DEAR SALLY

man who has just about made up his mind to begin looking him goodbye. for a "plain Jane" with a few brains and some common sense. It seems every beautiful girl I run across is so much infatuated with her own good looks on this? J. L. and spends so much time with her makeup that she has neglected altogether developing any intelligence. In other words, I am about fed up with all the brainless beauties, and ready to settle for a girl who, although short on looks, is long on good sense. How do I go about finding her? MARVIN.

DEAR MARVIN: By looking in the same places where you've been running across the beauties . . . and "Plain Jane" is always easy to find, too . . . she's usually in the majority. On the other hand, I think your judgement is little warped. There DO happen to be many gorgeous girls who also have high IO's -- and conversely, many girls lacking in beauty can also be lacking in the brain department,

DEAR SALLY: Just what is wrong with a cold fish who treats a girl he dates regularly like a sister? I know I am considered more than passably attractive, but this fellow hasn't even made the slightest move to kiss me even after a dozen dates! I'm sure he likes me a lot and I know I like him -- but this lack of any romantic emotions on his part bothers me to no end. I need advice . . . badly! UNTOUCHED. DEAR UNTOUCED: It isn't

you who needs advice . . . it's your cold fish! There definitely is something wrong with a fellow who doesn't at least attempt to kiss an attractive girl . . . much, MUCH earlier than

DEAR SALLY: I'm a young his twelfth date with her. I think maybe you should tell

> DEAR SALLY: I'm a young woman considering investing in a wig. Have you any comments

DEAR J. L.: Wigs are a very popular beauty aid these days, and certainly help a girl to look her very best on special occasions. A wig is a boon when you are unable to wash your hair for some reason just before a big date . . . also, if you have very fine hair whose styling suffers in damp weather . . . or if you have a problem with thinning hair.

DEAR SALLY: I'm a girl of 18, work as a clerk in the cosmetics department of a super drugstore, and like it very much -- except for one very annoying thing. The manager of one of the other departments, an old married man of at least 40, continually bothers me by reeling off risque stories. I don't know how he got the idea that I like to listen to such trash -- because I don't. I have wonderful parents who taught me high principles, and I've always tried to live up to these principles. What I would appreciate your telling me is a good, stiff answer I might give this disgusting man the next time he sidles up to my counter with that leer on his face and the inevitable question, 'Have you heard the one about, etc?" CORNERED.

DEAR CORNERED: Tellhim, "No, but maybe my father has. I'll have him drop in and you can check with him." This should muzzle him -- but if it doesn't take the matter up with the manager of the store.

THE VETERANS' CORNER

information on the new pension law and a card to fill structural soundness of the out and return to the Veterans Administration, Must I fill out this card and return it to the VA? Must I elect to accept

the new law pension? A -- You are not required to complete the card and return it to the VA or to accept the new law pension. However, it could be to your advantage to fill out the card, being certain to report all of your income, and return it to the VA. The information you submit will be examined very carefully. If you elect to accept a pension under the new law, but the VA determines that it will not be to your advantage, not be changed to the new law. However, once you cash a pension check payable under the new law, you cannot thereafter change your election and revert back to the old law.

Q -- I was recently discharged from the Army and have applied for a certificate of eligibili', from the Veteran Administration for a G. I. home loan. The home I'm interested in is still under construction and has been inspected periodically by the VA. Will the VA appraisal

Q -- Recently I received or guaranty of my loan constitute a guaranty as to the

> A -- Neither the VA appraisal on the home nor the guaranty of your loan will constitute a guaranty that the house is properly constructed in all respects or that you will be satisfied with the home in every way. The purpose of the VA inspection is to determine only that the house is built in arcordance with the plans and specifications. By law, VA may only guarantee your loan, not your home. Thus, it would be wise for you to check with people you can trust who know the home building business, if you have any questions about the house itself. VA representatives will be happy to answer any questions concerning the G. I. home loan program.

Drivers under 25 years of age account for only one-fifth of America's drivers, but were involved in one-third of all fatal highway crashes in 1968, according to an annual report for The Travelers Insurance Companies.

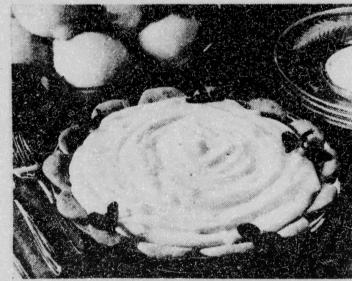
Drive Safely





ROSALIE

Serve a dessert with the light flavor lift of lemon. Lemon Crunch Pie will delight family and guests with its crispy sugar cookie crust and delicately flavored filling. Velvetized evaporated milk adds kitchen convenience, so important these busy days. Keep it handy and use it often.



LEMON CRUNCH PIE

(Makes 9-inch pie) 1 roll (1 pound 2 ounces) refrigerator sugar cookles

1 package (31/4 ounces) lemon pudding and pie filling mix

2/3 cup undiluted Carnation **Evaporated Milk**

1 tablespoon lemon juice 1 teaspoon grated orange 1/3 cup crushed sour lemon

Slice 13 1/16-inch thick slices from cookie dough. Place slices in bottom of well buttered 9-inch-pie plate. Slice 14 is-inch thick slices from cookie dough. Arrange slices along sides of pie plate. Bake shell in moderate oven (375°F.) 10-15 minutes or until shell is lightly browned. Shell will be puffy. While crust is cooling, prepare filling. Prepare pudding mix according to package directions for lemon meringue pie. Place in refrigerator until cool, stirring often. Chill Carnation Evaporated Milk in refrigerator tray until soft ice crystals form around edges of tray (10-15 minutes). Whip until stiff (1 minute). Add lemon juice. Whip until very stiff (1 minute longer). Add orange rind to pudding. Whip pudding until fluffy. Fold whipped Carnation and crushed lemon drops into pudding. Pour into pie shell, Chill until set (about 3 hours). Garnish with mint sprigs.

"Super-Right" Heavy Beef STOCK YOUR **Boneless Round** TOP OR BOTTOM OR SHOULDER • Lb. SUPER RIGHT QUALITY HEAVY CORN-FED BEEF **GROUND ROUND OR** CHOPPED SIRLOIN

Boneless Round TOP OR BOTTOM 'SUPER-RIGHT" HEAVY CORN-FED BEEF

45 to 60 CUT INTO SIRLOIN, T-BONE OR CLUB STEAKS

Ann Page Fine Foods!

BAKED BEANS

31-Oz. 29c ANN PAGE SALAD MUSTARD

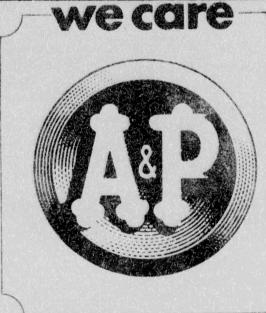
ANN PAGE BLACK PEPPER

ANN PAGE RICH-RED

TOMATO KETCHUP

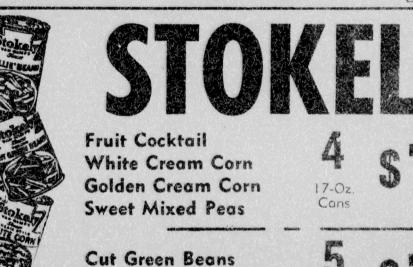


Bots. 20-Oz.



All Meat Franks 12.02 45c CAP'N JOHN'S FROZEN-PAN READY

Breaded Fish Portions HADDOCK OR



Shellie Beans Tiny Whole Beets

White Potatoes Sauerkraut Stock Up:

Cut Green Beans Shellie Beans Fordhook Limas

10c

20-0z

esh Fruits & Vegetables

MARVEL ALL FLAVORS

Gal. Carton

JANE PARKER ENRICHED WHITE

CHOCOLATE OR VANILLA

Crushed

Pineapple

CHEESE PUFFS PEACH PIES

17-0z. 45c ANGEL FOOD POUND CAKE 15-Oz \$1.00 30c

STUFFING MIX JANE PARKER BROWN 'N SERVE

PINK LIQUID

Ahov

BOUNTY PAPER Towels

1-Lb. 59c

2 24-0z 89c

DAILY FISH, LIVER OR MEAT

Potato Flakes

Dill Pickles

MR SPUD INSTANT . WITH LEMON AND SUGAR