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

HI-FI CHATTER

By J. A. BRENT

Among the impromptu parties of the week was a gay on-the-spur-of-the-moment affair given at the Brighton St. home of Miss Loretta Dater, Saturday.

Charlene Moore, Paige Johnson, Veris Roberts, Maurice Allen, Johnny Breih, and of course Loretta, sat around due Jazz, and played pinochle.

The charming Miss Dates is a student at Pembroke College in Rhode Island.

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SHIRLEY RANDALL of Eastern High School recently made an extensive tour of Canada. Accompanying Miss Randall were her parents, Mr. and Mrs. Robert Ramfall and a younger sister, Jeanette Randall, of Douglass High School.

The St. Edwards Youth group sponsored a bus trip to Hershey, Penna. Sunday.

Enjoying the trip were Ronald Carter, Brenda Gettings, Sydney Edwards, June Lottier, Joyce Brown, Steve Carter, Brenda Gray.

Anita Turks, Joseph Grinage, Howard Gettings, Veronica Woodson, and Shirley Randall.

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A YARDBIRD tells me that her jazz club will soon be swinging a gala party for its members.

New officers are:

Dave Hubbard, president; Paige Johnson, coordinator; Shirley Randall, recording secretary; Johnny Breni corresponding secretary; Bob Edwards, treasurer; and Howard Blumberg, sergeant-at arms.

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THE SHARP Street Methodist Youth Fellowship had a beach party at the summer home of Clarence and Neiffer Mitchell at Arundel-on-the-Bay.

Guests included:

Billy Rhodes, Ernest Hammond, June Lottier, Dwight Coleman, Roslyn Smith, Harriet Tucker.

Butch Jennings, Antoinette Hawkins, Melvin Callaman, Lonnie Spruill, Carolyn Roberts.

Kit Adams, Hermione Hardin, Allan Jones, Carl Dandridge, Joyce Pettiford, Chris Mitchell, Delores Cousins.

Vernon Johnson, Shirley Roberts, Howard Neale, Judy Grinage, Carroll Lamb, Carl Smith, Gwendolyn Brown, and Melvin Carroll. Misses Leatrice Hubbard and Ann Gay, who are two smart young models around town;

Dave Hubbard, Miss Franky Miller, Paige Johnson, and yours truly, Johnny Brent.

The affair was chaperoned by Mesdames Juanita Mitchell, Elvenia Hopkins, Marion Downs, and Gloria Sunday.

GARY BARTZ has finally made up his mind to attend Juilliard School of Music in New York City in the fall. He'll go Ohio will go Charlene Moore and Eddie Carroll.

Hopkins University will see Don Perry back as a sophomore, and Bob Edwards as a freshman.

Elvear Allen and Anita Bris coe will be on their way to Howard. Morgan State will have many new enrollees this fall among them, Julia Dorsey who was formerly of Baltimore Junior College; Lorraine Blake, and Margie Jennings.

Irene Burke, a Douglas grad, will matriculate in a business course at B.J.C., while Elliot Harrington will be off on a two-year stint as an officer in Uncle Sam's navy.

Yours truly, who had planned to take a major in psychology at the Maryland U. has changed his mind and will attend Maryland Institute for a course in art as will Floyd Owens.

Douglas Farmer was home for a brief stay this summer, but was soon shipped off to Lebanon.

JOYCE BROWN, threw a barbecue at her Franklintown Road home.

Having a fine time where:

Morris Taylor, Shirley Dunlap, Richard Smith, Jean Dorsine, Earl Hayes.

Shirley Randall, Abraham Sampson, Fred Jones, Sonja Wicks, and Johnny Breni.

Another young lady who gave a barbecue, was Miss Irene Burke.

Her affair was given on Denison Street in Gwynns Falls Park.

Barbecued corn, shisk kebab, several varieties of tossed salads, and 'a Haitian punch were served.;

Mood music piped through two large exterior hi-fi speakers served as a compliment to the evening.

Enjoying themselves tremendously were:

Shirley Randall, Adolph Lofton, Charlene Smith, Earl Brooker, Doris Herrington, Maurice Allen.

Cordelia Fort, Elliot Herrington, Linda Dett, Paige Johnson, Brenda Gray, and Josephine Williams.

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SPEAKING OF JAZZ, Gary Bartz (alto sax) and Dave Hubbard (baritone sax) have been surprising local jazz artists with their impromtu arrangements of several jazz standards.

THE GIRLS of Time Pharatia are crazy about their new sorority pin. Speaking of the sorority, Portia Smith, the president, told me that a gala formal is to be held on September 13th. All of prominent young Baltimoreans will certainly be there.

Glenn McGill will fly home soon from an extensive Maine vacation.

Scores turned out at the Comedy Club last Saturday evening, to a jazz set sponsored by the Interracial Jazz Society of Baltimore. Miles Davis gave an excellent performance as usual, auong with the brilliant John Coltrane and the great Julian "Cannonball" Adderly.

MARRIED recently at Millersville in the Wesley Methodist Church were Miss Helen Louise Tongue and Vernon William McClure. The bride is the daughter of Mr. and Mrs. Morris Tongue and the bridegroom is a teacher in the Centreville public schools.

Mr. and Mrs. Norman mark 25th wedding anniversary

WASHINGTON

Saturday at their home, 11 - 5th St. Northeast, Mr. and Mrs. Wilbert R. Norman celebrated their 25th wedding anniversary.

The parlor, hall and dining room were gay with flowers and pretty pink ribbons.

Mrs. Norman, trim and slim, looked much like a debutante, wore a charming pink gown of polished silk. Empire-styled, and pink rose-trimmed at the bust line, the dress was made by Mrs. Thelma Weaver, a Balti more teacher.

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MRS. NORMAN is a Government Girl (Department of Agriculture), and her hobby is reading.

Mr. Norman, smiling broadly could not hide the pride he felt because his bride of 25 years is still so youthful-looking. He is a statistician at the Pentagon, and an ardent churchman, serving currently as treasurer of Jones Memorial Methodist Church.

In any spare moment Mr. Norman will grab saw and hammer. And if no board or linen needs fixing, he'll take to cabinet-making.

JOINING IN the big celebration were the couple's children, Wilbert Jr., home from Ohio State (he'll be a doctor some day); Ellsworth, home from Central State, also in Ohio; Kenneth who'll be off to Coalinga Jr. College (Calif.) on a football scholarship financed by UCLA; and Jeffrey, not too many years old.

Also on hand were Mrs. Norman's father, the Rev. Caleb Queen Sr., Department of Missions, Washington Conference, Methodist Church and Mrs. Queen; and her sisters and brothers, Mesdames Louise Edwards, Bernice Phelps, Jane Glover, Agnes Wells; and Meshrs. Robert Queen and Baltimore's Caleb Queen, Jr.

Among the hostesses were Mesdames Myrtle Betters, Jane Glover, and Miss Carolyn Anderson. A bountiful weeding supper was served.

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SEEN HERE and there Mesdames Catherine Pinkney, Elistine Lewis, Edwina Buckner, Elsie Carter, James Green, Nokomis Kelly; also Mrs. Caleb Queen Jr., of Baltimore;

Messrs. and Mesdames Kenneth Carter, Roderick Magellan, Theodore Houston, Bernard Jennings and daughter Karen;

Misses Sallie Jones, Mollie Fifer, and Edna, Earline and Marguerite Lawson; also Isaac Queen of Oxford, Md., uncle of the bride, and many more.

Delta convention fetes Alpha Kappa Alpha boule

WASHINGTON

Legends of intense rivalry existing between Delta Sigma Theta and Alpha Kappa Alpha Sororities were routed by Delta Sigma Theta at its 25th convention here.

With both sororities convening in Washington, Delta established a precedent by giving a reception for the entire AKA convention August 18, from 5 to 8 p.m. in the Harriet Tubman Triangle at Howard University.

It is believed to be the first time that a national convention of one sorority has so honored another.

Participating in the reception to honor the 50th anniversary of AKA were approximately 1,000 officers and delegates of Delta and 1,500 officers and delegates of AKA.

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THE SOCIAL EVENT on Howard University's campus was a sentimental return to the birthplace of both sororities. Delta Sigma Theta was founded at Howard in 1913. Alpha Kappa Alpha was founded five years earlier.

Proof of the mutual esteem and cooperation of the two sororities can be seen in Delta's unstinting expenditure of almost $10,000 for the reception.

Second AKA basilei was Lorraine Green, Chicago, wife of Judge Wendell E. Green of Cook County Circuit Court.

• • •

THIRD, L. Pearl Mitchell Cleveland social worker.

Fourth, Pauline Sims Purvear, Petersburg, Va., former editor-in-chief of the Ivy Leaf.

Fifth, Bobbie Beatrice Scott, Washington, Oberlin College Phi Beta Kappa.

Sixth, Maudelle B. Bousfield Chicago, educator.

Seventh Maude Brown Porter, Louisville, former director of the Southeast Region.

Eighth, Ida Louise Jackson, Oakland, Calif., teacher.

NINTH, Margaret Davis Bowen, Atlanta, founder and charter member of Omicron Chapter, University of Cincinnati.

• • •

Tenth, Dorothy B. Ferebee, medical director of Howard University Health Service, and practicing physician.

Eleventh, Beulah T. Whitby, St. Albans, L.I., N.Y., first basileus of Xi chapter in Detroit.

Twelfth Edna Over Campbell, Baltimore, who opened national office with fulltime secretary.

Thirteenth, Laura T. Love-lace, Cincinnati, elementary school principal.

Alpha Kappa Alpha reviews half century of activity

WASHINGTON

Alpha Kappa Alpha Sorority marks its 50th anniversary during a week's activities under way now at the Sheraton-Park Hotel.

The sorority lists 13 past national basilei or leaders since its founding on the campus of Howard University during the school year of 1907-08.

Supreme Basileus Arnetta G. Wallace wears the present national leader's mantle for AKA, which has a long line of historical highlights strewn over the past half century.

In 1908, Ethel Hedgeman was a leading co-ed in the founding of the sorority. She was made temporary chair man, whose duty it was to secure permission to organize from Then Howard President Thirkield and Deans Kelly Miller and Lewis Moore.

Offiers in the founding group were Beulah and Lillie Burke, Margaret Flagg, Marjorie Hill, Lucy Slowe, Marie Woolfolk, Anna Brown and Lavinia Norman.

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MISS SLOWE was elected first president of the sorority.

"Alpha Kappa Alpha cast the mold for its pattern of leadership among them," Dr. Dorsey who was formerly of Baltimore Junior College; Lorraine Blake, and Margie Jennings.

"AKA was incorporated in the District of Columbia in 1913, when it began "to organize, institute and charter subordinate chapters."

• • •

THE FIRST BOULE was held on the Howard campus in 1918. The second followed in Chicago with Beta Chapter as hostess.

When AKA passed its 25th birthday, there were 104 chapters scattered over the country.

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IN AREAS of social action and welfare, AKA organized sentiment in 1934 against lynching. Sorors worked in close contact with the NAACP during the drive.

That year also saw the sorority organize its first Mississippi project, a summer school for rural teachers.

Sorors joined the National Non-Partisan Lobby on Civil and Democratic Rights in 1938. They became life members of the NAACP in a group 2,000 strong.

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THE MISSISSIPPI health project also received national attention in newspapers and periodicals since it began service in Holmes County.

The mobile clinic was taken to the heart of the Delta by Sorors Dorothy Ferebee and Ida L. Jackson.

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PAST NATIONAL basilei are:

First, Nellie M. Quander, Washington, writer and teacher, who retired from the District school system in 1950.

Second, Lorraine Green, Chicago, wife of Judge Wendell E. Green of Cook County Circuit Court.

• • •

THIRD, L. Pearl Mitchell Cleveland social worker.

Fourth, Pauline Sims Purvear, Petersburg, Va., former editor-in-chief of the Ivy Leaf.

Fifth, Bobbie Beatrice Scott, Washington, Oberlin College Phi Beta Kappa.

Sixth, Maudelle B. Bousfield Chicago, educator.

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Twelfth Edna Over Campbell, Baltimore, who opened national office with fulltime secretary.

Thirteenth, Laura T. Lovelace, Cincinnati, elementary school principal.

Granddad & Ph.D. Wins Law Degree

NASHVILLE — Grandfather of three and holder of the BS, MA, and Ph. D. degrees, Dr. Crawford B. Lindsay, professor and head of Tennessee State University's department of English, has added the bachelor of law degree to his list of academic achievements.

Commenting upon Dr. Lindsay's enviable record at the local Tennessee Evening Law School, Neill S. Brown, dean of the school and also Nashville attorney-at-law, commented, "Dr. Lindsay, as a man and as a student, would be a credit to any school."

Dr. Lindsay, a member of Tennessee State University's faculty for 12 years, has been head of the English department since 1950, when he received his Ph. D. degree from Cornell University.

He is married to the former Rachel Darden of Goldsboro, N.C.

All three of their children are also college graduates. Daughter Mrs. Hattie L. Sneed is presently a Chicago resident and a public teacher; the younger son, C. B. Lindsay, Jr., is a Nashville mail clerk; and the elder son, Dr. Henry L. Lindsay, Jr., is a practicing physician in Beldosat, Ga.

Potato chip firm offers school kit

BERWICK, Pa. — With the opening of school this year, a new type of school kit will be offered as a premium item by the Wise Potato Chip Co.

The kit is a two-compartment turquoise vinyl case with a self-sealing plastic "zipper," designed to fit into a standard 3-ring notebook. Included in the kit, as offered by Wise, are 3 different colored pencils, a 6-inch ruler, a protractor, plus an eraser and pencil sharpener.

Although the school kit will be promoted in many ways, according to the Wise Potato Chip Co., the major advertising during the promotion will be by way of some 230 newspapers from Maine to Florida. Among the newspapers selected for this effort is the AFRO-AMERICAN.

LABOR DAY OPENS 'UNION LABEL WEEK'

"Union Label Week" will be observed in Baltimore Sept. 1, Edward H. Johns, president of the Baltimore Council of AFL-CIO Unions made the announcement. The "week" proclamation was made by Mayor D'Alesandro.

COMING EVENTS

AUGUST 23

New Ashburton Improvement Association picnic at Carr's Beach from 9:30 to 5:30 p.m. Buses leave from Mr. Arawat Baptist Church, Gwynns Falls Pkwy., and Lingwood St., at 9:30 a.m.

Gigantic block party at Mt. Nebo Baptist Church, 1300 block Calhoun St., in connection with Register and Vote Campaign. Come on out 6 to 7:30 p.m.

AUGUST 30-31

Municipal golf campionships at Mt. Pleasant, Clifton and Forest Park.

AUGUST 31

Awards ceremony for the AFRO Clean Bock workers, A. Knox Presbyterian Church, Gay and Broadway, 3 p.m.

SEPT. 14

American Legion's 40th national convention meeting in Chicago Statium.

The Reindeer Grand Lodge of Elks will meet in convention in Richmond.

SEPT. 4

City Schools open.

SEPT. 9, 10, 11

Baltimore Police Community Relations Institute.

SEPT. 29

Morgan State College opens.

HAIR SAVER

Beware of Dry, Itchy Dandruffy Scalp. Hair Thinning Too Fast, falling or cracking too much, it may be a warning of BALDNESS. Do as thousands do, get the Fast Acting HAIREX and be delighted with results. A Doctor's Medicated Richly LANOLATED Miracle Formula. Only $1 at Leading Drug Stores or

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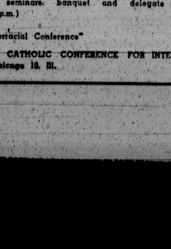
TRUST YOUR EYES TO OVER 60 YEARS OF EXPERIENCE



PAY AS LITTLE AS $1.00 PER WEEK

Over 100 Different Styles to Choose From

"SPOTLIGHTING AMERICA'S RACIAL PROBLEMS"

NATIONAL CATHOLIC CONFERENCE FOR INTERRACIAL JUSTICE

August 29, 30 and 31, 1958 . . . Chicago

For the past year and a half representatives of the Catholic Interracial Council of New York and the Catholic Interracial Council of Chicago have been making plans for a national conference of Catholics active in the field of race relations in the United States. Such a conference will take place in Chicago, August 29th, 30th and 31st.

The first national Catholic conference will enable representatives of the more than thirty-five Catholic Interracial Councils in the United States to come together and exchange information, and in turn evaluate their growth and development. The conference will also afford Catholics in other allied organizations the opportunity of joining together in serious deliberations with respect to one of the great social problems of our day.

Special Commissions will take up specific problem areas like schools, employment, parochial and institutional life and housing. SPEAKERS INCLUDE: Rev. John LaFarge, S.J., Associate Editor, "America"; Governor Orville Freeman of Minnesota; Dr. John J. O'Connor, Georgetown University, Washington, D.C.; Judge Harold A. Stevens, Judge of the Appellate Court of the State of New York; Pieter A. Cotter, Commissioner, New York Commission Against Discrimination; Rev. J. Kenealy, S.J., School of Law, Loyola University, New Orleans; John L. Yancey, AFL-CIC Staff Representative, Chicago.

Everything for twenty-five dollars ($25.00). That's the package being offered delegates. This one fee covers room and board, delegate's reception, conference, banquet and registration fee. Full convention instructions and details will be sent to you on receipt of Registration Blank below. All Conference Sessions will be held at Loyola University, Loyola Hall, 6351 N. Sheridan Road.

This conference is being made possible by the generous financial assistance of the JOSEPH P. KENNEDY, JR. FOUNDATION, THE MARSHALL FIELD FOUNDATION and THE EMIL SCHWARZHAUPT FOUNDATION

(CLIP BLANK BELOW)

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PLEASE PRINT

Mr. ☐ Rev. ☐ .....

Mrs. ☐ Miss ☐ .....

Address .....

City ..... Zone ..... State .....

Registration Fee $25.00 per person including room, meals, all seminars, banquet and delegate reception (Thurs. eve., 6:30 p.m.)

Make check payable to "Catholic Interracial Conference"

Please complete and mail to CONVENTION CHAIRMAN, NATIONAL CATHOLIC CONFERENCE FOR INTERRACIAL JUSTICE, 21 W. Superior St., Chicago 10, Ill.

Dr. FRED Palmer's DOUBLE STRENGTH SKIN WHITENER 30c - 60c

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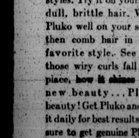

LIGHTER, CLEARER Younger Looking Skin

In Just 7 Days or Money Back

Yes, in just 7 days be delighted how fast and easy this Dr. Fred's formula lightens, brightens and helps clear skin or money back!

Now Fortified With Amazing "F. A. 7"

Dr. Fred Palmer's Skin Whitener is peachy-creamy. When worn, it's fortified with amazing ZINC PHENOLATE-SULFONATE — F-A-7 — it lightens, brightens and quickly helps clear skin of externally caused blemishes, freckles, blackheads for easier removal. Fades blemishes, freckles and off-color spots. Refines enlarged pores. Makes skin fresher, smoother, younger looking.

OPEN A SAVINGS ACCOUNT TODAY

Get your "fingers crossed" on the future? Hoping to get the breaks? Let's face it, good luck is fickle! Best way to "get the breaks" is to make 'em yourself via systematic saving!

For A Future You Can Bank On, Bank With Us

CLIFTON SAVINGS BANK

"Your Neighborhood Bank"

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

GAY, BROADWAY & CHASE STS.

A. T. VANNELSON, Pres.

Starlight in your hair means Lovelight in his eyes

Let Pluko play cupid—put a sparkle in your hair and capture his heart . . . for keeps! Pluko helps make your hair look longer, softer, silkier—easy to arrange in becoming new styles. Try it on your dry, dull, brittle hair. Work Pluko well on your scalp, then comb hair in your favorite style. See how those wispy curls fall into place, how it shines with new beauty . . . Pluko beauty! Get Pluko and use it daily for best results. Be sure to get genuine Pluko.

Pluko White, 50¢ Pluko Amber, 25¢ At your favorite cosmetic counter. Get it today.

PLUKO HAIR DRESSING

Miss Kiah betrothed to Rev. Outen

BRIDGEVILLE, Del. — The Rev. Charles E. Kiah, pastor of Mount Calvary Methodist Church and Mrs. Kiah have announced the engagement of their daughter, Margaret Mesia, to the Rev. George E. Outen, associate pastor of Tindley Temple Methodist Church, Philadelphia.

Miss Kiah is a graduate of Morgan State College, Baltimore, and is presently studying for her master's degree in social work at the University of Pennsylvania.

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She was formerly president of the Delaware Conference Youth Assembly, and while in college was president of the Wesley Club and of the Christian Council.

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

COOKING IS FUN

August menus can be varied with fresh and shell fish

Treat your family to fish dinners often. Vary the menu by choosing from the wide variety of fish available. Go angling for the fresh fish and shell fish you or find them in good supply in local markets.

Croakers are well known in this area as a small "pan fish" averaging one half to two pounds and are usually sold whole. These fish are delicious when fried or broiled.

For an appealing treat use them for the main course for your cook-out. Sea bass is another seasonal fish that is sold in whole pieces, from one to three pounds and responds to any cooking method.

Another recommended, economical fish is the whiting. It is a slender, dark grey fish with silvery under parts. The home of the great body of whiting on which fishermen draw lies off the New England Coast. Mature whitings average about fourteen inches long. The fish is mild and is another pan fry fish.

• • •

MARYLAND CRABS are in season. This popular shell fish is popular because of its distinctive flavor. Crabs are available in these forms, cooked in the shell, cooked and frozen, fresh cooked meat and canned meat. Fresh crab meat is on the best buy list.

It is picked from hard shell crabs, chilled and sold by the pound in several different grades. The most expensive grade is lump meat, solid lump of white meag from the body of the crab. Flake or regular meat is small pieces of white meat from the rest of the body. This grade is most popular and the choice at present from the price standpoint.

Claw meat is from claws and is a brownish color; satisfactory in recipes where appearance is not important.

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FISH NEEDS to be cooked only until it flakes easily with a fork. Crab meat is delicious before crabs are picked. Fish is an excellent source of high-quality protein, vitamins and minerals needed for good nutrition.

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MAKE IMPERIAL CRAB with 1 pound crab meat, 2 tablespoons chopped onion, 2 tablespoons chopped green pepper, 3 tablespoons butter or other fat, melted, 2 tablespoons flour, ½ cup milk, ½ teaspoons salt, dash of pepper, ¼ teaspoon Worcester sauce, and 2 hard-cooked eggs, chopped.

Remove any shell or cartilage from crab meat, being careful not to break the meat into small pieces. Cook onion and green pepper in butter until tender. Blend in flour. Add milk gradually and cook until thick, stirring constantly. Add seasonings, egg and crab meat.

Place in 6 well-greased, individual shells or 5-ounce custard cups. Bake in a moderate oven, 350 degrees F., for 20 to 25 minutes or until brown.

Serves 6.

• • •

KEEP ON HAND a few tried and true recipes that will perk up an ordinary meal when the need calls. For instance, boiled onions dressed up with a thin sauce, accented with Sherry Wine and slivered almonds go well with practically any menu.

Start with fresh onions if you are pressed for time or don't want to smell up the house with the odor of boiling onions.

• • •

"LONG SWEETENING" is what our grandmothers called molasses in the days when they used it to save sugar which was then expensive. Most of the good things they made with "long sweetening" didn't last long, though, because they tasted so good.

Take, for example, Grandmother's Molasses Sugar Pie. Most of us would call it cake. But it is baked in a pie shell, and that makes it pie. The filling has a sort of gingerbread flavor.

Old time cooks learned some shortcuts just as we do today. Their sweet into Molasses Sugar Pie you'd think a cake batter had been poured into a pie shell to bake. But making it is not easier than making a cake batter.

A crumb mixture made of flour, sugar and shortening is spread into a pastry-lined pan. Over this is poured a mixture of boiling water, molasses and soda. The crumb mixture is alternated with the hot molasses until all the ingredients are used up. Surprisingly, baking transforms this unusual, easy to make filling into what looks and tastes like cake.

This pie makes a hearty dessert. It is at its best when served slightly warm, topped with a spoonful of whipped cream cheese. Add two or three tablespoons of milk to a small package of cream cheese and whip until fluffy.

For an extra-special touch, fold in about a fourth of a cup of chopped candied ginger or orange peel. A topping of plain vanilla ice cream is good, too.

It gives the pie a flavor that reminds one of New England's delicious Indian Pudding served hot with vanilla ice cream.

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MOLASSES SUGAR PIE, is made with (9-inch pie), pastry for two-crust: 2 cups sifted flour, ¼ teaspoon salt, ½ cup sugar, ½ cup margarine (1 bar) ¾ cup molasses, ¾ cup boiling water, 1 teaspoon soda, 1 teaspoon vanilla extract, 1 4-ounce package cream cheese, and ¼ cup chopped candied ginger.

Line 9-inch pie dish with pastry. Trim and flute edge. Into mixing bowl sift together flour, salt and sugar. Cut in margarine until mixture is like coarse cornmeal.

Mix molasses, boiling water and soda, stirring to blend and dissolve soda. Add vanilla extract. Over bottom of pastry in lined pie dish sprinkle about one-fourth of the margarine flour mixture.

Alternate layers, ending with a layer of the crumb mixture on top. Bake in moderate oven (375 degrees F.) 45 minutes. Serve warm.

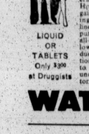
Rip Van Winkle Couldn't Sleep with Nagging Backache

Now! You can get the fast relief you need from nagging backache, when it's caused by rheumatic aches and pains that often cause restless nights and miserable mornings. When these discomforts come on with over-exertion — you want relief — want it fast! Another distressing cause may be kidney irritation following wrong food and drink — often setting up a restless backache, nagging backache. Doan's Pills work fast in 2 separate ways. They give you prompt relief from those torment of nagging backache, headaches, rheumatic aches and pains, by a soothing effect on kidney irritation. 2. by their prompt action helping to increase the output of the 15 miles of kidney tubes. Enjoy a good night's sleep and get the same happy relief millions have for over 50 years. Now large size saves money. Get Doan's Pills today!

Rectal ITCHING

Relieve Tormenting Irritation Of Piles or Hemorrhoids With Soothing Lanolin-Rich RESINOL Medicinal OINTMENT

SKINNY?



If skinny, thin and underweight because of poor appetite or poor eating habits, take WATE-ON. Puts on pounds and inches of firm solid flesh or money back. WATE-ON is super-rich in weight building calories plus vitamins, minerals and energy elements. Hospital tested. Fast weight gains reported. No overeating. Makes cheeks, bust-line, arms, legs fill out . . . puts flesh on skinny figure all over body. Fights fatigue, low resistance, sleeplessness due to underweight condition. If underweight is due to disease take WATE-ON under direction of your doctor. Get WATE-ON today.

LIQUID OR TABLETS Only $1.00 at Druggists

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RAINY DAY OR SUNNY, ACME SAVES YOU MONEY

You Get Cash Savings

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WHEN KIM KNIGHT, daughter of Mr. and Mrs. Earl L. Knight, celebrated her third birthday at a party at the YWCA, Sunday, attending were, left to right, Mrs. Ettamae Lowther and Carol; Miss Mignon Slocum and Michael Parr; Mrs. Mildred Russell and Ricky; Mrs. Mary Ammons and Rona; Mrs. Marion Campbell and Gordon; Kim and her mother; Mrs. Joan Carr and Veryl; Ronald Young, Mrs. Iona Young, Carolyn Knight, Mrs. Barlyn Bushrod and Albert and Mrs. Vincedora Kane and Robin.

E. Claud added to staff of Fla. A&M

TALLAHASSEE, Fla. — Edward W. Claud, who is responsible for the development of the new area of study—refrigeration, heating, and air conditioning has been added to the faculty of Vocation-Technical Institute of Florida A and M University.

Mr. Claud earned the Master of Science degree from Bradley University of Peoria, Ill. and subsequently joined the faculty of the Institute during the summer.

To Nassau from Miami by plane costs less than $16.00.

VANILLA CHOCOLATE PARFAIT— As pretty to look at as delicious to eat is the vanilla chocolate parfait which combines vanilla ice cream, chocolate sauce, nuts and whipped cream.

Artistically arranged parfait easily made with home items

While the parfait, with its combination of ice cream, sauces, nuts and whipped cream — artistically arranged in a tall, slender glass — is usually thought of as a fancy restaurant or soda fountain specialty there is no reason why the homemaker can't create parfaits that are an eye appealing and delectable tasting as any professional's.

The secret of a good, homemade parfait is in the ingredients used. Naturally, the better the ice cream, the better the parfait. Incidentally, a good rule of thumb in choosing ice cream is to look for the brands which advertise the use of pure flavors, especially pure vanilla. This is a sign of high quality products.

• • •

THE SAUCES are also very important and here the homemaker has a chance to come up with an especially good parfait. By using only the best possible ingredients in your sauces, you can make a parfait with true, old fashioned flavor.

One trick in these sauces that is frequently overlooked today is the use of pure vanilla extract cin combination with chocolate and other flavors. Try it. You'll find you get a richer, smoother tasting result.

Parfaits always look extremely complicated. They are not. Layers of ice cream are alternated with layers of sauce. The whole is topped with a dollop of flavored, sweetened whipped cream. Don't forget the cherry on top for an added dash of color.

Serve parfaits often. They need never be the same, if you vary your ice cream and your choice of sauce.

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VANILLA CHOCOLATE PARFAIT

Vanilla ice cream, chocolate sauce, nuts and whipped cream.

Sauce: 1 cup sugar, ½ cup water, 2 tablespoons butter or margarine, 2 teaspoons pure vanilla extract, 1 cup chocolate syrup, ½ cup heavy cream, ½ teaspoon pure vanilla extract, ½ cup chopped nuts, 1 cup whipped cream.

Combine sugar, water, butter or margarine, vanilla extract and chocolate syrup in saucepan. Cook until mixture spins a long thread when dropped from a spoon. Remove from heat. Add heavy cream and vanilla extract. Cool. Add pure vanilla extract. Serve over cake. YIELD: 1 cup.

Vanilla Whipped Cream is made with ½ cup heavy cream, ½ teaspoon pure vanilla extract, and pure vacilla extract. YIELD: 1 cup.

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CHOCOLATE PARFAIT is made with Vanilla Ice Cream, Chocolate Sauce, Vanilla Whipped Cream, and Maraschino Cherries.

Fill parfait glasses with alternating layers of vanilla ice cream and chocolate sauce. Top with vanilla whipped cream and maraschino cherries.

For Chocolate Sauce use 2 squares unsweetened chocolate, 1 tablespoon butter or margarine ¼ cup white corn syrup 1 cup sugarn ½ cup boiling water, 1 teaspoon pure vanilla extract, and 1/8 teaspoon salt.

Melt chocolate and butter or margarine over hot water. Blend in corn syrup and salt. Add sugar and mix well. Stir in boiling water. Boil 3 minutes over medium heat. Remove from heat.

Cool slightly and add pure vanilla extract. Serve over ice cream, plain cake or use for making parfaits. YIELD: Approximately 1 2/3 cups.

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MAKE MOCHA PARFAIT with chocolate ice cream, vanilla coffee sauce Vanilla Whipped Cream, and Maraschino Cherry.

Fill parfait glasses with alternating layers of chocolate ice cream and Vanilla Coffee Sauce. Top with vanilla whipped cream and a maraschino cherry.

Vanilla Coffee Sauce requires 1½ cups sugar, 1 teaspoon instant coffee, 1/8 teaspoon salt, ¾ cup boiling water, 1/3 cup boiling water, 1/3 cup white corn syrup, 1 tablepoon butter or margarine, and 1 teaspoon pure vanilla extract.

Combine first 3 ingredients in a saucepan. Stir in water. Cook over medium heat until thickened, about 5 minutes. Remove from heat. Add butter or margarine. Cool. Add pure vanilla extract. Serve over cake. YIELD: 1 cup.

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VANILLA CHOCOLATE PARFAIT

1593 12-42 WITH THE NEW PHOTO-GUIDE

LIVE IN A TWO-PIECER — Most satisfying of styles for tailored two-piecer.

Pattern No. 1593 has a choice of sleeves and open or closed neckline. The pattern, with photo guide, comes in sizes 12, 14, 16, 18 20, 40 and 42. Size 14, 34 bust, short sleeve, requires 4¼ yards of 35-inch material.

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SLIMMING PRINCESS frock is stunning for important dates. Cut on slimming lines, it has a youthful charm. Add a contrasting bow trim.

No. 1344 is in sizes 10, 12, 14, 16, 18, 20. Size 12, 32 bust, short sleeve, requires 4 1/8 yards of 35 or 39-inch fabric.

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Creamy caramel enhances cake

No matter what kind of cake, it's the frosting that counts with my family. Caramel is one of their favorites . . . and mine too!

It's so rich and creamy made with Carnation Evaporated Milk. You see, Carnation—the milk that whips—is concentrated to the texture of cream and is especially homogenized for better blending will all ingredients.

That's why it's perfect for all cooking needs. Here's my Creamy Caramel Frosting. The family is sure to love this one.

• • •

CREAMY CARAMEL FROSTING (Enough for 8-or 9-inch layer cake) is made with 1 cup soft butter or margarine, 1¼ cups firmly packed brown sugar, 1/3 cup undiluted Carnation Evaporated Milk, 1 teaspoon vanilla, 3 to 3½ cups sifted, confectioners sugar.

Cream butter or margarine in small electric beater bowl on high speed until very light. Add brown sugar and continue beating until very light. Add Carnation and vanilla (Mixture will have a curdled appearance at first.) Beat vigorously for 2 minutes or until very fluffy.

Add confectioners sugar 1 cup at a time, beating after each addition, until spreading consistency. Use on your favorite cake.

Sprinkle finished cake with chopped nuts if desired.

Salmon mousse in aspic mold

For a superb party pate make a Salmon Mousse in Aspic.

Elaborate looking, it is quite easily made.

First make a quick aspic. This requires two cups tomato juice, four cups chicken broth or white wine, salt and pepper to taste, a bay leaf, two egg white, beaten to a soft peak.

Put all ingredients into a large saucepan and bring slowly to a boil stirring constantly. Strain into a bowl through a sieve lined with wet flannel and cool to room temperature.

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SALMON MOUSSE IN ASPIC is made with Aspic, 2 tablespoons gelatin, ¾ cup cold water, cup mayonnaise, 1 tablespoon truffle juice, ¾ cup brandy or sherry, and ¾ cup cream whipped.

Pour a layer of cool but still liquid aspic into an 8-cup timbale mold and chill until set. Cut truffles into very thin slices or garnish the slices cut out small circles, stars, crowns, etc.

Combine fruits and measure 5 cups into a VERY LARGE saucepan.

Measure sugar and set aside. Add powdered fruit pectin 10 fruit in saucepan and mix well. boil. At once stir in sugar. Place over high heat and stir until mixture comes to a hard boil .hard 1 minute, stirring Bring to a full rolling boil and constant