Mrs. Arthur L. Lewis, Mrs. John Washington and Mrs. A. L. James

Mrs. Florence Cooper and Mrs. Helen Holland

Mrs. James Maddox, Mrs. Samuel Snowden and Mrs. Joseph Goldman

Among Guests at AFRO Reception Saturday at Me-De-So Club Honoring '54 Ideal Mother, Mrs. Julia M. Ferguson.

Local Eastern Star group honors AFRO Ideal Mother

The Myra Grand Chapter, Order of the Eastern Star, feted Mrs. Julia M. Ferguson, AFRO Ideal Mother, at a reception, Saturday evening, at the Masonic Temple.

Mrs. Ferguson was presented with a rhinestone Eastern Star pin by Miss Annie Williams, grand worthy matron of the chapter, and a scarf by Mrs. Elizabeth Lane, Rahab Grand Court Heroines of Jericho.

Mrs. Ferguson is worthy matron of Queen Esther Chapter in her hometown, Fayetteville, N. C.

Reception Guests

Guests at the reception included:

Mesdames Elenora Mitchell, Alma Ringgold, Minnie Roberts, Alice Carroll, Fannie E. Gilles, Mamie Kennard, Elizabeth J. Lane, Clara E. Harris, Bessie Tilghman, Naomi Julius.

Mrs. Paul Present

Mesdames Nellie J. Paul, Carrie L. Gross, Evelyn H. Cole, Lillie Butler, Florence L. Carpenter, Ermanie Ruffin, Elizabeth Wilson, Annie Bennett, Olivia Bater, Rosie Stansbury.

Mesdames Myrtle Webster, Marie Rice, Alice Hammond, Ella Wesley, Irene Moton, Katherine Coles, Lillie Gantt, Elmira John, Louise Stansbury.

Mesdames Elizabeth Bens, Ida Croxton, Gladys Felton, Edith Mack, Martha Henson, Susie Gaskins, Corrine Carsley.

Messrs. and Mesdames Alfred A. Dixon, Robert M. Julius, Lawrence E. Mason and John H. Davis.

150 greet Ideal Mother at AFRO's reception

The AFRO-AMERICAN Co. entertained at a reception at the Me-De-So Club, Friday evening, honoring Mrs. Julia Mae Ferguson, AFRO Ideal Mother.

Mrs. Ferguson was awarded a Hamilton watch, engraved, "AFRO Ideal Mother of 1954—Mrs. Julia M. Ferguson" from AFRO President Carl Murphy, as well as an engraved plaque.

She also received an umbrella from the Maryland League of Women's Clubs, Mrs. Vivian Alleyne, president, presented the award.

Guests Present

Among the guests were:

Messrs. and Mesdames John H. Murphy Jr., William E. Bowman, Samuel Snowden, Arthur James, M. Burgan Reynolds, Edward Smith, the Rev. Mr. and Mrs. Arthur J. Payne.

Dr. and Mrs. Bruce Alleyne, Messrs. and Mesdames Robert B. Croxton, John H. Murphy 3rd, Joseph C. Goldman, A. L. Lewis, Dr. and Mrs. Martin D. Jenkins, Dr. and Mrs. Raymond Hunt;

Messrs. and Mesdames Cliff Mackay, J. A. Maddox, Mahlon Oswell; the Rev. Mr. and Mrs. Ward D. Yerby, Messrs. and Mesdames J. Arnett Frisby, T. Norwood Brown of Annapolis, Md.; Art Carter of Washington, Frederick A. Howard, Harold Folkes, Josephus Simpson:

Rev. Boddie Present

The Rev. Mr. and Mrs. J. Timothy Boddie, Messrs. and Mesdames John J. Oliver Sr., Mark Patterson, Kenneth Bass, George Rosedom, Howard O. Dixon, William B. Dixon; the Rev. Mr. and Mrs. Kelly Jackson, Dr. and Mrs. C. R. Campbell; Mr. and Mrs. Mark Patterson;

Mesdames Adele A. Carr, Dorothy Williams, Frances Murphy, D. Arnett Murphy, G. D. Rawlings, Virginia Washington, Gwendolyn Hilton, Thelma Bando, Philathea Hall, Susie H. Clark, Rosa Mebane, Mary J. Brown, Helen A. Holland, Florence Copper of Easton, Md.

Mesdames Sarah E. Brown, Thelmon Bailey, Elizabeth Hodge, Alma Gray, Adah K. Jenkins, Vivian E. Cook, Lillie M. Jackson, Edna N. Holland, Arlington Phillips;

Mesdames B. M. Phillips, Ellen M. Love, James Murphy, George W. Hill; Misses Ruth A. Jenkins, Annie E. Williams, Josephine Wallace, Ora Culson, Mayme Tilghman, Frances L. Murphy, E. Estelle Thomas, Catherine Parker;

William Kirkwood, the Rev. Volley V. Stokes, Alderman Roscoe Parker of Annapolis, Md.; Dr. D. O. W. Holmes, Dr. H. C. Byrd, College Park, Md.

School hosts sorority meet

Kappa Chapter, Iota Phi Lambda Sorority held its regular monthly meeting at the Cortez W. Peters Business School, recently.

Delegates, elected to attend the national convention in Chicago, August 7 to 12, are: Sorors Odessa Howard, Mable Waters, and Emma H. Brown.

This convention will celebrate the sorority's 25th anniversary.

Founder's Day

Founder's Day will be celebrated on Wednesday, June 2, at the home of Soror Helene Gwynn.

Members present were:

Sorors Marie Lewis, Jessie Nicholson, Helene Gwynn, Claudine Franks, Gladys Palmer, Mary Crump, Ruth Morton, Frances Morris, Hazel Gardner.

Also Sorors Mary Jones, Margaret Hill, Margaret Johnson, Josephine Wallace, Odessa Howard, Mable Waters, and Emma H. Brown.

Hostesses were Soros Jessie Nicholson and Mable Waters.

400 at Jack and Jill fete

Over 400 parents and children attended the annual Jack and Jill Day program held Saturday at Union Memorial Methodist Church, Harlem and Warwick Aves.

All age groups in the organization participated in the presentation designed to give members and friends an insight into the program of the group.

Talent Show

With Mrs. Amethia Williams presiding, the age groups presented a talent show which included:

Piano selection and choral speaking, three and four-year-olds; Kindergarten capers, five and six-year-olds; square dancing, seven and eight-year-olds.

"March of the Wooden Soldiers," nine and 10-year-olds; "Musical Moments," 11 and 12-year-olds; choral selection and cotillion waltz by the teen-agers.

Mrs. Ida Smith, former national journalist and former Baltimore president, spoke on "Aims and Achievements of Jack and Jill National."

Local chapter highlights were revealed by Mrs. Blanche Bizhet, president.

The program opened and closed with group singing. Refreshments followed the presentation.

Graduation service for Carson Models

The Carson Models Agency will hold their sixth graduation exercises in their studio at 1328 W. North Ave. on Friday, May 21st at 8 p.m.

Graduates are Louis Lyas, Miriam Kenner, Hallie Watkins, Evelyn Stiles, Lucille Kane and Wilhelmina Sibley Bynum.

The highlight of the exercises will be a fashion show and free gifts to the patrons. Others taking part in the fashion show will be Carson Models Jean Simmons, Mae Leonard, William Bland, Bonnie Mae Brooks, and Georgia Newby.

Teen-age models will be Shirley Brown, Adele Brown, Vernice Boyd and Delores Cooper.

SANS - SAUK! — Members of the pinochle club met Tuesday at the home of Mrs. Eva Hawkins, 1927 Franklyn St. Mrs. Myrtle Brown won first prize; Mrs. Avis Smith, second and Mrs. Beulah Davenport, third.

Compare TETLEY TEA* with any other brand for FLAVOR!

*FAMOUS SINCE 1837

then Compare TETLEY TEA with any other brand for VALUE!

SO SWEET... SO DELICIOUS... IT'S love at first sip!

Everyone has a sweet tooth. That's why everyone loves the flavor of Edlavitch Kosher wine. Made the slow, old-timey way that brings out the true, *sweet* flavor of the *choicest* Concord or Malaga grapes. In regular fifths or the specially designed quart bottle, at your favorite beverage store.

EDLAVITCH NEW YORK STATE KOSHER WINE

When you've finished the wine, the Edlavitch Quart bottle makes a handy refrigerator container for fruit juices or ice water.

BOTTLED BY THE GLOBE DISTRIBUTING CO. • WASHINGTON, D. C.

Luscious Strawberry Deserts At Silbers

Made With Pure Whipped Cream

Strawberry Shortcake 75c

Strawberry Whipped Cream Roll 69c

Strawberry Whipped Cream Tarts 25c

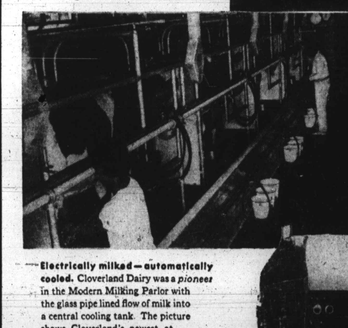
Bakery SILBER'S Foods

PIONEERS IN PROGRESS

"NO EFFORT EVER SPARED TO IMPROVE QUALITY AND SERVICE" SAYS MAYNARD C. KEMP, PRESIDENT, CLOVERLAND FARMS, BALTIMORE'S LEADING INDEPENDENT DAIRY

To provide a show case for modern dairy operation, Cloverland *pioneered* with its own farm on Dulaney Valley Road—home of Cloverland's Pure-bred Guernsey Herd and the famous Lotta-Cream.

ON THE FARM



On the Road. When properly cooled, the milk in the Farm Cooling Tank is transferred to a insulated tank truck and hauled to the Dairy without change in temperature. In this Cloverland was again the *pioneer*.

Electrically milked—automatically cooled. Cloverland Dairy was a *pioneer* in the Modern Milking Parlor with the glass pipe lined flow of milk into a central cooling tank. The picture shows Cloverland's newest at Cloverland Farms, Dulaney Valley Road—8 miles north of Towson. Visitors welcome—Milking starts at 4 P.M.

ON THE ROAD

To get any of Cloverland's delicious dairy products

PLEASE GET IN TOUCH WITH ANY OF CLOVERLAND'S LOCAL REPRESENTATIVES

H. C. ROBERTS, 1039 W. Lanvale St., MA. 3-8822-W

JOSEPH W. TAYLOR, 1203 Myrtle Ave., LA. 3-9658

ALFRED COLEMAN, 2117 Presbury St., MA. 3-2012

W. B. HARRIS, 2503 W. Lanvale St., LO. 6-5464

ARTHUR JACKSON, 345 Sutter Ave.

or call CLOVERLAND - LA 3-4920

To The Home

For the past several years, Cloverland has been doing intensive research with mechanically refrigerated milk trucks in our home deliveries. These trucks are now being used extensively by Cloverland — again the *pioneer*.

Testimonial dinner set for CPHA president

A testimonial dinner honoring Hans Froelicher Jr., president of the Citizens Planning and Housing Association, will be held June 1 at the Emerson Hotel.

Among those scheduled to speak are Governor Theodore McKeldin; Furman L. Templeton, executive director, Baltimore Urban Legue and Judge Thomas J. S. Waxter, director, Maryland State Department of Welfare.

Thrifty Meat Cuts

We sell retail or wholesale and cater to Special Parties, Institutions, Restaurants, etc.

FREE DELIVERY

THIS WEEK'S SPECIALS

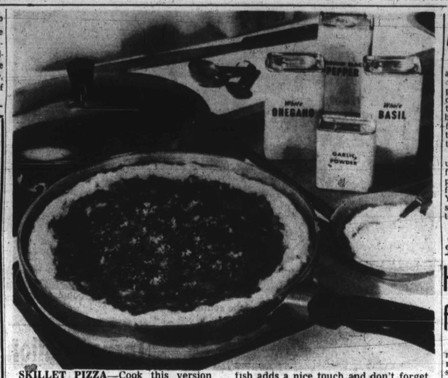
1/2 FRYING CHICKENS 5 for 1.00

1 lb. Pkg. RIVER RICE ... 14c

BILL "Cut" CLAYBOEN 27 yrs. Service at this spot.

F & F PROVISION COMPANY

665 W. LEXINGTON ST. MU. 5-9007



SKILLET PIZZA—Cook this version of the ever popular pizza pie right on top of the stove. The shell is made of flaky biscuit dough. Tuna or other fish adds a nice touch and don't forget the oregano—the spice that made pizza famous.

Baking Powder and salt are already added in...

SELF-RISING Washington FLOUR

Quicker Mixing Better Baking!

NO FINER FLOUR AT ANY PRICE!

Oregano, the new spice to pep up your meals

There was a time the spice called oregano was recommended in a drink for people, "that are given to over - much sighing." So said an herbalist of a few centuries ago.

Today, oregano is recommended for those who prefer those savory dishes from sunny Italy—spaghetti, ravioli, pizza, lasagne, chicken cacciatore, and o here. But let's not stop there.

Oregano is a herb of many uses.

For instance, it can be used in several protein - rich cheese, egg and fish dishes. This is a good chance for you to get acquainted with the versatile qualities of oregano.

Adds Needs

A dash of oregano will put news in any of these foods and stews—Rub some oregano into lamb, pork, veal or chicken before roasting, and - sprinkle some into your next vegetable or meat soup.

Oregano tastes like a blend of marjoram and sage. Since it is more pungent than the delicate flavored marjoram, use it moderately until you are familiar with it. (Pronounced o-reg-ano.)

Here's a recipe you might try:

Skillet Pizza Pie

Drop baking powder biscuit dough, using 2 cups flour.

½ lb. sharp Cheddar cheese
1 7-oz. can tuna fish
½ cup drained tomatoes
¼ cup tomato catsup
1 teaspoon salt
¼ teaspoon ground black pepper
½ teaspoon whole oregano leaves, crumbled
¼ teaspoon ground sweet basil leaves
¼ teaspoon garlic powder
Parmesan cheese

Spread biscuit dough over bottom and half the way up side of 10½-inch heavy skillet. Slice cheese and place over dough. Crumble tuna fish over cheese. Combine seven ingredients and spread over tuna fish. Cover pan with a tight - fitting lid. Bake over low heat 45 to 50 minutes or until dough is cooked through.

Raise edge of dough with spatula to check on brownness of crust. Sprinkle Parmesan cheese over top. Cut into wedges and serve piping hot. Makes six servings.

Ideal for a party

It's spring again, or almost, and whether the sun shines or not, first spring flowers are promise enough that beautiful days are not far away. It's time to think of having the neighbors in for a get-together before everyone gets too busy with the many activities that begin this time of year.

Don't put off inviting them until you can plan something fancy. Just pick up the telephone and say "Come on over for a cup of tea or coffee." You'll have a better time and so will your friends if you keep the foods simple.

Platter Of Treats

A platter of treats made from enriched yeast - raised breads can be as attractively served as the most elaborate tea cakes and just as tasty when accompanied by a cup of well made tea or coffee.

And instead of being in the kitchen cooking during the party, you can be in the living room enjoying your company.

If your bakery sells French bread, you might like to make a pretty tray of toasted French bread slices topped with cottage cheese and the last of your very own strawberry jam or currant jelly. But if there's no French bread to be had, you can use toasted halves of enriched yeast-raised sandwich buns just as well.

Set your table with a pretty linen cloth and your prettiest China. Make the setting gay with sprigs of spring flowers. A wonderful time can be had by all, including you, at this kind of party.

Any tomato worth its salt —is worth MORTON'S iodized or plain

When it rains it pours

Hot water bad for fabrics

Before laundering clothing made of crease-resisting fabrics, be sure to read the instructions that come with the garment. These fabrics, which have done so much to keep clothes looking fresh and to save pressing, deserve care in laundering.

It's best to wash clothes or fabrics with a crease-resistant finish in warm rather than hot water, cloking specialists say. That's because very hot water will remove some of the crease-resistant finishes after a number of washings.

Another thing you'll want to watch is using chlorine bleaches on crease-resistant fabrics. The bleaches may cause some yellowing of the finishes.

If the water is too hot for your hands, chances are it is too hot for washing clothes. Boiling hot water isn't as good a cleansing agent as water at a lower temperature. It may cook dirt into clothes rather than wash it out, and it's likely to set stains.

EASY DOES IT

There's hardly a home where leftovers don't appear on the menu occasionally. Here are some good ways to heat some of the more common foods easily and quickly.

Rolls are heated in the top part of a double boiler, especially if they're small and you don't have the oven on for something else. Have water in the bottom boiling.

RECIPE OF THE WEEK

Sunday Supper Pie

(Serves 6)

4 tablespoons chopped onion
1 tablespoon bacon fat
1 pound ground beef
1 can condensed tomato soup
teaspoon salt
Pastry for 2-crust pie

Heat oven to moderate (375 degrees F.). Cook onion slowly in fat until soft. Add beef; brown lightly. Blend in soup and salt. Line 8-inch pie pan with cold water. Pour in meat mixture. Cover with top crust. Bake in moderate oven for 1 hour.

Leftover slices of meat? You don't want them to dry out, so wrap in foil. Heat in a hot oven for about 10 or 15 minutes, unwrap and serve at once.

Mashed squash, turnips or sweet potatoes can be heated nicely in the top part of the double boiler. Add a bit of water or melted butter if the vegetables seem dry.

Left Over Rice

Leftover rice is best when heated in a colander placed over a saucepan of boiling water. Stir gently with a fork while heating for about 10 minutes.

Vegetables, if heated in extra liquid, easily become soggy and unpalatable. Why not place them in a skillet with some melted butter and turn over a few times with a spatula while they heat? This takes only a few minutes and will not overcook the vegetable.

Week's best food buys

By RUSSELL C. HAWES

Marketing Specialist University of Maryland Extension Service

Although prices received by farmers for food products averages below a year ago, retail cost of food is only slightly below a year ago. Most of the decrease in actual cost of food is offset by an increase in marketing charges.

The bill for marketing farm-produced food products in 1953 was more than three times that of 1932. Consumers are demanding more and more service.

More and more processing, packaging and other marketing services are being embodied in many of the products marketed. In buying such products, the consumer must pay for the saving in time and effort.

Baking Mixes

Prepared baking mixes have increased eight - fold in sales volume since 1946, because their quality has been good and they have proved so convenient. Technical advances in the field of processing, distribution and marketing are expected to continue to come at an ever increasing pace with which to win the consumer's favor.

Week's "Best - buys" include green beans, asparagus, cucumbers, spinach, potatoes and cabbage. Recent cool weather has slowed development of crops. Arrivals of asparagus have been slowed.

Cucumber receipts are in liberal supply and much lower priced. Kale and spinach remain of good value.

Green bean receipts are much heavier and beans are very low in cost. Market on carrots and iceberg lettuce is firm to higher.

Buy Oranges, Strawberries

In fruits, grapefruit oranges and strawberries are recommended. Maryland strawberries are now available, also shipments are arriving from Virginia and some from North Carolina.

Offerings of both cantaloupes and watermelons are increasing. First shipments of California cherries and cantaloupes are noted. Lemons are slightly lower in cost this week.

Some cuts of beef remain of good value. Pork market is steady with the fresh and smoked shoulders economically priced.

Acme Super Markets

Here's a FROZEN FOOD SALE to Really Shout About!

5 Varieties 19c Somerdale Frozen Vegetables

2 Reg. size 19c pkgs

25c Quality Guaranteed! Stock Up Your Freezer

Your Choice of GREEN PEAS 10-oz pkg, LEAF SPINACH 14-oz pkg, CHOPPED SPINACH 12-oz pkg, FRENCH FRIES 9-oz pkg, CHOPPED BROCCOLI 10-oz pkg

FREE PAK-O-8 CAKE CUPS with purchase of ½ Gal. ctn of your favorite variety

Delvale Ice Cream $1.19

½ Gal. DELVALE Ice Cream - AND pkg of 8 Cake Cups BOTH—ONLY

Always Good Taste

Every Woman that sees them wants these Deluxe Kaylon Stainless Steel Mixing Bowls YOU SAVE $6.99

THIS WEEK Get the 2-Quart Size Bowl Only $1.49 with $10.00 purchase

The Thumb Ring makes it easy to hold - - - easy to hang.

4 QUART 3 QUART 2 QUART 1 QUART 1 QUART SIZE 89c

Sale of Ideal Fancy Fla. Fruit Juices!

ORANGE JUICE	2 46-oz cans	49c
BLENDED JUICE	2 46-oz cans	45c
GRAPEFRUIT JUICE	2 46-oz cans	37c
IDEAL SWEET POTATOES	2 18-oz cans	49c
IDEAL CUT RED BEETS	3 16-oz cans	29c
FARMDALE DRY MILK Non-Fat	2 16-oz pkgs	59c
GELATINE DESSERTS 6 Ideal Fruit Flavors	4 pkgs	25c
TOILET TISSUE Princess or Statler	4 rolls	45c
SUPREME ENRICHED BREAD	still only	15c
Gold Seal Wheat Puffs 3 pkgs 25c - - Rice Puffs 2 pkgs 23c		

BUDDY YOUNG SAYS—

"GIVE ME THAT OL' FASHIONED FRESHNESS!"

Buddy Young is a fine athlete. He must keep his healthy, vigorous condition at all times. Buddy appreciates the value of enriched bread, but he always chooses Hauswald's. Why? Because Hauswald's is not only enriched . . . it has that wonderful old-fashioned right-from-the-oven flavor. Buddy tells all his friends to "Reach for Hauswald's Bread . . . The Freshest Thing in Town!"

ALWAYS REACH FOR . . .

DON'T MISS THE HAUSWALD SHOWS ON RADIO & TV . . .

★ HOT ROD - WITH Monday — Wednesday — Friday 10:30 — 10:45 P.M.

★ RED SKELTON - WCAO Monday thru Friday 5:30 — 5:45 P.M.

★ LITTLE LEAGUE HOME PLATE WAAM TV Ch. 13 Friday — 5:15 — 5:30 P.M.

The Freshest Thing in Town!

The new easy-to-slice pint package

Eckels FRESH Strawberry ICE CREAM

At your favorite dealer's everywhere

Now, 59 Over 25 Years Merchants In The Of Quality North Ave. Market and Service To Serve You Still to Maryland Families Better Spring Foods Open Daily 'til 6 Wed. 'til 1 Free Parking on 2 Big Lots

Try a new dessert

When you serve pie for dessert, you satisfy about everyone. A dessert that appeals to the eye as well as the appetite is doubly inviting.

Pineapple Open-Face Tarts as the perfect spring and summer dessert for luncheon, dinner or buffet supper. They take a little more time to make, but are worth the extra effort.

You can start with a package of pie crust mix which will make six tart shells, and use any of the pineapple fillings given below:

1 No. 2 can crushed pineapple
½ cup brown sugar
2 tablespoons cornstarch
¼ teaspoon salt
2 tablespoons butter
6 tart shells
½ pint heavy cream, whipped

Mix sugar, cornstarch and salt. Drain pineapple thoroughly and to the syrup add sugar and cornstarch mixture. Cook over low heat until thickened and clear, about 5 to 8 minutes. Add butter and stir until blended. Cool. Spoon into baked tart shells and serve with whipped cream. Serves 6.

VARIATIONS. 1. Fill pre-baked tart shells with drained pineapple tidbits and top with a fluff of cream cheese, whipped smooth with a little milk.

2. Fill pre - baked shells with a cream filling made with packaged vanilla pudding. Cool and garnish with drained pineapple and whipped cream.

3. Fill pre - baked shells with ice cream, then spoon crushed pineapple or tidbits over it.

Beef-cheese squares tasty

Make a basic meat loaf doubling the recipe.

Combine one egg, slightly beaten, ½ cup milk, 1 teaspoon Worcestershire sauce, 1 teaspoon salt, dash of pepper and ½ teaspoon dry mustard with 1 cup soft bread crumbs in a large mixing bowl.

Let stand for about 5 minutes. Add one pound ground Amour Beef Chuck and 2 tablespoons minced onion. Mix lightly but well.

Add Cheese

Place half the mixture in bottom of oiled 8-inch square baking dish. Arrange ¼ pound cheddar cheese, sliced, on top. Cover with remaining half of meat mixture.

Bake at 350 degrees F. for 45 to 50 minutes. Garnish with sliced stuffed olives after baking. Cut into squares. Makes 6 servings. Bake a casserole of escalloped potatoes at the same time, giving them a little head-start since they require about an hour of baking time.

QUESTES — The Omega Psi Phi Auxiliary re-elected Augusta Chissell president at its recent meeting at the home of Charlotte Mebane, 2321 Harlem ave.

Other officers include: Ruth Rosedom, vice - president; Patricia White, secretary; Luretta Whitten, assistant secretary; Meribah Bell, treasurer and Virginia Love, chaplain.

Joe Black

mound star of the Brooklyn Dodgers, converts a little minute into a big rest with a bottle of ice-cold Coca-Cola.

Nine innings of a big league baseball game under a hot summer sun is hard work. No wonder so many players head for the familiar red cooler and a frosty bottle of refreshing Coca-Cola! Like hard workers everywhere, they know that nothing equals the magic moment when they pause and refresh with ice-cold Coke.

How about you? Have you had a Coke lately? You'll find a bright red cooler right around the corner from wherever you are. Take a break. Enjoy a bottle of Coca-Cola . . . delicious, *refreshing* Coca-Cola. And by the way . . . it's nice to have Coke on ice at home. Get a handy carton when you shop.

Follow the Champions. Keep Coke on Hand at Home

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