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

Gadabouting in Baltimore

Dr., Mrs. Fraser's reception fetes Institute participants

With Lula Jones Garrett

Completely dispelling the doldrums of a warm summer evening was that delightful informal reception, Sunday afternoon, given by Dr. and Mrs. Thomas P. Fraser at their Wheeler Avenue home.

Dr. Fraser, who is director of the Morgan State College National Science Foundation Summer Institute, and Mrs. Fraser entertained, as is their custom, for participants in the Institute.

Guests gathered in their cool, park-fronted porch, chatted in their colorful living room, congregated in the club room, and didn't fail to stop in the dining room for cooling punch, etc.

Mrs. Fraser, charming in embroidered blue sheer cotton; and their daughter, Stephanie, in yellow dotted swiss, kept guests circulating inside, while Dr. Fraser managed the greetings and goodbyes at the door.

Among those who called during the afternoon were:

Mrs. Nesrine Ali Adibe of Tripoli, Libya; Louis Beard, Cockeysville, Md.; Richard Bethell, Georgetown, S.C.; Miss Modesta Berry, Philadelphia;

Miss Carrie Beddie, Columbus, Ga.; Charles Bowers, Miss Barbara Broadnax, Ridge Spring, S.C.; Mr. and Mrs. Robert M. Capers, Princess Anne; Miss Anna B. Coleman, Sterling Derricotte, Washington;

William R. Dorsey, Washington; John J. Dougherty, James Early, Mr. and Mrs. Arthur Fauntleroy, Bridgeville, Del.; Mr. and Mrs. Joseph Frankel, Bronx, N.Y.;

Sister Cordis Goebel, St. Cloud, Minnesota; Clinton Gibson, Atlanta, Ga.; Mrs. Dora S. Hendricks, Mr. and Mrs. C. E. Jackson, Coatesville, Pa.;

Darius Johnson Jr., Fayetteville, N.C.; Mrs. Norma S. Johnson, Mr. and Mrs. Walter T. Jones, Hampton, Va.; Rufus G. Kelly, Gaithersburg, Md.; Hale C. Kennedy, Columbia, S.C.;

Mr. and Mrs. Needham A. Lewis, Greensboro, N.C.; Fredericka Livingood, Riderwood, Md.; Daniel R. Lyle Jr., Hugh C. McGuire, Edward McNair, Chestertown; Mrs. Mattie S. McNair, Chestertown; Miss Julia McQueen, West Palm Beach, Fla.; Mr. and Mrs. George P. Manna;

Charles F. Michael, Mrs. Susie Miles, Elbert Moore, Marlet C. Nass, Cockeysville; Donald L. Nicholas, Bel Air; Mrs. Claire C. Owens, Mr. and Mrs. Alvin R. Pasquinelli;

Wardelle Richardson, Miss Marjorie Ring, Nathaniel Rolle, Miami, Fla.; Ergie R. Smith, Welch, W. Va.; Miss Olive Sadler, Mrs. Ruby Taylor, James Thomas, Richard Tyson, William Vanko, Estee B. Wells, Washington; Mrs. Ruth Williams, Orangeburg, S.C.; Sister Joyce, St. Cloud, Minnesota;

Messrs. and Mesdames Clarke Davis, Charles Jackson, Wallace Johnson; Drs. and Mesdames Luna Mishoe, Julius Taylor, Edward Wilson, George Spaulding, James Fleming, W. F. Goins Jr., C. F. Stephens;

Mrs. Robert Phillips, Mrs. F. H. Pemberton, Mrs. U. N. Gordon, Paul Watson and Dr. Virgil Clift.

* * *

MRS. MARTIN D. JENKINS, wife of the Morgan president, chose a cool frost green celery, when she and Dr. Jenkins entertained at their campus home, Wednesday in honor of the participants in the Institute.

The at-home was held between 4 and 5 p.m., in one of the several social events which marked the closing of the eight-week institute. The institute, sponsored on a $63,700 grant from the National Science Foundation, opened June 23, and closed today (Friday).

Mrs. Thomas Fraser wore a pale peach frock as she introduced guests to President Jenkins who in turn presented them to Mrs. Jenkins.

On Sunday, Aug. 3, Institute participants were guests on a cruise down the Chesapeake Bay, taken on the yacht of Dr. and Mrs. Joseph H. Thomas of Dundalk.

President Jenkins addressed a luncheon, today, closing day of the institute.

* * *

PEREGRINATORS: Dr. Maybelle Weaver, president of the Monumental City Medical Society (in fact, the only woman to have ever held that office) who swerved off to the national medical convention in Milwaukee, Wis., last week, in a brand new Chrysler Imperial, kept on to Detroit and Idlewild, Mich., for a bit of purely unprofessional vacation.

With her are her sisters, Mesdames Lillian Williams and Marie Johnson.

Mrs. Furman Templeton Sr. dashed up from Cape May, N.J. (where she and the family have been summering) Monday, to see her son, Furman Jr., off to Camp Brotherhood, U.S.A., Idyllwild Pines, Calif. Dr. Templeton is in Europe. Has been since July 28. Will return, Monday.

Furman Jr. and Jerry Richman, of Pikesville, Md., both seniors at City College, were winners of a scholarship grant given by the National Council of Christians and Jews. They will stop in Chicago, Oakland, San Francisco and Los Angeles, ere going on to camp. 'Twas quite a party that saw them off, including their families, Mrs. Mamie Beale and Miss Linda Lee — after which Irene turned her motor towards Cape May again for the next couple of weeks with their other son, Roye.

Sandra Koger (she's the daughter of A. B. Koger, attorney, and Mrs. Koger) has resigned her teaching post in West Chester County, N.Y., and this week, flew out to Berkeley, Calif., where she has taken a similar post.

There she joins Marjorie Alexander, formerly of this town and Philadelphia, who is doing social work there. The two, more like sisters than friends, having been born practically next room to each other and having grown up together, will share an apartment in the California city.

The Eugene Mayes left this week for Meyersdale, Pa., for a vacation as guests of Miss Kate Shepgard.

Members of the Pitch and Putt Golf Club had a high time at the weekend tournament in Reading, Pa., where they attended the EGA tournament, held on the Manor Golf Course and Country Club. In the party were Alma Arvin, Nettie Brown, Estelle Busey, Mildred Carter, Macielyn Davis, Minnie Davis, Bertha Kizzie and Marie Murphy.

Mrs. Brown was runner up in the Mixed Scotch foursome on Saturday . . . but 'twasn't all golf that they were engaged in during their stay. There was an elegant buffet supper dance and presentation of trophies at the Abraham Lincoln Hotel, Saturday night.

Mrs. Birtsal Ross, her daughter, Mrs. Calvin Thompson Sr.; and grandson, Calvin Jr., flew to Atlanta, Ga., for the convocation at Atlanta University, where her son, Ralph Ross, received a master of arts degree in business administration.

Back in Baltimore this week, the group, including Mr. Thompson, left for a vacation in Cape May, N.J.

Edna J. Howard and Genevieve Fields, local schoolmarms, are off to Chicago, Saturday, to attend the Shriners convention and get in a bit of vacation ere returning to their desks.

CUPIDOODLING — Miss Jessie Fitzgerald, daughter of William L. Fitzgerald, attorney, and Mrs. Fitzgerald, and Dr. Luther Lemon, Cincinnati, Ohio physician, will be married here on Saturday, Aug. 30, at high noon, with only members of the family present. Here for the occasion will be the bridegroom's parents, Mr. and Mrs. Lorenzo Lemon of Cincinnati.

Bishop Edgar A. Love will officiate. After a wedding trip, the newlyweds will be at home in Cincinnati after Labor Day.

Miss Fitzgerald was on the faculty of Hampton Institute for several years, and until her recent resignation to be married, on the faculty of Howard University.

* * *

DR. AND MRS. WALTER C. TUTT are now at home on New Hampshire Ave., Washington.

Mrs. Tutt, the former Miss Julia Smith, and Dr. Tutt were married here recently in the home of the bride's parents, Mr and Mrs. Deavey Smith Sr.

The bridegroom is the son of the Rev. Mr. and Mrs. W. A. Tutt of Washington, and formerly practiced dentistry in East Baltimore.

The ceremony was performed by the Rev. Baxter Matthews of Union Baptist Church. Miss Jane Parker was at the piano, and Misses LaVern Stewart and Gloria McDaniels were soloists.

Miss Smith was a beautiful bride, in a ballerina length gown of white organdie, her veil of illusion being held by a headband of clusters of organdie leaves and pearls. Her flowers was a formal bridal bouquet of white roses.

She was attended by her sister, Mrs. Erie Clark of Philadelphia, who chose an ensemble in blue.

Dr. Edward Wilson of Philadelphia was best man.

Mrs. Smith also selected a blue ensemble for her daughter's wedding, and the bridegroom's mother was gowned in pale green.

Guests here for the wedding included:

Dean and Mrs. Romeo Henderson of State College, Orangeburg, S.C.; Dr. and Mrs. Biggs Smith of Harrisburg, Pa.;

Dr. and Mrs. Eric Clark of Philadelphia, Mr. and Mrs. Deaver Smith Jr., Mr. and Mrs. E. S. Dawkins of Orangeburg, S.C.;

Dr. Edward Wilson of Philadelphia, Miss Ollie B. Lattimer, attorney, Washington; and Dr. and Mrs. Leon Frazier of Trenton, N.J.

Miss Ida Lucretia Chisholm and Bravett B. Lynch, both city school teachers, have set an August 31 wedding date.

Miss Chisholm is the daughter of Mrs. Viola Frisby Freeman, and the niece of Arnett Frisby and Herbert M. Frisby, foreign correspondent, now in the Arctic, but who will return to give his niece in marriage. Mr. Lynch's parents are Mr. and Mrs. Bernard Lynch of this city.

August weddings will also include that of Miss Ernestine Lorraine Lewis and Spurgeon B. Washington Jr. on the 30th.

The ceremony will take place in Grace Presbyterian Church at 2 in the afternoon.

Mrs. Cynthia M. Boyd has announced the engagement of her daughter, Wilma Grace, to John R. White, son of the Rev. Mr. and Mrs. Arthur W. White of Ellicott City.

An early fall wedding is planned.

Miss Boyd and Mr. White are both students at Morgan State College, and in addition he is employed in the laboratory at Henryton Hospital.

* * *

WITHIN OUR GATES: Dr. and Mrs. Grady Polson of Salisbury, Va., who had been attending the National Dental Association convention in Pittsburgh, were guests of Mr. and Mrs. John Gilmore and Mesdames Evelyn Johnson and Naomi Smith, all relatives, this week.

With them are their daughters, Patricia and Jacqueline. Miss Jacqueline Polson had just completed a six-week sojourn at the Encampment for Citizenship conducted by the Ethical Culture Society at Fieldston School in Riverdale, N.Y.

She was one of 101 young

(Continued on page 11)

SHRINE WEDDING—Mr. and Mrs. Travis W. Vauls shown leaving Christ Methodist Church in East Baltimore on Saturday following their wedding. Members of Jerusalem Temple No. 4 of Shriners form arc for the newlyweds. They also escorted them to the altar for the ceremony performed by the Rev. A. H. Parker.

Miss Burton, Mr. Vauls wed in double-ring ceremony

Miss Virginia Mamie Catherine Burton was a picture in a French appliqué Chantilly lace gown with princess-swept train when she walked down the aisle of Christ Methodist Church on Saturday afternoon to become the bride of Travis Whittier Vauls.

The Rev. H. A. Parker officiated at the half-hour double ring ceremony which was witnessed by 100 relatives and friends.

The ceremony featured members of the Jerusalem Temple No. 4 of Shriners who turned out in formal dress to provide an escort for the newlyweds.

A reception followed in the church parlors. The newlyweds are honeymooning in Chicago where they will attend the Shriners Convention, after which they will be at their Elgin Ave. home.

* * *

ATTENDANTS at the wedding were the bride's sister, Jean Naomi, Va. State College student, who wore a pale green ballerina taffeta; and Misses Deborah Perry and Elsie N. Wesley, both of Washington, whose gowns were of pale pink taffeta.

Wendell R. O. Vauls of Annapolis, was his brother's best man. Another brother, Kersley Vauls of Annapolis, was soloist. Mrs. Doris Smith was at the organ.

Charles H. Burton, her brother of Tappahannock, Va., gave the bride in marriage. Ringbearer was Randolph Jr., Churchill, Md. and the bride's cousin, Miss Hagewood of Washington, was flower girl.

* * *

NOBLES Arthur Hatcher and James Denkins of Jerusalem Temple of No. 4 of Shriners, were the ushers.

Other Shriners who provided the escort were: Nobles Frederick T. Hicks, Robert B. Croxton, Bernard O. Benns, Walter H. Rice, James R. Parker, John A. Craven, James A. Richardson, Alfred A. Dixon, Robert M. Julius, Robert J. Hill, Richard Washington, Ronald C. Reid;

* * *

THE NEW Mrs. Vauls is a native of Warsaw, Va., and daughter of Mrs. William A. Burton. She is a graduate of Va. State College and a member of Alpha Kappa Alpha sorority. She is employed as senior account clerk at the Maryland Penitentiary.

Mr. Vauls is a native of Annapolis, Md., son of the Rev. Mr. and Mrs. Vauls. The Rev. Mr. Vauls pastors the Methodist Church in Eastport.

He is a graduate of Morgan State College, Beta Sigma Tau fraternity, Prince Hall Masons, Maggie Upshur Chapters, OES, Shriners, and a chemist employed by the Len Mar Corporation.—B.M.P.

Church Council sets banquet

Highlighting the eighth annual session of the National Association Council of Community Church of America, in Washington next week will be a semi-formal banquet, on Saturday night.

The sessions will be held in the St. Paul Christian Community Church beginning Wednesday, Aug. 13. The conference continues through Sunday.

On Friday, which is Youth Day, young people's choirs from Gillis Memorial, Emanuel, Shiloh and St. Paul Christian Community Churches of Baltimore will provide a musical program.

Also participating on this program will be youth choirs from St. Paul and Macedonia churches of Washington.

MRS. JOSEPHINE SMITH will be speaker at the banquet on Saturday night. Mrs. Smith is a director of elementary education in the D.C. public schools.

Other program participants will include William Glascoe of Morgan State College, organist; Mrs. Beatrice Pitts, soprano; Mrs. Corbeda Better, who will respond to the welcome address and Mrs. Katharine Johnson, who will bring greetings.

Mrs. Ruth Cleaver of Baltimore will serve as toast mistress.

* * *

AMONG Baltimoreans who will attend the banquet are Mrs. Bernice Taylor, Mrs. Marjorie Martinez, Robert Melver, Mr. and Mrs. William Freeman, Mr. and Mrs. Henry Horsey, Paul Better and Mrs. Martha Grooms.

BALTIMORE CLUB WORLD

LEAGUE—The Women's Progressive League was entertained on Monday by Mrs. Cora Hill of Patapsco Park.

Members showered the hostess with gifts, it being her birthday.

Mrs. R. B. Lindsay was a special guest.

Members present included Mrs. Hill, Mrs. Wilhelmina Pinkney, Mrs. L. Garrett, Mrs. Mary Sturdivant, Mrs. Marie Pinkney, Mrs. A. Dickerson, Mrs. L. Brockington and Mrs. A. W. Taylor, who is president of the club.

* * *

THRIFTY — Mrs. Josephine Pittman was hostess to the Thrifty Savings Club on Monday evening.

The session was the last until the fall season, beginning in September. At the re-opening meeting the club will be guests of the president, Mrs. Mary Pitts of 912 McKean Ave.

Attending the Monday meeting were:

Mesdames Pitts, Ruth Van Story, Lillian Moore, Mary Sturdivant, Viola Lee, Madeline Perry, Lorraine Garrett;

Misses and Mesdames Waverly Wiggins and Thelmon Brown, and Selmon Brown.

* * *

GAY PETTICOATS — Mrs. Gloria Forby of 2006 Eutaw Place entertained the club, this week.

The group completed plans for their party held on Saturday. The next meeting will be with Mrs. Louise Moore of 818 Edmondson Ave., Friday.

Colgate guarantees:
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no bug is immune* to Kan-Kil
*when sprayed
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Health group date

The fourth annual meeting of the Maryland Public Health Association will be held Friday, October 3 at a Baltimore hotel, according to Miss Alice Sundberg, the Association's president.

The meeting will feature an address by Dr. William R. Willard, vice president of the University of Kentucky at Lexington and dean of the College of Medicine on "The University Medical Center as a Community Resource for Health Services."

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guava,
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Blended in
a beverage of
sheer
delight
to make
your party
a success.
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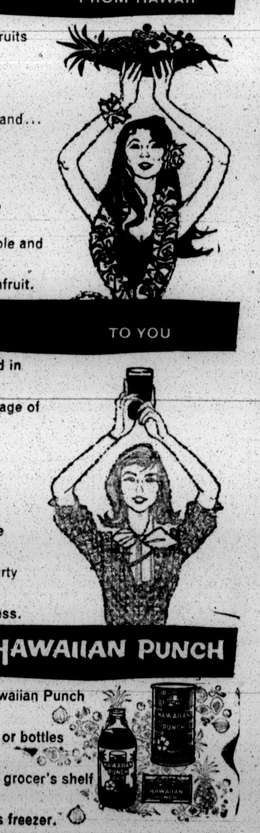

BACK-TO-SCHOOL SALE!
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'Neat checks, plaids and stripes. In a wide colorful assortment of 36 inch materials for dresses, skirts, blouses.
COTTONS
New Fall Tones — Values to 89c yard. 3½ to 10-yd. dress lengths of glazed prints, printed crepes, border prints, glazed solids—chambreys or percales.
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COOKING IS FUN

Appetizers score in fruit soups and cups

A beautiful, delicious fruit appetizer is to a summer meal what a glamorous opener is to a theatrical production. It puts the audience in a happily receptive mood for things to come.

The clever hostess includes in her appetizer repertoire a wide variety of fresh tempters. These range from such simple finger fruits as spiced avocado cubes on toothpicks to spectaculars as exemplified by today's Fresh Pineapple Caribbean, with chalices of jewel bright glaxiee of fresh fruits in scooped-out pineapple shells.

* * *

A FRESH FRUIT appetizer designed on the eat-'n-drink principle of an ice cream soda is another eye and palate pleaser. For example, guests will enjoy spearing fresh cantaloupe or honeydew balls with cocktail picks from glasses of an icy tangy-sweet mixture of fresh grapefruit and orange juices.

Or for an interestingly offbeat meal starter there are the cold fruit soups. One that is certain to rate raves from even the most blase guests is Chilled Fresh Blackberry Soup.

It's delightful black magic both in looks and taste. Frosty Watermelon Soup is which the meat of red ripe melon has been sieved and blended with fresh lime juice is an appetite and conversation sparker.

An unusually piquant version of the fruit cup tops honeydew balls with fresh raspberry sauce.

The United Fresh Fruit and Vegetable Association suggests these fresh fruit "come-hitters" for your summer meals.

* * *

FRUIT JUICE WITH FRESH FRUIT WEDGES — Place wedges of fresh pineapple, pears, apples, peaches, or green seedless grapes in fruit juice glasses. Finish filling with fresh orange juice. Spear fresh fruit pieces with toothpicks.

Fruit Juice with Fruit Sherbet — Place a small scoop of fresh fruit sherbet in fruit juice glasses. Finish filling with fresh orange or grapefruit juice.

Melon Balls in Citrus Fruit Juice — Place fresh cantaloupe or honeydew balls in fruit juice glasses. Finish filling with equal parts of fresh orange and grapefruit juice. Spear melon balls with toothpicks.

Watermelon Juice with Fresh Orange Sections — Put watermelon through a sieve. Add fresh lemon juice and sugar to taste. Chill. Place chilled fresh orange sections in fruit juice glasses. Finish filling with watermelon juice.

FOR DELICIOUS FRUIT cups, try the following:

Fresh Honeydew and Berry Cup—Force 1½ cups fresh raspberries or sliced fresh strawberries through a sieve. Add ¼ cup sugar and mix well. Pour over 4 cups chilled fresh honeydew balls. Serve in sherbet glasses and garnish with fresh fruit.

YIELD: 8 servings.

Summer Fresh Fruit Cup — Combine 2 cups chilled cantaloupe balls, 1 cup watermelon balls, 1 cup diced fresh peaches ½ cup fresh blueberries, 2 tablespoons sugar and 3 tablespoons fresh lime juice. Pile lightly into sherbet glasses or cantaloupe shells. Garnish with fresh mint.

YIELD: 6 servings.

Tropical Fresh Fruit Cup—Combine 1 cup sliced bananas, 1 cup fresh pineapple wedges, 2 cups fresh honeydew balls, ½ cup fresh orange juice, and 3 tablespoons fresh lemon juice. Chill until very cold. Pile in tall sherbet glasses. Garnish with fresh orange sections.

Company Dinner Fresh Fruit Cup — Arrange fresh pineapple wedges, sliced fresh strawberries and fresh orange sections in layers in sherbet glasses, using 1 cup of each fruit.

Combine ½ cup fresh orange juice, ¼ cup fresh strawberry puree, 2 tablespoons fresh lemon juice and ¼ cup sugar. Mix well. Pour over the fruit. Chill. Spoon into sherbet glasses and garnish each with a whole uncapped fresh strawberry.

YIELD: 6 servings.

FRUIT SOUPS are an innovation.

Frosty Watermelon Soup—Soften 1 envelope unflavored gelatine in ¼ cup cold water. Place over hot water to melt and until ready to use. Press 6 cups diced fresh watermelon through a sieve. Add ¼ cup sugar, ½ cup fresh lime juice and ¼ teaspoon salt.

Stir in melted gelatine. Chill until mixture has slightly thickened, 3 to 4 hours. Serve in chilled bouillon cups. Garnish with sprigs of fresh mint.

YIELD: 1 quart or 5 servings.

Chilled Fresh Blackberry Soup — Wash 1 quart blackberries, crush and put through a sieve. Stir in 4 teaspoons fresh lemon juice and set aside. Combine 4 tablespoons sugar, 2 teaspoons cornstarch, and ¼ teaspoon salt in a saucepan. Blend in ¾ cup water.

Bring to boiling point and cook 1 to 2 minutes or until the mixture is clear. Remove from heat and stir in blackberry juice. Chill until slightly thickened and ready to serve.

Serve in chilled bouillon cups. Garnish with slices of fresh lemon.

YIELD: 3 cups or 4 servings.

Butterburgers

Mix three tablespoons milk, one egg, three-fourths teaspoon dry mustard, three-fourths teaspoon salt, an eighth teaspoon black pepper, one teaspoon Worcestershire sauce, three tablespoons butter, melted.

Beat with rotary beater. Add one pound lean ground beef. Mix thoroughly. Shape into four large hamburgers. Chill.

Heat broiler over low heat. Melt three tablespoons butter on broiler. Brown burgers on both sides until done.

* * *

Garnish with slices of fresh lemon.

YIELD: 3 cups or 4 servings.

—If You Ask Me

(Continued from Page 4)

R. Johnson, now on duty in Korea, celebrates on August 27.

Hello by August 27th also to Dr. Ralph J. Young, veteran East Baltimore physician and civic worker who will be 65 years old. Your cards will reach him at 3232 Carlisle Ave. or 1532 E. Monument St.

Birthday cards by August 15 to: Mrs. Alice F. Ford, 2901 Gwynns Falls Parkway.

Leo born this month is Miss Betty Williams of 3109 Barclay St., who is celebrating a birthday today (Friday the 15th).

* * *

Forgot to mention a week back: the grand party the Marquises Club held last Saturday and Sunday at the Elkstonia Beach home of Mrs. William (Victorine) Adams (Charm Centre.)

Patricia Blake, foster daughter of Mr. and Mrs. Bertie Brooks, celebrated her fifth birthday at the Brooks's Magothy Beach home and she was so thrilled.

Eighty - four neighborhood children attended. They were transported by bus to the Brooks's summer home by his sister, the Rev. Lillian Thomp-

HALF SIZE—A portrait of loveliness is this dress for the woman who wears a half size.

No. 1347 is in sizes 12½, 14½, 16½, 18½, 20½, 22½, 24½. Size 35 bust, short-sleeves, requires 3 and five-eighth yards of 39-inch material.

No. 1425 with photo-guide is in sizes 12, 14, 16, 18, 20; 40, and 42. Size 14, 34 bust, long length, requires 3¼ yards of 35-inch material.

* * *

SEND 35 cents in coins for each pattern to Iris Lane, AFRO-AMERICAN Pattern Department, Box 438, Midtown Station, New York 18, N.Y.

Add 10 cents for each pattern for first-class mailing.

Send 35 cents today for your copy of Home Sewing for '58. A complete sewing magazine for every woman who sews for herself and her family.

Gift pattern printed inside the book.

This slenderizing frock for dress up occasions is as simple and it is smart.

More people and things...

At the National Beauty Culturists Institute meeting last week in Miami, five Baltimore beauticians received master's degrees at the impressive graduation: Mesdames Bessie Holley, Floranna White, Castella Carter, Ethel Felders, and Everett Hodge.

Receiving trophies for hair cutting: Mesdames Ruth Lucas, Evelyn Frisby, Jamie Saunders and Hattie Powell. Merit award also went to Mrs. Lucille Warren.

And, word is that our Baltimore delegates shined not only in performance but also in appearance. They "togged" at the pink and green ball held at the famed Harlem Square Ballroom.

And, later when delegates flew from Miami for a rest in Nassau, homebowners were 'out of this world.'

* * *

The Baltimore group, headed by Miss Mayme Tilghman, president of the Master Beauticians, were guests at the Carlton House — marking a first time we have been guests at this swank Bahamas hostelry.

The formal banquet was held in the British Colonial Hotel under auspices of the Nassau Modernes Beauty Alumni Association, headed by Mrs. Willie Saunders. Delegates to the National Beauty Culturists League were special guests.

Heading the guests from the states was Mrs. Katie E. Whickam, national president, who was re-elected.

Here is what the banquet guests ate:

Bahamian Seafood Cocktail, celery, carrot sticks, olives, green turtle soup, eluthera capon eugenie, au gratin potato, green peas, calypso salad, fruit parfait, coffee, mints and fruits.

* * *

Note in the mail from a reader who encloses copy of an announcement signed by James E. Kelley, advertising the delights of Holiday Development Co.'s "wilde acres" in Winchester, Va.

The announcement says in part:

"Dear Sir:

We are pleased to inform you that, in conjunction with our advertising campaign and in the development of our newest property, you have been selected from your District to receive an allotment of a full size camp site at Wilde Acres near Winchester, Virginia.

"Wilde Acres is located approximately 70 miles from the nation's capital in the heart of the Blue Ridge Mountains, amid scenic splendor and many historic shrines. The Blue Ridge Mountains have long cherished a reputation as a sportman's paradise. Verily, it is a retreat for relaxing and rehabilitating the tired businessman, the weary industrialist, their wives and families.

"It is a playground where thousands visit annually for a happy, carefree, restful Mountain Retreat.

"This Development is for the Caucasian Race. . . .

JAYMES E. KELLEY"

HO hum Ho hum

More this and that...

Here is an interesting note received this week from Morgan Professor Madge B. Hibler. She writes:

"Sometime ago I mentioned to you a letter which I wrote to Maj. John C. Harlin, former head, military science department at Morgan, while he partment at Morgan, while he partment at Morgan, while he was in bowl. Stir constantly. Add lemon juice. Stir in dissolved gelatin.

Fold in remaining ingredients. Blend well. Spoon into 1 quart mold. Chill until firm, about 2 hours.

Unmold and serve on salad greens.

Five injured in early morning crash

Minor injuries were sustained by five persons in a taxi cab-passenger car accident at Lafayette Ave. and McCulloh St. at 1:05 a.m. today (Friday).

Theodore Howard, 27, 500 block Oxford St., cab driver was treated at Maryland General Hospital for cuts and bruises.

Cab passengers treated at Provident Hospital were Clarence Titus, 45, 1400 block Madison Ave., and Mrs. Valerie Henry, 35, 3200 block Belmont Ave., police said.

Frank Williams, Jr., 33, 2000 block W. Lafayette Ave., driver of the car, and Rufus Howerton, 28, 1600 block Mosher St., a passenger, were treated at Maryland General Hospital.

THERE'S A LUCKY picture in this and every edition of the AFRO. Look for it. If your head is circled, you can collect $5 cash by calling at AFRO City Desk before the next edition is out.

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Call: Ch. 3-0884
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Mrs. Julia Hagan, Prop.

Who gave the party for Mary?

Her parents, of course. And they had the help of hundreds of other people—men and women that Mary's parents don't even know.

These people helped Mother bake the cake and cook the party food. They helped freeze the ice cream, sew Mary's dress, and wash and iron it. They helped heat, light and clean the house for the party.

These busy people are the men and women who supply electric service for Mary's house. It's hard to imagine life without the electricity they provide—for everyone depends on electricity for dozens of jobs all over the house.

If you stop to count all the ways you put electricity to work, you'll be surprised. Can you think of anything else that gives so much service as electricity—the 20th century genie?

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For General Offices & Merchandise Purchases—Call LExington 9-8000
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And now on vacation...

Here is a greeting received in the mail this week from John C. Catlin — he's the registered plumber.

He writes:

"To My Friends:

All of a sudden it's Summertime.

"It's a happy time when, if we let them, all Roads can lead to Roam. From coast-to-coast and from border-to-border... there's a lot of adventure to be found along the highways and by-ways.

In the Summer - time, too— as at all times — I want you to know how very much I appreciate the opportunity you have given me to serve. You have contributed much to the success of my business... and for this I say "Thank You".

Whether you are "vacationing" or "vacationing" this summer, my hope is that you are finding it enjoyable.

Sincerely,

JOHN C. CATLIN"

Those being my sentiments exactly, I write 30 in this space because I'm off for a vacation myself. See you in three weeks.

Mrs. Hibler asks that after looking at the envelope, we forward the unopened letter to the Major's wife — Mrs. Mildred Harlan, Box 332, Institute, W. Va. That is what we are doing.

But isn't it remarkable how if you have faith that a friend or acquaintance is not dead, and if you don't give up when a person is ill and bury him before he is dead, things usually work out all right.

The Hibler letter to Major Harlan is a case in point.

Now, I'm curious as to what was said in that letter seven years ago. We'll have to wait until Mrs. Harlan opens it and writes us back. More on this in a later column.

* * *

Speaking of faith, a couple of months ago when my own mother was facing amputation of her leg (she is doing nicely now and is able to walk with crutch, wheel herself around in chair and will soon have her artificial leg), I received this word of comfort from her old friend, Mrs. Ethel Carr Watson, Brick Top Rd., No. 2, Willimantic, Conn.:

She said: "I too have been recuperating for three years and ten months, but am now able to resume my duties about home.

"While I was convalescing, I studied and received four diplomas in literature, and drama and in June, 1956, I received an award for my 27 years of teaching from the state board of education. All this helped me to become well. I can walk again."

Isn't that an inspirational letter? Faith . . . prayer . . . hope and will power and above all, God . . . make all things possible!!

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