

### Church Rites To Be Held Tonight

The First Christian church will this evening hold the wedding of Miss Kay Sharpnack, daughter of Mr. and Mrs. Zina Sharpnack, and Mr. Joseph Craycroft, son of Mr. W. G. Craycroft of Ingleswood, which will be solemnized tonight at 8 o'clock.

Mr. John Schmidt, jr., will sing "Because" and Mrs. George Cherington will sing "I Love You Truly" preceding the wedding.

The bride, who will be given in marriage by her father, will wear a white satin gown with light bodice and leg-of-mutton sleeves. Her full length tulle veil will be caught in a halo of orange blossoms. She will carry a bouquet of white roses and bouvardia.

The bridesmaids, Mrs. Leo Olson, sister of the bride, Mrs. Herman Verdieck, Mrs. Dean Jewell and Miss Gladys Ross, will wear identical frocks of taffeta designed with V necklines, shirring on the tight fitting bodice and full skirts.

A reception in the church parlors will follow the ceremony with members of the bridal party receiving the guests. The serving table will be centered with the wedding cake on a mirror encircled with pink gladiolus flanked by white tapers in crystal holders.

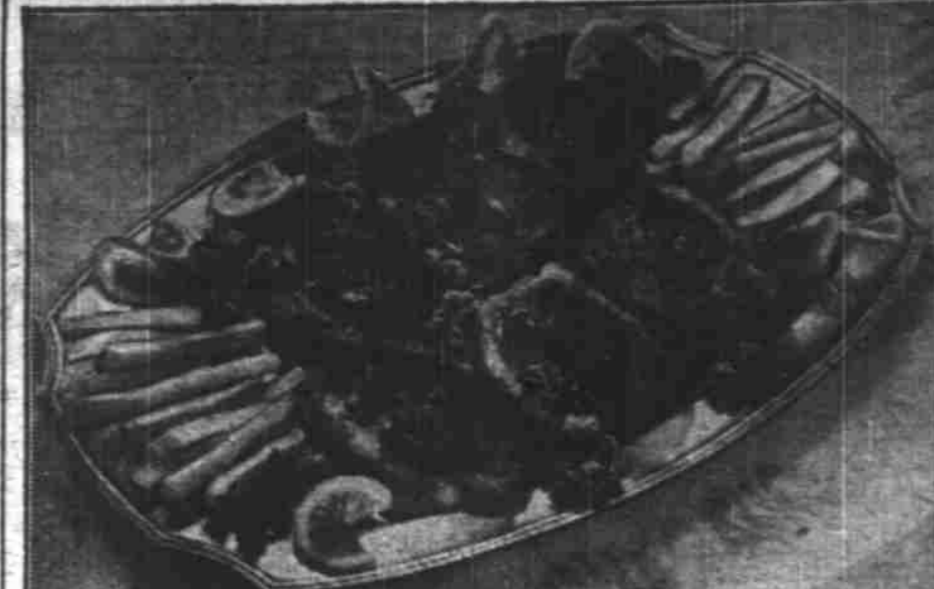
Mrs. P. D. Van Ausdell will cut the bride's cake and Mrs. Earl Strausbaugh will cut the groom's cake. Mrs. Jack Swanson will pour and serving will be Miss Betty Ann Swanson, Miss Rachel Tripp, Miss Lois Hyames, Miss Lois Rulifson, Miss Mary Ross, Miss Helen Gilkey, Miss Noia Lee and Miss Jeanne Seacat.

Mr. and Mrs. Robert Herrall were weekend guests in Seattle.

## Women's Page

MAXINE BUREN Editor

## SOCIETY MUSIC The HOME



### Lemons Are In Many Recipes

The average person in this country eats, drinks or washes hair with 20.7 lemons each year, which doesn't seem like a very high average.

It appears from reading the stories about these delightful little yellow balls of goodness, that just about every vitamin in the alphabet can be found in them. There's even a new one, vitamin P or "citric" (all-reen) which has been recently discovered and which is found only in lemons.

But even if lemons are healthful, and even if they are good for those with gout, arthritis, infections or poor teeth, they are still delightful to eat.

So let's add these recipes to our already large list of good things made from lemons.

**LEMON GINGER FLIP**  
1 California lemon, extract juice  
1/2 California orange, extract juice  
Sugar to taste  
Crushed ice to fill 1/2 glass  
Combine and fill glass with ginger ale. Add a bit of shredded lemon peel.

**LEMON EGGNOG**  
1 egg white, beaten stiff with 1 tablespoon sugar  
1 egg yolk, beaten well with 2 tablespoons lemon juice and 1 tablespoon sugar  
Milk  
Fold 1/2 of the egg white with sugar in yolk mixture. Pour into a tall glass and fill with milk, almost to top. Stir well. Top with remainder of egg white.

**LEMON WITH HOT OR COLD TEA**  
Correct tea service, hot or cold, includes lemon garnishes. Juicy quarters should be included as well as decorative slices. Insert cloves, if liked. For iced tea, an end of the lemon, allowed to fill over edge of glass, is admirable. Grated lemon peel (1 teaspoon for each 4 to 6 cups) gives either hot or iced tea a delicate flavor and aroma. Place grated peel in teapot with tea. Add boiling water.

**Rice and Sausage In Main Dish**  
Small sausages, combined with rice make a main dish that will surprise diners with its delicacy.

**SURPRISE RICE**  
3 cups boiled rice  
1 sweet pepper  
1 small onion  
1 pound tiny sausages  
1 cup milk  
Butter or margarine  
Remove the seeds from the pepper, chop and parboil. Add pepper and onion, chopped fine, to the rice. Mix thoroughly, and put a layer in a buttered baking dish. Add a layer of the sausages which have been partially cooked, and cover with rice. Pour milk over it all and dot with butter. Cover and bake at 350 degrees for one-half hour. Remove the cover and bake for another half-hour. Yield: 8 servings, 1 cup.

**Carrots Appear in Peach Conserve**  
A novel combination of fruits and vegetables make an attractive appearing and excellent flavored conserve.

**CARROT, APPLE AND PEACH CONSERVE**  
1 cup diced carrots  
1 cup sliced peaches  
1 cup diced tart apples  
Juice of 1 lemon  
1 1/2 cups sugar  
Mix well all ingredients and cook until the mixture is clear. Pour into sterilized jars and seal.

**Chocolate Icing Is Smooth**  
Evaporated milk goes into this icing to give richness without much expense. Flavor's good and texture smooth.

**CHOCOLATE ICING**  
1 7-ounce bar semi-sweet chocolate  
1/4 cup evaporated milk  
1 cup confectioners sugar  
Melt chocolate with milk in top of double boiler. Sift in the confectioners sugar, stirring until cold and smoothly blended. Spread between layers and on top and sides of cake. Yield: Sufficient for 2 8-inch layers.

### Visitors Are Honored at Luncheon to Complement Mrs. Gill

Mrs. Arch Jerman and Mrs. James E. Young were hosts to a group of the younger set at a swimming party and picnic supper at the Jerman country place on Sunday. The affair was arranged in compliment to Mr. Edward Young, jr., Mr. J. D. Warner, jr., Mr. F. C. Laramore, jr., of Danville, Virginia, who are guests at the James Young home and Mr. Frank H. Spears, jr., who is here from New York City.

Swimming was enjoyed during the afternoon with supper being served on the lawn in the evening. Those honoring the visitors were Mrs. Curtis B. Cross, Mr. and Mrs. Frank Cross, Miss Patricia Livesley, Miss Betty Simmons, Miss Marylee Fry, Miss Patty Otten, Miss Sybil Spears, Miss Joan Halstead, Miss Mary Jane Brabec, Miss Norma Jean Gilbertson, Miss Ruth Jean Garnjobst, Miss Wilda Jerman, Mr. Bill Snell, Mr. William Phillips, jr., Mr. Al Curry, Mr. James Young, John Jerman and Roger Wagner.

Dr. and Mrs. Vernon A. Douglas have returned from a several days' sojourn at Lincoln beach.

### Summer Frocks Bought Now Are Easy on Budget



Top left, lower right, Wendy Barrie; center, Carol Lombard. Buying at the summer clearance sales is easy on the budget and useful to the wardrobe. Wendy Barrie is modeling two frocks in peasant styling; above, a silk jersey in cherry red with white dot. It has a gathered skirt with bib straps and separate blouse. The latter in white silk with red monogram. Below she models a one-piece chambray with blue bodice and blue and white striped skirt. Carol Lombard chooses a blue and white striped cotton with a bib and white batiste blouse, the sleeves and neckline trimmed with rose embroidery.

Mr. and Mrs. Robert Keck of Sacramento are visiting for two weeks at the home of Mr. and Mrs. K. Keck. Trips to the beach, up the Columbia river and into the mountains have been arranged for them.

The Catholic Daughters of America will hold an outdoor meeting Thursday at the home of Mrs. Anna Alley at 1433 South Liberty street. This will be a no-host, 6:30 dinner.

Mr. and Mrs. Claude Murphy, Mr. and Mrs. I. M. Doughton, Mr. and Mrs. C. W. Parker and Mr. and Mrs. S. Deltrick and their families enjoyed a picnic supper and swim at Olinger park last night.

Barbara Fritchie tent, Daughters of Union Veterans, with Mrs. Bartha Bergman, 8 p. m.  
Fidels class, First Baptist church, with Mrs. Frances Hoyt, 753 North Winter street, 1 p. m. Covered dish lunch.  
Macabee Williams tent live at 8 p. m. KP hall.  
Capital Business college students and former students, picnic at the Dallas park 6 p. m.  
Catholic Daughters, with Mrs. Anna Alley, 1433 South Liberty street, 6:30 no-host dinner.

Friday  
Florence Vail missionary society, Calvary Baptist church, with Mrs. H. S. Gile, 1:30 p. m. dessert luncheon.  
Woman's auxiliary to St. Paul's Episcopal church, with Mrs. U. G. Shipley at 771 North Cottage street, 2:30 p. m.  
Ann Judson circle, First Baptist church, with Mrs. Marvin Roth, 1590 Madison street, 6:30 p. m. Outdoor meeting.

Mr. and Mrs. David Wright, Mr. and Mrs. Paul Hauser, Mrs. Ethel Niles, Mr. George Jackson, Mr. and Mrs. C. A. Vibbert and Leola Clark Vibbert attended the Portland Shrine picnic at Seaside on Sunday. The Salem folk joined the Portland group and from there went by train to Seaside. Over 400 Shriners attended the picnic which was held at the Seaside hotel.

Mr. and Mrs. Thomas Roen left this morning for a month's visit with friends and relatives in Minnesota and Wisconsin. They are making the trip by auto and are planning to go by the southern route and return by the northern.

### Engagement Revealed Sunday

At the lovely garden party for which Mrs. W. J. Minkiewitz was hostess Sunday afternoon at the home of Mrs. E. E. Bergman, announcement was made of the betrothal and forthcoming marriage of Miss Peggy Minkiewitz, daughter of Mr. and Mrs. W. J. Minkiewitz, to Mr. Emery Hobbs, son of Mr. and Mrs. W. E. Hobbs.

The wedding will be an event of October 30 at St. Paul's Episcopal church. Mrs. Minkiewitz and her daughter received informally in the garden with Mrs. Bergman.

Miss Minkiewitz attended Salem schools and Oregon State college. Mr. Hobbs went to the University of Oregon and Eastern Oregon Normal school. He is now associated with Paulus Brothers Packing company.

Individual tables were arranged about the garden and were covered with pastel cloths and centered with baskets of flowers. The serving table was covered with a lace cloth and centered with a white bouquet of snapdragons and gladiolus with white figurines on either side. Guests were presented with nosegays with an arrow bearing the names of the couple.

Miss Mary Yeager and Mrs. Marvin Ritchie greeted the guests at the gate and assisting informally were Miss Vivian Wilson, Miss Dorothy McLeod and Miss Mary Evelyn Minkiewitz.

Guests were Miss Margaret Campbell, Miss Mildred Meaney, Miss Patricia Noonan, Miss Lou Hickman, Miss Mary Yeager, Miss Dorothy McLeod, Miss Vivian Wilson, Miss Eleanor Seerstrom, Miss Doris Drager, Miss Margaret Bell, Miss Peggy Thompson, Miss Marjorie Weum, Miss Maxine McKillop, Miss Helen Wiedmer, Miss Jean Cone, Miss Esther Rickey, Miss Vivian Fryer, Miss Dorothy Blaisdell, Miss Velma May, Mrs. Chester Pickens, Mrs. Robert Cannon, Mrs. Marvin Ritchie, Mrs. Glenn LaDuke, Mrs. Harvey Quistad, Mrs. James Wilkinson and Mrs. Andrew Halvorsen.

Mrs. Willis E. Dallas will be hosts to members of the Missionary society of the First Presbyterian church on Wednesday. A covered dish luncheon is being planned. Assisting the hostesses are Mrs. E. S. Shomaker, Mrs. W. A. Burns and Mrs. J. M. Johnson. Those wishing transportation to meet at the church at 12:45 o'clock.

Mr. and Mrs. Rolla Rieder and children, Rolla, jr., and Ross Kenneth, of Yakima are visiting for several days in the capital.

### In the Valley Social Realm

PLEASANTDALE—The Artavan Needle club enjoyed a two o'clock picnic dinner at the Ross Woods picnic grove Wednesday afternoon with Mrs. Scott Edwards and Mrs. Fred Finnicum hostesses. Other members present were Mrs. Marian Boulden, Mrs. Edwina Dorsey, Mrs. Jean Gubser and Mrs. E. M. Maxwell. The next meeting will be at the same place with Mrs. Ivan Gubser and Mrs. E. M. Maxwell.

WOODBURN—Miss Billie Brown, daughter of Mr. and Mrs. Fred Brown of Anahaim, California, became the bride of Mr. Kieth Tweedie, son of LeRoy Tweedie of Woodburn on Saturday in Vancouver, Washington. They will make their home with Mr. Tweedie in Woodburn. Both are graduates of Woodburn high school and he has attended Willamette university.

ROBERTS—The G. T. Womehs club held a picnic at Silver Creek falls. Those making the trip were Mr. and Mrs. S. Spurrler of Pasadena, visiting at the home of Mrs. Spurrler's sister, Mrs. Alice Coolidge; Mrs. Kate Woodward, Mrs. E. A. Goodrich, Mrs. Lee Eyerly, Mrs. George Bressler, Mrs. Alice Coolidge, Mrs. S. C. Davenport, Mrs. Albert Blankenship, Mr. and Mrs. Frank Sollenberger, Mrs. Karl Heyden, Mrs. A. Thompson, and Mrs. Forest Edwards.

Mr. and Mrs. A. Thompson have as their house guests Mr. and Mrs. Lloyd Thompson of Modesto, California.

Mr. and Mrs. Harry A. Johnson, June and Douglas spent Saturday along the coast.

Mr. and Mrs. Carl Olson of Seattle are the parents of a son, Carl Bradley, born on July 30. Mrs. Olson is a granddaughter of Mrs. T. S. Mackenzie, and has spent many summers here.

Mr. and Mrs. Floyd Bowers and children, Jimmy and Jean, were guests of Mrs. Bowers' parents in Vancouver, Wash. over the weekend.

A visitor at the home of Mr. and Mrs. Earl Snell this week is Mr. Snell's niece, Miss Joan Halstead of Spokane.

John and Diane Perry, children of Mr. and Mrs. Vernon Perry, are the guests this week of the grandmother and aunt, Mrs. E. J. Donnell and Miss Mary Faye, at Yachats.

Mr. and Mrs. Louis Lachmund, Mrs. Henry W. Meyers and Mr. Donald C. Roberts were among the Salem folk attending the review at Fort Lewis this weekend.

Mrs. Ruby Mischler and daughter, Nan, left Monday for Cutler City to spend a fortnight at the Ben Drer cottage.

Miss Lucille Brainard is vacationing in Wardner, Idaho, as the guest of her parents.

### Bride-Elect Will Be Feted

Miss Zillah Frogley will be hostess for a smartly arranged party Wednesday night at the suburban home of her parents. The affair will compliment Miss Anna Hays Grabenhorst whose marriage to Mr. Donald Dawson of Silverton will be an event of August 25.

The evening will be spent informally and a late supper will be served by the hostess. A kitchen shower will honor the bride-to-be. Bouquets of honor flowers will grace the guest rooms.

Bidden to honor Miss Grabenhorst are Mrs. Eugene Grabenhorst, Mrs. Marian Ritchie, Miss Rowena Upjohn, Miss Eileen Lester, Miss Clare Marshall, Miss Jewell Miner, Miss Rose Ann Gibson, Miss Irene Simmons, Miss Virginia Martin, Miss Chloe Anderson, Miss Nadine Orcutt and Miss Frogley.

### Alumnae to Attend Party Tonight

A group of the Salem Alpha Phi alumnae are motoring to Portland tonight to be guests of the Portland alumnae group at an informal dinner and gathering at Schapp's restaurant at 8 o'clock. Miss Sidney Hanaford is making arrangements for the affair.

Planning to attend from Salem are Mrs. William Lincoff, Mrs. Roy Harland, Mrs. Richard Smart, Mrs. Norval E. Edwards, Mrs. Frank Earnest, Mrs. Ronald P. Crossland, Miss Eva Cochran, Miss Beth DeLapp, Miss Helen Brethaupt, Miss Martha Jane Hottel, Miss Jeanette Brown, Miss Ruth Yocum, Miss Rachel Yocum, Miss Dorothy McDonald and Miss Jean McElhinny.

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### CLUB CALENDAR

THE NEW BELMONT HOTEL  
150 Per Day with Bath  
SAVE WITH COMFORT CENTRALLY LOCATED 200 ROOMS Every Convenience  
LOS ANGELES, CALIF. HILL at 3rd.

### Spinsters Honor Miss Cross

Miss Virginia Cross, bride-elect of Mr. Richard M. Peters of Lakeview, was the inspiration for a surprise bathhouse shower last night when the Spinsters met at the Fairmount Hill home of Miss Barbara Pierce.

The Spinsters made final plans for the Rudolph Reuter concert which they will sponsor August 20 at Walter hall. Miss Pierce served refreshments late in the evening.

Honoring Miss Cross were Miss Dorothy Alexander, Miss Dorothea Corey, Miss Esther Baird, Miss Barbara Compton, Miss Doris Drager, Miss Shirley Evenson, Miss Mary Ellen Hammond, Miss Margaret Simms, Miss Eleanor Swift, Miss Margaret Wagner, Miss Barbara Crain, Miss Wilda Jerman, Miss Patsy Livesley, Miss Betty Simmons, Miss Ruth Jean Garnjobst, Miss Sally McLeod, Miss Alice Seifert, Miss Anita Warner, Miss Frances Ann Mott, Miss Bobbe Shinn, Mrs. Joseph Cronin, jr., and Mrs. Clarence Hamilton.

Dr. and Mrs. Frank Spencer and daughters, Kathryn and Suzanne, of Honolulu, who have been house guests of Mr. and Mrs. George Flagg for the past month, left Monday morning for San Francisco and will sail on Friday for the Hawaiian Islands.

Ralph Calk of Portland will be the guest speaker at the meeting of Pro-America on September 8. The meeting will be held at the Marion hotel as usual. Pro-America is the woman's republican organization.

Mill Elsa Boyd, formerly a Red Cross nurse, has been visiting with her cousin, Mrs. Leona Johnson on South Liberty street. Miss Boyd plans a trip to her former home, Hastings, Nebraska, soon.

Mrs. C. C. Geer and her daughter, Mrs. John Catrall, have left for the Marion hotel as usual, where they will visit in and around Calgary. En route home they will stop at Lake Louise and Banff.

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### Today's Menu

An economical prune coffee bread will join fresh fruit for dessert in today's meal.  
Jellie grapefruit-orange salad  
Pork chops  
Baked potatoes  
Fried green tomatoes  
Baked Zucchini squash  
Prune coffee cake-fruit

**PRUNE COFFEE CAKE**  
Batter:  
1 cup cooked prunes  
1 cup lukewarm water  
2 cakes compressed yeast  
1/4 cup butter  
1/2 cup white sugar  
2 teaspoons salt  
1 teaspoon cinnamon  
3/4 cups sifted flour  
2 eggs  
Topping:  
1/2 cup brown sugar  
1/2 cup flour  
2 tablespoons butter

Pit prunes and cut fine. Dissolve yeast in water. Cream together butter, sugar, salt and spice. Add yeast and 2 cups flour, and beat. Cover and let rise about 45 minutes. Add prunes, beaten eggs, and stir to blend. Add remainder of flour and beat well. Pour into two greased pans (about 7x11x1 1/2 inches). Cover and let rise about 45 minutes or until very light. Blend topping ingredients until "pebbly." Sprinkle top evenly. Bake in moderate oven (375 degrees) about 30 minutes. Serve hot. May be reheated. Serves 10 to 12.

**Carrots Appear in Peach Conserve**  
A novel combination of fruits and vegetables make an attractive appearing and excellent flavored conserve.

**CARROT, APPLE AND PEACH CONSERVE**  
1 cup diced carrots  
1 cup sliced peaches  
1 cup diced tart apples  
Juice of 1 lemon  
1 1/2 cups sugar  
Mix well all ingredients and cook until the mixture is clear. Pour into sterilized jars and seal.

**Chocolate Icing Is Smooth**  
Evaporated milk goes into this icing to give richness without much expense. Flavor's good and texture smooth.

**CHOCOLATE ICING**  
1 7-ounce bar semi-sweet chocolate  
1/4 cup evaporated milk  
1 cup confectioners sugar  
Melt chocolate with milk in top of double boiler. Sift in the confectioners sugar, stirring until cold and smoothly blended. Spread between layers and on top and sides of cake. Yield: Sufficient for 2 8-inch layers.

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# No watered FLAVOR

...with this iced tea!

**TREE TEA**  
BLACK

PERFECT ICED TEA a secret? No, quite simple. Fresh-brewed Tree Tea, enough ice and squeezable segments of lemons. But make sure it's Tree Tea. For Tree Tea is never flat or watery. It alone contains precious Darjeeling. These rare tea leaves impart their finer fragrance and flavor to the very last sip. Tree Tea costs you nothing extra. The extras are new delights from the superb and lasting flavor. Ask for Tree Tea, Orange Pekoe, today.

Its flavor lasts as long as the drink

...because Tree Tea is flavoured with Darjeeling... rarest tea in the world.