Gadabouting In Baltimore...

Miss Delores A. Parker bride of Judson H. Kerr

...with Lula Jones Garrett

Miss Delores A. Parker, daughter of Mr. and Mrs. Calvin W. Parker Sr. and Judson H. Kerr were married in Sharp Street Methodist Church, Sunday afternoon at four.

The bridegroom is the son of Dr. and Mrs. T. Henderson Kerr. The Rev. Joshua Williams officiated and the couple was attended by Mrs. Gloria R. Jubilee and Ellsworth Wilson.

A reception followed at the W. Lafayette Avenue home of the bride's parents. Among the out-of-town guests were Mr. and Mrs. Thomas Cornish, Mrs. Alma Blackmon and Mr. and Mrs. Thomas H. Kerr of Washington; Mrs. Ella Hawkins of Chicago, Mrs. Inez Statham of Philadelphia and Mr. and Mrs. Benjamin Jubilee of South Bound Brook, N.J.

Prior to her marriage, friends of the bride had entertained and showered her at a number of affairs. On Monday, the Naylor Hughes Circle of Sharp Street Church gave a surprise household shower for her.

Attending this affair were Mesdames Catherine Joyner, Adelaide Reed, Doris Freeland, Esther Green, Flossie Dedmond, Dorothy Proctor, Georgie Arvin, Charlotte Harper; Miss Edith Gordon, Mrs. M. Campbell and Mrs. A. McKinney.

On Thursday, old classmates and friends entertained Miss Parker at a personal shower at the home of Miss Edith Gordon of W. North Avenue and she was guest of honor at a kitchen shower given by Mrs. Gloria R. Jubilee on Saturday.

Present were Geraldine Roberts, Edith Gordon, Norma Faulkner, Audrey Harden, Josephine Grant, Bernita Freeman, Alice Roberts, Deanna Thompson, and Gloria Jubilee.

* * *

MISS CLARA JOHNSON of the staff of Maryland State Teachers College, Bowie and Floyd K. Moorman were married, a Tuesday ago, by the Rev. Burnett Brooks.

The bridegroom, a graduate of Lincoln University (Mo.) who did his graduate work at the University of Chicago and additional work at the University of Pennsylvania is a sociologist. At the time being, he is in the service. Mrs. Moorman plans to join him within the next three months.

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PARTY OF THE WEEK was the affair (with its elaborate smorgasbord, its congenial group, it's sparkling conversation) that Mrs. Charles Keys and Dr. Inez Dixon gave, Saturday night, for Dr. Regina M. Goff.

Dr. Goff, who has been appointed consultant to the Ministry of Education of Iran by the Foreign Operations Administration, was, until she left the city, Tuesday, chairman of the division of social sciences at Morgan State College, here.

Guests came laden with gifts, filled a beautifully made miniature ship (handiwork of Mrs. C. Guineveve Harris) with remembrances from travel-proof ink bottles to luscious lingerie to say nothing of such necessities as leather passport case, a diary and travel log.

Inez, who has an inborn talent for keeping a party at high tide, did just that from the time the first glass of sherry and the intricate hors d'oeuvres were passed until the last cherry tart was consumed. And I assure you that the smorgasbord was sump'n . . . what with the other Inez (who has a Ph.D. in that field) in charge.

And as to the guests, there were:

Drs. and Mesdames George Spaulding, George Grant, Frederick Dedmond, Otis Froe, Nathaniel Proctor, Nathan Pitts; Messrs. and Mesdames Howard Hucles, Calvin Ashe, Waters Turpin;

Mesdames Addie Donnell, Lillian Parrott, Frances White, Mattie Oliver, C. Guineveve Harris, Lula Patterson, Pauline McGuinn; Miss Hermione Wharton;

Dr. Iva Jones, Dr. John King, Dr. Fredric Jackson, Major and Mrs. Millard Stewart, Arthur Banks, J. Percy Bond and Richard Long.

Incidentally, Mr. Long knew enough about Iran to garner the prize at a quiz which Mrs. Turpin conducted.

* * *

AND SPEAKING OF PARTY PROWESS, those hors d' oeuvres the Auxiliary to the Monumental Medical Society served at their card party, Thursday night and looked so professional, were concocted by Robbie Chissell, Ellsworth Rhetta, Minna West and Jimmie La Forest! Oh, yes they were!

Guests had oodles of fun and players garnered lovely prizes, including Kay Carter, Ruth Jennifer, first; Mrs. Rhetta, Cleota Brayboy, second; and Olivia Dixon and Louise Lockerman, the booby at bridge and Hortense Perkins, first; Dorothy Cosby, second and Sue Harmon, the booby at pinochle.

Dora Hutchinson, Sue Harmon, Vashti Christmas and Mable Grant collected door prizes.

Vivian Pendleton is president of the auxiliary and other officers are Delores Hunt, vice president; Ellsworth, financial secretary; and Minna Ann, secretary.

* * *

INDUCTION CEREMONIES topped the agenda for the Baltimore chapter of Epicureans, Friday night, when they met in the home of Elsie Scott.

The girls, in their smart black frocks (required intitiation garb) added to their number, Dorothy Johnston (she's the wife of Cecil Johnston of the Vocational School) Mrs. Johnston was slated to be one of the charter members of the chapter, but was busy making feet for little stockings at the time.

Phyllis Allen, president of the chapter, conducted the ceremonies and after the ritual, members gathered about a table, beautifully decorated in the club colors, for a supper by candlelight.

They included:

Miss Allen, Elsie Scott, Gladys Daniel, Nicki Randolph, Elva Matthews, Barbara Bennett, Sylvia Henry, Marita Stokes, Louise Gilliam, Bernadine Hanison, Doris Waller, Claire Parker and Betsy McRae.

* * *

THE LAWYERS' WIVES met last Tuesday at the home of Adele Foreman.

Acting as co-hostesses with her were Verna Gosnell, Catherine Green and Shirley Hargrove.

The group showered the new babies of Martha Allen and Jacqueline Watts with a Savings Bond for each. *Following the regular business meeting a social hour followed, enhanced with sippables and delectable dishes.*

Other present were:

Ida Nicholas, Martha Allen, Anna Williams, Vivian Taylor, Carrie Knox, Sarah Bundy, Bernice Buckner, Rosa Murray, Ada Cooper, Jacquelyn Watts;

Blanche Hughes, Madeline Murphy, Clarice Parrish, Zaidee Koger, Miriam Brown and Thelma Baylor.

* * *

IF YOU WEREN'T at the Savants' elegant dance on Friday night, then you were the only one who stayed home. For they were there from A to Z.... from Kitty Dean (she's the shake dancer, who shook such a wicked shake that she shivered the city fathers, and got bounched from that Baltimore Club to the ultra, ultra, including City Council Candidate Walter Dixon and Mrs. Dixon, to Novelist Waters Turpin and Mrs. Turpin, to Dr. and Mrs. John Woodland to top postal man, J. Harvey Joyce and Mrs. Joyce.

And I'm through with these clubs who talk about the champagne flowing at their parties, when the bubbly stuff expires with one sip per guest . . . and if you are the 25th guest you are just out of luck. The Savants popped corks from the time the orchestra tuned up ere midnight until dawn . . . and the bowls were still full.

Speaking of Miss Dean, you should have seen her! She's wearing her hair in what was originally called the poodle cut . . . very short, very fluffy and cotton white. Check this contrast with her luscious red brown complexion. Her gown, fitted to the point where every muscle ripple showed, was of white satin, with thin lines of sequin as shoulder straps and with massed design of sequins embroidering the entire front.

There were scores of smart clothes. Charlotte Johnson was in pink, beautiful lace, with the shoes and gloves also in pink (including her orchids) and rhinstone jewelry that brought envy. Irma Dixon wore sequin-trimmed white; and Victorine Adams selected a georgeous gown of red taffeta with a under-lacing of red net.

* * *

THE WINGOES had a lot of out-of-towners at their dance at Towson, the same evening.

The Thomas Curtises and Ameida Taylor came from Philadelphia, the Herman Davises of Harrisburg, Pa.; Mrs. Duke Ellington from New York, Mrs. Dorse Kennedy of Newark and the Richard Kellys from Atlantic City.

Dr. and Mrs. William Taylor and Mr. and Mrs. Morris Garrett were from Washington, Maize Plummer, Inez Johnson, the John Alstons, also from Philadelphia.

Charlotte Blake came from from Atlantic City, the Ralph Cleveland, Virginia Sampson, Robinsons from New York; Pearl Porter from Philadelphia, the Paul Haughtons from Annapolis and Howard McAdory from Camden, N.J.

Prior to the dance, Nellie Briscoe entertained at a cocktailer at her Braddish Avenue home. She was so very chic in an off-shoulder, floor-length black taffeta, draped at the right hip and ornamented by a velvet tri-colored rose, with petals falling to the hem.

Another eye-catching frock was the pale pink taffeta, with an all-over pattern ter-drop pearls, strapless and draped at the back, worn by Lucille Cuffee. Dorothy Evans wore a strapless gown of ice blue, the bodice of layers of lace ornamented with cut steel beads and pearls, and Mabel Cook's gown was all white, of tulle and lace ruffles.

A two-tone frock of green taffeta, hand painted flowers and a bustle back was selected by Sadie Reed and Elsie Redd selected a protrait gown of pale green taffeta. Edna White and Connie Wharton were ladied in red.

DATE DATA: "We Wives" are holding forth at cocktails in Biddle Hall on the 12th. The Ira Aldridge Players of Morgan State College will present 'Roughshod Up the Mountain,' a religious play by Arthur C. Lamb on the 25th and 26th in the social hall of Metropolitan Methodist Church. The Dental Association Auxiliary has scheduled a card party for Saturday afternoon.

PLANNING DRIVE—Kickoff meeting for the membership drive of the YWCA was held this week. On the planning committee above are, left to right: Mrs. Ethel J. Day, Mrs. Roslyn Brown, Miss Lillian Sharpley, Mrs. Daisy B. Jones, Mrs. Estelle Thomas; seated, Mrs. Terah Comegys and Mrs. Edna O. Gray.

MR. and MRS. JUDSON KERR

Desegregation clean-up just begun, Dr. Veatch tells sorors

America has just cleaned the first spot from her skirts in the recent desegregation move, Dr. Jeannette Veatch, professor of education at Goucher College, said here, Sunday.

Speaking at the Founder's Day celebration of Lambda Kappa Mu Sorority, Dr. Veatch admonished the group that segregation was not all on one side. She hoped, she said, to at some time see where, for instance, a white choral group might participate in such as program as was being held.

Dr. Veatch said that she is disturbed over what teachers and parents are doing to children. It is an indictment, she said, that a child begins in school with great enthusiasm and that it is bored to the point of discontinuing its education by the time it reaches high school.

She deplored what she termed "elders' basic resentment of youth," in America, where "youngness" is worshipped. Dr. Veatch also hit the "authority pattern."

Parents can no longer say they know best as to what their children do and how they do it she said. Children, she added, must be allowed to experiment more and to understand that there are many ways of doing practically everything.

THE SORORITY cited Mrs. Mary J. Harris for her work with young people in South Baltimore.

Music for the program was by the Knox Chorale under direction of Mrs. Mercedes Douglass, with Miss Audrey Cyrus as accompanist. Miss Cyrus also played the prelude. The invocation was by the Rev. N. B. Carrington, pastor of Union Memorial Methodist Church in which the program was held.

Mrs. Lillian Rustin was mistress of ceremonies; a brief history of the sorority was given by Mrs. Pearl W. Jackson; the speaker was introduced by Miss Josephine Maxwell; the sorority song, sung by Miss Eleanor Moore was and greetings from Mrs. Mamie G. Knox.

Mrs. Ida B. Wroten, basileus of the chapter, made the presentation to Mrs. Harris.

Santown club picks officers

The Sons and Daughters of Santown Civic Club elected officers for 1955 at its regular meeting held recently at 1409 Freemen Ave. Elected were the following: Ernest Franklin, president; William H. Smith, vice president; Bernice Countise, financial secretary; Roy M. Thompson, recording secretary; Ida Winston, correspondence secretary;

Bertha Johnson, treasurer; John Frieland, chaplain; Clifford Nelson, business manager; Ellsworth Coates, sergeant-at-arms; Bertha Harris, sinking fund treasurer; Daniel Epps, legal advisor; Elizabeth Kelson, chairman, sick committee; Henry Johnson, chairman of elections.

Mrs. Boardley party honoree

Mrs. Nora Boardley of Linkwood, Md. was given a birthday party by her niece, Mrs. Edna Chisley of 1417 Riggs Ave. Saturday.

Guests were:

Mr. and Mrs. Charles Chase, Mr. and Mrs. William Mason, Mr. and Mrs. Augustus Earle, Mr. and Mrs. J. C. Singleton, Mrs. Pauline Pendergarst;

Mrs. Edna Henderickson, Miss Alfreda Twine, Miss Jessie Chase, William Chisley, John Mabane, Will Alston, Robert Chains and Hubert Jones of Washington, D.C.

Clubs

BABS—The pinochle club met Monday evening with Mr. and Mrs. John Blackley at 2020 Ridgehill Ave. They made plans for a supper party to be held March 5, at 1232 Druid Hill Ave. Mrs. Louise Smith is chairman of the affair.

AUAVETTES — The Social Club met at the home of Mrs. Mabel Chase of 2909 Presbury St.

Those who attended were Mesdames Lillie Owens, James Ford, Sandy Curtis, Mr. and Mrs. Alex Isabelle and Mr. and Mrs. Bonnie Chase.

ECLIPSE—The pinochle club met at the home of Mrs. Camilla Holt, 1220 Druid Hill Ave. Wednesday.

After business cards were played.

Prizes went to Mesdames Myrtle Dennis, Anna Willis, and Estella McKenny.

Miss Jean Powell received a guest prize.

Mrs. Estella McKenny is president.

SANS SOUCI—Mrs. Eva Hawkins of 1927 Franklin St. entertained the club at cards, this week.

Prizes went to Mrs. Bertye Whyte, first; Mrs. Tillie Vincent, second; and Mrs. Myrtle Brown, third.

Miss Avis will be hostess at the meeting, Tuesday.

TWENTIETH CENTURY DEBS — Mrs. Lagretta Brown was hostess to the club, this week. Plans for a supper party on Feb. 20 were discussed.

Attending the meeting were Mesdames Coretha Jones, Rosetta Johnson, Delores Woods and Helen Edwards.

LADY ESTHER—The social club was entertained by Mrs. I. Lawson of 1937 Vine St., this week. The next meeting will be in the home of Mrs. M. Jessups, 1337 N. Fulton Ave. Mrs. Estelle Fletcher is president.

CHEERFUL LADIES — Mrs. Isabel Hill entertained the club in the home of Mrs. Rosann Brown, 608 S. Charles St. Mrs. Alease Winston, who celebrated a birthday, received gifts from members of the club. Members of the Sporting Dukes club, including Elmer Braxton, president; and Messrs. Moore and Carter, secretary and business manager, were guests.

TUESDAY TEN — The club met at 617 Claymont Ave., this week. Attending the meeting were Susie Johnson, Arlithea T. Young, Grace Gaskins, Alma Stewart, Maggie Stewart, Celes-tine Kurchermor and Vemira Lawson.

Plans completed by Council to honor Dr. Mary M. Bethune

Elaborate plans have been completed by the National Council of Negro Women for the annual Brotherhood Lncheon to be given in the ballroom of the Willard Hotel in Washington, February 26th at one o'clock.

Dr. Mary McLeod Bethune, founder and president emeritus is the honoree and is to share the spotlight with Mrs. Eleanor Roosevelt, who will be the guest speaker.

Music for the luncheon will be furnished by the Choir of Bethune-Cookman College who will also serenade the principles during the festivities.

The second half of the program will be the inauguration of the twentieth year celebration of the founding of the Council. Featured in this observance will be a court of honor consisting of the women who met with Mrs. Bethune on the founding date and organized the national organization. Among the visitors expected are Mrs. Mabel Staupers of New York City and Mrs. Carita Roane of Long Island.

A second court of honor will consist of women in national and international life coming from many parts of the country to join in the twin observances. Mrs. Aliene Ewell of Washington, is general chairman of the luncheon and Mrs. Howard Thurman of Boston is chairman of the Twentieth Year celebration.

Miss Kate Sheppard is the assistant chairman for the Baltimore area. Dr. Maybelle Weaver president of the Baltimore Metropolitan Council is also receiving reservations.

ANOTHER IN THE SERIES of brililiant Washington Events took place on Friday afternoon, when the National Council entertained several hundred of their members and friends at a reception in honor of Mrs. Paul E. Magloire, wife of the President of the Republic of Haiti, at headquarters building, 1318 Vermont Avenue, NW.

Receiving with Madame Magloire were her sister, Madame Mauclair Zebhiri of Haiti, Mrs. William T. Mason, national president; Dr. Dorothy B. Ferebee, past president; Mrs. Edna McClellan, president of the Washington Council; Mrs. Marion Jackson, national president of Iota Phi Lambda Sorority; and Mrs. Naomah Maise, executive director of the Council.

Invited to pour were Mrs. Raymond Clapper, director of the Washington office of CARE; Mrs. Theodore Chapman, president of the General Federation of Women's Clubs; Mrs. Margaret Kiser, Liaison officer of the Pan-American Union; Mrs. Ann Hagen, vice president of the Women's National Press Club and officers of the National Council of Women, Mrs. Bruce Alleyne, president of Lambda Kappa Mu sorority; Mrs. Marion Bluitt, president of the National Sorority of Phi Delta Kappa; Mrs. Aliene Ewell, Regional director; Mrs. Ruth C. Mueller, historian and Mrs. Jane M. Spaulding, treasurer.

Others presiding at the tea table included, Mrs. Eunice Lee, Mrs. Eleanor Singleton, Mrs. Evelyn W. Johnson and Mrs. Lorraine A. Williams.

Windsor Clark retires, feted

On Monday, Mrs. Windsor Clark of Fulton Avenue gave her husband a surprise birthday and retirement party.

Mr. Clark had just retired from the Gas and Electric Company after 25 years of service. It was his 65th birthday.

Mr. Clark was taken to the theater and returned to see a beautifully decorated dining room in a color scheme of red and blue.

Refreshments were served buffet style.

Guest were:

The Rev. John L. Tilley, pastor New Metropolitan Baptist Church, The Rev. Mr. and Mrs. Holley, the Rev. Mr. and Mrs. Young, Mr. and Mrs. Utley, Mrs. Cummings, Mrs. Emma Boyer, Mrs. Mary Boyer, Mrs. Lelia Cooper, Miss Margaret Gassawy, Lawrence Bailey, Harry Bailey, Walter Chase, Clarence Clark, Gregory Friday, Alphonso Friday;

Mrs. Augustus Friday, Mrs. Catherine Bean, Mrs. Alverta Clark, Izell Clark, Miss LaVerne Bean, Miss Sheila Bean and David Robinson.

SATURDAY EVENING TEN—Theodore Gray was host to the club at his home, 2007 Westwood Ave., this week.

After a business session a party was held.

Visitors were Miss Mary Ransume of the Romania Club, Ray Maker of the Allamont Club, Thornton of the Neighborhood Club and Mr. Allen of the Cloverdale Club.

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COOKING FUN

Even with a small family we often bake a large angel food cake.

The first meal we serve it plain and the second meal we serve it with a hot canned fruit cocktail sauce. Brush cut slices of the cake with melted butter and lightly brown on both sides under the broiler. For the sauce, thicken canned fruit cocktail with a little cornstarch and add a drop or two mint extract to add a refreshing springtime flavor.

* * *

ANOTHER FAVORITE dessert to make with left-over angel food cakes goes together like this. Tear the cake into bite-sized pieces. Prepare a package of chocolate pudding mix and fold in 1 cup whipped cream and ½ cup chopped walnuts. Arrange alternate layers of the cake bite and the chocolate nut mixture in a bowl. Chill several hours or overnight before serving. Yummy is the word!

Keep refreshments for a children's Valentine's Day party on the simple side. Apricot whole fruit nectar and cranberry juice cocktail mixed half and half make a verry pretty pink punch. With this pass a plate of frosted heart-shaped sugar cookies and paper cups of ice cream.

Give added zip to your next roast pork or baked ham by serving a sour cream horseradish sauce. Combine one half pint commercial sour cream with horseradish (according to your family's taste), add salt, pepper and one half cup husky wedges of shiny ripe olives.

* * *

SINCE PROPERLY wrapped fruit cake rich with dried fruits, honey and nuts will keep indefinitely it's quite possible you may still have some left from the holiday season. We like to serve it this way occasionally. Cut the cake into one-inch cubes and wrap them in aluminum foil. Place in a slow over until heated through. Serve in sherbet dishes with a hard sauce topping.

Delicious fruit bars can be made quickly and easily with a package of gingerbread mix. Prepare the batter according to directions and fold in 1 cup chopped walnuts and one cup sliced pitted dates. Bake and frost with a thin confectioners' sugar icing. A wonderful snack with a glass of chilled apricot or peach whole fruit nectar.

The large size Fuerte avocados which are really the "cream of the crop" are practically the same price as the little ones per ounce of edible portion and are apt to be finer flavored and in general better condition when you buy them.

If packaged pudding mixes are popular at your house, try this for a refreshing change. To vanilla pudding, add some canned fruit cocktail, reserving a bit of the fruit for garnish. Perky and tasty!

With Ash Wednesday, February 23, this year, comes the planning of some additional meatless menus for many homemakers. This excellent sandwich filling rates frequent appearances between slices of rye bread. Combine canned crab meat with small pieces of ripe olives, snips of green onion and a lemony salad dressing.

When small children are first learning to eat by themselves they often prefer foods they can pick up and eat with their fingers. Fresh California dates are easy for them to eat since the fruit is moist and easily eaten but is not sticky. Be sure to pit the dates so there won't be any pit-swallowing.

To a package of gingerbread mix, add a third of a cup of raisins. The gingerbread is delicious served warm as is, and better yet with whipped cream or slightly frozen apple sauce.

* * *

SERVE THIS warming drink by the fireside after a cold winter's day outing. Make a quart of hot tea and add 1 lemon thinly slice and 4 teaspoons honey. Keep blazing hot in a chafing dish and ladle out into cups or mugs. Use cinnamon sticks for stirrers.

Waldorf salad is better than ever when slices of fresh California dates and a bit of grated orange rind is added.

Tasty homemade corned beef hash, brown and crusty on the outside and moist on the inside can't be beat for hearty cold weather food. Our favorite way to make it is with cooked California large dry limas instead of the usual diced potatoes.

* * *

A BACON, lettuce, tomato and avocado club sandwich goes over big with the family for Saturday lunch. Serve it toasted, triple-deck style and accompany it with a spiced canned cling peach half. Calavo avocados are at the peak of their winter season right now.

Most folks use dried fruits frequently in their menus because the fruits taste so good in many things and because they're easy to store. It's helpful in planning well balanced menus to know that dried fruits are especially rich in vitamins and minerals too.

Prunes are noted for their Vitamin A and riboflavin, and also contain other B Vitamins and iron. Raisins contain Vitamin A, thiamin and riboflavin and are rich in iron and copper.

* * *

GIANT-SIZED popovers filled with a tuna and almond salad would make an impressive luncheon entree for one of your February parties. Leave the tuna in chunks and combine with sliced celery, diced hard-cooked eggs and coarsely chopped salted almonds. Toss lightly with a dressing made of half French dressing and half mayonnaise. Garnish with slices of Calavo.

To your favorite tomato sauce of green pepper, chopped onion, canned tomatoes and seasonings, add ¾ cup large wedges of ripe olives. It will be one of your favorite sauces for a countless number of foods such as cooked spaghetti, hamburgers, franks, left-over meats, vegetables, etc.

This is the season for yummy upside-down cakes and our number one choice is made with canned cling peach slices. Arrange well-drained peach slices, spiral fashion in a brown sugar and butter mixture in bottom of a round pan. Cover with batter and bake. Serve upside down and please don't forget whipped cream.

Vary the fruit you serve for breakfast by including some cooked dried fruit along with fresh fruit in season for fruit cups. The small economy prunes are a good buy and are a good "stretcher."

SPAGHETTI CHEESE PIE is a fine dish to add to your collection of meatless dinner recipes.

Cheese pie

Spaghetti Cheese Pie makes food headlines as hearty main dish fare. Imagine the perfectly blended flavors of rich mushrooms, nippy onion, bacon, creamy American cheese and Worcestershire sauce. That's Spaghetti Cheese Pie.

The shell of this new-style pie consists of tender, cooked spaghetti. Pour the flavorful filling into the shell, sprinkle with crunchy bread crumbs and bake, just 25 minutes. Garnish with cheese or onion rings before serving and be ready for many a curtain call with Spaghetti Cheese Pie.

A crisp lettuce and tomato salad and French bread with butter or margarine make good accompaniments for Spaghetti Cheese Pie. Serve glasses of milk as beverage and a simple-but-good fruit gelatin dessert with cookies to top off the satisfying meal.

Make Spaghetti Cheese Pie without the bacon and the dish makes a quick change-over to meatless menus. You can vary the meat you use in Spaghetti Cheese Pie, too. Try savory pork sausages cut into bite-size pieces. Cubed ham lends a rich, sweet flavor.

* * *

TO MAKE the "pie" you will need six ounces of long spaghetti, six slices bacon, cut into one-inch pieces, a half cup chopped mushrooms, three eggs, a fourth teaspoon salt, a dash of pepper, one half teaspoon Worcestershire sauce, two cups shredded American cheese and buttered bread crumbs.

Cook spaghetti in boiling salted water until tender (about 12 minutes). Drain and rinse. While spaghetti is cooking, brown bacon lightly in skillet. Drain off all but 1 tablespoon drippings. Add onion and mushrooms and brown lightly. Arrange spaghetti in bottom and on sides of 9-inch pie pan.

Beat eggs. Add salt, pepper, Worcestershire sauce, cheese and bacon mixture. Pour over spaghetti. Sprinkle with bread crumbs. Bake in moderate oven (350 degrees F.) about 25 minutes. Garnish with cheese or onion rings. Makes 4 servings.

Supper beans

Now's the time to try those California large dry limas. Flavor and lots of good eating are yours in this recipe for "Lima Friday Supper." Your family will say "let's have it again."

* * *

LIMA FRIDAY SUPPER requires 2 cups California large dry limas, 5 cups water, 2 tablespoons salt, 1 (10½-ounce) can tomato soup, 1 teaspoon Worcestershire sauce, 1 teaspoon vinegar, and 1½ cups grated American cheese.

* * *

RINSE LIMAS, add water and soak overnight. Add salt, and boil 30 minutes to 1 hour, or until beans are tender. Drain, reserving liquid, and turn beans into baking dish. Heat soup with ½ cup cooking liquid from beans. Stir in Worcestershire sauce, vinegar and cheese, and stir over drained limas. Bake in moderate oven (350 degrees F.) about 15 to 20 minutes, until thoroughly heated.

Serves 6.

Frederick pastor marries couple

FREDERICK, Md. — Miss Magaret E. Gray of Hysttowns, Md. became the bride of James H. Bell of Frederick here last Saturday at a wedding held at 26 W. All Saints St.

The couple was married by the Rev. W. I. Snowden of Frederick.

2931 SIZES 2-8

2213 SIZES 14½-24½

FOR MOTHER, FOR DAUGHTER — For the what-little-girls-are-made-of look, sew her this dress and slip both in one pattern, with true "grown-up" styling little girls love.

No. 2931 is cut in sizes, 2, 4, 6, 8. Size 4: Dress takes 2 yds. 35-in. Slip requires 1¼ yds. 35-in. The dress can also be made from only two 100-lb. feed bags.

Especially proportioned for the shorter, fuller figure, this half-size style is front-buttoned, has sleeve choice and is simple sewing.

No. 2213 is cut in sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½: Short sleeved dress, 4 yds. 39-in.

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Patterns ready to fill orders immediately. For special handling of order via first class mail include an extra 5 cents per pattern.

Just off the press! Brand new 1954-1955 FALL-WINTER edition of FASHION WORLD. Including easy-to-make patterns as well as style forecasts and gifts for the entire family. IN COLOR, you'll find style as well as practical designs. Order your copy now. Price is only 25 cents.

French pie

The addition of even a few California walnuts to most any recipe takes it out of the ordinary class. Try them in this version of a most popular dessert—"French Apple Pie."

* * *

FOR FRENCH APPLE PIE, use 4 to 6 cooking apples, ¾ cup granulated sugar, 1 tablespoon flour, ¼ teaspoon salt, 1 teaspoon cinnamon, pastry for single 9-inch crust, ¾ cup flour, 1/3 cup brown sugar (packed), 1/3 cup butter or margarine and walnuts.

* * *

PARE, CORE and slice apples. Mix with sugar, 1 tablespoon flour, salt and spice. Turn into pastry-lined pie pan. Blend ¾ cup flour, brown sugar and butter until crumbly. Mix in walnuts.

Sprinkle over apples in pan. Bake in very hot oven (450 degrees F.) 15 minutes. Reduce heat to moderate (350 degrees F.) and bake 45 minutes longer, or until apples may be pierced easily with a fork.

Makes one 9-inch pie.

Prune salad

"Gourmet Prune Salad" is worthy of the name — plump juicy prunes are stuffed with grapefruit segments and blanketed with a Roquefort cheese dressing. Ummmm — so good!

* * *

TO MAKE GOURMET Prune Salad use 1½ cooked prunes, 16 grapefruit sections, ¼ Cup mayonnaise, 5 tablespoons Roquefort cheese, few drops tabasco sauce, and lettuce.

* * *

SLIT EACH PRUNE down one side and remove pit. Fill prunes with grapefruit sections. Combine mayonnaise, cheese and Tabasco sauce and mix until smooth. Arrange filled prunes on lettuce-garnished salad plates, allowing 4 to a serving. Top generously with mayonnaise and cheese dressing.

Serves 4.

About face ironing

It's easier to iron large pieces of laundry if you reverse the board's position so that the iron can be placed on the narrow, pointed end of the board at your right.

This leaves the broad, square end free so that you get maximum working space from the board. Newly-laundered tablecloths, curtains, and sheets will get "done up" with a single motion taking the place of two.

—o O o—

THESE LUSCIOUS long loops and loops of beads everybody's wearing in 1954 will wash beautifully.

First baste them to a turkish towell and then dip them up and down in a basin full of lukewarm soapsuds. Tackle only one necklace at a time to avoid tangling, and use a soft complexion brush to scrub between the beads.

Rinse the beads in the same fashion and hang them up to dry—still sewn to the towel.

—o O o—

THIS CAUTION should be observed in washing any fabric gloves: never use a bleach.

Apart from posiblt fabric fading or damage, bleaching may weaken the stitching thread and cause the seams to pop as the hands are flexed.

Baked fish

Fish baked in a savory cheese and wine sauce is well worth trying. Once tried it will be a repeat item for Lenten dinners, for it has interesting flavor.

A can of condensed tomato soup, a small package of cheese, a few tablespoons of Sherry and two of chopped parsley or chives are combined for the sauce in which the fillets are baked.

Glasses of either red or white table wine will be enjoyed with this Lenten special.

Baked Fish Fillets In Tomato-Cheese Sauce
(Serves 4)

One can (1¼ cups) condensed tomato soup, 1 (3 oz.) package pimiento Cheddar cheese, 1/3 cup California Sherry Wine, 2 tablespoons chopped parsley or chives, 1 1/3 to 1½ pounds fish fillets (sole, halibut, salmon, etc.)

Place tomato soup and cheese in a saucepan; stir constantly over very low heat until cheese melts and ingredients are well blended. Remove from heat; stir in Sherry and parsley. Arrange fish fillets in a single layer in a shallow baking dish; pour sauce over them. Bake in a moderately hot oven (375 degrees F.) for about 25 minutes, or until fish flakes when tested with a fork.

South Baltimore Notes

A meeting was held Sunday at 671 Washington Blvd. concerning the Redevelopment Area No. 7. Father Richard Swift and G.W.E. Hill both lamented the poor representation.

Petitions were drawn up and signed by those present. A Committee was appointed to go to City Hall to try to get a housing project for South Baltimore.

The organization is to be called the Citizens and Merchants of Area-7.

* * *

SIMON FOX is president, G. W.E. Hill, vice president; Mrs. Lucy Hammond, secretary; Nathan Freeman, treasurer, and Father Swift, advisor.

The next meeting will be held February 20 at the above address at 3 p.m. Please come.

Miss Thelma Byrd and Miss Clovie Mae Byrd were acting secretaries on Sunday.

* * *

WALTER W. E. HILL of 2617 Forester Ave. is the leader of Civil Defense in the Mt. Winans area.

He is urging all persons in that particular area to join in this project. Please attend meetings and learn how to protect yourself and your home.

If you don't receive a notice of the next meeting, please contact him as soon as possible at EDmondson 6-3753.

* * *

A VERY excellent Parents-Teachers meeting was held at at No. 156.

Mrs. Lillian Parrott spoke on the subject "Integration and Its Requirements." She said it is individual duty to require the necessary education home training ing and religious principles to measure up.

We were also grateful for the ministers present. They were the Revs. Herbert Moore, First Baptist, Hommond, Mt. Winans Methodist, and Clinton Johnson, Bethany Baptist.

A large crowd was on hand for the meeting. Mrs. Pauline Brooks is president of the PTA and Mrs. Blanche Powell is principal of the school.

THEATRE GOERS OF THE WEEK: Mrs. Dorothy Johnson and her son, Anase, visited the Hippodrome Theatre and received excellent courtesy.

Mrs. Charlotte Hill visited Ford's Theatre to see "South Pacific."

Miss Lillian Dingle of Class 12A-10, visited Town Theatre and also received excellent courtesy. She attends Douglass High School.

THE RECREATION Center of School No. 156, Mt. Winan, was visited by residents of that community, including your columnist.

We learned the great need for additional help in our center. We also saw one lone woman struggling with groups of all ages.

The residents of the area are asking the officials of the recreation department to please send more workers to handle those 150 young people.

THE TRUSTEE'S Aid of the Star of Bethlehem Church are contemplating erecting a new bathroom in the basement of the church. They hope to get it in the very near future.

William Polk is president and Mrs. Ernestine Christian, secretary.

The Gerald Burks Wilson aggregation will furnish music at the chapel on Sunday, Feb. 6.

The final concert of the Concert Series will be held at Madison Ave. Presbyterian Church, Sunday, Feb. 13. Come early and get a good seat.

CELESTIAL — The pleasure and savings club met, on Wednesday night, in the home of Mrs. Pauline Lewis, 325 E. 21st St.

Plans for fund raising projects to aid the children's ward of Provident Hospital were made.

Officers of the club are:

Mrs. Ernestine Matthews, president; Mrs. Dorothy Stevens, secretary; Mrs. Pauline Lewis, treasurer. Mrs. Fannie Scott and Mrs. Cordelia Jones are other members.

In and around Annapolis

By ROBERT PINKNEY, JR.

Funeral services for Thomas Jerome Issaacs, killed when trapped in a seven-foot deep ditch while working at Clay and O'Berry Court were held last Friday at Annapolis Neck.

Issaacs, a 20-year-old, mild-mannered city worker of Spa Road, was pronounced dead on arrival at the Anne Arundel County Hospital from a crushed chest and suffocation. His colleague, James Mason, 57, of Best Gate, is in the hospital with fractured ribs.

* * *

THOMAS DUVALL and Mrs. Bertha Takeall were the first clients of the new service setup by the Citizens Planning and Housing Association to assist persons who want to build their own homes.

Classes for the program, which began on Tuesday, will be held one night weekly from 7 to 9 at St. Phillips Episcopal Church on Northwest Street.

E. R. Bueneman, self help building advisor for the group, indicated that participating residents will be asked to pool their services to aid others who are building their own homes when they are needed for such big projects as roof-raising.

* * *

YMCA BASKETBALL scores: The Hawks won a doubleheader by downing the Oldtimers, 31-21, and trimming the Fighting Knights, 60-27.

Other final scores were Finkys Termites, the defending Northwest Y champions, downing the Eastport Hornets, 46-18, and the Musketeers, with Garcia Baden scoring 11 points, lacing the Warriors, 26-13.

The monthly meeting of the PTA of Bates High School was held at 8 p.m. Tuesday in the school's cafeteria.

* * *

THE CHESAPEAKE Carousel will give a dance Friday (Tonight) featuring the music of King Draper and Oliver Travers, the vocalist at the State Armory on Bladem Street.

The Van Dykes, with Miss Pat Wynn, headline the dancing show at Bivens Place, Route 4, Durry, February 11 at 9:30 p.m.

Also scheduled to appear are the Organoes, a local singing group managed by Harvey Ennis.

* * *

THE WEEKEND will be capped by the Big Dance and basketball games held at the State Armory tomorrow night, (Saturday)

Opening hostilities will be a game between city rivals the Hawks and Musketeers while the big affair pits the Naval APL, led by captain Paul Christian and the powerful Crownsville Big Five.

Also on the card will be Pat Wynn and the Van Dykes, while the Sparrows Quintet will be on hand as an added attraction.

NEIGHBORHOOD — The club of the 1400 block of Argyle Ave. met in the home of Mrs. Marie Sedler, 1342 Argyle Ave., Friday.

The Rev. James Wilson of Washington was a guest. Mrs. Lula Braxton is president of the club; Mrs. Edith Minnis is secretary; and Mrs. Edith Gilliam, business manager.

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Regular 31c 16-oz Jar only 25c
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Farmdale Extra Standard PEAS 2 16-oz cans 29c
Rob-Ford Rice 1-lb pkg 15c - 2 lb pkg 29c
1c Sale Desserts 6 Ideal Gelatines 4 pkgs 26c
Hom-de-Lite Mayonnaise pt jar 29c
Coffee Down! Win-Crest lb 89c Asco Coffee lb 95c
Ideal Vac. Pack Coffee Drip or Reg. lb can 99c
Last 3 Days Ice Cream Sale!
Sunnydell Ice Cream Reg. 98c ½ gal ctn 89c
Delvale Ice Cream Reg. 1.19 ½ gal ctn 99c
Anniversary Special Reg. 69c Virginia Lee LAYER CAKES Chocolate, Filbert or Orange Only 64c
Plain, Sugared, Cinnamon DO'NUTS pkg of 12 21c
Supreme Bread loaf 15c