

BERN HOME LAUNDERING—COTTONS AND LINS

White cottons and lins will come out whiter and last two or three times longer if you follow these

Put Rinso into tub. Add lukewarm water and stir a few seconds. You will be delighted with the lively suds. After using once or twice you can easily estimate how much Rinso is needed (it's really very little) for each lasting suds in hard water.

White clothes should be soaked an hour or two or overnight. Even if you use white clothes as little as once in Rinso suds, the whites will be amazing. If there are any soiled spots, sprinkle a little Rinso on them, roll the garment and let it well under water.

Use water for white cottons and lins should be as hot as is available, preferably around 140 degrees. Loads of clothes may often be washed without changing the water. When the suds die, the cleansing power of the soap is lost. Either add more Rinso—or the suds have become very dirty, a fresh solution.

Washing machine or tub, Rinso lukewarm water washes colored clothes and lins so they keep bright. To avoid fading and streaking, never use hot water, harsh bar soap or powdered soaps. Never wash colored clothes longer than 20 minutes, and then only provided they are color-fast.

Put Rinso into tub and add lukewarm water. Sprinkle dry Rinso on soiled spots, roll garments and push well under water.

Wash in lukewarm Rinso suds. Rinse in lukewarm to cool waters. Rinso has introduced millions to wonderful greaseless dishwashing! No unpleasant greasy feel to the water—no film of grease left on the dishes. Economical—a little goes so far.

Lighter cakes, flakier pastry, crisper fried foods. No shortening, too. Get Spry today. It's whiter, smoother, purer. Mixes as fast, fries without smoke, makes baked and fried foods doubly delicious. Tested and approved by Good Housekeeping Institute. Get the big 3-lb. can.

The new, purer ALL-vegetable shortening—TRIPLE-CREAMED! Short Cut to Big Savings!

See the Cooking School Movie! The most amazing thing! It shows you how to cut down on runs just by the way you wash stockings!

You'll hurry to Lux your pet frocks, too, after you've seen how easy it is. They'll look fresh and lovely as new—Lux is especially made to protect colors and fabrics. Pennies for Lux save dollars in clothes.

Safe in water... safe in—LUX

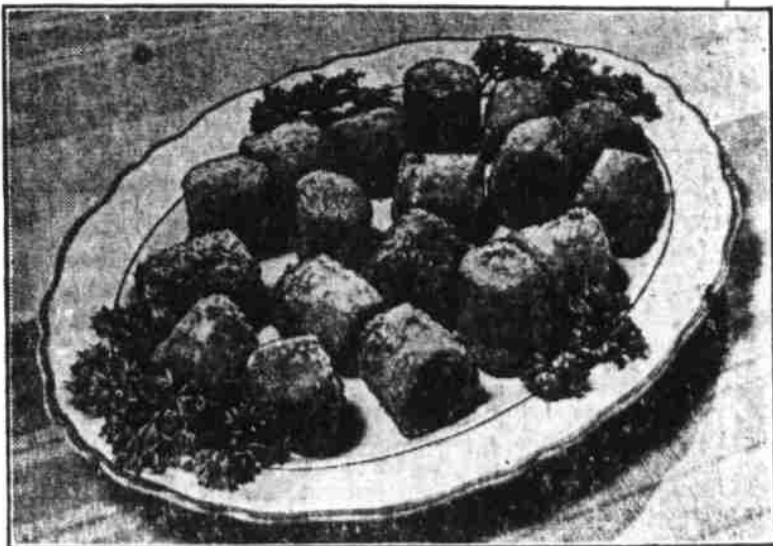


PILLSBURY'S BEST PLAYS A LEAD in the Motion Picture Cooking School...

...and "The Bride Wakes Up" to the fact that for extra-good baking you need extra-good flour. And she learns that if you want perfect baking results, every time, it's wise to use Pillsbury's Best! This famous flour is made from a blend of many choice wheats, scientifically "balanced" for all kinds of baking... and its quality is always the same. Follow the lead of countless experienced cooks—use Pillsbury's Best regularly!

PILLSBURY'S BEST the "balanced" flour

HERE'S NEWEST TASTE SENSATION!



Cooked bananas are the "golden opportunity" for housewives and Banana Scallops, pictured above, are the newest members of the cooked banana family!

FOR a brand new flavor and extra-added favor with all the family, try cooked bananas! You know how good bananas taste, how good they are for you. You've tried them in dozens of ways. Now see what a mere kitchen range can do to bring out that hidden, exotic flavor!

To Bake Bananas: Peel bananas. Use whole, or cut into halves or quarters. Arrange in shallow baking dish. Brush with melted butter and sprinkle with salt. Bake in a moderate oven (375°F.) until tender. Allow 12 to 18 minutes for whole bananas or crosswise halves. Allow 8 to 12 minutes for quarters or lengthwise halves. Serve hot.

To Broil Bananas: Peel, use whole or cut in halves or quarters. Place on broiler rack or in pan. Brush with melted butter, sprinkle with salt. Broil until tender—6 to 10 minutes for whole bananas or crosswise halves; 3 to 5 minutes for quarters or lengthwise halves.

To Fry Bananas: Peel, cut into

quarters or lengthwise halves. Heat 1 or 2 tablespoons butter in frying pan. Fry, turning bananas, until brown and tender. Salt and serve very hot.

And now for that brand new cooking sensation, Banana Scallops! Serve them with your meat or main course, serve them with pride to the tune of compliments.

Banana Scallops

Melted fat or oil 1/4 cup fine corn flake crumbs, bread or cracker crumbs, or corn meal

1 egg 1/2 teaspoon salt 6 firm bananas

For shallow frying, have 1 inch of melted fat or oil in frying pan. For deep-fat frying, have deep kettle 1/2 to 3/4 full of melted fat or oil. Heat fat to 375°F. (or until a 1-inch cube of bread will brown in 40 seconds). Beat egg and add salt. Slice peeled bananas crosswise into 1-inch thick pieces. Dip into egg and roll in crumbs or corn meal. Shallow fry or deep-fat fry in the hot fat 1 1/2 to 2 minutes or until brown and tender. Drain on unglazed paper. Serve very hot. Six servings.

BANANA BUTTERSCOTCH LOAF

Recipe fills 11x6x2-inch loaf pan or 9-inch deep, round pan, serves 10. Temperature—350° F. Time—about 1 hour for loaf, about 35 minutes for layer.

1 1/2 cups Pillsbury's ShoShen Cake Flour.

1 1/2 teaspoons baking powder. 5 eggs, separated. 1 1/2 cups sugar. 2 tablespoons cold water. 1 teaspoon grated lemon rind. 1 tablespoon lemon juice. One-third cup melted butter. 3 not-too-ripe bananas. 3 tablespoons butter. 1/2 cup brown sugar.

Sift flour and baking powder together. Beat egg whites to a stiff froth; and add sugar gradually, beating constantly until mixture is thick and smooth. Beat egg yolks until thick and lemon-colored; cut and fold lightly into egg whites. Add water, lemon rind and juice; mix lightly. Fold in flour mixture as for sponge cake. Fold in butter, cooled until slightly thickened. Peel bananas; cut in half lengthwise. Melt 3 tablespoons butter; add brown sugar; stir and beat until sugar is dissolved. Pour into baking pan. Arrange bananas, cut side down, over syrup. Pour in cake batter to fill pan two-thirds full. Bake in slow oven until cake is done. Loosen cake carefully; invert on serving plate. Garnish with Banana-Cream and a few nutmeats. Serve warm.

SOUTHERN FRIED CHICKEN

2 1/2-3 1/2 pound frying chicken, cut in pieces for serving.

1/2 cup Spry. 1/4 cup water. 1 1/2 tablespoons Pillsbury's Best Flour.

1/2 teaspoon salt. 1/8 teaspoon pepper. 1/2 teaspoon paprika. 1 cup boiling water. 2 tablespoons cream.

Roll pieces of chicken in seasoned flour. Fry chicken in hot Spry in skillet. Brown well on both sides,

then reduce heat slightly, add water, cover, and cook for 15 minutes on each side, or until chicken is tender. Pour off from pan all but 2 tablespoons of fat. Add flour, blend, and stir until richly browned. Add salt, pepper, paprika, and boiling water. Cook until smooth and thickened, stirring constantly. Add cream and blend. Pour around chicken—serve 4.

PIE CRUST

2 1/2 cups sifted Pillsbury's Best Flour.

1 teaspoon salt. 3/4 cup Spry. 5 tablespoons cold water (about.)

Sift flour and salt together. Add 3/4 of Spry to flour. Cut in with pastry blender or two knives until mixture looks like meal. Add remaining Spry and continue cutting until particles are size of a navy bean. Sprinkle water, 1 tablespoon at a time, over mixture. With a fork, work lightly together until all particles are moistened and in small lumps. Add just enough water to moisten. Press dampened particles together into a ball. Do not handle dough any more than necessary. Makes 1 two-crust 9-inch pie.

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Lipton grows tea... Lipton knows tea. From the lofty heights of the famous Lipton gardens comes the quality that means added flavor, true economy to you. At all grocers.



LIPTON'S TEA Yellow Label, Orange Pekoe, also Green Japan

Free Movie Read all about it in the THE MOUNTAINEER Plan to see "THE BRIDE WAKES UP"

Read the ads—It pays

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Advertisement for Frigidaire refrigerator. Text: Gives Greater Value... and Proves it! SPECIAL! NEW "SUPER-DUTY" FRIGIDAIRE WITH THE METER-MISER. Price: ONLY \$165.00. EASY TERMS.

Save Money... Save Regret! Before Buying any Refrigerator, See Frigidaire's PROOF OF ALL 5 BASIC SERVICES for Super-Duty in Your Kitchen

Proof 1. Greater Ice-Ability

Makes more ice, faster... instantly releases all ice trays and cubes... yields 20% more ice by ending meltage waste!

Proof 2. Greater Storage-Ability

Ends crowding. Maximum shelf space up in front. Storage space for every need!

Proof 3. Greater Protect-Ability

Keeps food safer, fresher, longer, even in hottest weather! Safety-Zone Temperatures proved by Food-Safety Indicator.

Proof 4. Greater Depend-Ability

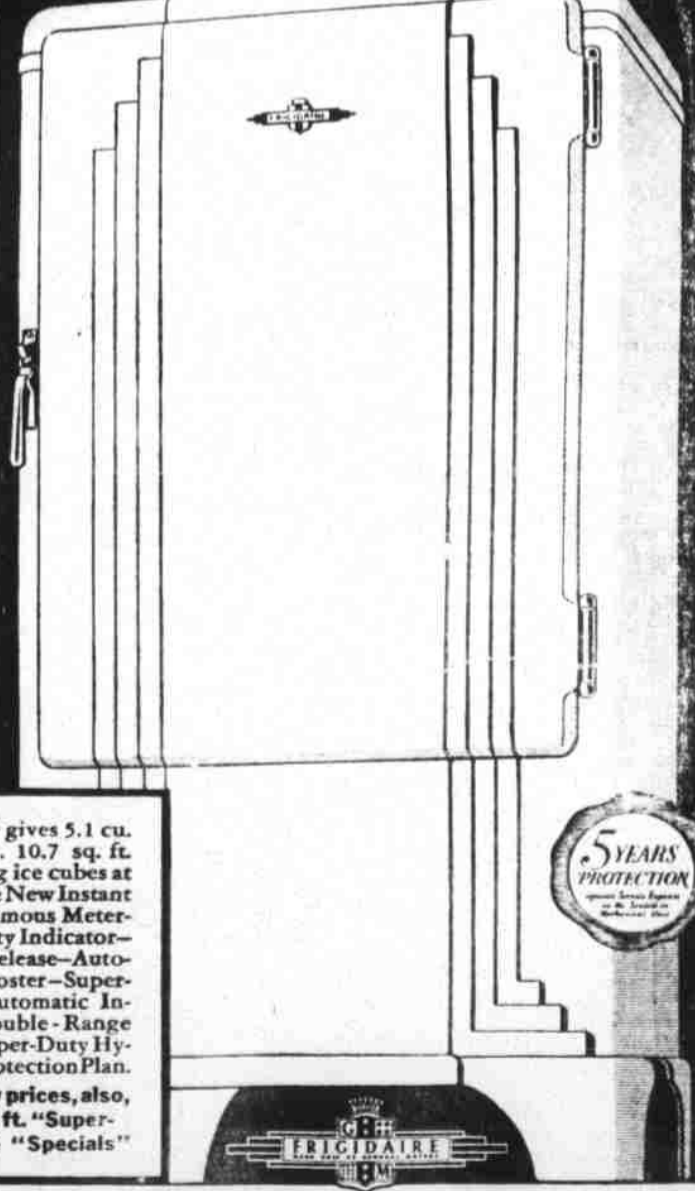
5-Year Protection Plan on the sealed-in mechanism. Built and backed by General Motors!

Proof 5. Greater Save-Ability

Only Frigidaire has the Meter-Miser CUTS CURRENT COST TO THE BONE... and proves it with an electric meter test! Simplest refrigerating mechanism ever built—only 3 moving parts, including the motor!

Advertisement for Instant Cube-Release in every ice tray. Text: New! INSTANT CUBE-RELEASE IN EVERY ICE TRAY! Only Frigidaire has it! Instantly releases ice-cubes. Yields 20% more ice by ending meltage waste. Every ice tray in every "Super-Duty" Frigidaire is a fast-freezing ALL-METAL QUICKCUBE TRAY with INSTANT CUBE-RELEASE. Come in. See its quick, easy action.

Model illustrated gives 5.1 cu. ft. storage space, 10.7 sq. ft. shelf space. 48 big ice cubes at a freezing. Has the New Instant Cube Release—Famous Meter-Miser—Food-Safety Indicator—Automatic Tray Release—Automatic Reset Defroster—Super-Duty Freezer—Automatic Interior Light—Double-Range Cold Control—Super-Duty Hydrator—5-Year Protection Plan. Sensationally low prices, also, on 6 and 7 cu. ft. "Super-Duty" Frigidaire "Specials"



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