How to sew new fabrics

How do fabrics made of newer synthetic fibers "sew"? A study conducted in the home economics department at the University of Louisville, Ky., on fabrics of some of the new synthetic fibers shows that the special precautions needed are not difficult to observe.

An important consideration should be the selection of a garment design in relation to the suitability of the fabric.

It was found that sharp tools are essential for use in cutting and stitching, as shears and machine needles are quickly dulled by cutting and sewing fabrics made from strong synthetic fibers.

For good pressing results, low to moderate iron temperatures should be used on all fabrics; pressing should be done on the wrong side; fabric should be protected with a commercially treated press cloth; and moisture may be provided either by hand or steam iron to the surface of the press cloth, never the fabric itself.

Fabrics made from spun yarns (yarns made by drawing out and twisting fibers) were easier to handle than were those made from smooth - surfaced filament yarns (single long fibers).

Accurate cutting, larger than average seam allowances, seam finishes applied early in construction, light and careful handling of fabrics, and reinforcement of edges by stitching or taping, were recommended to prevent fraying of certain fabrics.

Beside QUALITY
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LARGE VARIETY
MANY STORES
At the NORTH AVE. MARKET

These spicy cheese-filled tomatoes are a colorful addition to your summer meal

Take these tips to keep good finish on furniture

COLLEGE PARK, Md. — How can you keep a good finish on furniture surfaces?

Only a minimum of care is needed to maintain a good finish, according to home furnishings specialist, Florence Malon, University of Maryland Extension Service. If the surface has been waxed, no furniture polish is needed. In fact, polishes dissolve the wax.

Instead, simply dust with a clean soft cloth. Fold under the soiled sections as you dust, and renew wax as needed. Wipe off sticky soil with a damp cloth; allow the wax to dry, then polish. If soil has penetrated the wax, re-wax the area after removing soil.

When fine scratches appear, Miss Malon advises using 3-0 steel wool and turpentine or a cleaning solvent. Rub the surface with the grain until the scratches disappear, and re - wax. This treatment is especially good for surfaces that have been neglected or for furniture that has accumulated soil from storage.

White Spots

If you're troubled with white spots on furniture, rub the spots with a soft cloth moistened with turpentine or spirts of camphor. If the color isn't restored, rub with fine steel wool or sandpaper and repeat the turpentine or camphor treatment; re - wax. Then if the color doesn't return, refinishing is probably needed.

Surface checking can be removed with a light sanding; however deeper checking requires refinishing. A few deep scratches can be sanded, colored with oil colors or colored wax to match the finish, and then re-waxed.

Prevent Mildew

Finally, use trivets or bases under flower arrangements to prevent collection of moisture and mildew. Use pads, trivets and coasters to protect table tops from heat and moisture.

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9212 by Marian Martin — 12-20 30-42

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Pattern 9147: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ sundress requires 3¼ yards 35-inch.

If you're planning on just ONE new dress now, make it this one! It's so smart, so casual—you can wear it everywhere. Note the novel revers, button - trimmed pockets, easy - swinging skirt! Pleasingly flattering to sizes 12 to 42 (yes 42) Be smart! Sew it now.

Pattern 9212: Misses' Sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 takes 3¾ yards 35-inch.

These easy-to-use patterns give perfect fit. Complete, illustrated Sew Chart shows you every step.

Send **Thirty-five cents** in coins for each pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of AFRO-AMERICAN, 220 Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly **NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.**

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LOUELLA BUTTER Wins the Prizes (1/2's) lb 66c
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Spicy cheese filled tomatoes

Add sparkle to your summer menu with these delightful-to-look-at, delicious-to-taste spicy cheese filled tomatoes.

The following ingredients make six servings:

6 large tomatoes
½ teaspoon salt
½ cup chopped onion
2 tablespoons salad oil
½ teaspoon cinnamon
1 teaspoon marjoram
1 teaspoon oregano
1 cup cooked rice (1/3 cup uncooked)
½ pound Borden's Swiss Process Cheese, shredded
1 tablespoon water

Method

Remove blossom from tomato. Cut a slice off top of tomato and save. Scoop out center to make a shell; save pulp. Sprinkle salt into each tomato shell. Drain excess liquid from tomato pulp. Saute onion in oil until lightly browned.

Combine tomato pulp, onion, cinnamon, marjoram, oregano, rice and Swiss cheese. Divide mixture evenly into tomato shells. Replace top of tomato, cut side up. Arrange in oblong baking dish. Add water to baking dish.

Bake in moderate oven (350 degrees F.) about 15 to 20 minutes. Serve at once.

For summer luncheon

A red, ripe tomato stuffed with a good salad mixture makes a wonderful luncheon dish.

Ripe olives and shrimp are used in these "Summer Luncheon Tomatoes," and they are really delicious. Serve them with thin bread and butter sandwiches, a few crisp potato chips, and iced or hot coffee. They're fancy enough for your most particular guests.

Summer Luncheon Tomatoes

4 medium-sized tomatoes
Salt
1 cup ripe olives
2 teaspoons lemon juice
1 cup cleaned cooked shrimp
¼ cup mayonnaise
Lettuce

Peel tomatoes and hollow out centers. Sprinkle inside with salt and turn upside down to drain. Chill. Cut portion removed into cubes. Cut olives in large pieces.

Combine with diced tomato, lemon juice, shrimp and mayonnaise. Toss together lightly and place in tomato shells. Serve on lettuce-garnished salad plates. Serves 4.

Peach salad

Warm summer days really tax the imagination of the cook to devise interesting food that suits the outdoor temperature.

If chicken is on the Sunday dinner menu, and there's a bit left over, here's a wonderful way to stretch it for a delightful luncheon salad.

"Peach Club Salad" has canned cling peaches marinated in French dressing then drained and filled with a crisp chicken salad with pretty ripe olive wedges in it.

Peach Club Salad

4 canned cling peach halves
2 tablespoons French dressing
½ cup coarsely chopped ripe olives
¾ cup chopped cooked chicken or turkey
¼ cup chopped celery
2 tablespoons chopped pimiento
¼ cup mayonnaise
½ teaspoon prepared horseradish
Salad greens.

Drain peaches. Marinate in French dressing 30 minutes. Combine olives, chicken, celery, pimiento, mayonnaise and horseradish. Mix well.

Place a peach half on each garnished salad plate. Top with a mound of chicken salad mixture. Serve well chilled.
Serves 4.

Tuna Entree

Here's a "Tuna 'n' Calavo Entree" that suits summer living to a "T."

Serve the easily prepared entree with slices of ripe red tomatoes, potato chips, fresh green onions and radishes and you have everything you could ask for by way of a tempting meal.

Now's the time to get acquainted with the summer variety of avocados. Currently they are purplish-black and have a pebbly surfaced skin.

Tuna 'n' Calavo Entree

3 tablespoons butter or margarine
3 tablespoons flour
½ teaspoon salt
1½ cups milk
3 tablespoons dry white wine
2 tablespoons grated Parmesan cheese
1 (6½ or 7 ounce) can Regest O' Chicken tuna
1 medium-sized calavo
Crisp hot toast

Melt butter and blend in flour and salt. Add milk and cook and stir until thickened. Blend in wine and cheese. Flake tuna coarsely and stir into sauce.

To prepare Calavo, cut into halves and remove seed and skin. Cut fruit into large cubes and add to sauce. Heat a few minutes, but do not allow to boil. Serve at once on crisp toast.

Sets taste buds tingling
The mere sight of a plate heaped high with smooth, creamy Delvale Ice Cream starts your taste buds tingling. The first taste tells you Delvale is worth getting excited about. Buy the economical half-gallon.
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Home accidents hospitalize 160

The District Red Cross Safety Services reports 160 residents treated at local hospitals last week because of home accidents. In addition two deaths occurred due to one infant suffocation and one accidental discharge of firearms.

The breakdown of injuries lists 68 falls, 12 burns, 10 accidental poisonings, 9 fractures, bodies in the eye and stomach, 33 cuts and 33 miscellaneous.

In falling firearmers resulted in second degree burns for two youngsters of ten and thirteen years. A little girl was admitted to Episcopal Hospital for the possible removal of her eye which was badly injured when a bottle exploded in burning trash. A 4-year-old girl was struck in the eye with a dart and treated at the same hospital.

Ten Fractures

Falls at home resulted in 10 fractures of the ribs, jaw, arm, elbow, shoulder, finger, ankle and wrist. A 2-year-old boy fell a distance of four floors and was admitted to Children's Hospital for a head injury.

Accidental poisonings occurred to children who ate and drank unknown quantities of flit, coal oil, lighter fluid, aluminum acetate, baby aspirin, paint thinner, cleaning fluid and moth balls.

Two children were bitten and scratched by cats and one baby was bitten by a rat while sleeping.

Frankburgers

If you feel you've run the gamut of frankfurter recipes, go one step further with "Frankburgers."

California large dry limas lend themselves beautifully to these highly seasoned little patties with chopped frankfurters. You can shape the patties any time and keep them in the refrigerator until time for lunch.

2 cups cooked California large dry limas-x
¼ cup catsup
2 tablespoons prepared mustard
2 tablespoons flour
1 teaspoon salt
6 chopped frankfurters
Butter or margarine for frying

Mash limas against side of bowl with fork. Blend in catsup, mustard, flour and salt. Stir in frankfurters. Shape into thin patties and chill until ready to use. Brown in butter.

Makes 12 thin patties.
x 1 scant cup before cooking.

BLICPSE — The pinochle club members met in the home of Mrs. Estella McKenny, 1012 N. Stricker St., Wednesday.

Prizes at cards went to Mesdames Myrtle Dentuil; first; Irena Willis, second; and Mary Johnson, third.

A business session was also held. Mrs. Estella McKenny is president of the group.

DRINK Coca-Cola
Bill Bruton
outfield flash of the Milwaukee Braves, stops in a hot game for a cold bottle of Coca-Cola.
Baseball is a demanding game. For long periods of time you stand around waiting for something to happen. When it does, you've got to be able to go full speed in a hurry. That's about the way it goes with any job. You spend minutes and hours waiting for the test . . . and when it comes, you've got to be ready. Champions in all lines have found that it pays to be refreshed on the job . . . ready for the big minutes that come along from time to time. They pause and refresh with frosty bottles of delicious, refreshing Coca-Cola . . . then go back to the job with more on the ball. How about you?
Follow the Champions. Pause...Refresh... with Ice-cold Coca-Cola
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Offer Varied Programs in Va. Summer Schools

Virginia State at Petersburg, Norfolk open

List pre-college courses again at Hampton Institute

PETERSBURG, Va.—Eighteen workshops and special projects are being conducted by Virginia State College during the current summer, according to Dr. C. M. Colson, co-ordinator of the projects.

The Petersburg campus of Virginia State will be the scene of 14 of the workshops, while three others will be held at the Norfolk Division and a fourth at the Virginia State School for the Deaf and Blind at Hampton.

Included are:

Art workshop, directed by Miss Amara L. Meredith; diversified occupations, George W. Davis, director; workshop for teachers of industrial education, Dr. William T. Reed, director; and a health and physical education workshop, Dr. James A. Moore, director.

From July 26 to Aug. 13, a three-week course for agricultural workers will be held, with Dr. John L. Lockett as director; coaching school, Sylvester R. Hall, director, and the student participation workshop, August 2 to 6, Dr. C. M. Colson, director.

The summer institute for ministers, Dr. S. L. Gandy, director, is being held on the Petersburg campus, an adult education workshop at the Norfolk Division, Dr. G. W. C. Brown, director, and a cancer education workshop at Petersburg, Dr. J. A. Moore, director.

Six-Week Programs

Six-week programs will include, the choral and instrumental workshop, F. Nathaniel Gatlin, director; principals' workshop, Dr. Alma L. Stegall, director; education workshop, Herbert H. Marshall, director;

Music and art education workshop, Mrs. Annie S. Harrison, director, and course for special teachers of the deaf and blind at the Virginia State School, Hampton.

The annual building service conference will be held with Frederick E. Hobson as director and farm mechanics workshops, Dr. J. L. Lockett, director.

At The Norfolk Division

The Norfolk Division will offer to teachers, school administrators and community workers, a program of educational trips and recreation during the general education workshop.

Participants work on a variety of problems in such areas as reading, retarded and slow-learning pupils, guidance, testing, audio-visual aids, school and community relations and techniques and practices in varying subjects and grades.

The workshop is under the direction of Mrs. Annsue B. Harris and Mrs. George A. Ryder.

Adult Education Program

The adult education program is designed for civic and fraternal leaders, lay and professional teachers and social workers to develop techniques in fundamental adult education. The seminar technique will be used.

Lecturers include Jess Ogden, Dr. A. T. Harris, William Cooper, Mrs. Vivian Taylor, Dr. Peter Mellette, Herbert Marshall, Dr. Samuel Madden, Dr. Lyman B. Brown and Dr. Harry Roberts.

The program is under direction of Dr. G. W. C. Brown, assisted by Dr. Peter Mellette, Virginia regional director, National Conference of Christians and Jews; Mrs. Evelyn Strong and Mrs. Margaret Dabney.

The evening trade courses are designed for any person who wishes either refresher training or self improvement in either of the courses. They include cosmetology, sheet metal, electricity; and each of these may be continued during the regular session in September.

For High School Grads

The Hampton Institute summer session will again feature the pre-college six-week session for high school graduates. This pre-college session was established as part of the Hampton curriculum during the 1953 summer session.

It grew out of an effort on the part of the college to remedy some of the difficulties experienced by some students in making a successful transition from high school to college and with the high percentage of failing grades made by freshmen, especially in English and mathematics courses.

In order to further stimulate interest on the part of high school graduates, Hampton is offering full scholarships to students who need financial aid. These scholarship will cover the costs of tuition, books, fees, room, board and laundry.

The summer session also includes a nine-week program for teachers-in-service to complete requirements for graduation, courses needed to qualify for elementary teaching certificates, for renewal of certificates and undergraduate courses.

Mrs. Mary Cohen, 75, buried in Asheville

ASHEVILLE, N.C. — Funeral services for Mrs. Mary M. Cohen, 75, of Crescent St., who died last week after a long illness, were held here last week.

Surviving are three daughters, Mesames Vivian Wax, Susie C. Williams and Frankie Williams, all of this city; one nephew, two nieces, several great grandchildren and great-great grandchildren.

WELCOME BACK—Dr. Alonzo G. Moron, left, president, Hampton Institute, welcomes Dr. Hugh M. Gloster, center, and William H. Robinson upon their return to the campus following a year's leave of absence. Dr. Gloster spent the college year in Japan as a Fulbright lecturer at Hiroshima University while Mr. Robinson served as director of the Hampton Institute On-Island Program for the advancement of education in the Virgin Islands.

Reveal Marriage of Littleton girl

LITTLETON, N.C.—Mrs. Carrie Alston has announced the recent marriage of her daughter, Eva, to Roland Vincent Jr., son of Mrs. Marian Vincent and the late Robert Vincent Sr., April 24 in Emporia, Va.

The couple will live here.
here.

Miss Vivian S. Ashe, daughter of Mr. and Mrs. Robert L. Ashe of Rt. 3, plans to enter Winston-Salem State Teachers College this fall. She is a graduate of McIver High School here.

A.-T. Thespians in outdoor play

GREENSBORO, N.C. — The Richard B. Harrison Players of A. and T. College scored in their recent outdoor production of "Le Medecin Malgre Lui," a classic by Moliere.

Directed by S. F. Clarke, director of dramatics at the college, the play was presented from the steps of Dudley Hall at night.

The cast included Daisy Moore, Goldsboro, as "Lucinde" and Melton Anderson, Rocky Mount, as "Geranite." Shirley Harbrove, Faison, played the lovely maid of "Sganarelle." Robert Brown, Tarboro, "Lucas." James Speight, Greensboro, "Leandre," and Percival McLeod, Sanford, "Jacqueline."

GOES BACK TO SCHOOL—The pretty and studious schoolmarm is Miss Edna Penolya McAden, who is currently enrolled at the Library School of the North Carolina College at Durham. Miss McAden looks over a battery of registration forms.

Teacher courses at Central State

WILBERFORCE, Ohio —The cadet elementary teacher training program and a re-training program for teachers in service are being offered again this summer at Central State College.

The cadet teacher education program is offered in cooperation with, and with the approval of, the Ohio State Department of Education for the alleviation of the elementary teacher shortage in the state.

Graduates of liberal arts colleges holding the baccalaureate degree can qualify for temporary elementary certificates by completing 12 semester hours of education courses during the summer.

School principals attend workshop at N.C. College

DURHAM, N.C.—Twenty North Carolina principals are attending a special Principals' Workshop at North Carolina College through July 30.

The workshop was made possible by a grant from the Southern Education Foundation. Dr. J. C. Finney, professor of education, is director of the session.

Among Those Present

The 20 principals attending the six-weeks session on special SEF scholarships are:

J. Worthington Campbell, Badin; Elwood J. Jones, Ashboro; William H. Lanier, Whiteville; J. E. Spruill, Englehard; W. M. A. R. Howell, Oxford; Mrs. Jayne W. Hemphill, Charlotte; McLean, Fuquay Springs:

A. G. Walker, Wilson; W. E. Stadion, Albemarle; Robert L. Hardin, Lumberton; Glover L. Hines, Franklin; F. D. Duncan, Kannapolis; James F. Clemmon Southport; V. C. Ramseur Jr., J. R. Hill, Vanceboro; Reuben M. Darden, Rocky Mount; L. M. Massey, Waxhaw; Ruth D. Smith, New Bern; T. C. Jackson, Carthage; J. E. Belton, Warsaw.

Libby Jones concert slated for Raleigh

RALEIGH, N.C.—Dr. Nelson H. Harris, director of the Shaw University summer school announce the presentation of Libby Jones, talented young harpist of New York, who will appear in Greenleaf Auditorium, Thursday, at 11:30 a.m.

Miss Jones received her formal education at Ward Belmont Conservatory in Nashville, Tenn., and continued her studies in New York with the renowned maestro of the harp, Carlos Salzedo.

School maintenance teams slate Va. State meeting

PETERSBURG, Va. — The Annual Building Service Conference bringing together maintenance personnel of schools of Virginia, is being held at Virginia State College July 8 to 10 under the direction of Frederick E. Hobson, director of buildings and grounds at the Norfolk division.

Owens Hall was the scene of the opening session Thursday morning following the conference registration. The welcome address will be delivered by Dr. R. P. Daniel, Virginia State president.

A lecture will be given by Linscott Ballentine, state assistant supervisor of trade and industrial education. George W. Davis, director of the VSC school of industries, will also speak.

Among Consultants

Among other consultants will be A. L. Alverson, Norfolk; G. T. Davis, Thomas A. Duffy, R. S. Hockett and C. E. Kinder, all of Richmond; A. J. Rugo, Alexandria; R. M. Tucker, New Britain, Conn.; James Seiler, Detroit; Van Schrader, Racine, Wis., and J. W. Davis, Richmond.

Certificates issued by the state department of education will be awarded at the Saturday afternoon session to custodians who have demonstrated proficiency in various maintenance areas.

JAMES E. HOBBS DIES

GOLDSBORO, N.C. — Funeral services for James E. Hobbs, son of Ernest Hobbs of LaGrange, who died at Duke Hospital Saturday, were held at St. James Wednesday.

TEACH IN SUMMER SESSION—Thirty-nine of the Front row, left to right: Dr. Thomas E. Malone, Mrs. 62 full-time teachers at North Carolina College are: Luolgia P. Ferguson, Mrs. Ethelynne Thomas, Mrs. Mildred Page, Miss Diana Dent, Dr. Helen Edmonds, Dr. James T. Taylor, Mrs. Ann Johnson, Dr. Ross Townes, and Dr. Robert John. Second row: Dr. James Finney, Dr. William Robinson, Dr. Richard Barksdale, Miss Mattie Vines, Mrs. Mildred Turner, Miss Ila Blue, Mrs. Reba Ransom, H. G. Dawson, and Mrs. Ida Gadsden. Third row: Dr. Raymond Hopson, James Parker, Dr. Lincoln Harrison, Dr. Ray Thompson, Mrs. Evelyn Johnson, Dr. James Lee, Dr. Marjorie Browne, Samuel Hill and Dr. Charles A. Ray. Fourth row: James Butts, Dr. Norman Johnson, Stanley Ferber, Dr. Charles King, Dr. Stewart Fullbright, Dr. Benjamin Smith, and Dr. C. L. Spellman. Fifth row: Eric Moore, Dr. Joseph Pittman, Dr. Theodore Speinger, and Edward Wilson.

8 Visiting Professors in A.T. Summer School

Session also in progress at N.C. College

Fayetteville State features drivers' education course

GREENSBORO, N.C. — At least eight visiting professors are included in a long list of instructors at the A. and T. College summer school, according to Warmoth T. Gibbs, director.

Heading the group is Dr. W. McKinley Menchan, dean of the State Teachers College at Cheyney, Pa., instructor in special courses in school administrations and secondary education.

Dr. Menchan, who received his doctorate from the University of Pennsylvania, returned to the college for his third year.

Others listed include:

Dr. Juliette V. Phifer, associate professor of education at Connecticut State Teachers College, Willimantic, courses in curriculum problems and educational philosophy.

Two Women Among Group

S. M. Broderick, assistant director of education for the government of Sierra Leone, West Africa, instructor in elementary education and English literature;

Charles H. McLendon, now studying at New York University; instructor in school planning and secondary education;

Dr. J. A. Tarpley, principal of Dudley High School, Greensboro, coordinator of the workshop in education;

Mrs. Flossie R. Alston, principal of Charles H. Moore Elementary School, Greensboro, instructor in elementary education, and Mrs. Elizabeth Williamson, Boston, professional dancer, instructor in modern dance.

Principals' Workshop

The summer school of North Carolina College at Durham is sponsoring a special six - week principals' workshop under the auspices of the North Carolina State Department of Public Instruction and the Southern Education Foundation.

The SEF has awarded some 20 scholarships to selected principals who are spending the six-week period studying several "leadership competencies."

According to Dr. J. C. Finney, professor of education at NCC and director of the workshop, the emphasis is on developing competencies in the areas of "leadership in the community, in the school and in policy-making."

Dr. Finney Presides

Dr. Finney presided at the opening session and Dr. Richard K. Barksdale, assistant to the dean of the NCC graduate school welcomed the principals.

Other participants at the opening meeting were Dr. G. H. Ferguson, director in the state department of public instruction, Raleigh; Dr. Rose Butler Brownie, chairman of the NCC department of education, and H. E. Brown and A. H. Anderson, staff assistants.

The theme of the opening week was "The Principal As a Social Engineer." Among the speakers were:

Dr. A. K. King, associate dean of the graduate school, University of North Carolina; Dr. Charles E. King and Dr. Joseph S. Himes Jr., both of the NCC sociology department.

Among Other Participants

Among other participants in the workshop's sessions are:

Drs. Percy Young and W. H. Brown of the NCC department of education; W. Carson Ryan, UNC; Miss Ella Stephens Barrett, state supervisor of guidance services, Raleigh;

Dr. Daniel R. Davies, coordinator, cooperative program in educational administration, Teachers College, Columbia; Dr. Avid J. Burke, director of studies, New York State Teachers Association; Dr. Robert Myers, College of Education, University of Florida;

Dr. Eunice Newton, supervisor of elementary schools, Raleigh; Dr. J. A. Pittman, NCC; Dr. Harold J. Diffin, head of department of educational and community services, Michigan State College, East Lansing;

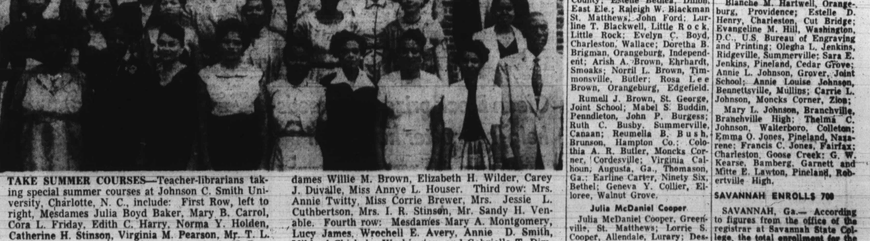
A. B. Combs, director, division of elementary and secondary education, state department of public instruction, Raleigh; C. E. Erickson, school of education, Mich. State, and others.

Fayetteville Summer Term

The six week summer term at Fayetteville State Teachers College employs a major portion of the regular faculty and offers courses for persons who wish to make up deficiencies, to shorten the time for graduation or to study for culture and enjoyment.

Activities include a safety education drivers' training school July 19-23.

CHART SUMMER SCHOOL — These visiting professors at the A. and T. College work out details for the session with the director, Warmoth T. Gibbs. Left to right: Mrs. Elizabeth Ray Williamson, Boston, instructor in dancing; Mr. Gibbs, Dr. J. A. Tarpley, principal, Dudley High School, Greensboro and Dr. J. V. Phifer, associate professor of education at Willimantic, Conn.



TAKE SUMMER COURSES—Teacher-librarians taking special summer courses at Johnson C. Smith University, Charlotte, N. C., include: First Row, left to right, Mesdames Julia Boyd Baker, Mary B. Carrol, Cora L. Friday, Edith C. Harry, Norma Y. Holden, Catherine H. Stinson, Virginia M. Pearson, Mr. T. L. Gunn, instructor. Second row: Miss Mattie H. Boular, Mrs. Emily Clinton, Miss Pearlie Lowery, Mesdames Willie M. Brown, Elizabeth H. Wilder, Carey J. Duvalle, Miss Annie L. Houser. Third row: Mrs. Annie Twitty, Miss Corrie Brewer, Mrs. Jessie L. Cuthbertson, Mrs. I. R. Stinson, Mr. Sandy H. Venable. Fourth row: Mesdames Mary A. Montgomery, Lucy James, Wrechell E. Avery, Annie D. Smith, Mildred Chisholm Washington, and Gabriella T. Dimery.

Beauticians of Martinsville present annual scholarship

MARTINSVILLE, Va. — Miss Ida M. Smith, a graduate of Albert Harris High School, recently received a scholarship from the Progressive Beautician's League.

Miss Smith has been admitted to West Virginia State College. The scholarship presentation is part of annual project of the Martinsville Progressive Beautician's League.

The following persons are home from college for the summer vacation: Sonny Watkins and Jimmie Haley of Johnson C. Smith University; Miss Carolyn Self of North Carolina State College;

Students Home

Misses Annie B. Martin and Onetta Day of A. and T. College; Misses Bessie Smith and Charity Dunree and William Conley of Virginia State College; Misses Cordelia Anglin and Olivia Jones and Donald Vickers of Hampton Institute.

Miss Lillie Milliner of Winston-Salem Teachers College and Miss Marie Mitchell of Howard University.

James and Harry Williams, sons of Dr. and Mrs. H. P. Williams, were recently graduated from Howard University. Miss Marjorie McDaniel is doing graduate work at Tuli College in Boston.

Summer School

Mr. and Mrs. Burnard Buttler are attending summer school at Bluefield State Teachers College. Mr. and Mrs. Curtis Higgenbotham are also attending summer school at Virginia State College.

Walter Reynolds is attending summer school sessions at North Carolina State College and Johnnie H. Saunders is attending classes at Ohio State.

The Albert Harris High School Chorus, which won superior rating at Virginia State College at the recent musical festival, rendered a concert at the Lynwood Club.

Summer study attracts teachers to Claflin

ORANGEBURG, S.C.—The persons named below, mostly regular term teachers in S.C. schools, are a partial list of those enrolled for summer courses at Claflin College.

While the marital status of the women listed was not indicated on the list obtained from the Summer School Director's office, their names, hometown and last school taught are given:

John L. Aiken, Moncks Corner, Bethel; Herman Allen, Allendale, Baxley; Alice F. Anderson, Charleston, Wallace; Virginia G. Beaton, Walterboro, Colleton; Carrie B. Berry, Mullins, Smith.

From Dillon County

Alice M. Bethea, Dillon, Dillon County; Estelle Bethea, Dillon, East Ele.; Raleigh W. Blackman St. Matthews, John Ford; Lucille T. Blackwell, Little Rock, Little Rock; Evelyn C. Boyd, Charleston, Wallace; Doretha B. Brigman, Orangeburg, Independent; Alice L. Brown, Ehrhardt, Smoaks; Norril L. Brown, Timmonsville, Butler; Rosa Lee Brown, Orangeburg, Edgefield.

Rumell J. Brown, St. George, Joint School; Mabel S. Buddin, Dennettsville, John F. Burgess; Ruth C. Busby, Summerville, Cannan; Resnelda B. Bush Brunson, Hampton Co.; Colethia A. R. Butler, Moncks Corner, Cordesville; Virginia Lee Hunt, Augusta, Ga., Harrison, Ga.; Earline Carter, Ninety Six; Bethel; Geneva Y. Collier, Elloree, Walnut Grove.

Julia McDaniel Cooper

Julia McDaniel Cooper, Greenville; St. Matthews; Lorrie S. Cooper, Allendale, Lursry; Bedie M. Dantzler, Orangeburg, Old Field; Lola J. Davis, Eutawville, Smith Hill; Susie W. Edwards, Dillon, Floydale; Katheleen L. Faust, Denmark, Olar; Earnestine Felder, Swansea, Ezell; Willie E. Ford, St. Stephen, Zion; Callie M. Foster, Miami, Fla., Dade County, Fla.; Pearl Pond; Annie D. Gibson, Dillon, West Ele.

Rosa M. Gordon, Timmonsville, Six Mile; Beulah E. Grant, Cordesville, Jeanes Teacher; Ollie W. Greene, St. Matthews, St. John; Irene B. Haigler, Cameron, John Ford; Marian A. Aurelia P. Harley, Islandton, Red Root; Kate E. Harper, Orangeburg Co., Library; Albertha K. Harrison, Smoaks, Mill Branch.

From Orangeburg Area

Blanche M. Hartwell, Orangeburg, Providence; Estelle D. Henry, Charleston, Cut Bridge; Evangeline M. Hill, Washington, D.C., U.S. Bureau of Engraving and Printing; Olegha L. Jenkins, Ridgeville, Summerville; Sara E. Jenkins, Pineland, Cedar Grove; Annie L. Johnson, Gruver, Joint School; Annie Louise Johnson, Bennettsville, Mullins; Carrie L. Johnson, Moncks Corner, Zion;

Mary L. Johnson, Branchville, Branchville High; Thelma C. Johnson, Walterboro, Colleton; Emma O. Jones, Pineland, Nazarene; Francis C. Jones, Fairfax; Charleston Goose Creek; G. W. Kearse, Bamberg, Garnett and Mitte Jones, Pineland, Robertville High.

SAVANNAH ENROLLS 700

SAVANNAH, Ga.— According to figures from the office of the registrar at Savannah State College, the total enrollment for the first session of summer school has passed the 700 mark.