WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

TEAM PRETTY Honey Bun Coffee cake with an assortment of spring fruits for a light but satisfying repast.

San Rafael salad bowl

With the first warm days of spring, smart hostesses begin to think about salad suppers. "San Rafael Salad Bowl" is a hearty mixture of Calavo avocados, hard-cooked eggs, cucumber and cheese in a dress-ing lightly flavored with curry powder.

Add hot garlic bread, coffee and peach-topped cheesecake to complete the meal. Now's the season to enjoy Calavo avocados often — they're plentiful and inexpensive.

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MAKE SAN RAFAEL Salad Bowl with one small head lettuce, two hard-cooked eggs, one green onion, one medium-sized Calavo avocado, one-half medium sized cucumber or one-half cup chopped celery, one-half cup fluffed American cheese, one-fourth cup oil, one and one-half tablespoons wine vinegar, one teaspoon salt, one-eighth teaspoon black pepper, dash curry powder and two tablespoons mayonnaise.

Break lettuce into bite size pieces. Dice eggs over lettuce. Slice onion thin. Cut avocado into halves and remove seed and skin. Dice fruit. Slice cucumber.

Sprinkle onion, avocado cubes, cucumber and cheese over lettuce. Blend oil, vinegar, salt, pepper and curry. Add mayonnaise and beat with a fork until well blended.

Sprinkle over salad mixture and toss lightly to blend. Serve at once.

Serves 6 (generously).

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PAY WEEKLY

COOKING IS FUN

Fresh, frozen fish plentiful for wide variety of dishes

By FANNIJOE REID

Northeasterners take to fish as a duck takes to water, and not only the Northeasterners, but Americans, nationwise.

Available supplies of both fresh and frozen fish are making this habit more pleasant every day. And of course, these Lenten Days, fish and shell-fish will do much to lend variety and increased nutrients to limited diets.

So, if you haven't tried other than the baking, frying and broiling methods most homemakers know well, look over new recipes.

For a change try fish in casserole dishes, combined with canned or frozen corn; with potatoes or noodles and cheese or with rice.

Fish chowders are tasty and appetizing, a meal in themselves, or you might try a tempting seafood platter combining a variety of shellfish.

TAKE CHOWDER for instance. You will need a pound of whiting fillets, a fourth cup of chopped bacon of salt pork, a fourth cup chopped onion, two cups of boiling water, a cup diced potatoes, one and a half teaspoons salt, a dash of pepper, two cups milk and chopped parsley.

Skin fillets and cut into half-inch cubes. Fry bacon until lightly browned. Add onion and cook until tender. Add water, potatoes, seasonings and fish.

Cook for 15 minutes or until potatoes are tender. Add milk. Heat. Garnish with parsley sprinkled over the top.

Serves six.

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'YOU'RE SURE to like curried ocean perch.

This delicacy requires two pounds of ocean perch fillets, a cup of boiling water, a half cup chopped onion, a fourth cup chopped celery, two tablespoons chopped parsley.

Also a fourth cup butter or other fat, melted; a tablespoon flour, a teaspoon salt, a dash of pepper, one and a half teaspoons curry powder, a cup of milk, a rice ring and two hard-cooked eggs, chopped.

Skin fillets and cut into one-inch pieces. Simmer fish in water for about 10 minutes or until it flakes easily when tested with a fork.

Cook onion, celery and parsley in butter until tender. Blend in flour and seasonings. Add milk and fish mixtures. Cook until thick, stirring constantly. Serve in a rice ring and garnish with egg.

Serves six.

OFCOURSE you'll want a newburg, and there's none better than the shrimp one.

Take three-fourths pound cook shrimp, a fourth cup of butter or other fat, two tablespoons flour, three-fourths teaspoon salt, a dash of cayenne pepper, a dash of nutmeg, one and a half cups table cream, two egg yolks, beaten; two tablespoons sherry and toast points.

Cut large shrimp in half. Melt butter, blend in flour and seasonings. Add cream gradually and cook until thick and smooth, stirring constantly.

Stir a little of the hot sauce into egg yolks. Add remaining sauce, stirring constantly. Add shrimp. Heat.

Remove from heat and slowly stir in sherry. Serve immediately on toast points.

Serves six.

Olive tuna casserole

Lenten meals are packed with interest and palatability when this "Olive Tuna Casserole" is served. In fact, the recipe remains a favorite long after the Lenten season has come and gone.

Ripe olives give very special flavor goodness and pleasing texture. Buttered string beans and a gelatin fruit salad make welcome accompaniments.

Olive Tuna Casserole requires one cup ripe olives, two tablespoons butter or margarine, two tablespoons flour, one cup milk, one-half teaspoon salt, one-eighth teaspoon pepper, one-fourth teaspoon paprika, one tablespoon grated onion, one (4-ounce) package potato chips, and one (7-ounce) can tuna.

Cut olives into quarters. Melt butter and blend in flour. Add milk and cook and stir until mixture boils and is thickened. Add seasoning, onion and olives. Crush potato chips, and use one-third to make a layer in bottom of greased casserole.

Flake tuna, and arrange half of it on top of chips. Add one-half the creamed olives. Repeat layers, and top with remaining chips. Bake in moderate oven (350 degrees F.) about 30 minutes.

Makes 4 to 5 servings.

Easy Brownies

popular at our house — chocolate candy or chocolate cake. But one thing is sure —no treat gets a bigger welcome than Easy Brownies made with this Pet Evaporated Milk recipe.

That's because these delicious Brownies are like rich chocolate fudge and milk-chocolate cake, combined. They have a moist, chewy texture, with crisp pieces of nuts all through. These Brownies are not only extra good, the recipe make more brownies than recipes which don't call for milk. And since you use Pet Evaporated Milk the brownies are even richer than the kind made with bottled milk. That one-fourth cup of Pet Milk gives you as much nourishment as a half-cup of whole milk, too.

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ANOTHER NICE thing about this recipe is that you mix the whole thing in one pan, so you can see why these brownies are called "easy." Next time you want to treat your family to something special try this recipe for rich, chocolate-y Easy Brownies.

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EASY BROWNIES require three-fourths cup sifted, all-purpose flour, one-half teaspoon baking powder, one-half teaspoon salt, one-third cup melted shortening, one-half cup cocoa, one-fourth cup Pet Evaporated Milk;

Also two tablespoons water, one cup sugar, one tablespoon corn syrup, one teaspoon vanilla, two unbeaten eggs, and one cup nuts.

Sift together flour, baking powder, salt. Add melted shortening, cocoa, Pet Milk, corn syrup, sugar, vanilla, eggs, and nuts. Mix well. Spread batter in greased 11 x 7 in pan. Bake in 350 F. oven (moderate) 25 min., or until cake pulls from pan. Cool in pan.

Cut into 24 two-inch pieces.

Coffee mousse

Easy to make and elegant—that describes "Coffee Walnut Mousse."

Finely - chopped California walnuts are combined with a creamy mixture of marshmallows, whipped cream and coffee to make this luscious frozen dessert. Serve it with hot coffee or tea and crisp vanilla wafers.

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MAKE COFFEE Walnut Mousse with sixteen marshmallows, one-half cup hot coffee, few grains salt, one-half teaspoon vanilla, one cup whipping cream and one-half cup finely - chopped California walnuts.

Cut marshmallows into quarters. Combine with coffee and salt, and cook and stir over low heat until marshmallows are dissolved. Blend in vanilla, and cool until mixture begins to thicken. Fold in whipped cream and walnuts.

Turn into refrigerator tray and place in freezing compartment with control set at lowest temperature. Freeze without stirring until barely firm. Reset temperature control to normal.

Makes about one and one-half pints.

Honey Bun Coffee Cake makes perfect sales accompaniment

When you plan a light spring salad for lunch or supper, nothing surpasses a freshly baked, hot yeast bread as an accompaniment. Honey Bun Coffee Cake is a tempting choice for this spot on the menu.

A lemony sweet yeast dough is topped with a creamy mixture of butter, honey, egg white and confectioners' sugar that gives the coffee cake a nice-and-sticky exterior.

YOU'LL ENJOY the creative feeling that comes with shaping yeast rolls and coffee cakes into fanciful forms such as this one. It's also a good feeling to know that these baked products are especially nutritious when baked with enriched flour. Enrichment contributes three essential B-vitamins and food iron.

HONEY BUN COFFEE CAKE is made with one package yeast, compressed or dry, one teaspoon grated lemon rind (if desired), one-fourth cup water (lukewarm for compressed yeast, warm for dry), three cups sifted enrich flour (about), one-half cup milk, one-fourth butter or margarine, ¼ fourth cup sugar, two tablespoons honey, one teaspoon salt, one egg white, two tablespoons shortening one cup confectioners' sugar and one egg.

Soften yeast in water. Scald milk. Measure sugar, salt and shortening into medium size mixing bowl. Cool to lukewarm. Add flour (about one cup) to make a thick batter. Mix well. Add softened yeast, egg and lemon rind. Beat well. Add enough more flour (about one and one-half cups) to make a soft dough.

Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise until doubled (about one and one-half hours). When light, punch down and let rest 10 minutes. Divide dough into 12 equal pieces.

ROLL EACH piece under palm of hands to roll about 8 inches long and 3/4 inch in diameter. Make 6 of the rolls into "U" shaped pieces and arrange side by side in bottom of greased, 9-inch, round pan with ends toward center forming a scallop circle. Make remaining 6 rolls into oval shaped pieces.

Arrange pieces in pan so that ends meet in the center and each oval covers joining ends of two "U" shaped pieces. Cream together butter or margarine and honey. Add unbeaten egg white. Mix well. Add sugar and blend thoroughly. Pour over coffee cake in pan. Let rise until doubled (about 45 minutes).

Bake in moderate oven (350 degrees F.) about 25 minutes. Makes 1 nine-inch round coffee cake.

4732 SIZES 2–6

4656 SIZES 12–20

by Anne Adams; by Anne Adams

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• • •

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Prominent clubwoman, homemaker and mother of two
Mrs. Langton J. Daniel of Detroit says:
"I WOULDN'T BE WITHOUT WONDERFUL PET MILK!"
Mrs. Daniel, one of Detroit's most gracious women, is the wife of a chemical engineer with Ford Motor Co. and mother of two bright, active boys. Besides caring for her home and family, Mrs. Daniel takes an active part in many worth-while groups—the Y.W.C.A., the P.T.A., the National Assoc. of Housing and Redevelopment Officials, the Negro History Society and the N.A.A.C.P. Mr. Daniel, a graduate of Hillsdale College and a member of Alpha Phi Alpha fraternity, likes to spend his spare time with his hobbies of photography and music. Both the Daniels are devout church members.
Their happy family group reflects the care and interest the Daniels put into every activity. Mrs. Daniel's weekly grocery shopping, for instance, is done with her usual discerning taste. No wonder she always insists on double-rich PET Evaporated Milk.
Because she is a connoisseur of good food, Mrs. Daniel uses delicious, double-rich PET Milk in all her cooking. "I've learned to depend on that extra richness and flavor," she says. "And it's so good to know my family is getting extra milk nourishment, too—twice as much as from ordinary milk."
At breakfast time—as at every meal—there's always PET Milk on the Daniels' table. The grownups use it to make their coffee full-flavored and creamy-tasting, and all four like lots of rich PET with the cereal and fruit. Of course, extra cans of PET Milk keep fresh and sweet right on the pantry shelf, ready for use.
When the children were born, Mrs. Daniel's doctor chose PET Milk for the babies' formulas. "I'm so thankful he did," she says. "Edward—now 5½—weighed only 4 lbs. 4 oz. when he was born. But he's strong and healthy now, thanks to PET Milk. Naturally, when Michael came along four years later, he got the same fine start."
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Miss Emma Bright has the kev to a long, happy life

By ELIZABETH M. OLIVER

SEVENTY-NINE YEARS YOUNG is Miss Emma Bright who ventured out in the rain last week to attend the funeral of a longtime friend, Miss Pauline Wharton. Miss Bright recently received hundreds of birthday greetings following the AFRO's mention of her birthday anniversary. She is noted for her love of people and on the occasion was guest of honor at two birthday parties.

Should you have but one thing to hear Miss Emma Bright's jolly, bright laughter, you could soon guess her secret for a long happy life.

She was 79 on February 28 this year and without doubt she has lived 79 happy years.

The retired teacher resides at 1224 Druid Hill Ave. and when she talked with the AFRO on Tuesday, she chuckled merrily as she gave what she called a formula for a long life.

• • •

SHE SAID: "I keep a pleas-ant outlook on life.

"Most of all, I like to believe in people.

"I like to believe that each one does the best he can.

"I find that they fulfill my beliefs."

Miss Bright then cited an incident which proved her contention of smiling pleasantly on all people.

• • •

SHE SAID: "I met a former student of mine the other day. He is now a high labor union official.

"When I taught him; not one teacher wanted him. They did not believe in him but I did."

Here Miss Bright again accented her words with wit, humor and the rollicking laughter for which she is well known.

She added: "This former student of mine is not only successful but he is driving a big, long, blue car which I wouldn't mind having."

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ASKED IF she goes to bed at an early hour to be "healthy, wealthy and wise" as the saying goes, Miss Bright replied simply, "no."

She said: "I go to bed when I get ready and when I get through looking at television."

Asked if perhaps her diet had any influence on her happy and long life, Miss Bright again replied, "no."

She said: "I eat anything I can get. I have no particular diet. As my father used to say, "I eat anything I can digest."

MENION OF her father, the late John Marshall Bright, prior to Miss Bright's mind the fact that she has another reason for her nearly eighty years.

She recalled that her paternal grandfather, the late Wilfred Bright, lived to the age of 89 while her father's mother, the late Mrs. Eliza A. Bright, lived to be 84.

Nevertheless, Miss Bright looks upon any age around 50 years with a dim view.

Again she spoke with humor.

She said: "I saw a woman not so long ago who is 100. She was giving out in spots. Her eyesight was poor, she had difficulty moving about.

"I wouldn't want to be hanging around here feeling like that.

"When you get past a certain age you definitely don't feel so well?"

• • •

NEVERTHELESS, it is obvious that Miss Bright will hard-ly "give out in spots" or be filled with aches and pains.

She explained this theory herself as she said: "I've been having such a nice time in my later years, I hardly notice my age.

"I've been all over the place — to Canada, Mexico, California.

Asked to recall the days when she was active in organization of the YWCA, Miss Bright also disclosed that 79 years have not dimmed her remarkable memory.

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SHE IMMEDIATELY remembered the first meeting of the women who founded the YW.

She said: "It was in 1896. I was what you call a "mother's baby" and I went everywhere with my mother.

"She was one of the eight women who met to form the YW.

Miss Bright then rapidly named the eight founders who were Mrs. Sarah Charles, president; Mrs. Mary E. Bright, mother, vice-president; and Miss Frances L. Murphy, secretary.

She also included in the group Miss Edith Cooper, Mrs. Maggie Ridley, Mrs. Sarah Rayne, Mrs. Martha Murphy, and Mrs. Elizabeth Calloway.

She added with her usual wit: "There was no treasurer then because there was no money in the treasury."

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MISS BRIGHT is still active in the YW.

In 1943, she was chairman of the board which spearheaded the drive to raise $76,000 for the present site in the 1900 block of Madison Ave.

She is active in the St. James Episcopal Church where she has been a member for 15 years, and attends services regularly.

She states that she is still a member of the Book of the Month Club to which she has belonged for 30 years.

An additional gluh in which she claims membership for 30 years is the Matrons Ensemble. The group meets to study current events.

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MISS BRIGHT is a life member of the National Council of Negro Women, and the United Women for Peace and Freedom, an organization, founded by Jane Addams, and the Urban League.

She is an 1898 Douglass High School graduate, and began teaching in September of that year.

She retired from the school system 40 years later at the age of 60.

During her teaching career she was supervisor of practice teaching for 11 years.

Recent mention of her birthday date in "If You Ask Me," Mrs. Bettye Phillips' AFRO column, brought Miss Bright dozens of greetings.

In addition, when she attended a club meeting, members surprised, Friday, by a party which was given for him by his cousins, Mr. and Mrs. Franklin Mortir of Washington, and which was master-minded, of course, by John's mother, Mrs. John Cotton of Morgan Park.

A St. Patrick Day motif featured shamrocks, Irish top hats and similar ideas. The repast was a teen-agers dream, what with sandwiches, ice cream, dainty cakes, refreshing punch and minits.

They spent most of the evening dancing in the gaily decorated club room.

Enjoying his birthday with John were Estelle Lee, Barbara Brown, Mathilde Sheppard, John's sister, Sylvia and Elizabeth Cotton; Michael Spruill, Ronald Daniels, Tommy Bell, Grant Valentine, Lewis Sheppard Jr., Marvin Mullen and Edward Hales.

Adults who shared in the fun were:

Mr. and Mrs. Franklin Proctor of Washington, Mrs. J. Logan Jenkins Sr., Mr. and Mrs. Millard Henry, Mrs. Lewis Sheppard Sr., Mr. and Mrs. Leo Randall, Mr. and Mrs. Michael Spruill and the honoree's mother.

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THE SLUSH, snow, and ankle deep water of Friday, were no deterrents to the 15th anniversary celebration of "The Pals," that club that has as its special pet President Hospital's Children's Ward.

From the moment The Pals and their guests stepped into the beautifully decorated Blue Room of the York Hotel, until the last notes of Hal Tonee and Dot Kelly died away, gaiety was the order of the evening with the guests casting dignity aside as they did the bunny hop, hokey pokey, cha-cha and refreshed themselves from the bountifully supplied buffet table.

Midway through the activities citations were made to all past presidents of the organization, and a plaque was presented to the current president, Mrs. Annie Thompson, for her devoted leadership of the group for the past two years.

Special praise went to the chairman of the affair, Mrs. Alma Parker, who was assisted by her husband, C. Donald Parker.

Guests present at the affair were:

Messrs and Mesdames Ivan Briggs, Melvin Callaman, Emerson Brown, Malcolm Cooper, Bertain, David Driver, Milton Dugger, Clarence Gross, Waymen Holley.

Messrs. and Mesdames Wallace Johnson, Albert LaForest, Carroll Lee, Charles Lynch, Paul Moore, Warren Parker, Delbert Payne, Edward Rosemond, Errol Taylor, Herbert Trader and James Carter.

Members of The Pals and their husbands are Martha and Milton Allel, Jeanette and Clarence Blount, Eloise and George Brown, Betty and Earl Bundara, Mary and Aaron Ellis, Margaret and William Land, Frances and Vurnell Lockwood.

Also Beatrice and John Myers, Cordelia and Otis Oliver, Alma and Donald Parker, Ruby and Raymond Taylor, Helen and James Thomas, Annie and Calvin Thompson, Esther and Joseph Wiles, and Ruth and Leonard Wilmore.

The Que-Ettes, wives of the members of the Omega Psi Phi Fraternity, are certainly not idle. In fact, the group is at work preparing what promises to be the party of the season. Seldom has so much been planned for one evening to interest so many. The Hat Mad Hatters Card Party and Raffle to be held at the YWCA, April 24th.

The festivities will begin at 8 p.m. and end at midnight sharp. Prizes will be awarded for the most original, the prettiest, and the maddest chapeau. There will be prizes as well in each of the following card groups: pinochle, bridge, and whist.

The highlight of the evening will be a grand drawing for a portable TV set. This is set for 11 p.m. Proceeds from the affair will benefit the "Y" Championships and the Nurses' Home in the name of the Vivian Alleyne Fund.

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POTPOURRI: The John H. Murphys, 3rd will change residence in Catonsville for a mansion on Vickers Road come May 1. Which brings to mind that Bishop Randolph A. Carr has moved into his new place on Forest Park Ave. His Carlisle Ave. home has been bought by Mr. and Mrs. Jesse Gibson, of his congregation.

Mrs. Elise Hunt, ensconsed in Provident Hospital by a heart attack until Monday of this week, is home now. The James (Jackie) Lewises' hospital contact was all joy. Brought them a baby daughter, who has been named Kathleen Susan.

Mrs. W. A. C. Hughes, presiding at Jack and Jill meeting on Monday evening, had to dash from the session, and with Mr. Hughes, to Washington to the bedside of his mother, Mrs. Mary Hughes, who is very ill. Mrs. Hughes is the widow of the Bishop.

Dr. and Mrs. Simon Carter, celebrating their twelfth wedding anniversary, and presenting parenthood . . . to make their family five.

Dr. Thelma Bando, dean of women at Morgan State College, left Tuesday to attend the National Association of Women Deans Conference in St. Louis, Mo. Took her mother, Mrs. John O. Perry of Philadelphia, with her.

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DATE DATA: The Me-De-Sos, whose annual cotillion is scheduled for April 11th, will have a reception for debutantes and their parents on Easter Monday. The affair will be held at the club on Eutaw St.

Dr. and Mrs. Ralph Reckling, whose daughter Sehora Louise, will be presented by the group, will receive in her honor at the Me-De-So Club on the 29th, and Mr. and Mrs. John Everett will have a dance in Morgan College Center in honor of their daughter, Ernestine, who also makes her bow at the Me-De-So cotillion. Their party is on the 28th.

Just about everyone who received one of those pretty pink invitations to join Femmes Continentals for pink champagne and dancing tonight will be on hand at American Legion Hall, Towson.

About all you can get from an Alpha Phi Alpha host nowadays is their Easter Monday Cabaret Dance is a sorrowful sorry. Bids went whoosing! They have engaged the Hi-Tone for dancing.

The Baltimore Cossacks' sixth annual extravaganza has been scheduled for April 12, at the Baltimore Coliseum.

And Sigma Gamma Rho Sorority's formal prom will be held in the Armory, Catonsville, on April 11th.

April 19th is the date to dance with the Lambda Kappa Mu sorors, at the Famous Ballroom.

The Urban League Beaux Arts Ball tonight will feature the Sura Gesben Dancers with Jeri Del Rio, Kalsyn Talbout, and Miss Sura who is a Metropolitan Opera dancer, a member of the June Taylor dance group and a former Jackie Gleason dancer. Miss Bernice Willing is president of the League group which is sponsoring the masquerade.

SILHOUETTES. — The sewing club met in the home of the vice president, Mrs. Aleia Baker, 3201 W. North Ave., Friday evening.

The group planned a cocktail party to be held in April. Mrs. Mabel Seay is president.

Phalanx Fraternity launches contest for scholarship aid

The Phalanx Fraternity's contest to select a "Queen" and raise funds for the William H. Kindle Scholarship will continue through April.

Ten young women are vying in the popularity poll, through the sale of tags, to aid in the funds, which provides a scholarship to high school graduates. The scholarships are given as a means of perpetuating the memory of the late William H. Kindle, civic leader and former postmaster.

The winner will be crowned at the Fraternity's annual Coronation Ball in May.

PARTICIPATING in the contest are:

Misses Christine Boddie, Doris Boyd, Ernestine Brown, Phyllis Dawson, Gloria House, Misses Carleen McPherson and Owens, Sanora Reynolds, Hattie Shelton and Denise Smith.

Don't Be Confused
THE BIG BEAT SHOW
APRIL 3rd
COLISEUM

Grandmothers, teachers and all 'like to tango'

By BAKER E. MORTEN

The professional touch was given a beginner's course in ballroom dancing Monday night at the Madison Avenue Branch YWCA when four school teachers and a grandmother did a tango.

Aside from attracting the oldest participant of 14 children and the teachers, the extravaganza lured a librarian, two housewives and a pair of gentlemen.

To the rhythmic beat of varied sound, the YWCA's shapely dance director, Mrs. Effie Weatherly, led the group to mambo, tango and cha-cha-cha-land in the YWCA Auditorium.

VETERAN AFRO man George Collins, standing by, soon felt the beat and followed suit, joining the affair. Later the writer succumbed to the movements of the escapade.

Mrs. Edna Owens, the grandmother, dances for relaxation and the love of it. Mrs. Weatherly told the AFRO, adding:

"THIS IS one of the most productive things I've taught. There are no Brigidite Bardots here. They all respond to rhythm and have lost all inhibitions they may have had."

On Mrs. Weatherly's roster are school teachers:

Mrs. Marie Pettigrew, Mrs. Evangeline Caswell, Mrs. Armantilla Banks and Miss Nellie Jackson, librarian Miss Dorothy Pondexter.

Mrs. Owens, Mrs. Hazel Hardy, Miss Betty Caudle, Mrs. Patricia Boone, Mrs. Lucretia Johnson, Johnny Brown and Louis Glasper.

The Monday night dance program is sponsored by the YWCA Health and Education Department.

A graduate of Morgan State College, Mrs. Weatherly has been program director-dancing teacher there for three years.

How often does she go dancing? "Twice a week."

CAVETTES — Mrs. Ruth Wax of 3313 Presstman St. was hostess to the Club this week.

Attending the session on Tuesday were Mesdames Thelma Gray, Carolyn White, Cora Shepherd, Frances Banks and Lucille Hance, and Miss Vivian Moore.

Mrs. White will be hostess at the next meeting in her home at 2551 McHenry St.

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Jack and Jill schedule show of Marionettes in 'Pinocchio'

The Baltimore chapter of Jack and Jill met Monday night at the YMCA with Mrs. Blanche Hughes presiding.

Tickets were distributed for their presentation of the Suzari Marionettes in "Pinocchio" at Polytechnic, April 19th. Reports were made of the King and Queen contest. The project will benefit the local and national chapters' Mental Health project and other charities. The Suzari Marionettes are world-famous and highly entertaining for children of all ages.

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MRS. DOLLY WALKER, is general chairman; Mrs. Gwendolyn Lassiter, chairman of the King and Queen contest; Mrs. Margaret Proctor, gift committee; Mrs. Catherine Adams, tickets; Mrs. Kay Carter, publicity; Mrs. Jeanette Chisholm, thank you committee.

The group also made plans for a Father's Day party and Jack and Jill Day in May.

Groups reported on recent outstanding activities. The 9-10 group recently attended the Walter's Art Gallery followed by a coke sip under the chairmanship of Mesdames Frankie Wood and Elsie Robinson. The next activity of this group will be a visit to Friendship Airpora. Mrs. Gwendolyn Lassiter is age-group chairman.

LES AMIES group reported on plans for an Easter party at the YWCA. The 11-12 group reported on its recent "Manners Are Fun" seminar held at Coppin State College with Gladys Prestwige as chairman.

The upper teen group reported on a successful meeting with Dr. Effie Ellis as speaker. The round-table discussion created stimulating thoughts for parents and teen-agers. Esther LaForest was chairman.

PRESENT WERE:

Mesdames Margarie Shieffey, Mary Sprow, Edith Marshall, Effie Scott, Ines Henson, Elise Clarke, Charlotte Hackett, Irene Templeton, Elaine Nickens, Jeanette Johnson, Elois Parker, Mamie Woodford;

Mesdames Ruth Lighston, Mildred Murphy, Bernice Lottier, Cordelia Johnson, Catherine Adams, Anethiz Williams, Mattie Chapman, Beatrice Lokes, Mae Williams, Olga Parker, Jewell Rawlings, Dollie Walker;

Mesdames Ruth White, Mary Redd, Blanche Hughes, Esther Laforest, Vivian Washington, Celonia Walden, Gladys Higginbotham, Ernestine Baker, Audrey Pinderhughes, Betty Fry, Vivian Hutchins, Gwendolyn Lassiter;

Mesdames, Mary Elizabeth Law, Bernice Brandon, Vernice Wynn, Doris Oswell, Dorothy Brown, Louise Robinson, and Helen Nash.

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Here's a social club looking for a leader

What was that someone said about today's youth not wanting anyone's advice?

Well, here are Les Dames Charmantes, a social club of 17-year-old girls who are sincerely looking for an adult leader.

Now, they aren't interested in a mother, but, unprejudiced as they are, they say that being a mother wouldn't keep any qualified person out of the job.

That is as long as she isn't the mother of one of their club members.

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THE OFFICERS are:

Beverly Briscoe, president; Mary Barnett, vice president; Joyce Martin, secretary; Joyce Harrison, treasurer and Dionne Nelson, business manager.

There are now 14 members in the club whose first birthday is scheduled for May 23.

The club organized last year when the five original members, now the officers, lived in Cherry Hill.

"We were best friends, so we decided to form a club and make new friends," said Miss Nelson.

The "Charming Ladies" (their name translated) are seniors in high school and are seriously interested in getting an adult leader.

"We want someone young who will understand our problems," said a member of the group.

"THEY DON'T even have to come to all of the meetings if they can't make them, but we do want someone to chaperone our parties."

How about the job? There is no money involved but tell me, what other job can offer more personal satisfaction?

During their club meetings they discuss fashions, boys, art, boys, music, boys . . .

Other members of the club are Catherine Hayes, Lena Reid, Zenoria McMorris, Barbara Burrell, Linda Hammond, Alessa Burrell, Jeanette Wood and Priscilla McLendon.

LES DAMES CHARMANTES—Pictured above are four members of the new social club. They are seriously looking for an adult leader. Seated are Misses Dionne Nelson, 3217 Piedmont Ave.; Mary Barnett, 3488 Spelman Rd. Standing are Misses Joyce Martin, 1157 N. Mount St. and Deanna Smith, 211 Colvin St. All of the young ladies are 17 years old and will become 18 this year. Their club began when all were residents of Cherry Hill and became "best friends." Now their club has 12 members.

—Gadabouting

(Continued from Page 10)

ROMANIA—Mrs. Sarah Maben of 2107 Rupp St. entertained the club, this week.

The group completed plans for a trip to Atlantic City in August.

Prizes at pokena went to Mrs. Florence Douglas, first; Mrs. Cora Mackey, second; and Mrs. Edith Toney, the booby.

Guests were Mrs. Oreatha Forster, Edward Oden and Hobie Maben.

The next meeting will be with Mrs. Cora Mackey of 1800 Division St.

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