YWCA Notes

Y-Teens at the Madison Avenue Branch will join with the full membership of 375,000 throughout the country next week to celebrate the third annual nation-wide Y-Teen Roll Call. The celebration begins Monday, Oct. 8, and continues until Sunday, Oct. 15.

Y-Teen Roll Call conducted by the teen-agers of the YW in 439 towns and cities in 48 states and the territory of Hawaii, is the annual recruiting drive for new members.

The Y-Teens here will participate in several activities which have been planned for this week. Some will take place in their individual clubs and others will be on a branch and city-wide basis.

Open House

Open House to show prospective new members, their parents and friends the interests and activities of the teen agers will be held at the YWCA on Oct. 12 at 7:30 p.m. The theme is "Spinner Sanctum."

Another special event during the week will be the "Chocolate For Christmas" project, chocolate bars will be donated by club girls and friends for boys and girls in England, one of 65 countries served by the YWCA. On Oct. 17, the chocolate bars will be wrapped for shipment.

A city-wide Y-Teen gift bring-ing ceremonial will climax this project and will be held at the close of the Leadership Conference Y-Teen club officers.

Any girl 12 to 17 of any nationality, race or religion may become a Y-Teen. This gives her an opportunity to form happy and lasting friendships with girls of various nationalities and economic backgrounds, to join in many service projects, and to plan forums and conferences on subjects close to American youth.

Responsible Citizens

For the first time in history, Y-Teens attended the YWCA National Convention a year ago, where they cited their basic concerns as personal relationships, vocations and world problems. They want to be responsible teen-age citizens of the world.

They attended inter-club council meetings, summer camp conferences and other meetings where discussions deal with health and social problems, family life education, vocational guidance, religion, public affairs and the arts. In addition they have picnics, parties, dances and other events.

Staff working with the Y-Teens are Misses Nellie F. Brown, Eugenia Boney and Heloise Barnes.

For thoughtful hours — for gay hours—for friendly hours over 200 Young Adults returned to club activities at the Branch YWCA.

100 at Reunion

"Allo Again" was theme of Club Malekola's reunion where over 100 co-eds enjoyed a peppy party. Miss Camilla Jordan is president of Malekola and Mesdames Constance Smith and Lilyan Nichols serve as advisors. Those in attendance included:

Louise Moore, William Clubreath, Harry E. Bennett, Titus Spratley, Clifford Hudgins, Arthur Scribner, Joseph Parham, James Johnson, Johnson, James Banks, Franklin Young, Charles Hurly, Donald Smith, Melvin Robinson, Charles Gordon, Woodrow Winder, Norman Crain, Henry Taylor, Edward Thomas, Colonel Grandison, Clarence West: Andre' M. Jordan, James Mickens, Georgs Ford, Waity Reaves, Matt Bond, Clarence David, Bernard Neal, Roosevelt Williams, Leroy Jackson, William Makel, Leon Jones, David Mitchell, Irving Charles, William Jordan, Bernard Wallace, Carpmillia Jordan, Kenneth Watkins, Lucille Ford, Eleanor Franklin, Carolyn Johnson, Aletha Aquilla, Gloria Lyons, Geraldine Stokes, Jeanette Chalmers, Eileen Christmas, Blanche Jones, Jean Julius, Dorothy Jones, Jeanne Harper, Zenobia Young, Nancy Albert, Lenotta Bullock.

Beverly Moyer, Charlie Lee, Irene Jordan, Helena Jordan, Ruth Taylor, Gladys Hayes, Marie Johnson, Florine Adams, Bernice G. Jordan, Dorothy Parham, Beulina Thomas, Frances Jones, Beulah Bantlom, Dorothy Patterson, Betty Bantlom, Dorothy Parham, Betty Matthews, Marie Jones and Merriel Rawlings.

Pillow Party

Over 40 Y-Debs and guests joined in something new—a pillow party. The girls were draped in slacks, pedal pushers, etc. They were welcomed by Alice Simpson, former president. Games were by Ellen Carter, Betty Harrison and Marion Elenora Franklin, Nannie Fowler, Leatrice Miles, Florence Butler, Edith Booker, Mabel Vaughn, Lucille Ford, Evelyn Robinson, Claire Smallwood, Geneva Cole, Sarah Carter, Alease Carr, Bernice Jordan, Lillian Wheeler, Moses Coleman, Fleming Taylor, Judith Slater, Helen Bantom, Dorothy Patterson, Frances Jones and Dorothy Francis.

Leroy Gail Wins in Baby Contest

Leroy Gail, son of Mr. and Mrs. Leroy Gail of 1106 Harlem Ave. and grandson of Mrs. Margaret Henson, won first prize in a baby contest held at the YMCA, recently.

The prize was a loving cup.

BACK AGAIN...and greater than ever!

for the FIRST time - THE AFRO-AMERICAN announces - - -

HERE'S THE EVENT YOU'VE WAITED FOR!

☆ FUN! ☆ PRIZES! ☆ MUSIC! ☆ NEW RECIPES!

IN N.W. BALTIMORE . . .
THE BALTIMORE AFRO-AMERICAN'S
18th ANNUAL FREE
Cooking School
AND FOOD SHOW
3 BIG NIGHTS
TUESDAY, WEDNESDAY, THURSDAY
OCTOBER 10, 11, 12
DOORS OPEN 7:30 P.M.—SHOW BEGINS 8 P.M.
Metropolitan Methodist Church
Carrollton Ave. and Lanvale St. Enter on Carrollton Ave.

LOOK at These BIG FEATURES!
★ 50 BASKETS OF FOOD GIVEN AWAY NIGHTLY
★ BIG PRIZES EACH NIGHT!
★ ACTUALLY SEE AND SAMPLE NEW EXCITING DISHES!
★ MUSIC! FUN! INFORMATION!

featuring
MRS. JENNIE WREN
JETER
Well known Home Economist and official AFRO Cooking School Demonstrator.

IN NORTHWEST BALTIMORE

TWO BIG FALL EVENTS

IN EAST BALTIMORE

IN EAST BALTIMORE . . .
The Baltimore AFRO-AMERICAN'S
PREMIERE PERFORMANCE
of its Gala, Exciting
Cooking School
AND FOOD SHOW
3 BIG NIGHTS
TUESDAY, WEDNESDAY, THURSDAY
OCTOBER 17, 18, 19
DOORS OPEN 7:30 P.M.—SHOW BEGINS 8 P.M.
Christ Methodist Church
Chase and Washington Sts. Enter on Washington Street

LOOK at These BIG FEATURES!
★ 50 BASKETS OF FOOD GIVEN AWAY NIGHTLY
★ BIG PRIZES EACH NIGHT!
★ ACTUALLY SEE AND SAMPLE NEW EXCITING DISHES!
★ MUSIC! FUN! INFORMATION!

FUN! ☆ PRIZES! ☆ FREE BASKETS!

★ BRING PAPER AND PENCIL ★

ADMISSION FREE TO ADULT WOMEN ONLY! MEN AND CHILDREN NOT ADMITTED
COME EARLY FOR BEST SEATS

Varied Treatment Needed to Remove Cream Stains

Whether it was chocolate, vanilla or strawberry may make a difference in the best way to remove an ice-cream stain, says Margaret Furry, textile chemist of the U. S. Department of Agriculture.

Ice-cream stains contain milk of cream, sugar, sometimes egg, often coloring or fruits of different sorts. Thus, they may need different treatments to remove these different ingredients.

Ice cream strains, like other stains, come out most easily if treated when they are fresh and moist. First aid for those on washable fabric is sponging with lukewarm water; on non-washable fabrics, cleaning fluid like carbon tetrachloride. The water helps remove sugar, egg, milk and some colors; the grease solvent removes grease from cream, chocolate or other ingredients. After sponging with clear water, vanilla or chocolate ice-cream stains usually can be washed out with lukewarm suds. If traces still remain, apply powdered pepsin to the dampened stain, let stand half an hour, then brush and rinse off thoroughly.

Fruit ice-cream stains may need the same treatment as fruit stains. Some fruit stains come out when boiling water is poured on them; others—like peach or cherry, which contain considerable tannin—may be set by heat. For the latter, try sponging with lukewarm water first, then rub in a few drops of glycerin or soapless shampoo, let stand a few hours, and rinse out.

If, after these careful treatments, there are still traces of the stain, try a safe bleach. One of the safest is sodium perborate, sold as powder at drug stores. Shake it on the dampened stain, let stand several hours, then brush and rinse off.

CLUB 29— held a meeting at the home of Mrs. Isaac Parham. Friday evening, and planned a party for November. Members attending the session were James R. Taylor, Miss Pauline DeNellis, Miss Juanita Wyche and Mrs. Parham.

NEW 2-IN-1 DESSERT
TAKE SOME HOME TODAY!
Ice Cream 'n Cake Roll
Creamy velvety ice cream rolled into rich, dark chocolate cake. Just slice and serve. M-m-m—good! Treat your family today.

JUST SLICE AND SERVE 39¢
AT ALL DEALERS WHO SELL
MEADOW GOLD ICE CREAM

The LITTLE MARKET
621½ W. LANVALE ST.
CHOICE FRUITS AND VEGETABLES
All Kinds SEAFOOD
Fresh Daily
POULTRY & GAME
TOM PAGE JOE DIXON
Formerly of Lafayette Market
PROMPT FREE DELIVERY
Phone, LAfayette 0976 OPEN LATE
OPEN SUNDAY

Um-m-m LAYER CAKE!
So Light . . . So Tender . . . So Good!

Easier to bake with quicker mixing
Washington
SELF-RISING FLOUR
at your chain store or independent grocer
RESULTS GUARANTEED: If you have ever used any flour at any price that you liked better than Washington Self-Rising Flour your grocer is authorized to refund your money without question.
WILKINS-ROGERS MILLING CO., INC., WASHINGTON, D. C.

Meat, Rice 'n' Gravy—Thrifty, Good

The whole family will enjoy these old-fashioned meat cakes with rice and gravy. It is a dish which happily combines good food and economy.

Old-Fashioned Meat Cakes Good with Rice and Gravy

4 tablespoons finely chopped onion
1 egg, slightly beaten
1 teaspoon salt
1 teaspoon Worchestershire sauce
Dash of pepper
½ cup dry bread crumbs
1 cup milk
1 pound ground beef
3 tablespoons fat
4 tablespoons flour
1½ cups water
2 teaspoons meat paste
½ cup hot water
1 package (1½ cups) pre-cooked rice
½ teaspoon salt

Combine onion, egg, salt, Worcestershire sauce, pepper, bread crumbs, and milk. Let stand 5 minutes. Add beef and mix lightly. Form into 10 small cakes. Melt fat in skillet. Add meat cakes and brown lightly on both sides.

Meanwhile, combine rice, 1½ cups water, and ½ teaspoon salt in saucepan. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently once or twice with a fork. (Do not stir.) Cover and remove from heat. Let stand 10 minutes.

When meat cakes are browned remove from skillet and keep hot. Add flour to fat remaining in skillet, blending well. Add 1½ cups water gradually, stirring constantly. Dissolve meat paste in hot water and add to mixture in skillet. Bring to a boil.

Arrange rice on platter. Place meat cakes around rice and top with part of the gravy. Serve with remaining gravy. Makes 3 servings.

Cauliflower Duchess Style

Cook cauliflower. Melt 2 tablespoons each minced green pepper and pimiento, pinch of salt and 4 tablespoons vinegar or lemon juice. When heated pour over cauliflower.

Cocktail Scores Sherried Fruit

This "Sherried Fruit Cocktail" is fairly single of fall festivities. It combines golden canned cling peach slices with jewel-like seedless grapes and then tops them with a bit of Sherry, lemon juice and sugar for good measure.

Sherried Fruit Cocktail

1 cup canned cling peach slices
1 cup seedless grapes
½ cup Sherry wine
¼ cup lemon juice
3 tablespoons granulated sugar

Drain peaches thoroughly. Combine with grapes. Blend Sherry, lemon juice and sugar. Pour over fruit and chill thoroughly.

Serves 6

Civic League Starts Sessions

The Sixth Ward of the Cooperative Women's Civic League began this season's sessions with a meeting at the home of the president, Mrs. Louise Harris, 1611 E. Biddle St., this week.

Attending were:

Mesdames Willie Louden, Beatrice Pulley, Bessie Henery, Ethel Harris, Ida Cooper, Emogene Douglass, Edna Johnson, Delaphine Dorsey, Josephine Maxwell, Arizona Redmond,

Mesdames Silva Ali, Priscella Gaddis, Winifred Nichols, Carrie Keene, Elouise Jones, Margie Moore, Dorothy Ross, Eva Taylor, Mary Peck and Louise Harris.

Cauliflower, Beets, Eggplant Week's Best Vegetable Buys

By VIRGINIA C. SHERBURNE

Fresh cauliflower, with its creamy-white head and bright green jacket, is tops on the vegetable "best buy" list this week and because of good weather Heavy supplies are arriving from Long Island, where the fall crop is now being harvested, according to the economist for the Baltimore Office of the State Department of Markets. The first of October is expected to be the peak period, so now is the time to include cauliflower on the market list. Prices are reasonable this week too.

Cauliflower is a member of the cabbage family, but is more expensive than cabbage to grow. The white centers must be protected from the sun while growing or they'll turn dark. The long outer leaves must be tied over the inner head by hand.

A compact, creamy-white head indicates good quality. Discolored heads are caused by over-maturity, bruising or lack of proper storage. The outer leaves should be fresh and green. They serve a double purpose. The leaves protect the head from bruising, and are useful on the menu in the form of cooked greens.

Cheese Added Flavor

Cook cauliflower a short time, until it is only tender-crisp. The head may be separated into pieces and cooked or it may be cooked whole. Cauliflower is excellent when teamed with cheese in a casserole or as gratin dish.

Other vegetable economies include New Jersey, Pennsylvania and Ohio beets, New York and Michigan onions, Maryland and Virginia sweet potatoes, Maryland and New Jersey eggplant, and Pennsylvania, Maryland and New Jersey cabbage.

Apples are more plentiful this week as the fall harvest goes into high gear. Prices are reasonable and quality is excellent. A wide selection of varieties is available. Delicious, Jonathans, Grimes Golden and Staymans are a few of the most common varieties found in local markets now.

Receipts of Florida grapefruit are more liberal and prices are declining. Pears and grapes are moderate in cost.

Pork prices are lower this week. Fresh pork loins and shoulders are good choices. Smoked hams, bacon and sausage are also among the reasonably priced items. There is little change in beef prices. Veal price moderate. Frying chickens are a good value. Butter and cheese costs are firm this week. Grade A medium eggs are plentiful now. Offering of small sized eggs is a 'good buy' also.

Cauliflower Au Gratin

1 medium-sized cauliflower
Half cup grated cheese (about 2 ounces)
1 cup hot medium white sauce (p. 70)

Fine crumbs mixed with fat

Cook cauliflower in lightly salted boiling water until just tender—20 to 30 minutes. Drain. Place in greased baking dish. Stir cheese into hot white sauce and pour sauce over cauliflower. Sprinkle crumbs over top. Bake at 350 degrees F. (moderate oven) about 20 minutes, or until crumbs are brown. 4 servings.

Dine in Refinement
Y. W. C. A. Dining Room
1914 Madison Ave.
CLOSED MONDAYS
Hours: Sunday 2 to 7 P. M.
Daily
LUNCH—12 Noon to 2 P. M.
DINNER—5 to 7 P. M.
Supervised by
Mrs. Anna M. Merrett
and Mrs. Lena Brooks
formerly of
Delphin Tea Room

North Ave Market

Surprise Yourself!
If you're not a North Ave. Market fan, you've missed something! Come in and see what's what. Brand new, sanitary stands, and every thing to make this Baltimore's pride and joy!

North Ave. Market
Free Parking — Free Delivery
Phone LEXington 9-0600
STORES OPEN EVERY NIGHT
North Avenue, Maryland Avenue, 20th Street and Charles Street

Health Spot Shoes
Exclusively at this Store
We Make Shoes
Comfortable
Better
Longer
Cooler
Cleaner
25¢ FOR SHOE
LIMP IN LEAP OUT
UNCLAIMED SHOES ON SALE — $1.00 pair
SACHS SHOE CLINIC
216 W. Franklin St. VE. 5058

Scrambled Eggs A La California

The secret of making these "California Scrambled Eggs" soft and creamy is to cook them over low heat. They have bits of crisp bacon, sliced ripe olive, green onion and parsley to make them extra special. Keep this in mind for a supper quickie.

California Scrambled Eggs

4 slices bacon
6 eggs
½ teaspoon salt
Dash black pepper
Dash cayenne pepper
½ cup milk
½ cup sliced ripe olives
1 tablespoon thinly sliced green onion
2 tablespoons chopped parsley

Cut bacon into ½ inch pieces and fry until crisp. Drain bacon on absorbent paper, and pour off all but 1 tablespoon of bacon fat. Beat eggs with salt, pepper and cayenne. Blend in milk. Pour into frying pan with hot bacon fat and cook over low heat, stirring occasionally. When partially set, stir in bacon, olives, onion and parsley and cook until creamy. Serve at once.

Serves 4

Cottage Pudding With Fruit Sauce

The cake part of this "Cottage Pudding with Fruit Cocktail Sauce" is made by the quick mix method, so it goes together in a matter of minutes. Serve it warm, topped with a yummy canned fruit cocktail sauce.

Cottage Pudding with Fruit Cocktail Sauce

Pudding:
½ cup shortening
1½ cups sifted all-purpose flour
½ cup granulated sugar
2½ tablespoons baking powder
½ teaspoon salt
1 egg
½ cup milk
1 teaspoon vanilla extract

Sauce:
2 cups canned fruit cocktail
1 cup syrup from fruit cocktail
1 cup water
2 tablespoons cornstarch
½ cup granulated sugar
Few grains salt
1 tablespoon lemon juice
1 teaspoon grated lemon rind

Pudding: Soften shortening in mixing bowl. Sift together flour, sugar, baking powder and salt; add to shortening with unbeaten egg, milk and flavoring. Beat for two minutes. Pour into greased 8-inch square pan. Bake in moderately hot oven (375 degrees F.) 30 to 35 minutes. Cut in squares and serve warm with cocktail sauce.

Sauce: Drain fruit cocktail. Heat syrup and water. Add cornstarch, sugar and salt blended together and cook and stir until clear and thickened. Add fruit cocktail and cook 1 minute longer. Remove from heat and blend in lemon juice and rind.

Serves 6 to 8

LES DAMES CHARMANTES—met with Mrs. Grace Seldon of 2121 Madison Avenue, Friday evening. Plans for a dinner party were made. Mrs. Rachel Mason was highest scorer at pinochle. The next session will be with Mrs. Pearl Woods of 1622 Pulaski St.

DAINTY DAMES—held a session at the home of Mrs. Catherine Henson, 1658 Bruce Court. Mrs. Doris Carter is president.

IVY — The social and charity club held a meeting at 827 George Ave., this week, and planned a party to be held in the Elks' Grill on Sunday evening.

Lewis Costella is president of the club and Mrs. Claretta Costella is chairman of the social affair. Marcia Bacon is assistant chairman.

Acme Super Markets

Glendale Club Wisc. LOAF CHEESE 2 lb box 75¢
Ideal for every purpose and look at the saving.
½ lb 23¢
Get this combination! A 2-lb box Glendale Club Loaf Cheese AND 1 lb pkg Nabisco Prem. Crackers Both For $1.00

Fresh Virginia Lee BAKERY TREATS
LOUISIANA CRUNCH RING
Made with fresh oranges and a crunchy top. Perfect with all beverages, fruit desserts, etc.
Special 35¢ ea
Marble Found Cakes Half Moon 35¢
Devilafood Cocoanut Bar Cakes ea 39¢
Pineapple Iced Layer Cakes ea 59¢

MILD CREAMY CHEESE lb 45¢
Sharp Cheddar Cheese lb 69¢
Serve the best on your table — America's Great Prize-Winning Butter — Specially Priced this week.
Louella SWEET CREAM BUTTER Wrapped Quarters lb 73¢
Richland Creamery BUTTER lb 71¢
Homogenized—Enriched Louella EVAP. MILK 4 tall cans 47¢
Ideal Yellow MARGARINE lb 32¢
Finest quality — quarters

Today's Finest Value
SUPREME ENRICHED BREAD large loaf 14¢
Virginia Lee Do'Nuts plain doz 19¢ sugared doz 20¢

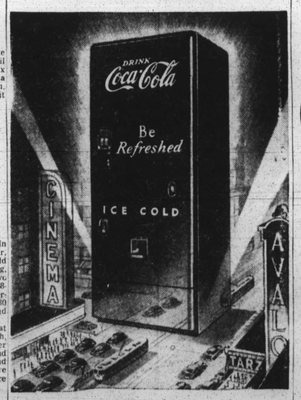
The Pick of the Farms at Acme Savings
Large Vine Ripened (8-9 size) HONEYDEWS ea 39¢
Jonathan Apples U. S. 1 5 lb bag 39¢
Apples Staymen Winesap or Delicious 3 lbs 29¢
Large Grapefruit Fla.-Sel's 3 for 25¢
Luscious Red TOKAY GRAPES lb 10¢
Crisp Fresh Western CARROTS 2 bchs 17¢
U. S. 1 "A" Size White POTATOES 50 lb bag $1.00
New Cape Cod Cranberries lb bag 19¢
Fresh Full Pod Lima Beans 2 lbs 19¢
Fresh Pulled Red Beets 2 bchs 9¢
Golden Sweet Potatoes U. S. 1 Md. 4 lbs 25¢
Crisp Western Pascal Celery stalk 15¢
SEABROOK FARMS EXTRA FANCY GREEN PEAS 2 12-oz pkgs 49c
Ideal Concentrated Orange Juice 2 6-oz cans 47c

He loves that Sunny Flavor

That boy of yours will love the sweet, sunny flavor of corn bread made with Quaker Corn Meal. Quaker Meal is fresh as new corn . . . sweet as a day in spring. That's because it's made from plump kernels of corn that are water-washed . . . spoil-proofed, too. Ask for Quaker Corn Meal today.

You can taste the quality in Quaker Corn Meal

Refreshment And Movies Go Hand-In-Hand



BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY
COCA-COLA BOTTLING CO. OF BALTIMORE
© 1949, The Coca-Cola Company

Yours FREE FOR OCTAGON COUPONS!

HANDY COPPER BON BON DISH
You can use this Bon Bon Dish for serving cookies, candies, tea sandwiches. It's solid copper, cut with etched lily design, and measures 6 inches across. Brass handle and feet. . . 230 COUPONS.
SOLID COPPER HANGING FLOWER BASKET
Solid copper bowl! Measures 3¼ inches across, 2 inches deep . . . just right for flowers, ivy, philodendron. Comes complete with 3 sturdy brass chains, each 7 inches long, and copper wall hooks . . . 150 COUPONS.

BUY THESE TWO FAMOUS OCTAGON SOAPS. GET LOVELY PREMIUMS FREE FOR COUPONS!

OCTAGON BAR SOAP
TAKES ALL THE BAD ODOR OUT OF WASH, LEAVES EVERYTHING CLEAN AND SWEET!
This big yellow bar of OCTAGON BAR SOAP takes all the bad odor out of your wash — leaves everything clean and sweet! It is ideal for getting out "extra-dirty spots"—strong enough to get the heaviest, dirtiest wash snowy white without much hard rubbing, yet gentle to hands.

New, Improved OCTAGON TOILET SOAP . . . for a lovelier complexion!
The first time you use OCTAGON TOILET SOAP you'll feel your skin responding to its cleansing beauty care! Every day, its gentle lather will do so much to give your complexion a smoother loveliness! Rare, lingering perfume helps keep you dainty, too! Now at new low price!

Don't forget—each of these Octagon products brings you a valuable coupon—good toward your choice of hundreds of beautiful premiums free for coupons.
You can combine coupons from all Octagon Soap Products. Bring them to your nearest Octagon Premium Store and take your choice of hundreds of lovely premiums.
OCTAGON PREMIUM STORES
521 No. Eutaw St., nr. Franklin Baltimore, Maryland
1205 "F" Street, N. W. Washington, D. C.
Or ask your grocer for address of Octagon Premium Distributor in your town. No mail orders please!

MEET US AT THE
AFRO-AMERICAN FOOD SHOW and COOKING SCHOOL
OCTOBER 10, 11, 12, at 8:00 P. M.
TUESDAY, WEDNESDAY and THURSDAY
ALSO MATINEE ON THURSDAY, 1 to 6
METROPOLITAN METHODIST CHURCH
Carrollton Ave. and Lanvale Street
WESTERN MARYLAND DAIRY
Phone MU. 3800