

Come on, ladies, do the man in your family a favor. Pick up a coral, green or white, regular or bath-size bar of NEW LIFEBUOY today.