Gadabouting in Baltimore

Phi Beta Sigmas to host 300 conferees

With Lula Jones Garrett

Zeta Sigma chapter of Phi Beta Sigma Fraternity was all set this week to entertain the Eastern District regional conference, to be held here May 2nd, 3rd, and 4th.

Some 300 delegates and a batch of national officers will be here for the three days of business and social sessions . . . to say nothing of the wives who will accompany their husbands. Town Sigma Wives have a special program set up for the latter.

National officers who will attend include Hutson L. Lovell, New York attorney; William E. Doar, also of New York, national executive secretary;

Also Dr. William H. Pipes of Michigan State University, editor of the Crescent. Felix J. Brown of Richmond, Va., a past national president; Jesse W. Lewis of Washington, also a past national president; and Edgar B. Felton of New York, regional director.

In addition are two Baltimoreans who hold positions on the national slate. They are Dr. Robert J. Hill, national director of the Bigger and Better Business project; and John W. Woodhouse, a past national president.

The regional board meeting will be held on Friday evening beginning at six. Registration, beginning at five in the afternoon, will be in the Druid Hill Avenue branch YMCA. That evening the Sigmas will hold their "Orchid Ball" in Hurt Gymnasium at Morgan State College.

Zeta Phi Beta sorors will have a coffee hour at Coppin State Teachers College, Saturday morning, in the afternoon will entertain visiting wives from noon to four in the Madison Avenue branch YWCA.

The Interfraternal Council will be hosts at luncheon at one, Saturday, and on Saturday evening a closed party for Sigma men and their wives will be held in the Chesapeake Club.

The group will be guests at the morning worship at Bethel AME Church, Sunday.

Mr. Felton was guest of the chapter Thursday evening when the final planning meeting was held in the home of Alfred A. Dixon.

Also present were:

Vernon F. Greene, Douglas Camper, Dr. Robert Hill, Dr. Parlette L. Moore, Dr. Socrates Saunders, Phillip Braxton, The Rev. W. Lyndsai Pitts, Ernest Lee, Leroy Gibson, Leo Wood, William Russell, Dr. J. E. T. Camper, U. S. Stubbs, William T. Dorsey, U. Theodore Hayes.

Mr. Dixon, Joseph Jenkins, Edward Wilkins, Lemmiel Lewie, G. Sumner Whyte, Dr. G. Franklin Phillips, Dr. Lawrence Middleton.

The business sessions will all be held at Coppin State Teachers College.

* * *

MR. AND MRS. Alvis Macklin of Maplewood, N.J., who celebrated the 33rd anniversary of their marriage with a visit with Mr. and Mrs. Roland Henson Jr., here, over the week end, were entertained at a dinner party by their hosts, Sunday.

Mrs. Macklin is a retired caterer and, he, an electrician. While their winter home is in Maplewood they spend a great deal of their time at their summer home, a show place in Mystic, Conn.

Mr. and Mrs. Henson had as guests

Messrs. and Mesdames Lawrence Dantzler, Anthony Powell Sr., Douglas Mise, Eugene Hughes, Cecil Wall;

Mesdames Mary Gee, Ellen Henson, Aletha Bacomb, Lillian Mills; Misses Dorothy Dantzler, Laurie Dantzler, Ann and Beverly Skeeter.

* * *

ALL ALONG members of the Mondawmin Child Study Group have been giving parties for their children. Last week the girls pulled a switch and threw a party for their husbands.

The Harry Bruces served as game directors at the party . . . kept the group in stitches with rib tickling stunts and charades.

And the most novel prizes they garnered!

The Clarence Gregorys won a can of fried grasshoppers. And the Robert Lockleys have promised to invite the group around for dinner when they open the salted cherry blossoms they received. The fun lasted until the wee hours of the morning.

Joining in were:

LeMoyne and Robert Matthews, Gladys and Forrest Higginbotham, Carolyn and Jose Boston, Magdalene and Charles Rice, Firma and Glenn DeBeil, Gladys and McNeal Brookington.

Ruby and Flan Couch, Alease and Robert Lockley, Nakketah and Clarence Gregory, and Vivian and Harry Bruce.

Leona and Harry Carpenter hosted the affair.

* * *

MATERS (club) I and Pi Beta Sigmas combined to make an afternoon delightful for 37 Maryland School for the Blind out-of-town students from the at Overlea, Saturday.

The sorors invited and transported the children to Polytechnic Institute to enjoy the Sutari Marionettes.

Tickets were contributed by individual sorors, and transporting and chaperoning the youngsters were Frances Johnson, Edna Johnson, chapter president; Shirley Hargrave and Mary Carter.

After the show the Maters and their children hosted the guests at an ice cream party with Helena Wright, Frances Graham, Naomi Lawson, Mary Carter and Elizabeth Garner on hand.

Incidentally, many of the out-of-town children at the school are there on most weekends. They seldom go home except for holidays, so you can imagine their lonelinss.

Most of these children have some vision. They are not helpless and are intelligent, beautifully mannered and lovable. They enjoy movies, picnics and parties. Here is an excellent opportunity for other groups to get a lot of happiness out of making others happy.

THE BALTIMORE Chapter of the Howard Alumni Association, meeting in the home of Dr. John Hagan, for its April meeting, was hosted by Drs. William Ross, Bernard White, Rebecca Davis, David Scott, Carroll Lee, John Hagan.

The pharmacists held forth with a social hour after the business session.

The session was attended by: Mrs. Ruth Jones King, Dr. Reginald Evelyn, Mrs. Gladys Harcum Taylor, Dr. Addison W. Pope, Charles P. Howard Jr., Dr. Benjamin P. Gordon, Llewellyn Woolford, Mrs. Mary J. Spellman, Mrs. Elizabeth J. Johnson, Ernest Gambrill, Emory R. Cole, Linwood G. Roger, Miss Ethel E. Wise, Mrs. Thelma Coleman Ashe, Miss Gwendolyn E. Biddle, Miss Mazie Odelle Barbour;

Mrs. Gladys Fitzgerald Sims, Mrs. Mamie Carroll Woodford, Mrs. Theresa Waters, Mrs. Imogene K. Martin, Clarence G. Contee, Mrs. Katrine N. White, Dr. Parlett L. Moore, Roland H. Ganges, Dr. Bernard N. White, Mrs. Esther Whyte Bailey;

Mrs. Mary Clayton Frazier, Luther C. Mitchell, Mrs. Anne Fullman Fuller, Dr. and Mrs. Charles Barnum, Mrs. Mary W. Ellis, Mrs. Delores M. Shorter, J. Walter Fisher, the Rev. Oliver St. Clair Franklin and Miss Marie E. Fitzhugh.

Magistrate Linwood G. Kopper will serve as chairman of the lawyers' group which will host the May meeting on the 2nd.

The meeting will be held in the Blue Room of the York Hotel. Mrs. Mary C. Frazier is president of the chapter.

* * *

JERRY LOGAN assembled a few of Tjomas G. Cook's friends to celebrate the latter's birthday on Tuesday evening. Having fun were:

Aaron Jenkins, Earl Booker, Lonnie Massey, Wilbur Bridges, George Mayers, Barton Ducer, Cornelius Gilmore.

Ernest Jackson, Allen Steiner, Luther Johnson, Robert Brooks, Rene Monte, Henry Parks, George Taylor, James Young and Robert Ridgeway, of this city;

And Maurice Murphy, Durgin Monroe, Benny Bennell, Cain McClan of Washington.

* * *

THE ALPHA DELTA Chapter of the Chi Rho International Sorority held its third anniversary dance and coronation of Miss Alpha Delta of 1958 at the Odd Fellows' Hall, Friday evening.

Nine sorors who pledged last year vied for the coveted crown. The crown was won by soror Virginia Knight, who was attired in a beautiful lilac gown with matching accessories. She was crowned by Walter R. Dixon, City Councilman and dean of the Cortez Peters

(Continued on Page 12)

MASTER BEAUTICIANS — These ladies played important roles in Master Beauticians' 25th anniversary and annual spring trade and beauty show. They are, left to right, Miss Sarah Sterling, Mrs. Christy Carr, Mrs. Edna Waynesboro, Mrs. Julia M. Carter, radio personality Mary Dee, Mrs. Mildred Pierce, Miss Rose Marie Davis, Miss Jeanette Spriggs, Mrs. Allener Wattale and Miss Marvyne Reddick of Harve de Grace.

AFRO VISITORS in Baltimore last week were Mr. and Mrs. Alvis Macklin of Maplewood, N.J., who visited at the home of Mr. and Mrs. Roland Henson and also toured the AFRO building. Mr. and Mrs. Macklin, who observed their 33rd wedding anniversary while in the Maryland city have one daughter, Mrs. Lawrence Dantzler of E. Orange, N.J., and two grandchildren. Mr. Macklin is an electrical contractor with the board of education in Summit, N.J.

Master Beauticians mark anniversary

The Master Beauticians Association culminated their 25th anniversary celebration Tuesday with student demonstrations and competitions in their three - day annual spring trade and beauty show.

Students from five schools including the Apex School of Baltimore; the, Carver School of Rockville, Md.; Baltimore's General Vocational, No. 452; Poro School of Washington, D.C. and Apex School of Philadelphia, Pa. participated in the events.

Winners of the Tuesday morning competition were as follows:

First prize for combing out and hair styling, Miss Almeta Johnson of the Apex Beauty School of Baltimore.

Second and third prizes went to Fred Graves and Elaine Lacey of the Washington, D.C. Poro School.

* * *

FIRST PRIZE for prepared hair styling went to George Pitchett of the Philadelphia Apex School; second and third prizes went to Dan Aye Jr., and Carolyn Chambers from the Apex School in Baltimore.

Certificates were given to all of the contestants.

The Tuesday show included demonstrations of beauty culturists and beauty supply salesmen who showed the latest developments in hair preparations in exhibition booths.

One line of products even advertised a preparation that repelled water to the point that one's head could be completely submerged in water without damage to the wave.

Also participating in the trade and beauty show was the Charm Club of the Fashion Academy under the direction of Miss Mildred Pierce.

* * *

THE YOUNG models were Loretta Dorsey, Patricia Richmond, Brenda Thomas, Francine Lewis, Joyce Vincent;

Also JoAnn, Joyce and Barbara Ogersby, Joyce Godsey, Esther Clough, Felicia Washington Leola Johnson, Phyllis Riley, and Roberta White.

The director, Miss Pierce, was assisted by Mrs. Florence Knox, a Fashion Academy instructor.

The three - day celebration began Sunday and included morning services at Bethel AME Church, dinner at the Master Beauticians Association, 1522 Madison Ave., where Miss Katie Wickman, president of the National Beauty Culturist League, was guest speaker;

The Monday schedule included hat and fashion shows and a pageant of hair styles.

Officers of the Master Beauticians association are:

Miss Mayme Tilghman, president; Mrs. Blanche White, first vice - president; Mrs. Adell Moody, second vice president;

Mrs. Rosetta Tilghman, recording secretary; Mrs. Evergette Hodge, corresponding secretary; Mrs. Grace Terry, financial secretary.

* * *

MRS. IVORY POWELL, treasurer; Mrs. Allener Wallace; chaplain and Mrs. Ruth Lucas, sergeant at arms.

Trustees for the organization are Mesdames Bessie Holly, Mary F. Nicholson, Costella Carter, Miss Rose Marie Davis and William Forster.

On their executive board are Mrs. Hattie Powell, chairman, Mrs. Ora Johnson, Mrs. Rosetta Hill, Mrs. Susie Rogers and Mrs. Ernestine Robertson.

Mrs. Newavey Lawson is chairman of the educational program for the organization and Mrs. Blanche White is co-chairman.

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MRS. MARLENE JOHNSON, 1428 Druid Hill Ave., one of the oldest active beauticians in the area, was among those in attendance at the Master Beauticians' 25th anniversary and spring show.

THE ENGAGEMENT of Miss Elizabeth Kinard, daughter of the late Mrs. Georgia Kinard and Ernest Kinard of Baltimore, to Lester L. Burney has been announced by her aunt, Mrs. Elizabeth Kinard Shippard of Washington. Mr. Burney is the son of Mrs. Matilda Burney of Baltimore.

Mrs. Gambrille club president

Mrs. Louise Gambrille was elected president of the Mount Holly Neighborhood Club at its session, this week.

The club, organized on the 23rd, has drawn the support of an exceptionally large number of residents of the area. This attendance, points out the new president, attests to the interest the residents have in maintaining and improving the community in which they live.

Other officers named were:

The Rev. O. Sinclair Franklin, vice president; Mrs. Merdina Case, secretary; William Taylor, assistant secretary; and Henry Mays, treasurer.

MRS. H. MILLER CRAIG, wife of the Permanent Secretary to the Ghanian Minister of Finance, was the weekend guest of Dr. Maybelle Weaver, at her Morgan Park home.

Saturday night, Dr. Weaver and sistern Mrs. Lillian Williams, entertained in honor of Mrs. Craig.

Attractive in native costume, Mrs. Craig's stories of her homeland held the enthralled interest of the guests, who included:

Messrs and Mesdames Howard H. Murphy, Leo Woods, James D. Williams, Harry Ross and Alphonso Scott; Drs. and Mesdames Emerson Walden and George Spaulding;

Mesdames Lucille Rhoads, Dorothy Barks, and Carrie Dennis; Frank Johnson and Charles Woodland.

Clubs

ROMANIA — The social club was entertained by Mrs. Kathleen Oden of 313 Cumberland St., this week.

Plans were made for their anniversary sermon on May 25, which will be held in Trinity AME Church.

Prizes at pokena went to Mrs. Clarence Hinton, first; Miss Mary F. Ransom, second; and Mrs. Edith Toney, the booby.

The next meeting will be with Miss Mary Ransome at 227 N. Calhoun St.

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COOKING IS FUN

"Koffee Klatch" suggested for outdoor party time

It won't be long before parties go outdoors and we suggest that you make your first porch party a Koffee Klatch.

What better way to enjoy a balmy afternoon than with a few friends, delicious pecan crunchies, and plenty of freshly - brewed coffee.

* * *

PECAN CRUNCHIES are made with a cup of butter, one and a half cups sugar, divided, two cups sifted enriched flour, four teaspoons cinnamon, divided, an egg, separated, and a cup of coarsely chopped pecans.

Combine butter, a cup sugar, flour, two teaspoons cinnamon and egg yolk. Work together until thoroughly blended.

Press lightly into greased shallow pan in an even layer a fourth inch thick. A jelly roll pan is excellent.

Beat egg white until foamy and brush over surface. Combine remaining sugar and cinnamon. Sprinkle evenly over egg white.

Top with pecans. Bake in moderate oven, 350 degrees, 20 to 25 minutes. Cut in squares or bars while hot, then let cool in pan.

* * *

FIT FOR THE GODS and sure to make a hit with salad-loving morals is Olympus Salad, seasoned to perfection with a salad dressing mix.

The easily made dressing is made from one envelope of old fashioned French salad dressing mix. Then you will need a medium tomato for each salad, peeled, salt and pepper, a half cup shredded lettuce of lettuce leaves.

Also a half cup of cottage cheese, one tablespoon cooked peas, a tablespoon fine strips white chicken meat, two strips pimiento and four cooked asparagus tips.

Combine salad dressing mix, vinegar, water and oil as directed on the envelope or cruet.

Shape tomato into a rosette by making four cuts out from the center, taking care not to cut all the way through.

Tomato will open like a flower. Arrange lettuce on chilled salad plate and place the tomato on top. Sprinkle with salt and pepper. Shape cottage cheese into a ball and place in center of tomato.

SHRIMP, rice, tomatoes, green peas . . . and a dash of sweet basil, make the makings of this prime party dish.

Sprinkle with peas and chicken. Crisscross with pimento strips. If desired, stand an asparagus tip between each section of tomato.

Serve with three tablespoons of the dressing.

* * *

WHEN YOU'RE not in a mood to make merry with pots and pans, serve a seafood tray of canned shrimp, crab and salmon, surrounded by parsley and centered with a bowl of ripe olives. Pass crisp crackers.

* * *

ARE YOU A perfectionist? Especially at meal - time? Here's one easy solution to many a menu problem. Use canned pears to add perfection to your meals.

One of the most appealing of the convenience foods, pears have just the touch of elegance, blandness of flavor, and smoothness of texture needed to dress up a meal, from breakfast right through to dinner.

Ready to eat just out of the can, they're perfect as is or in combination with almost any other food. They're good partners with dairy products, especially cottage and cheddar cheeses, sour cream, ice cream, and yogurt milk. Are equally suitable for meats, poultry, and fish. And blend well with other fruits in fruit salads, or with vegetables in a garnish.

Canned pears are plentiful at Northeast markets now, says the U.S. Department of Agriculture, and you'll do well to stock your pantry with a good supply, ready to use for any occasion. They're economical, too, an important consideration for the budget - wary homemaker hesitantly eyeing the seasonally high prices at fresh fruit counters.

Begin the day with a perfect breakfast. Let pears be your breakfast fruit, served alone or with cereal.

For a delicious luncheon salad, or include in a jellied mold. For an excellent garnish for a main dish of meat or poultry, combine with cabbage, endive and escarole and a spiced sauce.

For dessert, combine with ice cream for Pear Melba, a plumped prunes for a pleasantly fresh compote. For party hors d'oeuvre, combine and grill with cheese and chopped meat for a satisfying Kabob, luscious concoction, or with eighth teaspoon ground black pepper, one teaspoon crumbled whole basil leaves, one - fourth teaspoon garlic powder, one-half teaspoon onion powder, one - half cup salad or olive oil, three tablespoons wine vinegar, and one - eighth teaspoon sugar.

Combine first six ingredients in a bowl. Let stand one or more hours. Add wine vinegar and sugar and blend thoroughly. Serve on raw or cooked vegetable salads.

Yield: two - thirds cup.

TRY VEAL Cutlets cooked this way.

Use two pounds veal cutlets, cut one - fourth inch thick, one and one - half teaspoons salt, one - fourth teaspoon ground black pepper, one and one-half teaspoons crumbled whole basil leaves, six tablespoons grated Pecorino or Parmesan cheese, one and one - third cups fine dry bread crumbs, three eggs, beaten, one - third cup olive or salad oil, and fresh lemon slices.

Cut veal into six serving-size pieces. Rub both sides with a mixture of salt, ground black pepper and basil. Mix grated cheese with bread crumbs. Roll meat in crumbs, dip in beaten eggs and then roll in crumbs again. Heat oil in a 10 - inch skillet.

Add veal and brown quickly on all sides. Reduce heat and continue to cook until tender, about 15 minutes. Serve hot, topped with fresh lemon slices. Yield: six servings.

* * *

MUSHROOM AND Tomato Sauce for Spaghetti is made with three tablespoons olive or salad oil, one pound fresh mushrooms, three and one-half cups (2-pound, 3 - ounce can) plum tomatoes, one - fourth teaspoon crushed red pepper, one teaspoon garlic powder, one and one - half teaspoons crumbled whole basil leaves, three and one - fourth teaspoons salt, two teaspoons sugar, one teaspoon dried parsley flakes, and three tablespoons instant minced onion.

Heat oil in a two - quart saucepan. Wash and slice mushrooms. Cook in hot oil until limp, about 10 minutes. Break up tomatoes and add. Mix well. Cover and simmer one hour, stirring occasionally. Add seasonings about 10 minutes before cooking time is up.

Serve over cooked spaghetti. Sprinkle with grated Pecorino or Parmesan cheese.

Yield: four cups or six servings.

Braised chops

Pork chops take kindly to a simple treatment with mustard and California white table wine.

To prepare "Braised Pork Chops," season the browned meat with salt and pepper, then spread lightly with mustard. Add Sauterne or other white table wine, cover and cook slowly until very tender. Thicken the savory pan drippings and spoon over the chops when served. California Sauterne, lightly chilled, makes a refreshing dinner beverage.

FOR BRAISED Pork Chops use four shoulder pork chops, salt, pepper, one teaspoon prepared mustard, three - fourths cup California Sauterne, or other white table wine, and two teaspoons cornstarch.

Trim a bit of fat from pork chops, and rub over hot skillet to grease it lightly. Brown chops slowly on both sides. Drain off fat that cooks from meat. Sprinkle chops with salt and pepper, and spread with mustard.

Add Sauterne, cover, and cook very slowly about one hour, or until meat is very tender. Remove chops to hot serving plate. Skim off fat from drippings.

Mix cornstarch with a little cold water, and stir into drippings. Cook and stir until mixture has boiled and is clear and thickened. Spoon over chops, and serve at once.

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Seasonings strongest ally in designing dishes with appeal

In the spring the homemaker's thoughts turn to menus that will keep the family's appetite on tiptoe in keeping with increased outdoor activity.

For designing dishes with springtime appeal, seasoning will be the cook's strongest ally. And no seasonings says spring more effectively than the herb basil. Its flavor is warm and sweet with a provocative undertone of pungency.

* * *

HERBED SHRIMP with Rice becomes a real gourmet creation when the herb is basil because basil adds depth to the flavor of the shrimp, while it points up the flavors of the tomatoes and green peas which complete the dish. Veal cutlets take on an exciting new personality when seasoned with crumbled whole basil leaves, black pepper and grated Parmesan cheese.

Ordinary spaghetti is a real spring - song dish when its topped with mushroom and tomato sauce flavor - themed with sweet basil.

Because basil is the soulmate of tomatoes, the salad combinations which it can spark are practically endless. Tomato slices or wedges lightly sprinkled with the dried herb are delicious. Or mix basil crumbles in the cottage cheese stuffing of whole tomatoes. A pinch of basil added to mayonnaise makes it a zingy dressing for any fresh vegetable salad.

The American Spice Trade Association offers these basil-seasoned springtime eating adventures.

* * *

HERBED SHRIMP with rice is made with two tablespoons olive or salad oil, one half cup diced celery, two and one-half cups solid - pack tomatoes (No. 2 can), one and one-half teaspoons salt, one teaspoon crumbled whole basil leaves, one - fourth teaspoon ground black pepper, one-fourth teaspoon garlic powder, three tablespoons instant minced onion, ten - ounce package frozen peas, or one and one - half cups shelled fresh green peas, two cups peeled and deveined raw shrimp, one tablespoon cornstarch, two tablespoons cold water, and hot cooked rice.

~~Heat oil in a saucepan. Add~~ celery and saute 2 to 3 minutes. Break up tomatoes with a fork and add along with seasonings and instant minced onion. Simmer 15 minutes. Add peas and shrimp and cook slowly 10 minutes or until peas are tender.

Thicken with cornstarch mixed with cold water until smooth. Serve over rice.

Yield: 4 servings.

* * *

FOR BASIL SALAD Dressing use one teaspoon salt, one-

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---What comes with Spring?
AFRO C. S. & H. S. Show
See Next Week's AFRO