"GOLIATH OF DEEP" NOW SHOWPIECE

Ike Walton enthusiasts view unveiling of 53-pound marlin

A mounted seven-foot, one-inch, 53-pound white marlin was unveiled at the home of John H. Murphy, Jr., here Friday night, with a host of fishing enthusiasts on hand for the ceremony.

The huge fish was caught by Mr. Murphy, 40 miles off the New Jersey coast on July 21.

In the party at the time of the catch were Captain Maurice Stinson, skipper of the fishing cruiser Eleanor; mate Joseph Martin, Dr. Louis A. Johnson, Clifton Gross and Edgar Whittaker.

Films showing deep sea fishing off the Florida coast preceded the unveiling. Present at the affair were:

John L. Bailey, the Rev. Marion C. Bascom, Arthur Brooks, Dr. Albert Burwell, R. W. Carroll, Bailey Conaway, Avon E. Cooper, James Denkins;

James T. Dorsey, Walter Eaton, Radcliffe Finney, Herbert Gardner, Clifton Gross, John Jetter, Dr. Louis A. Johnson;

Henry T. Kennard, Alonza Lancaster, Charles Lewis, Jack Madden, D. Arnett Murphy, Charles Minor, Frank Phillips, T. Irvin Phillips;

Leon Ray, Norman Reaves, Dr. Martin H. Rodney, J. W. Saunders, Ernest S. Senior, Dr. Frank Sykes, and Dr. Charles Watts.

Service Guild presents choir

The Ethel M. Newman Wesleyan Service Guild of Ames Memorial Methodist Church presented Baltimore's Great Hymns Choir in a concert, Sunday afternoon.

The choir presented a program of hymns, choral works and spirituals, under the direction of Daniel L. Ridout Sr. Miss Berniece Gardner was accompanist.

While not a concert ensemble, Mr. Rider pointed out, the choir was organized a year ago primarily to perform a radio and television ministry and to help combat the flood of cheap variety "gospel" songs heard so often on the air.

• • •

MEMBERS OF the choir are: Ethelda Bradley, Christine Connor, Sylvia Grace, Elizabeth Hall, Margaret Hall, Lucy H. Jones, Sylvia Rock, Evangeline Williams, Romona Williams, Laverne Young, sopranos;

Elaine Fields, Frances Jefferson, Ella Matthews, Charlene Moore, Adelaide Reed, DeLois Thomas, Lois Wright, Margaret Young, altos;

Charles Bagley, William Grace, Albert Hammond Jr., Vernon Thornton, Wednell Wright tenors; and Rufus Abernathy, Robert Bagley, Emory Bowie, Welsey Brown, William Dorsey, Earl Lockett and Daniel Rideout Jr., basses.

Mrs. Maude Williams was chairman of the committee which sponsored the concert. Mrs. Eleanor C. Moore is president of the Guild.

MISS APPYE HURT

Diploma given Miss Appye Hurt

Miss Appye L. Hurt, of this city and a teacher of clothing at the Wiley H. Bates High School in Annapolis, has been awarded a Teachers College professional diploma in home economics by Teachers College of Columbia University.

Requirements for such a degree include 30 points above a master's degree and an outstanding study in a phase of the field.

Miss Hurt made an evaluation of the clothing program of the Wiley H. Bates High School as it relates to pupil satisfaction.

A graduate of Morgan State College, she won her master's degree in home economics from Columbia Teachers College. She is the sister of Coach Eddie Hurt of Morgan, and a member of the Alpha appa Alpha Sorority.

Miss Madie Green luncheon hostess

Miss Madie Green entertained, recently, at a buffet luncheon in the home of Mr. and Mrs. Peter Marshal, 701 N. Appleton St.

Guests of honor were:

Miss Rachel Willoughby, Mr. and Mrs. Melvin een, Mr. and Mrs. Ben Keen, Mrs. Violeta Neal, Mrs. Ehara Hail, Mrs. Lillian Robinson;

Percy Green, Ollie Weeks, Mr. and Mrs. James Opher, Mr. and Mrs. Stokes, Mr. and Mrs. Wennie Jackson, Mr. and Mrs. James Wilson, Mr. and Mrs. Andrew Pretterman, Mr. and Mrs. R. Stokes, Mrs. Bessie Lewis.

Woman's Auxiliary plans holiday tea

The Women's Auxiliary of the Baltimore Cricket Club will have a pre-Valentine tea on Sunday afternoon from 4 to 9 p.m. at 704 N. Gilmor St.

Officers of the club are Mesdames Merdina Case, president; Mary Williams, vice president; J. Beckett, secretary; Mary Taylor and Hilda Brooks, business managers; Florine Bailey, treasurer; and Geneva Denton, financial secretary.

BACK AT HOME

Mrs. Hilda Holmes, 1512 Madison Ave., is at home convalescing from an operation she had recently at Johns Hopkins Hospital.

Classes for adults at City Hospitals

Two new teachers in adult education have been assigned to the tuberculosis division at City Hospitals and will instruct patients over 21 years of age in classes three days a week.

The hospital already has two special teachers, assigned by the Department of Education, to teach patients under 21.

Already 40 patients have signed up for the adult classes which will be taught by Mrs. Gladys Taylor and Mrs. Ertha Haskins.

Ambulatory patients will be taught in a classroom while other patients will be taught at bedside.

Comforts More Childhood Ills... than any other children's aspirin. Mothers trust it, doctors approve it, children like its orange flavor. ST. JOSEPH ASPIRIN FOR CHILDREN

SOOTHES · PROTECTS · RELIEVES BURNS · SCALDS SIMPLE CUTS · CHAFE MOROLINE WORLD'S LARGEST SELLING PETROLEUM JELLY AT 10¢ SAVE EVEN MORE ON 25¢ SIZE MOROLINE

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Glen Burnie Echoes

By CHARLOTTE W. DOWNIE

The Woman's Society of Christian Services held its 5th anniversary services at Hall's Methodist Church, Marley Neck, Md., last Sunday.

Mrs. Cecelia Warren is president. Speaker at the morning services was the Rev. Mrs. Laura Edwards.

Mrs. Kelly Jackson spoke at the afternoon service. Those responsible for making the celebration a grand success are: Mesdames Lillian Mae Smith, Mamie Henson, Mary Hall, Hilda Franklin, Cora Fisher, Rilla Sedgewick;

Also Mesdames Christine Bowyer, Bertie Fisher, Carrie Turner, Corrine McLaurin, Anna Eldridge, Lucille Raynor, Lenora Kelley.

• • •

EVERELL EDWIN Dotson of Furnace Branch Rd., is now taking his basic training at Fort Jackson, S.C.

He is the son of Mr. and Mrs William Dotson of Glen Burnie.

The Pumphery Elementary County held its monthly meeting the past week. Mrs. Regina Griffin is president.

Guest speaker for the evening was Miss Anne Mercer, director of the Little Folks Theatre.

Members approved the constitution that was drawn up by the committee.

A committee also volunteered to have a meeting with Dr. Jenkins, County School superintendent, concerning paved roads on the school property.

This condition handicaps the parking of our school busses. Remarks to be active in your PTA parents.

• • •

LAST WEDNESDAY evening in a quiet ceremony, Miss Jean Boston, daughter of Mr. and Mrs. William Boston of Crain Highway was married to Davis Lee Moore of Glen Burine.

The Rev. Solden Nicholson performed the ceremony.

Mr. and Mrs. Rodell Meadow were the attendants.

The couple will reside in Glen Burine.

The "Gay Teens" will give a hop this Saturday from 8 to 10:30 at Cedar Hill School.

Also don't forget the Valentine dance to be given by the Anne Arundel Child Study Club Mrs. Vivian Hall is president.

RECOVERING FROM SURGERY

Mrs. Gladys Coates of 311 Dolphin St., is recovering from an operation at Johns Hopkins Hospital. She is in Halstead 2.

Clubs

ROYAL STAR—The club members were entertained by Mrs. Alice Reid, 306 E. 24th St., this week.

Following a business session, during which plans were made for a tea on March 27, at 2015 Presbury St., supper was served by candlelight. Later cards was played.

Attending were Mesdames Annie Mae Stanton, Alice Reid, Isabel Harvey, Gladys Bruce and Hazel Martin.

Mrs. Stanton will be hostess at the next meeting at her home, 2400 Barclay St.

WORTHWILE — Mrs. Elizabeth Johnson was hostess to the club on Monday evening at her home, 2548 Francis St. The group will celebrate its third anniversary on the 20th, and will also have a variety supper at the Cricket Club on April 1. Mrs. Johnson has been elected president of the club. Mrs. Margaret Rogers is secretary.

JONQUIL—Mrs. Sarah Davis, vice president, was hostess to the club, this week. Plans for a variety supper to be held at 1921 Longwood St. were made.

DEBS—The savings club was entertained by Mrs. Coretha Jones, 2634 Lauretta Ave., this week.

The club will have a party at 2201 Westwood Ave. on Feb. 25.

Attending the meeting were Mesdames Rosetta Johnson, Delores Woods, Virginia Staples and Helen Edwards.

Mrs Lagretta Brown was absent due to injuries received in a fall.

Refreshments and cards completed the evening. Prize winners were Mrs. Johnson and Mrs. Woods.

SPARROWS POINT—The club met with Albert Jefferson of 949 N. Gay St., this week, and elected the following officers: James McNair, vice president; Mrs. Mary Butler, treasurer; Mrs. Elizabeth Evans, secretary; Mrs. Barbara Edwards, corresponding secretary;

Mrs. Carrie Roberts, assistant corresponding secretary; Mrs. Mary Jefferson, treasurer of sinking fund; Mrs. Esther Tascoe, assistant treasurer; Mrs. Margaret Mitchell, business manager;

Mrs. Jemmie Butler, lady-at-arms; William Elliott, marshall; Algin DePamus, assistant marshall; Mrs. Bertice Henry, chaplain; Mrs. Louise Jones, reporter.

Other members are Lollie Lee and George Mitchell.

The club will celebrate its eighth anniversary, Sunday at Centennial Methodist Church at 3 p.m. The group had a bus trip to Philadelphia last Sunday.

TEN TUESDAY TONKERS—The club met at 1532 Stricker St., recently. Present were Misses Mable Harrod and Maggie Stewart; and Mesdames Vimera Lawson, Arlethea Young, Alma Stewart, Susie Johnson and Laura Arlington.

CHOSEN TWELVE — A pre-Valentine supper will be given by the club on Friday evening at 827 George Street. Mrs. Eleanor Claiborne is president of the club and Mrs. Rosetta Turpin is reporter.

SANS SOUCI — Miss Avis Smith took first prize at pinochle when the club played in the home of Mrs. Myrtle Brown, 1737 Appleton St., this week. Second prize went to Mrs. Margaret John and third to Mrs. Lottie Griffin.

VELVETEEN—The club met at 1366 N. Calhoun St., this week. Attending were Misses Rose Lucas and Naomi Bundick and Mesdames Margaret E. Franklin, Maggie Jennings, Arletha B. Young, Vernia Harrington, Clara B. Thompson, Rosie Tunstall and Lula M. Carter.

The next meeting will be held at 1722 Castle St.

RED ONION—The auxiliary met with Mrs. Grace Arnold, this week, Mrs. Annie White is president of the group and Miss Eleanor Thomas is secretary.

Mothers at 139 reorganize club

A reorganizational meeting of the Mothers' Club of the kindergarten at Elementary School No. 139 was held recently at the school. Central Ave. near Lexington St., with plans being made for the year.

Among the activities scheduled are a social meeting this month, a visit to the library in March, the showing of films in April, and the final meeting of the year in May.

Officers are Mrs. Liola Richardson, president; Mrs. Violet Stanley, vice president; Mrs. Lillian Merritt, secretary; Mrs. Cobbs, treasurer; Mrs. Moses chaplin.

Kindergarten teachers are: Mrs. Anethia B. Williams, Mrs. Caroline G. Ross and Mrs. J. Taylor.

—Vital Statistics

REALTY LISTINGS

(Continued from Page 1)

510 Roundview Rd.
Same to Richard L. Marshall and Co., 505 Roundview Rd.
Same to Napoleon Pittman and Co Co., 704 Roundview Rd.
William P. Gahan and Co., to Count Realty Inc., 1073 Ellicott Drwy
Anna M. White to Count Realty, Inc., 1028 Poplar Grove St., g r $84
Charles H. Houck and Co. to Herbert F. Bass and Co., 2500 Rosedale St., g r $96
Clair W. Crider and Co. to Chester W. Dandy and Co., 4306 Evans Chapel Rd., g r $60
Joseph Pollack and Co to George J. Barksdale Jr. and Co., 3031 Mondawmin Ave., g r $90
David Max and Co. to Herman Berlin, 1214½ Pennsylvania Ave., g r $200
Herman Berlin to Sol Silbiger and Co., same property g r $200
Thelma D. Addison to Charles P. McEvory, 2337 W. Lexington St., g r $96
Charles P. McEvoy to James R. Addison and Co. 2337 W. Lexington St., g r $96
Lydia M. Fowler to Benjamin Lichtman and Co., 2102 W. North Ave.
Lawrence D. Reimer to Tarry Lee and Co., 1909 Ashland Ave., g r $30
H. Henry Weilage Jr. to Deen, Inc., 2234 E. Hoffman St.
Deen, Inc, to Elizabeth McC. West, same property (lease)
Same to Liberty Realty, Inc., same property
Elizabeth McC. West to Deen Inc., same property, g r $96
Lawrence V. Conelius and Co. to Emerson Realty, Inc., 2241 W. Fayette St., g r $75
Stanley M. Lipsitz to Same, same property
Emerson Realty, Inc. to Rowill Title Holding Corporation, same property (lease)
Same to Fraternity Federal Savings and Loan Association, same property
Rowill Title Holding Corporation to William J. Clark and Co., same property, g r $84
Aaron Golafein and Co. to Lumar Corporation, 1228 N. Broadway, g r $60
Same to Same, same property
Lumar Corporation to Thomas Noel, same property (lease)
Same to Samuel Fox and Co same property
Thomas Noel to Lumar Corp, same property, g r $96
Albert F. Reisfeld to Edna W. Curtis, 2335 Druid Hill Ave., g r $70

DEATHS

Augusta Parker 1819 E. Biddle St.
Robert Veney, Overlea Md.
Charles P. McCurdy, 1236 E. Chase St.
Lafayette Webber, 1108 Harlem Ave.
Benjamin Jenkins, Bristol, Md
Jesse L. Cook, 1530 Wilmer Ct.
Myrtle Ward, 1616 John St.
Sara E. Felmun, 1514 E. Preston St.
Henry Jones, 1516 E. Chase St.
Bertha Cole, 1105 Mosher St.
Della Burrell, 915 N. Stricker St.
James W. Anthony, 634 N. Fremont Ave.
Ada Barber, 1632 N. Gilmor St.
Cellister Bias, 1028 W. Lafayette Ave.
Samuel Chisholm, 1300 Ashland Ave.
Hattie Knight, 2703 Riggs Ave.
Ralph King, Marriottsville, Md.
Vanessa A. Jenkins, 1002 N. Chester St.
Augusta Williams, 2101 W. Cold Spring La.
Nettie Crawford, 12 N. Fremont Ave.
Infant Paige 414 E. Lafayette Ave.
Elton Thomas, Annapolis, Md.
Maggie Coates, 1313 N. Stockton St.
Laura A. Smith, 2408 Puget St.
Hattie Smith, Aberdeen, Md.
Lillian Perkins, 5327 Denmore Ave.
Alexander A. Stevenson, 1807 Lauretta Ave.
Viola W. Pinder, 39 S. Dallas St.
Trudine Smith, 1514 Chesapeake Ave.
Otis Brown, 741 W. Fayette St.
Rosalie B. Knox, 560 W. Preston St.
Howard N. Dorsey, 802 W. Lexington St.
Wilbert Stocks, 1522 E. Lombard St.
Lucy Turner, 1053 Harlem Ave.

WILLS, ESTATES

The following wills have been filed in Orphans' Court:
William Baxter
Eleanor S. Newz
Wilfred H. Townshend
Clifford Smith

The following inventories of estates have been filed:
Personal estate of Blanche Baugh, Maggie Hayes, administratrix, amount $2,800;
Charles M. Woolford, Mamie C. $5,000;
Additional personal estate of Naomi Thomas, Philip Thomas and Nathan J. Felsemberg, executors, amount $2,099;
Personal estate of Herbert Snead, Lessie Smith, administrator, amount $1,500.

Letters of administration were granted the following—:
Estate of John Marchison to Dallas F. Nichols, bond, $1,000;
Estate of Edward Holley to Edward S. Holley, bond, $1,000.

FIRE RECORD

WEDNESDAY—FEB. 2

1241 Ashland Ave., 3-story brick tavern and apartments owned by Samuel Snyder, occupied by Argie C. Kimball. Damage slight, cause defective pipe.
1241 Ashland Ave., 3-story brick tavern and apartments owned by Samuel Snyder occupied by Robert A. Jackson, third floor. Damage slight, cause, adjacent property.
1239 Ashland Ave., 3-story brick dwelling owned by Alma Hollis. Damage slight, cause, adjacent property.
1067 N. Gay St., 3-story brick store and dwelling owned and occupied by Carrie Rice. No fire, unusual smoke. Damage slight, cause unknown.

THURSDAY—FEB. 3

1034 Argyle Ave., 3-story brick dwelling owned by Lewis Zukerburg, occupied by Maggie Pethel and others. Damage slight, cause unknown.

FRIDAY—FEB. 4

1035 N. Chapel St., 2-story brick dwelling owned by Samuel Spicer occupied by Robert Tyler. Damage slight, cause defective heater.
2339 Madison Ave. 5-story brick apartments owned by James White occupied by Thomas Ward and others. Damage considerable, cause unknown.
642 N. Carey St., 3-story brick multiple dwelling owned by Jacob Petrushansky, occupied by Mamie Jackson and others. Damage considerable to building, cause unknown.
572 Oxford St., 3-story brick dwelling owned by Russell P. Baker Co., occupied by Hattie Walker. Damage considerable, cause unknown.
501 Eislen St., 3-story brick dwelling owned by Harry Lerner, occupied by Gladys Hale. No fire, broken water pipe.

SATURDAY—FEB. 5

1432-32 Pennsylvania Ave., 3-story brick real estate and Insurance office owned by Pythian Joint Stock Association, occupied by Arnett Frisby. No fire, broken water pipe.

SUNDAY—FEB. 6

1408 W. Franklin St., 3-story brick dwelling owned and occupied by Mac Cataterman. Damage slight, cause unknown.
1010 W. Franklin St., 3-story brick multiple dwelling owned by Ralph Steinback occupied by Rosely Cromwell and others. Damage slight, cause unknown.

MONDAY—FEB 7

1021 Morris St., 3-story brick dwelling owned by Samuel Boyd occupied by Susie M. Fields. Damage considerable, cause unknown.
903 Myrtle Ave., 3½-story brick dwelling owned by W. E. Ferguson, occupied by Zelma Marshall. Damage slight, cause, soot in chimney.

TUESDAY—FEB. 8

1431 Laurens St., 3-story brick church and dwelling owned by the Rev. W. H. Herring, occcpied by William Pickett. Damage considerable, cause unknown.
1325 Gilmor St., 3-story brick apartments and dwelling owned by R and S. Construction Co., occupied by Agnes Neal. Damage slight, cause unknown.
1305 Myrtle Ave., 3-story brick apartments owned by J. Grief and Co., occupied by Gertie Wilson. Damage slight, cause unknown.

CRIMINAL COURT

(Continued from Page 1)

tion, from Jan. 16, in each case, to run concurrently;

Edgar A. Chase, pleaded guilty, third count, one year in House of Correction, from Jan. 3; Clifford L. Fesser, pleaded guilty, 18 months in House of Correction, sentence suspended for one year upon condition.

James W. Brown, guilty 2nd count, two years in House of Correction, from Jan. 16; George W. Harris, stet.

Burglary — Raymond Lee, guilty 2nd count sub curia.

Vagrant—Willie E. Parker, guilty, 30 days in jail from Jan. 21.

Fraud — Louis Anderson, pleaded guilty, 90 days in House of Correction, probation for one year to pay fine of $239 and costs and to make restitution; Isaiah Cox, probation, without a verdict for six months to make restitution; James Williams, pleaded guilty, 90 days in House of Correction, probation for one year to pay fine of $120 and costs and to make restitution; Louis D. Jackson, pleaded guilty, 90 days in House of Correction, probation for one year to pay fine of $304 and cost and to make restitution.

Violation of Auto Law — George Davis, guilty, fined $10 and costs; Ray Burnett, not guilty; and David D. Oliver, guilty fined $25 and costs.

Assault—Edward Smothers, guilty, one year in House of Correction, from Jan. 20.

Deadly Weapon — Edward Smothers, guilty, one year in House of Correction, to run concurrently with other sentence.

Burglary — Thomas H. Hamilton, pleaded guilty 2nd count, two years in House of Correction, from Jan. 22; Clifford L. Fesser, pleaded guilty, 18 months in House of Correction, sentence suspended upon condition.

Robbery — William R. Brinn Jr., postponed.

Disorderly House—Willie M. Jannes, guilty 8th count, one year in Maryland State Reformatory.

POLICE COURTS

Arrested for creating a disturbance outside his home in the 1600 block Milliman St., Robert K. Harwell was fined $10 and costs at Northeastern Wednesday.

Charged with taking a huge sewer pipe from a construction company, Lorenzo J. Palmer of the 1800 block Rutland Ave., was sentenced to 30 days in jail Wednesday at Northeastern.

For having in his possession a pair of brass knuckles, Arnold McKean of the 800 block Shuter St., was fined $50 and costs at Northeastern Tuesday.

Gerald Gittings, 31, of the 3000 block Presbury St., was fined $50 and costs on Wednesday in Northwestern Police Court, on a charge of assault by threatening John Jones of the 3000 block Poplar Grove Ter.

Roland E. Bell of the 700 block Bradley St., was ordered held in $1,000 bail for the grand jury on Wednesday in Southwestern Police Court, in connection with the theft of a fifth of whisky and a half box of six cents cigars from a tavern in the 700 block W. Franklin St.

Charged with creating a disturbance on the streets, Otis Jones of the 200 block Dallas St., and Norman Dudley, 300 block N. Broadway, were each fined $5 and costs Thursday at Northeastern.

MARRIAGES

The following out-of-town couples were license here:
WHITE-OLIVER — Walter L., 22, Massillon, Ohio; Lerna M., 20, 1756 E. Preston St.
McNAIR-MARSHALL — Thomas V., 40, 3550 Warder St., NW, Washington; Claudia A., 34, Chapel Oaks, Md.
BATTLE-HURST — Jeremiah 24, Rocky Mount, N.C.; Alvina B., 17, 127 N. Wolfe St.
SMOTHERS-JOHNSON — Paul T., 24, Geraldine, 22, both of Goshen, Va.

The following 34 local couples were licensed to marry here:
BARNES-POWELL — James E., 21; Lonie L., 20, 3036 Belmont Ave.
DAVIS-JOHNSON — Henry, 22, 609 N. Calhoun St.; Alice, 23.
VILLEGAS-ADAMS — Pedro, 27, 1334 N. Mount St.; Ruby 38.
BUCKNER-MOORE — James T., 39, Divorced, 3034 Harlem Ave.; Mildred D., 31, widow.
HUTCHINS-JONES — Ronald L., 18, 836 Bethune Rd., Madelaide, 17.
WHITE-DAVIS — Alvin L., 21, 1226 Druid Hill Ave.; Shirley G., 16.
CLARK-REED — William T., 23, 1806 W. Lexington St.; Yvonne, 24.
FOWLER-SAVOY — James, 32; Lacedonia 23, 1105 Madison Ave.
GREEN-SAUNDERS — Solomon, 37; Mary, 27, 910 Poplar Grove.
VENEY-COXE — William L., 37; Elsie M., 1538 Harlem Ave.
PETTIE-MOORE — Wesley D., 29, 1122 N. Fremont Ave.; Goldie L., 36, divorced.
JOHNSON-QUEEN — Solomon, 45, widower; Bernice, 36, 108 S. Stockton St.
FLETCHER-McDONALD — Howard, 60, 636 S. Paca St.; Elsie, 50.
JIMPERSON-NEWKIRK — Louis, 29; Mae H., 23, 2011 N. Payson St.
BROWN-McKINNEY — William L., 22; Mary, 20, 711 N Monroe St.
ROBERTS-LOVING — Herman, 54, widower; Love, 44, divorced, 1834 Edmondson Ave.
SMITH-MOORE — Joseph, 33, 1324 Brunt St.; Roberta, 32.
BLACK-SIX — Norman A., 19, 3014 Belmont Ave.; Bessie M., 19.
KING-COX — John H. 40; Mary E., 26, divorced, 1505 W. Fayette St.
LEE-WITHERSPOON — Willie, 22, 604 Conway St.; Doris, 21.
HILL-FROOKS — Charles H., 40, divorced, 625 Avondale Rd.; Helen M., 38.
ROGERS-BUTTS — William L., 22; Shirley M., 22, 941 N. Bond St.
DICKENS-GASKINS — Joseph N., 28, 1614 Gwynns Falls Pkwy.; Zelma, 25.
WINKLER-DAVIS — Edward, 19, 1513 E. Biddle St.; Ruby, 17.
McMURRAY-BRUCE — Robert, 20; Doris, 20, Morgan State College students.
COATES-ALABA — Melvin S., 20; Mayla E. C., 18, 1812 Etting St.
NOCK-HARRIS — George V., 25; Magdalene, 22, 605 N. Pulaski St.
OWENS-McELRATH — Clifton E., 23; Lucy S., 21, 2534 W. Fayette St.
GRAY-SAUNDERS — Edward, 31, 2011 Homewood Ave.; Marjorie, 37.
O'BRIEN-CHESTER — Fred, 65, widower, 1205 Nolan Ct., Mary L., 47.
ROBINSON-LOVE — Jacob R., 19, 539 N. Pulaski St.; Bessie M., 18.
BROOKS-BROWN — Albert B., 20, 637 W. Hoffman St.; Thelma, 18.
GUPTON-GREEN — Frank T., 21; Shirley, 19, 404 N. Green St.
BURLEY-WILLIAMS — Bernard, 26, 729 Dolphin St.; Cecelia M., 24.

DIVORCES FILED

Mira Butler vs. James K. Butler; Juanita Huff vs. Frederick Huff; Loretta A. Stewart vs. Paul Stewart; Filomena Moore vs. Alexander Moore; James H. Pleasant vs. Ada M. Pleasant; Sarah Tate vs. Elvin Tate; William Carrington vs. Perlena Carrington; Eleanor Holland vs. Luther Holland;

Viola Eavers vs. William Eavers; Lillie E. Mapp vs. Robert V. Mapp; Velma M. Marshall vs. Jesse D. Marshall; John Rowley Jr. vs. Florence Rowley, Ada Johnson vs. Frank Johnson; William Lassiter vs. Margaret Lassiter;

Also, Guest Browett vs. Mary C. Browett; George H. Johnson vs. Edith M. Johnson, for annulment; Clarice Mabrey vs. William L. Mabrey; Harry T. Crawley vs. Ethel E. Crawley;

Janet Mercer vs. Thomas G. Mercer, Doris Sullivan vs. Norman Sullivan, Willie V. Oliver vs. Lawrence Oliver; Leona Hall vs. Harry Hall; Thomas Lorick vs. Florence Lorick; and Robert Ham vs. Eva Ham.

LICENSES ISSUED

Licenses issued by Frank C. Robey, clerk of the Court of Common Pleas:
Alliance Vending Co., 1919 Orleans St., cigarette;
Eddie W. Robinson, 208 N. Pine St., confectionary;
Martha E. McCormick, 117 Dolphin St., cigarette;
Robert E. Johnson, 1640 E. Chase, confectionary; and
Florence Carr, 1376 W. North Ave.

THE REV. MR. AND MRS. Wilson Sandlain were married in Baltimore, recently. The bride is the former Miss Gyllimina Coleman.

Rev. Sandlain, Miss Coleman united in church ceremony

Miss Gyllimina Coleman, daughter of Mr. and Mrs. William D. Coleman of 1902 Aisquith St., and the Rev. Wilson H. Sandlain were married in Zion Baptist Church here, recently.

The Rev' Mr. Sandlain is the son of Mrs. Mary Sandlain of this city.

Given in marriage by her father, the bride wore a gown of imported lace and nylon net, made with a cape of the net lined with satin. Her veil was held by a tiara of seed pearls and gardenias and her gloves were of lace. She carried a white Bible marked with white orchids.

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MRS. YVETTE CHAMBERS, matron of honor, wore blue lace and net and the bridesmaids, who were Mrs. Irene Hardy, Miss Pat Callicutt, and Miss Vivian Thomas. All wore flower tiaras and carried colonial bouquets.

Lorette Whitaker was best man and ushers were John Sandlain, Melvin Rowelette and Cecil Rowlette.

A reception for 200 guests was held at the home of the bride's parents following the ceremony. Mrs. Coleman wore pink jersey with a corsage of pink roses. Mrs. Sandlain wore blue, with a pink rose corsage.

The Rev. Mr. and Mrs. Sandlain left for New York following the reception.

AUCTION SALES

1101 Stockton St., Feb. 16, 3 p.m.
1205 Rutland Ave., March 1, 2 p.m
1427 Dukeland St., 2 p.m. Feb. 28
923 N. Wolfe St., 3 p.m. Feb 17
741 George St., 3 p.m. Feb. 24
1313 Poplar Grove St., 3 p.m. Feb. 18
2663 W. Lafayette Ave., 3 p.m. March 4

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

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Cooking Fun

Fresh pineapple — the sign of "deluxe treatment" in desserts, salads and appetizers — is very easy to prepare, if you know how. Here's the way they do it in the Carribean, where they grow a lot of this fruit.

Wash and dry a thoroughly ripened pineapple (usually dark orange yellow color with a decidedly fragrant odor and relatively loose leaves). Cut or twist off the leaves. Stand the fruit upright and cut off the rind, working from the top down with a sharp, long-bladed knife.

Remove eyes with a small paring knife. Stand pared pineapple on the board and cut in half lengthwise, then in quarters. Remove cores from each piece and cut crosswise in ½ to ⅜- inch slices. Cut these into wedges if desired and you have a delicious treat for any number of dishes.

Fresh pineapple is available throughout the year, but is at its peak of supply during the spring.

The following fresh ineapple recipes are delicious additions to daily fare:

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Hilo Lobster Salad requires two 6½ oz. cans rock lobster (2 cups), 1½ cups fresh pineapple wedges, 1½ cups diced celery, ground black pepper, and lettuce. Dash ground cayenne pepper, ⅛ teaspoon soy sauce, 1/3 cup mayonnaise.

Place first eight ingredients in a mixing bowl. Toss lightly. Serve on beds of crisp lettuce. If desired, serve this salad from fresh pineapple shells.

YIELD: 6 servings.

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For Pineapple Shortcake you will need 3 cups fresh pineapple wedges, 3 tablespoons fresh lemon juice, 1/3 cup sugar, 1 cup sliced fresh strawberries, 1 cup heavy cream, whipped, and 2 tablespoons sugar.

Marinate pineapple in lemon juice and sugar from 2 to 3 hours. Add strawberries. Arrange on the following rich biscuit in shortcake fashion. Top with heavy cream, whipped and sweetened with the 2 tablespoons sugar.

The **Rich Shortcake Biscuit** is made with 2 cups sifted all-purpose flour, 1 teaspoon salt, 3 teaspoons double-acting baking powder, 3 tablespoons sugar, 6 tablespoons margarine or butter, 1 egg, beaten, and 2/3 cup milk.

Heat oven to 450 degrees F. (very hot). Sift together first 4 ingredients. Cut in margarine or butter with a pastry blender or 2 knives until the mixture resembles corn meal. Combine egg and milk and add. Mix lightly. Turn out onto lightly floured board.

Knead about 20 strokes. Roll to ½-inch thickness. Shape into biscuits with 3-inch cookie cutter. Bake on ungreased cookie sheets until brown, about 12 minutes.

YIELD: 8 shortcakes.

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Fresh Pineapple Cup requires 4 cups fresh pineapple wedges, ¼ cup fresh lemon juice, and ½ cup sugar.

Combine all ingredients. Cover and chill 3 to 4 hours or overnight. Serve in sherbet glasses for an appetizer or for dessert. Top with a fresh strawberry or a sprig of fresh mint.

YIELD: 6 to 8 servings.

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Slim, well chilled fingers of ripe fresh pineapple make a delightful addition to the afternoon tea table or hors d'oeuvre tray. If the fruit is ripe it is so sweet no additional sugar is needed. Your grocer will help you pick out fruit that are fully ripe.

Have you ever tasted a juicy sweet fresh pineapple? If you haven't, you've missed a real treat. Thanks to modern transportation you don't have to live in the tropics to enjoy this delectable fruit. It is now available over most of the country a good portion of the year.

Borrow a trick from Hawaii and tuck some little chunks of fresh ripe pineapple into the grave the next time you serve fried chicken.

VALENTINE NOTE—Any holiday is a party day. For the Valentine luncheon serve these fancy cakes with coffee or tea for dessert. They are simple cup cakes and cookies iced in red and white and trimmed with hearts.

Peach cake

Better than a dinner bell for calling your family to the table is this "Dutch Peach Cake." As soon as the kids get a whiff of it baking, they'll come running.

The cake gets its name from the wonderful crisp, crunchy topping of sugar, flour, butter and cinnamon that the Dutch use as a finishing touch for their cakes. Under it goes a bevy of colorful peach slices. Mmmmm, good!

To make **Dutch Peach Cake,** use 1½ cups sifted all-purpose flour, ¼ cup granulated sugar, 3 teaspoons baking powder, ⅜ teaspoon salt, ¼ cup shortening, ½ cup milk, and 1½ cups canned cling peach slices.

The **Topping** requires ½ cup granulated sugar, 1 tablespoon flour, 1 teaspoon cinnamon, 3 tablespoons butter or margarine, and 1 tablespoon lemon juice.

Sift together flour, sugar, baking powder and salt. Blend in shortening. Add milk and mix well. Spread evenly in greased 8-inch square pan. Arrange well-drained peaches on top.

Combine topping ingredients and blend with fork or pastry blender. Spread evenly over peaches. Bake in moderately hot oven (375 degrees F.) 30 to 35 minutes. Serve warm, plain or with cream.

Makes 6 to 8 servings.

SOCIAL EIGHT — The club met with Mrs. Ella Robinson, 937 Bennett Place, this week. The next session will be with Mrs. Redessa Thomas of 617 Bentalou St., Tuesday.

Mrs. Mable Lawson is president of the club.

THE NATIONAL SORORITY OF PHI DELTA KAPPA, GAMMA CHAPTER Presents its MAMMOTH FASHION EXTRAVAGANZA For the Benefit of the Children's Division CROWNSVILLE STATE HOSPITAL Featuring Styles from the Charm Centre TV and Radio Guest Artists WM. L. DAWSON, of Illinois; CHARLES C. DIGGS, JR., of Michigan; ADAM CLAYTON, of New York City. FRIDAY EVENING, FEBRUARY 25th 8:30 P.M. at THE COLISEUM 2301 N. MONROE STREET Admission (in advance) $1.00 At Door $1.25 25 Big Valuable Prizes and Gift Certificates Awarded FREE Beatrice T. Rawlings, Basileus Delores C. Hunt, General Chairman TICKETS ON SALE AT CHARM CENTRE 1811 Pennsylvania Avenue

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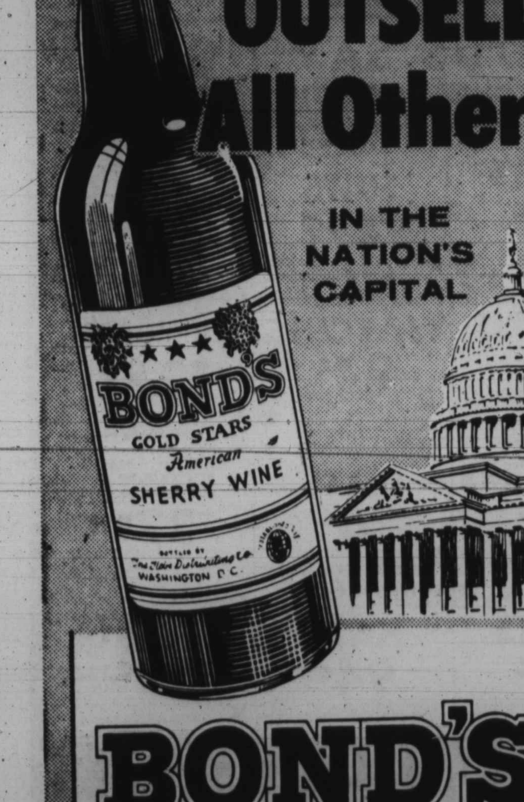

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Pattern 9051: Misses' Sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 takes 4⅛ yards 35-inch.

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JRS.! No. 9120 is a date dress, garden-party dress, sun dress! Has the most flattering of necklines—cut to enhance the shoulders, bare the neck, frame the face. Note contrast inset in bodice—whirling skirt—open-side jacket.

Pattern 9120: Jr. Miss Sizes 11, 13, 15, 17. Size 13 dress requires 3¾ yards 35-inch fabric; ½ yard contrast; jacket, 1 yard.

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Send Thirty-five cents in coins for this 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.

Catonsville News

SAMUEL TORSELL

The Emma Williams Temple Elks will celebrate their 16th anniversary on Sunday, Feb. 27, at Mt. Olivet Methodist Church at 8 p.m.

The program is being planned by Miss Sedonia Ray, chairman; and Mrs. Cornelia Randall, daughter ruler. The Rev. S. W. Fields is pastor at Mt. Olivet.

Miss Thelma Delores Ridgeley and Jeorme Henry Coates were married last Saturday at St. Marks Catholic Church.

A reception followed at the Odd Fellows Hall. The newly weds are residing at 65 Winters Ave.

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EMERSON BOSTON has opened a cleaning and pressing shop at 167 Winters Ave. Eugene Matthew, agent for a local TV company, has recovered from a recent illness and is back at work.

The Lucky Four Club held a ham and turkey dinner at the Williams Tavern on Winters Ave. Wednesday. Elijah Greene, Irvin Williams, Clifton Boston, and James Wade are members of the club.

Mrs. Catherine Holland Gresham left Thursday for Germany to join her husband who is in the service.

Among those on the sick list in Catonsville are Mrs. Eugene Matthews, Charles Gross, George Williams Sr., Irvin Briscoe, and Mrs. Arneta Rideout.

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MR. AND MRS. William Tatch of Atlantic City, N.J., and Mrs. Mattie Fowler of Washington were the guests recently of Mr. and Mrs. Asbury Rideout.

The Crescent Lodge Elks donated $25 to the deceased firemen fund this week.

Mrs. Anna McCormick was given a surprise party Saturday by her friends at the home of William Davemp at 68 Winters Ave.

Clubs

CHEERFUL LADIES — The savings club met Thursday evening at 608 S. Charles St. Mrs. Roseanne Brown was hostess.

Mrs. Della Lloyd, chaplain of the club, will entertain the group at her home, 934 Argyle Ave., this week. Mrs. Louise Johnson is president and Mrs. Pearl Tyler, secretary.

REVELERS — Mrs. Lucille Green, 2100 Poplar Grove St. entertained the club on Sunday afternoon.

Plans for a supper party at 520 N. Carey St. on March 26, were made.

Attending the meeting were: Mesdames Annie White, Evelyn Brown, Gertrude Giles, Olivia Spriggs, Mary Sutton and Miss Clara Miller.

Mrs. Green is president of the club and Miss Miller, secretary.

PROUD of your baking? You can stake your baking reputation on SELF-RISING Washington FLOUR Baking Powder and Salt Already Added SELF-RISING Washington FLOUR ENRICHED QUICKER MIXING · BETTER BAKING!

Canned beans good buy if cook watches label, follows rules

The 1954 pack of canned green beans reached record production which now gives a plentiful supply with the price very economical, says Gwendolyne Clyatt, food economist.

Based on the amount we eat, green beans rank fifth as the most popular canned vegetable.

In selecting canned green beans, look at the label for a description of the style, weight of container and the size of the can. These facts are guides to cost per serving and to appropriate use. Canned green beans are available whole and sliced lengthwise (French Style), long or short cut.

The short-cut style is generally least expensive and a suitable choice for such dishes as casseroles and stews. Green beans can generally be purchased in Number 303 and Number 2 size cans. The Number 10 can is used for large quantity cooking. You can plan on 3 servings from a Number 303 can, 4 servings from a Number 2 can, and 21 servings from a number 10 can.

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IN ORDER TO GET the full food value of canned green beans, use the liquid. To avoid overcooking the beans, drain off the liquid and boil it until reduced by one-half. Then add the vegetable and cook just long enough to heat them thoroughly. Season according to taste preference and serve as a hot vegetable or chill to serve in a salad.

Fresh vegetables available at attractive prices include onions of both yellow and Sweet Spanish varieties, carrots which are topped and packed in film bags, tomatoes in repack cartons with 3 to 4 to a carton, and mushrooms. New cabbage is also available with the price somewhat lower. This is a very popular year round vegetable.

We eat more fresh cabbage per person each year than we do any other fresh vegetables with the single exception of potatoes. There is some old supply of cabbage but new cabbage predominates the current market. In selecting cabbage, look for solid, firm heads, heavy for their size, with leaves of good color to insure maximum yield and avoid waste. Cabbage is a good source of Vitamin C. From one-half cup of raw or cooked cabbage you get about 1/3 of the Vitamin C recommended for the day. Cabbage also contains a small amount of thiamine, riboflavin and iron.

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A STUDY, done at Cornell University, on the relative cost of nutrients in different foods shows that cabbage is uaually a cheaper source of Vitamin C than citrus fruits. When cabbage costs about 6 cents per pound, one serving of cabbage costs about one cent. Cabbage is best when cooked for a short time and served immediately. It may be cooked by panning or boiling.

A plentiful supply of fresh apples is available either for munching or cooking into your choice of sweet or spicy servings. For eating raw, choose those that are pleasing in appearance, texture and flavor, such as Delicious, both Red and Golden or Jonathans. For stewing, select those that cook in a short time, Jonathan or Rome. For baking apples, select those that hold their shape, such as Rome or Golden Delicious.

If you want to buy an apple that suits every purpose, use McIntosch or Stayman. Apples keep best in a cool, moist, well ventilated place. Store them in small amounts in plastic bags or special vegetable compartments in the refrigerator. That way they will hold their moisture and are less likely to spread flavor to other foods. Remember that "one rotten apple can spoil the barrel," so sort apples occasionally and remove those with decay.

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GRAPEFRUIT IS in its peak supply period and the price is low. The strong consumer preference for fresh grapefruit over processed is evident because 65 per cent of this season's crop has been marketed fresh against 59 per cent last year.

Rock fish is available at very attractive prices. This is an excellent choice for protein main dish on any menu. A little attention given to the way fish is presented at the table will enhance its appearance as well as its welcome.

Various seasonings and garnishes can be used to give distinctive variety to the basic cooking methods. Tarter sauce has a natural affinity for fried fish and can be made easily by adding chopped pickle and other ingredients to mayonnaise. Baked fish receives special interest when tomatoes, onions, green peppers or carrots are added.

If fish is broiled, one of the butter sauces is usually served. Garnishes add much to the eye-appeal of the fish platter. Crisp radishes cut into petals, with some of their own green leaves left on the stems, make an attractive flower-like arrangement.

Offerings of turkeys remain plentiful, with the larger size birds lower in cost.

Eggs continue in abundance. If you have acquired the habit of considering eggs in meal planning and comparing egg prices per pound with other protein rich foods you know that they remain tops in value.

Fish 'n' olives

One mark of a good cook is her ability to produce an excellent dinner with only a few ingredients.

It's easy with plenty of versatile ripe olives on hand. Combined with a little cooked fish and a few seasonings "Scalloped Fish 'n' Olives" will make a memorable meal.

To make **Scalloped Fish 'n' Olives**, use 1 cup ripe olives, 4 tablespoons butter or margarine, 4 tablespoons flour, 2 cups milk, 2 hard-booked eggs, 3 tablespoons chopped green sweet pepper, 1 teaspoon salt, ¼ teaspoon paprika, 1½ cups flaked cooked first, ½ cup bread crumbs, and 3 tablespoons butter or margarine for topping.

Slice olives into large pieces. Melt butter and blend in flour. Add milk, and cook and stir until thickened. Combine with olives, sliced eggs, sweet pepper, salt, paprika and fish. Pour into greased baking dish.

Cover with bread crumbs and dot with butter. Bake in moderate oven (350 degrees F.) about 30 minutes.

Date torte

With all of the holidays coming during the month of February, you'll be looking for extraordinary desserts.

Here's one, you may depend on, "Party Fancy Date Torte." Two layers of tender white cake topped with a fresh date meringue are put together with whipped cream. Sound good? You're so right — it's double good.

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Party Fancy Date Tore requires ½ cup shortening, ½ cup vanilla extract, ⅛ teaspoon almond extract, 3 egg yolks, 1 cup sifted all-purpose flour, 2 teaspoons baking powder, ½ teaspoon salt, 1/3 cup milk, Date meringue, 1 cup whipping cream, and 2 tablespoons granulated sugar.

The **Meringue** requires 1 cup fresh California dates, 3 egg whites, ⅛ teaspoon cream of tarter, and 2/3 cup granulated sugar.

Cream shortening, ½ cup sugar and flavorings together until light and fluffy. Beat in egg yolks. Sift flour, baking powder and salt together, and add to creamed mixture alternately with milk. Spread batter evenly in 2 greased and floured deep 8 or 9-inch layer cake pans. Spread Date Meringue over top of batter.

Bake in a moderately slow oven (325 degrees F.) 50 to 60 minutes. Turn out on wire racks to cool thoroughly. Beat cream until stiff with 2 tablespoons sugar. Spread half between layers and remaining cream over top layer. Garnish with additional dates, if desired.

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Date Meringue: Pit and cut dates into thin slices. Beat egg whites with cream of tartar to a soft peak. Add sugar, gradually, beating to a stiff meringue. Fold in sliced dates.

Serves 12.

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