Phillips Soups Quality Lauded

Mr. Max Johnson, representative of Phillips Foods, Inc. was at the AFRO-AMERICAN newspaper at the hotel at Reynolds Hall.

Mr. Johnson, a former war correspondent, is one of the first salesmen representatives to be appointed by a nationally known food company.

In bringing his company's products, particularly soups, and the attention of visitors to the cooking school, Mr. Johnson performed a useful service.

"There are no finer quality soups than Phillips at any price, he declared.

He added: "These fine soups made right in the garden country, cost less than other brands.

"They enable the home-maker to give her family the best, and cut food costs at the same time."

"The fact that more and more families are changing to these delicious soups proves how much their good taste—and economy—are appreciated," Mr. Johnson concluded.

SEE the Newest in modern GLASSES complete as styles shown from 10.50 Why Pay More? eyes examined
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NEW WHITE OXYDOL washes clothes WHITER than ever before!
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Whitest, brightest Oxydol washes ever—Even when dried inside!
It's a new whiter wash—that you can see with your own eyes—instantly! Yes, with this new white Oxydol you can wash your clothes any day—dry them anywhere, even inside—and you'll get the whitest Oxydol wash you've ever had!
And new white Oxydol is truly safe...washable colors actually come out brighter!
What's more—as long as you use new white Oxydol your clothes will keep this new whiteness for the life of your clothes! Try it—today!
MRS. LONG, TUELLA, DRIVE MOORING 220 Hillside Ave., Norfolk, Virginia
OXYDOL
A WHITER, WHITER SOAP FOR A WHITER, WHITER WASH
NEW! IMPROVED! WHITE OXYDOL!

Bread Crumbs Dress Up Onions

Biscuit "baskets" lining individual casseroles form tempting frames for creamed ham and eggs extending more expensive protein foods and adding good nutrition at the same time.

Ward Schedules Fellowship Tea

The Sixth Ward of the Cooperatives Women's Civic League has planned a tea to be held on next Thursday afternoon at the home of Mrs. Carrie Keene, 1615 E. Biddle St.

The Ward held its first fall session on Monday evening at Knox Community Center, having as guest speaker Mrs. Alice Arrington, executive director of the Madison Avenue YWCA.

Mrs. Arrington gave a travelogue, talking on her recent trip to Switzerland. The session was attended by 25 members.

Included among the recent activities of the ward was a contribution of $20 to the Provident Hospital Fund campaign. Mrs. Dorothy Rose was hostess for the evening.

COOKING FUN

By BETTY COOK for ANP

WONDERFUL CHOCOLATE—AND THAT SAVING TOO!

"Mother, please let's have chocolate cake for supper."

How often, how many mothers hear that plea from their young fry? How many times do they wish they had time to give the whole family this simple happiness—for what grown-up turns down a delicious fudgy when it's chocolate cake for dessert? A rich, moist chocolate cake is a joy to eat, a favorite dessert, but—and there's always a "but"—a chocolate cake takes time to make!

Prepared cake mixes can solve this problem for many mothers. In a jiffy she can get the layers of a wonderful cake-to-be into the oven, and while it's baking she can whip up a luscious chocolate frosting. From start to finish it takes minutes—less than an hour. It will take far less time than it takes to eat it. The family will be happy because mother made their wished-for cake and mother, herself, will be more than willing to give a repeat performance when she discovers how easy it is to make a delicious cake from a prepared mix.

Feather light, downy white, is the cake that is so simply made from a package of white cake mix. Surprise the family often with this easy-to-make white cake. It is fun to surprise them too with this same delicious cake baked in cupcakes, or in loaf shape, as well as in layers thickly spread with a rich chocolate frosting. Use the same frosting for icing for cupcakes or the loaf, and if the loaf is baked in a shallow pan, it will be interesting to cut it in different shapes—diamonds, squares, finger-length pieces, or rounds. The rounds can be made with a biscuit cutter, if desired. This way, of course, there will be odd-shaped pieces left over, but even these will be a gay departure from usual shapes—and the young fry will love them with a tall glass of milk for between-meal snacks, or discovered in the lunch box.

A package of white cake mix on the emergency shelf can save an embarrassing moment—you'll never worry about unexpected company being treated royally. What better accompaniment for tea than warm cake with a quick chocolate frosting? No time for frosting? Then, a quick sprinkling of confectioner's sugar. What could be simpler or more effective?

Chocolate Cake

1 package instant white cake mix
¼ cup milk and 2/3 cup milk

Turn cake mix into bowl. Add ⅓ cup milk. Blend, then beat 2 minutes. Add 2/3 cup milk. Blend then beat 1 minute longer. (Beat cake vigorously by hand or at a low speed of electric mixer).

Turn batter into two round 8-inch layer pans which have been lined on bottoms with paper. Bake in moderate oven (325 degrees F.) 30 to 35 minutes.

Chocolate Butter Frosting

1/3 cup butter or vegetable shortening
2 cups sifted confectioners' sugar
¼ teaspoon salt
2½ squares unsweetened chocolate
3 tablespoons milk (about)
¾ teaspoon vanilla

Cream butter; add part of sugar gradually, blending after each addition. Add vanilla, salt and chocolate and mix well. Add remaining sugar, alternately with milk, until right consistency to spread, beating after each addition until smooth. Then beat 100 additional strokes, or until mixture is creamy. Makes enough frosting to cover tops and sides of two 8-inch layers (generously).

Here's a recipe for Cereal Marshmallow Squares that is so easy to make that even youngsters can take over. Peanuts, chocolate, and oven-popped rice cereal are held together with a marshmallow mixture. These squares are light and airy with a refreshing crispness.

Cereal Molasses Puffs

½ cup light molasses
¾ cup light corn syrup
½ teaspoon salt
1 teaspoon vinegar
2 tablespoons butter or margarine
1 teaspoon vanilla
6 cups puffed cereal or crisp corn soaks
½ cup salted peanuts

Heat cereal in moderate oven for 10 minutes. Combine syrup, molasses, salt and vinegar. Cook to hard ball stage (250 degrees F.). Remove from heat, add butter and vanilla. Mix cereal and peanuts in lightly greased bowl. Slowly pour syrup over cereal and peanuts. When cool enough to handle, form into balls. Makes about 2 dozen.

Cereal Marshmallow Squares

¼ cup butter or margarine
¼ pound marshmallows
½ teaspoon vanilla
3-1/2 cups oven-popped rice cereal
½ cup coarsely chopped peanuts
½ teaspoon salt

Cook butter and marshmallows over low heat until melted. Stir vanilla, add vanilla; beat thoroughly. Combine cereal, chopped peanuts in greased large bowl and pour, on marshmallow mixture, stirring briskly. Press into greased shallow pan, 9x13 inches; cut into squares when cool. Makes 4 squares.

OYSTERS ARE HERE!

With the coming of fall, canned oysters, the edible succulent bivalves which in recent years, have seen an overwhelming rise in popularity and consumption. Long rated by gourmets from the Roman era to the present as an aristocrat among foods, oysters today are within the reach of all.

In shucked form, oysters do not have any waste and generally cost less, pound for pound, than other high protein foods as vital for good nutrition. Easily prepared, oysters "season variety" in the consumer for they can be cooked in a great number of ways and even eaten raw on the half shell. But oysters should never be overcooked, it takes very little time to prepare oysters. They may be used as an appetizer, in a soup course or as the main meal on oysters. Here is a simple recipe for oyster's which requires very little extra ingredients:

Fried Oysters

2 tablespoons lemon juice
Salt ⅛
4 tablespoons butter
Pepper
Lemon

Drain oysters, place in heavy frying pan and cook over low fire until edges curl. Add butter, lemon juice and pepper and salt to taste. Bring to a boil. A dash of Worcestershire sauce may be added if desired. Serve on hot toast or garnish with wedges of lemon.

For other recipes, there is a free booklet, entitled "75 Ways to Serve Fresh Oysters," available from the Oyster Information Bureau, 53 West 37th St., New York, 18.

Almond-Honey Cakes Score

The flavor of almonds and honey blends together perfectly in these little "Almond Honey Cakes." We think they would hit the spot for Halloween or any of your fall party doings. Frost with a buff sugar icing or whipped cream. If you like, and give them a topknot of more crunchy almonds.

Almond Honey Cakes

½ cup butter or margarine
½ cup granulated sugar
2 eggs
Few drops almond extract
2 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
¼ teaspoon soda
½ cup honey
½ cup milk
1 cup ground roasted unblanched almonds

Butter-sugar icing

Cream butter and sugar together thoroughly. Blend in egg yolks and flavoring. Sift together flour, baking powder, salt and soda. Combine milk and honey. Add flour mixture to creamed mixture alternately with milk and honey, beginning and ending with flour. Stir in almonds. Fold in stiffly beaten egg whites. Fill greased muffin pans about 2/3 full. Bake in moderately hot oven (375 degrees F.) 20 to 22 minutes. Cool, and frost if desired.

Makes 15 medium-sized cakes or 18 small cakes.

PURE PROOF

Mrs. Jones were a preoccupied look at dinner. "Junior's heard at Yale now four weeks, and we haven't heard a word from him," she said.

"When did you write him last?" Son:

"October 9. I looked it up in my check book."

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Ham and Egg Baskets

Seasoned bread crumbs make a perfect stuffing for big juicy onions.

Stuff Onions for High Style

4 large mild onions
¼ cup butter or margarine
3 cups bread crumbs
1 teaspoon salt
⅛ teaspoon pepper
Dash paprika
¼ teaspoon marjoram (optional)
2 tablespoons chopped parsley

Peel onions carefully. Cut a one to one-half inch slice from top. Place onions in boiling water and cook about 20 minutes. Remove and drain well. While the onions are cooking, prepare the stuffing:

Melt butter in a frying pan or skillet. Stir in bread crumbs, salt, pepper and other seasoning. Cook over low heat, stirring constantly, until bread crumbs are lightly browned. When onions are cooked, remove center leaving three layers of shells. The centers may be used as a base for creamed vegetables or in other dishes. Fill hollowed onions with breadcrumb mixture. Place in shallow baking dish; add a little water to keep onions from burning on bottom. Bake at 400 degrees F. (hot oven) 15 minutes. If desired, serve with tomato sauce.

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Enjoy them with MORTON'S ...more people do
When it rains it pours
Plain or iodized

HAPPY HANK, THE PHILLIPS PIGGY BANK, SAYS:
Take this 30-second course in BUY-OLOGY*

It will take you only half a minute to read the following facts. By knowing them, you can cut your food cost; save many dollars:

The new Phillips Soups, made in the garden country, cost you much less than other brands. Yet you can't buy better quality at any price. So why pay more? The saving is like getting change in cash with every can. To get the best buy in Soups, buy Phillips!

*BUY-OLOGY: "Getting the best buy for your money."

New! PHILLIPS Delicious SOUPS

Tomato • Vegetable • Vegetable-Beef • Chicken-Rice • Chicken-Noodle
You'll like Phillips Pork and Beans, too!
Change to PHILLIPS and Keep the Change!
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A Paradox: Want Exists Though There is Plenty

NEW YORK, N.Y.—Tuskegee Institute's president, Dr. F. D. Patterson, in announcing the details of the Career Conference at Tuskegee, Nov. 14-16 under the joint sponsorship of Tuskegee and the National Urban League, said:

"One of the paradoxes of this democracy is that want can exist while plenty is available. It is also a fact that although job-ready jobs exist and trained personnel are available it is frequently difficult to get the two together. Particularly is this true where the available personnel is a college graduate, either in the process of training or newly emerged from school."

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Complete Services!
Fine food — of course! That's one good reason for more than 20 merchants. But the North Ave. Market gives you free parking free delivery, an enamel market, a beauty shop and other services in the same building!
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Free Parking Free Delivery
5th Street and Charles Street
Also Parking Lot Adjacent
Open Daily 9 A.M. to 6 P.M.
Open Friday Evenings 9 A.M. to 8 P.M.

Miss Jane West Married to Douglass Henderson

Massed gladioli, carnations and chrysanthemums carried out a color scheme of white and green in the home of Dr. and Mrs. Fred R. West when their daughter, Jane Elizabeth, became the bride of Douglass W. Henderson, Saturday.

The double ring ceremony was read by the Rev. Harold Nixon, pastor of the New Life Presbyterian Church, Turners Station, and a program of music was provided by Miss Ann Coleman.

Wears Lace, Tulle, Satin

Given in marriage by her father, the bride wore a ballerina length dress of white. The bodice and overskirt were of lace over tulle, with an under skirt of satin. Her finger-tip veil of lace-edged tulle was held by a coronet of seed pearls and her jewelry was pearl necklace and earrings. She carried a Colonial bouquet of white roses, chrysanthemums and carnations.

Miss Shirley Brown of Washington, maid of honor, wore a gown of beige lace over satin, street length; and Mrs. Russell Carpenter, matron of honor, wore a gown of blue lace over satin. Both carried Colonial bouquets of pastel shaded roses, chrysanthemums and carnations.

Elmer Henderson Jr. of Washington, was best man for his brother and ushers were John Wood and Dr. Paul Johnson.

Mrs. West in White

For her daughter's wedding, Mrs. West chose a gown of winter white moire taffeta, a feather hat in turquois blue and a blue orchid. Mrs. Daisy Henderson, mother of the bridegroom, wore orchid moire taffeta, a blue hat trimmed with orchid veiling, and a blue orchid.

A reception followed the ceremony, and following the reception, Dr. and Mrs. West entertained at dinner for the wedding party and out-of-town guests.

Mrs. Maurice Adams introduced guests to the receiving line, and assisting hostesses were Mesdames Lelia West, Mrs. George West Jr. and Mrs. George Poe.

Fisk Graduate

Miss West, who graduated from Fisk University, two years ago, is on the faculty of the Sollers Point High School. Her bridegroom is a staff announcer at Radio Station WSID, and a son of the late Elmer W. Henderson, a former assistant superintendent of schools. Following their wedding trip to New York, the newlyweds will be at home at 3410 Auchentorly Terrace.

On Thursday evening the bride-elect was given a personal shower by Mrs. J. F. Grand and Misses Anna Coleman and Josephine Langay. The rehearsal party was at the home of her parents on Friday night.

Among out-of-town guests here for the weddingwere:

Mrs. Jean Scott, Mrs. Lucy Douglass, Mrs. John Harris, Mr. and Mrs. Albert Brown, Charles E. Jackson and children, Jackie, Jerry, Oliver and Billy; Mr. and Mrs. Thomas L. West and children, Caron and Thomasina; all of Pittsburgh;

Mrs. Alice King, Dr. and Mrs. Ollie Conway and daughter, Wendie; and Miss Virginia Douglass of Philadelphia; Mrs. Eddie Henderson of Falls Church, Va., Mrs. E. C. Wiggins and Robert W. Henderson of Washington and Mrs. Rose Cooper and Mrs. M. Jackson of Maryland.

WOMEN JUST LOVE to read "Godchasing in the U. S. A." by Lois Jones Garrott.

Family Chat at Henderson-West Wedding

At the wedding of Miss Jane West, in Baltimore, Saturday, members of the family took time out for a chat. Shown above, left to right, are Ernest Jackson, of Pittsburgh, Pa., uncle of the bride; Mrs. Daisy Henderson, mother of the bridegroom; and Mrs. Fred R. West, mother of the bride.

SOMETHING NEW ADDED

Mrs. Lavalia Roach of 933 N. Gay Street says, "Something new has been added to Lincoln Credit Shoe Store. I am happy to find this store has added a complete line of Ladies Wear, gorgeous styles, on Easy Credit. Lincoln has Saks New York Shoes for the Ladies; Jarman's for the Men and Chapman's for the Kiddies. All these shoes are nationally advertised brands. Best of all, you can open a Charge Account in a few minutes, while you wait, and take the shoes home with you. Payments are $1.00 weekly." Very reasonable terms on clothes too!

Lincoln Credit Shoe Store
580 N. GAY ST.
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Married in Baltimore

Douglass Henderson, radio announcer, and his bride, the former Miss Jane Elizabeth West, were photographed following their marriage, Saturday, at the home of her parents, Dr. and Mrs. Fred R. West in Baltimore.

Wed in Home Ceremony

Mr. and Mrs. Titus Glascoe were married Oct. 27 at 1808 Harlem Ave. by the Rev. Hammond E. Fews of Canaan Baptist Church. The bride is the former Estelle D. Crawford, daughter of Mrs. Estelle M. Crawford. The bridegroom is the son of Mr. and Mrs. Davis Glascoe. — Farmer Photo.

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It's National Rice Week! Save an extra 6¢! Rob-Ford Fancy White RICE 2 lbs pkgs 25¢
GOLD SEAL RICE lb pkg 14¢
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Try this Recipe for Chicken Rice Squares by MARIAN KEMP Director Home Service Bureau
Mix together
2 cups cooked Rob Ford Rice
2 tablespoons chopped parsley
1½ cups cooked chicken
¾ cup chicken stock
2 Gold Seal Eggs, beaten
¼ teaspoon mace
½ teaspoon Ideal Nutmeg
Salt and Ideal Black Pepper to taste
Pour into shallow square pan. Bake at 350° F. until set, about 30 minutes. Cut into squares and serve with chicken gravy.
New Low Price! Virginia Lee DO'NUTS doz pkg 19¢
Plain, Sugared or Cinnamon
Virginia Lee Orange Layer Cakes ea 69¢
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Today's Best Bread Value—Enriched Supreme Bread large loaf 15¢
RAISED HONEY-GLAZED DO'NUTS pkg 6 25¢
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Ask for a copy of this simple recipe at our stores
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Clubs

HEART-TO-HEART—The club recently visited homes for aged persons, taking refreshments to the families.

Homes visited included the Carroll Methodist Home, the Cerebral Palsy Home on Old Frederick Road and the Baptist Home.

Services were conducted by the Rev. Mr. and Mrs. Butler of Metropolitan Baptist Church and the Rev. Mrs. Whittle of the Pennsylvania Square Baptist Church.

Mrs. Hattie Seldom is president of the club; Mrs. Margaret Wilson is secretary and Mrs. Josephine Palmer, reporter.

ROMANIA — The club was entertained by Miss Mary P. Ransom on Monday.

Plans were made for a tea on Nov. 11, at 1928 Druid Hill Avenue.

Prizes at pokena went to Mrs. Sarah Mason, Mrs. Annie Jones, Mrs. Carrie Hinton and Mrs. Florence Douglass.

Miss Hanson is president of the club and Mrs. Katherine Benson is secretary.

VAGABOND—Mrs. Viola Cooper, treasurer of the club, entertained the group at her home, 1324 Division St., Sunday.

Plans for the celebration of the third anniversary were made. A service will be held at St. Mary Methodist Church, Sunday evening at 8 o'clock.

THE GERALD BURKS WILSON CONCERT SERIES 1951-52
SUNDAY AFTERNOON NOV. 11, 1951 at 3 O'CLOCK
THE BALTIMORE SINGERS (Male Ensemble)
BACH — BEETHOVEN — SHUBERT — CRESTON
LUCY HOLT JONES at the Piano
SUNDAY AFTERNOON DECEMBER 23, 1951 at 3 O'CLOCK
CHRISTMAS CONCERT
BALTIMORE SINGERS — BALTIMORE CHORALE
LUCY HOLT JONES, Soloist
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Clubs

SIGMA WIVES — The group recently met at the home of Mrs. Naomi Camphor, with Mrs. Geraldine Jenkins as hostess.

Mrs. Hazel Phillips presided. Plans were discussed for the filling of utility bags for girls at the Barrett Home for Christmas and a cocktail party which will be held in February.

The committee on arrangements includes Mesdames Ethel Harris Cora Gibson, Marguerite Wilkins, Naomi Camphor, Geraldine Jenkins, Geneva Woods, Juanita Hall and Katherine Johnson.

Also attending the meeting were: Mesdames Bernice Buckner, Marlene Holden, Edna Finney and Gwendolyn Faggett.

Montgomery County School to Be Dedicated

The Rockville Elementary School at Martin's Lane and Norris St., one of the new schools that opened in Montgomery County this year, will be dedicated during American Education Week at 8 p.m. Nov. 15.

The first kindergartern in Maryland for colored children opened in this school with 64 pupils. The school will be opened to the public during the week of Nov. 11-17.

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shows what you'll be wearing to the Frontiers Game. A Carlane virgin lime wool tweed. Her hat, a Hayes original of brown feathered felt.
See our wonderful SUITS, softly detailed . . .
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Dr. Thomas J. Woolridge, Resident Physician
PATIENTS MAY REGISTER FOR ADMITTANCE, SATURDAY, NOVEMBER 3, 1951, BEGINNING AT 9:00 A. M.
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