"He belongs

Tom was gone brought Mary b

recognized her at thing I had hire guess being in lo for she looked all

EDWARD led he "Here's the bride proudly. Liz went right

and kissed her of glad, Mary!" she

"Well, Mary," one over on us

with you now. Y to be inflicted by "You must a good taste when office," I said. I which was one intentioned, lies it was that, looking beside Edward, ?

why I hadn't reg from the start The things that

her plain—her naquiline nose, he were the very or present look of st. "Isn't she chi

admiringly. "Th Gang that wears be style that Mary Is she one of T "She is now!" a hug. J. H. reach**ed** pressed one of the left intact after party, where the

ilies of Virginia, me so himself!



## Mary's Saturday Night jinger Cread always goes big with the gang

MARY wasn't always such a popular lass. There was a time when no one ever dropped in.

Then there was that awful night when the gang came and everyone sat around stiffly. They didn't seem to enjoy the little supper she had planned so carefully. Right then and there Mary made up her mind something had to be done to make the gang like to come to her house.

She decided she'd try once again. She'd make a batch of gingerbread from ber mother's favorite recipe. She'd invite that gang in once more.

they praise Mary - and did Mary blossom forth under their praise!

Then one of the boys actually asked if he night come again . . . Something had never happened to Mary before. Something that

That's the story of the beginning of Mary's famous Saturday Night Parties. Now she's one of the most popular young ladies in town.

There's something about Brer Rabbit Gingerbread that appeals to every appetite-the gay and young ones, the older and finicky ones. It's full of a spiciness that makes you glad you're alive to eat it. Make Brer Rabbit Gingerbread often.

Brer Rabbit Molasses is made from the finest freshly crushed sugar cane. That accounts for its good old plantation flavor. And it has real food value, too.

There are two grades: Gold Label-the highest quality light molasses for the table and fancy cooking; Green Label - a rich, fullflavored dark molasses excellent for cooking and baking.

They came—and did they cat! And did

WHEN IT had were filled, he sto a very neat little had any idea he to the family, a follows:

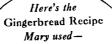
those that were so "We must dribride-to-be," he

bring in a bottles

"I have expensioney and effort," Long Island," said have it I am no want it; but of which is, that sino of my securing su do not begrudge my dear, and may

a long and happy. Mr. and Mrs. stand on ceremi from their own pl ing. They were bot ral people and got 1. 11. and Liz from they eventually b G.-S. was a lanky age, with rope-co spot, dressed in w smelled of rain and cept for his mone have known from talking that he wa intelligent, too-i really cultivated recognized all Shakspere.

But most of the land and wh knew everything about flowers ar and the chemistry the rose garden



分 cup sugar, 分 cup butter and lard mixed, 1 egg, 1 cup Brer Rabbit Molasses, 2% cups silted flour, 1% taps sods, 1 tap. cinnamon, 1 tpp, ginger, 分 tap. cloves, 分 tap. salt, 1 cup hot water.

Cream shortening and augar. Add beaten egg shortening and augar. Add beaten egg, es, then dry ingredients which have affeet together. Add hot water last beat until smooth. Bake in greased llow pan 35 minutes in moderate ven (325° to 350° F.). Makes 15 generous portions of good

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