Corn, potatoes, carrots this week's vegetable buys

Whole kernel canned corn is in heavy supply with the price lower than a year ago, says Gwendolyne Clyatt, food economist, University of Maryland Extension Service, Baltimore.

The 1954 pack of golden corn, both whole and cream style, was more than a million cases more than the 1953 pack. Canners are using a new method for processing which produces a product of exceptionally high quality. The flavor is so delightful that you need only to open the can, heat the whole kernel corn, season with butter and you have a dish your family will really enjoy.

Sweet potatoes are available at reasonable prices. Porto Ricans and Goldens are varieties most plentiful. In preparation it is never desirable to mix varieties because of the difference in flavor, color of the flesh and the lack of uniformity in cooking. Good quality sweet potatoes are smooth, well-shaped, firm, and of bright appearance.

Plentiful supplies of iceberg lettuce coming mostly from California, Florida and Arizona are available at attractive prices. The outstanding use for this vegetable is usually in salad making but it can also be cooked like other leafy greens.

THE SUPPLY OF CARROTS is about six percent above last year. At present time they are coming mostly from California and Texas and are packed in film bags. This is one of our most valuable foods. It can be baked, stewed, fried or added to stews, soups and chowders as well as an important salad ingredient.

Onions remain a good value in vegetables. When buying, select the variety best suited to the way the onions will be used.

The medium sized yellow onions are strong flavored and usually preferred for cooking for flavoring. The small sized white onions are preferred for boiling and creaming since they retain their shape after cooking. The large Spanish type onions are best for salads and for eating raw.

Liberal supplies of oranges are still available at low cost. Now is the time to use them often in meal planning since they may be used as a starter to whet the appetite or served generously in a salad to appease the appetite. It is well to remember that a daily supply of the all important vitamin "C" is necessary as it cannot be stored in the body.

Here are some suggestions to consider—a whole orange gives more vitamin "C" than just the juice or beverage while the fibers and tissues around the section of the orange contains considerable vitamin "C". When just the juice is used, as third of the vitamin content of the orange may be wasted and when the orange juice is strained even more of this valuable vitamin is lost.

Eating oranges in sections, or in halves, adds necessary bulk to the diet. Bulk is one of the secrets of good digestion.

• • •

FLORIDA GRAPEFRUIT is in good supply and reasonable in cost. Fresh grapefruit has a tang which makes it a pleasant addition to any menu, whether in the form of juice, halved fruit or in combination with other fruit. It not only tastes good but is another outstanding source of vitamin "C".

Turkey is still available at reasonable prices. This is a good meal selection for any meal when the "crowd gets together."

Pork shoulder, chuck roast of beef and fish fillets are recommended as good buys.

Eggs continue in good supply and are also reasonable in price. Because their use is so varied and because they cannot always be recognized in the "left-over" they may be used more than once in a meal and anywhere from the first to the last course. Buy and use them often to benefit both your health and your food budget.

Remember, January is Egg Month.

Crumb forte

Squares of "Apricot Crumb Forte" topped with whipped cream make an ideal dessert to serve with fragrant cups of coffee to those drop-in guests. Only tangy, rich dried apricots can give such "second-helping" flavor. Their deep, bright color helps make this torte so pretty.

For Apricot crumb torte you will need one and one-third cups zwieback crumbs, two cups cooked dried apricots, two eggs, two-thirds cup granulated sugar, one grains salt, one teaspoon vanilla extract, few drops almond extract, one-eighth teaspoon nutmeg and one-half cup sour cream.

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SPRINKLE one - half the crumbs in bottom of 9-inch pie pan. Arrange drained apricots over crumbs in b h. Beat eggs thoroughly. Beat in sugar, salt, flavoring and spice. Blend in cream and pour over apricots. Top with remaining crumbs and bake in moderate oven (350 degrees F.) 40 minutes. Cool before serving. Serve with whipped cream or thin pudding sauce, if desired.

Makes 6 to 8 servings.

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FAN COFFEE CAKE

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Vital Statistics

(Continued from Page 9)

Haywood Curtis pleaded guilty, 18 months in House of Correction probation upon release.

Alexander Chambers, pleaded guilty, 18 months in House of Correction, probation to pay $12 a week; Cletus G. Byrum Sr., pleaded guilty 2nd count, 18 months in House of Correction, probation to pay $15 a week;

Leonard Hairston, guilty 2nd Count, 18 months in House of Correction, probation to pay $15 a week;

Raymond W. Ellis, probation without a verdict to pay $8 a week;

James W. Underwood, pleaded guilty 2nd count, 18 months in House of Correction, probation to pay $10 a week;

Nathaniel Roberts, pleaded guilty, 18 months in House of Correction, probation to pay $15 a week;

Willie Wilson, pleaded guilty 2nd and 4th counts, 18 months in House of Correction, probation to pay $12 a week;

Dozier Poole pleaded guilty, 18 months in House of Correction, probation to pay $15 a week;

James B. Boozer, pleaded guilty, 18 months in House of Correction;

George E. Burton, pleaded guilty 2nd count, 18 months in House of Correction, probation to pay $10 a week;

Isiah Enos, pleaded guilty 2nd count, 18 months in House of Correction, probation to pay $10 a week;

Alphonso Greene Sr., pleaded guilty 2nd and 4th counts, 18 months in House of Correction, probation to pay $15 a week;

Matthew Thornton Jr., guilty 2nd and 4th counts, 18 months in House of Correction, probation to pay $20 a week;

Thomas Hawkins, pleaded guilty 2nd count, 18 months in House of Correction, probation to pay $18 every two weeks.

DIVORCES GRANTED

Ethel D. Flores from John R. Flores, Virginia Beatty from James H. Beatty, Chester Portee from Agnes Portee, Irene Warren from John E. Warren, Charles Powell from Mary Powell, Katherine Lewis from Carlton Lewis, Edward Lacey from Mary Lacey, Bernard Whitted from Wilma Whitmore, Lacra Harrid from Frank Harrid.

DIVORCES FILED

Ethel Beck vs. Borden Beck, Inez Gordon vs. Godfrey Gordon, Marilyn Gilman vs. Gerald Gilman, Charles Roberts vs. Mabel E. Roberts, Emanuel Crowder vs. Evelyn Crowder, Maurice D. Armstrong vs. Evelyn Armstrong, Claude Davis vs. Vernal Davis, Florence Claudy, vs. Everett Claudy;

Anna Starling vs. Benjamin Starling, Clarence N. Glover vs Ruth Glover, Bessie Morris vs. James Morris, Clara Kell vs. Henry Kell, Beatrice Martin vs. William E. Martin, Bernadine Morrell vs. Raymond

REALTY DEALINGS

Howard W. Daniels and e to Ausstin Woodard and c, 2311 Mosher St., gr. $90.

William C. Rogers trus to Rosy Realty Co., 2644 Harvey Ave., gr. $60.

Fred N. Newcomb and e to Margaret E. Johns, 3403 Gwynns Falls Pkwy., gr. $96.

Frances Carrigan to Leonard J. Muskin, 1029 Argyle Ave., gr. $38.50.

Louis Naron to Robert Leavitt, 2839 Lafayette Ave., gr. $90.

Mary Charles to Julius Robinson and Co., 2329 E. Chase St., gr. $50.

Morris Lipsitz and c to same, same property, gr., $50.

Julius Robinson and e to Helen W. Meine, same property lease).

Same to Morris Lipsitz and c, same property, gr. $90.

Helen W. Meinl to Julius Robinson and c, same property, gr. $90.

Frances Carrigan to Leonard J. and e & S. Carey St., gr., $24.

G. Charles Ignont to Henry F. Fowler and c, 2640 N. Charles St.

Robin Salar to Louis Silverstein and

FIRE RECORD

FRIDAY — Jan. 14

407 N. Fulton Ave., 2 - story brick furnished apartments owned by Ernest. Robinson, occupied by Norma Thornton and others. Damage confined to rear; under investigation.

409 N. Fulton Ave., 3 - story furnished apartments owned by Ernest Robinson occupied by Jean Mont. gomery and others. Damage considerable, cause adjacent property.

403 N. Fulton Ave., 2 - story brick apartments owned by Velma Ferguson occupied by Peter J. Daniels. Damage considerable, cause, smoke from adjacent property.

1102 Pennsylvania Ave., 3 - story brick barber shop and dwelling owned by Phillip Needle, occupied by Beatrice Jones and others. Damage considerable, cause unknown.

104 N. Wolfe St., 2-story brick dwelling owned by Samuel Hall, occupied by Hattie Canner. Damage slight, cause chimney.

1109 N. Mount St., 3 - story brick dwelling owned by Robert Bell occupied by Mary Thomas. No fire, smoke due to fresh furnace fire.

1108 Watson St., 2 - story brick dwelling owned by Louis Fox, occupied by Flora Robinson. Damage slight, cause overheated chimney.

1500 W. Mulberry St., 3 - story brick dwelling owned by Simeon Sehlte, occupied by Thomas Smith and others. Damage considerable, cause unknown.

SUNDAY — JAN. 16

7 S. Schroeder St., 3 - story brick dwelling owned by Paul Shasito, occupied by Lavinia Coleman. Damage slight, cause unknown.

MONDAY — JAN. 17

1722 Baker St., 2 - story brick dwelling owned by Phillip Needle, occupied by Mar Scott. Damage slight, cause unknown.

113 N. Broadway St., 3 - story brick dry cleaners and apartments owned by Nathan Kramer, occupied by Hebert Lale. Damage slight, cause unknown.

TUESDAY — JAN. 18

1217 E. Biddle St., 2 - story brick dwelling owned by H and M Co., occupied by Rosetta Brown. Damage slight, cause defective kerosene heater.

DEATHS

There were 35 deaths reported in Baltimore the first part of the week. The list follows:

Ethel Cassmore, 420 Robert St.

Edward Waters 1545 Smallwood Ave.

Harriett A. Smith 1618 W. Lafayette Ave.

Gorden R. Fowlkes, 5 N. Mount St.

Frank E. Gladden, 1620 Edmondson Ave.

Mor Narl, Catonsville, Md.

Commie A. Streat, Sparrows Point, Md.

Edith Matthews, Churchton, Md.

Nora Gilmer, 2011 Kennedy Ave.

William Elder, 1333 N. Calhoun St.

Addie Agnis, 2217 Woodbrook Ave.

James Monai Patterson, 918 N Carey St.

Jane Hopewell, 836 N. Payson St.

Andre Moore, 326 N. Pine St.

Louis Roach, 826 N. Carrollton Ave.

Edward Merrick, 118 N. Poppleton St.

Norman Holmes, 1715 E. Monument St.

Edna Smith, 1826 E. Eager St.

Infant Carnbady Chase, Md.

Infant Spencer, 1210 Park Ave.

John Highs, 1306 E. Monument St.

Nannie B. Smith, 2435 Brentwood Ave.

Lula Boston, 1904 Milliman St.

c, 1212 E. Madison st., gr $30.

Mary Bell, 1410 E. Lafayette Ave.

Marjory Winston, 2002 Boone St.

Mary Singleton, 1917 S. Eden St.

Blanche T. Cummings, 1318 Druid Hill Ave.

Robert Garland, 1603 Clifton Ave.

Mary Jackson, 117 Mosher St.

Sadie L. Jones, 1513 W. Fairmount Ave.

Vernon Jones, 1308 Argyle Ave.

Rosa J. Chavers, 1352 Argyle Ave.

Sarah A. Lucas, 935 N. Wolfe St.

Charles F. Brown Sr., 939 Argyle Ave.

James M. Banks, 23 W. Hill St.

MARRIAGES

Twenty - eight Baltimore couples obtained marriage licenses, Mon. this week. They are:

GRIMMAN McINTOSH — Charles, 31, 1719 N. Broadway; Carrie, 27, divorced.

JOHNSON - INGRAM — Robert, 20, 236 N. Gilmor; Dorothy, 22.

MATTHEWS - WOODS — James, 43, 902 N. Mount; Theima, 43.

REID - BAGLEY — Joseph, 19; Shirley, 19, 122 W. Lee St.

JASON - CARMICHAL—James, 19, Beulah, 21, Hemp.

WILLIAMS - MULLINS— Noah, 34, 817 N. Carey; Mildred, 19.

HENRY HUNT — Ralph, 36; Hattie, 34, widow, 1215 Division.

MOORMAN - JOHNSON — Floyd 42, divorced; Clara, 24, 2513 W. Mosher.

JEFFREY - JOLLEY—Charles, 25, 2738 Ellicott Drive; Hilda, 36.

NOLE - UNDERDUE—Charles, 24, 226 N. Wolfe; Bettie, 25.

McNEIL - MURPHY — John, 31, 1616 Thomas Ave.; Pauline, 34.

KERR - PARKER — Judson, 29, 1113 McDonough; Elaine, 20.

SMITH WOODFORDK— John, 31; Dora, 68, Reisterstown.

WATTS - HENDERSON — Alfred, 35, 2429 Francis; Irene, 37, divorced.

STEWART - GRAY — Charles, 29, 1218 N. Broadway; Cornelia, 26.

HOLMES - JOHNSON— Samuel, 21, 1108 Brewer; Regina, 20.

BIGHAM - JOHNSON— Charles, 58, divorced, 1020 Druid Hill; Emma, 55, widow.

BYRDSONG - EDWARDS— Cleveland, 32, divorced, 1912 Mosher; Laura, 23.

LEWIS - WRIGHT — Frank, 56; Edith, 43, 3035 Arunah.

ROBERTS - THOMAS — Clayton, 46, widower; Rose, 34, 628 N. Arlington.

JONES - WALDEN — Thomas, 33, 1111 McElderry; Lillie, 42, widow.

McGINNIS - McNEIL — William, 24, 940 N. Bond; Marie, 23.

Salad molds

This is Calvo season and we like to use the good-tasting versatile fruit in as many ways as we can.

We think it's particularly delectable in gelatin made with fresh lemon juice, as in these easily prepared "Pacific Calvo Salad Molds." The deep green-skinned, semi-tropical avocado with its smooth, buttery yellow green meat is an excellent buy these days when the supply is abundant.

Pacific Calvo Salad Molds require one envelope (1 tablespoon) plain gelatin, two tablespoons cold water, one and one-half cups hot water, one-quarter cup granulated sugar, one-quarter teaspoon salt, one-quarter cup lemon juice, one-quarter teaspoon grated lemon rind, one cup dice Calivo, two-thirds cup halved canned cherries, two-third cup orange sections, and salad greens.

Soften gelatin in cold water and dissolve in hot water. Blend in sugar, salt, lemon juice and rind. Cool until slightly thickened. Cut Calavo in half lengthwise, remove seed and skin, and cut fruit into small cubes. Fold

LADIES

Experts agree that Excess fat means shorter life. Why shorten your life? There is no longer any excuse for any woman or girl of any age to be overweight or have a figure problem when all the modern knowledge that leads to figure perfection is available at

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COOKING FUN

COCOA IS COSY — Most folks, who live in the North, think a mug of piping hot cocoa is the friendliest, most relaxing of beverages for wintery days. It is a grand thawerouter of half-frozen friends who come a visiting . . . a delicious cheering drink that sticks to the ribs.

But, you may recall, Cocoa and the love of Cocoa is not exclusive to the North. In fact, Mexico is the original home of "chocolate" . . . and regarded there as food. All of which is good reason for us to learn how to make our Cocoa, Mexican style. It's quite simple . . . but it's wise to use a chocolatey-rich cocoa as a base.

For the rich-looking Mexican Cocoa, in the picture, wonderful new (Baker's) triple - milled, Dutch-processed cocoa should be used because it has the true chocolate taste. A touch of cinnamon is added and the result is the most excitingly flavored, lusious Cocoa you could wish for as an exotic treat in any kind of weather. Those cute little chocolate-ringed cookies that go on the cocoa color scheme in the picture . . . are charmers. You'll love to serve them at your Cocoa parties, too.

For charmers, you will need two cups sifted cake flour all-purpose flour, one teaspoon double-acting baking powder, one half cup sifted cake flour all-purpose flour, one teaspoon double-acting baking powder, one half teaspoon salt, one-half cup butter or other shortening, two-thirds cup sugar, one egg, unbeaten, one teaspoon vanilla and one square unsweetened chocolate, melted.

GIFT FLOUR one-second, baking powder and salt, and sift again. Cream, shortening, add sugar gradually, and cream together until light and fluffy. Add egg and milk and beat well. Add flour, a small amount at a time, mixing well after each addition. Divide dough in two parts. To one part, add chocolate and blend. If necessary, chill until firm enough to roll.

Roll each half on floured waxed paper into rectangular sheet, 1/8 inch thick. Turn plain sheet over chocolate sheet; remove waxed paper. Roll as for jelly roll. Chill overnight, or until firm enough to slice. Cut in ¼-inch slices. Bake on ungreased baking sheet in moderate oven (375 degrees F.) 10 minutes, or until done. Makes about five dozen charmers.

• • •

MEXICAN COCOA requires one tablespoons cocoa, one-half of one tablespoon sugar, one - quarter teaspoon cinnamon, dash of salt, one - quarter cup water, and three-fourths cup milk.

Mix cocoa, sugar, cinnamon, salt and water in small sauce pan. Bring slowly to a boil and boil gently two minutes, stirring constantly. Add milk and heat. Do not boil. If desired, beat with egg beater before serving. To blend thoroughly. Serve hot. Makes one serving.

Calavo, cherries and orange in to thickened gelatin.

Turn into molds and chill until firm. Unmold on salad greens and serve with desired dressing.

Serves 8.

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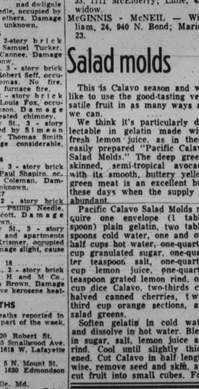
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Walnut cake

If you pride yourself on your collection of cake recipes, here's an "Orange Walnut Cake" you'll want to add to your file.

It's a quicky to make, with no creaming of shortening or eggs to beat separately. The grated orange rind and juice give it a wonderful fresh fruit flavor, and chopped California walnuts add crunchy texture. A fluffy white frosting, or orange-flavored butter frosting would be delicious on this.

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TO MAKE orange Walnut cake use one and one-half cups sifted cake flour, one cup granulated sugar, two teaspoons baking powder, three-fourths teaspoon salt, one-third cup shortening, one tablespoon grated orange rind, one-third cup orange juice, one-third cup undiluted evaporated milk, one egg and three-fourths cup chopped California walnuts.

Sift together flour, sugar, baking powder and salt. Add shortening, orange rind and a little greased 8-inch layer cake pans, more than half of liquid. Beat (medium speed on hand). Add remaining liquid and egg, and beat 2 minutes longer (300 strokes), scraping bowl frequently.

Stir in walnuts. Turn into 2 Bake in moderate oven (350 degrees F.) about 25 minutes. Cool 10 minutes. Turn out onto wire rack to cool. Frost as desired. Makes 1(8-inch) layer cake.

Polka Dot Soup

Tastes as good as if you'd labored over it all day, yet this Alma Polka Dot Soup is a quickie deal.

With bacon drippings, bouillon cubes and wieners for meaty flavor, a package of shredded salad mix to save chopping time, and some jumbo-sized California dry limas for heartiness, your soup is made.

Limas cook in about half the time it takes for other kinds of dried beans, you know. And the children will get a bang out of finding "polka dots" in their slices make.

Alma Polka Dot Soup requires one sliced onion, four skinless wieners, two tablespoons bacon drippings, two beef bouillon cubes, six cups hot water, two cups cooked California large dry limas, one 8½-ounce can shredded salad mix.

Fry onion and wieners in hot bacon drippings until lightly browned. Dissolve bouillon cubes in hot water, add to wieners. Stir in lima beans and shredded salad mix. Cook about 10 minutes. Serve hot.

Makes about 1¼ quarts soup. About 1 scant cup before cooking.

Olive dressing

Give the ordinary French dressing a festive air by adding meaty pieces of flavor-packed olives.

Catsup, added in small amounts, gives a rosy color to a delicious tasting dressing. "Olive French Dressing" is easily made up at the last minute or can be kept on hand for ready use.

For Olive French Dressing you will need one-third cup ripe olives, one-third cup salad oil, one and one-half tablespoons vinegar, two tablespoons catsup, one-half teaspoon salt, one-fourth teaspoon pepper, and one teaspoon grated onion.

Cut olives in small pieces. Combine all ingredients in small jar, cover and shake vigorously to blend.

Makes about ¾ cup dressing.

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PLUKO HAIR DRESSING

Gadabouting In Baltimore...

Guild's Beaux Arts Ball to be "But Fabulous"

...with Lula Jones Garrett

THE URBAN LEAGUE Guild wrapped up arrangements for their Beaux Arts Ball, this week; got their invitations in the mail and went about polishing up the plans which promise to put the affair to the fore in this season's social scheme.

The Famous Ballroom of Charles St. will be the place, and Feb. 21st the time. They've garnered Erskine Hawkins for dance music . . . and a whole slew of artists for entertaining. They'll have an enviable batch of prizes, too, including hundred dollar notes for the first prizes (one for club, one for individual) and two others of $75 and $50.

The whole is to be staged under a "Colonial 18th Century" theme . . . but guests may come either in costume or formal. Letitia Ashe is chairman and the whole Guild membership is on her committee.

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THERE ARE a lot of fancy doings on the social calendar. The Wynnes (they're the Baltimore and Washington group) have set their dance for the 19th. It's to be in the Legion Hall at Towson, and to be followed by a musical breakfast in the Famous Ballroom.

The Baltimore Cossocks will dance on the 29th, at Odd Fellows' Hall, and come February 25, Phi Delta Kappa sorors are having a fashion extravaganza at the Coliseum . . . and for a good cause . . . it's the Crownsville State Hospital children's division.

The Savants will dance on the 28th at the New Albert Hall, and the Association of Municipal Employees will have a formal on the next evening (the 29th) at Emerson Hall. Day-by-day at the Coppin State Teachers College staff, outstanding civic worker and alumna will be guests.

And if you decide to see "Carmen Jones" and you're not in the Downtown Legent, you may see it at the New Downtown . . . also any show at the Hippodrome. That's right!

It has leaked out that Herbert Frisby, Douglass High School science head and AFRO Arctic Correspondent, and his wife, Annie R., are long, well pull up stakes in Druid Hill Avenue, where they have resided ever since their marriage, and "mush Westward."

I understand the "igloo," as they call it, is a fully detached set-up located on high ground in the "way out" Forest Park section of the city. The "igloo" represents a bit of quiet and successful pioneering.

• • •

AMONG THE "These interesting" Alpha Kappa Alpha Sorors' luncheon at the home of Mrs. Ethel Cuff, meeting of Epsilon Omega chapter, Saturday night at the YWCA, was Regina Goff, of Morgan State College faculty.

Soror Goff who is chairman of the division of social science and professor education at Morgan, will be soon for Iran, where she has received an appointment as consultant to the ministry of education in that country. Her work will be under the Foreign Operations Administration, Washington, and will center around the general areas of teacher education, child growth and development and curriculum planning.

Honors also went to Soror Theresa Kennedy Brown, also of the Morgan College faculty, who was recently elected to Phi Lambda Theta, national honor association for women in education. She's in the Chapter of Near East University which has a membership of over 600 women. The Association has 70 chapters in the U.S. with a membership of 30,000.

A highlight of the meeting on Saturday were reports from the recent Boule of the organization held in Nashville, Tenn., during the Christmas holidays. The reports were given by Dehlezie Emma Bright, Flossie Dedmond, Florence Dennis and Vernice Reynolds. Among other sorors attending the Boule from Epsilon Omega were Sorors Lillian Parrett, Irene Gray-Cary, Juanita Holsey and Appye L. Hurt.

Committee reports were made, which included completed plans for the annual Founders' Day celebration of the organization, which will be held the second Saturday in February at the YWCA, at which time Soror Marjorie Parker, North Atlantic Regional Director, will be a guest speaker. Sorors Rosa Raye and Flozella Clark are chairman and co-chairman of the Founders' Day Committee, respectively.

A plan to help register voters in Districts two and three, on which there are some 14,000 were outlined and discussed by Soror Dorothy Booze, chairman of the Democratic Council on Human Rights Committee. The cooperation of about thirty sorors from Epsilon Omega were solicited.

The third and final concert of the annual concert series given by the sorority will be tonight (Friday) in Polytechnic Institute Auditorium at 8:15 p.m., at which time Shivaram and Jasraki Hindu dancers, will be featured.

A social hour followed, of course, with hostesses being Sorors Juanita Holsey, Bernice Hundley, Appye Hurt, Beatrice Hicks, Genivieve Jackson, Margaret Jackson, Elizabeth Jenkins, Chalmetta Johnson, Esther Johnson, Evelyn Johnson, Gladyse Jones, Laura Jones, Hermitage Jordan and Margaret Land.

Members of Kappa Chapter, Iota Phi Lambda Sorority, presented a concert version of the musical drama "Salome," on Sunday afternoon in Polytechnic Institute Auditorium.

Muriel Bahr, well known artist of concert, opera, radio and television, portrayed the role of "Salome," in which she performed the famous "Dance of the Seven Veils."

Other members of the cast included Hugh Hurd, Erona Harris, Charles Coleman, James Buckley, E. J. Thomas, Thomas Doree, Dick Campbell, Charles Welch, Irma Rogers, and Edward Christopher.

The accompanist for the concert was Kelly Wyatt, graduate of Xavier University at New Orleans and Teachers College, Columbia University. He has done private study with Maxim Sohur and has been accompanist for other leading concert artists throughout the United States, Canada and South America.

An enthusiastic crowd of several hundred were in attendance. This concert stimulated much lively conversation. The Rev. Harold Nixon was quoted to have said: "that the concert was captivating" Mrs. Beryl Williams, an English instructor at Morgan State College stated that "the concert was wonderful. Among the other sorors attending the Boule from Epsilon Omega were Sorors Lillian Parrett, Irene Gray-Cary, Juanita Holsey and Appye L. Hurt.

Committee reports were made, which included completed plans for the annual Founders' Day celebration of the organization, which will be held the second Saturday in February at the YWCA, at which time Soror Marjorie Parker, North Atlantic Regional Director, will be a guest speaker. Sorors Rosa Raye and Flozella Clark are chairman and co-chairman of the Founders' Day Committee, respectively.

A plan to help register voters in Districts two and three, on which there are some 14,000 were outlined and discussed by Soror Dorothy Booze, chairman of the Democratic Council on Human Rights Committee. The cooperation of about thirty sorors from Epsilon Omega were solicited.

The third and final concert of the annual concert series given by the sorority will be tonight (Friday) in Polytechnic Institute Auditorium at 8:15 p.m., at which time Shivaram and Jasraki Hindu dancers, will be featured.

A social hour followed, of course, with hostesses being Sorors Juanita Holsey, Bernice Hundley, Appye Hurt, Beatrice Hicks, Genivieve Jackson, Margaret Jackson, Elizabeth Jenkins, Chalmetta Johnson, Esther Johnson, Evelyn Johnson, Gladyse Jones, Laura Jones, Hermitage Jordan and Margaret Land.

Members of Kappa Chapter, Iota Phi Lambda Sorority, presented a concert version of the musical drama "Salome," on Sunday afternoon in Polytechnic Institute Auditorium.

Muriel Bahr, well known artist of concert, opera, radio and television, portrayed the role of "Salome," in which she performed the famous "Dance of the Seven Veils."

Other members of the cast included Hugh Hurd, Erona Harris, Charles Coleman, James Buckley, E. J. Thomas, Thomas Doree, Dick Campbell, Charles Welch, Irma Rogers, and Edward Christopher.

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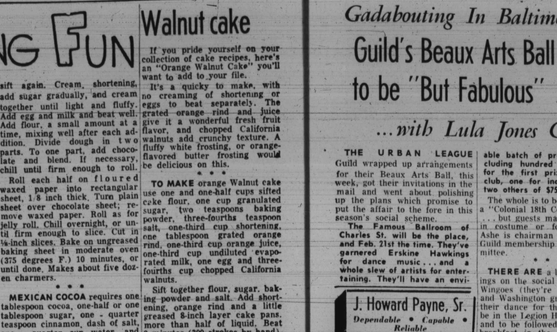
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PROGRAM PLANNERS—Young adult members of the Madison Avenue branch YWCA held a planning session at the branch, recently. Shown left to right are: Miss Elaine Carter of the Business and Professional Club, Miss Lorraine Linton of Club Collegiate, Mrs. Ethel Keel of the Blue Triangle Club and Mrs. Barbara Queen, young adult director.

Youth no worse, simply more expert, founder tells Zetas

Youth of today are no worse quired knowledge to guide them than those of yesteryear, they into better family relationships are just exposed to more, morally, knowledge, Miss Arizona C. Stemmons told her sorors, here Saturday.

Miss Stemmons, a Philadelphia social worker and one of the five founders of Zeta Phi Beta Sorority, was speaker at the Founder's Day luncheon of Alpha Zeta Chapter held in Union Memorial Methodist Church.

The speaker pointed out that there are now many agencies that lead young people away from established family loyalties, from keeping desirable company, from religion and from living within their means. She urged leaders to use their acquired knowledge to guide them into better family relationships and finer citizenship.

Her directions to adults entering a totally, integrated society, were to examine their own weaknesses and prejudices and correct them; to face problems of today and solve them or learn to live with them; and to reach a real maturity.

Presiding at the luncheon was Soror Mary C. Frazier, and the other speakers included Soror Mary B. Hurt, who gave the history of the sorority, showing its growth from a chapter with five members organized on the campus of Howard University in 1920, to 206 chapters throughout the country. Soror Goldia Ford gave the prelude, and music was by Sorors Beatrice A. Mayo, violinist; Barbara Bostic, soloist; and Hazel Phillips, pianist. Soror Mayo rendered selected basilore at the chapter, gave the closing remarks.

The birthday cake was lighted by Soror Mae Fortune, outgoing basileus.

The luncheon was arranged by a committee of Alpha Zeta chapter, which included:

Sorors Josie G. Smith and Jessye Valintine, co-chairmen; Virginia D. Coleman, Eleanor B. Colvin, Althea S. Cornish, Iodine Crowner, Flora H. Dargin, Goldia Ford, Mary Frazier, Alice Hall, Ellen Johns, Octavia Jones, Jewell Rawlings and Mary Taylor.

Among those attending were: Sorors Ellen Johns, Beatrice Mayo, Mary Frazier, Mary Hurtt, Jewell Rawlings, Jessye Valentine, Althea Cornish; Sorors Lillie Hes, Lillian Webb, Marguerite Carroll, Mamie Williams, Thelma Ashe, Catherine Mayo, Emma Dudley, Beatrice Hall, Anne Baedenkoph, Audrey Davis;

Sorors Ruth Russell, Doris Howell, Beulah Davis, Mae Fortune, Ethel Payne, Gwendolyn Deciello, Beatrice Pitts, Mamie Washington;

Sorors Mary Taylor, Geraldine Powell, Clarissa Jenkins, Lillian Nicholson, Emma Henson, Lee Nealy, Eleanor Colvin, Catherine Banks, Eula Mae Watts, Florence Purviance, Vivian Purviance, Anne Hill, Aurelia Bush, Ruth Cleaver, Bernice Shorter.

Among guests were Mrs. William Rawlings, Mrs. Hilda Parker, Mrs. Aurelia Green, Mrs. Marguerite Saunders, Mrs. Irene Bush,