COOKING FUN

Winter hard shelled squash is a vegetable that deserves more attention.

It is reasonable in price nowadays, nutritious, and quite low in calories. Half a cup of mashed squash contains only 35 calories and yet has a definite "stick-to-the-ribs" quality. As a bonus, the same half-cup of squash supplies half again as much Vitamin A as a physically active man needs per day to insure good health.

Squash is simple to prepare either in the shell or peeled.

One of the easiest ways to prepare squash is to cut the vegetable in quarters, remove the seeds and the stringy part and place in a baking pan in which there is about half an inch of water. Bake in a moderate (375 oven until it is tender.

This will take from 45 minutes to an hour depending on the size of the squash. When the squash is done, the meat can be scooped out with a spoon. as you would steamed or boiled squash.

Another method, which many homemakers like, is to slice the squash as you would a loaf of bread into inch slices. This make the vegetable easier to handle, when peeling, as the small slices aren't cumbersome.

While squash is delicious mashed and seasoned with salt, pepper and butter, and while many people love it stuffed and baked, there are other ways it can be served. The home economists in the test kitchen of the United Fresh Fruit and Vegetable Association have developed the following new and interesting ways of serving this valuable vegetable.

For Fresh Squash Chiffon Pie, you will need:

1 envelope unflavored gelatine
¼ cup cold water
2 eggs, separated
½ cup sugar
½ teaspoon salt
½ teaspoon ground ginger
¾ teaspoon ground nutmeg
¾ teaspoon ground cinnamon
1 cup fresh cooked mashed acorn squash
½ cup milk
½ cup sugar
9-inch cold baked pie shell

Soften gelatine in cold water. Mix egg yolks, sugar, salt, spices and squash together. Stir in milk. Cook over hot water until thick, stirring constantly. Remove from heat: add softened gelatine.

Chill over ice water until mixture begins to congeal, stirring frequently. Gradually beat sugar into beaten egg whites; fold into squash - gelatine mixture. Pour into a cold baked 9-inch pie shell. Chill until firm. Garnish with whipped cream just before serving. Yield—6 servings

GLAZED SQUASH requires 1¾ pounds acorn squash, ¼ cup water, ¼ cup brown sugar, and three tablespoons butter or margarine.

Wash and cut squash in half. Remove seeds and stringy portion. Cut off rind. Cut into ½-inch slices. Place in a greased, 10x5x2-inch baking dish. Bring sugar and water to boiling point. Pour over squash. Dot with butter or margarine. Cover.

Bake in a preheated hot oven (400 degrees F.) for 30 minutes, basting frequently. Uncover, and bake 15 minutes longer or until brown. Yield—6 servings.

ACORN SQUASH stuffed with creamed mushrooms—use three fresh acorn squash, six teaspoon melted butter or margarine, 1½ teaspoons salt, two tablespoons minced onion, one cup sliced fresh mushrooms two tablespoon butter or margarine two tablespoons four, one teaspoon salt, ⅛ teaspoon ground black pepper, and 1 cups milk.

Wash and cut acorn squash in half lengthwise. Remove seeds and stringy portion. Brush each half with ½ teaspoon melted butter or margarine and sprinkle with salt. Place, cut side down on a baking pan.

Bake in a preheated hot oven (400 degrees F.) for 30 to 45 minutes or until tender. Turn cut side up and brush each half with ½ teaspoon melted butter or margarine.

Bake until lightly browned. Saute onion and mushrooms in butter or margarine. Add flour, salt and pepper. Blend in milk and stir constantly, until medium thickness is reached. Pour about 1/3 cup of mushroom sauce over each baked acorn squash half. Garnish with minced parsley. Yield—6 servings.

DELICIOUS SQUASH PIE

For a "something different" dessert try making one of these vegetable, pastry delights. Tangy and wholesome like nothing you've ever had before.

Lamb, pork good meat buys

Meat comprises a sizable share of the food budget in most homes.

One of the best ways of cutting down on meat expenditures is the use of meats which are seasonally in large supply, says Gwendolyne Clyatt, food economist.

Two meats now in gerous supply are lamb and pork.

More hogs are sent to market during the fall and winter months resulting in plentiful supplies of pork for the retail trade at this season of the year. Homemakers who are looking for economy and good nutrition in their menus will want to take advantage of the high-protein pork now being offered for very reasonable prices. Besides being high-protein food, pork is also a rich source of iron, B Vitamin and Thiamine.

* * *

FOR TENDERNESS and appetite appeal, all pork should be cooked well done. Pork chops, steaks, patties and tenderloin are best cooked by braising, since this method assures meat that is well done, tender and juicy. Large fresh pork cuts, including loin, shoulder and ham are roasted at 350 degrees F. oven temperature allowing about 30 minutes per pound cooking time.

Lamb is again in season but the cost is lower now than it has been for some time. Leg of lamb is being featrued at very attractive prices. Like other meats, it should be cooked at low to moderate temperature.

The thin outer covering, the fell, should not be removed from the leg, since it cooks in less time and holds its shape better. The fell should be removed from steaks and chops. Lamb should be served hot or cold—never lukewarm.

* * *

RUTABAGAS are available at attractive prices. The present supply includes some that are waxed and some that aren't waxed. The light wax coating helps maintain freshness a longer time. Rutabagas have a variety of uses in family meals.

Aside from their use as a vegetable accompaniment, they can be grated and combined with shredded cabbage, diced celery, green pepper and blended with mayonnaise for a vitamin-packed and colorful salad. Remember, they can be cut up and added to soups and stews for savory flavor.

Onions remain a good value in our "Best-Buy" list. There is a plentiful supply of fresh tomatoes at reasonable prices. Most of these offerings are repacks with approximately one pound of tomatoes to a carton. Carrots continue on our list as one of the week's economies in fresh vegetables.

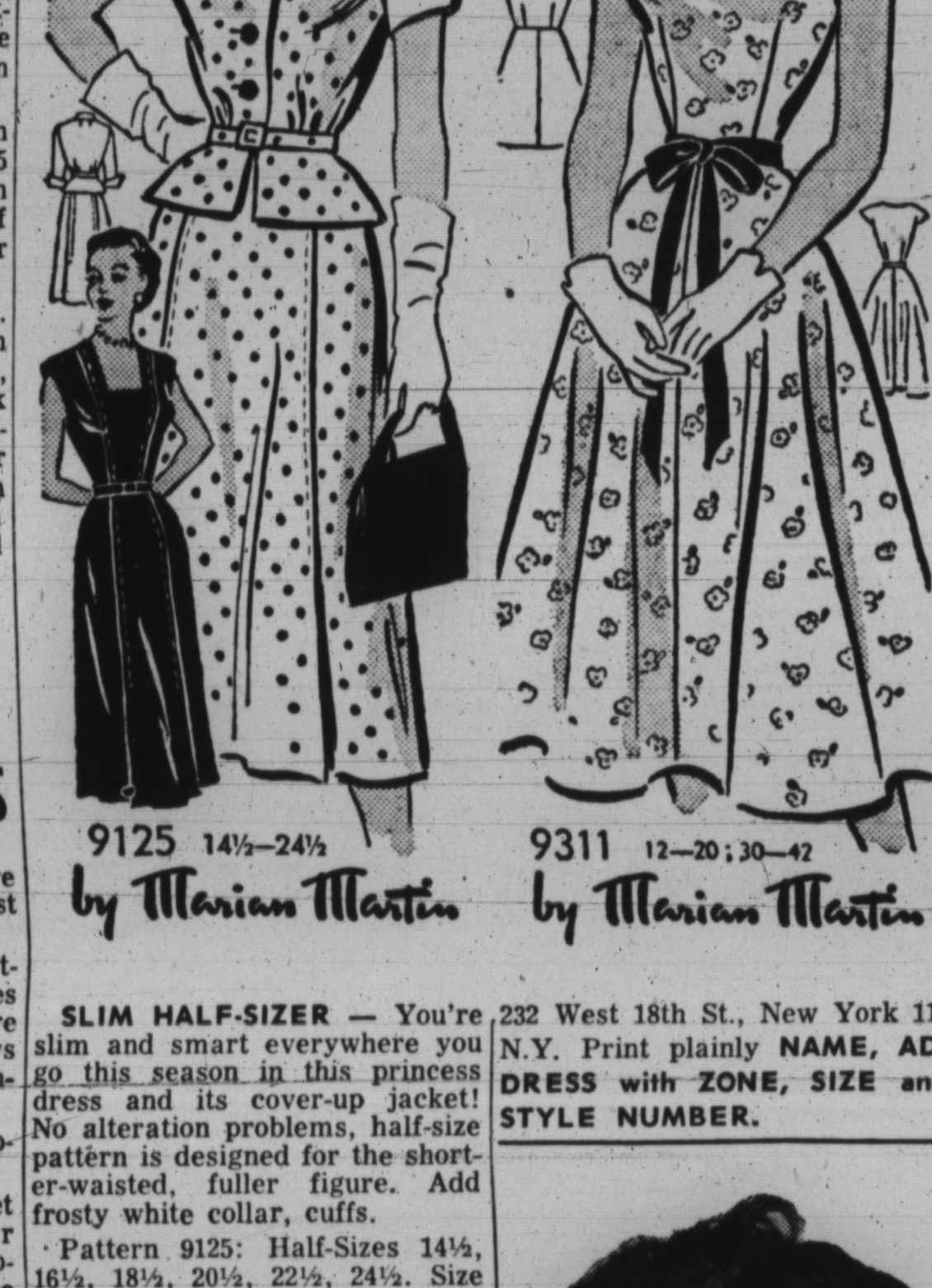
Receipts of Floida oranges remain large at attractive prices. These are sold both by the dozen and by the pound. Oranges sold by the dozen are priced according to the size of the fruit—the larger sizes being higher in price per dozen. Oranges sold by the pound are usually packaged in film or mesh bags. These bags allow eye inspection for the shopper and permit circulation of air around the fruit.

The number of oranges in the bag depends on the size as well as the weight of the oranges. So it's wise to compare buying by the pound and by the dozen to determine which will give the best value.

GRAPEFURIT is plentiful and should be included in the menu often while the price remains at the present low level.

While some of our fresh vegetables are relatively high in price, it is economical to use the canned foods which are available in good supply. Especially recommended is canned corn and canned green beans.

A reminder—as "January Egg Month" draws to a close—eggs are a friendly food; friendly to health and taste as well as to the budget. Continue to use eggs generously throughout the year.



SLIM HALF-SIZER — You're slim and smart everywhere you go this season in this princess dress and its cover-up jacket! No alteration problems, half-size pattern is designed for the shorter-waisted, fuller figure. Add frosty white collar, cuffs.

Pattern 9125: Half-Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ dress and jacket, 5⅛ yards 39-inch; ⅝ yard contrast.

Pattern 9311 is a honey of a dress!

Study the diagram! Did you ever see such an easy sew? FEW pattern parts, minimum details. Get this on your sewing machine right now! Make it up in cotton, print silk, or shantung!

Pattern 9311: Misses' Sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 dress requires 3⅝ yards 39-inch fabric.

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

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

Quick cooking oatmeal scores

The American public scored another victory this month with the introduction of a new product designed to meet the demand for quick breakfasts—a new, 1-minute quick cooking oatmeal.

* * *

ACCORDING to Harold L. Lamb, manager of The Quaker Oats Company's local sales office, this new variety of rolled oats, now appearing for the first time on the nation's grocery shelves, was developed after a nationwide survey.

The study disclosed that a substantial number of families favored a shortened cooking time for oatmeal.

ABOUT three-fourths of all Americans eat oatmeal, the survey revealed. But cooking time was a major reason why some consumers used oatmeal seldom or never. Even the non-users rated oatmeal tops among cereals in nutrition.

Research experts at the company's laboratories found that by rolling the flakes to a new tissue thinness they could insure a 50 percent cut in preparation time.

Extensive tests showed that the new product not only cooked faster but, even more important, retained all its original flavor and wholesomeness. The new quick cooking oats are being marketed under both the Quaker and Mother's labels.

The study also showed that a substantial segment of oatmeal fanciers still prefer a slower-cooking type such as the old fashioned Quaker Oats, which requires no more than five minutes to prepare. This type will be continued by Quaker, of course.

Fruit loaf

"Fruit Cream Loaf" has an intriguingly different appearance It's molded in a loaf pan which has been lined with vanilla wafers, which look like big golden dollars!

The center is a creamy gelatin mixture flavored and colored with sparkling canned fruit cocktail. As the mixture stands in the refrigerator, the cookies soften, and the loaf slices easily for serving.

For Fruit Cream Loaf you will need one No. 2½ can fruit cocktail, 1/3 cup granulated sugar, two eggs, one envelope (one tablespoon) plain gelatin, 1/3 cup orange juice, one teaspoon grated orange rind, one tablespoon lemon juice, ½ cup whipping cream, and 20 vanilla wafers (or lady fingers).

Drain syrup from fruit cocktail and heat 2/3 cup with sugar. Separate eggs and beat yolks lightly. Stir some of hot syrup into yolks, then combine with remaining syrup and cook and stir over hot water until slightly thickened.

Soften gelatin in orange juice and dissolve in hot mixture. Blend in orange rind and lemon juice. Cool until slightly thickened. Fold in stiffly beaten egg whites, whipped cream and 2 cups drained fruit cocktail.

Line loaf pan (8½ x 4½ x 2½ inches) with waxed paper. Cover bottom and sides with vanilla wafers (or split lady fingers). Fill with fruit-cream mixture. Chill overnight. Unmold and garnish with remaining fruit cocktail. Slice to serve. Makes 8 to 10 servings.

Acme Super Markets

ICE CREAM SALE
DELVALE Ice Cream Reg. 1.19 ½ Gal Ctn 99c
SUNNYDELL Ice Cream Reg. 98c ½ Gal. Ctn. 89c

Ideal Fancy Fla.
ORANGE JUICE 2 46-oz cans 49c

GOLD SEAL PREPARED
PANCAKE MIX 2 20-oz pkgs 25c

Lower Coffee Prices Why Pay More?
WIN-CREST COFFEE lb 89c
POPULAR ASCO COFFEE lb 95c

You Don't Have To Search For The Raisins In a Supreme Raisin Loaf!
Get a loaf of Supreme Raisin Bread this week -- either plain sliced or the unsliced Iced loaf. See if the family doesn't rave about it. It's Specially Priced at only 19c

Another Special Treat -- Virginia Lee
Blueberry Pies ea 49
Supreme Enriched Bread large dated loaf 15
PRINCESS MARGARINE 2 lbs 41c

OUT TODAY -- FEBRUARY Family Circle Magazine Still only 5c

DeLuxe Funk & Wagnalls ENCYCLOPEDIA Vol. No. 16 Now on Sale Only 99c with any purchase
Beautiful Silverware 5-Pc. Place Setting only 99c with $5. purchase See the complete sets now

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Well-known Home Economist and Civic Leader says:

"Carnation gives my foods such a rich flavor!"

MRS. BERNICE BRADFORD BASS, *Schoolteacher, Capital Hill School, Little Rock, Arkansas*

How full a life can one woman have? The perfect answer to that is Mrs. Bernice Bradford Bass...well-known schoolteacher of Little Rock, Arkansas...college graduate with a degree in Home Economics...wife of a prominent Methodist minister...and the proud mother of three fine children.

"We have big appetites in our family, and we like to eat well," says Mrs. Bass. "That's why I've used double-rich Carnation for years. I've found there's just no other milk like Carnation. Its special blending qualities give our favorite foods creamy-rich flavor and texture. And I know with Carnation, I can count on uniform high quality every time."

You'll find the nice things Mrs. Bass tells you about Carnation Milk are all true. Whether you're an experienced homemaker like she is—or a brand-new bride just starting to cook—your food will taste ever so much richer with Carnation!

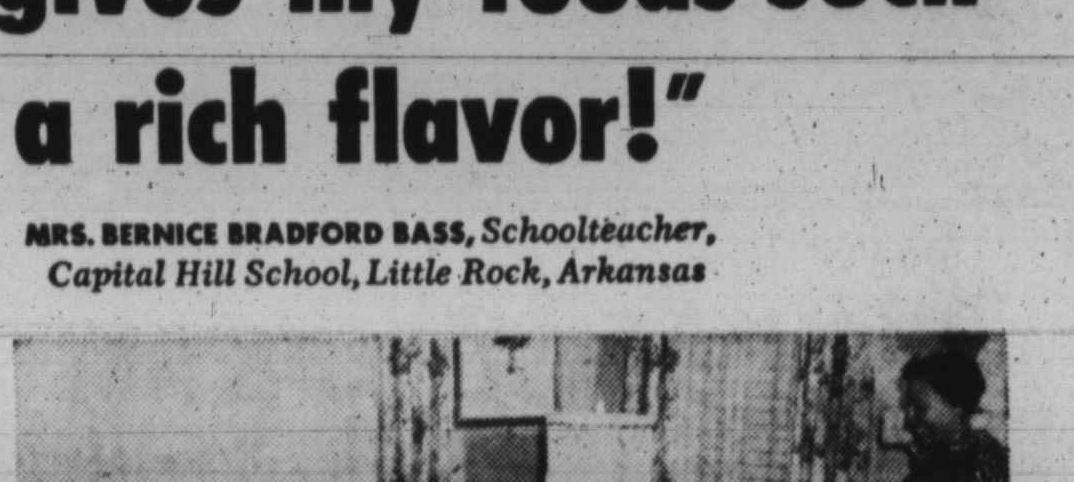
Mrs. Bass says: *"I know you'll love this creamy coconut-flavored rice pudding!"*

COCONUT RICE PUDDING
(makes 6 servings)

1⅔ cups (large can) undiluted CARNATION EVAPORATED MILK
1 cup water
2 eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon nutmeg
1½ teaspoons vanilla
2 cups cooked rice
¾ cup shredded coconut

Beat Carnation Milk, water, eggs, sugar and flavorings until smooth. Pour over rice and ¼ cup coconut in 2-quart casserole. Place casserole in pan of water. Bake in moderate oven (350°F.) 30 minutes. Stir lightly; continue baking 30 minutes. Top with remaining ½ cup coconut during last 5-7 minutes of baking. Cool before serving.

"from Contented Cows"



LADIES of the Alpha Kappa sorority discuss committee activities in the Bass living room, as Mrs. Bass (right) serves a refreshment of frozen strawberries and whipped Carnation.

MRS. BASS serves Carnation-rich rice pudding to her husband and two children, Bennie Lou and Harry. Another son, John, is in the Air Force. All three got their start in life on Carnation!

THE CHILDREN love cocoa for breakfast. "Everyone knows how creamy-good Carnation is in coffee," says Mrs. Bass, "but did you know that cocoa made with Carnation is wonderful, too?"

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A-1
CLIP AND TAKE TO YOUR DEALER

Maryland PTA Council Asks Integration

Montgomery parents pass resolution; another group seeks to end restaurant JC

The Rockville County Council of Parent-Teacher Associations, Monday night, overwhelmingly passed a resolution calling for the integration of county schools. The vote was 74 to 14.

The council meeting was held at the Bethesda Elementary School. The resolution calls for acceptance of the United States Supreme Court ruling on schools and development of a sound plan for integration.

The Montgomery County board of education recently appointed an advisory committee on integration to make recommendations on the mixing of the schools.

Among the committee members are Dr. P. L. Moore, principal of Carver Senior High School, Rockville; Noah Clark, proprietor of a music school and president of the colored county PTA; and Mrs. Geneva Mason, a housewife, of Scotland, Md.

* * *

MEANWHILE, AN all out campaign to wipe out segregation in Rockville restaurants was mapped by the Montgomery Civic Unity Committee, Wednesday night.

The action followed a report from W. Giles Parker, Assistant Attorney General, who informed the committee that there "is no state law regarding segregation of persons in eating places."

According to Mr. Parker:

"The law of Maryland has always held this a matter of private contract between the proprietor of an eating establishment and his own customers."

THE CIVIC UNITY Committee is an interracial group of Montgomery County residents, headed by Mrs. Florence Orbach, white.

Vice president of the group is Alphonso Lee of 203 Martin Lane, Rockville, a retired postal worker.

Mr. Lee says that the committee was organized last August. It was successful in opening the Rockville outdoor theatre to all patrons on an integrated basis.

* * *

THE WORK ON opening the Rockville restaurants began about two months ago, he reports, when a survey was made.

Of the 17 restaurant owners contacted, three indicated that they would serve colored persons if the other owners "would go along with them," Mr. Lee said.

Armed with the assistant attorney's opinion, the committee is going to try to persuade the Rockville restaurants owners to change their policy.

At the same time, Mr. Lee reports, the committee is seeking the passage of an ordinance by the town council prohibiting discrimination in restaurants.

Cave-in claims life of worker, one hurt

ANNAPOLIS, Md. — A city street worker was killed and a second man injured Monday when they were trapped in a seven-foot ditch by a cave in at Clay and O'Berry Sts.

Thomas J. Isaac, 20, of the 900 block Spa Rd., was pronounced dead on arrival at Anne Arundel General Hospital. He died from a crushed chest and suffocation.

The injured man, James Mason, 57, sustained fractured ribs.

Witnesses reported that Isaac was putting a band around the joint of a storm drain pipe, and Mason was standing nearby when the ditch caved in.

The Civil Defense Rescue Squad, all members of the street crew, and city police officers helped in the rescue operations.

A city engineer, Francis R. Geraci, uncovered Isaac's head and put a handkerchief over his face while workers continued to dig.

NINE OF THE 12 Howard University students recently inducted into Psi Chi the national honor society in psychology, are shown following initiation ceremonies. They are: seated (left to right) Gwendolyn Williams, Helen Weaver, and Lillian Blake. Standing (left to right) are Edith Fingert, Mary Young, Marion Stapleton, Deborah Matory, Shirley Alexander, and Jewel Grant. Inductees not shown include Delores Alexander and James Murray of Washington, and Bernadette DeArman of Baltimore. Howard is one of 106 colleges and universities in the United States and Canada holding Psi Chi charters. Some 150 students have been inducted into the society at Howard since the university received its charter in 1947.

'There's hope for my son...' says mother of jailed youth

By **RUFUS WELLS**
(Editor, Richmond AFRO)

LIVELY, Va.—"God still lives and as long as He does, there is still hope for my son..."

With these words, Mrs. Bertha Young, whose son, Ralph, was recently sentenced to 30 years for armed robbery, pledged to work the rest of her life, if necessary, to have the sentence reduced.

A war veteran and former student at Virginia Union University, Young was sentenced two weeks ago in Baltimore Criminal Court by Judge Herman Moser for his part in a series of armed robberies early last year.

* * *

MRS. YOUNG told the AFRO: "This sort of thing is painful to the parents, especially when there is some doubt as to the child's guilt. We knew nothing of Ralph's arrest, or of his trial ...when he was tried he wasn't even permitted to have a witness in his behalf, not even a character witness."

Mrs. Young said she hadn't seen her son since last October and was not allowed to see him when she was in Baltimore on Jan. 17, but that she was going back again early in February and would make another effort to see him.

She expressed a belief that the long prison term imposed on her 24-year-old son for the $630 holdup of a Baltimore businessman was "excessive."

"No consideration was given for his good character, his background or his war record," she declared, "it is not like he was an ordinary hoodlum."

She concluded:

"My son is a good boy. He went to Baltimore to get a job so he could have money to continue his education.

* * *

MRS. YOUNG resides here with her husband, the Rev. Percy Young, who is a well-known Baptist minister. He pastors three churches in this area: Mulberry Baptist in Richmond County; Beulah in Lively and Oak Grove in Essex County.

The Youngs have another son and two daughters residing in Baltimore.

Court weighs two Elks suits

WASHINGTON (NNPA)—Both sides in the litigation over Elks' affairs acted Monday to place the issue squarely before the District Court here of whether the two suits brought by Trezzvant W. Anderson, a newsman, may be maintained.

The Elks' grand lodge, through Perry W. Howard, grand legal adviser, asked the court to dismiss Mr. Anderson's suit to enjoin the grand lodge from doing a number of things which he says are not authorized by the Elks' constitution and by-laws.

Mr. Anderson, on the other hand, through his attorney, J. Flipper Derricotte, filed an answer to the motion of Mr. Howard for dismissal of a suit brought by the newsman to recover alleged "secret profits" of $21,000 in the sale of the John Brown farm to the Elks' grand lodge by the late J. Finley Wilson, grand exalted ruler of the Elks for 30 years, and William C. Hueston, formerly Elks' commissioner of education and now grand secretary.

* * *

IN HIS MOTION to dismiss the injunction suit, Mr. Howard contends that since the complaint charges that the grand lodge perfomed acts beyond its powers, the proceedings should have been brought and the action should have been brought at the domicile of the corporation. The order was incorporated in Trenton, N.J.

Mr. Anderson is seeking to enjoin the Elks grand lodger, Robert H. Johnson, the grand exalted ruler; William C. Hueston, gand secretary; and Perry B. Jackson, grand treasurer, from establishing a philanthropic foundation, holding a mid-winter conference, and sending a delegation to Africa and the West Indies. In addition, he asks for an accounting of the funds of the order.

Answering the motion of Mr. Hueston for dismissal of the suit against him for half of the "secret profits" of $21,000 he and Mr. Wilson made out of the sale of the John Brown farm to the Elks' grand lodge, Mr. Anderson says he does not contend that he is the "chief stockholder" in the grand lodge.

BASED ON a division of the total assets of the order by the total number of Elks, Mr. Hueston asserted that Mr. Anderson's interest was "infinitesimal" and, therefore, he could not maintain his suit in the District Court, which has jurisdiction where the amount in controversy is $3,000 or over.

Mr. Anderson also insists that he has authority to bring the suit on behalf of the grand lodge. He says it is inconceivable that the grand lodge can take a position by which it would be opposed to recovery of $21,000 that it had paid out as the result of a breach of trust by its principal officers.

The newsman says his suit is based on breach of the fiduciary relationship in the sale of the John Brown farm, bought by Mr. Hueston and Mr. Wilson in their individual capacities for about $9,000, reported to the grand lodge as costing them $28,000 and sold to the grand lodge for $30,000.

GEIGER JAILED

John Henry Geiger, 26, a Korean vet, was sentenced to two and a half years in Federal prison on Thursday, after admitting that he obtained approximately $40 from five persons, by posing as a postal employee who was able to obtain various articles at post office auction sales of undelivered merchandise.

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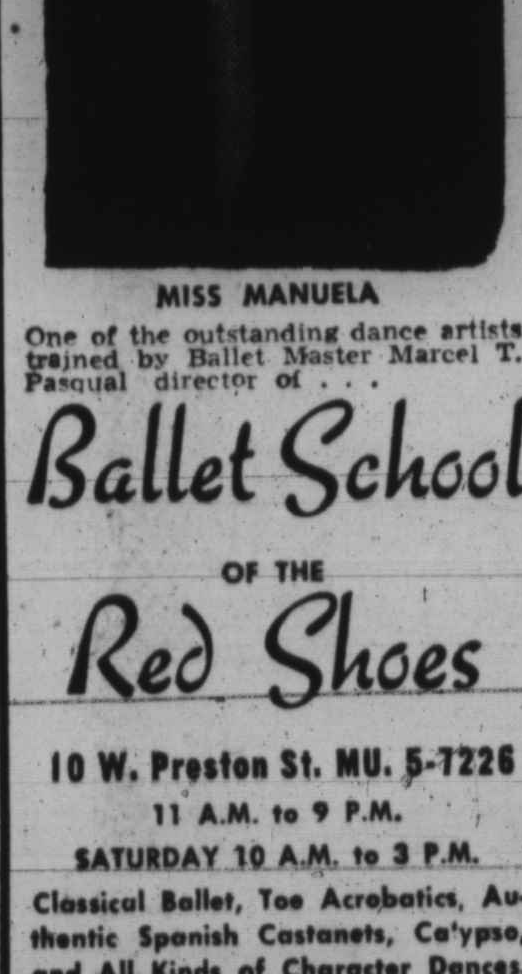

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Federal jobs open for tax collectors

A number of examinations for Federal positions have recently been announced. They include.

TAX COLLECTOR GS-5, $3,410 a year in the various Internal Revenue Service District Offices located in Pennsylvania, Delaware, New Jersey, Maryland, and Washington D.C.

To qualify in the examination, applicants must have had at least three years of progressively responsible business administration, accounting, or legal experience or four years of education above high school level including subjects in such fields as accounting, business economics, finance, business administration, or law.

In addition, all applicants must pass a written test and an oral interview.

* * *

AUDITOR (INTERNAL AUDIT) GS-9-14, $5,060 to $9,600 a year. The list of eligibles established as a result of this examination will be used to fill positions in the Internal Revenue Service, Office of Regional Inspector, Philadelphia, Pennsylvania. These positions require travel throughout Pennsylvania, Delaware, New Jersey, Maryland, and Washington, D.C.

To qualify applicants must have had extensive experience of a progressively responsible nature in auditing or accounting work. Part of the rerequired for this examination stituted for by an accounting education. No written test is required for this examintion since applicants will be rated on the extent and quality of their experience or education.

* * *

ACCOUNTING GS-5, $3,410 a year. This examination will be used for filling the position of Internal Revenue Agent GS-5 in the various Internal Revenue Service District Offices located in Pennsylvania, Delaware, New Jersey, and Maryland.

To qualify in the examination, applicants must have had three years of appropriate accounting experience or four years of education above the high school level including appropriate accounting subjects. In addition, all applicants must pass a written test and an oral interview.

* * *

STUDENT TRAINEE, GS-1: Applicants must have been graduated from an accredited high school upon the successful completion of all the high school courses required for admission to a accredited college or university in a curriculum leading to the bachelor's degree.

They must have the intention of enrolling in such institution and curriculum within four months of the date of entrance on duty as student trainees.

Information on all these positions may be obtained from the office of the U.S. Civil Service, in the main Post Office Building.

Bank robbers

Earl (Kill) Smith, 25, and Henry John Foster, 23, both of New York, are expected to be arraigned in Federal Court early next week.

They are the last of three men who staged a $124,000 robbery at the Andrews Air Force Base on Aug. 13. The third man, Clarence (Duke) McGann, is now serving a 20-year sentence.

Bail set for man who allegedly took $11

The loss of a 6 by 6 plate glass window valued at $90 caused Joseph Pridgett of the 1200 block Short Ct., trouble to the tune of $500 over the week end.

Taken into Northeastern District Police Court after tossing a brick through the window of a tavern in the 1300 block Orleans St., Pridgett entered a plea of not guilty. Bail was set by Magistrate Samuel Gaboff.

Sam Lacy's wife sues for divorce

WASHINGTON

Mrs. Alberta V. Lacy, 722 Park Rd., NW, Tuesday filed suit for divorce in U.S. District Court against her husband, Samuel Harold Lacy, 2101 New Hampshire Ave., NW, charging adultery.

Mrs. Lacy named one Barbara Minnie Daniels, as co-respondent, charging that her husband and the other woman have lived together since Jan. 15, 1954.

In her complaint, Mrs. Lacy says she and Mr. Lacy were married on Dec. 28, 1927, at Alexandria, Va., and that the have one son, 16.

* * *

THE WIFE charges that Mr. Lacy has failed to maintain, support and pay for the education of their minor son, who is now away in school.

They lived together in Washington until Jan. 15, 1954, Mrs. Lacy asserts. She says it was on that date that Mr. Lacy deserted her.

She says he is sports editor of the AFRO AMERICAN Newspapers, and that while she does not know his exact earnings she believes he earns "upwards of $150 a week."

Mrs. Lacy asks custody of and maintenance for their son, as well as an absolute divorce from Mr. Lacy.

Seek midget burglar who broke into store

Police are looking for a midget burglar who cut an 8 by 14 inch hole in a plaster partition of a department store in the 700 block Pennsylvania Ave., Friday night but apparently stole nothing.

The store manager informed police that the safe had not been touched and the cash register, counters and shelves were still in tact.

HELD FOR FRAUD

James V. Kutch, 30, of the 1300 block N. Bentalou St., was ordered held for action of the grand jury in $4,000 bail on Thursday, on charges of forging four checks totaling $158.09.

Cut of 40 percent in auto accidents noted

A cut of more than 40 per cent in fatal accidents has been brought about in Baltimore City in a ten-year period, John P. Rostmeyer, executive secretary of the Baltimore Safety Council, revealed last week in a report of activities presented at the annual Safety Council meeting at the Lord Baltimore Hotel.

Mr. Rostmeyer said the overall drop in fatal accidents is from 563 deaths in 1945 to 332, in 1954.

He said declines were achieved in each of the categories of accidents — Home, Occupational, Motor Vehicle and Other Public

* * *

THE SAFETY Executive noted that the Baltimore Safety Council promotes and coordinates all phases of safety throughout the city of Baltimore and said the decline is due to the cooperation of leaders in industry, service, business and professional organizations who have cooperated with the Baltimore Safety Council's many programs.

Mr. Rostmeyer listed a comparison of accidental deaths showing that in 1945 there were 68 occupational fatalities, as as opposed to 25 in 1954.

There were 226 accidental deats in the home in 1945, compared to 139 in 1954.

Mr Rostmeyer said there were a total of 135 accidental deaths by motor vehicle in 1945, against 99 in 1954.

Other public accidental deaths such as drownings, falls from trees, accidents other than motor vehicular which occurred outside the home, totaled 134, dropped to 69 in 1954.

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ELKS

● Wilson widow says profits suit invalid

● Urges court to kill John Brown case

BULLETIN!

First legal test in the suits filed against W. C. Hueston grand secretary of the Elks and the estate of the late J. Finley Wilson by T. W. Anderson comes before U.S. District Judge Richmond B. Keech, Monday. Arguments on motions to dismisse the action will be heard.

WASHINGTON (NNPA)—Mrs. Leah F. Wilson, widow of the late J. Finley Wilson, Elks' grand exalted ruler for 30 years, Tuesday told the District Court here that the statute of limitations bars the suit of Trezzvant W. Anderson against Mr. Wilson's estate.

Through George E. C. Hayes, her attorney, she asked the court to dismiss the action. A motion for dismissal of the suit also has been filed by William C. Hueston, Elks' grand secretary.

Mr. Anderson is suing Mr. Hueston and the Wilson estate for alleged "secret profits" of $21,000, which he claims Mr. Wilson and Mr. Hueston made in the sale of the John Brown farm to the Elks' grand lodge.

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IN THE MOTION for dismissal, Mr. Hayes says no cause of action which survived Mr. Wilson in any wise makes his estate answerable. He points out that Mr. Wilson, called the "Little Napoleon of Elkdom," died Feb. 19, 1952.

If any cause of action existed, it arose in August, 1949, when the sale was made to the grand lodge, and approximately a year and six months transpired during which Mr. Wilson was living and could have defended himself against the "unfounded" suit, Mr. Hayes states.

He also points out that letters of administration were granted Mrs. Wilson July 16, 1952, and that the suit was not filed until Dec. 21, 1954, two years and five months later.

OF THE TIME available to Mr Anderson to bring suit against Mr. Wilson or his estate, Mr. Hayes asserts, some three years and 11 months have expired. This period, he adds, "successfully" bars any cause of action against Mr. Wilson's estate, even if there were surviving cause of action.

Mr. Hayes also directs the attention of the court to a second suit filed by Mr. Anderson against the Elks' grand lodge, seeking to enjoin the grand lodge from doing certain things.

Asserting that Mr. Anderson allegedly acts for the grand lodge in the suit against Mr. Hueston and the Wilson estate, Mr. Hayes states that the suits show an attempt by Mr. Anderson to "court publicity" and abuse the process of the court.

MR. HAYES discloses that he has collaborated with Perry W. Howard, Elks' grand legal adviser and attorney for Mr. Hueston, and he sets out the same reasons in support of his motion for dismissal of the suit against the Wilson estate that Mr. Howard gave for dismissal of the suit against Mr. Hueston.

The motion asserts that Mr. Anderson is entirely without status to bring the suit in either an individual or representative capacity. It says the plaintiff cannot bring an individual action because his individual interest is so "infinitesimal" as to take jurisdiction away from the court.

If Mr Anderson brought it as a class action, the motion states, the grand lodge, on whose behalf it is purported to be brought, is a corporate body.

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THE FALLACY of the manner in which the suit is brought, Mr. Hayes says, is emphasized by the fact that the relief sought is by way of regulating the internal workings of a fraternal order. The court is without jurisdiction to do that, he adds, unless Mr. Anderson shows that he has exhausted his remedies within the order.

The pleadings show no such exhaustion, Mr. Hayes states, and there is no showing that the corporation is in any wise aggrieved.

Mr. Hayes also asserts that the suit should be dismissed because there is a "total failure" to state a valid cause upon which relief can be granted.

HE POINTS OUT that the complaint refers to the sale of property "with improvements" and then purports to rely upon a sale price to Mr. Wilson and Mr. Hueston, but fails to take into account the cost of the improvements made after they bought the farm but before they sold it to the grand lodge.

The motion also states that the farm, at the time it was sold to the grand lodge, was available for inspection and the purchasers were on notice as to what they were purchasing and as to its fair value.

The motion also refers to a statement in the complaint that Mr. Wilson represented to the grand lodge meeting in San Francisco that the purchase of the farm was a good proposition and urged and recommended that the grand lodge buy it.

SUCH A representation, says Mr. Hayes, is not the basis of any legal cause of action and the complaint does not indicate that the representation was not "entirely true" and the recommendation "a sound and proper one."

The complaint further does not state that the farm was not worth the price the grand lodge paid Mr. Hayes says, adding that this failure is sufficient basis for dismissal of the suit.

Women Suffer Bladder "Weakness"
Are you worried and embarrassed by "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, and nervousness? Kidney and Bladder Irritations may cause tension and loss of sleep and make you feel tired and depressed. In such cases, 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 from druggist today under money-back guarantee. See how much better you feel.

ACME re-elects Clarence Bishop

Honor Mrs. Ethel Day at testimonial Saturday

Clarence Bishop has been re-elected president of the Association of Colored Municipal Employees, for the calendar year of 1955.

The complete slate of candidates that was presented by the nominating committee which consisted of Warren H. Barnes, chairman; Mrs Elizabeth G. Smith, was voted and approved by the association.

The other officers for the coming year are as follows:

Earnest Berry vice president (re-elected); James R. Lee, secretary; Mrs. Bertha Cross, treasurer (re-elected); and the executive committee, consisting of Henry Campbell, James Finney, Mrs. Ruth Peterson, James N. Ross and Miss Mamie Tippett (re-elected).

Miss Maizie Johnson was the only addition to the slate. She was elected chaplain.

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MRS. VIVIAN G. ALLEYNE was the guest speaker and installed the new officers. After being a social worker for the Department of Public Welfare for six years, Mrs. Alleyne worked with the Red Cross for three years.

The association has a membership of 1,500 of which 50 are active members.

Mrs. Alleyne awarded service pins to the following members:

Twenty years—William Addison; 10 years — Warren H. Barnes, Ernest Berry, Mesdames Ethel Travers, Lucille Curtis, Adine Smith, Estella Addison, Lillian Marshall and Samuel Strickland;

Five years—Joseph W. Clark, C. Tyler, Henry Campbell.

The ACME is having a testimonial dinner in honor of Mrs. Ethel J. Day, who for a long time was president of the association, on Saturday Jan. 29 at 6 p.m. at the Madison Ave. YWCA auditorium.

Frontiersmen hear Hampton president

"Attitudes do not change overnight, and out of tradition, colored students are going to continue to attend colored colleges for a long time despite the Supreme Court's decision.

"They are going to do so because many parents want their kids to go to the schools they attended."

That was what Dr. Alonzo J. Moron, president of Hampton Institute, told members of the Frontiers Club, Tuesday during their luncheon at the YMCA.

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A SURVEY of the freshman class was made recently at Hampton," Dr. Moron stated, "and of the total class, 57 per cent had been influenced to attend Hampton by the alumni and parents.

"This pattern will continue for I can not see that being wiped out completely. Therefore, the future of colored colleges is not as dark and dismal as some imagine," he concluded.

In his talk, Dr. Moran stated that he was happy to return to Baltimore to see old friends and to pay tribute to "one of your great sons, Thurgood Marshall."

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PRECEDING his address, club members observed one minute of silence in memory of Dr. George B Murphy who died at his home last Thursday. Services for Dr. Murphy were held Monday.

Dr Miles Connor, president, Coppin Teachers College told the clubmen: "In the loss of Dr. Murphy, the Frontiers have lost a guide, an inspiration and a lovable companion."

The Rev. Howard Cornish, director Morgan Christian Center and president of the Baltimore Frontiers Club presided.

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LUNCHEON GUESTS were: E. L. Davis, public accountant and part time professor at Morgan College; Marion H. Robins comptroller, Morgan College; and Douglas Johnson, retired instructor in the city school system.

The Rev. Daniel Rideout will discuss the poetry of Paul Lawrence Dunbar at the Frontiers' next luncheon on Tuesday.

Nursery courses offered parents

Parents wanting the advantages of Cooperative Nursery Schools for their children and themselves may get the necessary preparation for participation in them by attending the new course on Guiding Children's Growth, being offered this fall by the Baltimore Public Schools.

The class will open on Wednesday, Feb. 2, at 8 p.m. at the Administration Building of the Public Schools, 3 E. 25th St., with Dr. Catharine Whiteside-Taylor, supervisor of parent education as instructor.

The class will meet weekly throughout the Spring semester and will cover all the essentials for guiding young children wisely in both homes and cooperative nurseries.

Four cooperatives are now being successfully conducted by parents who have taken this course earlier, in the following areas: Mt. Washington, Windsor Hills, Liberty Heights and York Road.

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