FOR WOMEN

While delicious rosy strawberries , are in season be sure to store some of their fine flavor on your pantry shelf. When summer days are sweets will bring to your table the | dered fruit pectin to fruit in sauce-

memory of bright summer days. pan and mix well. Place over high take little time and trouble when to a hard boil. Cook gently I minyou make them the modern short- ute. At once stir in sugar. Bring to boil way with powdered fruit pec- a FULL ROLLING BOIL and tin. Use these easy recipes for BOIL HARD 1 MINUTE, stirring strawberry marmalade and straw- constantly. Remove from heat and

STRAWBERRY MARMALADE

(4 1-2 lbs. marmalade), 4 cups pre- 18 inch hot paraffin. If jars are pared fruit (1 orange, 1 lemon and about 1 1-2 quarts ripe strawberries), 5 1-2 cups (2 lbs. 6 oz.) powdered fruit pectin.

METHOD: First, prepare the fruit. Remove skins in quarters from 1 medium sized orange and I medium-sized lemon. Lav quarters flat; shave off and discard about half of white part. With a sharp knife or scissors, slice remaining rind very fine, or shop or grind. Add 3-4 cup water and 1-16 teaspoon soda; bring to a boil and simmer, covered, for 16 minutes, stirring occasional. ly. Section or chop peeled fruit. discard seeds. Add pulp and juice to undrained cooked rind and simmer, covered 15 minutes longer. Crush thoroughly about 1 1-2 ots, fully

ripe strawberries. Combine fruits and measure 4 cups into a LARGE saucepan.

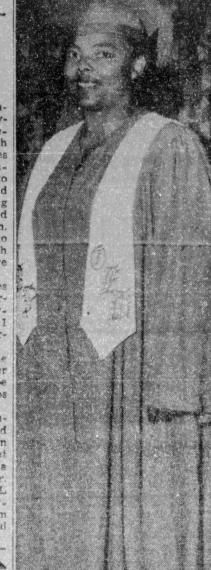
Then make the marmalade. Meapast, the strawberry jam and other sure sugar and set aside. Add pow-Homemade strawberry sweets heat and stir until mixture comes skim off foam with metal spoon, Then stir and skim by turns into Yield: about 9 medium glasses glasses or jars. Cover at once with used, seal.

> Yield: about 11 medium glasses (5 1-2 (bs. jam), 4 1-2 cups prepared fruit (about 2 quarts ripe strawberries), 7 cups (3 lbs.) sugar, 1 bex (2 1-2 oz.) powdered fruit pec-

METHOD: First, prepare the fruit. Crush completely, one layer at a time, about 2 quarts fully ripe strawberries Measure 4 1-2 cups into a VERY LARGE saucepan.

Then make the jam. Measure sugar and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a HARD BOIL. At once stir in sugar Bring to a FULL ROLLING BOIL and BOIL HARD 1 MINUTE, stirring constantly. Remove from

Lb. 39c



Mrs. Estelle A. Smith, Rts 1,

ic life of Lower Halifax County (Scotland Neck area) and the Endstreet Baptist Church where she serves as vice president of the Senior Choir. Mrs. Smith

was the first Daughter Elk to qualify for a free IBPOEW choir robe thru a music department

program promoted by W. T. Grimes for the N. C. IBPOEW Association, K F. Battle, presi-

dent. Mrs. Smith is also first vice president of North Carolina Farmers and Homemakers

Conference; president of the County Council and 1-H leader of Halifax County; assistant chairman Elks State Fund and

financial secretary, Essex Temple No. 764, IBPOEW of Scotland Neck. She is happily married to John Smith, an industrious farmer of the Palmyra community. - J. B. Harren Fo-

THITE DELEGATE --- Dr. P. R. Robinson, Dean of St. Augustine's College is one of sixty (60) college administrators attending the Fourth Annual Institute on College and University Admin-

istration, which is being held at the University of Michigan, Ann Arbor, Michigan, July 6-11, The purpose of this Institute is to take up with competent college

administrators certain vital issues in the area of higher edu-

HEADS NORTH CAROLINA MORTICIANS - A. R. Kelsey,

prominent mortician of Saus-

bury, was elected president of

the North Carolina Funeral Di-

rectors and Morticians Inc. for the year 1958-59. Mr. Kelsey is widely known in civic and fra-

ternal affairs of the state, and

is owner and manager of the

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by sunburn and wind? You can-if you give your skin just the little extra care it needs against painful burns and unsightly darkening. And a new, soientifically - perfected cosmetic bleach developed for this purpose is Artra Skin Tone Cream.

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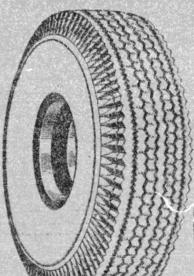
Doctors found they could use this Hydroquinone with great success in lightening brown or black pigmentation due to many causes -freckles, age patches and abnor mal darkening caused by preg nancy and Addison's disease White and Negro skin alike bene fited from Hydroquinone.

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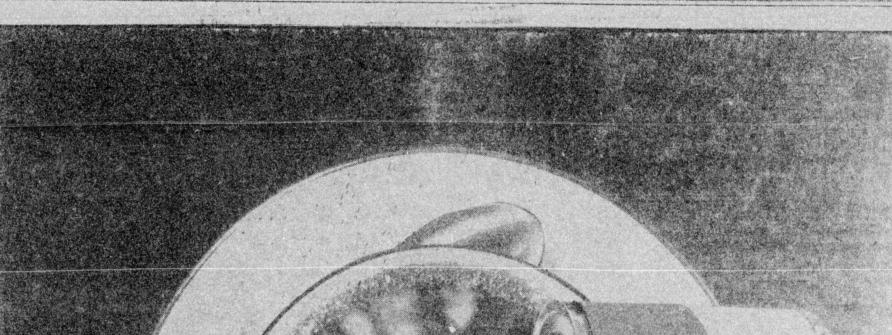
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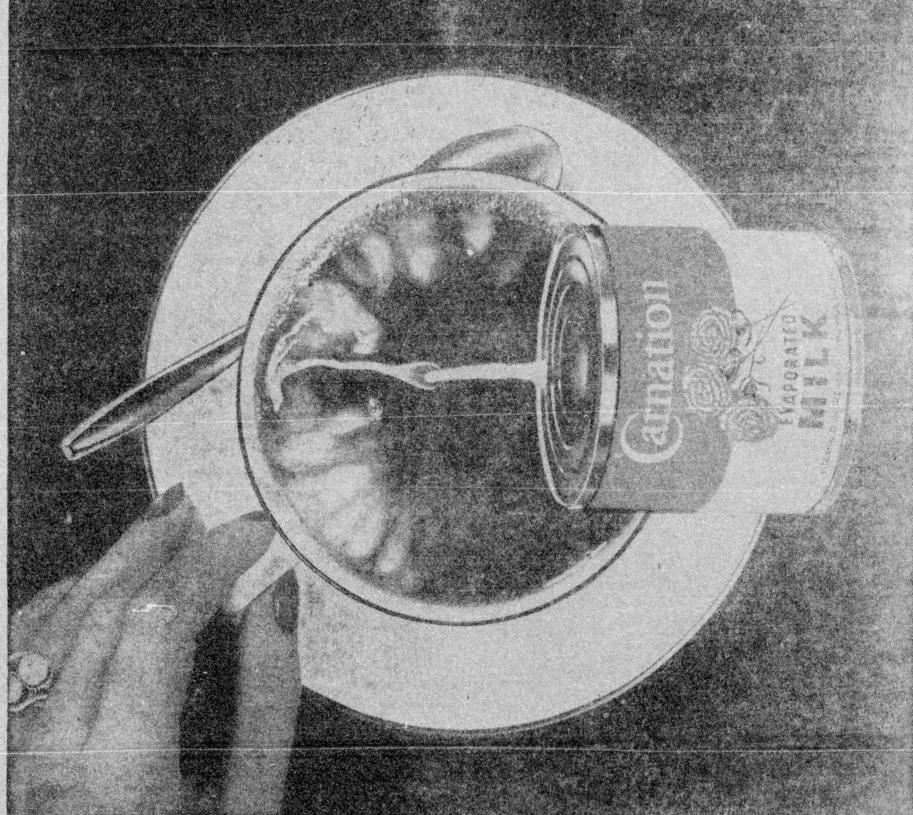
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