


PLAN YOUR VACATION
 ON THE
Riviera
 SPECIAL 15-DAY
 ROUND-TRIP FARE
\$540⁷⁵ From
 Chicago
 (Effective thru March 15)



AIR FRANCE
 See Your Travel Agent or
AIR FRANCE
 11 So. LaSalle St., Chicago 3
 BTate 2-0920



**MONDAY
 SAVINGS HOURS
 9 A.M. to 8 P.M.**

Savers now have six additional hours in which to do their banking on Mondays. You are invited to save here.

**The First National Bank
 of Chicago**

Building with Chicago since 1863 Dearborn, Monroe and Clark Streets

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

Miami is a city surrounding the **McAllister**

It's convenient to everything.

Overlooking Bayfront Park and Biscayne Bay.

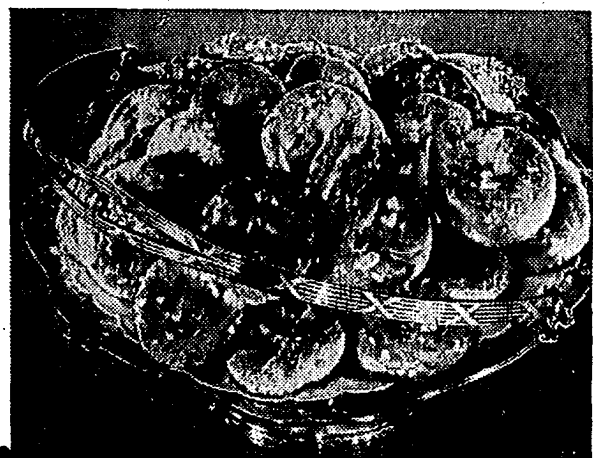
the **McAllister Hotel**
 MIAMI'S BIGGEST AND BEST
 BUCARINE BAY AT FLAGLER ST., MIAMI, FLORIDA

Write Hotel McAllister or
 PHONE CHICAGO OFFICE,
 ANdover 3-6222

Are you a white collar girl . . . or her boss? You'll both enjoy Ruth MacKay's sparkling column, WHITE COLLAR GIRL, every weekday exclusively in the Chicago Tribune.

Pillsbury ANNOUNCES THE 3 Grand Prize-Winning Recipes

in the
**\$100,000 GRAND NATIONAL
 RECIPE & BAKING CONTEST**
 Adapted for your use by Ann Pillsbury



**Pillsbury's \$50,000 No-Knead
 Water-Rising Twists**
 by Mrs. Ralph E. Smafield, Detroit, Michigan
 BAKE at 375° F. for 12 to 15 minutes.
 MAKES 2 dozen twists.

Combine 1/2 cup shortening
 3 tablespoons sugar
 1 1/2 teaspoons salt
 1 teaspoon vanilla
 1/2 cup scalded milk*

Add 2 cakes compressed yeast, crumbled (or
 2 packages dry granular yeast dissolved
 in 1/4 cup lukewarm water); mix well.

Blend in 1 1/2 cups sifted Pillsbury's Best Enriched
 Flour and beat until smooth. Cover
 and let rest for 15 minutes.

Add 3 eggs, one at a time, beating well after
 each addition.

Blend in 1 1/2 cups sifted Pillsbury's Best Enriched
 Flour and mix thoroughly. (Dough
 will be quite soft.)

Let rise in one of two ways: (1.) Either set cov-
 ered dough in warm place (80° to 90°
 F.) about 1/2 hour; (2.) or tie dough in
 a tea towel, allowing ample space for
 dough to rise. Then place in large mix-
 ing bowl and fill with water (75° to
 80° F.). Let stand until dough rises to
 top of water, about 30 to 45 minutes.
 Remove from water. The dough will
 be soft and moist.

Combine 1/2 cup chopped nuts (any kind)
 1 teaspoon cinnamon.

Divide dough into small pieces with a table-
 spoon. Roll each piece in sugar-nut
 mixture; stretch to about 8-inch length.
 Twist into desired shapes. Place on
 greased baking sheet. Let stand for 5
 minutes.

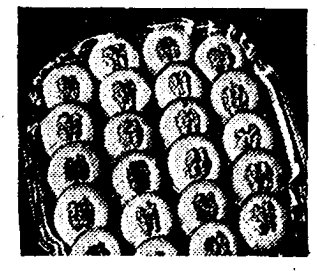
Bake in moderate oven (375° F.) for 12 to 15
 minutes.

*If dry yeast is used, decrease milk to 1/4 cup.

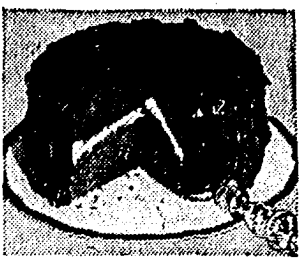
**ALL 3 RECIPES won with Pillsbury's Best.
 They require Pillsbury's Best in your kitchen.**

You can now get an advance printing of the recipes all America has been hearing about. Nothing in recent years, if ever, has awakened the curiosity of women as did Pillsbury's \$100,000 Grand National Recipe and Baking Contest at the Waldorf-Astoria Hotel in December.

And now these nationally talked-about recipes are yours to enjoy. An advance printing of the three grand winners is just coming from the press. Millions of women are waiting to try them. They are curious to try a recipe that won \$50,000, \$10,000 . . . or \$4,000. All of these can be yours simply by sending in the coupon below.



\$10,000 Starlight Mint Surprise Cookies by Mrs. Laura Roll.
 She baked chocolate mints inside her favorite cookies, and a new and different recipe was born.



\$4,000 Aunt Carrie's Bonbon Cake by Mrs. Richard W. Sprague.
 It has a delicacy and rich, milk-chocolate flavor seldom found in any chocolate cake.

The Coupon below will bring you an
ADVANCE PRINTING—
 of all three Grand Prize-Winning recipes.
 Get them before public printing. Merely fill
 out the coupon and send in.

Ann Pillsbury
 Director, Pillsbury's Home Service Center

Ann Pillsbury, Prize Recipe Dept.
 Box 500
 Minneapolis, Minnesota


Please send me free of charge advance printing of the 3 Grand Prize-Winning Recipes.

Name _____

Address _____

City _____ Zone _____ State _____

**Pillsbury's
 BEST**
 The prize-winning-recipe flour



FOR CONTRIBUTORS TO ISRAEL PHILANTHROPY

The Main Channel for American Jewry's philanthropic support of Israel is the United Jewish Appeal.

The primacy of the United Jewish Appeal in this field has been agreed upon by the Jewish communities of the United States and the organizations through which they operate.

Nevertheless, repeated attempts are under way by individuals and new organizations, to collect funds for special and limited Israel purposes. These purposes are not always valid and the claims put forward by the new organizations are not always warranted by the facts.

The net effect of their activities is to divert important sums from certain legitimate campaigns, particularly that of the United Jewish Appeal, whose funds are the main support of the great immigration, colonization and absorption program in Israel.

It is the overwhelming sense of the American Jewish community that a multiplicity of campaigns for Israel is harmful both to Israel and to the giver, who is in no position himself to check on the merits of the various claims made upon him and whose gifts, spread over a wide field, fail to achieve maximum beneficial effects.

As a direct result of demands by the organized Jewish communities of the United States, and with the support and sympathy of the Government of Israel, a COMMITTEE ON CONTROL AND AUTHORIZATION OF CAMPAIGNS has been established by the Jewish Agency for Palestine. Its function is to scrutinize all proposed campaigns in behalf of Israel with a view to establishing the validity of their claims and their general usefulness.

You are urged, when asked for contributions by any new organizations, the authenticity of which you are not certain, to scrutinize carefully the claims put forward by the canvassing groups. If in doubt, write to the

Committee on Control and Authorization of Campaigns
THE JEWISH AGENCY FOR PALESTINE
 16 East 66th Street, New York 21, N. Y.