

WHITMAN'S CANDY **Heart Boxes**

from 69 cents up

CARDS by American Greetings

Drug Store

VALENTINE REFLECTIONS

I often think while sitting here, If we could see the road ahead, Would we still have the courage fine To join our hearts and choose to wed?

If we could know the trials and grief, The disappointments and the pain, Would we throw caution to the wind And do the same thing o'er again?

Would all the heartaches and the tears O'erbalance all the joys we've known? Or would the happiness we've had For all our cloudy days atone?

I know not what reply you'd give

To all these questions that I write,
But, were it mine the choice to make, I know I'd marry you this night.

new COIFFURE

Grief comes to all who tread this earth,
We pass through bright and stormy weather. But how much easier is the load If we can share the weight together.

GEORGE Z. KELLER.

SAND TAR

1 lb. butter

6 eggs dash of salt

1 tsp. baking soda 5 to 7 cups flour 2 tsp. vanilla or favorite flavor-

Mix ingredients in order given and let chill night before baking in refrigerator. Roll out dough on floured board and cut in desired shapes. Bake in 350° oven from 8

VALENTINE SALADS

For attractive Valentine entertaining, use cranberry or tomato

Cut cranberry slices into heart shapes, place in refrigerator until ready to serve. Place on lettuce leaf, and garnish with favorite dressing. Slice red tomato and decorate

with cream cheese heart made with decorator or cookiepress, the whole resting on a lettuce bed.

FOR A VALENTINE TABLE

A lovely Valentine centerpiece is a flowered heart filled with candy.

Bend a wire coat hanger into the shape of a heart. Fasten bright flowers to the frame with picture wire. Then fill center with chocolate candy hearts covered with silver foil, each stem attached to the base with scotch tape. Imbed the hanger hook in a cake of hydrofoam if fresh flowers are used. Flank with tall matching tapers adorned with climbing cherubs.







