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

VISITOR—Mrs. Gobert Macbeth of Los Angeles is visiting at the Carey St. home of her brother and sister-in-law, Mr. and Mrs. Irving Lockerman. Mrs. Macbeth, widow of the well-known West Coast attorney, is a native Baltimorean. Before her marriage, she was Miss Alice Lockerman.

BALTIMORE CLUBS

BROTHERHOOD — The club of the Maryland Unit No. 1 met on Wednesday at their club home, 202 Gilmor St., and completed plans for an outing to Forest Park, Pa. on August 10.

Raymond Chandler is chairman, Coohairman of the project is Henry W. Taylor. Phil Smith heads the club.

SISTERHOOD — The Sisterhood, Unit No. 1 of Maryland, was entertained at the last session of the summer by Mrs. Eleanor Shorter of 2739 W. Lafayette Ave.

The next meting will be in September, when the group will meet with Mrs. Gladys Johnson of 208 Winters Avenue, Catonsville. Mrs. Shorter is president of the club.

W. VA. STATE COLLEGE INSTITUTE, W. Va. — Dr. Samuel J. Baskerville Sr. of Charleston, a member of the state board of education, will address some 35 graduating seniors at West Virginia State College Aug. 15 at 4 p.m.

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Gadabouting in Baltimore—

(Continued from page 11)

a green and white print. And each of the ladies wore orchids.

Assisting Mrs. Lockerman were Mrs. McBeth's four cousins: Mesdames James Carr, Theresa Ebb and Isabel Davis of this city, and Irene Hall of Washington. And chic additions they made to the affair, with Mrs. Carr in a blue and white flower print with full skirt; Mrs. Ebb in white cotton brocade sheath; Mrs. Davis in a black organdy dramed with gold and Mrs. Hall, a smart blue sheath.

The party drew a number of out-of-town guests, in fact, one from around the corner in Los Angeles. He is John C. Long, who is visiting his sister, Mrs. Alma Gray. Mr. Long and Mrs. McBeth hadn't met until Saturday, despite being neighbors.

Other out - of - town guests included Mrs. Irene Hall, Miss Cietta Bosier and James Woodward from Washington; Mrs. Mabel Blanton and Mrs. Sara M. Pollard of Philadelphia; and Miss Marian Carew of New York.

Baltimoreans attending the reception were:

Magistrate Linwood Koger, Samuel Owens, J. Arnett Frisby;

Messrs. and Mesdames George White, George Bush, Edward Slater, Frank Phillips, John H. Murphy Jr., Calvin Grinnage, Robert Proctor, Theodore Randolph;

Messrs. and Mesdames Albert Hall, Earl Johnson, Edward Wilson, J. Logan Jenkins Jr., Elmer Burgess, Edward Williams, John Berry;

Messrs. and Mesdames Nathaniel Pollard, Charles Adams, Allen Ebb, Harry Bruce, Howard Cornish, Salem Davis, Drs. and Mesdames James Carr, Harold Derry, C. R. Campbell;

Misses Hattie Titchman, Florence Dennis, Hattie Tyler, Carrie Johnson; Mesdames Alice Clark, J. Logan Jenkins Sr., Ruth McAbee, Ernest Hackett;

Mesdames Lillian Parrott, Elizabeth Henderson, Loretta Jones, Alma Gray, Ruth Johnson, Alma Thomas, Leona Griffin, Rebekah Mitchell, Jane Wilson;

Mesdames Lillian Trusty, Jessie Bennett, Leona Young, Rosalie McGuire, Vernice Matthews, Odell Payne, Fannie Howard, Marjorie Cooper, and Edythe Myers.

Mrs. Macbeth will be in the vicinity until the end of the month. She and the Lockermans will visit the New Jersey Lockermans, go on to New York and stop in Atlantic City ere she returns to the West Coast.

* * *

JOURNEYING to New York for a pre-birthday celebration with Morine Jewell, and being feted at a breakfast party by Queenie Lane were among the festivities that chalked up another year for Carrie D. Scott.

(Note to her friends: Just don't write on the birthday cards you send next year and I'll open up a small shop with them.)

There was, of course, her birthday party which relatives and buddies make a standing order.

This year's pleasantries were the usual: cooling punch upon entering her apartment; her son, Wilbert A. James, taking over the food department, which he thoroughly enjoys. Husband, James E. Scott, managing the cigarettes and comfort of the guests, leaving the honores to just have fun at her party.

Knowing her pet tastes, guests showered her . . . the Matthew Chamberlains and Rosa Simpson sending beautiful flowers, others adding unusual gifts of brass milk glass and earrings (which she collects) and other attractive items such as perfume and lingerie.

About was the usual group: Gwen and Bill Spencer, Paul and Georgia Chester, Queenie and Hubie Lane, Leila and William Terry;

Rowena and Bill Lewis, Peggy and William Riddick, Bernice and Elwood Brown, Audrey Brown, Alfreda Pinkney, Margaret Waddell, Clara Porter;

Bernice Williams, Bettye Nolt, Mabel and Sterling Boarding, Tweedie Rogers, Myrtice Bennett, Paul Lee, Joe Bradford, Wilbert James and James E. Scott.

* * *

"PEACHIE" IS TWO YEARS OLD TODAY" read cute birthday buttons which the baby's aunt, Lillie Mae Mills of Philadelphia, had made for the party which marked the event.

Peachie (Eyrma) is daughter of Mr. and Mrs. Harrison M. Logen. . . and the first baby born in the past 29 years in the four - generation family. Hence the excitement!

Peachie's birthday on Friday had been marked by a family dinner . . . with Thelma Coleman Ashe as special guest.

And on Sunday came 21 guests, ranging from six months to three years for the gay and festive party at the home of her god father, Raymond Cain.

After a play session in the yards, the tots were seated for their ices, punch and decorated individual cakes.

Among the guests were Stuart May, Hugh Page Jr., Mark Hooper, Ricky Brown, Donald Lee, Rodney Lawson, Terri Murphy, Lynn Hays, Nona Diggs, Sharon and Livia Stanley, Lauretta Taylor, Jocelyn Head and Alvera Hooper of Washington.

'TWAS A LOVELY and intimate party at which Mr. and Mrs. Freeman H. Allen celebrated the 45th anniversary of their marriage, Wednesday, in their Albert St. home.

Hostess was their daughter, Mrs. Viola Chester. The couple are also parents of Mrs. Laura Fossett, James and George Allen of this city; and Wilburt and David Allen of Philadelphia.

Their 17 - year - old grandson, George Fossett, made the anniversary cake. . . and among guests who came in to congratulate the couple and to shower them with gifts were:

Mesdames James Rollins, Ada Shivers, Vera Hafferett, Viola Thomas, Nannie Wicks, Florence Vandewall, Thelma Stevenson;

The Rev. Mr. and Mrs. M. Hall, the Rev. Messrs. W. W. Payne, John Bell and Andrew Scott, M. Davenport, Ollie Linscomb and Mr. and Mrs. Wilson.

Mrs. Allen is the former Miss Jennings, and she and her husband were residents of Crewe, Va. before coming to this city more than 30 years ago.

* * *

WHEN THE DEMOCRATIC LADIES GUILD held forth at dinner at the Sphinx Club a Tuesday ago, the inch - thick steaks and flowing champagne were as near conversation pieces as were the top flight frocks the gals wore . . . but not quite!

In the first place, prime honoree Erma Dixon picked a prize from her dress shop collection of black and white print, rhinestone sprinkled, molded to the torso and flared at skirt. . . and then matched it with fabric slippers of the same design. And prime promoter Kitty Mueller fitted her exquisite form in ice blue crepe with a matching silhouette hat of beads and rhinestones.

Lucille Ventura, sheathed in beige, highlighted her ensemble with persimmon hat, shoes and jewelry; and Gladys Robinson's off-shoulder, balloon-skirted frock was a fashion note to write about. Then there was Frances Mosley, whose tiny hat matched her champagne frock, and who punctuated the whole with chic black shoes and bag.

Of the others who made the affair eye - filling were Ann Walker, Gladys Cook, Bernice White, Anne Lee, Adele Lafayette, Queenie Elzy, Grace Ashford, Anita Hawkins, Mozelle Jennings, Viola Ross, Josephine Smith, Elnora Briggs and Rebecca Hayden.

Orchestra leader Illinois Jacquet was among the masculine attractions, as were Dr. Thomas Pitts, L. Theolore Hayes, Solomon Baylor, William Trotlevine, Bob Ashton, James Gustus, John McCargo, Mr. Elzy and J. A. Jones.

* * *

DELIGHTFUL PARTY of the week was that on the beautiful lawn of the Catonsville home of Mr. and Mrs. James L. Thomas, Saturday, when Mrs. Dellaphine Dorsey entertained at a birthday party for Mr. Thomas.

Mr. Thomas, now retired, was formerly principal of Waesche Street School. Hostess is a cousin of Mrs. Thomas.

Guests who enjoyed the affair included:

Messrs. and Mesdames Ernest Garrett, Ossarew Gee, Lawrence Nickens, Howard Wilson, Frank Buck, Summerville Henson;

Dr. and Mrs. Benjamin F. Brown, the Rev. Mr. and Mrs. Edward Carroll, Messrs. and Mesdames Charles Cooper, George V. Lottier;

Messrs. and Mesdames George Murray, Asbury Rideout, Augustus Carroll, Milton Fowler, Bernard Nelson, William Dorsey, Sumner Davis, Dr. and Mrs. Hugh Price Hughes;

Mesdames Bertha W. Proctor, Annie C. Kirkland, Ethel Thompson, Annie K. Thomas, Althea M. Alston, Jeralyne Bond, Mattie Ashton, Edith A. Johnson;

Misses Lottie, Daisy and Sadie Chase, Emma S. Trott, Carrie and Minnie Taylor.

POSTAL ALLIANCE TO SPONSOR BEACH PARTY AUGUST 9

Annual Nile Beach Party sponsored by the Baltimore Branch, National Alliance of Postal Employees, Carr's Beach, 6 p.m. to 2 a.m.

BEVERLY SHOP Birthday Contest winner was Mrs. Ruth E. Brown, 1550 Argyle Ave. who is shown receiving her gifts from owner, Herman Katkow. The contest was held in connection with the recent remodeling and grand opening of additions to the store located at 1721 and 1723 Pennsylvania Ave.

MRS CLYTIE PERRY has returned to Baltimore after serving as a member of the staff at the National Methodist Youth School of Alcohol Studies and Christian Action in Kansas City, Mo. Mrs. Perry, wife of the minister of the Cherry Hill Methodist Church, was in charge of a workshop group and served as an adult counselor.

E. VICTOR WRIGHT

Victor Wright heads photogs

At their second meeting, last week, the newly organized Professional Photographers Association elected E. Victor Wright president.

Other officers are:

Frank Phillips, vice president; Paul Henderson, treasurer and Ben Claiborne, secretary.

Members include I. Henry Phillips, Joseph Nollie, William Bailey, Robert Tarter, the Rev. Hugo W. Lee, Ernest Cooper and Wardell Richardson.

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Guild honors two candidates

The Democratic Ladies Guild honored two Democratic candidates on July 29.

Held at the Sphinx Club, the group presented J. Alvin Jones, the 4th District Democratic candidate for the State Senate and Mrs. Irma Dixon, candidate for the House of Delegates.

Mr. Jones, said: "I know what a fine job women can do. A group working toward a common cause can succeed."

Continuing, Mr. Jones urged: "Be true to a cause, if it is a just cause. Stick by your guns and if you lose, lose with dignity."

Mrs. Dixon, stated: "We will represent you and when we do, we will do the best to make you proud of us."

U. Theodore Hayes, was toast master. Mrs. Kitty Mueller, is club president. Those present were:

Mr. Thomas Pitts, Solomon Baylor, John McCargo, William Toodvine, and Illinois Jacquet.

Also Mesdames Grace Ashford, Rebecca Hayden, Queen Elzy, Mozelle Jennings, Viola Ross, Josephine Smith, Ann Lee, Lucille Ventura, Jeanne Briggs, Adele Lafayette, Frances Mosley, Bernice White, Anita Hawkins and Becky Stokes.

On Federal job front

By EDWARD PEEKS

The Metropolitan Police Department wants 162 men between the ages of 21 and 21 to start as police officers at $4,800 a year.

"If we don't get them now, I don't know when we will," said Deputy Chief Howard V. Covell, commenting on the recent $700 increase for policemen.

"Chief Murray has expressed hope that we'll get a full complement now," he said of Police Chief Robert V. Murray.

Present department strength stands at 2,346. "We are authorized 2,508," Mr. Covell said.

ROOKIES WHO joined the force this year will receive retroactive pay under the new bill. Those beginning in January are entitled to about $350 before taxes and deductions.

The department has stepped up efforts in recent months through civil service to recruit policemen for the District. Notices and circulars have been posted throughout the country.

"In the past couple of months we have got better results than before," Mr. Covell said.

Stomach and heart conditions disqualify a number of applicants.

"It's surprising how many young men are having trouble with their blood pressure," said the executive officer.

6 named to BJC faculty

Dr. Paul I. Johnson, dean of the Baltimore Junior College, 33rd and the Alameda, has announced the addition of six faculty members to the staff of the college for the 1958-59 school year.

The new staff members are Dr. Eveline Schulman as instructor in psychology, Dr. Steve Hokuf as physical education and athletic director, Miss Maud Ellen Zimmerman and Joseph Scarlett as instructors in science, Thomas Wolf as English instructor and Walter Scheid as counselor.

DILLARD UNIVERSITY

NEW ORLEANS—Expansion of residence facilities at Dillard University will be completed before the opening of the new academic year in September, making possible the acceptance of 80 more resident students. The dormitory expansion is costing $325,000, according to President Albert W. Dent.

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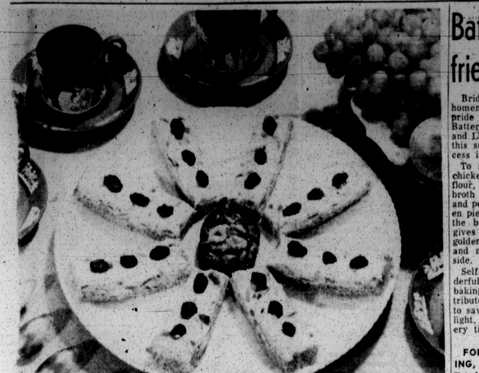

IT'S DESSERT AND DETMASSE time during August. National Sandwich Month. A sweet-tooth sandwich, the "Stratosphere" soars easily into the dessert classification. Cream cheese, almonds, chopped apple, cinnamon sugar and raisins are combined in the filling.

Batter-dipped fried chicken

Brides as well as long-time homemakers can smile with pride when they serve tasty Batter-Dipped Fried Chicken and Light, Flaky Biscuits. With this sure-fire menu team, success is guaranteed.

To make the batter for the chicken, combine self-rising flour, a beaten egg, chicken broth and poultry seasoning and pepper. Pre-cook the chicken pieces, cool and then dip in the batter. Deep fat frying gives the chicken a crusty, golden-brown coating outside and makes it fork-tender inside.

Self-Rising flour is also wonderful for biscuits. Salt and baking powder are evenly distributed in the flour at the mill to save you time and give you light, flaky, tender biscuits every time.

* * *

FOR GOOD SUMMER EATING, serve Batter Dipped Fried Chicken and Biscuits with buttered corn-on-the-cob and a sliced tomato and cucumber salad. For dessert, enjoy fresh berry pie and iced tea.

Batter - Dipped Fried Chicken requires 2½ to 3-pound frying chicken, cut up, 1 cup water, ½ teaspoon salt, 1 cup sifted enriched self-rising flour, 1 teaspoon poultry seasoning, ¼ teaspoon pepper, 1 egg, beaten, and ⅔ to ¾ cup chicken broth, cooled; fat for deep fry ing.

Place chicken, water and salt in 4-quart saucepan. Cover, bring to boil and simmer 30 minutes. Drain, reserving broth. Cool chicken. To make batter, sift together flour, poultry seasoning and pepper. Combine egg and broth. Add enough liquid to flour mixture to make a thin batter. Stir until smooth. Dip chicken pieces in batter and drain well.

Lower chicken pieces, a few at a time, into deep hot fat (350 degrees F.) and regulate heat so chicken fries at 300 degrees F. to 325 degrees F. Cook until tender and nicely browned, about 8 to 10 minutes. Drain on absorbent paper. Keep hot in heated pan and serve with biscuits. Makes 4 servings.

'Savory Rolls' tempt palate

Many people find garlic too brash for their tastes, so rather than make garlic bread for a barbecue, try "Savery Rolls" instead.

Use instant minced onion, with its mild sweet flavor, along with butter, mustard, cayenne and paprika. Spread over split rolls, sprinkle with sesame seeds, and toast in a hot oven. Delicious!

FOR SAVORY ROLLS use two tablespoons instant minced onion, or, one - third cup finely chopped raw onion, two tablespoons water, one - fourth cup butter or margarine, one teaspoon prepared mustard, dash cayenne pepper, one-half teaspoon paprika, four French rolls and two tablespoons toasted sesame seeds.

Combine instant minced onion and water, and let stand a few minutes. (Omit water if raw onion is used.) Cream butter, add blend in mustard, onion, cayenne and paprika. Cut rolls in halves lengthwise and spread with butter mixture.

THE NEW FALL LOOK is easy and relaxed, and so is the sewing with this smart printed pattern.

Choose cotton for this two-piecer. Wear it as a dress, or separates for back-to-school.

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* * *

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Send to Anne Adams, AFRO-AMERICAN Pattern Department, 243 West 17th St., New York 11, N.Y. Print plainly name, address with zone, size and style number.

COOKING IS FUN

Taking first prize as grand champion sandwich for the year last week, was Pan Fried Filet of Beef.

The sandwich, which won over hundreds at the annual competition, was created by Lloyd W. Rock, who runs an employee dining room for the General Electric Co. in Louisville, Ky.

The prize brought a $500 purse and a trip to Europe.

* * *

FOR PAN FRIED filet of beef sandwich you will need 8 slices enriched sandwich bread, toasted, butter or margarine pepper, ¾ cup sherry, ½ cup butter or margarine, ½ pound fresh mushrooms, sliced, 1/3 cup sherry, ¼ cup water, ¼ cup butter or margarine, 1 clove garlic, minced, four 4-ounce servings beef, tenderloin, and salt.

Spread toast with butter or margarine. For each sandwich, cut 2 pieces toast into diagonal strips and place on platter. Melt the ¼ cup butter or margarine in skillet. Add garlic and cook for 2 or 3 minutes. Add tenderloin, season with salt and pepper, and brown well on both sides (about 10 minutes). Reduce heat and add ¾ cup sherry.

Cover and cook about 10 minutes, basting occasionally. Remove tenderloin and reserve pan drippings. In saucepan, melt ½ cup butter or margarine. Add mushrooms and cook until lightly browned. Then add the mushrooms, sherry and water to drippings in skillet. Cook about 5 minutes to allow flavors to blend.

Arrange tenderloin on toast and spoon hot sauce over sandwich.

Makes 4 sandwiches.

* * *

THE STRATOSPHERE took third prize.

The Stratosphere requires 8 ounces cream cheese, softened, ¾ cup toasted, slivered blanched almonds, ½ teaspoon cinnamon, ½ cup diced, peeled raw apple, 6 slices whole wheat sandwich bread, cinnamon sugar, and dark seedless raisins.

Mix thoroughly cream cheese, almonds, sugar, cinnamon and apple. Spread cream cheese mixture on bread slices. Sprinkle generously with cinnamon sugar. Cut each slice in to 3 triangles by cutting diagonally from each lower corner of bread slice to center of top edge.

To arrange on serving plate, place large triangle at top and form 2 smaller triangles into a large triangle. (The sandwich will be a diamond shape.)

Decorate sandwich with raisins.

Makes 6 sandwiches.

Second prize winner in the 1958 Sandwich Idea Contest was the Barbary Coast Omelet.

* * *

BARBARY COAST OMELET is made with 8 slices whole wheat sandwich bread, toasted, butter or margarine, 8 eggs, ¾ cup finely chopped green pepper, ¾ cup well-drained pineapple tidbits, 1 medium tomato, chopped, 1½ cups chopped cooked shrimp, 4 sliced baked ham or 8 thin slices, prosciutto, 2 teaspoons soy sauce, ½ teaspoon salt, ½ teaspoon monosodium glutamate, 1/3 cup butter or margarine, and 4 teaspoons minced chives.

Spread toast with butter or margarine. Trim crusts. Cut 4 slices diagonally into halves. Arrange 1 whole toast slice with 2 halves on opposite sides for each sandwich. Beat eggs. Blend in soy sauce, salt and monosodium glutamate. Melt the 1/3 cup butter or margarine in large, heavy skillet. Add chives and green pepper.

Cook for a few minutes, stirring occasionally. Add egg mixture to skillet. When egg mixture is set around the edge of skillet, then add pineapple, tomato and shrimp. When egg mixture is completely set on bottom side, fold without turning over.

Allow to cook until mixture is cooked through, at least 5 minutes. Arrange slices of ham or prosciutto over toast. Divide omelet into 4 equal parts and place each portion on top of ham or prosciutto.

Garnish serving plate with water cress and chutney.

Makes 4 sandwiches.

San Jose salad

Serve this handsome San Jose Luncheon Salad, and you'll get requests for the recipe!

Mellow-flavored Calavo avocado is sieved and combined with cottage cheese and gelatin to make the ring. Unmold the ring on crisp greens and fill the center with fresh grapefruit and orange sections. Most refreshing!

Fine-flavored Calavo avocados are abundant now at your food store. You'll find summer variety - avocados come in many shapes and sizes. Some are large and round, some are small and pear-shaped, but all give you luscious mellow-flavored fruit.

* * *

FOR SAN JOSE Luncheon Salad use one envelope plain gelatin, one - fourth cup cold water, one - half cup hot water, one teaspoon salt, one and one - half teaspoons grated onion, three tablespoons fresh lime or lemon juice, dash Tabasco sauce, one Calavo avocado, one cup cottage cheese and tart fresh fruit.

Soften gelatin in cold water and dissolve in hot water. Stir in salt, onion, lime juice and Tabasco sauce. Cool until partially thickened. To prepare avocado, cut fruit into halves lengthwise, remove seed and skin, and force through a sieve.

Mash cottage cheese through sieve. Add avocado and cheese to thickened gelatin mixture. Mix well and turn into one and one-half pint mold. Chill until firm. Serve with tart fresh fruit, such as grapefruit and orange sections.

Makes six servings.

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