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

Gadabouting in Baltimore

Primary won, victorious Verda to Europe for fun and rest

With Lula Jones Garrett

Having assured her spot as a candidate for the State Legislature by winning in the Democratic Primaries, fast moving Verda Welcome will be off, come the eighth, for rest and fun in Europe.

She, her husband, Dr. Henry Welcome, and their daughter, Mary Sue, will spend a couple of weeks in Spain, go on to Paris for a few days, where they will join members of the American College of Surgeons, and see the World Fair in Brussels and visit Holland before going on to Oslo, Norway, where Dr. Welcome will attend surgical clinics. They will return to the States in mid-July.

One thing, she can rest between now and the departing date, for surely she has no shopping to do. She was finely togged on every appearance she made during the campaign.

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THE MARRIAGE of Miss Thelma Barbara Rice and William E. Lambert, both of this city, will take place June 7th at four-thirty in St. James Episcopal Church.

The bride-to-be, formerly of Hampton Institute, Va., is the daughter of Mr. and Mrs. Herbert D. Rice of this city. She is presently employed as a statistician in the Baltimore City Health Department, having graduated from Howard University in 1956 and attending the Johns Hopkins School of Hygiene during the past year.

Mr. Lambert is the son of Mrs. Gladys Lambert, and will be graduated from Morgan State College in June.

Miss Rice will have Miss Jean B. Williams of Harrisburg, Pa. as maid of honor and Mrs. Gerald Davis, the former Anne Shervington, of this city, matron of honor at her wedding.

The bridesmaids will be Mrs. Lenard Garrett of Hamilton, Miss Ethelyne Wilkes of Washington, Miss Rita Lambert, sister of the bridegroom-elect, and Miss Lorell Royster of this city.

Arthur Lambert of Geneva, N.Y. will be best man for his brother. Ushers will include Harry Lambert and Monroe Lambert, brothers of Mr. Lambert and Herbert A. Rice, who is returning from Korea in time for his sister's wedding. Also serving as ushers will be McElere Tuck, cousin of Mr. Lambert, and Joseph Wood, folk, all of this city.

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IF YOU had planned to wish Lady Luck on Friday, 13th, by attending the Stork Club's theatre party at Hilltop, you've been double-crossed by that fickle female.

Building delays have forced the theatre to set back all of its dates. The Stork Club party is now scheduled for Wednesday, July 2. They had stopped ticket sales until a new date was definite, so don't put off getting yours now if you don't already have them.

Don Swann's group will be presenting "Speaking of Murder" at the new summer theatre on Reisterstown Road.

Grace Greene was elected in the helm when the Stork Club met recently at Jean Turpin's swank new three-level home on the Alameda. Marguerite Daniels is guiding the plans for the theatre party.

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FRIDAY EVENING, last, Marque Holliday entertained some forty friends as a surprise for his wife, Mrs. Alois Holliday.

The guests gathered at 11 p.m. while Mrs. Holliday was attending a club meeting. When she arrived home it took a good deal of persuading to get her to go into the club room . . . but 'twas managed.

A variety of delicacies had been prepared by Mrs. Paleline Anderson and her sister, Mrs. Elsie Anderson.

Gifts were stacked from floor to above table top for her to open. She was thoroughly overwhelmed.

Joining in the fun were: Messrs. and Mesdames Clarke Davis, Russell Frisby, Harry Roberts, Otis Sprow, Robert Smith, Royal Weaver, L. Johns, Earl Anderson, Elwood Brown, Thomas Parker; Mesdames Elsie Anderson, Elaine Johns, Nannie Hurley, Sophronia Anderson, Elsie Matthews, Bernice Chesley, Louise Dean, Leila Terry.

Misses Eleanor Truman, Betty Williams, Mary Hurley, William Jones, Julius Hanks, James Paschell and Jordan Puryear.

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ADA WEAVER and Eula Watkins were hostesses to the Firesiders a Saturday ago.

Club members and guests were entertained with a trip to Pimlico and thence back to Ada's for cocktails and dinner.

Guests were Chita Shipley and Lil Rose. Members about were Iris Mapp, Irma Dancy, Evelyn West, Inez Reed, Ida Smith, Helen Cothorn, Francis Ashby, Rea Nixon, Milburn Brown, Julia McDaniel, Dorothy Brown.

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MEMBERS OF Zeta Sigma Chapter of the Phi Beta Sigma Fraternity held their regular meeting in the Officers' Lounge Room of the Richmond Market Armory this week.

President Greene congratulated them for the splendid type of work they did in arranging for the recent successful regional conference. A vote of thanks was extended to the members of the Zeta Phi Beta Sorority and the Sigma Wives for all the courtesies extended to the visiting wives.

Officers for the year 1958-59 were elected as follows:

Col. Vernon F. Greene, president; Fred C. Nichols, vice president; Dr. Robert J. Hill, secretary-treasurer; John W. Woodhouse, editor.

The Rev. W. Lyndsal Pitts, chaplain; William T. Dorsey, director of publicity; Dr. G. Franklin Phillips, business manager; Dr. J. E. T. Campen, director of social action; U. Theodore Hayes, attorney, parliamentarian.

Also attending the meeting were Edward Wilkins, Joseph Jenkins, Dr. Socrates Saunders, U. Simpson Stubbs, Dr. Douglas Campen, Phillip Brayton, William Russell, Dr. Pirlette Moore, Lemuel Lewis, George S. White, Leroy Gibson and Ernest W. Lee.

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THE URBAN League Guild held its monthly meeting at the League Building. Yearly reports were presented from the membership chairman, treasurer and president.

In her report president summarized program of guild from September 1957 to May 1958, pointing out highlight of year the reactivation of One Day Conference, with theme "Women in the World of Work," which was held in October 1957.

Alverta Mitchell, chairman of nominating committee presented slate for election of officers for the period September 1958-1960 and officers elected were Madeline Pollen, president; Bernyce W. Welling, vice president; Mildred Sammons, recording secretary; Ophelia Bell, corresponding secretary; Eloise Taylor, financial secretary; Addie Myrick, treasurer.

Dr. Furman Templeton addressed group, expressing appreciation to retiring president, Bernyce W. Welling, and recommendations to the membership for the continuing success of the guild.

Installation of officers will take place on Saturday, June 14, at the YWCA with Mrs. Roberta Wooten, of Cincinnati, Ohio, Public Relations Director of the National Council of Urban League Guilds as guest speaker.

Members present were: Ruth Crawford, Ophelia Bell, Marion Love, Alverta Mitchell, Harriet Washington, Rosalie Thomas, Arlean Hardy, Esther Steele, Agnes Cooper, Eloise Taylor, Vivian Young, Mildred Sammons, Addie Myrick, Bernyce W. Welling, Madeline Pullen and Dr. Templeton.

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MORGAN ALUMNI will honor the president, Dr. Martin D. Jenkins on Alumni Day, May 31, when old grads from 10 states have already indicated that they will be on hand.

The citation to Dr. Jenkins, in celebration of his 10th year as head of the college, will be made at the 19th annual luncheon.

At the same time a framed photograph of the late Milton Lewis Calloway, in whose honor the Calloway (science) Hall is named, will be presented to the college. The likeness is to be hung in the science building.

DR. NICK FORD, head of the department of English, Morgan State College, and Mrs. Ford entertained members of the English faculty at a garden party, last week.

The affair was held at the E. 43rd Street residence of the Fords and featured as star attraction barbecued servings prepared on an outdoor grill.

Enjoying the social were: Mr. and Mrs. Waters Turpin, Messrs. and Mesdames Eugene Collier, Fannie Alston, Virginia Dehaan, Bertha Key, Eunice Newton, Ruthy Sheffey, Revella Briscoe.

Misses Juanita Lacey, Ora Williams, DeLois Flemons, Madge Hibler, Annabel Hawkins;

Harry L. Jones, Leroy Giles, Harold Chinn, Ulysses Lee, Walter Ryan, Maurice Lee, J. Welfred Holmes, Thurman O'Daniel, Werner Jordan and Robert Smith.

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THE IRADELLE WILLIAMS Wesleyan Service Guild of Sharp Street Methodist Church met Monday evening in the parlor of Morgan College Christian Center.

Highlighting the evening was the beautiful candlelight installation service of the new officers.

Vivien Burnett was re-elected president for the second term. Hostesses for the evening were Mrs. Sarah Diggs, Mrs. Addie Donnell, and Mrs. Burnett.

Attending the meeting were: Mrs. Morella J. Armstrong, Mrs. Lorille S. Monroe, Mrs. Nora Howard, Mrs. Elaine Bevens, Mrs. Edythe D. Myers, Mrs. Sallie Fletcher.

Mrs. Allegra M. Taylor, Mrs. Theda Patterson, Mrs. Zella Washington, Miss Thelma Anderson, Mrs. Rebecca Brown, Mrs. Sarah Rayne.

Mrs. Susie Gantt, Mrs. Doreya K. Stanley, Mrs. Inez J. Reed, Miss Juanita Hosley, Mrs. Catherine Torrance, Mrs. Noel Wansel, and Mrs. Francis Mackey.

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MRS. FLOZELLA CLARK was elected president when the Northwest Child Study Club met with Dr. Gladyce Jones, this week.

Co-hostess with Dr. Jones was Mrs. Anethia Williams. At the session the group planned an outing for parents and children at Johnson's Farm in June.

Other new officers are Mesdames Mary Sprow, vice president; Ellen Johns, secretary; Vera Skinner, corresponding secretary, and Dr. Jones, treasurer.

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KAPPA CHAPTER, Iota Phi Lambda Sorority sponsored a Career Clinic in celebration of its Business Week on Saturday at the Enoch Pratt Library Auditorium, North and Pennsylvania Avenues.

Sorof Fannie Paulson presided. The theme of the Clinic was "From School to Job."

The speakers, Mrs. Helena Edmonds of the Department of Employment Security and Leon W. Williams, counselor at the Charles W. Houston Junior High School, gave helpful suggestions to students in attendance from the various high schools in the city.

Mrs. Theresa Ebb presented an informative talk on the World Book Encyclopedia.

Miss Vertise Wheeler demonstrated proper make-up for school girls, and the Pauline Brooks Fashion Salon presented

(Continued on Page 10)

MISS ELIZABETH MILLER, daughter of the late Mr. and Mrs. Lee Miller, and Thomas B. Nelson were married in St. Katherine's Church, Baltimore, recently.

Sound Family Life basis for good community – Dr. Fischer

The great struggles of today stem from the maladjustments of a new generation of parents trying to achieve for themselves and their children the great American dream, Dr. John H. Fischer said, here, Tuesday.

Speaking at the dinner meeting which marked the 52nd anniversary of the DuBois Circle, the Superintendent of Public Instruction told members and guests that the basis for such achievement lay in sound family life.

Dr. Fischer spoke on the subject "New Designs in Community Living."

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IGNORANCE, apathy, poverty and disease, he said, are the great problems to be overcome on the road to this better living in big cities.

Urban renewal, fine social agencies, good school buildings are not enough to achieve this goal, he added. Dr. Fischer stressed the need for sound family life. "No one has ever found anything as good for a child as good devoted, intelligent parents," he told the group.

"Families that have strong religious ties are likely to be strong families," he added.

"So long as urban renewal provides only the upgrading of the physical plant we have only the stage, for the drama," said the speaker. What must be added are to have the 'players' lift their eyes and look out for belief-things, to develop vision of what can be achieved, to love learning and to seek beauty," Dr. Fischer said.

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THE DINNER speech was, according to Mrs. Edna O. Campbell, program chairman, a "summary" of the year's program. Speakers during the year have also included Dr. G. James Fleming, James E. Scott of Washington, Dr. Furman Templeton, Howard Jenkins of the State Department, Washington, Dr. Clifton H. Jones, Dr. Frank DeGosta and Miss Una Corbett.

The gentlemen, with their wives, and Miss Corbett were seated at the head table.

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MRS. ERMA DAVIS, president of the Circle, presided. The invocation and benediction were given by the Rev. Marcus G. Wood. Chester Rowlette, pianist and Norman Ross, violinist, provided dinner music, and Daniel Comegys was soloist. Mrs. Margaret Hawkins gave a brief history of the club.

The dinner was arranged by a committee which included Mesdames Lillian Parrott, Melisa Perdue, Beatrice Reesby, G. Clara Rhetta, Georgia Wilkins, Mary K. Woodhous, Lena K. Lee;

Misses Edna Brown, Estelle L. Lee and Marion Reed.

The guests included:

Mesdames Max Allen, Mae Campbell, Mattie Cannon, Phoebe Cole, Nilla Dudley, Marion Smith, Anita Thomas, Louise Robinson.

Mesdames Ellsworth Bivens, Mae Fortune, Lula Patterson, Isabelle Clark, Mary Procter, Courtney Valentine, Anna Harris, Irene Rias, Lena Dickerson;

Mesdames Roth Lightson, Kinnel Proctor, Gladys Sherrard, Sadie Bryant, Florence Harris, Ralph Cook, Helen Murray, Gladys Reed.

Mesdames Marion Johnson, Dallephine Warrington, Beatrice Butler, Sarah Ryan, Catherine Mayo, Velonia Reynolds, Winifred Carey, Mary Clark, Frank T. White.

Mesdames Patricia Page, Emily Wharton, Nellie Serrell, Theresa Walker, Yolande Williams, Ethel Hughes, Pearlie Pennington, Louise Dendia, Allegra Taylor.

Mesdames Harriet Jones, Annie Wright, Gladys Randolph, Mildred Seabourne, Jane Wilson, Lorraine Harris, Nettie Talbot, Anna Gittings, Helen Lee, Althea Carnish.

Mesdames Anna Payne, Viola Wright, Dolores Blair, Alice Ford, Louis Bagden, Charlene Boyd.

Mrs. Irene Diggs, H. Inez Dixon, Regina Goff.

Misses Betty Williams, Essie Hopkins, Kate Sabbard, E. Estelle Thomas, Emma E. Bristol, Hermione Wharton, Josephine Lansey, Helena Hall, Rosalind Allen.

Judge and Mrs. E. Everett Lane, Messrs and Mesdames J. Charles Meyers, John Berry, John Hampton, Byron Burgess, Dr. and Mrs. Benjamin Jackson, Messrs. and Mesdames G. Percy Bond and Harold Thorpe.

Isabella J. Campbell, Dr. Carrington Davis, Dr. Martin Jenkins, Dr. McKinley Brooks, Robert Lee, Milton Reed, Josiah F. Henry.

Manni Hawkins, Paul Henderson, Dr. Garland Chassell and Shelton Coles.

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Guest Speaker

TRULY HATCHETT

Music by JEAN DISTANCE of Peabody Conservatory

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RECIPE:

"NO-BAKE" ORANGE PIE
(Makes 9-inch single crust pie)

1 package orange flavored gelatin
¼ cup sugar
1 cup hot orange juice
1 cup undiluted CARNATION EVAPORATED MILK
2 tablespoons lemon juice
9-inch graham cracker shell*

Dissolve orange gelatin and sugar in hot orange juice. Cool until thickened and syrupy (20-25 minutes). Chill Carnation in refrigerator tray until soft crystals form through milk (15-20 minutes). Whip until stiff (about 1 minute); add lemon juice. Continue whipping until very stiff (2 minutes longer). Fold whipped Carnation into chilled orange gelatin. Spoon into crust. Chill pie 2 hours, or until firm.

*GRAHAM CRACKER SHELL: Mix 1¼ cups graham cracker crumbs with 2 tablespoons sugar and ¼ cup melted butter. Line sides and bottom of 9-inch pie plate.

Carnation in the Red and White Can is the world's lending brand of evaporated milk. Double-rich Carnation makes this delicious, new "no-bake" pie so easy, and so s-m-o-o-t-h. No other form of milk will do! So get the best, get Carnation in the red and white can today!

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A FULL HOUSE—The three shows held at the AFRO Cooking School and Home Service Show attracted full audiences to the Coliseum last week. This is an overall view of the Coliseum at the Thursday night show. On stage is Mrs. Jean Harris, AFRO Cooking demonstrator, giving the audience helpful hints on how to prepare delicious dishes.

SCENES AT THE AFRO'S COOKING SCHOOL

WHO'S FOR A BARBECUE? — Now there's a sensible question, particularly when you have a brand new rotisscrie such as that held by Mrs. Reva K. Samuels, 2658 W. North Ave. This was a gift of the National Brewing Co., manufacturers of that good Mr. Boh. Surrounding the lady are, left to right: Albert Russo, Jack Schaffer, John Triplett, Orsell McGhee and Jerome Paolo.

PORTABLE TV WINNER—Mrs. Earline Fralings, 3023 Lyttleton Rd., is all smiles as she is presented a portable television set by Herbert Brown, sales representative for Ballantine Brewery. Holding Mrs. Fralings' lucky ticket is Miss Leatrice Hubbard, Miss Ballantine.

MONEY, MONEY MONEY—The folding green stuff was handed to these ladies by Earl Jenkins of the Wilkins Rogers Millings Co., makers of that good Washington Flour. These ladies won the prizes in the cake baking contest and judging from the looks of the cakes they were delicious. Left to right: Mr. Jenkins; Mrs. Martha J. Rossell, 2304 Guilford Ave., $25; Mrs. Ethel Jones, 20 N. Gorman Ave., $15; and Mrs. Ruth Tanner, 1746 E. Preston St., $10.

IT HITS THE SPOT—A perfect picnic accessory was what Disney Jackson, 1613 Longwood St., received from the Pepsi-Cola Co., in the form of a cooler. Left to right, Davis Watson, Julian Nicholas, Mr. Jackson, Haydel White and Ben Lapides vice president of the Pepsi-Cola Co.

Here are recipes from the AFRO Cooking School

CINNAMON-NUT BREAD STICKS

¼ cup butter, Western Maryland
¼ cup sugar
½ tsp. cinnamon
4 slices Ward's Hauswalds, Koesters or Schmidt bread
Chopped walnuts

Combine butter and sugar. Add cinnamon. Remove crust from bread. Spread with sugar mixture. Sprinkle generously with chopped walnuts. Toast on cookie sheet under low broiler heat for five minutes. Cut slices into one-inch strips.

TUNA AND CHEESE BISCUIT ROLL

2 cans tuna
2 tbs. chopped onion
2 tbs. melted Western Maryland Butter
2 tbs. Washington Flour
½ cup Pet Milk
1 cup grated cheese
1 pkg. Washington Biscuit Mix

Drain tuna, flake. Cook onion in butter until tender; blend in flour. Add milk gradually and cook until thick, stirring constantly. Add cheese and heat until melted. Stir in tuna. Prepare biscuit mix as directed. Roll dough into a rectangular piece. Spread with tuna filling. Roll like a jelly roll and seal ends and edge. Vent top of roll. Place on well-greased baking sheet and bake at 400 degrees for 15-20 minutes or until biscuit browns.

PINEAPPLE BAKED ALASKA

6 slices drained chilled pineapple
3 Western Maryland egg whites
6 tbs. granulated sugar
1½ pints Jumbo Vanilla ice cream, very firm

Place drained, chilled pineapple slices on board or heat proof dish. Whip egg whites until they stand in peaks when beater is raised, then add sugar slowly, still whipping until egg whites are stiff and glossy.

Using a scoop or spoon, place very firm ice cream in center of each pineapple slice. Cover completely and quickly with meringue, all the way out to edge of pineapple. Place in very hot oven (470 degrees) and bake four or five minutes. Serve at once.

BAKED BEEF AND SAUSAGE RING

1½ lbs. Esskay ground beef
½ lb. Parks pork sausage
1 can bean soup
1 chopped onion
1 chopped green pepper
½ cup Wards, Hauswalds, Koesters or Schmidt bread crumbs
2 tbs. chopped parsley
½ tsp. salt
2 eggs

Combine all ingredients, mix lightly, pack into tin cup, ring mold; unmold into shallow pan. Bake in moderate oven (350 degrees) about one hour or until golden brown on top. Fill center with seasoned hot mashed potatoes.

PIMENTO-PARSLEY BISCUITS

2 cups sifted Washington all-purpose flour
3 tsp. baking powder
1 tsp. salt
2 tbs. Esskay shortening
2 tbs. chopped parsley
2 tbs. chopped pimiento
2-3-1 cup Western Maryland Milk

Sift together flour, baking powder and salt; cut in shortening; add parsley and pimiento. Add enough milk to make soft dough. Place on lightly floured board. Knead gently six or eight times. Roll one-half inch thick; cut with biscuit cutter and bake on ungreased cooking sheet at 450 degrees for 12 to 15 minutes.

NO-TRUMP CORNMEAL BISCUITS

¾ cup enriched Washington cornmeal
2 cups sifted Washington all-purpose flour
3 tsp. baking powder
1 tsp. salt
½ tsp. soda
½ cup Esskay shortening
1 cup Western Maryland buttermilk

Sift together cornmeal, flour, baking powder, salt and soda into medium-sized bowl. Cut in shortening until mixture resembles coarse crumbs. Add buttermilk; stirring lightly only until mixture is dampened. Add a little buttermilk if necessary to make a soft dough. Turn out on lightly floured board and knead gently a few seconds. Roll dough to one-half inch thickness; cut biscuits with floured spade, diamond, heart and clam cutters. Place on ungreased cookie sheet. Bake in hot oven (425 degrees) for 12 to 15 minutes.

IMPERIAL CHICKEN

2 cans Schmidt, Wards, Hauswalds or Koesters bread crumbs
¼ cup grated Parmesan cheese
¾ cup chopped parsley
1 clove garlic, crushed
2 tsp. salt
½ tsp. pepper
1 Esskay chicken, cut in serving pieces
Melted butter

Mix crumbs, cheese, parsley, garlic, salt and pepper. Dip each piece of chicken in butter then into crumb mixture. Be sure each piece is well coated. Arrange the pieces so they don't overlap in an open shallow roasting pan. Dot with more butter. Bake one hour or until fork tender in moderate oven (350 degrees). Do not turn chicken.

ICE CREAM PIE

1 cup Western Maryland milk
1 pkg. Jumbo vanilla ice cream
1 pkg. instant chocolate pudding
1 baked pie shell

Blend together lightly in bowl ice cream and milk. Add instant pudding. Beat until just mixed. Pour into nine-inch pie shell. Let stand in refrigerator about one hour. Keeps 24 hours in your refrigerator.

ORANGE UPSIDE-DOWN HAM LOAVES

6 tbs. brown sugar
½ tsp. dry mustard
6 thin unpeeled orange slices
1 lb. Parks pork sausage
2 cups diced cooked Goetze's ham
1 minced small onion
½ cup fresh bread crumbs (Hauswalds, Koesters, Wards or Schmidt)
1 egg
½ cup orange juice
½ tsp. paprika
½ tsp. Worcestershire sauce
½ tsp. dry mustard
Pinch ground cloves

Start heating oven to 350 degrees. In each of six custard cups or individual casseroles place one tablespoon brown sugar; sprinkle on a little of mustard, top with orange slice. Combine ham and remaining ingredients; pack lightly into custard cups. Bake 45 minutes. Drain, then invert onto serving platter.

CORN PUPPIES WITH CHILI SAUCE

1 pkg. Washington corn muffin mix
6 Goetze's franks
1 tbs. prepared mustard
1 tbs. salad oil
Chili sauce

Start heating oven to 375 degrees. Prepare corn muffin mix as label directs; pour into greased baking dish. Slash top of each six franks four times, one-fourth inch deep. Place Franks with cut side up in a row on top of batter. Bake 20 minutes. Mix mustard and salad oil; use to brush on franks. Bake 20 minutes longer, cut into six puppies each with one frank. Pass heated chili sauce.

SHERRIBURGERS

½ oz. pkg. sliced Cheddar Cheese
1 lb. round steak ground (Esskay)
1 tsp. salt
½ cup Carnation Milk
4 toasted Schmidt buns
3 tbs. Esskay fat
½ tsp. pepper
4 tbs. pickle-pimiento relish
¼ cup Madera Sherry wine

Melt cheese in double boiler. Stir in milk and sherry. Keep hot. Combine meat, salt, pepper and relish. Shape into four patties. Saute. Place on toasted bun halves. Cover with cheese sauce. Top with other bun half.

SWEET POTATO CUPS

4 oranges
2½ cups mashed sweet potatoes
3 tbs. Western Maryland butter
Orange juice
Salt
Brown sugar
4 tbs. Madera Sherry wine

Half four oranges. Remove pulp, saving juice. To mashed potatoes add butter, orange juice to moisten and salt to taste. Beat fluffy and add sherry.

Fill orange cup with mixture. Sprinkle with brown sugar and bake at 350 degrees until slightly glazed.

RICE BUTTER MILK PIE

1 1-3 cup Western Maryland butter
2-3 cup sugar
3 eggs
1 tbs. Washington flour
½ tsp. salt
½ cup cooked rice
2 tsp. vanilla extract
1 tsp. lemon extract
1¾ cups fresh buttermilk

FACTS AND FIGURES

The 28th annual AFRO Cooking School and Home Service Show was held May 14 and 15 at the Coliseum.

Some 6,000 persons attended the three shows.

Over $5,000 in prizes were awarded to lucky ticket holders and the top prizes were a Norge gas range and a Norge refrigerator.

Everyone who attended had a wonderful evening.

1 9-inch unbaked pie shell
Mix butter with sugar, just until creamy. Beat in eggs, one at a time. Blend in flour, salt, rice and vanilla and lemon extract. Add butter-milk and mix well. Pour into a nine-inch pie pan lined with unbaked pastry. Bake in 450 degree oven for 10 minutes. Reduce heat to 325 and cook 35 additional minutes or until knife inserted in center comes out clean.

BAKED ICE CREAM PIE

3 Western Maryland egg whites
¼ tsp. salt
¼ tsp. cream of tartar
6 tbs. sugar
1 tsp. vanilla
1 baked nine-inch pastry shell
1 quart Jumbo cherry vanilla ice cream. Beat egg whites with salt until stiff but not dry. Gradually beat in cream of tartar and sugar until meringue is very stiff. Add vanilla. Pack softened ice cream firmly in cooled pastry shell.

Spread meringue over entire surface so that it touches edge of pastry. Bake at 450 degrees for three minutes or until meringue is a golden brown. Serve at once.

OLD-FASHIONED APPLE FRITTERS

1 cup flour
2 tbs. olive oil
2 Western Maryland eggs
½ bottle National, Gunther or Ballantine beer
1 tsp. baking powder
6 apples
4 tbs. sugar
1½ tsp. cinnamon
Esskay shortening

Prepare batter: sift flour, add a little salt, olive oil, egg yolks and beer. Mix until well blended. Just before using add baking powder and egg whites beaten stiff.

Prepare apples by peeling and coring. Cut crosswise into one-fourth inch slices. Coat with sugar and cinnamon mixture, dip into batter, drop into hot lard, fry until golden. Remove, dust with powdered sugar.

CHEESE PUFF

1 cup Schmidt, Wards, Koesters or Hauswalds bread crumbs
1 cup grated cheese Pet Milk
2 tbs. butter, (Western Maryland)
2 Western Maryland butter
3 Western Maryland eggs
National, Gunther or Ballantine beer

Soak bread crumbs until soft in cottage cheese, add cheese, grated cheese, eggs, well-beaten, and melted butter. Mix these ingredients together. Put in a baking dish, sprinkle buttered crumbs on top, bake in 350 degree oven one-half hour. Baste with beer.

HAM WHAT AM

1 thick slice Goetze's ham
1 pkg. frozen rhubarb
½ cup brown sugar
Juice of one-half lemon
1 bottle National, Gunther or Ballantine beer

Place ham in roasting pan. Cover with rhubarb and add lemon juice, brown sugar and beer. Bake in moderate oven (350 degrees) for about one hour, basting frequently to prevent sugar from burning.

Thicken sauce from ham with a little flour and water and season to taste with salt and pepper. Serve hot over ham.

POLISH STYLE BAKED HAM

1 pickled Esskay ham
Whole cloves
1 cup brown sugar
1 tbs. cinnamon
1 tbs. dry mustard
3 tbs. vinegar
1¼ cups National, Gunther or Ballantine beer

Bake ham, remove rind. Score fat to form diamonds and insert cloves. Combine sugar, cinnamon, mustard and vinegar, enough beer to form paste and spread over the top of ham. Return to oven. Bake another hour, basting frequently with remaining beer.

A "COOL" PRIZE—A portable cooler just right for keeping Coco-Cola at best serving temperature is this prize being handed to Mrs. Blanche Brandon, 2420 W. Lexington St., by Orville Swafford.

NO ALARM CLOCK NEEDED—With a brand new clock radio, Mrs. Elouise Williamson, 1608 N. Gilmor St., can throw her alarm clock away. The prize not only plays music, rock 'n' roll or classical, but it also tells time. George Boone Jr., of the Boone Appliance Co., is doing the honors.

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