

INSECTS: Learn to recognize

have white, waxy berries. If

you run into these plants wash

with strong soapy and hot wa-

TRAVEL TIPS

stitching is best. The hardware

on many lines of luggage,

ter as soon as possible.

SAFETY HINTS BOATING s n d CANOEING: Step into the middle of a boat, find a seat and keep it! If you

GET your SUNTAN GRADUAL-LY: Five to thirteen minutes on the first day is long enough. A protective ointment helps prevent Relieve insect stings with a bak-burn Wear a hat if you're in ing soda paste or calamine lotion, the sun for a long period. Re- A drop of turpentine, kerosene commended for summer sun tan; or gasoline usually kills wood tick. Make your own remedy for an If bites are keybre, consult a even tan - 1-2 cup olive oil, 1-2 doctor, cup vinegar. Stir in one table-spoon iodine. Blend into your skin. Don't spoon iodine. Blend into your skin Don't forget your First Aid Kit you taken time out to write that evenly before exposing yourself when you go traveling.

cant' wear a life-preserver or stay

POISONOUS PLANTS and

Necchi Wins Award



On behalf of the New York Fair of Italian Manufacturers, Mrs. Betty Impellitteri, wife of the Mayor of New York City, presents the first annual award of merit and ability of the Milton Heimlich. achievement to Milton Heimlich, treasurer of the Necchi Sewing Ma-chine Sales Corporation. The award was given to Necchi for doing "the most to popularize the precision, skill, and craftsmanship of Italian made products with the American

> PATTERN OF THE



me, address, style number and size
AUDREY LANE EUREAU Box 369
adison Square Station, New York 10
Y. The new Spring-Summer Fashion
ok shows 125 other styles, 25c extra



. from the

poison ivy, poison oak, and poison sumac. The leaves are Look inside the luggage. The thing should be well sewed, well oval - shaped and grow in fastened If there are hangers, they groups of three. Mature plants coould come in and out easily and

By Lou Swarz

NEW YORK (GLOBAL) -Have Buy your luggage wisely. If you weekend hostess, so that she, too, are buying luggage look ahead- will think of you as a charming there's no need to buy every-thing at once — luggage comes according to the feeling you wish in "open stock" too. Buy with the be very short, or it may be long. tdea of matching or coordinating to express However, whether long vour pieces.

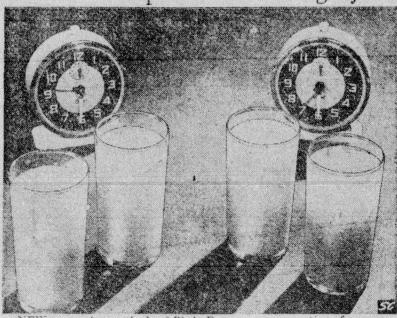
Look on the outside of luggage for good workmanship. The covering material should be sturdy over a substantial frame. The stitching should be firm, double stitching is best. The hardware for express However, whether long or short, be sure it is written in the and let it be informal. We'll to give you a hint as to one of the accepted forms:

4365 South Fifth Street washville. South Debote.

Nashville, South Dakota July 17, 1952 should be well - shaped and easy to open and close. Look for me- My dear Rose,

tal stubs to protect the bottom. It was grand of you to have inthe case. Bumper edges are vited me to spend the weekend good protection too and are found with you, and I surely want to thank you for a delightful time.

New And Secret Process Developed To Halt Separation In Orange Juice



NEW processing methods of Birds Eve prevent separation of orange juice and resultant loss of vitamin content. At left, two glasses of quick-frozen orange juice concentrate were reconstituted at 9:30 p.m. and placed in refrigerator overnight. At 7:30 o'clock the next morning, the glass of Birds Eye juice (second from right) showed no change but the glass of other juice (extreme right) had separated into a layer of solid material at the bottom and a watery layer on top.

been developed by which quick-frozen orange juice concentrate can be made ready for drinking and then kept in the home refrigerator for as long as 72 hours without separation - and loss of vitamin content and flavor.

This is the most important development in orange juice since the introduction of quick-frozen concentrate," declared James P. Delafield, of Birds Eye the developer and owner of the new and exclusive process. ..

Separation in orange juice is caused by "enzymic action," Until the new process was developed, this action continued even while the concentrated juice was in its frozen state. It was accelerated by | and flavor."

A new and secret process has | the higher temperatures so often encountered in household refrig-

> "We have been able to eliminate enzymic action," explained Mr. Delafield, "This means our reconstituted juice not only won't separate but, in addition, it will taste better, look better, and even feel better on the tongue.

"Unlike all other forms of orange juice now on the market, ours will not take on a watery appearance after it has remained for a few hours in a homemaker's refrigerator. In fact, it can be kept in a refrigerator for as long as 72 hours without separation - and without loss of vitamin content



Stimulating jewelers' and consumers' interest in good design, the Jewelry Academy will place replicas of its award medal (inset) on watches, rings and other items selected as tops in design by its membership. Typical of best taste in jewel-wearing, they say, is striking rhinestone and simulated emerald. ensemble being shown to advantage by the beautiful model.

NEW YORK-Miss and Mrs. America, conceded to be the world's best-dressed women, will soon also be the bestjewelled if plans being developed by the Jewelry Academy work out.

Indian Maharanee, swathed in ropes of pearls, to be well-jew-elled," Sidney M. Brownstein, pres-ident of the non-profit organization of jewelry retailers, explained. "But every well-turned-out woman should have a balanced jewelry wardrobe. The proper jewelry accessories - necklaces, rings, watches, pins and clips - can add character and chic to a costume as

nothing else can." To help American women make certain their jewelry wardrobe represents the best in taste without requiring a mortgage on the family homestead, the Jewelry Academy is launching an annual selection of jewelry items that a vote of its members has considered outstanding, Brownstein revealed Each watch, pin, ring or bracelet chosen for its design and quality excellence will bear a replica of the Jewelry Academy medsl—assurance to parchasers that their choice has been approved by the

"It isn't necessary to be an | country's outstanding experts. "Through this Jewelry Academy stamp of approval on outstanding pieces we hope to guide the buying public's taste toward the distinctive and unusual, and away from the trite and mediocre," Brown-stein explained. "Thus, by consult-ing with the Jewelry Academy member in her community, the style-conscious woman can, over a period of time, build a balanced jewelry and accessory wardrobe that she can wear with distinction

and confidence."
A minimum basic jewelry wardrobe, he suggested, should include a single and double-strand pearl necklace, both sport and dress watches, at least three scatter pins in vari-colored precious or non-



UNIVERSAL BEAUTIES . . . Taking a dip in the Pucific ocean at Long Beach, Calif., are some girls who competed in "Miss Universe" beauty contest. From left to right, they are: Miss Turkey, Miss France, Miss Norway, Miss Ladiane, Miss Demmark and Miss Great Britain,

GARDEN TIME ROBERT SCHMIDT N.C. STATE COLLEGE

WHILE WE ARE BETWEEN ach, celery, onions, lettuce, beets. our garden soils. Much needed or- as beans, cucumbers, corn, watergante matter may be added thru melons, sweet potatoes, Irish potathe use of stable manures or sum- toes, and tomatoes are quite tolmer and fall green crops to be erant of a very acid soil - in turned under. Field peas, soy fact it is desirable for watermebeans, or crotalaria may be sown lons. It is also desirable to grow in July and turned under in the trish potatoes on quite acid soils late fall, or crimson clover may to prevent the development of be sown in August or September potato scab, a serious disease that to be turned under next spring, is made worse by liming the soil For eastern and central North Cacolina I like crimson clover. These of the N. C Department of materials will make heavy soils easier to work and will give sandy soils a better water - holding capacity, and along with that, there is the added fertility.

The average gardener probably understands little about soil acidity and thhe proper use of lime. That is because he usually does not know the needs of the individual crops Also, he does not know how acid his soil is. He usually adds lime because someone suggests that his crops will grow better if he uses it. It is foolish to add lime to soil if you do not know that it needs lime or that the crops to be grown require more lime.

ITY. Most vegetable crops will every third pound of tobacco pro-thrive in slightly acid toH 6 to duced on U. S. farms was grown 6.7) soils but there are a number for a foreign market. of them that will not thrive at all in very acid (pH 4.5 to 5.0) soils. These are asparagus, spin-

The soil testing laboratory Agriculture, Raleigh, N. C., will test your soil free of charge and tell you how much lime to use. Take samples by slicing the soil with a spade or trowel to a depth of four or trowel to a depth of four to six inches which will give

you soil from the top as well

as lower down. Thoroughly

mly and send about one pint

to the laboratory, Most coun-

ty farm agents also have

equipment for making simple soil tests. In 1951, agricultural exports ac counted for 14 per cent of the eash farm income in this coun-LIME REDUCES SOIL ACID- every third bushel of wheat, and

> -BFC Let's Lick V. D.

I enjoyed the sight-seeing trip, letter to thank you . . ." becauses the games, and above all, the that is obvious. Of course, there visit to your beautiful Town Hall, are many other ways the letter I am sure that anyone fortun-might have started such as, ate enough to have received an "Please know that I am most invitation from you must feel as grateful to you for a delightful I do, that you are a most charm-weekend. ." or "There's nothing I'd enjoy a letter from you any week-end spent in the household

Mary Dane ter. It starts just like a conver- far in your work, profession, sation -- never, "I'm writing this or at home.

more refreshing than a pleasan

of a lovely hostess like you. Take a little time out often to say please and thank you. Note the beginning of the let- Such a habit will carry you

One Way To Beat A Heat Wave



Shirleemae Wirth and Diane Bergan enjoy the cooling waters of the 35 foot, man-made Olson Waterfalls, Chicago. Like many of the 1,800 Olson Rug company employees, the two girls spend part of their lunch hour as pictured combating the summer heat.

Watts New

Momain's ting

It's "Blueberry Time." With the fresh, frozen blueberries available, however ,it's always "Blueberry CROPS, in a sense, we should muskmelons, cauliflower, broccoli, be thinking of ways to improve parsnips, and salsify Crops such fresh or the frozen berries, these sweet berries with that delicate flavor are always popular.

"As is" is an always popular way to serve this freuit.

Here are some suggestions for further use of blueberries: BLUEBERRY FLOATING IS-LAND: Place alternate layers of soft-cooked custard and fresh ripe blueberries in sherbet glasses. 'hill and top with swirls of me-

ingue or whipped cream.
BLUEBERRY ROLY - POLY: foll out shortcake dough, brush with butter or other table fat, and cover with sweetened blue beries - 1-3 cup sugar to 1 cup perries. Roll like a jelly roll, and ake about 40 minutes at 400 de-

BLUEBERRY CAKE: Use a reripe for one - egg cake or a pre-pared cake mix. Flavor with 1 teaspoon grated femon rine. State too long to strong fight, its lose weight and wither. Brown berries to half the batter. Put the batter in a cake pan first, and barries white ones. the batter containing the berries on top. (Bake according to the re-

ents to serve 4 to 6 people: 1 There are many different kinds of quart fresh or frozen unsweetened okra. Some are two inches long omeberries; 1-3 cup water; 1 ta- while others are four. Some are blespoon lemon juice; I cup su- green, others are whitish green. ear; I teaspoon nutmeg; I cup Some are smooth, others are afted all-purpose flour; i table- grooved. All should have fresh pods spoon baking powder; 1 tablespoon that snap easily,

sugar; 1-4 teaspoon salt; 1-2 eur

To make: Combine first 5 ingredients in a heavy shallow saucepan or skillet. Cook 5 minutes. Sift flour, baking powder, tablespoon of sugar and salt. Add milk and stir until mixture is very thick. Drop batter by spoonfuls on boiling berry mixture. Cover closely and cook over a low heat 10 minutes. Do not remove cover during cooking period. Serve warm with cream.

To use canned blueberries, reduce sugar in this recipe one half and use I cup of juice with the blueberries.



TO PICK OUT quality celery, seless stalks of medium length and thick stems free from damage. The exterior should be smooth with fresh looking leaves. Limp or stringy stalks with dry brown tops should be avoided.

Good cauliflower has a creamy white color. It's clean, feels heavy and is firm. Outer leaves should be fresh and green. Avoid those with dark spots or yellowed leaves as this indicates age.

Fresh, fine cabbage has no discolored veins, and is well trimmed. Lift it to test for heaviness. It

should feel heavier than it looks, Cracked or water-soaked carrots will not give you the most for your money: neither will those which have green on top of the carrot. The color should be a bright, fresh orange, and the skin smooth, firm and clean,

RECIPE OF THE WEEK Toasted Oat Cookies (Makes 3 dozen) 1/2 cup shortening

% cup granulated sugar % cup brown sugar, firmly

2 eggs, unbeaten 1/2 teaspoon salt I teaspoon vanilla

I cup sifted flour 1/2 teaspoon soda 1 cup shredded coconut, toasted

I cup rolled oats, toasted Combine shortening, sugars, eggs, salt and vanilla and beat thoroughly. Sift flour and soda together; add to first mixture with ecconut and oats; blend together thoroughly. Drop level tablespoonfuls on greased baking sheets. Bake in a moderate

If fresh mushrooms are exposed easpoon grated lemon rind. Add too long to strong light, they will Green onlons at their best are

cipe for the cake.) Serve with tender and crisp with fresh green tops. Avoid those with damaged BLUEBERRY SLUMP: Ingredi. tops or nicks as these indicate age.



STUFFED ONIONS ... flavor, aroma, nutrition, economy in one dish! Flavor-sweet Bermuda onions, ELITE ONIONS

baked to juicy perfection with lus-cious corn chip stuffing! It's a bud-get wise dish that combines all the elements that spell mealtime enjoyment. Here is a trio of onion dishes

each using corn chips to accent the flavor of the other ingredients with the unmatched goodness of toasted "FRITOS" ONIONS

6 large onions % cup crushed "Fritos" corn chips (measured after crush-

ing)
1 tsp. chopped parsley
2 tsp. melted butter or margarine 1/2 cup hot water 1/2 cup ground (left-over) meat

Directions:
Peel onions, slice off tops, and remove centers. Boil gently for 10 minutes, drain. Mix corn chips, ground meat, and seasonings. Fill onions with mixture, place in baking dish with hot water and butter.

Boil whole onions until tender.

Boll whole onions until tender.

Bornard whole onions until tender.

Bornard whole onions until tender.

Cover with white sauce. Top with

chips and brown.

Serves 6

1 cup lightly crushed "Fritos" corn chips (measured after crushing) 2 Bermuda onions, sliced I can condensed cream of mushroom soup 14 tsp. salt

Directions: Place one-half of corn chips in a casserole. Lay sliced onions on corn chips and sprinkle with salt. Add undiluted cream of mushroom soup. Top with remaining corn chips, Bake at 350 degrees for 30 minutes.

ONION CASSEROLE 6 onions (medium) % cup white sauce

1/2 cup "Fritos" corn chips White Sauce 11/2 thsp. butter or margarine 11/2 thsp. flour

½ tsp. salt % cup milk done sprinkle with crushed corn corn chips. Bake at 350 degrees 20 minutes.

FASHION-OF-WEEK



WHIRL IN THE BEST CIRCLES in this crisp waffle-pique cotton halter dress. The whirling full skirt is quilted to make a pretty spin, and the prints are gay and garden fresh. Sold in homes by representatives of Fashion Frocks, Cincinnati. Build A Finer Carolina

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