Family Fare

YOU CAN BEGIN TO COUNT the days until committees begin to work on their Christmas cheer projects. Jackie Robinson, above, buys the first ticket for the Citizens Christmas Cheer Committee's 37th annual benefit show to be held at Manhattan Center, NYC, November 23. Left to right are Mrs. Marvin B. Eckford, president of the club; Mr. Robinson, Mrs. Matthew Henson and Mrs. Add Lankford.

How to care for zippers

Knowing how to take proper care of zippers in clothing is just as important as being able to sew a zipper in a garment, explains Lavonia Hilbert, clothing specialist at the University of Maryland.

Slide fasteners are so important to the smooth fit and convenient wear of many of today's clothes that it pays to give them the care that keeps them in good working condition.

If there's a hook and eye at the top of a placket or dress opening, fasten the hook before closing the zipper. Then hold the base of the placket firmly so the zipper moves evenly and doesn't catch on fabric underneath.

* * *

MANY WOMEN'S GARMENTS today have long zippers in back for smooth fit. There are gadgets to help you close such zippers. An easy way to do it is simply to thread a string through the hole of the zipper tab, put the string over the shoulder and pull the zipper closed without strain on garment, zipper or yourself.

Always close zippers before washing garments or sending than to the dry cleaners. Before putting a garment through a wringer in laundering, cover the closed zipper within folds of the fabric to prevent damage.

* * *

PROTECT BOTH ZIPPER and placket fabric by laying a press cloth over it before ironing and apply the iron gently. Close zippers also when garments are hung in the closet to prevent stretching or sagging. The zipper repair kits sold in stores can be useful for making some repairs in these fastenings.

When buying a coat, jacket or other garment having a separating zipper, see if there is a tab to reinforce the fabric at the bottom of the zipper where the strain comes, she says.

* * *

IF YOU ARE PUTTING a zipper in a garment, suit it to the weight of the fabric. A lightweight zipper suited to a summer dress may not be durable enough for a heavy skirt or for men's or boys' clothes. On very good clothes, it may pay to sew zippers in by hand, as manufacturers of custom clothes often do. Handstitching can make the zipper more pliable, less noticeable.

QUEEN OF HOMECOMING at Trade School, Denmark, S.C. is Miss Mary L. Harris of Gaffney, center. She is shown with attendants, Miss Dorothy Walker of Spartanburg, left; and Miss Helen Vereen of Hemingway, right.

MAN IN THE KITCHEN

He reached for football, found food service career

By LULA JONES GARRETT

Now listen, Girls, I'm not deserting the ranks and going over to the camp which maintains that men, when they do cook, out-do us in nothing flat . . . despite there being something to be said on that side.

And when the something is someone like Ernest L. O'Rourke, who heads the food service department of Florida A and M University, Tallahassee, the argument takes on weight.

* * *

MR. O'ROURKE actually became interested in foods on a fluke. He went to Tuskegee Institute because he was interested in playing football, when he learned that Tuskegee offered no athletic scholarships, he asked to be permitted to enroll in the cheapest course offered. That turned out to be commercial dietitics.

Mr. O'Rourke says that he entered with the general impression that he had gotten into the most grinding, confining and unrewarding field possible. But, says he, his training and experience have taught him that proper management allows food operations to be one of the smoothest and most enjoyable operations with fewer headaches and greater rewards than most fields.

* * *

"I AM GRATEFUL for the accident," says Mr. O'Rourke. "Not only is it a pleasure to work with foods, but I am in a field with unlimited opportunities for advancement."

From serving as head waiter at the world famous O'Brien's Restaurant in Waverly, N.Y., Mr. O'Rourke became food service director of Virginia Union University, where he organized a very satisfactory food service.

From there he went to Tennessee A and I, Nashville, to head its food operation, which gave him experience in preparing for large numbers. Now at Florida A and M University, which he especially appreciated because it affords the privilege of working in an ideal set-up his position affords a satisfactory expression in all areas of the food operation.

* * *

AT FLORIDA A and M he supervises one of the most fabulous food services in the country. Two-thirds of his cooking staff are male. In addition to the regular routine of serving 4,000 meals daily, they plan and service numerous banquets and special entertainments.

In the O'Rourke home, however, it's a "Queen," who rules the kitchen. Mrs. Wilnette Pollard O'Rourke, formerly of Richmond, Va., and now an instructor in the Demonstration School at Florida A and M.

* * *

MRS. O'ROURKE does practically all of the cooking at home, but they generally put their heads together to plan for the frequent entertainments they give.

SPECIALTY of the house? Mignons Filets a la Pompadour!

Take two and a half pounds of fine, tender fillets of beef and pare nicely all around. Cut into two equal portions. Flatten them slightly and equally.

Place on a dish, season with a pinch of salt and a sprinkle of pepper. Place them on a grill with a half fill of clarified butter. Cook for four minutes on each side.

Lay six round - shaped pieces of bread - croutons, lightly browned in butter, on a hot dish. Place a fillet on top of each crouton.

Arrange six warm artichoke-bottoms in the center of the fillets. Fill the artichokes with a tablespoon of hot Jardinière. Cut into six even slices one good - sized truffle. Place one slice on top of each artichoke. Dress with Bearnaise sauce and send to table as hot as possible.

FOOD SERVICE DIRECTOR at Florida A and M University, Tallahassee, Mr. O'Rourke and his staff plan and serve 4,000 meals daily.

FIVE GENERATIONS are shown above. They are Mrs. Annie Trice, 80, great-great-grandrother, who is holding John Charles Martemus, 10 weeks; Mrs. Annie Dorsey, 59, great-grandmother; and Mrs. Anna Marie Martemus, 23, mother. All are of Cleveland, Ohio.

NEEDLECRAFT

7181

by Alice Brooks

7161

by Alice Brooks

by Fira Benenson

COOKING IS FUN

Don't look now, but its almost time to be planning fruit cake

Now it's November. Pretty soon 'twill be holiday and eggnog time, and you won't want to be caught short with no fruit cake of your own making to go with it.

"Harvest Fruit Cake" is one of the good tasting, less rich cakes that keep exceptionally well. It relies more on the natural sweetness and rich flavor of dried fruits—raisins, figs and prunes—than on the candied fruits for its fine qualities. A subtle spicing contributes to the delicious final result.

* * *

HARVEST FRUIT CAKE is made with 1 cup dried figs, 2 cups light or dark raisins, 1 cup cooked prunes, 1 1/2 cups diced mixed candied fruits, Grated rind of 1 orange, 3½ cups chopped nuts, ¼ cup fruit juice, 3½ cups sifted all-purpose flour, 1 cup shortening, 1 cup brown sugar (packed), 1 cup granulated sugar, 4 eggs, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mace, 1½ teaspoons salt, 1 teaspoon soda, and 1 teaspoon baking powder.

* * *

RINSE FIGS, cover with water and boil 5 minutes. Drain and slice fine. Rinse raisins and drain. Pit prunes and chop fine. Combine all fruits, orange rind, nuts and fruit juice.

To this mixture add one-half the flour and mix well. Cream shortening and sugars together thoroughly. Beat in eggs one at a time. Sift remaining flour with spices, salt, soda and baking powder. Stir into creamed mixture. Add fruit mixture and blend thoroughly.

Turn into 10 - inch tube pan which has been lined with two thicknesses of greased brown paper and one of greased waxed paper. Bake in slow oven (275 degrees F.) 2½ hours. Place shallow pan of water on bottom shelf of oven while baking.

Makes 4 to 5 pounds cake.

* * *

THANKSGIVING'S even closer — time to begin thinking about plum pudding!

"Holiday Plum Pudding" is a rich, spicy suet pudding, sweet with chewy raisins, currants and candied fruits. Serve this pudding steaming hot with hard sauce dusted with nutmeg.

Keep the servings small, for this pudding is very rich. Although this recipe makes a big batch, the puddings will keep through the holidays when they're tightly wrapped and stored in a cold place.

* * *

HOLIDAY PLUM PUDDING is made with 1½ cups light or dark raisins, 1 cup seeded raisins, 1 cup currants, ½ cup preserved orange peel, ½ cup candied cherries, 1 cup cut citron, 2 tablespoons grated orange rind, ½ cup Sherry wine or brandy, 1 cup roasted unblanched almonds, 4 eggs;

Also ¾ cups brown sugar (packed), 1 cup fine dry bread crumbs, 2 cups finely chopped suet, 1½ cups chopped apple, 1 cup sifted all-purpose flour, ½ teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon allspice, ½ teaspoon cloves, and ½ teaspoon nutmeg.

* * *

RINSE RAISINS and currants, and drain thoroughly. Add peel, cherries, citron and orange rind. Pour Sherry or brandy over fruits and let stand while preparing batter. (Fruits may stand overnight if desired.) Chop almonds and sprinkle over fruits. Beat eggs well and gradually beat in sugar. Blend in crumbs, suet and apple.

Sift together flour, salt and spice, and stir into egg mixture. Pour batter over fruits and nuts, and mix lightly but thoroughly. Fill greased cans (3 No. 3½ cans and 2 No. 2 tall cans, or two 1 pound coffee cans and one No. 1 can.) Cover tops with double thickness of waxed paper secured with string. Place in kettles with 1 - inch of boiling water. Cover kettles closely and boil 6 hours, replenishing water occassionally.

Remove from heat and allow puddings to cool in cans. When cold turn out, brush surfaces with brandy or dessert wine and wrap well in waxed paper. Reheat by steaming before serving.

Makes 5½ pounds pudding.

EASY DOES IT

BY ..... HELEN HALE

If you want to cut cute even slices of meat from a roast, tomatoes or large fruit such as pineapple, use a sharp, sawtooth edged knife.

Remove the tight skin of garlic by running hot water over it.

Small handbrushes are excellent for removing the very finest silk from ears of corn. Keep a pair of tweezers handy for getting the silk which is lodged deep in - between the rows of kernels.

When using instant potatoes for mashed potato, heat the milk to the boiling point, blend in the potatoes, butter and seasonings and beat thoroughly. They'll be light and handsome if you work quickly.

Save small bits of leftover vegetables in a freezer container and freeze as they accumulate. When you have enough, use creamed in a casserole, stew or meat pie.

Tomatoes stuffed with corn are an excellent accompaniment to a harvest supper of baked beans and brown bread. Serve golden mustard pickles as an accompaniment.

For a quick fruit fluff, use glassed baby food such as pears, pineapples or peaches with 2 teaspoons of lemon juice and a stiffly beaten egg white. Chill before serving.

If Dad carves more meat on the turkey, ham or roast than you use for the meal, wrap neatly in freezer paper and freeze for sandwiches.

Spadea's Personalized Pattern

A-2134

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Makes 5½ pounds pudding.

GET MORE FOR LESS — Fun to make — expensive to buy! Trim your tree and home with these fabulous fancies.

Lots of glitter for little money! Use gold and silver wrap, paper doilies, stars, cotton. Pattern 7181: directions, pattern pieces for each article.

* * *

FUN FOR THE HOLIDAYS— Santa as hot plate mats; the smallest head to trim cloths, aprons.

For gifts, bazaars! Pattern 7243: crochet directions, chart for 11 x 13 - inch hot - plate mat in rug cotton; 7 x 7½ in 3 strands string; 5 x 5¼ in single string.

* * *

SEND 35 cents (coins) for each pattern — add 5 cents for each pattern for 1st-class mailing. Send to Afro-American Newspapers, Household Arts Dept., P.O. Box 168, Old Chelsea Station, New York 11, N.Y. Print plainly **NAME, ADDRESS, ZONE, PATTERN NUMBER.**

* * *

OUR NEW 1959 Alice Brooks Needlecraft Catalog, just out, has many designs for crocheting, knitting, embroidery, quilts, dolls, weaving. A special gift, in the catalog to keep a child happily occupied—a cutout doll and clothes to color. Send 25 cents for your of the book.

U.S. puts out youth job guide booklet

WASHINGTON

How many young people want to go to work but can't decide what field of employment to enter? A new publication to help youngsters choose a suitable field of endeavor has been published by the United States Department of Labor.

Called "Job Guide for Young Workers," the booklet costs 25 cents and describes numerous jobs in such fields as clerical, sales, personal service, mechanical and semi-professional. It gives information about the usual duties, characteristics of the jobs, qualifications required, prospects for employment and advancement, and suggestions on where such jobs may be found.

FOR MATURE FIGURES

Fira Benenson's idea of a party dress for a mature woman is dignified beauty cut to perfection. The squared neckline, to set off your favorite beads, is cut to just the right depth. The easy skirt has a slightly flared back panel, for graceful walking and dancing. Appliqued lace adds a festive touch to both dress and bolero. Choose linen, novelty cottons, shantung, crepe, triple sheers, sheer woolens.

From this chart select the one size best for you.

sizes	bust	waist	hips	length from nape of neck to waist
16	38	29	39 inches	17¼ inches
18	40	31	41 inches	17½ inches
20	42	33	43 inches	17¾ inches
40	44	35	45 inches	18 inches
42	46	37	47 inches	18¼ inches
44	48	39	49 inches	18½ inches

Size 20 requires 5 ¼ yards of 39 inch material for dress and bolero. To order Pattern No. A-2134, state size, send $1.00.

For FIRA BENENSON label, send 25c. For new 96 page Pattern Book No. 15, send $1.00. Address SPADEA, Box 1065, G.P.O., Dept. B.Z. 2, New York 1, N.Y.

If paid by check, bank requires 4c handling charge.

(Next week look for a Personalized Pattern by ED GERRICK)

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Sigmas set Chi conclave

LOUISVILLE, Ky—Phi Beta Sigma Fraternity's 44th Anniversary Conclave will be held in Chicago, Ill., Dec. 27th-30th.

The Hamilton Hotel, 20 South Dearborn Street, will be headquarters for the giant affair, according to plans to the General Board of the fraternity.

Upsilon Sigma, Iota Alpha and Alpha Alpha Chapters in the "Windy City" will host the conclave.

* * *

ALL BUSINESS SESSIONS and General Board meetings will be conducted at the Hamilton Hotel. The Orchid Ball will be held in the Grand Ballroom of the Sheraton Hotel, 505 north Michigan Avenue, Dec. 30th. The public meeting will be held at the Liberty Baptist Church.

A workshop on "Integration versus Desegregation" has been planned as a major part of the Conclave agenda, according to Robert L. Williams, national director of social action of the fraternity, who was appointed by National President Hutson L. Lovell, of New York City, to formulate and initiate plans for the workshop. The workshop will deal with segregation in business, education and other aspects of American life.

GADABOUTING U. S. A.

Rev. George, Miss Gater wed
Corrine Smith bride again
Town honors Sandra Hayes
Mrs. Hoover tapped by Phi Sigma

WITH LULA JONES GARRETT

MISS SHIRLEY PARKER (Shaw Queen)

MISS MARILYN STEWART (Honor student)

MISS CAROLYN DEER ("B and better")

MISS IRIS YATES (December bride)

The Rev. Bryant George (he's executive secretary of the South Central Planning Council of the Presbyterian Church) took a bride, Saturday.

She is lovely Marion Gater, graduate of Bowling Green State University and a social worker.

The wedding took place in First Presbyterian Church of Chicago. She was attended by her sister, Patricia, as maid of honor, and a bevy of bridesmaids including Joan Gater, Edwinore Stephans, Dorothy Tucker and Patricia Brown.

Masculine members of the wedding party were Arthur George, brother of the bridegroom and best man, Henry George Thomas Lassiter, David Liston, Robert Ruffin, Joseph Gaston, Reginald Scott, Birnie Kline and Donald Grigsby.

The Rev. Mr. George, who is a graduate of Johnson C. Smith University and McCormick Theological Seminary, was formerly a missionary of the Presbyterian Church in Pakistan, where he served as associate general secretary of the Pakistan Student Chistian Movement.

Another marriage that took place in Chicago, and which is of considerable interest to Easterners, is that of beauteous Corinne Ferguson Adams Simmons Smith to Dr. Robert E. Claybrooks.

The Rev. Damon Young performed the ceremony in St. Mark's Methodist Episcopal Church in Chicago. The bride chose a beige lace gown and powder blue accessories for the double-ring ritual. Added a corsage of brown-throated double throated orchids.

She's the daughter of the Ollie W. Fergusons of Hartford, Conn.

Two of Baltimore's popular young people will exchange vows on the 29th, when Marsha Chatman, daughter of the Norman Chatmans, and Damon Mills, son of Father and Mrs. Cedric Mills of St. James Episcopal Church, are wed.

Herman Yates and Mrs. Elizabeth Bosey-Yates of Richmond, Va., have announced the engagement of their daughter, Iris Herman, to James Joseph Johnson, son of Mr. and Mrs. Robert Johnson Jr. of New York City.

Miss Yates was graduated from Armstrong High School in Richmond, and Bard College, Annandale - on - Hudson, New York. She also attended Baldwin-Wallace College, Ohio and Mexico City College, Mexico. Miss Yates is a member of Kappa Phi and Delta Sigma Theta Sororities.

Mr. Johnson is a product of the New York Public Schools and was graduated from New York City College. He is presently enrolled in New York University School of Dentistry. He is a member of Alpha Phi Alpha Fraternity.

A December wedding is planned.

WITH THE LADIES: The whole town of Suffield, Conn. turned out Saturday, to honor Sandra Hayes, teen-age daughter of the Gordon B. Hayes, at a welcome home party.

Sandra brought home the barrel racing championship in the International Rodeo held in Madison Square Garden, NYC, last week. She's our first participant.

She was featured in the Roy Rogers show. She was as tickled over the blankets for her horse, Heddy-Lou, as she was with the purse and gifts she received.

Charming Shirley Frances Parker, a senior from Newton Grove, N.C., and a business education major, will reign over the homecoming festivities at "Miss Shaw University," in Raleigh on the 22nd.

And chatting about campus stuff, add to the beauty and brain corps Marilyn Stewart of Roxbury, Mass. and Carolyn Derr of East Elmhurst, N.Y., who are on the honor roll at Howard University this term. They made top grades during the last term of the 56-57 school year.

Rachel Cherry, of Lewiston, N.C., who lends her talents to the YWCA, the college choir and the Student Council at Fayetteville State Teachers College (N.C.) will be the reigning queen, at that homecoming on Saturday.

The Fayette Broncos will meet the Trojans of Virginia State College on that occasion.

Mrs. M. E. Hoover, instructor of French and Spanish at Allen University, Columbia, S.C., has been elected to membership in Phi Sigma Iota, National Romance Language honrrry society, at Western Reserve University, Cleveland, Ohio.

Remy G. Saisseling of the Department of Romance Languages, in notifying her of her election, said, "Your superior knowledge of French, your interest in literature and your general excellence in college work make you worthy of this honor."

She was granted a Fulbright Scholarship to study at the University of Paris during the past summer and had the privilege of visiting many cities in France, Spain, England, and Ireland. She also visited the World's Fair in Brussels before returning to this country.

She has taught French and Spanish at Allen for the past 14 years. She now is on Sabbatical leave from Allen, her Alma Mater, to do advanced work toward the doctorate at Western Reserve University. She has studied at the University of Havana in Cuba, Laval University in Quebec, Canada, and the University of Paris.

PEREGRINATORS: Back in Washington, this week, is Mme. Lillian Evanti. She had been guest of Ambassador and Mrs. Clarence Simpson (he's delegate to United Nations and Ambassador from Liberia to the Court of St. James in London) at the concert of Pablo Casals which marked the U.N. celebration, Sunday.

Back at her desk at Morgan State College, this week, is Dr. Ruth Brett Quarles. She had been attending the meeting of the National Board of the YWCA of the USA, in New York City . . . along with 120 other volunteer board members from all parts of the United States.

Carmel C. Marr, advisor to the U.S. Ambassador to United Nations was in Durham, N.C., last week, where she was guest of honor at a luncheon given by the Durham chapter of the United Nations Association.

Angie E. Brooks (she's antibasileus of Alpha Kappa Alphas new Eta Beta Omega chapter, newly established in Africa), is to be honoree of her American sorors when Tau Omega and Delta Rho Omega chapters, of New York, hold their anniversary breakfast for celebrities in Hotel Roosevelt on the 23rd.

Mrs. Brooks, a lawyer, and a Department of Justice Assistant Attorney - general in Liberia, will share honors with Tennis Champ Althea Gibson and NAACP's Daisy Bates.

Miss Marian Anderson will be among the U.S. delegates to the UN who are expected to attend the Diplomatic dinner given by the Women's National Press Club in Washington, on November 15.

The purpose of the dinner is to welcome into Washington's Diplomatic corps the 33 new Ambassadors who have been assigned to the American post since February of this year.

Among the new Ambassadors are H. E. Zande Gabre Heywot of Ethiopia, H. E. Luc É. Fouche of Haiti and H. E. Dr. Mostafa Kamil of the United Arab Republic. Others include Ambassadors from Cuba, Guatamala, Afghanistan, Iran, Lebanon, China, Finland, Greece, Luxembourg, Venezuela, Yugoslavia, Bolivia, USSR, Germany, Honduras, Norway, Australia, Costa Rica, Chile, Sweden ,Paraguay and Denmark.

Dr. Charles Malik, newly-elected President of the United Nations will be the principal speaker. This will be his first public address since taking office according to Lee Walsh, WNPC president. He will be introduced by Secretary of State John Foster Dulles.

U.N. delegates who will grace the head table beside Miss Anderson are Ambassador Henry Cabot Lodge, ambassador James J. Wadsworth, Senators Bourke B. Hickenlooper and Mike Mansfield, Mrs. Oswald B. Lord, Messrs. Herman Phlegar, George H. Harrison, Watson W. Wise and Irving Salomon.

THE REV. MR. AND MRS. BRYANT GEORGE were married in Chicago, Ill., Saturday. The bride is the former Miss Marion Gater. The Rev. Mr. George is executive secretary of the South Central Planning Council of the Presbyterian Church.

Book ready on dogs and people they own

NEW YORK — "Cold Noses and Warm Hearts," a new book dedicated to the proposition that it's the dog that owns the human, is being published Nov. 6 by Prentice-Hall.

Stories and essays range from classic dog stories by Alexander Wolcott and D. H. Lawrence to excerpts from recent best sellers by Art Linkletter and Jean Kerr.

Among its highlights are 42 cartoons by such artists as Charles Addams and Peter Arno.

Feminine Front

COMPARING NOTES at the annual convention of the Drifters, last week, are, left to right: Jocelyn McNairy of Indianapolis, Ind., and Bettie Jayne Everett of Chicago and New York. The convention was held in Louisville, Ky., last weekend.

AKA's surprise Mrs. Hamlin

PETERSBURG, Va. —Delta Omega Chapter of the Alpha Kappa Alpha Sorority surprised soror Wilhelmina E. Hamlin with a party in her honor at its first meeting of the year recently. After serving 38 years as associate professor of education and head of the department of elementary education at Virginia State College, Soror Hamlin retired in August.

The party was held in the Women's Lounge of Foster Hall.

The honoree received a beautiful black leather bag from the Chapter and each soror brought or sent an individual gift.

Participating were:

Sorors Louise Hunter, Mildred Ford, Anita Baker, Audrey Charity, Louise Thompson, Alice Jones, Margaret Crowder, Zatella Turner, Miss Hamlin.

Sorors Elizabeth Cooper, Beatrice Mattox and Blanche Daniel, Dannie S. Townes, Mildred Jordan, Marguerite Werthington.

Sorors Felicia Anderson, Piccola Lockett, Florence Farley, Afrika Hayes, Thursa Davis, Marie Jones, Elsie Colgan, Josephine Thomas, Ida Scott, Wyatella Cutman, Miriam Lane, Una Trotter, Elnora Owens, Catherine Bland and Goldie Nicholas.

Hollywood club stages press party

HOLLYWOOD: — Wally Berg's spacious Ebony Room was host to the press last Monday at a "Champagne Sip" given in honor of Jackie Davis and Trio, featuring Irving Ashby on guitar and Weedie Morris on drums, plus vocalist Debbie Andrews, formerly with Duke Ellington.

The press party was handled by Lil Cumber, president of the Lil Cumber Attractions Agency, who booked Jackie into the Ebony Room for eight weeks.

Drifters at gala conclave take time out for NAACP aid

LOUISVILLE, Ky.—The second annual convention of The Drifters, held here last weekend, was highlighted by the group's voting to support the National NAACP by subscribing to the $500 life membership in each organization.

During the business session Drifters increased its chapter numbers to seven by the acceptance of a new chapter in South Bend, Ind. The South Bend chapter was sponsored by the Indianapolis chapter. Other chapters are located in New York, Chicago, Kansas City, Kans., St. Louis, Indianapolis and Louisville, who was hostess to the convention.

* * *

THE CONVENTION was officially opened on Friday with registration and an open house party at the Louisville Drifters Club House. Visiting Drifters were house guests of Louisville members.

Business sessions on Saturday were held in Baxter Hall. Participants on the program included Mary Elizabeth Dean, president of the Louisville chapter and outgoing vice president, who welcomed the group; Lois Miller Dawson of Chicago, national president.

* * *

SATURDAY EVENING The Drifters returned to beautifully decorated Baxter Hall for a formal dance. Members of the hostess chapter were all attired in flaming red gowns of various designs and created a striking picture.

An impressive candle light procession of all Drifters was led by Lois Miller Dawson. Many of the Drifters and their guests returned to the Club House after the dance for a breakfast party, and parties in true Drifter fashion until the early hours of Sunday morning.

* * *

ELECTED to the national presidency for the second term was Lois Miller Dawson of Chicago.

Other national officers elected were:

Irene Sims of Kansas City, Kans., vice president; Mattie Ballow of Indianapolis, secretary; and Imogene Boyd, also of Indianapolis, who was re-elected treasurer for a second term.

* * *

THE SUNDAY BRUNCH, attended by over a 100 guests, many of them this city's leading citizens, was held in Freedom Hall at the Kentucky State Fairgrounds.

Mrs. Frances Parrish, director of recreation for the city of Louisville, was guest speaker.

Cocktails in the Drifters Club House followed brunch, after which the out - of - towners started drifting in their many directions homeward until next year when they will meet in indianapolis, Ind.

* * *

OFFICERS AND MEMBERS of the hostess chapter are:

Mary Elizabeth Dean, president; Marjorie Miles, vice president; Cara Lewis, secretary; Clara Young, treasurer; Charlene Rhodes, Mary Lyons, Laline Jewell, Dorothy Wimberly, Catherine Guest, Josephine Mosby, Fay Davidson, Ruth Shepherd, Katherine Beard, Ann Churchill and Blanche Davis.

Delegates and other members present were:

Irene Sims, Suzanne Thompson, Thelma Poole and Betty Anderson from Kansas City, Kansas; Lois M. Dawson, Dolarite Sims, Dorothea Milton, Ruth Richie, Camille Sioore, Jane Arterberry and Gloria Foster of Chicago;

Dorothy Gordon was present from New York and Bettie Jayne Everett, who organized the New York Chapter but is presently residing in Chicago, was also there.

Indianapolis was well represented with 11 members, Mattie Ballow, Imogene Boyd, Pipes, Betty Garrett, Hazel Barber, Alice Black, Milma Avery, Christine Stuart, Joycelyn McNairly, Trilli Smith and Juanita Phelps.

Newark chapter of Frontiers plans first ball in 100 years

NEWARK—The first Masked Ball to be held in this city for the past 100 years will be given by the Newark Chapter of The Frontiers of America at the Terrace Ballroom on Sunday evening, Nov. 23.

Proceeds from the ball, a benefit, will go to the Newark Boys Club, Newark Boy Scouts and the National Foundation for Vitligo at Howard University Medical School.

The evening will be highlighted with a Parade of Models, representing businesses and industries of the area, gifts and prizes for those adjudged the best in the four Masked Ball classes, A Wishing Well, Mystery Booth and a Booth where the handwriting of the guests will be analyzed.

* * *

A FLOOR SHOW will also be staged under the supervision of Milton Pittman, musician and producer; It will feature stars of stage, screen and radio who have informed the committee that they will be on hand to help in this worthy charitable effort.

The evening will be climaxed with the final dance number with the selection and crowning of the Masked Ball Queen, who will be picked by a committee of judges.

The committee chairmen for the ball are:

James Fultz, Silas Hogan, Dr. William H. Molloy, Arthur J. Clement, James E. Love, Herbert H. Tate, attorney; James E. Snead, Clyde D. Mitchell and Milton Pittman.

Mayor Leo P. Carlin will serve as the honorary chairman of the ball. Oliver W. Brown is president of the Newark Chapter and James F. King is the ball chairman.

JOYCE BOWMAN, Director of the Famous Colored Models at New York's leading model agency, Says

"Models Can't Take Chances"

"Their Hair Must Look Extra Lovely All The Time"

"A professional model's career may depend on her hair-do", says this noted beauty expert. "Her hair always must look perfect...naturally soft and lustrous and inviting to touch. That's why I tell our glamorous girls to be sure to dress their hair with Dixie Peach."

This fragrant hair beautifier with the "light touch" is extra-rich; improved with special Lanolin and silking qualities to give your hair more natural loveliness. Dixie Peach keeps your hair looking smooth and perfect as a model's all day long.

MORE Beauty for "Model Hair"!
MORE Value for Your Money Too!
The biggest jar at the price!

19¢ and 39¢

DIXIE PEACH
The Luxury Hair Dressing Pomade

Jeanes supervisor to reign at Savannah State Homecoming

SAVANNAH, Ga. — Mrs. Josie B. Sessoms, supervisor of schools in Tattnall County, has been elected as "Miss National Alumni for Savannah State College."

She will reign during the annual homecoming festivities, November 15. The homecoming activities will include a pregame parade, football game with Clark College, semi-annual alumni meeting and dinner and an informal dance.

Mrs. Sessoms is a fine example of the work being done by the typical Jeanes supervisor in Georgia. She has sixty-nine teachers under her supervision. In addition to her B. S. degree from Savannah State, Mrs. Sessoms earned her M. A. at Atlanta University and is working toward her doctorate in educational supervision at New York University.

She has served as state president of the auxiliary to the Medical Society. Besides she was the state secretary for four years and chairman of the executive board of the state medical auxiliary. The other positions held by this energetic Georgia educator are as follows:

Chairman of Rural Education, 1954 - 60; Georgia Congress of Colored Parents and Teachers; Member of State Committee to study salaries, 1957 - 58; Member of Georgia Committee on Teacher Education; President 1955 - 58, Georgia Jeanes Supervisors Association; Local President, 4 years, Iota Phi Lambda sorority.

UNDER THE LEADERSHIP of Prince Jackson Jr., alumni secretary, there are thirteen active alumni chapters. The chapters and their presidents are: Albany, Howard Seay; Augusta, Willie H. McBride; Atlanta, Arthur Richardson; Claxton, Charles L. Bailey; Dublin, M. D. Wilcher;

Also Madison, Mrs. Marie Martin; McIntosh, Samuel Smith; Statesville, Mrs. Josie B. Sessoms; Savannah, James E. Luten; Statesboro, R. W. Campbell; Valdosta, Charles Hall; Washington, D.C., Raymond Knight; Waynesboro, R. E. Blakeney.

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Secondary to Kidney Irritation
If worried by "Bladder Weakness" (Dribbling Up Nights or Bed Wetting, too frequent, burning or itching urination). Secondary Backache and Nervousness or Stress Jitters, Cloudy Urine, due to irritations Kidney and Bladder Irritations, try Cystex. Fast, Gentle, Safe Relief works well on. Ask druggist for CYSTEX. See how fast you improve.

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Vanishing Cream
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Second Chance at Youth!
You're younger looking . . . with a new hair color in more natural Lady Tinta re-color your gray, dingy hair with the natural lustrous color of youth. Tinta leaves hair soft, radiant—young looking! No harsh color or dried-out hair, because Tinta is ammonia-free and has lanolin conditioner added. Today, let Tinta give you a second chance at youth! Choose from 14 different youthful hair color shades
Tinta CREME COLOR SHAMPOO

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"Tinykit" Douche Kit
for just 50¢ and front panel of "Lysol" cartor
"Tinykit" is so tiny — it tucks away in a travel bag!
It contains a latex douche bag with a nozzle designed exactly as approved by doctors for douching. Plus a waterproof case.
It's yours from "Lysol"—for just 50¢ and the front panel of a "Lysol" carton.
Use the coupon below. Limited time only.
Use "Lysol" regularly in your douche, and you'll always feel clean inside.
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