Bowling in the USA

By Lulu Jones Garrett

CUPIDOODLING

Pool on June ! Whose gonna wait?

Not the Doward Pattersons' (Baltimore) pretty child Ruby

She went off to Daytona Beach, Fla., to accept a post as instructor in the home economics department of Bethune-Cookman college. Met Stanley D. Kirton of Boston, professor of music and director of the concert choir, there.

They've been one since April 11 having exchanged vows in Saint Philip's Episcopal church, Jacksonville, Fla. Will be home this week, for a visit with her parents.

Alice Roddey, daughter of the Wylie Roddeys of Richmond, Va., will be sentimental, however. She and Thomas Proctor of Washington have set a date for June 6 . . Second Baptist church, Richmond . . . and at home in Washington. She's a Virginia Union graduate, an AKA soror.

Joseph Hardy and Dorothy Jane Long of Pocomoke City took off to Salisbury, Md. for a quiet merger, a week back. Mary Frances Diggs of Wilson, N.C. and Dr. Harold Harris of Huntington, W. Va., have scheduled a June 7th wedding. Dr. Gloria Allen, resident physician at Harlem hospital and William H. Tolson of Poughkeepsie, N.Y. have a June 20th date with the parson.

Mr. and Mrs. Joseph Wingfield of Augusta, Ga., have announced the engagement of their daughter, Mabel Delores, to James W. Perry, son of Mr. and Mrs. John W. Parry of Rocky Mount, N.C.

The bride-elect received her A.B. degree from Paine college. At present she is a member of the faculty of the Charles T. Walker school in Augusta. Mr. Perry graduated from the North Carolina Agricultural and Technical college, Greensboro, N.C. He also served in the U.S. Army for three years. He is teaching at the Lucy Laney High school in Augusta.

In Baltimore the natives were a-dither over the news that sudden romance of Rachel Hatcher of this town and John Pa'ton of Indianapolis, Ind. had cooled as quickly as it flared.

The widow of the late Dr. Bernard Hatcher and the retired mortician and resort owner were wed in Baltimore two months ago after a whirlwind romance following their meeting last summer.

On the other hand, New York's Mr. and Mrs. Theodore Walker of St. Nicholas are chalked up a half century of marriage.

PEREGRINATORS

Baltimore's Blanche McRae was in Manhattan, last week end. There as guest of Dr. Lucien Brown at the Alpha dance. Dr. Willa Player, of Bennett College, was in Delaware, Ohio, last week, to garner a doctor of laws degree from Ohio Wesleyan university.

The Harry Guests of Nashville, Tenn. have been a-visiting Dr. and Mrs. Albert (Marva) Spaulding in their Hyde Park home in Chicago.

Argie Lena Kelley of Beaumont, Texas, will represent Southern university on the sixth annual European seminar tour, this summer. Along with students from 50 other colleges, she will attend an orientation period in NYC ere embarking for Europe.

The seminar, sponsored by the National Student Council of the YWCA will include visits to Yugoslavia, England, France, Italy, Spain, Germany, Scotland and Switzerland.

President and Mrs. Charles S. Johnson of Fisk University were guests at Florida A. and M. College, last week, where he went to speak on the Education week program. Dr. Marguerite Cartwright of New York, instructor at Hunter College and

MRS. AMY GARVEY ON WEST INDIES SURVEY

LONDON, England — Mrs. Amy A. Garvey left here, recently, to make a four-month survey of the West Indies. She plans to study the social advancement of women in these islands.

FLA. NORMAL QUEEN

ST. AUGUSTINE, Fla.—Miss Lillie Graham reigned as May Queen at the recent Florida Normal and Industrial College festival.

MISS ARGIE KELLEY (On Student Tour)

MRS. STANLEY KIRTON (Wed In April)

MISS ALICE RODDEY (Sets June Date)

Phi Deltas In St. Louis

St. Louis Mo.—The sixth annual meeting of the Mid-west region of Phi Delta Kappa Sorority drew 100 delegates and visitors here, last week.

The supreme basileus, Mrs. Marion H. Bluett of Washington, was guest speaker at the opening meeting, Friday night, at Lane Tabernacle CME Church.

The conference was presided over by the regional director, Mrs. Rosetta Elliott of Chicago.

Also attending were:

The supreme grammateus, Mrs. Mable G. Bouldin; the editor-in-chief of the Krinon (official organ of the organization), Mrs. Valeria Rinehart, both of Chicago; national publicity director, Mrs. Mayola L. Senior of Toledo and Mrs. Hellyn Johnt, national chairman of the Anthropons (Men In Our Lives) of Nashville, Tenn.

The panel included Dr. Ruth Harris, president of Stowe Teachers College; Harold Smith, special education, both of St. Louis; Mrs. Mabel G. Bouldin, secondary schools of Chicago, and Mrs. Corinth Shutter, elementary schools, Celina, Kansas.

The Regional went on record, in favor of integration of pupils in American schools with emphasis on the pupil as an individual, regardless of race, color, or creed.

Alpha-Nu chapter was hostess to the visitors at a banquet Saturday evening in the Bamboo Room of the Adams Hotel, followed by a formal dance at the Macombo.

The conference closed with visitors and the hostess chapter attending services at the Good Samaritan AME Church, Sunday morning.

Berkeley, Calif. in Montreal, Can., and then to Quebec, Can., where they will embark for a two month's tour of Europe.

They will be in London, England in time for the Coronation, and will leave shortly after for a tour of Scotland to visit Miss Sanders' relatives. Their tour will take them to several other countries and include a two weeks tour with the British Baptist Holiday Fellowship. They are to return to New York from Genoa, Italy, late in July, and then home to California. Mrs. Ford will stop enroute in Chicago.

POT-POURRI

Cute announcement from Dr. and Mrs. Simon Carter (she's Kay former Ballo. school marm) now in Berkeley, Calif. saying they've named their brand new son Mark Stephen. They will be home, come December, when Dr. Carter will have completed his stint in the service.

And add to other new citizens, Mitzie V., seven-pound daughter of the New York Stanley Campbells, who are floating with joy; and a son for the George Sanders, of Greensboro, N.C., who George, Jr., of course!

Dr. W. Henry (Stud) Greene, grand polemarch of Kappa Alpha Psi fraternity and Mrs. Greene were in Bluefield, last week-end, visiting Dr. and Mrs. T. T. Lewis, and he doing a speaking jaunt for the fraternity.

He spoke over WHIS, addressed a joint meeting of chapters and beamed while Delta presented a token of friendship to Mrs. Greene.

Sarah Elizabeth Brooks, daughter of Prof. and Mrs. U. S. Brooks of Johnson C. Smith university and 1951 graduate of Talladega College, has been awarded a Fulbright Scholarship for study in France next winter. Miss Brooks, who took honors in Modern Languages at Talladega, is working on her master's degree in Howard University this year.

MOLES IN CAROLINA — A recently inducted chapter of Moles in Winston-Salem, N.C. include members, above, front, left to right: Mesdames Catherine Watson and Juanita Morisey; top, left to right: Mesdames Mabel Dillard, Lillian Lewis, Marian Wilson, Louise Wilson, Elva James, Marguerte Davenport and Mary Hairston.

Feminine Front

DEBUTANTE QUEEN—Shown with her parents, Mr. and Mrs. Lewis V. Barnes, is Miss Ellen Ann Barnes, 1953 Queen of Debutantes, in the presentation by Alpha Omicron Omega chapter of Alpha Kappa Alpha sorority, Institute, W. Va., recently.

Miss Josephine Sparrow Is Married To Leon G. Gaither

COVINGTON, Va.

On Saturday afternoon, May 2, Miss Josephine Sparrow, daughter of the Rev. Mr. and Mrs. James R. Sparrow of this city was married to Leon Garfield Gaither, son of Mr. and Mrs. Leon Gaither Sr., of Bellsville, Md.

The double-ring ceremony, with the bride's father officiating, was performed in the Pine St. Baptist church, here.

The bride was attired in a gown of Chantilly lace and nylon tulle. Her hard-piece was handmade pearl decked crown to which was attached a finger tip illusion veil. She carried a bouquet of white orchids atop a white Bible presented to her by her parents.

Sisters Attendants

Her niece, Joelera Wells, served as train bearer.

Miss Sparrow was attended by her sister, Mrs. Ruby S. Wells, Matron of Honor, Washington, D.C.; and Miss Jean Sparrow of Covington, bridesmaid.

The matron-of-honor wore a yellow net ballerina gown and carried a bouquet of yellow Lilies of the Valley.

The bridesmaid wore an identical gown of pea green net over satin and carried a bouquet of yellow tulips.

George Spurlock Jr., served as ring-bearer and Karen Bonita Dykes was flower girl.

The bride was given in marriage by her brother, Robert L. Sparrow.

Both mothers wore corsages of red roses.

The groom's attendants were Donald Gaither, brother, best man; Warren Van Hook, Estie Wells and Cleveland Sparrow, ushers.

The pre-nuptial music was furnished by Mrs. Martha Mansie organist and Mrs. Evelyn Spurlock, soloist.

Reception Held

A reception was held at the home of the bride's parents, 410 Mercer street, where the couple received many gifts before departing on their wedding trip.

Out-of-town guests were:

Mr. and Mrs. Leon Gaither Sr., parents of the groom; Mr. Lloyd Gaither and Mr. Irving Gaither brothers, Mr. Armstead Walker, Mrs. Viola Jones, Mrs. Anna Jones, and Mrs. Emma Gaither, aunts of the groom, all of Beltsville;

Mr. and Mrs. Cleveland Brazton, Mr. and Mrs. Donald Gaither, Mr. and Mrs. Estee Wells and Mr. and Mrs. Warren K. Van Hook, all of Washington.

Following their honeymoon the newlyweds will reside in Washington.

HONOR STUDENTS — Dr. Channing H. Tobias congratulates Harlem Hospital School of Nursing honor students Miss Mary Lillian Silas, who had the highest average of the class. Miss Viola Paesteria McMillan, who had an average of 91.1. Commencement exercises were held at the Mother AME Zion Church, New York, Friday evening.

Between . . . US

By CONSTANCE CURTIS For ANP

One of the best ways to meet people and get along with them is to have good manners. Here are a few things to be considered:

Walking Together: In America it is customary for a man to walk on the curb side when accompanying a lady on the street, but the rule is not so hard and fast as it used to be . . . When a man is accompanying two ladies he may walk between them or, conservatively, on the outside, moving to the center position to assist both across the street.

He does not offer his arm to a lady, except to an elderly or infirm one, in the daytime, although he does so at night or in bad weather. He offers his arm to assist her across the street but does not propel her by the elbow. The only time he does touch her elbow is when he is helping her up into a conveyance.

It's impossible to the tipping of soup or dessert dishes is acceptable if the plate is tipped away from the spoon, not toward the center.

Lovemaking

Watch Yourself: If young people did not want to make love around them is conscious of how they feel and, up to a certain point, touched by their ecstasy. But if this joy becomes too ardent, onlookers are visibly embarrassed. Good manners always dictate that men and women be restrained about public demonstrations of their physical feelings toward one another.

Honor the Anthem: Don't chew gum, eat, or smoke during the playing of the national anthem in public places. Don's continue making your way to your seats, even if you are in an aisle when the music starts. If any confusion arises anywhere in the assemblage, all those except the individuals immediately involved continue their singing and their attitude of attention as if nothing untoward had occurred.

Early Birthdays

Early Birthdays: Very young children can not possibly understand what birthday parties are all about . . . Let just the family celebrate with the child with perhaps one little friend arriving for the cake ceremony.

At the baby won't appreciate more than one or two simple toys, let doting relatives give him —things he needs—clothes or money for his bank account. If many toys arrive, some should be put away for the inevitable rainy day.

18 Debutantes Make Bows At Institute AKA's Annual Ball

INSTITUTE, W. Va.—Amidst a setting of palms, ferns and gladioluses, the sorors of Alpha Omicron Omega chapter of Alpha Kappa Alpha sorority presented 18 debutantes at its second annual debutante ball.

The presentation took place in Fleming Hall on the campus of West Virginia State college, Saturday.

The activities opened with a luncheon for the debs, sorors, escorts, parents and sponsors of the debs, in Glasscock Hall.

The presentation of the debs was made at ten o'clock with soror Laura Brown as commentator.

As each of the debs made her curtsey, a string of pearls was placed around her neck by Soror Charlene Hodges Byrd, chairman of the debutante ball committee.

The "Queen of the Ball" was crowned by Miss Kay Frances Hale, queen of the 1952 Debutante Ball.

All escorts were representatives from the chapters of Alpha Phi Alpha, Kappa Alpha Psi, Omega Psi Phi and Beta Sigma fraternities of West Virginia State college. Ballroom music was furnished by "Banks and his Boys." The ball closed with a midnight luncheon at Glasscock Hall for the debs, their parents, escorts and friends of the sorors and their guests.

Committee members of the ball were Charlene Hodges Byrd, chairman; Gwendolyn C. Goldston, Minnie Holley, Thelma Washington, Winnie Wilson, Ruth Brown, Sarah Pereira, Carrie Madison, Florence Gregory, Marion Johnson and Ruth Norman.

Debutantes presented were:

Miss Grace Ann Brown, daughter of the debutante ball and recipient of the prize winning scholarship, daughter of Mr. and Mrs. Lewis V. Barnes, sponsored by Garnet High school, sponsored by the Women's Improvement Club, Charleston, escorted by Francisco Newman Jr.;

Miss Alice Elizabeth Brown, daughter of Mr. and Mrs. Elijah Edwards, senior of Garnet high school, sponsored by Mrs. D. G. Seay, was escorted by Thomas Neighbors;

Jacqueline Burrell, daughter of Mr. and Mrs. Jacqueline Burrell, senior high school, sponsored by parents, was escorted by Joseph Nutter.

Miss Grace Campbell, niece of Mrs. Hazel Wicher, a senior at Garnet high school, sponsored by Beta Beta Omega Chapter of Alpha Kappa Alpha sorority, Charleston, was escorted by James W. Reed;

Miss Valeria Craig, runner-up for the scholarship award and recipient of a defense bond, daughter of Mr. and Mrs. William Craig, Mt. Hope, W. Va., sponsored by Beta Beta Omega chapter, Alpha Kappa Alpha sorority, Beckley, W. Va., was escorted by Curtis Brewington. She is a senior at Dulbois high school;

Miss Jo Ann Dickerson, daughter of Mr. and Mrs. C. W. Dickerson, a senior at Garnet high school, sponsored by parents, was escorted by James W. Wood Jr.;

Miss Rita Henderson, niece of Mrs. Emma Daniels, a senior at Garnet high school, sponsored by Mrs. Daniels, was escorted by Conway Taylor;

Miss Joyce Johnson, daughter of Mr. and Mrs. McKinley Johnson, a senior at Garnet high school, sponsored by the Modern Electric and Plumbing Company, was escorted by Thomas Carter;

Miss Jacquelin Parnell, daughter of Mr. and Mrs. Harry E. Laury, a senior at Garnet high school, sponsored by parents, was escorted by John Batchelor;

Miss Jessie Pridgen, daughter of Mrs. D. Pridgen, Hanford, W. Va., a senior at Washington high school, London, W. Va., sponsored by Soror Zenobia Moore, was escorted by Thomas Carter;

Miss Helen Shoates, daughter of Mr. and Mrs. Augustus Shoates, a senior at Garnet high school, sponsored by parents, was escorted by Thomas Carter;

Miss Rita Louise Smith, daughter of Mr. and Mrs. I. W. Smith, Institute, W. Va., a senior at Garnet high school, sponsored by parents, was escorted by Charles Poindexter;

Miss Dorothy White, daughter of Mr. and Mrs. White, a senior at Institute Training high school, sponsored by parents, was escorted by Edwin DuCongo;

Miss Patricia Wiseman, daughter of Mrs. Maggie Wiseman, a senior at Garnet high school, sponsored by parents, was escorted by Maurice Griffin.

Marriage Licenses Go To Four Couples

TOWSON, Md. — Marriage licenses were issued here to four couples during the month of April, they listed as follows:

AUSTIN—TAFTIN — Phillip V., 21, Cockeysville, Md. and Carolyn Taftin, 20, Towson, Md.

CURTIS - MILES — Isaac T., 19, Marion Station, Md.; Mary E., 22, Crisfield, Md.

HARDY - LONG — Joseph E., 21, and Dorothy J., 20, both Pocomoke City, Md.

CAMPBELL - CHARSEY — Benjamin M., 24, Salisbury, Md.; Ethel M., 30, Crisfield, Md.

Bishop Bowen Heads College Of Bishops

OMAHA, Neb. — (ANP)— Bishop J.W.E. Bowen, of the Atlantic coast area of the Methodist church, was elected president of the college of Bishops of the Central Jurisdiction at a meeting of the Council of Bishops here.

Bishop Edgar A. Love, presiding prelate of the Baltimore area of the Central Jurisdiction, was elected secretary of the college.

Texas U. To Host Family Institute

HOUSTON, Tex. — A five-day Family Life Institute will be held here at Texas Southern university, June 20-24, with Dr. Henry Bullock as coordinator.

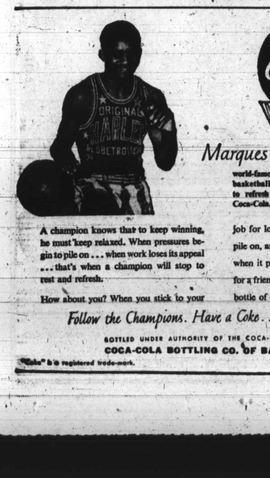
Miss Tynes Sings At Brother's Church

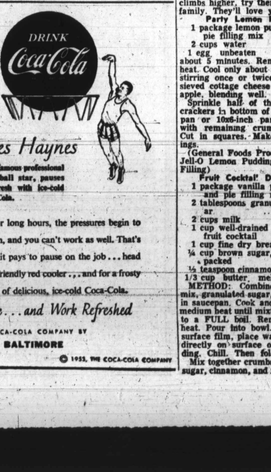
STAUNTON, Va. (ANP)—Soano Margaret Tynes came back to Staunton Mt. Zion Baptist church last week and won the praise of a large mixed audience.

Music lovers came from Waynesboro, Harrisonburg, Lexington and Staunton to greet the sister.

The popular sister of the Rev. Morris H. Tynes, pastor of the church, displayed a uniqueness of ability to charm her audience.

Allen Brown, accompanist, gave her sympathetic support.





Top Sweet Rice With Chilly Strawberry Custard Sauce

Sweetened rice is made into heavenly eating by the addition of fluffy and light whipped cream.

A cold, soft custard sauce filled with luscious sunripened strawberries is eaten with each yummy bite of a really spirit lifting dessert.

Here is a dessert which is easy as can be to make. It is perfect for a party, a snack, an end of the meal treat — for just any occasion — because this Rice and Strawberry Custard Dessert is wonderful to see and even better to eat.

Ingredients For Sweet Rice

3 cups hot cooked rice
½ cup beet or cane sugar
1 cup whipping cream, chilled
¼ teaspoon vanilla

Ingredients For Strawberry Custard Sauce

2 cups milk
2 eggs
¼ teaspoon salt
¼ cup beet or cane sugar
teaspoon vanilla
2 cups sliced strawberries (sweetened cherries may be used)

PREPARING THE FLUFFY WHITE RICE:

To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover the saucepan with a lid.

Do not remove the lid nor stir rice while it is cooking. Leave saucepan over this low heat for 14 minutes. After the rice has cooked, remove saucepan from heat — but keep the lid on until the rice is to be used.

Use exact measurements of uncooked rice and water. Time the cooking accurately.

For extra convenience and economy of time and effort, cook 2 cups of rice, 4 cups of water and 2 teaspoons of salt — keeping the extra cups of unused, ready - cooked rice in the refrigerator in a covered container. Use this rice as needed in quick, delicious and inexpensive soups, salads, casserole dishes, hot breads and desserts.

Method For Making Sweet Rice

Thoroughly mix the sugar with the hot rice and chill. Whip the cream. Add the vanilla to the whipped cream. Fold the chilled rice into the whipped cream

Firmly pack the rice mixture into a greased dessert mold. Chill molded rice until firm. Or, after the rice is folded into the whipped cream, serve in individual dessert dishes without molding.

Method For Making Sauce

Scald milk in the top of a double boiler. Slightly beat together the eggs, salt and sugar. Slowly add the hot milk to the egg mixture. Mix thoroughly.

Return to the top of the double boiler. Stirring constantly, cook over low water duty until the egg mixture coats the spoon. Do not over-cook or custard will curdle. Add the vanilla. Chill. Add the strawberries. Spoon the sauce over servings of the sweet rice.

This recipe makes 8 servings.

PARTY FARE — These jolly clowns are easily made with chocolate cookies and Sealtest ice cream and are sure-fire hits at any kiddie party.

AFRO PATTERNS

EXCITING FIGURE MAKERS — And it's right down the front—with smart asymmetrical lines! It's a sleeveless success with single pocket and side buttons for style sense — also for favoring the figure! Try linen, shantung, pique for simple sewing.

No. 2428 is cut in sizes 12, 14, 16, 18, 20, 36, 38, 40, 42. Size 18: 3¼ yds. 35-in. or 3¼ yds. 39-in.

Send 25 cents for each PATTERN with Name, Address, Style Number and Size. Address PATTERN BUREAU, AFRO American Box 42, Old Chelsea Station, New York 11, N.Y.

Patterns ready to fill orders immediately. For special handling of order via first class mail include an extra 5 cents per pattern.

Here's the cotton convertible interpreter in smaller sizes: flared princess sundress, bloero. Panties plus flower transfer come in the pattern, too Easy-to sew and iron.

No. 2395 is cut in sizes 2, 4, 6 and 8. Dress and bolero, size 4: 1 3/8 yds. 35-in. Separate panties take ¾ yd. 35-in.

The Spring - Summer Fashion Book is now available. From cover to cover it's agog with simply-to-make vacation favorites. Scores of smart original designs sized for all members of the family. In COLOR. Price just for all occasions, all ages, all 25 cents.

Air Condition Your Home For Year-Round Living Comfort

Now that spring is here, are you thinking of building a new home?

Then why not have a home in which it is actually pleasant to iron or bake a cake on the hottest day — in which your baby can sleep undisturbed by street noises, even in warm weather — in which damped and mildew are no problem?

In other words, why not have an air - conditioned home?

Year - Round

Because year - round air conditioning, according to the General Electric Air Conditioning Institute, will cool your house when it's hot; heat your house when it's cold; filter out dirt, dust and pollen; dehumidify the air when it's muggy, and circulate air gently for greater comfort all the time.

If you live in a high - humidity area, you'll find an air-conditioned home makes it possible for you to reclaim "waste space" in the basement for storage space, work areas and play rooms.

Even with moisture soaked out of the air, you don't have to worry about mildew and dampness.

If your home is air - conditioned, there's no need to open windows in an effort (often futile) to get air in the summertime. So less dirt comes in.

That means less washing, less dusting, less vacuuming — and painted walls. And what's more, your house is "insulated" from disturbing street noises, regardless of the season.

What About Cost?

Are you on the point of saying, "Well, it all sounds wonderful—but far too expensive for our budget"?

Don't say it.

Air conditioning, say the experts, is definitely out of the luxury class. The cost of complete home cooling will vary, equipment alone.

That adds up to only four or six dollars a month more, if the additional cost is included in a "packaged mortgage" arrangement.

Save on Other Building Costs

Remember, too, that adding air conditioning makes it possible to cross off the conventional cost-list such items as breezeways, porches, screens, and movable sash, all of which will offset the initial cost of the air-conditioning installation.

In the wintertime, the registers will send heat upwards in the walls so they radiate heat —and in the summer, the same registers will send a fan of cooled air along the walls to keep out the heat.

Why not air condition your new home? You'll find yourself staying home to escape the heat in summer, just as you now stay home to avoid winter cold.

Of course, with the house being built, the climate involved, and special installation problems. But, on the average, you can expect to pay about $500-$1,200 for a year-round air conditioning equipment than for heat-

Beauticians Back Blood Donor Drive

The Master Beauticians' Association launched an all-out drive for blood donors in cooperation with the Maryland State Board of Hairdressers.

The Maryland board is working with the American Red Cross in an effort to increase the stores of blood plasma available to the military services and hospitals.

The Beauticians' Association, headed by Mrs Mayme Tilghman has arranged for registration of donors at the Beauticians' Center, 1522 Madison ave.

Interested persons should register at the center, at which the time that will be convenient to them so arrangements for transportation to the blood donor center can be arranged.

Boy Club To Hold 7th Anniversary

The Northwest Police Boys Club will celebrate its seventh anniversary Thursday at 7 p.m., at 1601 N. Calhoun st.

More than 100 Baltimore civic representatives have been invited to attend the anniversary program. A resume of club activities will be given by Edward Waters.

A member of the Morgan State College track team, Waters has been nominated "Boy of the Year." He will be introduced by Officer Harry Scott.

Sports trophies won by the club will be turned over to Capt. William Hartung, director. Capt. Hartung will award the championship teams certificates.

Beauticians Schedule Hairstyling Clinic

A special hairsyling clinic, featuring Rose Morgan of the Rose-Meta beauticians, will be held here June 1 and 2, according to an announcement by Miss Mayme Tilghman of the Master Beauticians' Association.

Registration for the clinic will be held on Tuesday, May 26, at the regular meeting of the association.

Party Clowns

½ to ¾ pint Sealtest ice cream
4 round chocolate cookies (or cake rounds)
Raisins

Ice cream cones

Place a scoop of ice cream in center of each cookie or cake round for clown's head. Then makes his eyes using raisins for eyes, nose and mouth.

Place an ice cream cone on each scoop of ice cream for the hat. (If desired, cones may be decorated ahead of time with candy as illustrated.

Use a little confectioners sugar mixed with water to hold candy decoration on cones.) Four servings.

WISE SHOPPING with Susan Carter

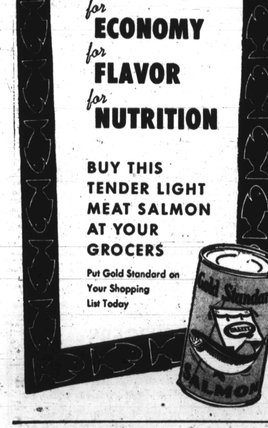
When you stop to think that it insures the success of everything you bake, isn't it just plain smart to use Calumet Baking Powder. Calumet means you can be sure of success. It's Calumet's extra dependable double action that gives you the confidence that all your baking will turn out luxuriously light. Calumet is truly America's Quality Baking Powder. Use it for all your baking. Get the best baking powder money can buy. Once you try Calumet Baking Powder, you'll realize the wisdom of starting right with the best you can buy—that's Calumet. Because when you do, Calumet helps you to bake with the best you can bake. You'll learn to always rely on Calumet Baking Powder as the key to your baking success!

HERE'S A SUGGESTION you will thank me for. It's about Black & White Bleaching Cream for shades lighter, smoother, softer looking skin. Now 3 times more concentrated than before. Its direct bleaching action goes right into the layer in your skin where skin color is regulated. Yes, Black & White Bleaching Cream's amazing action—a result of regular dressing table use as directed—helps you have the shades lighter, smoother, softer looking skin you've longed for, beginning in just 7 days. And this wonderful cream costs so little, I know you will want to try a jar of Black & White triple strength Bleaching Cream today. See if you're not thrilled with the results . . . I'm sure you will be.

Plump! Juicy! Tender! You're always sure of good eating when you choose Armour Star Franks. They're plump with tender beef and pork—fine Armour beef and pork. They're juicy, too, because they're made fresh daily in the Armour Kitchen right here in town. And they're seasoned with a special Armour blend of spices — just the way you like them. Get some today in the handy one-pound package!

THEY'RE ALL MEAT—

made fresh daily right here in Baltimore!



Cooking Fun

By BETTY COOK for ANP

Like a ten-year-old takes to the ol' swimming hole, puddings takes to warm weather. During the winter months you serve puddings as hearty, body-building desserts.

You pour warm sauces on them and use them to make rich, luscious cream pies—and that's just fine for snowbound January. But come May and June, you want to look at a package of pudding and pie filling mix in a different light—as a cool, refreshing refrigerator dessert.

You will find in the three recipes we have for you this week that packaged puddings are the beginnings of light, refreshing desserts. They're cool to prepare —no oven to light, refreshing minutes of top of stove cookery —the refrigerator does the rest. On the tongue, these desserts are as cooling as ice cream. On the purse, they're wonderfully inexpensive! So, as the mercury climbs higher, try them on your family. They'll love you for it.

Party Lemon Ring

1 package lemon pudding and pie filling mix
2 cups water
1 egg unbeaten

about 5 minutes. Remove from heat. Cool only about 5 minutes, stirring once or twice. Fold in sieved cottage cheese and pineapple, blending well.

Sprinkle half of the graham crackers in bottom of 9x9x2-inch pan or 10x6-inch pan. Sprinkle with remaining crumbs. Chill. In squares. Makes 8 servings.

(General Foods Product used: Jell-O Lemon Pudding and Pie Filling)

Fruit Cocktail Dessert

1 package vanilla pudding and pie filling mix
2 tablespoons granulated sugar
2 cups milk
1 cup well-drained canned fruit cocktail
1 cup fine dry bread crumbs
¼ cup brown sugar, firmly packed
½ teaspoon cinnamon
1/3 cup butter, melted

METHOD: Combine pudding mix, granulated sugar, and milk, in saucepan. Cook and stir over medium heat until mixture comes to a FULL boil. Remove from heat. Pour into bowl. To avoid surface film, place waxed paper directly on surface of hot pudding. Chill. Then fold in fruit. Mix together crumbs, brown sugar, cinnamon, and melted butter. Press ½ of mixture firmly on bottom of 8x8x2-inch pan. Cover crumbs mixture with the pudding. Sprinkle with remaining crumbs. Chill thoroughly. Cut in rectangles and serve with whipped cream. Makes 6 to 8 servings.

For a creamier pudding, beat chilled pudding slowly with a rotary beater, then fold in fruit.

(General Foods Product Used: Jello Vanilla Pudding and Pie Filling).

1/3 cup cream, whipped
1¼ cups strawberries, sliced and sweetened

Method: Combine pie filling mix, sugar, and ¼ cup of the water in saucepan. Add egg and blend well. Then add remaining 1¾ cups water. Cook and stir until mixture comes to a FULL boil and is thickened. (This takes about 5 minutes.)

Remove from heat. Cool to lukewarm, stirring occasionally. Then fold in whipped cream. Pour into 1-quart ring mold. Chill When firm, unmold on serving platter. Fill center of ring with strawberries. Serve with sweetened whipped cream. Makes 5 servings.

(General Foods Product Used: Jell-O Lemon Pudding and Pie Filling)

Pineapple Cheese Squares

1 package lemon pudding and pie filling mix
¾ cup sugar
¾ cup water
1 egg, unbeaten
1 pint cream
1 pound cottage cheese, sieved
2/3 cup drained canned crushed pineapple