

One of the winners, Miss Eamona Nevins, lyric soprano, 735 Otis place N.W., is congratulated by Anton Schubel, manager of a concert bureau and one of the judges.



Chicken

SINCE 1855 IN DOVER, DELAWARE

R & R

RICHARDSON & ROBBINS
BONED CHICKEN
SALT ADDED

Richardson & Robbins
CHICKEN
BROTH WITH RICE

Ready to serve

They know how to "put up" specially delicious Chicken Meat in Delaware

Only long experience and an especial "know how" such as they have in Delaware enables R & R to bring you chicken meat that tastes as supremely good as this. R & R is none but sweet, plump, tender, light and dark chicken meat! Chicken meat carefully cooked to its delicious best. Made from selected chicken, your whole family will relish its uniformly delightful, prime chicken flavor. At your grocer's always get R & R. Lets you serve favorite chicken dishes in a jiffy. Try R & R next time and know for yourself why this famous "Delaware-prepared" chicken meat is the most satisfying anyone can buy. (U. S. Government inspected.)

Also, try R & R Chicken Broth... the essence of chicken (no flavoring—no thickening) with a sprinkling of rice.



During the concert, Maryjane Abdill, dramatic soprano, 3304 Gunston road, Alexandria, and Robert Hoffman, tenor, 1301 South Cleveland street, Arlington, peep through the curtain. Both later were named as winners.

Star Staff Photos by John Horan.

THERE'S "OCEAN-FRESH" GOODNESS
in this hearty fish treat!



40-FATHOM PAN-FRIED PERCH
with Spanish Sauce

- 1 package 40-Fathom Ocean Perch Fillets, thawed
- Flour, salt, pepper, paprika
- 4 tablespoons butter or other fat
- 1/4 cup chopped onion
- 1 teaspoon flour
- 1/2 cup Snider's Catsup
- 1/2 cup water

1. Here's a zestful dish that really starts mouths a-watering! Separate fillets, roll in flour seasoned with salt and pepper, and sprinkle with paprika. Fry in butter in heavy skillet 10 minutes, or until done, turning to brown both sides. Remove fish from skillet. Keep hot.

Be sure you use 40-Fathom brand Fillets—quick-frozen at the water's edge to seal in that fresh-caught flavor!

2. Sauté onion in fat remaining in skillet until lightly browned. Add flour and blend. Then add catsup and water gradually and simmer until slightly thickened, stirring occasionally.

40-Fathom Fillets are so plump and tender—with flavor that just melts in your mouth! And such a snap to prepare! All meat... boned for no waste... no unpleasant "fishy" odors!

3. Arrange fish on hot platter and cover with the sauce. Serve with new potatoes, buttered and sprinkled with chopped parsley. (Makes 4 delicious servings.)

Get your 40-Fathom brand favorite (cod, haddock, others) at your grocer's—today!



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