# ...from the Woman's Angle

State College's
## HINTS TO HOMEMAKERS
Miss Ruth Current
State Home Demonstration Agent

COLLEGE HINTS —— BABY FOR BABY

Looking accessories so much a part of modern living adults frequently forget they same accessories can hold deadly consequences for young children. Illness from eating tobacco can result, but an even more serious hazard is the danger from burns in unprotected fireplaces, kitchen stoves, bonfires etc., along with playing with matches, were some of the causes of death last year to little ones too young to realize their danger. Never leave children where a small child can find them.

From the time a baby begins to crawl opportunities for investigating new and, to him, fascinating objects are at every turn. You supervise his food with the best of care — but to him any liquid is to be drunk, and any object small enough to go into his mouth is worth tasting. So, beware of lye, insecticides, deterrents, ammonia, cleaning powders, medicines. Keep them locked up. Keep your baby safe from poisonings.

MAXIMUM SERVICE

We homemakers are prone to think we can get maximum service from any given household appliance by just plugging it and doing something that says ON or OFF. We think we know more than the manufacturers!

Manufacturers have given years of experience to making our household appliances simple to use, but they also provide with their equipment an instruction book on how to use this piece of equipment—what to do and what not to do. A wise woman will follow the instructions exactly. These instructions are the result of constant testing and experience by experts. The proper use of the equipment will give the user the maximum of good results and the minimum of complaints. It will save time, it will avoid extra servicing or repairs, and it will add years of service to the equipment.

Besides the exact mechanical procedure to use, most books of instruction give valuable advice on related subjects. For instance, a washer instruction book will tell you how to sort clothes, what the proper washing temperature and washing time is for various fabrics, how to launder special items, when and how to use bleach, starch, bluing, how to tint clothes in your washer.

IT'S LEAP YEAR, but here's one bachelor who got away. And even without a dutiful wife to wash his nylon shirt, he's doing OK. In fact, no smart man is ever short of shirts these days of modern fabrics, and many a helpful husband is surprising his busy wife by keeping his nylons white as snow—especially when away on a trip. He uses detergent-based shaving cream for a thorough suds-brisk rub to collars and cuffs, a suds-covered cellophane then a rinse but — and tomorrow a fresh shirt to greet

# CHARM FOR WOMEN

By Betty Cook For ANP

EVERY WEDDING MUST HAVE ITS CAKE

Statistics and dieters revolve around figures, but recently I learned that June is the month of roaming, and that it is the month of weddings. Whether an extra piece of cake is a calorie or an inch around the waistline, of course, is a question that never enters the head of the beautiful, symbolic wedding cake.

GUESTS MAY EAT THEIR CAKE AND HAVE IT TOO

A charming custom is the preparation of small packages of wedding cake for each reception guest 'to dream on.' In this is planned an extra loaf of cake must be in oven beside the bridal tiers to be cut into small pieces, generally no more than two inches square, wrapped in tissue and packaged in small white boxes to fit. At large afairs the boxes are often imprinted with the initials of the couple-to-be and tied festively with white ribbon. At a seated dinner they appear beside each place setting; informally, they can be stacked on the buffet or a side table for each guest to take with him as he goes, a capsule memory of the day.

The recipe suggested here is designed to be as tasty to eat as to take home.

COCONUT WEDDING RING CAKE

3 pkgs. instant white white mix
3 1-2 cups milk
1 1-2 teaspoons almond extract
Wedding Cake Frosting
2 packages shredded coconut

TO MAKE THE FIRST TIER

Combine contents of two packages of white cake mix. Mix in large mixing bowl. Add 1 cup of the milk. Blend, then beat 2 minutes. Add 1 1-2 cups of the milk and 1 teaspoon almond extract. Blend. Then beat 1 minute longer. Pour batter into 12x2-inch pan, which has been lined on bottom with paper. Bake in moderate oven (350 degrees F.) 50 minutes, or until done. Cool.

TO MAKE THE SECOND TIER

Place contents of third package of the cake mix in mixing bowl. Add 1-2 cup of the milk. Blend, then beat 2 minutes. Add remaining 2-3 cup milk and 1-2 teaspoon almond extract. Blend, then beat 1 minute longer. Pour batter into 9x2-inch pan which has been lined on bottom with paper. Bake in moderate oven (350 degrees F.) 35 minutes, or until done. Cool.

TO MAKE THE THIRD TIER

Place contents of 2 packages of the cake mix in mixing bowl. Add 1 cup of the milk. Blend, then beat 2 minutes. Add remaining 1 cup milk and 1 teaspoon almond extract. Blend, then beat 1 minute longer. Pour batter into 6x2-inch pan which has been lined on bottom with paper. Bake in moderate oven (350 degrees F.) 25 minutes, or until done. Cool.

TO MAKE THE TIERS TIER

Loosen sides of cake with spatula and put together, first tier on second, second on third tier.

WEDDING CAKE FROSTING

1 cup uncolored margarine
8 cups sifted confectioners sugar
3-4 cup milk (about)
4 teaspoons vanilla
1-2 teaspoon salt

*Butter may be substituted for the uncolored margarine in the frosting recipe, but this give a cream-colored frosting. An all-white appearance will be obtained if uncolored margarine is used.

Cream margarine; add part of the sugar gradually, blending after each addition. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt and blend.

(While frosting cake, keep bowl of frosting covered with a damp cloth to prevent drying.)

TO FROST THE CAKE

Place the 12x2-inch cake on flat oblong serving plate or tray. Spread top GENEROUSLY with frosting, sides thinly. Top with the 9x2 1-2 inch cake, centering evenly. Frost top GENEROUSLY, sides thinly. Top with the 6x4 1-2 inch layer. Frost top GENEROUSLY, sides thinly. Spread frosting GENEROUSLY on sides of cake.

Sprinkle coconut on top and bottom tiers, leaving center tier uncovered. Use remaining frosting with cake decorator tube to garnish middle tier with roses, leaves and garlands.

TO MAKE DOUBLE WEDDING RINGS

Cut two small rings of cardboard. Cover these rings with silver dragees around top half of frosting. Then carefully place silver ring to resemble diamonds in the bride's ring. Place rings on top of cake.

—oOo—

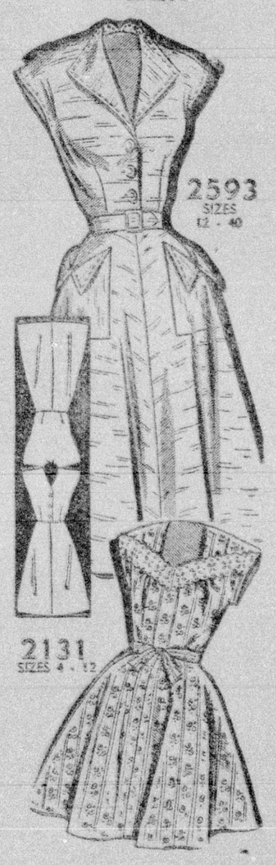
The Bertie - Hertford 4-H Club Pet Stock Show and Sale at Windsor was one of the most successful events of this kind held in North Carolina this year. Quality was outstanding, with 41 steers grading prime, six choice, four good, and only two going into the commercial grade.

—EFC—

John (Boo) Arnold, Famcees top pole vaulter, runs from the right half spot on the gridiron eleven.

Charles DeShields, a rough tackle, and a tough shot putter, is rated as one of the top gymnasts at Florida A. and M. College.

# PATTERN OF THE WEEK




No. 2593 is cut in sizes 12 to 20; 36 to 40. Size 16, 4 yds. 35-in. or 3¼ yds. 39-in.

No. 2131 is cut in sizes 4, 6, 8, 10, 12. Size 8, 2¾ yds. 35-in., 2¼ yds. eyelet.

Send 30c for EACH pattern with name, address, style number and size to AUDREY LANE BUREAU, Box 348 Madison Square Station, New York 10 N. Y. The new Spring-Summer Fashion Book shows 125 other styles. 25c extra.

## orite Recipe Of Movie Star's Wife

Mrs. Chester Morris, charming wife of the famous movie star, enjoys serving good food. When she makes up sandwiches she chooses a spread for flavor, nutrition and economy. One of her favorites is a recipe for Tangy Egg Sandwich, now appearing on the new Blue Bonnet Yellow Margarine package.

On the back of this newly designed package is a full color illustration of a delicious, finished dish. On the reverse side of the picture is the tested recipe. All planned for easy clipping, recipe and picture fit easily into your file box. It's to be a series of 24 recipes—12 available now, more later. They range from new ways with vegetables to party cookies and candy. You'll find these attractive new packages in every state where yellow margarine is available. States still holding the ban on precolored margarine are Washington, Montana, South Dakota, Minnesota, Iowa, Wisconsin, New York and Vermont.

Tangy Egg Sandwiches

½ cup Blue Bonnet Yellow Margarine
4 hard cooked eggs, minced
½ teaspoon lemon juice
Dash of Tabasco
½ teaspoon salt
8 slices enriched bread

Have margarine at room temperature. Cream thoroughly. Add and stir in eggs, lemon juice, Tabasco and salt. Use as filling between slices of bread, spread with Blue Bonnet Yellow Margarine. Garnish with lettuce. Makes 4 sandwiches.

# Words For Women

PORTABLE CLOSET

Do you know about those grand plastic 'closets' — actually huge zipper bags holding up to 40 garments—that set on roller frames so you can move them around easily? Just one will probably meet most of the clothes you want to put away for the season.

And like all the wonderful plastics, the closet vault can be kept as clean as your clothes. All you need is a cup of mild soap and water with a sponge with all the clothes in it, and set it anywhere there's room for it.

TWO-TAILED BRUSH

You can clean off both sides of a plate or a glass at the same time with a new brush and washing device. This dual brush has a handle with a plastic cross piece at the end to make it easier to clean glasses, dishes, pots and pans. This saves time, especially with tough jobs and pans and encrusted dishes.

Traveling is easier on your clothes thanks to a collapsible plastic bag with hangers inside to hold suits, dresses and jackets. The bag can be hung straight in car, plane, or train. The brightly colored plastic comes clean by wiping with a wrung-out sudsy cloth and then with a clean rinsing cloth.

Let the kids learn to wash their bikes as carefully as Dad cleans the family car. Tools needed: soapsuds in an old pan, rinsing water in another one, a few rags, and a brush. Teach them to wipe off the suds completely. Then, when the bike is dry, they can apply auto wax to the enameled parts of a bright, lasting shine.

If you're wearing an elasticized bathing suit or other sportswear this summer, remember to wash it by gently squeezing through luke warm suds. For very soiled woolen, work soap into the fabric with a soft washcloth. Rinse well and dry in shade away from heat. Do not iron at all.

# WATT'S NEW

By Rosa Lee Armstrong

DID YOU KNOW THAT—

You can remove the burnt taste from scorched milk by cutting the pan in cold water and adding a pinch of salt to the milk?

Your cheese souffle will stand up high, light, and handsome if you use quick cooking tapioca instead of flour to thicken the milk base? Take three tablespoons tapioca to one cup milk for a three-egg souffle.

Eggs should always be at room temperature for best results in cake making. Remove the eggs from the refrigerator several hours before using, especially for sponge and angel cakes.

To use up leftover egg yolks, poach them until firm, then cook and put through a sieve. Nice for salads or garnish.

To prevent eggs from cracking when they are boiled, allow them to stand a few minutes in very warm water before putting them in the boiling water.

A boiled egg is much more tasty if simmered, than boiled?

Vegetables and greens can be kept much longer if the bottom of your vegetable drawer is lined with absorbent paper toweling. This absorbs the excess moisture and keeps the greens longer.

To prevent brown sugar

—EFC—

# Atlanta University Commencement Lists Carolinians

ATLANTA, Ga. — North Carolinians were in the class when Atlanta University awarded 98 graduate degrees at its 83rd commencement exercises on Monday, June 2, according to an announcement from the President's Office. The degrees of master of arts, master of science, master of social work, master of science in library service, master of arts in education were conferred upon the graduates by President Rufus E. Clement at exercises held at 5:00 p.m. in the Library Quadrangle. The commencement address was delivered by Judge Homer Sylvester Broom of the County Court, Allegheny County, Pennsylvania.

North Carolinians receiving degrees included:

In the Graduate School of Arts and Sciences, three received the degree of master of arts: Edith L. Scriven, Charlotte, N. C.; Receiving the master of social work degree: Richard E. Brown, Wilmington, N. C.; James L. Ford, Asheville, N. C.; Edythe M. King, Durham, N. C.; Louise B. King, Franklinton, N. C.; and Mary L. Lane, Fayetteville, N. C.

From the Graduate School of Education, Evelyn M. Hilliard, Lenoir, N. C.

—EFC—

Famcees Althea Gibson participated in the world famed Wimbledon tennis tournament last June and in doing so, became the first Negro ever to take part in the event.

The Florida A. and M. College Rattlers defeated North Carolina Collages Eagles 67-6 in the 19th Annual Orange Blossom Classic last December 1. Quarterback Al Hepburn threw five touchdown passes and scored.

William Penn Blended Whiskey
Retail Price
$2.10 Pints
$3.35 Fifths
86 Proof
THE STRAIGHT WHISKEYS IN THIS PRODUCT ARE 4 YEARS OR MORE OLD. 35% STRAIGHT WHISKEY, 65% NEUTRAL SPIRITS, DISTILLED FROM GRAIN.
GOODERHAM & WORTS LIMITED, PEORIA, ILLINOIS

"EASY DOES IT"
BY..... HELEN HALE


FRUIT AND BERRY stains can usually be removed if you get to them immediately. Soap on washable materials will set the stain, so sponge with cool water. Chlorine bleach may be used, followed by rinsing well or pouring water from a height of 3 or 4 feet.

On fine or colored fabrics with berry or fruit stains, use glycerine or soapless shampoo, rubbing lightly. Let stand for a few hours, then apply a few drops of vinegar for a minute or two. Rinse well.

RECIPE OF THE WEEK
Rhubarb-Strawberry Roll
(Serves 8)

2 cups diced rhubarb
1 cup sliced strawberries
¼ cup sugar
1 cup water
¾ cup sugar
2 cup sifted flour
½ teaspoon salt
4 teaspoons baking powder
⅓ cup shortening
¾ cup milk
1 egg, beaten

Sweeten rhubarb and strawberries with the ¼ cup sugar. Place water and ¾ cup sugar in a pan 7x11 inches. Cook 5 minutes. Sift together flour, salt and baking powder. Cut in shortening. Add milk and egg stirring only until well blended. Roll on floured board to ¼-inch thickness. Spread with fruits. Roll. Cut in 1-inch slices; place in hot syrup. Bake for 25 minutes in a hot (450°F.) oven. Serve warm with cream.

Non-washable fabrics with fruit and berry stains may be sponged carefully with cool water. Follow this with a sponging with 10 percent acetic acid solution.

Egg stains are fairly common, but their treatment is simple. Scrape away as much of the egg as possible with a dull knife, then sponge with cold water. If stain still remains sprinkle with pepsin powder. Work in and let stand for half an hour. Rinse thoroughly. Use the same treatment on all fabrics.

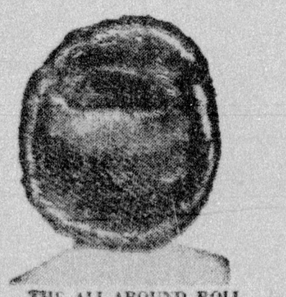
Rust is a common stain and often causes much distress. For cottons repeated treatments of boiling water poured on the material stretched over a pan, followed by lemon juice on the stain, rinsing and then keeping in the sun to dry will yield results.


NATURAL HAIR • ATTACHMENTS
YOU CAN HAVE YOUR HAIR PERFECTLY MATCHED

PAGE BOY
This most useful hair piece blends in with your own hair and keeps the rough ends even..... $3.00

THE HALF GLAMOUR
fastens at the crown of the head and hangs naturally down the back. (It is 15 to 20 inches long)..... $10.00

BACK OF THE HEAD CLUSTER
This item is made from one of our Glamour Page Boys, and you can easily make it yourself, if you care to..... $7.00



THE ALL-AROUND ROLL
This attachment is a time and money saver. Wear it and eliminate the necessity for constantly curling your own hair. This will give it time to grow.
$7.00

Small Cluster of Curls ..... $3.50
Chignons ..... $3.50
Braids ..... $5.00

SEND NO MONEY
PAY POSTMAN ON DELIVERY.
Send sample of your hair or state color. ORDER TODAY!
Write
HAIR DO FASHIONS
507 FIFTH Ave., (Suite 905)
NEW YORK 17, N. Y.

G&W SEVEN STAR
90 PROOF
$3.65 4-5 Quart
$2.30 Full Pint
Blended Whiskey 90 proof. The straight whiskies are 4 years or more old. 37½% straight whiskey, 62½% neutral spirits distilled from grain. 15% straight whiskey 5 years old. 15% straight whiskey 6 years old. 7½% straight whiskey 8 years old.
GOODERHAM & WORTS LTD., PEORIA, ILLINOIS

PRETTY PICTURE . . . We knew you'd like to see a picture of a parasol, so we had Lorrie Taylor, Miami Beach, hold one for you.

## FASHION-OF-WEEK

SMART AND CASUAL is this sleeveless coat-style dress in satin-striped chambray. Buttoned from collar to hem, the pleated skirt gives it the new full look. Available in your own home from representatives of Fashion Frocks of Cincinnati. (ANP)

News Press Photo Service

SHE'S BALI HI'ING! AGAIN.... After almost two years away from the role which made her famous, the inimitable Juanita Hall returned to her role of "Bloody Mary" in the record-smashing musical play "South Pacific" last week. Having made a name for herself on the nightclub and theatre circuit, Juanita has acceded to the requests of thousands of fans that she return to the play.