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

ANNAPOLIS DINGS

By ELOISE RICHARDSON

Through what I am advised, was a mechanical mixup, the items here last week about the forthcoming Frontiers regional convention were mixed up.

Here are the facts: The Frontiers are holding their Eastern regional convention here in Annapolis on April 26. Sessions will be at the State House in the House of Delegates Chambers.

Delegates are due from Pa., D.C., N.Y., N.J., and other parts of Maryland.

There will be registration at 9 a.m., a general assembly at 9:30, a workshop session at 11 a.m., and a luncheon at 1 p.m. in Carvel Hall.

Speaker: Dr. Richard D. Weigle, president, St. John College. Delegates will tour the Navy Academy at 2:45 and adjourn the business session at 3:30 p.m. There will be a reception and dance at 10 p.m.

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ACHIEVEMENT AT JONES ELEMENTARY SCHOOL

Under the leadership of Mrs. Gloria B. Jones and Mrs. Mary Pritchard, the pupils at Jones Elementary School in Anne Arundel County are learning the importance of thrift by buying U.S. Defense Saving Stamps.

Since the beginning of the program at the school on October 17, 1957, pupils have saved a total amount of $427.10.

This past week two pupils were able to turn in their stamp books in exchange for a defense bond of $18.75 each.

These pupils were Calvin R. White, a first-grader in the classroom of Mrs. Lillie Allen and Evon Johnson, a fifth-grader in the classroom of Mr. Richard Thomas.

* * *

CALVIN, 7, is the son of Mr. and Mrs. Roland White, Evon, 10, is the daughter of Mr. and Mrs. Kelton Johnson. Both families live at Severna Park.

* * *

THREE STUDENTS topped the honor roll at Bates High School in the fourth marking period just ended. They were Brice Spears, Brenda Brown and Ora Mae Smith.

Students on the honor roll are:

8-A Lillian Abrams; 8-B Marvelene Wilson; 8-C Helena Brashear; 8-D Eileen Herbert; 8-E James Easton, Thomas Owens; 8-F Stella Dotson; 8-G Ina Royster, Arlene Carter, Marie Dean, Diane Gunn, Josephine Powell, Simmons Simmons; 8-H Diane Williams, Gertrude Dobson, Regina and Gloria Williams;

H-Carolyn Crutchfield, Juanita Johns, Sharry Smith, Gervene Pumphrey; 8K, James Simmons; 8L-Geraldine Green, Barbara Lee, Derek Brown, Richard Williams; Thelma Gaither, George Crawford; 8M-Diane Brown, Gene Morgan; 8C-Clifton Brown, Elsie Johnson, Patricia Carroll, Gloria Bush;

8O-Jeanette Beinecke, Purcell Gaskins; 9H-Carolyn Thomas; 9I-Peggy Brown, Mary Williams; 9J Leon Sims, Estelle Owens; 9R-Darlene Thompson, St. Burton Davis, John Mason, Robert Simons, Upton Thomas, Wayne Wallace, Nina Greene, Carolyn Reeder, Janice Sedgwick, Beverly Smith, Marilyn Thompson, Francis Wallace;

10-A Carolyn Pindoff, Delores Nick, Wayne Morgan; 10B-Wesley Garland; 10C1-Marie Holland, Joyce Johnson, 10C2-Helen Easton; 10D-James Williams, Benjamin Henson, William Salisbury, Sheila Watkins, Leander Colbert; 10F-Yvonne McClain; 11A-Ralph Griffin, Barbara Bias, Robert Newlin;

11-B Leila Martin; 11-C Lorraine Devoe; 11-E, William Lomax; 11-A Sandra Thompson, Doris Cash, Elsie Thompson, Jennie Smith, Anna Epps, Barbara Jones, Bernice Mullins; 11B-Cecelia Carter, Ethel Jones; 11C Betty Ellis; 11D-Laura Jones, Delores Williams; 11E-Earl Franklin; 11F-Shirley Poyter.

STUDENTS winning honorable mention were:

8B-Barbara Hammond; 8C-Charles Burley, Brenda Jones, Elsie McFadden; 8D Walter Sweet; 8E Earl Jones, Jean Mintz; 8F-Thomas J. Brown; 8G-Joseph Duckett, Shirley Gaither, Kaye Johnson, Bettie McClure, Delphine Sigler; 8H-Betty Jane Wright; 8I-John Lippmah, James Webb, Betty Davis, Shirley Johnson;

8L-Matilda Smith; 8A James Pindell; 8C-Rosa Davis, Betty Davis; 8D-Rose Howard, Summerfield Burley; 8G-Joseph Newby, Diane Nock; 8H-Mary Parker, Patricia Peters, Edward Owens; 8I-Carl Kirk, Clarence Burton, Mildred Hall, Carolyn Henson, Martha Snodgrass, William Nock; 8K-Eleanor White, Constance White, Ida Smith, Pearl Smith, Vincent Conner, Odessa Eldridge;

9L-Thomas Greene; 10A-Emma Gallaway, Ida Mae Jones, Velnetta Pinkney, Hilton Henson; 10B-Rose Turner, Shirley Williams; Patricia Taylor; 10C-Shirley Brown, Gloria Brown, Bessie Thompson, Carrie Washington, Geraldine Shiver Brown, Gloria Brown, Bessie Galloway, Ida Mae Simmons; 10E-Delores Seemer; Norma Kawasker, Morris Johnson;

10F-Lenora Mitchell; 10I-Cecelia Torsey; 11A-Pearl Brown, Yvonne Hernson, Ernestine Moore, Sandra Smith, Sylvia Watkins, Theodore Howard; 11B-Diane Jones; 11C-Shirley Carter, Judy Bennard; 11D-Earl Warren; 11E-Georgia Smith; 12A-Marva Gaither; Minnie Mahoney, Marion Anderson, Pearl R. Holland, Gertrude Dobson, Regina Williams;

12B-Ernest Demby, Barbara Ward, Joy Coleman, Mary Neal; 12D-Charles Forrester, William Jones, Louis Harris, Helen Webster, Pearl; 12D-Lemuel Butler, Helen Clark, Beverly Davis; 12E-Thomas Hankins, Rena Eldridge, Floretta Springer, Charlotte Williams, Joanita Simms, Robert Wokens, Frances Turner;

TWO COLORFUL affairs in the city this past week were two fashion shows one, a benefit for Coleman's Day at Mount Olive AME Church at Parole, and the other, a benefit for Men's Day at Mount Moriah AME Church.

It's a well-established and wonderfully established fact that America loves a bold idea boldly executed.

This year, in full fling with this thought there is a new look in American fashions and this new look is available in the least expensive as well as the dearest in price.

It takes a bold soul to wear, the chemise and sack dress.

The jacketed - dress, the sheath and the ballerina dress, which are not so new in idea, are, however, new in the variation of the trend of their styles.

When the fashion revues were held late last week, the chemise played a big role and definitely the participants in the parade of fashions displayed good taste in their selection of attire.

* * *

SUCH ADJECTIVES as "stunning," "chic," "lovely," "charming" and "stylish," were adequate and true, when used to describe the array of outfits.

Children and teen-agers were the stars in the Parole show. Miss Annette Grant, the daughter of the pastor and his wife, the Rev. Mr. and Mrs. Joseph S. Grant, wore an alabeige outfit.

Her semi-chemise dress was set off by a large brown polka dot bow at the front of the neckline, a bonnet-shaped sailor hat, white glover, gold accessories and wheat-colored shoes, matched by her handbag.

Miss Audrey Goldsborough wore a blue and green acetate sheath, featuring a cummerbund, set off by pink accessories and patent pumps and bag to match.

Miss Joyce Neal walked in a blend of peach, blue and white acetate cotton, fashioned along bouffant lines with a tight bodice. Her natural straw sailor had a large beige rose over one eye. She had on black sculptured suede shoes and carried a bag to match. Her gloves were a beige string pattern.

MISS ANNETTE CROWDY appeared in a green brocaded acetate cotton, trimmed in rhinestones and imitation pearls. Fashioned along simple lines, the skirt was circular and very wide, and her shoes were black suede.

Miss Myra Bryan wore a blue and green print on white, styled with unpressed pleats set off by a blue cummerbund, a white half sailor hat, and gloves and black kid pumps.

Miss Brenda Bryan was attired in an orange-colored acetate cotton sheath with a cummerbund and large bow at the front. Her matching orange hat was accompanied by black patent pumps and bag to match.

Miss Carol Parrish strutted in a red cotton broadcloth chemise, trimmed in a white Peter Pan collar and cuffs. Her small hat was white pique and her black patent shoes and bag matched.

Miss Diane Gunn appeared in a black linen two-piece fitted linen suit, trimmed in white pearl buttons and a white georgette crepe scarf.

Her small black hat had a white veil, which came down over the eyes and her shoes were black patent. She carried a white purse and gloves.

Miss Deanna Pettigrew stepped out in a gray acetate cotton chemise, trimmed in white. She wore a white hat, black patent pumps and carried a bag to match and white gloves.

MRS. BERNICE CHAMBERS and Mrs. Armie Grandison were the two matrons who participated.

Mrs. Grandison's outfit was composed of a brown brocaded silk sheath with a navy boxy jacket lined to match her dress. She wore a small hat and fur stole.

Mrs. Chambers modeled a silk jersey print with brown the predominating color, styled in unpressed pleats and a plunging neckline, enhanced by a large soft bow.

She also showed a gray wool coat with a white collar and a beret-styled hat. Her sandals and bag matched in black patent. She carried white gloves.

Anne Parker came out in a plaid cotton outfit. With a manish tailored jacket was a skirt and Bermuda shorts to match. Completely washable, the top of the blouse was styled along turtle neck lines.

She also modeled a washable cotton blue party dress, having a built-in cummerbund and full, full skirt. She wore a crinoline under it which had 35 yards of material in it.

Children who participated in the show were Barbara, Brenda and Wanda Johnson, Carmilla Cassell, Deborah Boykins, Marcel Holland, Ann Jones, Stanley and Tyrone Holland, Denise and Tilkia Tubaya, Odessa and Julia Pinkney, Pamela Smith, Charles Adams Jr.

Mrs. Evelyn Parker was chairman for the project, assisted by Mrs. Josephine Gross.

BECAUSE SPACE will not permit, and because the Mount Moriah show had so many participants, it will be impossible to describe every costume. Here are some we have pulled out of the bag.

Among those who wore street wear are the following:

Miss Shirley Boston in a green and white striped chemise, enhanced by a bow at the front of the neckline with a hat to match, beige shoes and purse and white gloves.

Mrs. Lucretia Snowden in a sack dress of brown light wool jersey, trimmed down the front in orange buttons, a beige perkscalf hat with brown shoes and purse to match and beige gloves.

Miss Sylvia Randall in an avocado green semi-chemise, emphasizing the two-piece look from the back with a split in the skirt, set off in the front by white buttons extending down the front and repeated on elbow-length sleeves, and a natural straw hat trimmed in orange velvet bows.

Mrs. Alberta Mitchell of Washington in an off-white two piece boxy-coat ensemble of Forstmann's wool, with a large shawl collar of Lynx Fox, a hat which she designed out of the same material, varicolored-leather shoes with bag to match and an egg-shell satin beaded blouse, the material of which was 80 years old.

Mrs. Annie Grandison in a Gloria Swanson two-piece navy and white print ensemble.

Mrs. Mildred Noel in an orange pure silk shantung sheath varied in its trend of style by a high neckline enhanced by a row of buttons of the self material from the neckline to the hem and a half-belt with a pleat at the back, a small hat to match, and beige shoes and purse to match.

* * *

AMONG THOSE attired in cocktail outfits were:

Mrs. Juanita Parrish in a silver metallic lace over black taffeta in a ballerina mode, a black chiffon velvet stole and black suede pumps trimmed in rhinestones.

Mrs. Cecelia Green in a navy and white two-piece print ensemble, the dress a sheath with a wide cummerbund, the coat in navy blue and a navy blue hat and shoes and white gloves.

Mrs. Marian Phelps in beige lace over beige taffeta, fashioned with a wide skirt and tight-fitting bodice, set off by a wide beige cummerbund ending in a large flat bow at the back and black suede sandals;

Miss Marie Smith of Washington in an aqua tissue silk sheath emphasized at the back by a bustle which trailed off into a floating panel, and a minkskrat capelet.

Mrs. Mary Whittico of Washington in an off-white sheer wool jersey sheath dotted all over with wool floss and rhinestones, a large black silk shantung sailor, black long gloves and shoes and a natural six-skin scarf.

* * *

THOSE WHO DRESSED for evening were:

Miss Carol Parrish in an ankle length white gown of sheer nylon with a tight-fitting bodice, off-the-shoulder neckline, and six ruffled wide embroidered tiers fashioned into the skirt, a white net stole and shoes of a white metallic material.

Miss Myra Bryan in yellow net, styled along bouffant lines with a net stole to match as well as shoes;

Mrs. Clementine Williams in a dainty blue print of nylon sheer fashioned with a tight-fitting bodice and full, full skirt, shoes to match, white sheer nylon gloves and rhinestone accessories;

Mrs. Beatrice Jenkins in a black sculptured satin sheath with emphasis on the back by a bustle which trailed off into a floating panel, and a minkskrat capelet.

Mrs. Mary Whittico of Washington in an off-white sheer wool jersey sheath dotted all over with wool floss and rhinestones, a large black silk shantung sailor, black long gloves and shoes and a natural six-skin scarf.

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FASHIONS, FASHIONS FASHIONS—Making two fashion shows colorful affairs at two AME churches, Mount Olive and Mount Moriah in Annapolis, as well as highlighs of the season's activities in the community, last week, were a large number of participants, some of whom are shown here. In left photo, left to right, are Miss Carol Parrish and her mother, Mrs. Juanita Parrish, of Annapolis. In right photo, Mrs. Mary Whittico and Miss Marie Smith, both of Washington.

New police in Camden

CAMDEN, N.J. — Three colored men were among twelve war veterans sworn in as city policemen, Monday morning.

All were appointed, last week, from a state Civil Service list by Director of Public Safety E. George Aaron, and will begin a police - training course today, (Wednesday), April 16.

* * *

THE COLORED appointees are Dennis G. Evans, 27, of 727 Powell Ct.; Albert C. Fisher Jr., 28, of 823 Princeton Ave.; and Melvin Burt, 33, of 802 Pine St.,

Others are: Charles E. Ferry, 24, of 1030 N. 31st St., son of Police Sgt. John Ferry; and Clarence DelRossi Jr., of 813 Olive St., son of Detective Del Rossi;

Also Joseph P. Anskis Jr., 32, of 1219 Van Hook St.; Raymond J. Paradise, 31, of 354 Garden Ave.; William D. Sloan, 32, of 1994 Carman St., Donald E. McGlensey, 26, of 109 N. 36th St.;

Joseph A. Morasco, 26, of 517 Royal Ave.; Joseph W. McCann, 24, of 804 B. Boyd St.; and Rollo A. Ferrari, 22, of 414 Walnut St.

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5 SHADES BLACK, DARK BROWN, MEDIUM BROWN, LIGHT BROWN

Dickie Wells shooting to be aired in 2 weeks

A preliminary hearing for George Williams Jr., 20, charged with shooting Richard (Dickie) Wells, basketball star, was continued until May 1 in Municipal court Thursday.

Williams, 100 block 41th St. NE., told police he accidently shot Wells, 19, American University student, with what he thought was an unloaded gun.

The incident occurred April 12 at the home of the defendant.

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Feel better in 6 days—or money back!

Feel all dragged out? Not enough energy to get a day's work done? Too tired to play with the kids? Nervous and irritable at the least thing? Chances are you may be suffering from *iron-starved blood*. Doctors call it "*iron-deficiency anemia*."

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FEEL BETTER IN 6 DAYS!

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Satisfaction guaranteed or your money back!

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Got Relief from Burning, Itching Sting of

ACNE PIMPLES

"The stinging, itching misery of acne pimples and blackheads made me terribly unhappy. I tried to get relief with several lotions and ointments without much luck. Finally, I tried Black and White Ointment. It quickly relieved the itching, stinging misery. It's wonderful."

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"Eczema broke out on my hands and arms making them itch and sting. Black and White Ointment gave me such welcome relief from the itching, sting, that I keep a jar in my locker and one at home."

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Quickly checks burn, itch, sting of simple ringworm, blackheads, tetter. Trial size 20¢; regular size only 35¢ and you get 4½ times as much in the large 75¢ size. Get Black and White Ointment. Cleanse skin with mild Black and White Skin Soap.

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BLACK AND WHITE OINTMENT

COOKING IS FUN

ive your bread, pastries, gay air of springtime

By FANNIEJOE REID

Yeast breads, coffee cakes and rolls can have a distinctive air of spring.

Achieving it is as simple as brushing on a lemon glaze, using tart fruit juice in the dough or shaping the bread into a pretty floral form. You'll find baking an especially apt time for home baking.

It's cool enough so you don't mind the oven-warmth of the kitchen, and a soft breeze carrying thrilling half-open windows lifts the scent of baking bread emptingly all through the house.

* * *

ORANGE BREAD makes a delightful difference in the morning toast or gives a flavor lift to ham or peanut butter sandwiches.

To make Orange Bread use one package yeast, compressed or dry, one and one-half cups water (lukewarm for compressed yeast, warm for dry), three-fourth cup orange juice, one-fourth cup grated orange rind, one-half cup sugar, one and one-half teaspoons salt, three tablespoons melted shortening, seven cups sifted enriched flour (about), and one egg.

Soften yeast in one-fourth cup of the water. To the remained water add one-fourth cups, add orange juice, orange rind, sugar, salt and shortening. Add flour to make a thick batter. Mix well. Add softened yeast and egg. Beat well. Add enough more flour 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 in warm place until doubled (about one and one-half hours). Punch down.

Divide dough into two equal portions. Shape each portion in a smooth ball. Let rest ten minutes. Shape into loaves. Place in greased loaf pans, five and one-fourth by nine and one-half inches.

Let rise until doubled (about one hour). Bake in moderately hot oven (400 degrees F.) forty to forty-five minutes. Makes two loaves.

LEMON DROP Rolls served with tea make for a pleasant ending to a thick batter.

Lemon Drop Rolls are made with one package yeast, compressed or dry, one-fourth cup water (lukewarm for compressed yeast, warm for dry), one-half cup milk, one-fourth cup sugar, one teaspoon salt, and two tablespoons shortening, two and one-half cups sifted enriched flour (about), one egg, lemon sugar, one tablespoon grated lemon rind, one-fourth cup sugar.

Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add one cup flour. Mix well. Add softened yeast and egg. Beat well. Add enough more flour 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 in warm place, until doubled (about one and one-half hours). Punch down. Let rest ten minutes. Divide dough into two equal parts. Roll each part under palms of hands to form long smooth rolls, about three-fourth inch thick.

With scissors, cut in pieces about three-fourth inch long. Shape pieces into balls and roll in lemon sugar. Place five pieces in well-greased muffin pans. Sprinkle remaining lemon sugar over tops of rolls. Let rise until doubled (about forty-five minutes).

Bake in moderate oven (350 degrees F.) about fifteen minutes.

Makes about two dozen two and one-half inch rolls.

APRIL 15 also the time for attractive Lily Coffee Cake:

Use two packages yeast, compressed or dry, one-fourth cup water (lukewarm for compressed yeast, warm for dry), three-fourth cup milk, one-third cup sugar, one and one-half teaspoons salt, three tablespoons melted shortening, three and one-half cups sifted enriched flour (about), one egg, melted butter or margarine and raisin-nut filling.

Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add enough flour to make a thick batter. Mix well. Add softened yeast and egg. Beat well. Add more flour 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 in warm place until doubled (about one and one-half hours). Punch down. Divide dough into two equal portions. Let rest ten minutes. Roll each portion of dough into a circle about one-fourth inch thick and twelve inches in diameter. Cut circle from edge almost to center, making six wedge-shaped sections. Brush with melted butter or margarine.

Place about two tablespoons filling on each section. Seal edges of each section about one inch from outeredge to the center. Curve each roll in the same direction and spread outer edges to resemble the petal of a lily.

Let rise until doubled (about forty-five minutes). Bake in moderate oven (350 degrees F.) about twenty minutes.

BECAUSE THE ONION plays bit parts so well, don't overlook its ability to star in such gourmet presentations as onions with fresh peas glazed with curry butter.

Onions and peas, aromatique exciting flavor combination

The onion is orbiting high, wide and handsome these days. Long unassumingly content in supporting roles—boiled, broiled, fried or steamed — it now soars to epicurean importance in dishes fancy enough for star billing on any menu.

More and more cooks are realizing that vegetables need not be mere side issues but that, dressed up in original ways, they can share with meat the center of attention. And the adaptable onion, versatile vegetable that it is, is natural for glamour treatment.

ONE SECRET of successful cooking the onion in gourmet distinction is to combine it with other vegetables, and even with certain fruits, for exciting flavor blends, and eye-pleasing contrasts in color and shape.

For instance, the pungency of onions flows delicately with the bland sweetness of fresh peas in melted butter spiked with certain fruits, and exciting flavor blends, and eye-pleasing contrasts in color and shape.

It's fun to be original with onions and the United Fresh Fruit and Vegetable Association proposes these recipes to start you improvising with onions.

ONIONS AND Peas: Aromatique is made with one and one-half pounds small white onions, one-inch boiling water, one teaspoon salt, one pound fresh green peas, shelled (one cup), three tablespoons butter or margarine, one teaspoon curry powder, one-half teaspoon salt, and one-eighth teaspoon black pepper.

Peel onions and place in a saucepan with boiling water and the one teaspoon salt. Boil, uncovered, five minutes. Cover and continue cooking until onions are tender, twelve to fifteen minutes. Add shelled peas about five minutes before cooking time is up.

Drain vegetables. Melt butter or margarine in a large skillet. Blend in seasonings. Add onions and peas and toss lightly until hot and glazed with curry butter.

YIELD: Eight servings.

FOR PAN Fried Onions and Apples use two cups sliced onions, two tablespoons butter or margarine or bacon fat, four cup cored, unpeeled fresh apples, sliced one-half-inch thick, one-half teaspoon curry powder, one-fourth teaspoon salt, and one-eighth teaspoon ground black pepper.

Saute onion rings in butter or margarine. Add apples, cover and cook slowly twenty minutes or until apples are tender. Season with curry powder, salt, and black pepper. Serve at once as a vegetable.

YIELD: Four servings.

BAKED ONIONS requires eight onions, two-inches in diameter, peeled, boiling water to cover onions, three fourth teaspoon salt, one-eighth teaspoon ground black pepper, two tablespoons butter or margarine, one-half cup beef or chicken stock, one tablespoon flour, two tablespoons cold water, and fresh parsley for garnish.

Place first three ingredients in a saucepan. Bring to boiling point. Cover and cook five minutes. Drain onions and place close together in a one-quart casserole. Sprinkle with ground black pepper. Dot with butter or margarine. Add beef or chicken stock.

Bake in a preheated moderate oven (375 degrees F.) forty-five minutes or until tender. Mix flour with cold water to a smooth paste and blend with the liquid around the onions. Bake five minutes or until sauce is slightly thickened. Serve hot. Garnish with parsley.

YIELD: Four servings.

CHILI CREAMED Onions and Peppers are made with one cup (one large) thinly sliced green pepper rings, two tablespoons butter or margarine, two tablespoons flour, one cup milk, three - fourth teaspoon salt, one - eighth teaspoon ground black pepper, three-fourth teaspoon chili powder, and eighteen (one and one-fourth pounds) small whole white onions.

Saute green pepper rings in butter or margarine. Blend in flour. Stir in milk and cook over medium thickness, stirring constantly. Remove from heat and stir in seasonings and cooked onions.

Heat slowly. Serve hot.

YIELD: Six servings.

Chicken La Fiore glamourous way to prepare old standby

"Cooking with wine is easy and rewarding. It makes plain dishes fancy, humble foods noble, leftovers first run." That is the advice of an expert, Mrs. Irma G. Marra, whose new cook book, "Accent on Seasoning," has recently been published by Little Brown and Company.

Seasoning, as Mrs. Marra knows it, includes herbs, spices, nut, wines, fruits and seeds. She writes of these and many more, and always she combines them artfully in the recipes that fill the book. It's good reading and leads, inevitably, to good cooking. Here is a sample:

CHICKEN LA FIORE—This is a valued family recipe, with the proper ingredients to heavenly aside from the delicacy of its taste, is the fact that it can be assembled ready for the oven early in the morning and set aside in its casserole until time to put into the oven for dinner. The attentions that it demands during cookery are only taken ones small gesture made for so much goodness. For a two tablespoons flour, one cup milk, three - fourth teaspoon salt, one - eighth teaspoon ground black pepper, three-fourth teaspoon chili powder, and eighteen (one and one-fourth pounds) small whole white onions.

Saute green pepper rings in butter or margarine. Blend in flour. Stir in milk and cook over medium thickness, stirring constantly. Remove from heat and stir in seasonings and cooked onions.

Heat slowly. Serve hot.

YIELD: Six servings.

Prune delight

Prune Delights are really delightful.

Fit rolled cookie dough into an oblong greased baking dish. Arrange walnut-stuffed prunes (soaked and pitted) over the dough. Dot with butter or margarine. Sprinkle with sugar. Bake in hot (425 degrees F.) oven for twenty minutes.

Sprinkle with coconut crumb topping (combine coconut, sugar, milk, beaten egg, and salt) and reduce heat to 325 degrees F. Continue baking fifteen minutes longer. Cool and cut into squares or strips.

FOR A hearty main dish, try Prune - Stuffed Pork Chops. Combine chopped, cooked, pitted prunes with finely chopped celery and nuts, and season with salt. Mix lightly but thoroughly. Stuffing will fill over fluffy rice served with the chicken.

Brown chops lightly, then place in a covered roasting pan. Bake in moderate oven (350 degrees F.) about forty-five minutes or until tender. Shape remaining dressing into balls.

Towson State will have open house

For the first time in many years, the Towson State Teachers College will open its doors to residents of the Towson community area on Sunday, April 20, from 12 noon to 9 p.m.

Visitors to the college will take tours conducted by student guides and will be serve refreshments in the student Center.

The open house will feature a tour of Stephens Hall, which includes classrooms, administrative and faculty offices and the college auditorium and the Lida Lee Tall School, campus laboratory school.

Visitors also will see a complete athletic field with a quarter-mile cinder track, five tennis courts with clay surface and three other playing fields for intra-mural sports and regular physical education class use.

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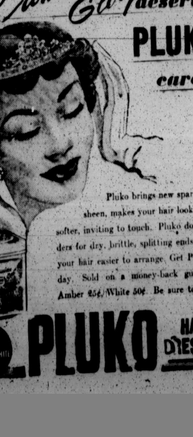

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PLUKO HAIR DRESSING

TOURING TURNER STATION

By E. S. McDANIEL

Mr. and Mrs. Frank Godsey of 100 Walnut Avenue announced the engagement of their daughter, Miss Margie Jubilee, to Mr. George Harvey of Baltimore at a party in their home on Friday. Margie was most attractive in a white nylon lace waltz length gown over eye blue taffeta. The bodice which was attached to a full skirt, was caught at the neckline with flowing chiffon twin scarves. She also wore matching accessories.

Harvey presented his bride elect with a beautiful solitaire diamond ring, a matching watch and a white orchid corsage; at her wrists, he presented Harvey with sterling silver cuff links. The date of the wedding is June 29.

The dining room and living room were decorated in the same color scheme of white and ice blue to match the wedding cake. A large white cake with the color scheme decorations, "Margie and George," was served.

Miss Jubilee, who is a graduate of Morgan State College, a honor sorority member of the Coppollino Junior High School No. 183 in Baltimore. She is active in St. Matthews Methodist Church where she is a Sunday School teacher and counselor for the youth of the church. Mr. Harvey is active in First Baptist Church of Baltimore where he sings on the choir.

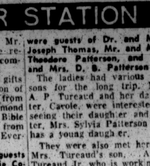
AMONG GUESTS at the engagement party were:

Misses Clara Jubilee, Lillie Rhine, Dorothy Boyer, Yvonne Harvey, Claudett Burrows, and Gloria Washington.

Messrs. Robert Porter, Hanover, Menyon Carlton Jubilee, Stanley Jubilee, Charles Bagby, Clarence Chambers, David Williams, J. Cyrus and Edward Osborne.

Mmes. Emma Franklin, Annie McNair, Dean Spriggs, and Mary Mickey. Nettie Jones, Porter Newton, Jamie Hodge, Annie Jubilee, Harvey Jones, George Harvey, Oliver Johnson, Cleveland Taylor, and Abraham Brisbane.

After thirty-five years of service at the Bethlehem Steel Co., Mr. Coleman Henry has retired. He was presented with a large purse, a portable radio and a gold watch. The gifts were told into a very small compact, a gold crucifix, and a large Bible.



The Official Board of the New Shiloh Baptist Church, which Mr. Henry is a member, sponsored a testimonial dinner in his honor on Saturday, at the Community Center. Robert Lee Abbott was chairman of the affair. The testimonial was given to recognize the unselfish community work Mr. Henry has done over the years. He has been interested in pushing young people forward so that they might be able to go farther than he had the opportunity to go.

The Young People's Choir of New Shiloh Baptist served as waitresses. Mr. Henry has been supervisor of the choir for four years.

Rudolph Wheeler YM executive secretary, present I. Mr. Henry with a comfortable reclining chair from the community.

Among other personal gifts presented were a collection of twenty-five silver dollars from Mr. and Mrs. Thomas Allmond and a vase of an open Bible open to the Lord's Prayer from Rev. and Mrs. James A. Everett.

Among the out-of-town guests present were: Mrs. Carrie Colbin and Mrs. Rosa Hall of Radnbank, N.J., sisters of Mr. Henry; Mr. Fred Henry and Mrs. L. M. James of Baltimore, brother and sister; Miss Luvenia Clanton and Wiley Ware of New York.

Mr. Henry, a native of Isle of Wight County, Va., came to Sparrows Point in 1923. His wife is Mrs. Nalroth Porter Henry. They are the parents of three sons, Clarence, Waverly and Norman. There are four grandchildren. The Henrys reared three nieces, Luvenia Clanton, a nurse in New York, Mrs. Viola Blow and Mrs. Rosa Johnson of Turner Station.

Mr. Henry has been active in New Shiloh for the past twenty-five years, 17 of which he has served as deacon. He is also a member of the YMCA.

The community is proud of Mr. Henry. Here's wishing he will not allow himself to be more inactive. With more time on his hands, he can take an even greater interest in the thing that is closest to his heart, the youth of Turner Station.

THESE UNPREDICTABLE WOMEN have no fear of the hazards of the highway or of the elements if it does not stand traveling a distance of over 1200 miles without male escort. Who said the female was the weaker sex? Yes, if it means physical strength, but it is not the case in some other areas.

Nine attractive ladies motored from New Orleans, Lousiana to Turner Station for the Easter Holiday season. They were guests of Dr. and Mrs. Joseph Thomas, Mr. and Mrs. Theodore Patterson, and Mr. and Mrs. D. B. Patterson Sr.

The ladies had various reasons for the long trip. Mrs. A. P. Tureaud and her daughter, Carole, were interested in seeing their daughter and sister, Mrs. Sylvia Patterson who has a young daughter.

They were also met here by Mrs. Tureaud's son, A. P. Tureaud Jr. who is working on his master's degree at Columbia University in New York. Mrs. Ernest Cherrie and her daughter, Anna Louise, were visiting Ernest Jr. who is a medical student at Howard University in Washington.

Miss Barbara Charbonnet, a home economics teacher at St. Francis de Sales High School, Roek Castle, Virginia and A.P. Tureaud Jr. are "good friends." Miss Lois Carlson and Ernest Cherrie are engaged. Mrs. Hardel Christophe, Mrs. Marks Labat and Mrs. Pearl Dejoie just came along for the ride.

It took two days to make the trip coming up, stopping for rest at night, but the ladies took their time going back. The return trip took three days. The group has been heard from since their departure which indicates they had a safe trip.

TURNER STATION was represented at the YMCA Model Legislature and our delegates were successful in getting a bill passed by both houses.

I never saw youngsters study so hard before a trip or so happy after their return.

Abner Fair, Catherine Jones, and Julia Randall, all students at Douglas High School, were the representatives.

The bill would standardize the handling of juvenile probation cases in all counties—so there would be a standard time limit for the of all cases, and trial before a circuit court judge rather than magistrate.

Also Mrs. Ada Mae Henson, Mrs. Caroline Ware, Mrs. Christine Howard, Mrs. Angie Williams and Mr. and Mrs. Benjamin Hall.

Her corsage was of yellow roses. The matron of honor silver.

A few friends of the family gathered for a reception afterwards.

The Rev. Soldon Nicholson officiated. They will reside at 2813 Allendale Rd., Baltimore.

GLEN BURNIE ECHOES

By FELICIA ADAMS

Mr. and Mrs. Norman Armstead had their baby christened, Christopher Elizabeth, chris-ened on Sunday at the John Wesley Methodist Church, Glen Burnie. Mrs. Barbara Queen was godmother. The Rev. Silas Mack officiated.

It was christening time also at the Metropolitan Methodist where the infant was Mary Janice the daughter of Mr. and Mrs. Charles Flemming of Crain Highway.

Godmother was Mrs. Annie Hall. Mr. and Mrs. Roscoe Oden, brother of Mrs. Flemming, christened G