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

EAST BALTO. HIGHLIGHTS

By CHARLOTTE W. DOWNIE

Bazil AME Church was the setting for the beautiful wedding of Miss Jeanetta Lewis, daughter of Mr. and Mrs. T. Lewis, to John Wright Jr., son of Mr. and Mrs. John Wright Sr.

The ceremony was performed by the Rev. Emma J. Skamp. In attendance were Lovely Jane Johnson, Doris Randolph, Clarence Johnson, George Johnson. A reception followed the ceremonies.

The Annual Women's Day Services were held at Price Methodist Church last Sunday. The theme was "The Spirit of Christ For All of Life."

The guest speaker was Mrs. Doris Robinson of Richmond, Va.

Her subject was "Leading the Challenge in Today's World."

Others participating were Mesdames Mabel Watts, Mercedes Douglas and Her.

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MISS Y CONTESTANTS—Vying for the crown of "Miss YWCA of 1958" are these eight prospects, with the winner being selected on Wednesday. The contestants and their organizations are, top row, left to right, Patricia Gales, Ellipsons; Ida Bond, YWCA Residence; Brenda Jones, Pandoras; and Hazel Beyerly, Y Wives. Bottom row, left to right, Eva Creigler, Business and Professional Girls; Harriette Hyde, Stoics; Sandra Tyler, Cosmopolites, and Evelyn Henderson, YWCA Residence.

Jazz on Sunday offered at YW

The Modern Jazz Club of the YWCA will present the second in a series of concerts on Sunday, May 4, 3 p.m. at the Central Branch YWCA, 128 W. Franklin St.

Featured will be Roger and associates, is said to be one of the best trumpeters in this his hometown.

He played with the college band while a student at Morgan also with Julius "Cannon Ball" Aderley, Candido, Charlie Parker and Dizzy Gillespie.

The Sinbads, a group of top jazz musicians will back the featured guest for this concert.

James Jefferson, bass violinist, Bobby Nelson on drums, Albert Daly on piano and Jimmy Wells, vibraphonist, are all competent musicians who have played together since 1953 and have worked previously with Hill and Johnson.

The Modern Jazz Club feels certain that the artists will provide a very entertaining afternoon.

For further information concerning this concert call Mrs. Barbara Green at Madison 3-6445 or Miss Elaine Garbor at Mulberry 5-1469.

THE YWCA IS A RED FEATHER AGENCY

THE ECLIPSE Pinochle Club met at the home of Mrs. Dorothy Diggs, 461 Roundview Rd., Cherry Hill (Wed.). There was a busy session after that cards were played. Prizes were won by:

Mesdames Myrtle Dennis, first; Mary Smith, second; and Ethel Thomas, third.

Mrs. Estelle McKenny is president.

SOCIAL EIGHT — A meeting of the club was held in the house of Mrs. Dorothy Alford, 1519 E. Chase St., this week.

Mrs. Mildred Dennis of 814 Edmondson Ave., will be hostess to the group, this week. Mrs. Mable Lawson is president.

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Clubs

CARROLLTON AVENUE — The savings club met, Thursday evening and elected the following officers:

Mesdames Rosie Curtis, president; Ella Coles, vice president; Adelaide Jackson, financial secretary; Ida Beckett, recording secretary; Josephine Crowner, chaplain;

Mesdames Florence Dennis, treasurer; Sarah Jones, assistant treasurer; Daisy Curry, sergeant at arms; Mable Long, marshall; Geneva Thompson, reporter and Arlean Merrick, chairman of the sick committee.

THRIFTY — The savings club met with Mr. and Mrs. Thelmon Brown, 2314 Harlem Ave., Monday evening.

Attending the meeting were:

Mesdames Mary Pitts, Madeline Perry, Viola Lee, Pearl Pemberton, Mary Sturdivant, Loraine Garrett; Mr. and Mrs. Waverly Wiggins and Selmon Brown.

The next meeting will be with Mr. Brown at 225 Shenandoah Ave. Mrs. Mary Pitts is president.

SEVEN BUSY DOTS — The club met on Saturday evening with Mrs. Mildred Sye, 1806 Register St.

Officers elected for the year include:

Mrs. Inez Blackstone, president; Mrs. Argie Hunter, vice president; Mrs. Anita Fitzgerald, secretary; Mrs. Bessie McCann, treasurer;

Mrs. Betty Edwards, business manager; Mrs. Sye, sergeant-at-arms and Miss Lucy chairman of social affairs.

Mrs. Blackstone will entertain the group at her home, 2619 Francis St. on May 10th.

"Buck" Hill, tenor saxaphonist, who has been playing in and around Washington for 15 years,

He has worked with Sonny Stitt, Max Roach, Jimmy Smith and other nationally known groups.

STANLEY "MOUSIE" Johnson, as he is affectionately called by his friends,

Abbott named to health group

A record crowd appeared at the Reisterstown Fire Hall last Tuesday evening for the annual meeting of the Baltimore County Public Health Association.

Each of the sixteen Volunteer Health Committees in the County including Turner Station were represented by a delegation.

There were distinguished guests and speakers present.

William A. Rowe, president, presided over the meeting.

In his remarks he stated that for well over a quarter of a century the Baltimore County Public Health Association in cooperation with the Baltimore County Health Department, has waged a relentless battle against the menace of tuberculosis.

According to authorities on the subject, tuberculosis is neither dead, on the way out, or licked.

Mrs. Helen P. Corbin, executive secretary, explained how the official and voluntary health agencies function to promote public health in Baltimore County.

Among the persons elected to the board of directors was Robert Abbott of Turner Station.

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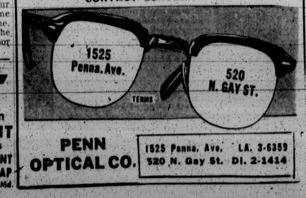

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FAIRFIELD NOTES

By BEATRICE NICHOLSON

The Andover Methodist Church, where the Rev. Clarence E. Johnson is pastor, and the Ever Ready Gospel Chorus with Mrs. Thelma Booth the organist, were the guests of Huntingtown, Md., on an annual visit.

The Rev. Walter Sewell is pastor of the Huntingtown church.

Miss Joyce Greenthrop, granddaughter of Mr. and Mrs. Ethan Williams, 3033 Fairfield Rd., spent the weekend in Washington with her cousins. Mr. and Mrs. Robert Young.

Mrs. Cynthia Smith of Glen Burnie was called to the bedside of her ill mother, Mrs. Mary Gilles, in Florence, S.C.

The Rev. E. F. Howard, presiding elder of the CME Conference, was the 11 a.m. speaker at the Russell Chapel Church in Washington.

Little Ark Baptist Church where the Rev. Matthew Marcus is pastor, extends a special invitation to its all-day services.

The Rev. Mrs. Minnie Seward is the speaker for the 11 a.m. and 3 p.m. Women's Day Rally on Sunday, May 4, at St. Mark Church, 1700 Bloil Denison St. The Rev. E. Dobion is pastor.

DINNER WILL be served all day Saturday until 11 p.m. at the Mt. Carmel Baptist Church, 1907 00 Poplar Grove St. The Rev. Hezikah Williamson, pastor.

A weight rally is in progress. Mrs. Rebecca Rose and Mrs. Elaine Williamson are the sponsors.

'The Arts on Review' is title of YW show

The Rev. Andrew Scott, a member of the Wayland Baptist Church, Franklin and Monroe St. where the Rev. W. W. Payne is pastor, is presenting a literary program at 3 p.m. At 6:30 p.m. a pageant will be presented sponsored by Mrs. Daisy Butler.

Mrs. Amelia Stanberry, the pageant leader, and members of the cast are from C. C. Shiloh Church.

St. John's annual Men's Day Rally at Patapsco Park & Belgrove Rd. Methodist Church was a success.

CATONSVILLE NEWS

By SAMUEL TORSELL

Women's and Men's Day was observed Sunday at the Catonsville AME Church.

The Rev. Oscar Christmas officiated at the morning service and Mrs. Ida Torsell was speaker for the afternoon service.

Mrs. Pauline Brown was soloist.

The Crescent Lodge Elks band was heard in concert Sunday at the Good Hope Church of Catonsville in Montgomery County.

Miss Mabel Coleman gave a surprise birthday dinner party recently in honor of Arthur Fletcher at his home in Elkridge.

Guests were:

Messers. and Mesdames, Kenneth Stewart, Charles Brown, J. A. Fletcher, Charles Gross, James Brown, Charles Fletcher Jr., Thomas Hogden.

Eddie Exum, Clinton Agrew, Allen Jarvis, Mesdames Bernadette Smith, Lorraine Hogden and Leonard Goldberg and Charles Fletcher Sr.

MRS. IRENE GREENE, 10 Shipley Ave., wishes to thank her friends and neighbors for their kindnesses to her during her recent illness.

Mrs. Bernadette Smith is a patient at Sandy Spring Hospital in Montgomery County, room 36.

Mrs. Mary Gross is a patient at Johns Hopkins Hospital.

Grace Church will observe Holy Communion Sunday. The choral singing, dancing, dramatic presentations and fashion designing will be among the "Arts" displayed Wednesday night at the Madison Avenue Branch YWCA, 1912 Madison Ave.

This activity, "The Arts on Review," will be presented by the young adult department of the YWCA.

The contributors for this program will be:

BERNARD BYRD, Toussaint Wallace and Cliff Smith will exhibit oil paintings; The Arena Players will give a dramatic presentation, Ralph Matthews and the Photo graphics Camera club will display photographs.

Lynwood Jordon and Genevieve Holland Harris, Jewelry; Ruth Croxton, Millinery; Jacqueline Cook, Fashion Designing; Jean Powell, along with a group of dance students from Morgan; Joyce Williams, and Alice Dunn will provide the choreography for this activity.

Irma K. Roy, a monologue.

The Sinbads will include the "Art" of Modern Jazz; Earl Chaney, a peabody student. The music departments of schools No. 183 Douglas and Carver High Schools will round out the program with musical presentations.

MISS YWCA of 1958 will be kick crowned at this time.

The contestants vying for the senior and youth choirs will sing. The Rev. C. C. Brown is pastor.

CATONSVILLE, 1934

Mrs. Edna Johnson celebrated her birthday at her home on Taylor Ave. on May 22. The ladies of Grace Church were her guests.

They were:

Mesdames Florence Hollefield, Mamie Williams, Mary Harris, Edith Belgeal, Jessie King, JoAnna Smith, Myhle Squitrell, Bertie Smith, Henrietta Dorsey, Janie Belton, Clara King, Effie Gross and Edna Rideout.

Samuel Torsell was guest speaker.

OTHERS ON HAND to cheer for the teams included: Pat Dorsey, Jean Anderson, Pamela Brown, Paulette Paine, Gene Smith, Herman Adams, Ernest Hamilton, Joseph Rice, Hollis Marton, Arthur Johnson, Alfred Snowden, Anita Turks, Myra Clement, David Bailey.

Trophies awarded at the end of the day went to Madison Ave. for swimming and boys basket ball, International Center won the other three for girls basket ball, relays and volley ball.

Members of the Inter-Club Council who planned and supervised the activities included Gilda Jones, Patrick Grant, Courtney Harris, Elaine McDowell and Phyllis Hammond, chairman.

YWCA notes

On Sunday, the Central Branch YWCA was the scene of the first inter - branch sports competition held in the association.

Teen - age members of the Y representing Central, Madison Ave. and International Center branches gathered to participate in a series of exciting events.

Those playing for Madison Ave. were: **Girls Basketball,** Phyllis Hammond captain; Carolyn May, Elaine McDowell, Valerie Campbell, Bertha Richardson and Evelyn Stokes.

Boys Basket Ball; Patrick Grant, captain; Alvin Jones, Wayne Cole, Bernard Taliaferro, James Stokes; James Johnson, Hiram Rice, Edgar Richmond, Ronald Griffin, Andrew Jackson, Steve Wainwright, Arthur Jones, Ellsworth White and Butch Jackson.

Coaches, Everett Dudley, George Bolling. **Referee,** Otho Coleman.

Boys Swimming, Alvin Jones, captain; Clyde Lee, Abner Lee, Andrew Jackson, Earl Booker, Theodore Lee, Alfred Bellamy and Antoine Johnson.

Relay Races, Carolyn May, Harriett Taliaferro, Elaine McDowell, Phyllis Hammond, Andrew Jackson, Alvin Jones.

Volley Ball, Frances Kelly, Alvin Jones, Phyllis Hammond, Carolyn May, captain; Arthur Jones, Wayne Cole, Harriett Taliaferro, Courtney Harris.

Glen Burnie Echoes

By FELICIA ADAMS

The Halls Methodist Church will have its annual woman's day Sunday, May 4. The Rev. Mrs. Laura Edwards is the chairman; Mrs. Virginia Cephus is co-chairman; Mrs. Pecolia Fisher, secretary and the Rev. Sustan R. Bennett, pastor.

Mr. and Mrs. Preston Mathews of Baltimore were dinner guests of Mr. and Mrs. William Bouyer of Severn, Md. They later visited with Sylvester Queen, also of Severn.

The Metropolitan Methodist Church, Glen Burnie, had an anniversary last Sunday. The morning speaker was the Rev. Irvin Richardson.

The Rev. James E. Adams is the pastor.

This Sunday the W.S.C.S. of the Metropolitan Methodist Church will have an anniversary program at 3:30 p.m. Mrs. Estelle Queen, president.

MRS. ADDIE CARTER of 124 Herring Ave., Patapsco Park, Md., will go to the fifth assembly of the Woman's Society at St. Louis, from May 6-8. Mrs. Carter is the secretary of scholarships of the South Baltimore District.

Miss Alice F. Hebron, daughter of Mrs. Alice Hebron was married to William A. Hall of Laurel, Md. on Sunday at 6 p.m. by the Rev. W. C. Scarborough.

It was Men's Day at the St. Johns Methodist Church last Sunday. They had as speaker the Rev. W. C. Scarborough, pastor of the St. Marks Methodist Church, Harmons, Md.

The ushers of St. Marks Church gave a fish and chicken dinner recently and raised over $200 to buy screens for the new parsonage.

The ushers at John Wesley Methodist Church, Glen Burnie, will have for their anniversary speaker this Sunday the Rev. Mr. Sharborough. The Rev. Silas J. Mack is the pastor.

Instead of going to my own church on Sunday, your writer decided to go visiting. In spite of the rain there was a full church at the annual youth day of Trinity A.M.E. Church. The Rev. L. Miller, pastor.

The service was beautifully presided over by Miss Frances Miller. Music was by the Addison High School Choir, Roanoke, Va.

They were here to give a concert at 4:00 p.m. at the same church. If their morning singing was a sample of what their evening program was to be, I am sure those who attended had a musical treat.

The speaker for the morning was the Rev. J. W. Williams of Crisfield, Md. He brought with him his youth choir who also rendered well, a couple of special numbers.

Miss Bessie Green was president.

In the afternoon I went down to the Centennial Methodist Church to their Woman's Day program. It was also well attended in spite of the pouring rain.

They had a very inspiring literary program. The ladies raised over $900.

Miss Louise Penn was chairman. Mrs. Bertie Jones, co-chairmen; Mrs. Louise Boone, general secretary; Mrs. Roberline Clifford, program chairman; Mrs. Shirley Thomas, organist; the Rev. Richard Clifford, pastor, and Mrs. Marvel Thomas was mistress of ceremonies.

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MODERN people demand lighter, less-filling foods. And the perfect complement is Pepsi-Cola. Never heavy or too sweet, today's Pepsi is reduced in calories. Say, "Pepsi, please!"

Look for the Pepsi Bar at the AFRO-AMERICAN Cooking School

COOKING IS FUN

Sea food—shrimp and lobster—delicious additions to menu

By FANNIE JOE REID

There no longer being the need to be in the vicinity of the catch to enjoy seafoods, these delectables should be found more often on our regular menus.

Both frozen and canned foods promise adequate supplies.

ONE OF THE most delicious ways to prepare shrimp is in Shrimp Marinade.

For this you will need three tablespoons oil, three tablespoons vinegar, three tablespoons soy sauce, three tablespoons sherry one teaspoon dry mustard, two teaspoons sugar, one-eighth teaspoon salt, one-eighth teaspoon pepper, one-eighth teaspoon garlic, three tablespoons butter, one-eighth teaspoon onion salt and one-eighth teaspoon worcestershire sauce.

Mix well, oil, vinegar, Soy sauce, mustard, sugar, salt, pepper, garlic, onion salt, and worcestershire sauce. Heat to boiling. Cool. Add sherry and pour over shrimp. Let stand in refrigerator, for four hours.

To cook, drain well and level until pink and done, basting with your butter.

Serve with cole slaw.

FRENCH SHRIMP are made with one-half cup butter, one-half cup oil, two large onions chopped fine, three leeks chopped fine, two cloves of garlic, one-fourth cup chives, one and one-half pound shrimp, one pt. white wine, one-eighth teaspoon salt;

One-eighth teaspoon pepper, one-eighth teaspoon cayenne, one small can tomatoes, two tablespoons tomato paste, two bouillon cubes, one-half cup boiling water, one tablespoon worcestershire sauce.

Place a large pot on stove, put in butter, oil. When both are blended and hot, toss chopped onion; chopped leek fine, chopped garlic and your shrimp.

When these all begin to get golden add your shrimp intact in their shell. When the shrimp turn pink add wine, salt, pepper, cayenne.

Cook ten minutes over a moderate fire add your worcestershire sauce. Remove the shrimp and set aside. Moderate fire to the pot, add a small can tomatoes and tomato paste. Cook five minutes slow. Then strain the works through a sieve into another pot forcing the material through with a masher or wooden spoon.

Dissolve bouillon cubes in boiling water and add. Let the mixture boil until reduced by about one-third. While the sauce is being reduced shell the shrimp and clean them and just before serving return the shrimp to the sauce to heat through.

Add a couple of tablespoons minced parsley. Then add five tablespoons of butter. When it melts the dish is ready to serve.

CHEESE LOBSTER requires two cups elbow macaroni, one and two-third cups milk, one-half teaspoon salt, one teaspoon mustard (dry), two cups American cheese, one pound lobster, one-eighth teaspoon paprika, one-fourth pound butter, one tablespoon worcestershire sauce and one-eighth teaspoon pepper.

Place in a sauce pan your elbow macaroni. Cook until tender and drain. Meanwhile simmer. Milk, salt, pepper, mustard and worcestershire sauce over low heat to just below boiling two minutes.

Add grated American cheese, stir over heat until cheese melts. Combine cheese sauce, macaroni, can lobster or fresh cooked lobster drained. Mix well. Turn into a greased, buttered casserole. Sprinkle paprika and bake in a moderate oven 350 degrees F.

Cook 25 minutes.

Cabbage Roll

Cabbage leaves are spread with a seasoned rice and meat mixture and then rolled up. They are simmered in a sauce, usually a tomato one, until tender. Mint or allspice are favorite seasonings.

In this recipe a ground beef-rice stuffing is used and the rolls are cooked in tomato sauce. And — cheese is added to the sauce to make it just short of sensational, flavor-wise!

Yes, an easy main dish and a family favorite. The tender green cabbage rolled around browned beef, rice and onions is laced with a savory cheese-tomato sauce.

TO MAKE Cabbage Roll you will need one tablespoon cooking fat, one-half cup uncooked white rice, one pound ground beef, one-half cup chopped onion, two teaspoons salt, one-fourth teaspoon chili powder, one large head cabbage, juice of one lemon, two and one-half cups boiling water, two, eight oz. cans tomato sauce and one-fourth pound processed cheese spread.

Melt fat in a skillet. Add the rice, stirring occasionally until the beef is browned and the rice begins to turn yellow. Stir in the salt and chili powder.

While the rice and beef cook, remove 12 leaves from cabbage. If necessary to prevent tearing leaves, dip head in boiling water. Cook the leaves in hot water several minutes or until partially tender. Drain. Refrigerate remaining head for stiff ridge away from back. Do not split leaf. Place one-fourth cup of the rice-meat mixture toward stiff end of each leaf. Begin to roll folding in the sides.

Cut up some of remaining head of cabbage. Place in the bottom of a large soup kettle or Dutch oven. Arrange cabbage rolls in kettle with folds down. Pour lemon juice, boiling water and tomato sauce over the cabbage rolls. Cover and simmer about one to one and one-fourth hours or until the cabbage is tender.

While the rolls cook, cut the cheese into tiny pieces. When the rolls are tender, remove from the sauce and place on a hot platter. Stir some of sauce into cheese. Return to kettle. Heat over a very low heat until the cheese melts. Serve the sauce over the cabbage rolls.

This recipe makes six to seven servings.

Peach crisp

If you like quick desserts, add this recipe to your file. "Peach Crisp" combines canned cling peach slices with a crunchy butter and sugar topping. Served warm from the oven, it's delicious!

TO MAKE Peach Crisp use one (No. 2½) can cling peach slices, three-fourth cup brown sugar (packed), one-half cup sifted all-purpose flour, one-half teaspoon cinnamon and one-fourth cup butter or margarine.

Arrange drained peaches in a shallow 8-inch dish or 4 individual baking dishes. Blend sugar, flour cinnamon and butter until crumbly. Sprinkle over peaches. Bake in moderately hot oven (375 degrees F.) 25 minutes. Serve warm, with cream if desired.

Makes 4 to 5 servings.

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Sunday, May 4, 1958
Masonic and Order of Eastern Star
MAY DAY
Mt. Moriah Chapter No. 1 Royal Arch Masons will have their annual
INSPIRATIONAL BREAKFAST
In the GRILL ROOM at the Temple, 1205 Eutaw Place; Mr. John N. Fortune will be principal speaker.
A Certificate of Appreciation will be given to Mrs. Rosa Hill for her 25 years of faithful service as an Eastern Star. The citation will be presented by Mrs. Clara Benns, Grand Matron of the Naomi Grand Chapter, O.E.S.
3 P.M. Electa Chapter No. 8, O.E.S., will hold their
ANNIVERSARY SERVICE
In the AUDITORIUM of the Temple, 1205 Eutaw Place
The public is cordially invited
MRS. HELEN CARTER, Worthy Matron
LUTHER REED, Worthy Patron
MRS. LILLY JOHNSTON, Secretary

MRS. FANNIE WYCOFF, Chairman, Program Committee

The Most Worshipful Hiram Grand Lodge A.F.&A.M. School of Instruction will hold its closing exercise at Gillis Memorial C.C. Church, Calhoun and Mulberry Streets, 3 p.m.

REV. T. R. JACKSON, Pastor
SERMON BY REV. GEORGE HENRY
THE PUBLIC IS CORDIALLY INVITED
JOHN L. LEE RT., Grand Lecturer
HON. CLARENCE WYCOFF, Grand Master

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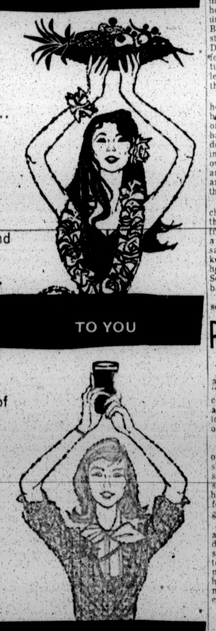
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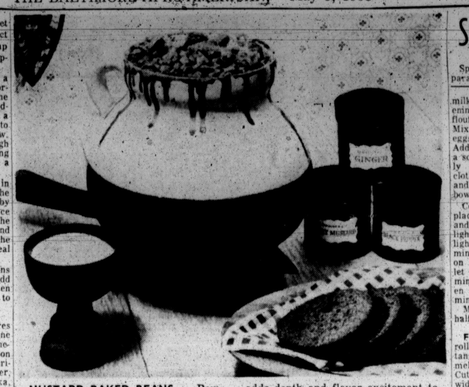

MUSTARD BAKED BEANS — Powdered dry mustard is the spice that adds depth and flavor excitement to this savory baked bean pot.

SHAPELY SHEATH — New for summer is this sew-easy printed pattern for a shapely sheath.

Attractive trim is by clever use of binding. Notice the sleek, smart double-breasted line. Pockets and large collar effect are accentuated in contrast.

Printed Pattern No. 4670 comes in sizes 12, 14, 16 and 20. Size 16 requires three and three-fourth yards of 39-inch material. Send twenty cents in coins for this pattern, plus five cents for first class mail.

SENDING Ann Adams, AFRO-AMERICAN Pattern Department, 243 West 17th St., New York 11, N.Y.

Print plainly name, address with zone, size and style number.

PLENTY OF protective cover for kitchen chores makes this a favorite apron. For bathing baby sew the apron in splash proof terry cloth.

Printed Pattern 4769 comes in small, medium and large sizes. Medium size takes two and one-fifth yards of 35-inch material. Send 35 cents in coins for this pattern.

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Print plainly name, address with zone, size and style number.

Mustard is flavor booster to May vegetables, ginger bread

In the Merry Month of May the wise homemaker designs flavor - bright menus — to keep pace with the season's freshness and gaiety, and with family appetites keened by increased outdoor living.

No seasoning is more in tune with springtime's eating mood than the spice mustard. Known in culinary circles as a flavor booster, its warm pungency perks up meat, fish and vegetable dishes, adds zip to salad dressings and cocktail dips.

And — hold your hat — a little powdered dry mustard performs flavor magic in gingerbread! We know a lady who has built a gingerbread reputation on this little known trick.

Mustard is available in three forms — powdered dry mustard (sometimes called mustard flour), seed and prepared mustard, a mixture of ground mustard, salt, vinegar, spices and other condiments.

TODAYS recipes for Mustard Baked Beans, Mustard Cheese Dip and Mustard Gingerbread point up the versatility of powdered dry mustard. Mustard seeds are used whole in pickling and in long cooking vegetable dishes. Prepared mustard, solution of the hot dog, can be the enlivener of all sorts of meats, both hot and cold, and of sauces and gravies.

MUSTARD Baked Beans require four cups (2 pounds) dried beans, cold water to cover, two large onions, four teaspoons salt, one - half cup tomato catsup, two - thirds cup mild, light molasses, one-half teaspoon ground black pepper, one teaspoon ground ginger, one tablespoon powdered dry mustard, and one - half pound salt pork.

Wash beans. Cover generously with cold water and soak overnight. When ready to cook, peel onions and cut into halves and add. If necessary, add additional water to cover beans. Bring to boiling point in a covered saucepan. Simmer until beans are tender. Drain, saving three cups bean liquid. (Add additional water to make three cups if necessary.).

Mix bean liquid with catsup, molasses, black pepper, ginger and mustard. Turn beans into bean pot. Score pork and bury it in the beans. Add the bean liquid mixture.

Cover and bake in a slow oven (325 degrees F.) two hours. Uncover. Lift pork to the surface and bake 30 to 40 minutes or until beans and pork are brown.

Good for regular meal; picnic or out-of-doors party.

Yield; 16 servings.

FOR MUSTARD Gingerbread use two and one-fourth cups sifted all - purpose flour, one and one - half teaspoons double - acting baking powder, three - fourths teaspoon salt, one - half cup shortening, one-half teaspoon baking soda, one-half teaspoon ground cloves, one teaspoon ground cinnamon, one teaspoon ground ginger, one teaspoon powdered dry mustard, one - half cup sugar, one cup mild, light molasses, one egg, and one cup hot water.

Sift first three ingredients together and set aside. Blend shortening, soda and spices together. Gradually add sugar. Add molasses and mix well. Stir in one - half cup sifted flour mixture. Beat in egg. Add remaining flour mixture alternately with hot water.

Beat batter one - half minute. Turn batter into a well-greased, lightly floured 9x9x2-inch baking pan. Bake in a preheated moderate oven (350 degrees F.) 45 minutes or until done. Cool in pan 10 minutes. Turn out onto wire rack to finish cooling.

Yield; nine servings.

MAKE MUSTARD Cheese Dip with three tablespoons butter or margarine, three tablespoons flour, two cups milk, one cup shredded sharp Cheddar cheese, one and one-half teaspoons salt, one - sixteenth teaspoon ground white pepper, one teaspoon powdered dry mustard, one - fourth teaspoon red hot sauce, one eighth teaspoon garlic powder, one-half cup milk, two eggs separated, paprika for garnish, and crisp bread sticks.

Melt butter or margarine in a saucepan. Blend in flour. Add two cups milk and cook and stir until slightly thickened. Add cheese and seasonings. Blend the one - half cup milk with egg yolks and add.

Cook one to two minutes. Beat egg whites until they stand in soft peaks and stir into mixture.

Serve in soup cups into which dip crisp bread sticks. Garnish with paprika. Ideal for a patio, porch or kitchen party. Also good over asparagus, broccoli, cabbage, cauliflower or fish.

Yield; four cups.

Fan-Tan rolls

A Lspring party dinner wouldn't be complete without a basket of fresh yeast rolls on the table.

Try your hand at baking attractive Fan-Tans and Rosettes to round out your menu.

Yeast rolls are much simpler to make than you might expect. And shaping them is real fun. For Fan Tans, roll the dough out thinly. Cut it into strips, and stack several together. Slice off the rolls from the stack. The melted butter or margarine you brush onto the thin dough makes these rolls especially rich and flaky.

SHAPE ROSETTES by dividing the dough into small pieces. Roll each into a long piece, and tie it in a knot. It's easy to do, and it produces a very pretty dinner roll.

Hot rolls and breads such as these can play an important part in meals the year around. Not only do they glamorize simple fare, but they also have a nutritional role. Baked with enriched flour, they provide niacin, thiamine and riboflavin plus food iron.

Ready - baked and brown and serve rolls on sale at your bakery or food market are also noted for their ability to give a meal a lift in both flavor and nutrition.

YEAST ROLLS are made with two packages yeast, compressed or dry, one - fourth cup water (lukewarm for compressed yeast, warm for dry), one cup milk, one - half cup sugar, and two teaspoons salt, one - fourth cup shortening, five cups sifted enriched flour (about), two eggs, one teaspoon grated lemon rind (if desired).

Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, eggs and lemon rind. 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). When light, punch down. Let rest 10 minutes. Shape into rolls. Place on greased baking sheets and let rise until doubled (about 45 minutes). Bake in moderate oven 350 degrees F.) about 20 minutes.

Makes about three and one-half dozen rolls.

FAN TANS may be made by rolling dough to very thin rectangular sheet. Brush with melted butter or margarine. Cut in strips about one inch wide. Pile six or seven strips together. Cut pieces one and one - half inches long and place on end in greased muffin pans.

To make Rosettes divide enough dough into pieces the size of a walnut. Roll dough under hand to form long slender piece about one - half inch thick and six inches long. Tie in knot and bring one end through center and other over the side. Place on greased baking sheet. Let rise until doubled.

Spring time is vegetable time

Spring time means fresh asparagus time. Most of the asparagus is still coming from California. However, in a short time with temperatures edging upward local asparagus will be on the scene. Fresh asparagus is usually on the market from April to June, so let's enjoy it while it is one of the reasonably priced vegetables.

When you buy asparagus, look for firm, crisp, fresh, bright green stalks with tightly closed well formed tips. Snap the stalks rather than cut them. It is below the breaking point that the stalk is less tender.

The tougher portions can be simmered in liquid, used in soups. Allow one pound for four servings. Green asparagus besides good flavor contains Vitamin A, Vitamin C, Riboflavin, Niacin and iron.

GREEN, CRISP spinach from nearby Maryland farms is young and tender. The supply is abundant and cost is low. Spinach has become a year around vegetable but the spring crop from local areas seems to be succulent and tastier than what we eat during winter.

The Florida growing area, recovered from the winter freeze, is sending a moderately light spring crop of vegetables. Green snap beans are now more abundant with an upgrading of quality. These beans with lower price tags are good buys.

Along with these fresh vegetables, you will also find good supplies of greens, onions and salad greens.

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