Date-nut loaf cake

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Bring home Krey Chitterlings and you've delivered a quick delectable dish the whole hungry family can enjoy! Already cooked in their own natural juices for that well loved flavor... just heat and serve! Why not get Krey Chitterlings today for dinner tonight?

KREY ...rhymes with "may"!

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Everyone loves a loaf cake, its generous squares richly topped with a creamy frosting.

For special compliments from guests and particularly from the man in the family, make your cake a Date Nut Loaf, a moist cake batter laden with chopped dates, raisins and walnuts, its flavor tanged with pineapple juice. Top this wonderful cake with an easily made cream frosting and, if desired, garnish it with plump pineapple chunks.

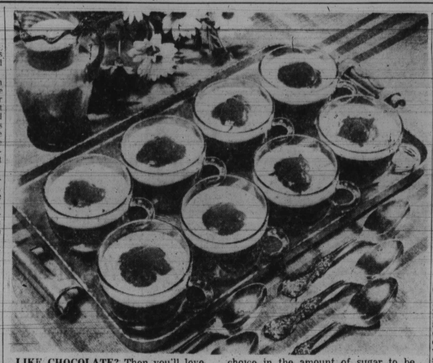
This wonderful loaf cake is perfect for service at any hour, starting with a morning coffee get-together. You'll note, too, that it is your favorite conventional cake method which calls for creaming the margarine with the sugar.

The creaming produces that traditional "velvet crumb" cake texture you prize so much. Because this cake calls for the same margarine which you use for a table spread, cooking and baking, you'll find this is an economical cake to make. The delicate natural flavor of the margarine will assure the goodness of the cream frosting, too.

DATE-NUT LOAF CAKE requires one-half cup Allsweet Margarine, two-thirds cup sugar, one-half teaspoon salt, two eggs, two cups sifted cake flour, two and one-half teaspoons baking powder, one-half cup finely chopped dates, one-quarter cup chopped raisins, one-half cup chopped walnuts, one-half cup milk, one-quarter cup unsweetened pineapple juice, and one-half teaspoon vanilla.

Cream margarine. Add sugar and salt. Cream until light and fluffy. Add eggs one at a time, beating well after each addition. Sift flour with baking powder. Combine with dates, raisins and nuts. Add alternately with milk and pineapple juice, adding flour first and last. Stir and beat after each addition. Stir in vanilla.

Pour into a 8 x 4 x 2 inch cake pan, bottom lined with 2 thicknesses of waxed paper. Bake in a moderate oven (350 degrees F.) 45 minutes. Cool on cake rack 15 minutes. Remove from pan and frost with Cream Frosting.



LIKE CHOCOLATE? Then you'll love this fluffy desert with your favorite flavor. The French call it "creme chocolat" and use very little sugar. But if you have a sweet tooth there is a choice in the amount of sugar to be used. See the recipe elsewhere on this page for one of the best desserts you ever tasted.

Coconut chews

These "Date Coconut Chews" make a perfect cooky for holiday entertaining. They make a perfect cooky for long after the holidays, too. We think they are particularly delightful when served with a hot mulled wine or with chilled cider.

Serve the "Chews" on your prettiest plate and add an Easter decoration.

Date Coconut Chews require one-quarter cup soft shortening, one-half cup brown sugar (packed), one egg yolk, one-half teaspoon vanilla extract, one cup sifted all-purpose flour, one teaspoon baking powder, one-half teaspoon salt.

Date-Coconut topping: one-half cup fresh California dates, one-half cup walnuts, one-half cup moist shredded coconut, one egg, one egg white, one cup brown sugar (packed), two tablespoons flour, one teaspoon vanilla extract.

Cream shortening, sugar, egg yolk and vanilla until fluffy. Sift flour, baking powder and salt into creamed mixture. Mix to a crumb-like consistency. Spread crumbs evenly over bottom of a well-greased and floured 9-inch square pan. Press mixture firmly in pan and cover with Date-Coconut Topping.

Bake in moderate over (350 degrees F.) 25 to 30 minutes, or until golden brown. Remove from oven and loosen from sides of pan with small spatula. Turn out on wire rack to cool. Cut into small squares.

Date-Coconut Topping: Pit and slice dates; chop walnuts. Combine all ingredients and beat together until well mixed.

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WIN-CREST COFFEE Mild Blend lb 79c
ASCO COFFEE Rich and Mellow lb 83c
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FOR ALL AGES — Designed with interesting neckline, gently flared skirt, its own short-sleeved bolero, this simple ensemble is a real spring classic.

No. 2245 is cut in sizes 12, 14, 16, 18, 20, 36, 38, 40, 42, 44, 46. Size 18: 4¾ yds. 39in.

Pretty dress with bouffant tiered skirt, collar, cap sleeves is so charming for your favorite little girl!

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Marinated lamb

Marinated Lamb with Limas is a new way of fixing shoulder of lamb and tender, buttery California large dry limas.

You'll like the seasonings which go unusually well with lamb and limas. We hope you'll try this excellent recipe, too.

Marinated lamb with limas requires one and one-half cups California large dry limas, one (3 to 4-pound) shoulder of lamb, one onion, one-half lemon, one cup dry white wine, one teaspoon dried mint leaves, six peppercorns, two teaspoons salt and two tablespoons flour.

Rinse limas, cover with water and let stand. Place lamb in large bowl. Slice onion and lemon over it. Pour wine over all, sprinkle with mint and peppercorns. Cover and let stand several hours or overnight, turning occasionally.

Drain lamb, reserving marinade and brown meat well on all sides in hot Dutch oven. Add marinade. Drain limas and add to meat together with 1 cup soaking liquid. Sprinkle with salt. Cover tightly and cook slowly about 2 hours, until meat and limas are tender adding liquid if needed.

Mix flour to smooth paste with a little cold water, and stir into kettle to thicken liquid. Boil thoroughly. Slice lamb to serve.

Makes about 6 servings.

Raisin biscuits

Especially rich and flavorful are these "Raisin Salad Biscuits." You'll find them a splendid salad companion. Biscuit rounds are spread with a raisin-deviled ham mixture and folded like Parkerhouse rolls. Either light or dark raisins lend their good flavor to the filling.

For Raisin Salad Biscuits you will need one-quarter cup light or dark raisins, one-quarter cup deviled ham or liverwurst, one-half teaspoon prepared mustard, and baking powder biscuit dough (basis 1 cup flour).

Rinse and drain raisins. Chop and blend with deviledham and mustard. Roll biscuit dough one-quarter-inch thick and cut into 2-inch rounds. Spread raisin mixture on half of each round, fold over other half and press down lightly.

Brush with milk. Bake in very hot oven (450 degrees F.) about 12 minutes. Serve hot.

Makes 12 biscuits.

Chocolat Pots

If chocolate is your favorite flavor, Chocolate Pots DeCreme will be one of your favorite desserts.

To make this you will need two and one-half squares unsweetened chocolate, three cups of milk, one-half to two-thirds sugar, one-fourth teaspoon salt, five egg yolks and a half teaspoon vanilla.

MELT CHOCOLATE in a little hot water. Add sugar and remaining milk. Cook until chocolate-milk in top double boiler, over late is completely melted. Remove from heat and slowly stir into beaten egg yolks.

Return to double boiler. Cover and cook at simmering temperature for 20 to 30 minutes or until medium thick, stirring occasionally. Remove from heat, stir in vanilla.

Pour into custard cups or serving dishes that have been rinsed in cold water. Chill. Serve cold with cream. Serves six.

Ambrosia salad

Wonderfully convenient canned fruit cocktail is the basis for this "Ambrosia Salad." Thin orange slices are sprinkled with coconut and topped with a mound of sparkling canned fruit cocktail. Here is another old-time favorite with a new "dress" that's sure to please everyone.

To make Ambrosia Salad requires one and one-half cups canned fruit cocktail, two medium-sized oranges, lettuce for garnish, one-third cup shredded coconut, and cream dressing or mayonnaise.

Chill fruit cocktail; drain. Pare oranges and slice thin. Arrange oranges on garnished salad plates and sprinkle with coconut. Top each salad with a mound of fruit cocktail. Serve with cream dressing or mayonnaise.

Serves 4.

In and around Annapolis

By ROBERT PINKNEY

ANNAPOLIS—Six civilian employees at the Naval Academy were cited recently for continous length of federal service ranging from 20-30 years.

Among the half dozen who received letters of commendation from Rear Admiral Walter F. Boone, superintendent of the Academy, was John Horney of 57 Pleasant St.

Howard M. Arnold received two letters of comendation for adopting suggestions.

Bernard Anderson received a $15 cash award for suggestions by the Suggestion Committee.

CLOSE TO 80 teen agers attended the first in a series of "teentalks" Wednesday night at the Northwest YMCA which are sponsored by the Alpha Mu Chapter of Phi Delta Kappa sorority.

Joseph Lee, boys work secretary at Druid Hill YMCA in Baltimore, stearheaded the group in discussion and demonstrating "The Correct and Incorrect Ways of Dancing."

Miss Ruth Johnson and Jenner Woods of the Y dancing group gave demonstrations during the affair.

In addition, teen agers were given an opportunity to criticize, evaluate, and observe from their own dancing. Questionnaires on teen problems were issued for future discussion. The program will be a bimonthly activity of the YMCA.

Miss Alice Holt, Electa Holland, Virginia Greene, Novene Holt, and Jean Queenel, representatives of the sorority, are coordinating the affair.

IN BASKETBALL Leonard Randall and Frank Branford led the Oldtimers to a 48-24 victory over the Fighting Knights last week in the Northwest YMCA league.

The Hawks, with Leon Jones the high scorer, beat the Fighting Knights 78-52 while the Musketeers won their game 26-24 over the Warriors.

Mass was held at the St. Augustine Church, Saturday, for Clarence (Soap) Johnson who died suddenly Feb. 27 at Veterans Hospital in Fort Howard.

The son of Mrs. Florence Johnson, he was the father of Ronald, Mary Agnes Clarence and Mary Johnson, and the brother of Mrs. Mary Wynn.

* * *

BISHOP D. WARD Nicholas was guest preacher at Mt. Moriah AME Church on Franklin St. Sunday.

Bishop Nicholas is the vice president of the National Council of Churches throughout the North and Southern cities, and is also vice president of the general board governing body of the NCC which represents 35,000,000 Protestants of the 30 denominations.

Sheriff Joseph Alton Jr. attended the services as a representative of Governor McKeldin, along with Mayor Arthur Ellington, Judge Benjamin Michaelson, Alderman Norwood Brown, Delegate John M. Whitmire, and Dr. Richard D. Weigle, president of St. Johns College, representative of the Naval Academy, and individual member of the clergy.

Mrs. Mildred Johnson, director of Anne Arundel County Welfare Department, was guest speaker of a a meeting held at the Parole school this week. The theme of the confab was "How Attitudes Effect the Lives of Our Children in Our Community."

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AUSTINE SCARLETT:

Man namd 'Garvey' is on the way home

Shortly after his 33rd birthday, Austin Scarlett will return to his native home of Jamaica in the British West Indies.

It's the long journey home with a one-way ticket for the pudgy sportsman who came to this country as a stowaway some 34 years ago and fought his way to the top of Baltimore's lucrative numbers business.

He came up the hard way. His downfall was just as hard, but much faster.

* * *

ONCE A kingpin of the Baltimore sporting circle, Scarlett, whose close associates knew as "Garvey," now sits in a city jail cell, lonely, unhappy and broke, awaiting deportation to the country he so eagerly left in 1921.

Scarlett had a choice to make —to spend seven years in the penitentiary on a numbers conspiracy conviction, or return to his native land. He chose the latter.

The plump Jamaician was perhaps the most disliked gambler ever to rise to power in Northwest Baltimore.

* * *

OFTEN AN arrogant person, Scarlett was known to pay numbers hits in accordance with his feelings.

One hit, which he didn't "feel like" paying got him involved in a shooting scrape in September of 1952. His wife, Mrs. Ella M. Scarlett, took the bullet that had been intended for him.

Scarlett, living by the "dog eat dog" creed of the street, built a numbers empire and bought a swank country estate in Westminster, Md. which he called "Scarletts Country Club."

* * *

HERE HE HAD his prize cows, fine riding horses and a swimming pool with lights under water and a pavilion on some of the biggest name bands in the country played.

His finely - appointed guest houses, advertised all over the country, did a booming business in the basement.

It was here on any weekends that the familar rattle of the dice could be heard in the night. Shooting crap was Scarlett's first love.

* * *

WHEN HE WON, which was seldom, he took all the marbles including the table cloth. He lost just as hard and heavy.

Quite often it was his numbers-bank money that was riding on the roll of the bones. That accounted for some of the times when he didn't "feel like" paying off.

Like Humpty-Dumpty in the nursery rhyme, Scarlett was sitting on a big wall. Just like Humpty, he had a great fall.

* * *

HE STOPPED falling in May of 1952 when Judge E. Paul Mason in Criminal Court sentenced Scarlett to seven years in the penitentiary and fined him $2,000 on the numbers conspiracy charge.

And in sentencing him, Judge Mason said, "You can not continue to openly defy the law... big fish are beginning to fall in the net."

Scarlett couldn't believe this was the end and he took his case to the Maryland Court of Appeals and in one last-ditch effort, to the highest tribunal in illegally adopted country—the Supreme Court.

In May of 1953, Austin Scarlett began his penitentiary term. Then in October of that year, Attorney General Herbert Brownell Jr., announced that a deportation warrant had been served on Scarlett. His ordered deportation was among the first in this state after enactment of the McCarran Act.

* * *

SCARLETT, WITH dreams of his country club which had been sold for about $46,000 in November, 1952 at public auction, yearned for the wide open spaces without bars or guards.

He's going to get his wish, but he has got to go home to get it.

R. Palmer Ingram, attorney for Scarlett, told the AFRO that Governor McKeldin, on Saturday, following appeals from several sources, commuted the seven-year term upon the condition that Scarlett be deported.

* * *

SCARLETT WAS moved to City Jail on Monday where he must serve 90 days in default of the $2,000 fines imposed on him.

Irwin Lax, acting officer in charge of Immigration and Naturalization Service told the AFRO, Thursday: "At the completion of his 90-day term, he will be taken into custody and we will help arrange his transportation to Jamaica."

Next Wednesday, March 16, Scarlett will be 53 years old. His last birthday in the United States will be celebrated behind bars.

These birthdays to come will be observed at the place of his birth—Jamaica.

BLUE RIBBON TEA—Top panel shows some of the 500 persons who braved Sunday's rain to attend eleventh annual event sponsored by the Eastside Community Committee, and held at the Dunbar High School. Lower panel shows, left to right, Walter Lewis, policemen assigned to Eastside Center; Belford V. Lawson, D.C. attorney who was guest speaker; Gardie Williamson, president of the Eastside Committee; and William Taylor, coordinator at the Center. A total of $1,655 was realized at the tea, sufficient to send over 100 boys to Camp Francis Wood for a week's stay this summer.

AUSTINE SCARLETT

A Lucky Photo worth $5 to the person whose head is encircled is in this and every edition of the Baltimore AFRO-AMERICAN. Look for it.

Press Club votes to admit Dunnigan

WASHINGTON

The Women's National Press Club, Wednesday night, voted to admit Alice Dunnigan, local newspaperwoman, as a member.

Mrs. Dunnigan is ANP correspondent in Washington. Her column, "Capital Observer," appears each week in the AFRO.

Approval of Mrs. Dunnigan's application was voted unanimously by the membership committee of the Women's National Press Club on Tuesday, the AFRO learned. The committee also acted on other membership applications at that time.

* * *

THE MEMBERSHIP committee's recommendations then went to the 13-member board of governors of the club which will not circulate a report of its action among the members.

If a protest is registered within a two-week period, the matter goes back to the board of governors.

It was indicated, however, that opposition to Mrs. Dunnigan's membership would be unlikely.

"She has lots of support," a spokesman for the club told the AFRO.

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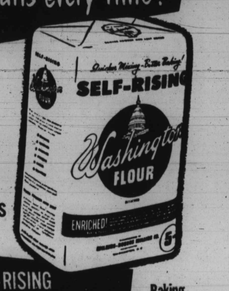

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SOLD ALL OVER TOWN

Knox Center director to leave June 1

Miss Rachel C. Swann, director of the Knox Presbyterian Church Community Center, is resigning to become assocate director of Children's Work with the Board of Christian Education on June.

With headquarters in Philadelphia, Miss Swann will be the first colored person to hold this position.

40 rookie firemen given assignments

Forty new firemen started on their seven-week training course and were given assignments Wednesday by the Fire Board.

Fifteen colored rookie fighters are listed in the group. Their appointments bring to 124 the number of colored firemen now in Baltimore.

The forty were given these assignments:

Donald L. Cooper, 1512 E. Lafayette Ave., Engine Co., No. 11 Eastern and Patterson Park Aves.

Titus L. Spratley, 1641 E. Abbott St., Engine Co., No. 11.

Charles L. Eld Jr., 1115 William St., Engine Co., No. 12, Fort and Riverside Aves.

Clifford P. Hurley Jr., 2514 Queen Anne Rd., Engine Co., No. 12, Myrtle and Fremont Aves.

John G. Gunkel, 3706 Harlem Ave., Engine Co., No. 14, Hoburg St., near Monroe.

James E. Sutton, 2500 Franciis St., Engine Co., No. 15, Lombard St., near Howard.

Robert W. Bayne, 1028 Riverside Ave., Engine Co., No. 17, Fort Ave., near Haubert St.

William P. Gue, 1229 N. Linwood Ave., Engine Co., No. 23, Saratoga St., near Howard.

Donald W. Scholl, 2519 Loyola Southway, Engine Co., No. 23.

Joseph E. Lette, 4014 Eierman Ave., Engine Co., No. 24, Patterson Park Ave., near Fayette St.

Charles G. Matthews, 2610 Orleans St., Engine Co., No. 26, Lexdenhall and West Sts.

Leroy L. Cannon, 516 E. Eager St., Engine Co., No. 28, Mount Royal and Guilford Aves.

Andrew P. Shaver, 1613 N. Gay St., Engine Co., No. 32, Gay St. S. of Baltimore.

Carl F. Gawens, 3406 Erdman Ave., Engine Co., No. 33.

Nicholas J. Lilli, 251 W. Washington St., Engine Co., No. 34, Caroline St., near Gough.

Albert K. White, 1223 Church St., Engine Co., No. 35, Pontiac Ave., and 5th St.

Charles W. Wetzelberger Jr., 4235 Falls Rd., Engine Co., No. 44, Upland Rd., near Roland Ave.

Brenton R. Warner, 4412 Newport Ave., Engine Co., No. 44.

John A. Keenan, 4204 Groveland Ave., Engine Co., No. 48, Reisterstown Rd., near Belvedere Ave.

Albert W. Weiss, 642 S. Potomac St., Engine Co., No. 50, Boehler and Newkirk Aves.

Frank J. Geppi, 151 Luzerne Ave., Engine Co., No. 51, Highland Ave., and Mortimer St.

William J. Moore, 4114 Amos Ave., Engine Co., No. 52, Liberty Hgts., and Woolhorn Aves.

Donald E. McCubbin, 2035 Eagle St., Engine Co., No. 55, Bush and Carroll St.

Andrew L. White, 2950 Carver Rd. Engine Co., No. 57, Pennington Ave., and Filbert St.

Charles Walker, 602 E. Cherry Crest Rd., Engine Co., No. 57.

Thomas E. Brown, 1317 Myrtle Ave., Truck Co., No. 1, Gay St. S. of Baltimore.

Earl Henson Jr., 1946 Mulberry St., Truck Co., No. 3, Ann St., near Gough.

Marshall L. Crue, 1305 W. 37th St., Truck Co., No. 4, McCulloh St., near Preston.

Thomas F. Potter Jr., 6706 Old Harford Rd., Truck Co., No. 29, Arlington Ave., and Cold Spring Lane.

Frank W. Kuhn Jr., 3117 Kentucky Ave., Hose Co., No. 1, Gay St., S. of Baltimore.

Edward L. George Jr., 3503 Elm Ave., Hose Co., No. 3, Hanover and Ostend Sts.

John R. Patrick Jr., 1898 Rigg Ave., Hose Co., No. 5, Caroline St., near Gough.

James L. Johnston, 832 Clintwood Ct., Truck Co., No. 28.

Thomas F. Potter Jr., 6706 Old Harford Rd., Truck Ci., No. 29, Arlington Ave., and Cold Spring Lane.

Frank W. Kuhn Jr., 3117 Kentucky Ave., Hose Co., No. 1, Gay St., S. of Baltimore.

Edward L. George Jr., 3503 Elm Ave., Hose Co., No. 3, Hanover and Ostend Sts.

John R. Patrick, Jr., 1898 Rigg Ave., Hose Co., No. 5, Caroline St., near Gough.

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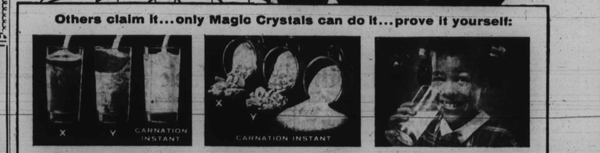

DISSOLVES INSTANTLY! Photographs show powdery "Instant" Brand X, flaky "Instant" Brand Y and new Carnation Instant Magic Crystals poured into glasses of ice-cold water. Brand X floats on top of water, Brand Y only partly dissolves. Only new Carnation Magic Crystals dissolve instantly and completely.

CAN'T CAKE OR HARDEN! Exposed to air overnight, powdery Brand X and flaky Brand Y caked and hardened. Only Carnation Magic Crystals do not cake or harden—do not absorb flavor-robbing moisture—stay fresh and free-flowing from first to last!

FRESH MILK FLAVOR! Only Carnation brings you the true, full flavor of freshest pasteurized nonfat milk—concentrated in Magic Crystals. Unlike powders or flakes, exclusive Carnation Magic Crystals burst into truly delicious milk-flavor nonfat milk—ready to drink immediately!

All the Protein, Calcium and B-Vitamins of Fresh, Whole Milk!
And you can prepare new Carnation Instant as rich as you wish! A single extra tablespoon of Magic Crystals per glass gives your family 15% more of these important values for strong growth, sound teeth and good digestion. And a richer flavor children love. Use Carnation Instant for drinking, over cereals, in cooking. No special recipes needed—just use liquid Carnation Instant in any recipe.

Look for the easy-pour spout

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"from Contented Cows"