PANEL MEMBERS—Members of the panel on integration at the tea held by Zeta Phi Beta sorors in Baltimore, Sunday, included, left to right, Miss Judith Rubin, Goucher College; Mrs. Ethel Payne, moderatol; Miss Anna Bertolini, Southern High School; Miss Catherine Wehman, Goucher College; and Miss Alma Webb, Morgan State College.

Zeta Phi Betas entertain at pre-spring formal dance

Members of Alpha Zeta Chapter of Zeta Phi Beta Sorority entertained at a pre-spring dance in the Morgan State College Refectory, Friday evening.

The hostesses included:

Soror Weida Alston, Thelma Ashe, Catherine Banks, Marguertie Carroll, Ruth Cleaver, Virginia Coleman, Eleanor Colvin, Isolene Crowner, Althea Cornish;

Sorors Audrey Davis, Gwendolyn deCecilio, Emma D. Dudley, Goldia Gord, Mary Fortune, Mary Frazier, Mattie Gardner, Alice Hall, Emma Henson, Anne Holt;

Sorors Mary Horsey, Doris Howell, Mary B. Hurt, Clarissa Jenkins, Ellen Johns, Katharine Johnson, Estella Keyser, Beatrice Mayo, Catherine Mayo, Lilyan Nichols, Ethel Payne, Hazel Phillips.

Sorors Beatrice Pitts, Geraldine Powell, Jewell Rawlings, Lilile Ross, Ruth Russell, Bernice Shorter, Mary Taylor, Jessye Valentine, Eva Washington, Lillian Webb, Mamie Williams and Catherine Winslow.

Their guests were:

Messrs. and Mesdames Bruce Alleyne, Earl Anderson, T. W. Anderson, M. L. Barksdale, Leon Bates, Samuel Beasley, Leslie Bell, Ernest Berry, John Berry, Eugene Bevans, Shepherd Bewze, Charles Blackwell;

Messrs. and Mesdames Samuel Blackwell, Wallace Blackwell, Bernard Blake, George Boston, Mark Bowyer, Perry I. Bradby, Milton Branch, Donald Brandon, Philip Braxton, Romeo Braxton, Carlton Brewer;

Messrs. and Mesdames Samuel A. Brock, Alexander Brown, Alvin Brown, Benjamin Brown, Charles Brown, Kenneth Brown, Sidney Brown, Frank Buck, Charles Bullit, Lane Bulzer, James Bundy;

Messrs. and Mesdames James Burke, Sydney Burnett, Edward Bush, Douglas Camper, John E. T. Camper, Raymond Carpenter Jr., Raymond Carpenter Sr., Charles Carroll, James Carroll, Leroy Harroll, Richard Carroll, John Carter;

Messrs. and Mesdames Glascoe Catlin, Norman Chapman, Paul Chester, Bernard Christmas, Jesse Church, James Clark, Oliver Clark, William Clarke, Clarence Coleman;

Messrs and Mesdames Robert Coleman, Allen Collick, Henry Collins, Howard Contee, Charles Cooper, William Corruth, Alphonso Cottman, Charles Covington, Joel Covington, Ira Cox, Theron Cralle, Dennis Crosby;

Messrs. and Mesdames Reginald Daniels, Michael Dantley, Clark Davis, Paul Davis, Ernest Dennis, Harold Derry, Franklin DeShields, Alfred Dixon, Ronald Dixon, William Dixon, Maurice Doles;

Messrs. and Mesdames Charles Dorsey, James T. Dorsey, William Dorsey, Carlton Douglass, Samuel Douglass, David Driver, Milton Dugger, David Echols, Walter Edmonds, Bernard Elwards, Leroy Ellis;

Messrs. and Mesdames George Ennis, Edward Evans, Howard Evans, Howard Evans, George Faulkner, Forrest Ferrell, William Ferrell, Benjamin Fonville;

Messrs. and Mesdames A. U. Forte, Carter Frazier, Clarence Frazier, William Freeman, Herbert Frisby, John Juller, Leory Gibson, L. U. Gibson, Sidney Giles, Robert Gill, John Gilmore, Clarence Gittings, Burnett Givens, E. Green, J. A. Greene, Lonnie Greene, Vernon F. Greene, Floyd Gross, Theodore Gross, Leslie Gundy;

Messrs and Mesdames Theodore Gwaltney, Calvin Hall, James Hall, VanBuren Hall, Edward Hardy, Thomas Harris, William Harris, William Hassell, U. Theodore Hayes, Arthur Haynie, William Hays, Oliver Henderson, William Henderson, Joseph Henley, Josiah Henry;

Messrs. and Mesdames Charles Henson, Wilson Henson, Charles Hicks, Robert J. Hill, Charles Hillen, Marcelle Hines, William Kines, James Hite, Richard Hobson, I. Boyd Holden, Ward Hollis, John Holt, Clarence Hughes, Raymond Hunt, William Hutchinson;

Messrs. and Mesdames Houston Jackson, James Jeffries, Armstead Jenkins, Joseph Jenkins, Cleveland Johnson, Earl Johsson, George Johnson, Henry Johnson, Thomas Johnson, Vernon Johnson, Casesar Jones;

Messrs. and Mesdames Clarence Jones, Edwin Jones, Frank Jones, Gordon Jones, James Jones, Louis Jones, Reuben Jones, George Judge, Joshua Kelley, Judson Kerr, Edwin Kess, Charles King, John Koger, Linwood Koger, O'Neal Koger;

Messrs. and Mesdames Albert LaForrest, William Lampkin, George Lane, Percy Lattimore, Winston Lawson, Ernest Lewis, William Lewis, Vernell Lockwood, Vernon Lindsey, Larence Logan, Jerry Luck, Charles Lynch, Clif Mackay, Priestly Manns;

Messrs. and Mesdames Edgar Manns, Cyrus Marshall, William Mason, Charles Matthews, Benjamin McCutcheon, Edward McDaniels, John McGuire, Sandy McIntyre, Robert McIver, Julius McRae, Joseph Mebane, John Meyers.

Messrs. and Mesdames Delmas Milbourne, Norlington Mitchell, Clarence Monroe, Samuel Monroe, Leroy Moody, Elbert Moore, Paul Moore, Phillip Murdock, Edward Murray, Oscar Myles, Thomas B. Nelson;

Messrs. and Mesdames S. D. Newton, Fred Nicholson, Jesse Nichols, J. Laws Nickens, Lawrence Nickens, Sylvester Norris, Milton Orange, Franklin Owens, Maurice Owens, Stewart Owens, Carroll Palmer;

Messrs. and Mesdames Rayner H. Parker, Thomas Parker, George Parris, William Parrott, Elmer Patterson, George Payne, Robert Payne, Norman Persons, Arthur Petersen, James Phelps, Austin Pierson;

Messrs. and Mesdames Raymond Pinderhughes, Otho Pinkett, W. Lyndsi Pitts, John Poag, Simon Powell, Theodore Powell, Eugene Prettyman, Nathaniel Proctor, Reginald Proctor, William Proctor, Benjamin Quarles, Theodore Randolph, Marsden Rawlings, William Rawlings;

Messrs. and Mesdames Ronald Rayne, Newman Reavis, Alfred Redd, Henry Richardson, Ralph Roberts, G. Dewey Robinson, Henry Robinson, James Robinson, Lawrence Robinson, Claude Rodgers, Martin Rodney, Edward Ross, William Ruffin, Frank Russell, William Russell;

Messrs. and Mesdames Frank Saunders, Henry Scarborough, Paul Scott, Harold Seaborne, Wilfred Heaborne, William Selby, Powell Sheffey, Douglas Shepperd, Everett Sherman, Walker Shields, Allen Simms, George Simms, Willie Slade, Deaver Smith;

Messrs. and Mesdames George Smith, Norman Smith, Walter Smith, George Spaulding, James Spencer, William Spencer, William Stanford, C. B. Stanley, Cyrus Stevenson, Willard Stewart, Ernest Stokes.

Messrs. and Mesdames John Stokes, R. Hayes Strider, Errol Taylor, George Taylor, Raymond Taylor, William Terry, Carlyle Thomas, Walter Thomas, Calvin Thompson, John Tilghman, William Tonkins, Louie Tucker;

Messrs. and Mesdames Clifton Turner, David Turner, Walter Turner, Norman Uncles, Frank Veney, Frank Walker, William Walker, Lester Wallace, Norman Wallace, Christo Waller, Anthony Ward, John Ward, Alphonso Warrington, George Washington;

Messrs. and Mesdames James Washington, Jack Watkins, Henry Welcome, Harold Weston, George White, Leon White, Raymond White, Benjamin Whitten, Lionel Whiteworth, George Whyte, Edward Wilkens;

Messrs. and Mesdames George Williams, Grayson Williams, James Williams, Jerry Williams, Leon Williams, Roland Williams, Herbert Wilson, Granville Winbourne, John Winder;

Messrs. and Mesdames John Wood, John Woodford, John Woodhouse, John Woodland, Milburn Woodland, Rodney Wooley, Albert Wright, Charles Wright, Leon Young and Robert Young;

Mesdames Mary Adams, Mae Allen, Christina Anderson, Gwendolyn Atkinson, Bessie Bell, Emily Bishop, Edna Blackwell, Ruth Bland, Emma Bright, Gwendolyn Brooks, Mildred Bryant, Pauline Butler, Lucille Byrdnell, Catherine Carroll, Lillian Carter;

Mesdames William Cross, Georgia Davis, Juanita DeBerry, Lena Dickerson, Ethel Douglass, Marie Dowell, Bertha Floyd, Claudine Franks, Hilda Frederick, Edna O. Gray, Lorraine Greene, Irene Guy, Alice Hall, Mabel Hawkins, Glynnia Hill, Gloria Jackson;

Mesdames Louise Jones, Mary Jones, Myrtle Lee, Elaine Matthews, Florence Merchant, Bernice Mickle, Alice Morell, Harold Nixon, Lillian Parrott, Bernice Phelps, Antonie Purdy, Marian Ransom;

Mesdames Eva Rawlings, Ada Smith, Mary Street, Mary Taylor, Nancy Utley, Dorothy Ward, Celeste Waters, Sara Watkins, Goldie Watson, Consuella Wilder, Willard Womble, Alberta Wylie, Edwina Young, and Nettie Young;

Misses Elizabeth Allen, Rosalind Allen, Elizabeth Arthur, Geraldine Baylor, Martha Belt, Vera Bennett, Audrey Bennett, Gladys Beverly, Priscilla Blackwell, Dorothe Booze;

Misses Audrey Briscoe, Eunice Brooks, Jeannette Brown, Helen Burke, LaVerne Churne, Grace Clarke, Frances Cullen, Edna DeCoursey, Florence Dennis, Ovella Dorsey, Sylvia Fenwick, Mabel Fields, Gloria Ford, Owen Gray, Julia Hawkins, Geneva Hill, Alice Holt;

Misses Novene Holt, Vashti Holt, Oletha Hope, Martha Howell, Appye Hurt, Charlotte Johnson, Ioma Johnson, Myrtle Johnson, Laura Jones, Lois Laster, Theodora McGill, Eula McKinnon, Mildred McNeil, Sedonia Merritt, Almira Miller, Clara Miller, Julia Nicholson, Shirley Owens, Elizabeth Parker;

Misses Elizabeth Parker, Emily Peck, Bonnie Peasant, Estelle Powell, Gloria Powell, Yvonne Raleigh, Connie Randall, Merrill Rawlings, Harriet Smith, Dolores Snipes, Lillie Sturgis, Camille Vaughan, Beatrice Baughter, Pearl Ward, Verdeen Washington, Evangeline Williams, Ethel Wise;

Samuel Adams, George Ball, Herman Barrett, Thomas Boone, Guy Bragg, Leonard Briscoe, Earl Britt, William Britt, William Brown, William Buckner, William Buford, Irvin Bryan;

Charles Darkins, Edward Fisher, Milton Gardner, Evan A. Gilkes, Van Buren Hall, Leo Hillen, Frederick Jackson, Linwood Koger, Lemuel Lewis, James McDonald, Lawrence Middleton;

Hilton Miller, Robert Murdock, Charles Noel, Samuel Owings, Raymond Puryear, George Rosedom, Herman Scott, Harvey Seay, Vernon Starvis, U. Simpson Stubbs, Charles Tildon, Lt. Whitted, Charles Wright.

MRS. MAE GELLMAN

Zeta award to Mrs. Gellman

Mrs. Mae Rankin Gellman, executive director of Baltimore Fellowship, was cited by Zeta Phi Beta Sorority here, Sunday, as "Woman of the Year."

Mrs. Gellman received the salute from Alpha Zeta and Gamma chapters of the sorority because of her efforts to make interracial and interfaith cultural activities in this city a reality.

The citation was made at a tea in the Morgan Christian Center, which also included a program with a panel discussion on "Youth Meeting the Challenge of Integration in American Life."

Participants included Misses Anna Bertolini and Betty Manalansan of Southern High School; Miss Angela Webb of Morgan State College and Misses Judith Rubin and Catherine Wehman of Goucher College.

* * *

MRS. ETHEL PAYNE was moderator, Mrs. Audrey Davis presided. Soloist was Miss Catherine C. Winslow. Presentation of the citation was made by Miss Beatrice O. Mayo, basileus of the graduate chapter; acknowledgements by Mrs. Mary Frazier. The organ prelude and postlude were by Miss Camille Vaughn and incidental music for the social hour and tea were by Mesdame Althea Cornish, Goldia Ford and Hazel Phillips.

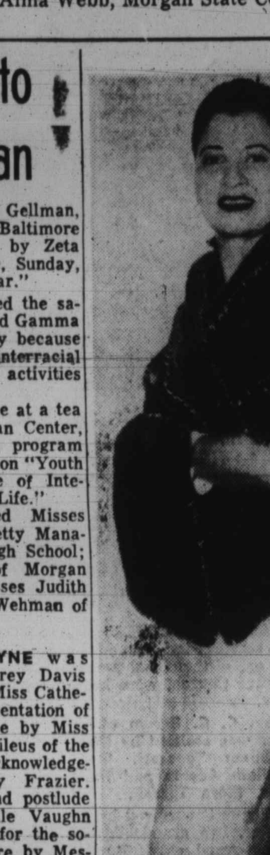
The Intercultural Relationship Committee of the Maryland League of Women has scheduled a visit to the Baltimore City Museum, Wyman Park Drive, Sunday afternoon at 2:30 p.m.

The Curator of Education will address the group. The current exhibition at the Museum is "The Seaport" which includes paintings by Winslow Homer.

Mrs. Louise Lamb is chairman of the Intercultural Relationship Committee of the League.

EASY WORKERS — The savings club was organized last month and the following officers elected:

James Fields, president; Mrs. Pearl Boardley, vice president; Mrs. Bernice Contess, recording and corresponding secretary; Richard White, financial secretary; Roy Boardley, business manager; Mrs. Evelyn Weems, sargeant-at-arms; and Mrs. Ruth Allen, chaplain.



The Woman's Auxiliary to the Monumental Medical Society is seeking funds to pay for a new floor in the emergency and men's surgical ward at Provident Hospital. Proceeds from a mink stole raffle set for March 19 at the Provident Nurses' home, will aid this project. Mrs. Maxine Higginbotham models the stole.

4000 attend style show

The Crownsville benefit fashion show which was attended by 4,000 persons at the Coliseum, Friday night, featured not only the latest styles in women's wear, but also an array of some of the best-known political names in and out of Maryland.

Heading the impressive list was Cong. William L. Dawson of Chicago, generally regarded as the top politican in the country.

Mr. Dawson and Cong. Adam Clayton Powell of NYC, were joint guests of honor at the affair. Mrs. Louise D. Felming, secretary to Mr. Powell, represented the congressman.

* * *

THE SHOW was sponsored by the National Sorority of Phi Delta Kappa, Gamma Chapter, for the benefit of the children's division of Crownsville State Hospital.

Honorary chairmen were Gov. Theodore R. McKeldin, Mayor Thomas D'Alesandro, Congressmen Dawson, Powell and Charles Diggs. Mrs. Louise Quarker, secretary to Mr. Diggs, represented the congressman from Detroit.

Other honorary chairmen were Phillip Goodman and Marvin Mandell; Delegates Truly Hatchett, Emory Cole, and Clifford A. Bachrach; Congressman George Fallon, Edward Garmatz, Samuel Friedel, City Councilman Frank Flynn;

Dr. Arnold Eichert, superintendent of Crownsville; Mrs. Dorothy A. Rogers, coordinator of volunteer services for Crownsville; Mrs. Carl J. Murphy, president of the Women's Auxiliary of Crownsville; Dr. John W. Powell, president of the Maryland Mental Hygeine Society; Dr. D. O. W. Holmes, Maryland State Board of Education;

Dr. Houston R. Jackson, assistant superintendent, Baltimore City Department of Education; Mrs. Clarence Miles; Dr. Willard W. Allen, Grand Master, Masons of Maryland; and Clarence Wycoff, Grand Master, Hiram Grand Lodge, Masons of Md.

* * *

MRS. VICTORINE ADAMS of the Charm Centre, who launched the project which featured clothes from her women's apparel store, was co-chairman.

General chairman was Mrs. Delores Hunt, past basileus of the teacher's sorority. Mrs. Beatrice Rawlins is present basileus.

Contributions of $50 were received from Mr. Dawson, Mr. Friedel and Irving Kovens, merchant and political leader.

* * *

GIFT CERTIFICATES were presented by Congressman Dawson, $50; Congressman Powell, $35; and Senator Cole, $25.

Among those who received gift certificates and prizes were Mesdames Ethel Johnson, Sidonia Coltrane, Jessie Jones, Lauretta Smith, Bessie Brown, Elsie Levi, Margaret Hudgins; and Misses Edith Gordon, Nellie Jewell, Sylvia Lawson, Annie Smith, Carolyn Dotson, E. Dul-

BIRTHDAY PARTY photo made Saturday at the home of Mrs. Mary Sorrell, 2548 W. Fayette St., where she and Mrs. Elizabeth Kelly gave party honoring her nephew, Spencer D. Sims, center. Mrs. Mary Waddy is at left in photo and Mrs. Kelly at right. Guests present included James Gamble, Linda Tucker, Willie Gamble, Ann McDannie, Rosa Dancey, Emerson Knox, Eloise Knox, Mr. and Mrs. Virgil Dixon and Saddora Maddox.

M. Shephard marks birthday

Milton B. Shephard Jr. of 3105 Gwynns Falls Pkwy. was host on his first birthday on Sunday.

Twenty five of the little set gathered to extend their greetings.

Among those present were:

Cherye Quick of Washington; Dorena Lynn Gregg, Gail Karen Hilson, Lisa Cooper, Jacques Maultsby, Roxanne Chisholm, Louise Olge, Ray Gilbert,

Keith Saunders, Gregory Saunders, Carol Dunston, Marida Goodman, Shelly L. Watts, Lynn Carpenter, Donald Stewart, Marlin Harris, Carmen Newton;

Edward Carter Jr., Carla Shephard, Richard Wallace, Jan Joy, Tyna Bascon and Rosalind Barrett.

Mr. and Mrs. Milton G. Thomas Sr. and Milton G. Thomas Jr. motored from White Plains, New York to attend the affair of their grandson and nephew. Also present were: Mr. and Mrs. Edward Quick Sr. and Mrs. Edward Quick Jr. of Washington and Miss Lorraine Eason.

FINE TAILORING LADIES' WEAR
Custom made furniture, slip covers. Free information.
Howard and Friend
LA. 3-2421

By Appointment . .
We are local factory agents for the Sales and Servicing of the following famous make watches: Longines, Wittnauer, Gruen, Elgin, LeCoultre, Mido Vacheron, Constantin Bulova, Hamilton, Benrus. Only genuine factory replacement parts used. All work fully guaranteed 1 year.
PARK JEWELERS
KENNARD STRAUSS
Baltimore's Friendliest Jeweler
213 Park Ave. MUlberry 5-1561 5-1562
PLEASE MENTION THE AFRO

The GOLDEN MOOD is coming your way

Now Open To Serve You
KAY'S BEAUTY SALON
1701 Presstman Street
Complete expert treatment for the scalp and hair
SPECIAL THIS MONTH
A free reducing treatment in our new modern reducing machine with every hair-do.
For Appointment Call MA. 3-2129
Open 9 to 9—Closed Tuesday
MRS. KENEDY, Prop. MISS WARD, Operator

Note Of Thanks To Public

The National Sorority of Phi Delta Kappa wishes to express thanks for the overwhelming support of the Mammoth Fashion Extravaganza at the Coliseum on February 25, 1955. Special thanks go to Mrs. Betty Murphy Phillips, Mrs. Lula Jones Garrett and Mr. Clarence L. Carter for their valuable help in publicizing the affair.

Be the 'Light of his Life'...

with Lighter Brighter skin

Watch the love light glow in his eyes when he sees your new radiant beauty. Begin now to have lighter, smoother, softer looking skin! Use Black and White Bleaching Cream as directed. Its bleaching action works effectively inside your skin. Modern science knows no faster method of lightening skin. See your complexion take on a new beauty glow!

Get Black and White Bleaching Cream today! 39¢, 65¢, at all drug counters.

BLACK AND WHITE BLEACHING CREAM

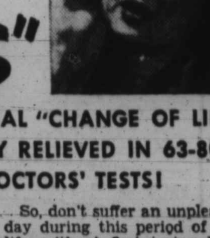
You're Invited To The Grand Opening of my New Beauty Salon
Sun., Mar. 6, 1955
3 Style Shows
5:30 P. M. - 7:30 P. M. and 9 P. M.
Be Sure To See These
— SPECIAL FEATURES —
★ The Roman Striped Hairstyle
★ The Caryl Richards "Rocket" Permanent.

ANN BLAIR

BLAIR'S BEAUTY SALON
1355 W. NORTH AVE. MA. 3-9512

NOTICE
A BEAUTY CLINIC for Graduate Beauticians will be conducted beginning Wednesday, March 9th. For information and Registration call MA. 3-9512.

DON'T SUFFER "HOT FLASHES"



DISTRESS OF FUNCTIONAL "CHANGE OF LIFE" STOPPED OR STRIKINGLY RELIEVED IN 63-80% OF CASES IN DOCTORS' TESTS!

Don't think you just have to suffer nervous tension, irritability, weakness due to "change of life". Even "hot flashes" can be stopped or amazingly relieved in the vast majority of cases, according to doctors' tests!

Yes, millions of women have discovered that Lydia Pinkham's Compound and Tablets have a wonderful *calming* effect. And medical evidence has proved that from 63-80% of women taking Lydia E. Pinkham's Compound or Tablets have escaped much of the suffering of the "change of life".

So, don't suffer an unpleasant day during this period of your life, without first trying Lydia Pinkham's Compound or Tablets. Let these two great products help *you* as they have helped so many, many other women.

Get a bottle of Lydia E. Pinkham's Vegetable Compound or new convenient Tablets with blood-building iron added. See if you don't feel better *all over!*

Younger women and girls — suffering functional pains, monthly cramps and distress of menstruation—find Pinkham's wonderful, too!

MODERN TABLETS HELP BUILD RICH BLOOD when iron is needed

SKINNY?
AMAZING NEW EASY WAY PUTS ON POUNDS AND INCHES OF FIRM, SOLID FLESH
SKINNY?
Men, women and children who are thin because of poor appetite or poor eating habits may quickly put on pounds and inches of firm, solid flesh, thanks to WATE-ON. New kind of concentrated body building all-in-one concentrated meal of easily digested calories here at last. Easy weight gains of 5 pounds . . . 10, 20 even 30 pounds reported. No sugary mixture, no fishy oils, no drugs, no overeating.
SKINNY?
WATE-ON guards against fatigue, poor endurance, low resistance. When underweight is caused by disease take WATE-ON under direction of your doctor. WATE-ON is fortified with Vitamin D, blood building red vitamin B12 and other energy factors. Money back guarantee. Starts putting on weight first day. NOW AVAILABLE AT BETTER DRUG AND DEPARTMENT STORES.
WATE-ON
Homogenized Liquid Emulsion
(Also Concentrated Powder Form)

South Baltimore Notes

By GEORGE W. E. HILL And MARIE LITTLES

Mrs. Carrie Lawson, of 626 W. Cross St., was given a birthday dinner at her home on February 28.

Mrs. Lawson was honored with a One-O-Clock Dinner which consisted of turkey and all its trimmings, after which, a cocktail was in order.

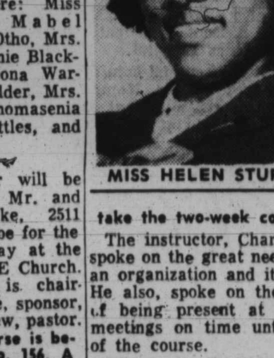
Those weresent were: Miss Lucy Hammond, Mrs. Mabel Thomas, Mrs. Emma Otho, Mrs. Sally Nesbitt, Mrs. Jennie Blackburn Simms, Mrs. Leona Warren, Mrs. Margaret Golder, Mrs. Ada Faulkner, Mrs. Thomasenia Ware, Mrs. Addie Littles, and George W. E. Hill.

* * *

A VARIETY supper will be held at the home of Mr. and Mrs. Gladstone Blake, 2511 Ridgely Street. It will be for the benefit of Women's Day at the Star of Bethlehem AME Church.

Mrs. Vennie West is chairman; Mrs. Annie Blake, sponsor, and the Rev. W. R. Chew, pastor.

A Civil Defense course is being held at School No. 156. A large crowd was on hand to



MISS HELEN STURDIVANT

take the two-week course.

The instructor, Charles Perry, spoke on the great need for such an organization and its purpose. He also, spoke on the necessity of being present at all of the meetings on time until the end of the course.

Walter W. E. Hill is head of the Civil Defense in Mount Winans.

* * *

MRS. LILLIAN Forbes, of Baltimore and Miss Gwendolyn Forbes and her uncle, both of Washington, were the guests of Mr. and Mrs. George W. E. Hill on Sunday.

The Mount Winans Methodist Church held its Annual Men's Day, Sunday.

All three services were very well attended, and were very inspiring. The highlight of the day was the address, given by Senator Harry Cole, entitled "Man's Duty to His Fellow Man."

The visiting ministers were the Revs. Richard Wallace, Bethany Baptist Church; Herbert Moore, First Baptist Church, and W. R. Chew of Star of Bethlehem AME Church.

The receipts of the day were $540.

* * *

THE REV. Clinton Johnson, choir and congregation visited the Star of Bethlehem Church on Sunday, at 3:30 p.m. The visit was in the interest of Women's Day.

The Rev. Mr. Johnson delivered the message, and the Rev. W. R. Chew was the host pastor.

Mr. and Mrs. Walter Hackett and son, and Miss Deloris Hackett, of Philadelphia, were the weekend guests of Mr. and Mrs. Walter E. Hill of 1730 Foerster Ave.

* * *

JOHN WESLEY Avery of 913 Denver St. has just returned home, after serving two years in the U.S. Army.

His wife, Mrs. Avery, is teaching at a school in Snow Hill, Md. She is now in the city taking an examination to teach in one of the Baltimore Public Schools.

* * *

The personality of the week is Miss Helen Sturdivant of 528 W. Barre Street. Miss Sturdivant is a graduate of Douglass High School, and is now employed at the Social Security Administration as a typist.

She is a frequent visitor of Mount Moriah Baptist Church. She has done much to better the conditions in South Baltimore. Her hobbies are reading and cooking, and favorite sports are baseball, basketball and boxing.

Miss Sturdivant is the daughter of Mr. and Mrs. Charles Sturdivant.

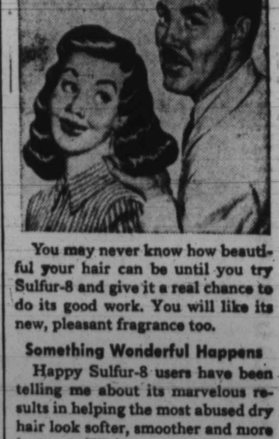
SOCIAL EIGHT — The club met at the home of Miss Julia Townsend, 1305 Longwood St., this week. Mrs. Louise Wilson of 1513 E. Chase St. will be the next hostess. Mrs. Mabel Lawson is president.

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.

RIGHT FOR YOUR CHILD in every way
The most trusted aspirin for children, specialized in size, flavor and dosage. Easy to give exactly as your doctor orders without having to break tablets; each is ¼ regular adult dose. Children like its pure orange flavor. Buy the large economy 39c size today, your child may need it tonight.
ST. JOSEPH ASPIRIN FOR CHILDREN
World's Largest Selling Aspirin For Children

WHEN KIDNEYS Work too Often
There is nothing that can make you feel older and more depressed than losing sleep and worrying about "Bladder Weakness" (Getting Up Nights (too frequent, burning and itching urination) or Strong, Cloudy Urine) due to common Kidney and Bladder Irritations, which sometimes result in Backache, miserable referred, secondary aches, pains, headache and nervousness. In such cases New Improved Cystex usually gives quick, wonderful, soothing relief through its bacteriostatic action in acid urine and its analgesic pain relieving action. Over a billion CYSTEX tablets used prove safety and success. Get CYSTEX today under money-back guarantee. See how much better you feel tomorrow.

The Secret of Long, Good Looking Hair
By Jean Allison
Many women tell me how they envy people with naturally attractive, long hair—smooth, soft, growing out so rich and healthy. They ask, "How can I have hair like that?"
Scientific facts now give the answer: It all depends on the nature and condition of the *scalp*. In other words, you can have gorgeous hair like that only if your scalp is ready and able to make it so.
More and more of my friends are discovering that when they seek to improve the looks of their hair they must think about the condition of the scalp too. They are also learning the amazing facts about Sulfur-8 Hair and Scalp Conditioner and how it works for the beauty of the hair.
The Power of Sulfur-8
A new scientific form of sulfur is being hailed by hair and scalp experts throughout the world. This potent "super-sulfur", called polysulfides, is the wonder drug featured in the great Sulfur-8 Hair and Scalp Conditioner formula. Only Sulfur-8 has that special formula.
Of course, Sulfur-8 cannot give you a new scalp, nor make your hair grow or be longer than your scalp allows, but when used in time it usually works wonders on certain conditions that may hold your hair back from looking its best.



You may never know how beautiful your hair can be until you try Sulfur-8 and give it a real chance to do its good work. You will like its new, pleasant fragrance too.
Something Wonderful Happens
Happy Sulfur-8 users have been telling me about its marvelous results in helping the most abused dry hair look softer, smoother and more lustrous. They are thrilled by the new beauty of their hair and have been telling their friends how it came about. The fame of Sulfur-8 has grown so fast that already millions of jars have been sold.
Get Sulfur-8 at the drug store today. See what it can do for *you!*

COOKING FUN

Your family's a lot less apt to miss the meat in Lenten meals if they start off with a nice hot soup.

"Nicaragua Soup" (just a fancy name for an old favorite—vegetable soup) is a good kick-off for a March meal. Cooked potatoes, carrots, celery are mashed; then green pepper, onion and ripe olives are added for flavor and color appeal.

So get out your soup bowls and ladle 'em full of steaming hot soup. You'll make meat-less meals much more interesting.

For Nicaragua Soup you will use one-half cup ripe olives, one cup diced raw potatoes, one-half cup diced raw carrots, one-half cup chopped raw celery, one teaspoon salt, two cups hot water, two tablespoons chopped green sweet pepper, two tablespoons chopped onion, two tablespoons chopped tomato, one tablespoon butter or margarine and two cups milk.

Slice ripe olives. Cook potatoes, carrots and celery in salted water until tender, and mash vegetables and liquid. Add milk and ripe olives and simmer for about 5 minutes.

This makes 4 to 6 servings.

By BETTY COOK For ANP

Here's a fine way to serve those delicious leftover turkey tid-bits, as a meal-in-one dish combinded with a green vegetable, a tasty sauce and fluffy rice So easy to prepare, too, when you rely on the convenience of packaged pre-cooked rice.

There's no real "cooking" involved here, yet—in a matter of minutes—you can be ready to serve a hearty meal that's both delicious and nutritious.

Then too, rice being the most versatile of foods, it can be the perfect go-together with many other recipe suggestions for turkey leftovers. To mention but a few—there is first of all the old favorite and reliable—turkey a la king. Simple to make, easy to serve, completely delicious and filling when served over rice.

Or, perhaps your family would prefer a spicy creole sauce with turkey slices. Creole sauce — always so popular with its combination of delicate flavors, each of which is complimentary to turkey's own distinctive flavor. And, of course, to make the homey little turkey tid-bits into partyfare, nothing does the trick so well as a pungent curry sauce. As a final suggestion, there is always stuffed peppers . . . that is, a blend of turkey tid-bits, minced onion and rice.

Indeed, any one of the above suggestions, beginning with the very first recipe and served with fluffy rice — plus a green vegetable, crisp salad—makes simple turky tid - bits complete meals your family will thoroughly enjoy. And all of them made with packaged pre-cooked rice means less time for you in the kitchen and more time for holiday fun.

* * *

HERE'S ALL YOU DO

1. Prepare a 5-ounce package of pre-cooked rice as directed on the package, adding ⅛ teaspoon savory with the salt.

2. Cook a box of quick-frozen asparagus according to directions on the package.

3. Mix 2 cans condensed cream of chicken soup with ½ cup of milk. Dice and add 2 pimientos. Also add 2 tablespoons chopped parsley. Bring to a boil over medium heat, stirring occasionally. Season to taste.

TO SERVE:

Use a large platter, Spoon the rice in a mound in the center. Arrange the sliced turkey and asparagus around the sides. Pour the sauce over the top. Makes four delicious servings.

WEEKLY TREAT RECIPE—A cranberry salad will fit into many of your menus during the holiday period. It is not only flavorful but pretty and ready to serve.

For cranberry-gelatine salads you will need one package lemon flavored gelatine, one cup hot water, one cup pineapple juice, one cup ground cranberries, one cup chopped, unpeeled apple, and one-half cup nut meats.

Dissolve gelatine in hot water. Add pineapple juice and chill until the consistency of thick cream. Add fruit and nuts and pour into molds greased with soft fat. Chill until firm and serve on lettuce with mayonnaise or cooked salad dressing. (The above recipe serves 10 or 12).

A time-saving idea on meal preparation will come in handy for many housewives during the busy pre-haoliday

In preparing such main dishes as casseroles, meat loaves and stews, make double the usual amount. Freeze the unused portion to have on hand for a second meal later.

Be careful, however, not to overcook them. If cooked well-done before freezing, vegetables and macaroni are likely to be too soft when reheated. Cheese or cumb toppings are best added when the food is reheated for serving.

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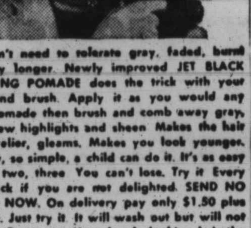

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Green Giant Peas	2 17-oz cans	37c
Niblets Corn	New Process Golden Kernels 2 12-oz cans	29c
Mayonnaise	Fresh, Creamy Hom-de-Lite qt jar 49c	pt jar 29c
Princess Margarine	Golden ¼'s 2 lbs	41c
Louella Evap. Milk	4 tall cans	49c
Salad Oils	Wesson, Mazola or Kraft's pt bot	35c
Glenside Apple Sauce	2 16-oz cans	25c
Angelfood Mixes	Pillsbury or Betty Crocker pkg	49c
Ground Black Pepper	Ideal 4-oz can	23c
Welch's Grape Juice	24-oz bot	35c
Ideal Orange Juice	Fancy Fla. 2 46-oz cans	49c
Pineapple Juice	Libby's 46-oz can	25c

CURRIED FISH STUFFING—To give a lift to that Lenten mainstay, have a curried stuffing add a flavorful tang to baked stuffed fish.

Lemon cups

Here's and ever-so-good dessert which may be served warm or cold — "Date Lemon Cups." This time of year we vote for the warm version. It's one of those grand baked puddings that emerges complete with its own custard. No other trimmings necessary.

For Date Lemon Cups use one cup fresh California dates, one cup granulated sugar, one-quarter cup sifted all-purpose flour, one-quarter teaspoon salt, two tablespoons melted butter or margarine, five tablespoons lemon juice, two teaspoons grated lemon rind, three eggs, and one and one-half cups scalded milk.

Pit and cut up dates. Combine sugar, flour, salt and butter. Add lemon juice and rind. Separate eggs, beat yolks well and combine with milk. Blend into first mixture. Fold in stiffly beaten egg whites and pour into 8 greased 5-ounce custard cups. Set in pan of hot water.

Bake in moderately slow oven (325 degrees F.) 45 to 50 minutes. After baking, each dessert will have custard on the bottom and sponge cake on top. Serve warm or cold.

Makes 8 servings.

Peach tarts

Peach Lemon Tarts are as fresh and pretty as a spring bonnet.

Luscious tart lemon filling is poured over sun-ripened canned cling peach slices. A crisp, flaky pastry shell holds all this goodness together. You'll find this a very welcome dessert to top off most any dinner.

Peach Lemon Tarts require one-half cup sugar, two tablespoons cornstarch, one-eighth teaspoon salt, three-quarters cup syrup from canned cling peaches, one egg, 2 and one-half tablespoons lemon juice, one-half teaspoon grated lemon rind, one and one-quarter cups canned cling peach slices, and eight baked 3-inch tart shells.

Blend sugar, cornstarch and salt. Add syrup and cook and stir over low heat until clear and thickened. Slowly stir in beaten egg, and continue cooking and stirring over very low heat 2 to 3 minutes.

Clubs

ROMANIA — The club met with Mr. Carrie Hinton of 1903 N. Fulton Ave., Monday.

Mrs. Martha Shelton joined the club. Mrs. Pauline Palmer a member, is ill. Plans are being made for a musical at the Odd Fellows Hall on Mar. 20.

Prizes at pokena went to Mrs. Annie Jones, first; Miss Mary F. Ransom, second; and Mrs. Kathleen Henson, the booby. The next meeting will be with Mrs. Jones at 624 Gold St.

WORTHWHILE — Mrs. Elizabeth Johnson was hostess to the club on Monday night. The club celebrated their third anniversary on Feb. 20. They will have a variety supper at the Cricket Club on April 1. Mrs. Johnson is president of the club and Mrs. Margaret Rogers is secretary.

SILHOUETTE — The club met with Mrs. Hattie Lyle of 1706 Thomas Ave. Plans were compleated for the fourth anniversary program to be held at Ebenezer AME Church on Sunday. Mrs. Felecia Lemon is president of the club and Mrs. Beulah Carroll is secretary.

DEMOCRATIC WOMEN — The original Democratic Women's Club of Cherry Hill held a political rally, Wednesday evening at 710 Roundview Road. Mrs. Nannie Gibbs, president, assembled the group and 50 other guests to hear a number of candidates.

SENIOR DEBS — The club had a party at 2230 N. Howard St., recently.

The hostesses wore brown skirts and pink sweaters.

Guests included:

John Jones, George Horton, Donald Savoy, Charles Newton, Donald Cann, James Gardner, William Harris, Julius Atkins, Spencer Pulliam, Bossie Ryles, Barbara Garrett, Edgar Whiting, Mildred Johnson, Mr. and Mrs. Earl Pendleton.

The club members are Misses Helen Harris, president; Mildred Emory, vice president; Mae Harris, secretary; Doris Stepp, treasurer; Loretta Savoy, business manager; Primelee Griffin, sergeant-at-arms; Gladys Gardener, Sarah Thomas and Helen R. Griffin.

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Sent 35 cents in coin for each pattern, with name, address, style No. and size. Address Pattern Bureau, Box 42, Old Chelsea Station, New York, 11, N.Y. For first class mail include an extra 5 cents per pattern.

NOW! Just out, the SPRING-SUMMER FASHION WORLD, illustrating in color scores of delightfully wearable fashions for every size and occasion. Order your copy now. Price just 25 cents.

'New Chinese Recipes' lists ingredients easily obtained

JUST A STONE'S THROW from New York's Chinatown there's a printer who loves Chinese food so much that he published a small book about it so other Americans may share his enjoyment.

The printer is Arthur Edelmath. His book is called "New Chinese Recipes" and it uses only ingredients that you can buy at a corner grocery. The recipes are especially interesting for Lenten meals.

For Lenten dishes there's a Kair-Jop-Har-Kow (shrimps Mandarin style) which you make as follows:

Wherever oil is called for, in the following recipes, vegetable or peanut oil is used . . . not olive oil.

In a preheated, heavy 10-inch frying pan, place four tablespoons oil or fat. Add one-half teaspoon salt and a dash of pepper. Peel, crush and add a clove of garlic. Cook over a moderate flame about three minutes. Remove the garlic.

Add one-half teaspoon ginger powder and two pounds of raw shrimps which have been cleaned and shell and veins removed. Cook over a moderately high flame, stirring constantly, for about two minutes.

Add a half cup water, cover pan tightly and cook over moderate flame for five minutes. Add a half-cup ketchup, cook, uncovered, another five minutes. Blend one tablespoon cornstarch and one-fourth cup water together and add one tablespoon finely diced scallions. Cook for a few more minutes, stirring constantly until sauce thickens.

Serve immediately with hot, boiled rice.

And another recipe is Jan-Loong-Har (steamed lobster).

In a saucepot bring to a boil two quarts of water. Plunge in two one and one-fourth pound lobsters. Cook for two minutes.

With shells on, cut each lobster lengthwise in two, then across in one and one-half inch long pieces. Cut each claw in three sections. Discard intestines and head shells. Place lobster pieces in a casserole.

Blend together thoroughly two tablespoons of oil or melted fat, two tablespoons sherry, two tablespoons soy sauce, a teaspoon sugar, one-half teaspoon salt and a dash of pepper. Pour over lobsters.

In a deep frying pan or kettle, with a tightly fitted cover, place water one-half inch deep. On a trivet or rack deep enough to hold dish above water, place casserole containing lobsters. Cover kettle tightly and place over a flame high enough to keep water boiling actively. Steam about 30 minutes. Replenish water, if necessary.

Finely dice four tablespoons scallions. Sprinkle over lobsters. Replace cover and steam another three or four minutes. Serve immediately with hot, boiled rice.

Mrs. Joyner demonstrates new treatment, 'Satin Tress'

CHICAGO — The Mme. C. J. Walter Manufacturing Company, pioneer hair and skin cosmetics company is introducing its sensational new product, "Satin Tress," to twenty-seven cities in the nation through a demonstration tour featuring Mrs. Marjorie Stewart Joyner, national supervisor of Walker Colleges of Beauty Culture.

Mrs. Joyner wil demonstrate before beautician's groups in the following cities: Louisville Ky., Nashville, Tenn., Chattanooga, Tenn., Memphis Tenn., Little Rock, Ark., Fort Smith Ark., Texarkana, Ark., Shreveport, La., Beaumont, Tex., Houston, Tex., Galveston, Texas, Baton Rouge, La., Mobile, Ala., Tampa, Fla., Daytona Beach, Fla., Jacksonville, Fla., Savannah, Ga., Charleston, S.C., Columbia, S.C., Charlotte, N.C., Winston-Salem, N.C., Raleigh, N.C., and Durham, N.C.

"SATIN TRESS" is Madam Walker's latest method of hair treatment which eliminates excessive greasiness and gives a longer - lasting, water - resistant treatment while conditioning and protecting the hair at the same time.

It is completely oil-free and gives hair a satin-smooth, lustrous yet light, natural appearance. Utilizing a completely new type special shampoo, press lotion and hair conditioning cream, the process is unusually fast and effective, yet is reasonably priced so as to be within the resources of all.

"Satin Tress" was developed after a long period of laboratory work, scientific testing and practical experimentation, and combines all the more important later discoveries in hair culture in this field with traditional techniques to give longer-lasting, nogreasy, water-resistant yet lustrous hair treatment.

Curry adds flavor to Lenten mainstay, Indian stuffed fish

Curry powder, the so-called "Salt of the Orient," is one of the most fascinating members of the spice shelf.

This seasoning is a blend of from ten to fifteen different spices giving the characterisitic flavor of Indian curry. In India the homemaker blends her own spices, varying some of them slightly to the specific tastes of her family and the particular food she is seasoning. However, few occidentals would ever have tasted the exotic flavor of curry if the spice trade had not developed the handy, pre-blended curry powder.

Curry dinners in India are often fabulous affairs. The curry-seasoned sauce accompanying the fish or meat is frequently made with freshly extracted coconut milk and elaborate condiments are served with the main course dishes. In fact, the number of servants required to pass the trays of condiments sets the tenor of the meal. It may be a "one boy curry" in a humble home or a ten or twenty boy curry in a wealthy household.

But curries are practical as well as luxurious, even in India. The flavor of curry powder will put life in leftovers and real variety into any menu. Curry powder contains such familiar spices as pepper ginger, mace, allspice, coriander, celery and caraway seeds and cayenne. Others typical in the blend are cardamom seed, fenugreek and cumin. The color of curry powder comes from the spice turmeric.

The test kitchen of the American Spice Trade Association offers these variations of East Indian recipies for variety in the winter menu.

East Indian stuffed fish requires three to four pound bass or white fish, one teaspoon salt, one-eight teaspoon ground black pepper, two cups soft bread crumbs, two tablespoons minced onion, three-fourths to one teaspoon salt, one-quarter teaspoon garlic powder, one-eighth teaspoon ground black pepper and one teaspoon curry powder.

Wash fish, wipe dry and remove bones for easier serving and eating. (To remove bones, split fish open, lay out flat. Begin at tail, with a sharp pointed knife and loosen flesh close to bone along one side. Turn and loosen flesh on other side. Then, lift out backbone, being careful not to cut through the skin).

Pick out small bones. Rub inside with the 1 teaspoon salt and ¼ teaspoon black pepper. Make crosswise gashes 3" long and ¼" deep on each side to prevent fish from cracking. Combine remaining ingredients and spoon into the cavity.

Close cavity with toothpicks or needle and thread. Brush with salad oil or melted butter or margarine. Bake uncovered 45 minutes, or until fish flakes in a slow oven (325 degrees F.).

Yield: 6 to 8 servings.

—Gadabouting

(Continued from Page 11)

Doris Logue of the Park Avenue Fem Chic Studios.

Officers of the Charm Club are:

Misses Sylvia Giles of Cambridge, president; Evelyn Young of Severn, secretary; Juliet Robinson of New York City, treasurer; and Juanita Hill of Chapel Oaks, chairman of the social committee.

* * *

THE COMPANIONS continued their bi-monthly "Surprise Sessions" with Jeanne Cummings as hostess on Saturday past. The novel invitations suggested a "Beat the Clock" theme and time was the keynote for all the evening's activities with unique prizes for the hilarious games.

There was a mad scramble to be the first guest to arrive and Gwen Lynch walked off with the treasured gift.

About for a lush array of delectables and fun were, Murriel Callaman, Etna Blackwell, Bea Wright, Hazel Barrett, Lucille Cephas, Gwen Lynch, Adelle Foreman, Barbara Hawkins, Elaine Wright and Mary Maiden.

* * *

MRS. LELIA COOPER, student secretary of the Women's Society of Christian Service of Ames Memorial Methodist Church, entertained Betty Walters of Bermuda and Hazel Lewis of the Virgin Islands, Saturday.

Misses Walters and Lewis, students at Morgan State College, were dinner guests and met other guests at tea in the afternoon.

Others present were Miss Katherine Lankford, Miss Florice Adams, Miss Carolyn Shaw, Miss Carrie Peters, Miss Margaret Gassaway, Mrs. Olivia Carter, Mrs. Aaron Rogers, Mrs. Jacqueline Hebron, Mrs. Romaine Taylor, Clarence Roberts, William Adams and James Owens.

* * *

ON TUESDAY, a party was given by Kenneth Phillips in honor of his cousins, Shelley Jean and Ernest Sealo Jr. who visited from New York City.

The youngsters enjoyed films of "The Gingerbread Boy," "The Three Pigs," and "Jack and the Beanstalk."

Present for the fun were Robert Chissell, James Gittings, Ulyssa Glover, Roderica Johns, Bonnie Matthews, Sharron Robinson, Pamela Shipley, Alice Tucker, Nina Shipley, Louis Tucker Jr., the honorees and host.

* * *

POTPOURRI: Distinguished visitor, here, this week, was Dr. Lawrence C. Jones, president of the Piney Wood School, Mississippi. He was en route from New York, where he had been honored as "Man of the Year" by the Utility Club to Washington to attend NCNW's testimonial dinner for Dr. Mary Bethune. Guest of an old friend, Finette Jefferson Jones, in Morgan Park, he never did get to the capital affair. Incidentally, he says that that fund for his school, started by the "This Is Your Life" program, has passed the $700,000 mark.

J. Douglass Sheppard Jr., son of Dr. and Mrs. J. Douglass Sheppard, was initiated into the national medical fraternity Phi Lambda Kappa at the University of Maryland Medical School, where he is a freshman, this week.

Mrs. Ruth Johnson is in Woman's Clinic, Johns Hopkins Hospital, following surgery, this week.

Hear that the Phi Delta Kappas stand to garner more than a $1000 from their fashion extravaganza staged last Friday night. The project was a benefit for the Children's Division of Crownsville State Hospital. Already the sorors are knee deep in plans for a boat ride on May 27, when they hope to add to their scholarship fund. Beatrice Rawlings heads the chapter (Gamma) and Delores Hunt is general chairman of program activities.

Incidentally, the Omegas, who scored in a Mardi Gras, last week, have set an April date (the) for their talent hunt. The project provides funds for scholarships, also. Last year, Junetta Jones, Morgan State College student, a soprano, not only took top honors, here, but went on through the regional, in Washington; the national, in Atlanta, Ga., and may vie at the boule in Los Angeles.

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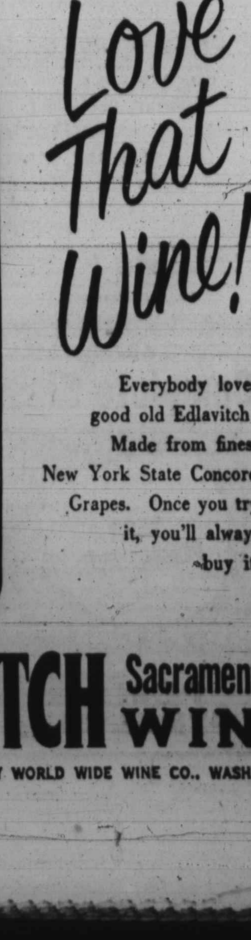

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