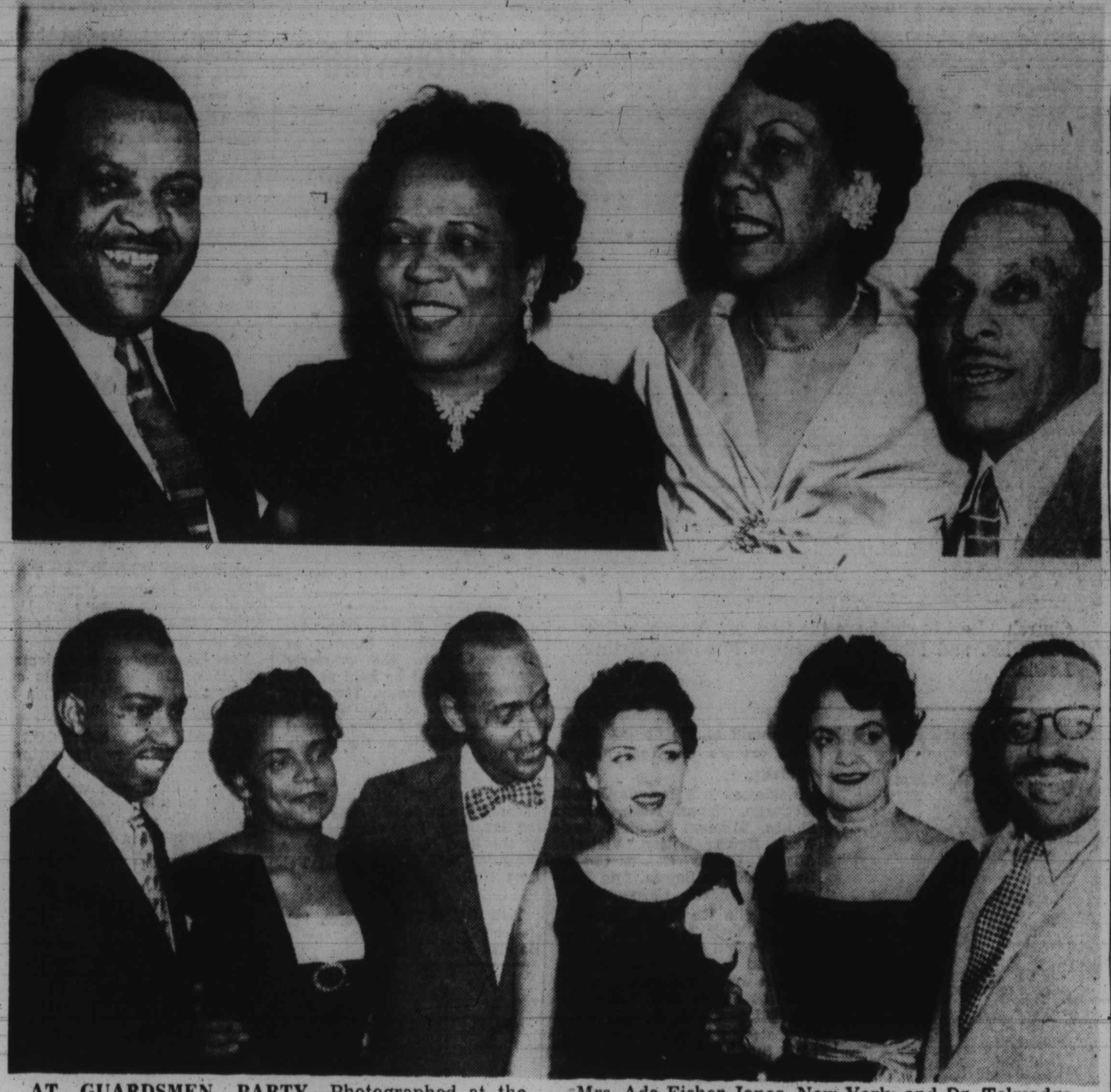

AT GUARDSMEN PARTY—Photographed at the Baltimore Guardsmen's party Saturday evening at New Albert Hall were these guests. In top panel, Dr. James P. Jones, New York; Mrs. Alfreda Pinkney; Mrs. Ada Fisher Jones, New York; and Dr. Talmadge Pinkney. In lower panel, Mr. and Mrs. John Procope, New York; Mr. and Mrs. Harold Jennifer and Mr. and Mrs. Bill Alexander of Baltimore.

Guardsmen's week end tops town's festivities

By LULA JONES GARRETT

The Baltimore chapter of Guardsmen planked down something in the neighborhood of five grand and had themselves quite a ball here, Friday through Sunday.

'Twas the G-Men's finest in years!

In the first place there was more leeway, with the formal dance being held off campus. They had formerly held forth in Morgan's Refectory. So at the first affair, Friday night they unveiled their fountains of champagne at midnight . . . turned on the top trombone of Benny Green backed by orchestra and vocalist Sally Blair and with guests from chapters from North Carolina to New York the week end was on!

COULD TALK about all the fine folks who came:

Dr. and Mrs. Ben Jones and Sega McEwen of Washington. Lucille and Pete Williams from Richmond, Clarence and Lillian Gray of Virginia State College, Lucille and Pete Willism from Raleigh, N.C.

John Procope, who tucked his bride in that new Cadillac and swerved down from New York, Doug Henderson (the disk jockey) and his Jane, from Philadelphia; George woods, who owns the "Red Rooster" in New York, Dr. "Babe" Swift from Durham, N.C. and Dr. and Mrs. Hubert Eaton from Wilmington, Bob Rhone, that suave New York bachelor attorney who escorted Marie Christmas of Philadelphia; Valerie Plater of Washington;

A whole flock from the Nation's Capital, including Frank Irving, who was squiring pretty Yvonne Hansbury, the Tim Irvings, Joe Sewell and Turkey (William S.) and Audrey Thompson; Dr. and Mrs. Tommy Tarter of Virginia State college, Walter Sullivan of Philadelphia, the Saul Johnsons of New York, the Herman Smiths of Englewood, N.J. and Dr. and Mrs. Hubert Craft of High Point, N.Y. slightly late but in time for the Saturday night party.

John T. Nicholson of Philadelphia in the Nth . . plaid tux; nonchalant, tall Elson Higginbotham, maroon cummerbund and his pretty wife, Maxine, in green satin off shoulder, full skirt and paneled back, the whole shebang dotted with pearl drops.

Petit Georgia Chester in champagne satin that sheathed her like a pencil at the fore and rippled into multiple froo-froo at the back; Tillie Pair in swirling sea-blue tissue taffeta; Helen Glover in a black sequin sheath; Dr. Gladyce Bradley Jones regal in white, with an unexpected black velvet panel silhouetting the back; Olga Parker in chaste white, a satin affair moulded from bust to ankle, elbow-length white gloves and New York's Vivian Wright in a long white sheath, the whole embroidered and encrusted with sequins.

* * *

MIGHT MENTION highlight incidents:

Vandals doing a knifing on Grant Reynolds' (Philadelphia—top Elk) white Eldarado; those two guys and their white girl friends, who crashed the party and who were ushered out before they were actually in;

The white photgrapher, commissioned by a national magazine to cover the affair, who got completely carried away. When last glimpsed he had laid his camera on the floor by a wall and was cutting a mean rug with one of the prettier Baltimore lassies.

A town gal doing a double on "The Barefoot Contessa" at the dance, Friday night.

* * *

MUST LIST other slated parties:

The brunch on Saturday, where the scores of guests showed up around town, though they had balled until eight that morn; where the scheduled orchestra had long filled their engagement and where the hosts took over . . . . Georgia Chester at piano, Junky Wood on drums, Box Harris on bass and Benny Green adding the trombone. add Biddie Wood a-singing . . . 'Twas a homey and relaxing party.

* *

OR THE IN-BETWEEN Affairs:

Gladys and Sam Daniels, David and Elsie Scott and Biddy Woods joint hosting at the Danielses' Payson St. home after the dance, where the guests lingered until eight next morning;

Ada and Warren Weaver's breakfast and Box and Ivy Harris holding forth in a similar manner; Dr. and Mrs. William Garners' affair after the Saturday night closed party . . . by that time the gay blades were pretty well tuckered out. Only Warren Weaver was carrying on as usual . . . . Miles Harrison snoozed peacefully in a chair; Box Harris had his head pillowed on a sofa; Biddy Wood was snoring at the bar.

Earlier on Saturday, Dot and Junky Wood and Ada and Warren Weaver were hosts at dinner at the former's home. A few hardier souls went to the game on Sunday. Dr. Barnett Rhetta took a party which included Col. and Mrs. Steve Davis of Washington, who were their house guests.

Dr. and Mrs. Talmadge Pinkney, who had as their house guests, Dr. and Mrs. Samuel Brisbane (he's a N.Y. Guardsman) for the week end, entertained at dinner for them on Sunday, with a score of other guests.

Among them were Dr. and Mrs. "Lanky" Jones of Orange, N.J., John T. Nicholson of Philadelphia, Mrs. Fred Weaver of New York, Mr. and Mrs. Kenneth Broome, Mr. and Mrs. Warren Weaver, Mr. and Mrs. Edward Williams, Mr. and Mrs. James Clay, Nathaniel Hall and Mr. and Mrs. James Edwards of hereabouts.

Baltimore Guardsmen include: David T. Mason, present president; Stephen P. Moore Jr., John M. Wood, Walter T. Edmonds, Howard G. Collins, Dr. Marcus Moore, James E. Wood, Robert P. Diggs;

Richard Cummings, Dr. William M. Garner, Edward Williams, Clifton S. Murray, Dr. B. M. Rhetta Jr., Paul Chester, Warren Weaver, Charles E. Brown, William A. Harris and Harold J. Jennifer.

This week end the Guardsmen go to Richmond, Va., for another week end.

ROMANIA — The social club was entertained by Mrs. Alice Hall of 1813 W. Franklin St., this week.

The club will have a tea on Dec. 12 at the Cloverdale Club.

Prizes at pokena went to Mrs. Sarah Maben, first; Mrs. Mary Brown, second; and Mrs. Carrie Hinton, the booby.

The next meeting will be with Mrs. Annie Jones, of 624 Gold St. Miss Mary F. Ransom is president.

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Mr. and Mrs. Epps celebrate silver wedding anniversary

Mr. and Mrs. William H. Epps of 409 N. Mount St., celebrated the 25th anniverssary of their marriage at a reception the Me-De-So's Club, Saturday evening.

Mrs. Epps wore a blue lace redingote with nylon pleated front, rhinestone jewelry, pink lace mits and a corsage of orchids. With her and Mr. Epps in the receiving line were:

Mesdames Ruth Gross, who was matron of honor at the wedding which took place in Macedonia Baptist Church in 1929; Viola Gaffigon of NYC, an original bridesmaid; Irene Epps, Bessie Hemsley, Hattie Howard, Clara Lively, Anita Johnson, Inez Redmond, Mildred Jones, Cora H. Hester and Lena Redding.

* * *

ASSISTING AS HOSTESSES were: Mesdames Cathleen Newsome, Cornelia Ringgold, Olivia Bates, Carleen Gundy, Delores Hunt, Clarice Robinson, Delores Sample, Terry Gilmore, Addie Butler, Ann Payne, Edythe Smith Pearl Pindle, Odessa Davis, Mary Brooks and Alice Ford.

Mrs. Epps the former Orangie Wise is on the faculty of the Francis M. Wood's School No. 176. She is assistant organist and director of the Young Adult Choir of the Macedonia Baptist Church and a past grand officer of the Order of Eastern Stars.

She is also first anti-basileus of Gamma Chapter of Phi Delta Kappa Sorority and a Y-teen advisor at the Madison Avenue Branch YWCA.

Mr. Epps, an industrial chemist, is a member of the Deltaneers Club, a unit of the national organization, Anthropos, who are husbands of Phi Delta Kappa sorors.

OUT-OF-TOWN GUESTS at the reception included Mr. and Mrs. William Mapp, Miss Delores Floyd, and Mesdames Hattie Howard and Viola Goffigon of New York;

Mrs. Marie Dobbins of Philadelphia, Mrs. Lena C. Redding of Wilmington, Del.; Messrs. and Mesdames George Jones and John C. Mack of Washington; and Mesdames Cora H. Hester and Bessie W. Hemsley of Norfolk, Va.

Baltimoreans attending the reception were:

Messrs. and Msdameses Leslie W. Gundy, James Parker, Roosevelt Hudgins, Charles G. Cooper, Dewey Wallace, Herman Handy, Chester Pindle;

Messrs. and Mesdames Henry A. Collins, Harry L. Macer, Lawrence M. Spriggs, Jesse Sample, Almac Butler, James Johnson, Garnie Newsome, Seth Robinson, Arlington Phillips;

Messrs. and Mesdames Alonzo Lancaster, Otho Pinkett, Leonard Bascome, Albert Dunton, Earl Johnson, Edward Robertson, William Day, William C. Russell, James E. Ford, Alonzo Maith;

Messrs. and Mesdames Glascoe Baker, Daniel Ringgold, John W. Johnson, John Satterfield, Robert Epps, Furman Templeton, Joseph W. Davis, Edward Jones;

Dr. and Mrs. Richard Hunt, the Rev. Messrs. and Mesdames Williard L. Clayton, James L. Moore, Isaac C. Reddie Daniel P. Epps;

Messrs. and Mesdames Robert McIver, John L. Cothorn, Charles S. Whiting, Everett Butler, Cornelius Williams, James Ford John Gilmore, Norman E. Smith, George Payne and William Carter;

MESDAMES Eleanora Mitchell, Mary Baskerville, Mary N Brooks, Vashti Stokes, Jean Brinley, Ethel Quarles, Lois Washington, Cordelia Johnson, Marian Epps, Daisy Walters,

Mesdames Laura Collier, Mary Knox Lee, Mercedia Arrington, Maud Baker, Lelia Ogle, Bertha Fisher, Mildred Donald, Elmira Johns, Viola Planter, Mildred Moulton, Emma Dorsey, Constance Moore;

Mesdames Mary Ross, Mazie Colbert, Elaine Nickens, Esther Jackson, Annie L. Carson, Julia Johnson, Ethel Bowling, Fannie Randall, Lottie Johnson, Joseph Lively, Dorothy Tate.

Mesdames Verneida Diggs, Edna Ringgold, Vivian H. Bundy, Edith Spriggs. Velvo Ingram, Rose Holley, Marie Walker, Mary Wesley, Ethel Hudson, Beatrice Epps;

Mesames Pearl Catlin, Mildred Jones, Cornelia O'Neal, Malinda Mitchell, Margaret Curtis, Christy Carr, Louise G. Jones, Estelle Owens, Sadie Bryant, Hilda Myers, Beatrice Creigler, Esther Winston,

Mesdames Katie Harding, Mabel Cooper, Bertha Cross, Pearl Brown, Ella J. Carter, Annie E. S. Wells, Lena H. Dickerson, Hattie Gardner, Mae Pack, Egleanner Cotton.

* * *

MISSES JOAN LOCKLEY, Ruth Bowens, Ruth Pindle, Majorie Epps, June Epps, Orangie Jones, Edith Carter, Lucy Johnson, Minnie Alston, Elizabeth Johnson, Leslie Randall, Grace Dorsey, Ovella Dorsey;

Joseph Bentley, Albert Bussey George Johnson, Robert Epps, Stanley Nickens, Isaiah White, Maurice Moore, Woodruff Jarvis, Dr. G. H. Buchanan, and Harold Brown.

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MRS. RUBY COX THOMAS
2041 N. Fulton Avenue
A graduate of Harriette County Training School, Durham, North Carolina. A student of Fayetteville Normal, Fayetteville, North Carolina. A graduate Beautician of LaBlanche Beauty School. A resident of Batimore City for the past eighteen years. President of Rachel Taylor Guild of Metropolitan Methodist Church.

CAROL H. GRAHAM
A graduate of Douglass High School, class of 1944. Studied at Cheyney State Teachers College of Pennsylvania for three years. Majored in home economics.
Received B.S. Degree in Home Economics from Morgan State College in June, 1949.
Did graduate work in Dietetics at Drexel Institute, Philadelphia, Pa. Served as Dietitian at Barrett School for girls 1951-1953.
Husband, 1st Lt. William A. Graham, now serving in Korea.
Mrs. Graham is active in Church and community activities. Residence in Cherry Hill and member of Cherry Hill Community Presbyterian Church.

Look For These Three Young Ladies When You Go Shopping Saturday in Your Neighborhood Grocery Store. They Are Koester's Hostesses.

MISS MARLENE MELLO
1718 N. Broadway
Native Baltimorean. A graduate of Dunbar High School class of 1951. Is now a senior at Coppin State Teachers' College preparing to teach in the elementary schools of Baltimore. Daughter of Dennis and Belle Mello One brother, Earl. Member of St. Francis Xavier Catholic Church.

MISS JUNE E. GRIMES
2217 Madison Ave.
A graduate of Douglass High School class of 1951. Is now a senior at Coppin State Teachers College. A teacher and secretary in the Sunday School at Sharon Baptist Church, also member of several organizations at the YWCA.

MRS. ANNA JAMES CLINKSCALES
1411 Division St.
Educated in the public schools of Baltimore, Maryland. Graduating from Douglass High School in 1950. A student at Morgan State College majoring in Business Education. Plan to teach business education subjects for two years in Liberia, Africa. Member of Immaculate Conception Catholic Church, YWCA and Gradale Sorority. Husband, Lt. Alfred Clinkscales stationed at Fort Benning, Georgia.

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COOKING FUN

Columbus may have missed reaching India, but he found paprika!

The great explorer's private physician, Chanca, recorded in his diary how the natives of the New World ate great quantities of a spice named "Agi" This is still the Spanish name for the capsicum spices of which paprika is a member.

The capsicums are the red pepper spices. They give us such seasonings as chili pepper (sold in the blend called chili powder), red pepper and cayenne in addition to paprika. All members of the family are native to the Western hemisphere, but since Columbus' time, paprika has done some traveling.

It was taken back to Europe late in the 15th century and was cultivated in Hungary, Today we get paprika from Spain, Hungary and California.

* * *

THERE ARE SEVERAL ways to make use of paprika's appetizingly red hue. As a final garnish, it is a sign of good cooking. It also has its place in preparation. By adding some paprika to foods such as home fried potatoes and fried chicken, before cooking, you'll give them a reddish golden glow.

Here are some paprika tricks from the test kitchen of the American Spice Trade Association:

PAPRIKA BROILED CHICKEN requires one and a half to two and a half pounds broiler chicken, one teaspoon salt, paprika, one-quarter cup margarine or butter, and one-quarter teaspoon ground black pepper.

Heat broiler to 350 degrees F. (moderate). Split chicken in half and break drumstick hip and wing joints to keep the bird flat. Season each half with one-half teaspoon of the salt and one-eighth teaspoon of the black pepper. Sprinkle with paprika.

Brush with melted margarine or butter and place on broiler, skin side down. Place under broiler heat with top surface of chicken about 4 inches from the source of heat. Broil until tender and brown on both sides (30 to 40 minutes).

Baste and turn every 10 minutes to cook and brown uniformly.

YIELD: 2 servings.

* * *

FOR VEAL PAPRIKA you will need 1 and a half pounds of veal steak, one-quarter cup shortening, one-half cup flour, one cup hot water, two teaspoons salt, one-half cup cold water, one-quarter teaspoon ground black pepper, one half cup sour cream, one tablespoon paprika and one-quarter teaspoon salt.

Cut veal into serving - size pieces. Dredge in flour mixed with the 2 teaspoons salt, black pepper and paprika. (Save one and a half tablespoons of this mixture for gravy). Heat shortening in a heavy skillet. Add flour-dredged veal and brown on both sides.

Add hot water. Cover. Simmer until tender, about 20 minutes. Remove veal. Mix the one and a half tablespoons flour mixture with the cold water and stir into the liquid remaining in the skillet.

Cook until thickened, stirring constantly. Blend in sour cream, heat but DO NOT BOIL. Add salt. Serve over cooked noodles or rice.

YIELD: 4 servings.

* * *

MAKE PAPRIKA CHEESE BISCUIT with two cups sifted all-purpose flour, one cup grated sharp American cheese, three teaspoons double-acting baking powder, two-thirds to three-fourths cup milk, one half teaspoon salt, paprika, and one-quarter cup margarine or butter (½ stick).

Heat the oven to 450 F. (hot). Sift the first 3 ingredients together. Cut margarine or butter and cheese into the flour mixture until it resembles coarse corn meal

Stir in milk, adding only enough to make a soft dough. Turn out onto a lightly floured board. Knead about 20 strokes. Roll to one half inch thickness. Shape with 2-inch biscuit cutter, dipped in flour.

Place on ungreased cookie sheets. Sprinkle tops with paprika. Bake 12 to 15 minutes. Yield: 18 two-inch biscuits.

PRETTY ACCOMPANIMENT helps to make any sort of soup taste twice as good. Try serving Paprika-Cheese Fingers sometime. Just sprinkle toasted bread triangles or oblong fingers with shredded sharp American cheese and a generous shake of paprika for color. Zip under the broiler until the cheese is melted.

Don't forget that dash of gay red paprika garnish the next time you make pineapple-cottage cheese salad. It makes the difference between something plain and something temptingly pretty.

• • •

HAVE YOU OFTEN wondered how famous chefs get that beautiful color on their fried chicken? Its just a matter of a quick sprinkle of that easy to use spice, paprika. Mix some paprika in with the flour before frying and also when it is done, give it another dash of this beautifully colored spice. Your family and friends will rave about how delicious it looks.

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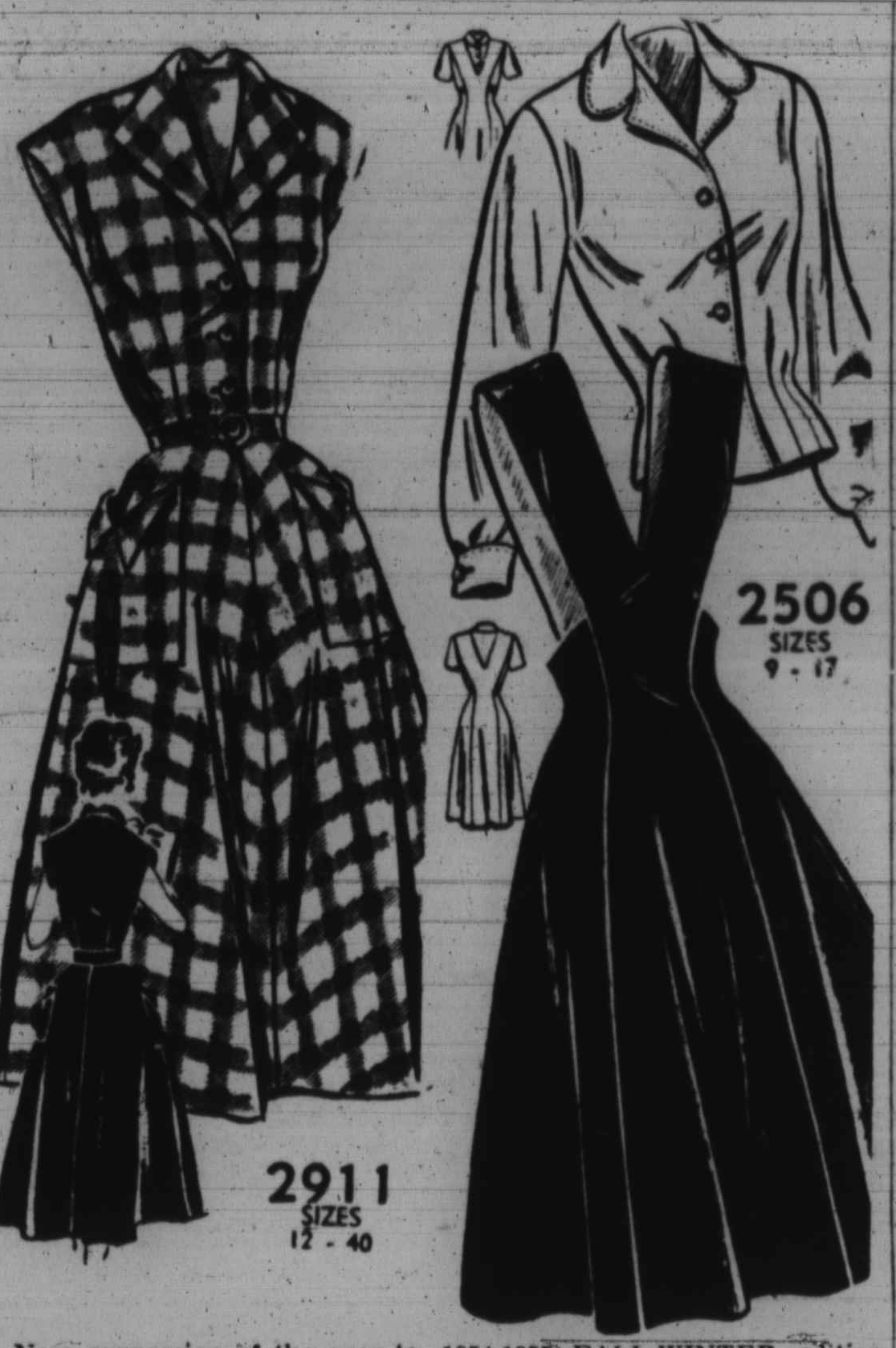

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Olive rolls party fare

Interesting hors d'oeuvres have much to do with the success of the party; and it's always a good plan to serve at least one hot appetizer, such as these delicious "Corning Olive Rolls."

They may be prepared the day before the party, placed on a tray and popped into the oven on "the" day for about 10 minutes while cold hors d'oeuvres are being passed.

To make Corning Olive Rolls, use one-half cup ripe olives, one-half cup grated sharp American cheese (packed) one-fourth cup mayonnaise, one-half teaspoon prepared horseradish, one-half teaspoon Worcestershire sauce,, salt, pepper, dash cayenne pepper, and thinly sliced soft bread.

Tuna and rice casserole topped with deviled eggs

It's fun making this tempting casserole main dish — it will be fun to hear your family call for more! The eggs are deviled for a creamy - smooth filling then baked to golden goodness atop an exciting casserole of tuna, cheese and mushroom soup — with red - ripe pimento for eye appeal.

Tuna Rice Casserole
Topped With Deviled Eggs

Stewed tomatoes, fresh fruit salad, apple betty.

INGREDIENTS for the casserole are:

Four hard - cooked eggs, three tablespoons mayonaise, one-fourth teaspoon salt, one-eighth teaspoon black pepper, one-fourth teaspoon prepared mustard, one-half teaspoon Worcestershire sauce, three cups cooked rice;

One ten-and-one-half oz. can condensed cream of mushroom soup, one six-and-one-half oz. can chunk-style tuna, one cup cooked and seasoned green peas, two tablespoons chopped whole canned pimiento, one and one-half cups water (use water in which peas cooked), and one-half cup grated American cheese.

To make 3 heaping cups of white, fluffy, perfectly cooked rice, put one cup uncooked white rice, two cups cold water and one teaspoon salt into a two-quart saucepan and bring to a Virgorous boil. Turn heat as low as possible. Cover the saucepan with a lid. Do not remove lid or stir rice while it is cooking. Leave saucepan over this low heat for 14 minutes. Turn heat off. The rice is now ready to use.

Cut hard - cooked eggs in half, lengthwise. Remove yolks and mash with a fork. Add mayonnaise, salt, pepper, mustard and Worcestershire sauce. Mix until yolks are smooth. Refill egg whites with the yolk mixture.

Mix together the rice, mushroom soup, tuna, green peas, pimiento and water. Pour mixture into individual casseroles or into a greased 2-quart oven dish. Arrange the deviled eggs sunny-side up, over the rice. Sprinkle grated cheese over the eggs. Bake in a 350 degrees F. oven for 25 to 30 minutes or until the cheese melts and browns. This recipe makes 8 servings or 8 individual casseroles.

Piccalilli limas

Good dish for a teen-ager's party, these "Piccalilli Limas."

They have built-in-pickle relish, which makes 'em taste fine with hot dogs or hamburgers. It's a quick and easy recipe, too. You just cook mealy California large dry limas in bouillon—this gives 'em a meaty flavor — then add half a cup of pickle relish. A good picnic bean recipe for next spring, too.

Use four cups water, four beef bouillon cubs, one cup California large dry limas, and one-half cup piccalilli relish.

Bring water to a boil; stir in bouillon cubes. Add limas and cook until soft and tender about 2 hours. (No salt needed here). Just before serving, spoon piccalilli over the top and heat through.

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Takes more than looks to hold a husband over 40 years of age

To hold a man over forty, a woman needs a lot more than a pretty face and figure.

Such obvious charm may attract him, authorities say but they are not the qualities which will make him fall in love.

Smart wives—and women who want to be wives—should cultivate the traits known to appeal to mature men. They are:

A genuine sense of humor—the ability to appreciate a man's jokes and to laugh at them.

A sincere interest in his job. The woman who "doesn't know a thing" about her husband's work is not being feminine—she's being foolish.

A pleasant voice under all circumstances. Shouting, whining and nagging never accomplish anything constructive.

A preference for the kind of clothes men like—simple, well-fitting and not calculated to attract a lot of attention.

A definite tolerance for his friends, his recreation and his habits. It's usually futile to try to reform him, though he might change to please you.

A deep sense of loyalty, to assure the man you're always on his team.

A knowledge of homemaking skills. When the home atmosphere is pleasing and restful, a man is not apt to look for any other place to go.

All men are not alike. Each one should be regarded as an individual. Women who realize this are the ones most likely to make a success of their marriages.

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MRS. LOUISE WALLACE
1804 Madison Avenue
Native of Baltimore, graduated from Douglass High School. Went to Morgan College for one year had to leave school due to loss of parents. Married and is active in Church affairs. Member of Iradelle B. Williams neighborhood club.

MRS. ELLA CHRISTOPHER
1815 Madison Avenue
Native of Steelton, Pennsylvania. Has lived in Baltimore over 19 years. Married and has two daughters teaching in the city schools. A member of Payne Memorial A.M.E. Church, Woman's Guild and several other organizations in the Church as well as being a Trustee. Member of Eastern Star, Prince Hall Affiliation.

MRS. CARRIE P. MILBURN
1132 Myrtle Avenue
Housewife. Member of Trinity A.M.E. Church. Member of Nurses Unit of same Church. Graduate of Douglass High School class of 1925, Vice President of State of Maryland American Legion Aux. Past State Officer of Elks, State of Maryland. Ward General of 17th ward campaign for prevention of polio.

MISS FLORENCE N. BOONE
2037 Ruxton Avenue
A native of Baltimore. Attended Baltimore schools. A former Government employee, served at Social Security Board for 8½ years as Audit Clerk and I.B.M. Tabulating equipment operator. Active in Civic Affairs.

MRS. THEODOSIA FAUNTLEROY
1669 Bakbury Court
Native Baltimorean. Graduated from Douglass High School, 1948. A member of Macedonia Baptist Church. Attending evening school. Commercial Department. Married and has two children. Husband, Elijah H. Fauntleroy is with the Army stationed in Korea. Member of the Listeners Social Club.

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