DANVILLE, Va. — Mrs. Mable Robinson of Turnpike Rd. has refurnished home after being called to Bridgeport, Conn., where her sister, Miss Blanche Williams, underwent an operation at Bridgeport Hospital. Miss Williams is convalescing at home.

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Dr. E. B. Wallace Honored At Banquet

Several months ago, Dr. E. B. Wallace's career was threatened. He was under court lights facing charges of being a pseudo-doctor.

Last Tuesday evening, this man was under another set of lights. Only they were more glittering, the setting more impressionable, and the occasion more enjoyable.

At a surprise banquet held in the Park Plaza Hotel, the Maryland Academy of Physical Medicine cited Dr. Wallace for his outstanding working.

Welcomed As A Fellow

"For meritorious service performed by you in the field of physical therapy, we welcome you as a fellow of the Maryland Academy of Physical Medicine," were the words of Dr. John I. Becker, the presiding.

All this came as a complete surprise to Dr. Wallace.

"I did not know in advance that the banquet was solely for my honor," he said at an interview.

A Surprise Banquet

"It was really a surprise.

"Words cannot express my profound appreciation of the honor.

"It is an honor one does not receive every day. In fact, it is one, a person could work a lifetime for."

Other outstanding persons at the banquet were Dr. Gordon McLean and Louis M. London, members of the physical therapist society, and Dr. A. U. Forte and Miss Geneva Hill, physical therapists in the city.

Geneval Hilen, a well-known singer and a student at the Baltimore Institute of Musical Arts gave a recital after the dinner.

The idea of holding the banquet in Dr. Wallace's honor can be traced back to April.

Basis For The Banquet

At that time, Dr. Wallace faced court charges of unlawfully practicing medicine because as a physical therapist he used the term "Dr."

In a court decision of April 26, Judge Herman Moser approved Dr. Wallace's action stating that "the medical profession has no monopoly on the term 'doctor.'"

The Maryland State Physical Therapist society recognizing that the high standard of the profession was threatened, was going to appeal the case if an adverse decision was handed down.

A Victory For The Profession

They recognized Wallace's victory as one for the profession.

Dr. Wallace, who received an honorary degree of physical therapy from Indiana College of Physical Therapy, has practiced his profession in Baltimore since 1941. His offices are at 1600 Pennsylvania Avenue.

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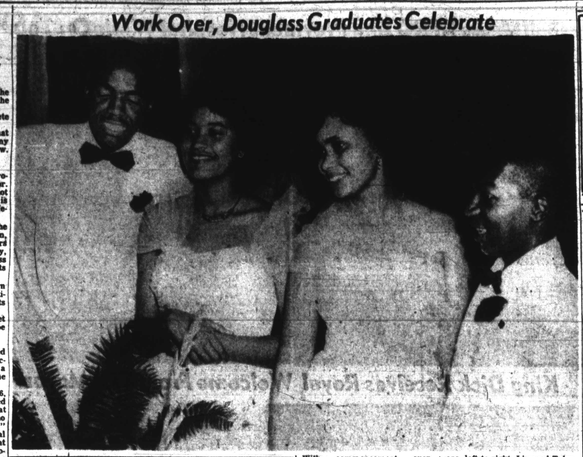
Work Over, Douglass Graduates Celebrate



With commencement over, members of the graduating class of Douglass High School celebrated at a dance, Friday evening. Shown at the affair are, left to right, Linwood Tyler, Miss Dorothy Davis, Miss Yvonne M. Smith, Edward L. Clapp Jr. Both young women were honor students.

Education Policy Pays Off

OPS Manuals Out For Auto Mechanics

The OPS has announced approval of four additional flat-rate manuals and two supplements for use by automobile repairmen in setting charges to their customers.

Approval covering 1952 or earlier model cars is provided for the following repair manuals:

'52 Pontiac Flat Rate Manual supplement; Lincoln-Mercury Suggested Labor Time Schedule, '52; Willys-Overland, Flat Rate Manual, '52 Supplement; Studebaker Service Operator Step End Time Guide, '52, Cadillac Suggested Flat Rate, Schedule for '49-'52, and Chrysler Service Operation Time Schedule Manual, '50-51-52.

Fellowship Choir Closing Party Held

The Baltimore Fellowship Choir, held its annual closing party Monday at Fellowship House

Preceeding the formal program, William Milner, conductor of the choir held a rehearsal of selections studied during the year.

William Brown, tenor, was guest soloist. Mr. Brown was accompanied by Mrs. Juanita Hall.

Choir History Given

A complete history of Fellowship Choir, which was organized in 1946, was given by Mrs. Mary Bateman. Two solos were rendered by Mrs. Elizabeth R. Hall, soprano. Two original poems were read by Mrs. Eloise Wright and Donald Staggers, tenor, rendered a solo.

Mrs. Josephine Gibson presented Mr. Milner a billfold on behalf of the choir. Mr. Milner complimented the choir on progress made since its reorganization in 1951. The choir will again be reactivated in October when Mr. Milner returns from studying in New England.

Lawrence Draper, manager emeritus of the choir, and master of ceremonie for the program, was presented a pen in token of four years service. The presentation was made by Miss Julia Hawkins.

Buffet Supper Served

A buffet supper was served by Misses Laverne Wainright, Julia Hawkins, and Delores Brown, Wesley Brown, and Clyde Goodrum, director of the Baltimore Fellowship. The program was arranged by a committee headed by Mr. Brown.

Guests of the choir included Mesdames Lillian Canady, Helen Carter Brown, and Miss Delores Brown. Former members of the choir present were Mesdames Gertrude Brown, Mattie Dotson, Helen Brown, Anna Nathanson, Ruth Brown, and Atielee Darby.

Newly elected officers of the Fellowship Choir are: Mrs. Mary Milner, Mrs. Josephine Gibson, Lawrence Draper, Mrs. Mary Bateman, and Miss Laverne Wainright.

Thomas Kerr Jr. At Art Gallery

WASHINGTON

Thomas H. Kerr Jr., pianist and member of the faculty of Howard University, appeared in a brilliant recital Sunday at the National Gallery of Art.

Mr. Kerr's performance was masterful. His command of the piano showed high technical skill and interpretation.

The artist presented a varied program which included numbers new to Washington audiences. For instance, "Three Inventions," by Ulysses Kay; transcriptions by Bauer and Rummell and "Theme and variations" by Gabriel Faure.

Audience Spellbound

The Kay inventions, so beautiful, so impressive, were played with so much skill and dignity that the audience was held spellbound.

Then was heard the Bauer setting of the choral prelude, "My Soul Rests in Jesus's Keeping which musically led the audience into a depth of solitude and joy.

One thousand dollars is received by Miss Diane Dickerson from G. G. Ish Jr., agency officer, Supreme Liberty Life Insurance Company as the result of fare-sighted parents, Mr. and Mrs. Earl B. Dickerson, who purchased the Educational Endowment policy for maturity prior to Miss Diane's enrollment in college. Shown here, left to right, are Mrs. Dickerson, Diane and Mr. Ish.

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Don't let too-dark, rough tanned outer skin spoil your chances for love and success. Now, you, too, can have lighter, smoother skin. Dr. FRED Palmer's SKIN WHITENER starts its magic, lightening action the INSTANT you apply it, continuing as long as used. No long waiting for results. No expensive treatments. This new IMPROVED DOUBLE STRENGTH formula TWICE as fast! For all skin types, dims shine, loosens blackheads for easier removal. Truly glorifies the complexion. Speeds the normal skin processes clearing up minor externally caused PIMPLES, SPLOTCHES, BUMPS, BLEMISHES and SOOTHING ROUGH, TANNED UGLY SKIN. Ideal for all skin types. So don't put off your chance for lighter skin beauty that invites romance and kisses another minute! Get Dr. FRED Palmer's SKIN WHITENER NOW! Satisfaction is guaranteed or your money refunded.
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A WHITER, WHITER SOAP
FOR A WHITER, WHITER WASH

Julia Stevens Orange Icing
1/3 cup butter
dash salt
¾ teaspoon grated lemon rind
¼ teaspoon lemon juice
1/3 to ¼ cup reconstituted Minute Maid Orange Juice
cup confectioner's sugar
Cream butter, blend in salt and lemon rind. Add some sugar,

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Black May Be Top Color But Tans Must Be Careful

NEW YORK — (Calvin News Service)—Black, the sophisticate is the TOP color for this summer in ready-to-wear, all over the country, to the city—there's a black number for you.

Black piqué sun dresses, black bathing suits, black linen evening dresses. No longer is black just a city color for your one good dress. You're going to see black as you never saw it before and you're going to want many things, too, in black.

Care Cautioned

Now for a word of warning on handling black. If you're fair skinned, you can wear as much black as your spirits move you. But for us—average brownskins, we've got to be careful. If you've a gray undertone in your skin or a yellow undertone or if you're a deep brown, you will have to take your black in only so many doses.

You brownskins, keep too much black from your face. Spike it with another color of if you don't want to change color schemes, wear it sheer up around your neck.

To keep from looking as if you're in mourning, you must cut the black. If it's sheer black, your own skin peeping through will be cutting down the color. And you will look very, very feminine in sheer back, too.

Looks Hot

Certain brownskins and solid black just don't go together. This rule is doubly important in the summer for instead of looking cool as you are aiming to, you will look that much hotter. If there's the slightest color near your face you can avoid the paling or a bow of color or a rose—anything as long as it is color—then you can carry off your black quite handsomely.

Must Suit You

And remember, no matter what color sweeps in as THE color, before you put it on, just ponder, "Does it suit me? Does it make me look lovelier?" If it doesn't, you're using good fashion sense to reject it. Ask the best dressed women this and see if they don't tell you that's what's fashionable for you is what is right for you.

Menu Of The Week

Lemon Barbecued Pot Roast
Parsley Potatoes
Corn On The Cob ½
Buttermilk Biscuits
Pineapple-Apricot Salad
Fruit Salad Dressing
Cheese Refrigerator Torte
Coffee ½

Lemon Barbecued Pot Roast
12 to 5 pound chuck roast
2 tablespoons Cream White Shortening
1 clove garlic, sliced
½ cup lemon juice
3 slices of lemon, cut in quarters
2 tablespoons finely chopped onion
½ teaspoon salt
½ teaspoon Ideal Black Pepper
½ teaspoon Dynne
½ teaspoon celery salt

Combine all except the first two ingredients and let stand over night. Brown the meat in hot Cream White Shortening in a heavy kettle, add the lemon sauce. Cover tightly and simmer 3 to 3½ hours or until fork tender. Serve on warm platter. Place steamed potatoes around the meat and sprinkle them with parsley. Thicken the sauce to serve over the meat.

Buttermilk Biscuits
2 cups sifted Gold Seal Flour
2 teaspoons double-action baking powder
¼ teaspoon Gold Seal Baking Soda
¾ teaspoon salt
4 to 6 tablespoons Cream White Shortening
2/3 to ¾ cup Sylvan Seal Buttermilk

Sift together dry ingredients into mixing bowl. Cut in shortening until mixture looks like coarse meal. Add buttermilk, mixing until a soft dough is formed. Turn out onto lightly floured board or cloth. Knead about 30 seconds. Roll or pat out to ½-inch in thickness. Cut with a floured 2-inch cutter. Let stand undisturbed for half a minute if you want especially even, well-shaped biscuits. Place on ungreased baking sheet. Bake at 450 degrees F. 12 to 15 minutes.

Pineapple-Apricot Salad
Ideal Pineapple Slices
Ideal Apricot Halves
Lettuce

Fruit Salad Dressing
Drain pineapple slice and apricot halves on Princess Paper Towel. Arrange lettuce on individual salad plates. Place a slice of pineapple on each. Arrange about three apricot halves on each pineapple slice. Serve with Fruit Salad.

Cheese Refrigerator Torte
3 Gold Seal Egg Yolks
¾ cup granulated sugar
¼ cup milk
1 tablespoon plain unflavored gelatin combined with ¼ CUP COLD WATER
1 pint Sylvan Seal Cottage Cheese put through food mill or strainer.
1 teaspoon vanilla
¼ teaspoon salt
Rind of ½ lemon
½ cup whipping cream beaten to medium consistency
3 Gold Seal Egg Whites
1/3 cup granulated sugar

Beat egg yolks slightly with a spoon; add the ¾ cup sugar and the milk gradually. Cook in double boiler or in a heavy saucepan over very low heat until slightly thick, being careful that it does not curdle.

If it should curdle, beat vigorously with egg beater until smooth smooth. Remove from stove and at once add the gelatine mixture which has stood until thick (about 5 minutes), and stir with wooden spoon until thoroughly dissolved.

Pour into a large bowl. In a separate bowl, beat the egg whites until they cling to sides of bowl; add the 1/3 cup sugar, a small amount at a time and beat until well blended. Put egg whites aside.

Add the cheese all at once to the custard mixture, stirring in well; add the lemon rind, vanilla, salt, and fold in the whipped cream. Last, fold in the beaten egg whites. Pour into loose-bottom pan that has been covered on bottom only with the crumb mixture. Serves 8.

Smooth Care For Hosiery

Watch the girl who sells them for tips on saving hosiery, clothing specialists of the U.S. Department of Agriculture say.

The salesgirl knows that smooth handling pays to avoid snags that lead to runs and rats. So she keeps her hands and fingernails smooth and avoids wearing rings that might catch and pull the delicate fabric.

In stores, hosiery is kept in smooth boxes, each pair separated by smooth paper.

Such stress on smoothness may seem extreme unless you count the cost of seamless hose' contacts with rough surfaces. Probably no other item of women's wear needs such care as hosiery.

Here's How

Here's how to smooth the way for stockings and save money:

Keep stockings in a smooth container, each pair separate, instead of tumbling them together in a drawer where they may catch on rough wood or something else in the drawer. Satin-lined hosiery boxes are for sale.

Shoes advise rinsing new stockings before wearing and then washing after each day's wear.

WISE SHOPPING with Susan Carter
An advertising column of shopping hints
YOU'LL SAY IT'S HEAVENLY after you have used Black and White Bleaching Cream, for that shades lighter, smoother, softer skin you've always dreamed of. Now 3 times stronger than before, with a direct bleaching action that goes right into the layer in your skin where skin color is regulated. Black and White Bleaching Cream's amazing action—a result of regular dressing table use as directed—will help you have shades lighter, smoother, softer skin beginning in just 7 days. Modern science knows no faster method of lighter, clearer skin. And it costs so little too . . . why not buy a jar of triple strength Black and White Bleaching Cream today. You'll be thrilled with the results.
IT'S THAT TIME AGAIN . . . yes, summer-time is MEADOW GOLD ice cream time, with a whole list of cool, tempting flavors to choose from! Here's the perfect between-the-meals treat . . . easy to serve, and so nutritious that you owe it to your family and yourself to have it often! There's something special about MEADOW GOLD ice cream . . . a delectable flavor that can't be matched, a smooth texture that means it's made with plenty of rich cream! And as with all MEADOW GOLD products, you know you're getting the finest quality always. Serve this pure, delicious ice cream several times a week this summer. Remember, if it's MEADOW GOLD, it's Mighty Good!

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"IF IT AIN'T GOOD WE DON'T SELL IT"
HOT DOGS HAMBURGERS and Everything Good
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ALLEN

EASY DOES IT . . . SELLS GOLD
Make ready for the season beautiful with the colors which are available. They'll be much more attractive and palatable.
Canned cling peaches can be filled with blueberries and served on a lettuce cup. A soured cream dressing is perfect for this fruit and berry combination.
A tasty addition to any fruit salad are pitted cherries which are stuffed with cream cheese and a piece of walnut. The cherries can easily be pitted with new pitters now available.
Avocado halves make a pretty salad when they're sprinkled with lemon juice to keep them from darkening. Fill with fresh pineapple cubes and whole bright strawberries which have been hulled. Pass French dressing and tiny baking powder biscuits.
Here's a delightful dessert; make a graham cracker shell, bake and cool. Fill with hard ice cream, cover with butterscotch sauce and sprinkle with chopped walnuts.
Here's a good sandwich to serve with fruit salads for hot weather luncheons: soften cream cheese with orange juice to spreading consistency, then stir in ¼ cup chopped, roasted almonds and spread on thick slices of fruit nut bread.
Here's a good salt drink for sipping: mix equal parts of apricot whole fruit nectar and pineapple juice, and then add an equal amount of ginger ale. Serve over ice cubes.
This helps keep them in shape for a good fit and prevents possible damage from perspiration. Nylon is affected by some acids, and silk by alkaline substances.
Wash in Bag
Even if you wash only a pair at a time, it may pay to wash in a cheesecloth bag as a protection against snags. Use lukewarm mild suds of soap or other detergent. Squeeze the bagful in the wash-water and then in rinse-water.
Roll the bag in a bath towel to remove excess moisture. Then either dry the stockings in the bag or hang them over a bath towel. Never hang hose on a rough rack or pin them on a line to flap in the breeze. Never dry in hot sun or near a hot radiator.
The life of your stockings may depend on how you put them on. Many a run in a brand-new stocking has started by putting toes in the top and then jerking or pulling on fast. Safest way to don hosiery is to roll the stocking down to its foot, place your foot in its toe, then gently roll it up, guiding the seam as you go.
Watch Crinoline
Worn shoe linings, rough edges on shoes, shoe buckles, or even rough calluses on feet can catch and snag hose.
Just now starchy petticoats and stiffened underskirts or hems are in high fashion, but they can play havoc with hose.
So can rough places on furniture.
To Mend Snag
If you find a snag in a stocking, pull it inside where it is less likely to catch and pull. Sometimes you can halt a tiny hole by mending with yarn reveled from a worn stocking. Keep a few ravelings rolled on a spool in your mending basket, specialists suggest.

Exciting Rice-Chicken Features Cherry Sauce

North Ave. Market
Complete Services
Free Parking — Free Delivery
Open Daily 8 A.M. to 6 P.M.
Open Every Friday Evening 7 to 9 P.M.
North Ave. Market

As easy-to-fix rich cherry sauce makes tender rice and chicken an spectacular eating.

Eaters will wonder where the French Chef is hiding when this dish has that superb flavor always attributed to the touch of those masters of the art of cooking.

The bit of lemon juice or sherry wine gives the dark cherries just the right tip to transform that all-time favorite combination of rice and chicken into a delux main dish.

But breathe easily, because even a beginner cook can whip up this beautiful and delicious platter dish in a very short time.

Ingredients
5 cups hot cooked rice
1 frying chicken
Dash of salt
Dash of pepper
6 tablespoons butter or margarine
1 No. 2 can dark sweet cherries and juice
2 tablespoons cornstarch
½ cup water
3 tablespoons lemon juice or
1 teaspoon sherry wine

Have chicken drawn and cut into serving pieces, or if frozen, thaw according to directions on box. Rinse chicken in cold water and dry. Season with salt and pepper. Melt butter or margarine in skilet and fry chicken until brown and done.

Remove chicken from skillet and keep hot. Add cherries and juice to the butter in the skillet. Add water to the cornstarch and mix to make a smooth mixture. Add to the cherries and cook until the mixture thickens. Add either the lemon juice or sherry wine, as desired.

Pour rice on a hot platter. Arrange chicken over the rice. Pour hot sauce over the chicken.

This recipe makes 7 servings.

Start Day Right

Before your family starts off for a day in the out-of-doors, fortify them with a hearty breakfast.

Your menu might include orange juice or fresh melon, followed by scrambled eggs with bacon and a quick coffee cake. If you have fresh peaches on hand, you can give the coffee cake a handsome fruit topping.

Pour the batter into greased pan, 5 x 8 inches. Then arrange 2 peach slices in the shape of a fan in each corner of the coffee cake.

Buy a pound—Serve a pound—ESSKAY Banded Frankfurts—the finest made!
BANDED FOR YOUR PROTECTION
HICKORY-SMOKED AND SPICED JUST RIGHT
ALL PURE MEAT —NO FILLER
SMOOTH TEXTURE FOR TENDER EATING
READY TO HEAT AND SERVE
At your dealer's ALWAYS SAY ESSKAY
WM. SCHLUDERBERG—T. J. RUDOLF CO.

Around the corner from anywhere 5¢
To be refreshed
DRINK Coca-Cola
Here, there, everywhere, the familiar red cooler offers you delicious refreshment. Have a Coke.
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A Meal with Family Appeal

And what wonderful eating it is!
Golden-crisp fried chicken that's tender clear through . . . fluffy rice . . . green peas . . . and rich, creamy gravy. That's the kind of meal folks get hungry for.
And it's so easy to make it perfect with Pet Evaporated Milk. Chicken's always juicy, tender, golden-coated when you soak it in Pet Milk before frying. Gravy's always creamy-smooth made with Pet Milk—milk that's twice as rich as the ordinary bottled kind.
No need to wait for a special day to enjoy this good chicken dinner. Like all Mary Lee Taylor recipes, this one helps you make the most of foods that are best buys right now. And you always save when you use Pet Milk because it costs less generally than any other form of whole milk!
Mary Lee Taylor's Husband Tested
CHICKEN, PEAS 'N RICE DINNER
INGREDIENTS
2½ lbs. cut-up chicken
1 cup Pet Milk
½ cup flour
1½ teaspoons salt
⅛ teaspoon pepper
2 Tablespoons flour
¾ teaspoon salt
few grains pepper
¾ cup water
2½ cups hot cooked rice
No. 303 can peas, heated and drained
DIRECTIONS
Mix chicken and milk in bowl. Chill 2 hours. Then drain and save milk for gravy. Roll chicken in mixture of ½ cup flour, 1½ teaspoons salt and ⅛ teaspoon pepper. Brown slowly in ¼ inch fat in skillet 45 minutes, or until drumstick is tender when pierced with fork. Remove chicken; keep hot. Drain off all fat from skillet but 2 tablespoons. Mix 2 tablespoons flour, ¾ teaspoon salt and few grains pepper into fat in skillet. Stir in water. Boil and stir 2 minutes. Stir in milk and heat until steaming hot. While chicken cooks, mix rice and peas. Pack into a greased quart bowl. Let stand in warm place about 10 minutes. Turn out on warm platter. With back of spoon press a hollow in center. Fill hollow with gravy and put chicken around rice. Makes 4 servings.
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