Ga. field secretary

NEW YORK — The NAACP, last week, appointed Ccharles W. Greenlea of Atlanta as assistant field secretary for that state.

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South Baltimore notes

By GEORGE W. E. HILL

The personality of the week is the Rev. Richard Wallace, who lives at 2500 Ridgely St. and is a member of Bethany Baptist Church as well as an elder.

He is a long liked resident of Mt. Winans, one who is interested in all religious work and a very civic-minded person.

He was selected as one of the principal speakers before the Board of Education to advocate the new school bus which we now enjoy.

—o O o—

THE DIRECTOR of public relations invites all PTA executives and heads of other groups to visit the B. and O. transportation museum located at Pratt and Poppleton Sts.

This being the first direct message to the PTAs, and realizing the disadvantage of attending in the day, Mr. Van Sant is making it possible for all groups to attend at a time which will be set for night visitors.

The primary objectives are to interest you in learning about the development of railway transportation, of which there is no finer example than the B. and O., through this museum.

—o O o—

A MUSICAL and literary program was given Sunday, October 31, at Payne AME Church, Jessups, Md. Paul Thomas was sponsor.

Numbers were rendered by the Pathway to Heaven Chorus. Others who participated on the program were Mrs. Nettie Gardner, Mrs. Bessie Davis, Mrs. Charlotte Hill. Visiting ministers were the Revs. Richard Wallace, J. Redding and W. R. Chew.

The pastor was the Rev. H. Fields.

—o O o—

A GROUP of citizens met at School No. 162 with Robert T. Jones, director of station WMAR-TV to discuss juvenile delinquency and its cause.

Persons attending were the Rev. Father Swift, James L. Bundy, Mrs. Elizabeth Lewis, Mrs. Vivian Bundy, principal of School No. 162 and George W. E. Hill, president of the PTA.

A business engagement prevented Mrs. John Braxton from attending.

A general survey was made Thursday at 10 a.m. following an informal meeting at Hill's Tonsorial Parlor.

—o O o—

WE REGRET very much the error that was made in last Friday's column concerning the amount raised at Bethany Baptist Church's Men's Day.

The correct sum raised was $775 and not $75 as we reported.

To date, the sum raised is well over $800 with the Rev. Richard Wallace raising the highest sum of $205.

MISS MARIE Little has been missing from her AFRO sub station desk and Douglass High School due to illness.

A visit was made by the PTA president of School No. 106. Mr. Wharton principal, and the cafeteria and auditorium. This being a high school, it is far from being a modern high school.

The PTA and citizens of South Baltimore are putting forth every effort to have these condi-

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Mrs. Welcome League head

Mrs. Verda Welcome will be installed as the new president of the Co-Operative Women's Civic League at the membership meeting on Nov. 10th at the League House, 1618 McCulloh St.

At the same meeting, Mrs. Violet Hill Whyte, retiring president, will be honored, and award certificates made to life members.

SAN SOUCI — The pinochle club met in the home of Mrs. Margaret John, 1118 Lafayette Ave., this week.

Prizes went to Mrs. Isabella Jackson, Miss Hilda Collins and Mrs. Tillie Vincent. Mrs. Hilda Collins of 2037 McCulloh St. will be hostess at the next meeting.

APOLLO — The whist club was entertained by Mrs. Alberta Briscoe, 711 Fremont Ave., this week. Cards followed the business meeting. Prizes went to Mrs. Theresa Fonseca, first; Mrs. Lucille Millare of Washington, second; and Mrs. Gertrude Patterson, third.

RECENT WINNERS in AFRO "Lucky Pic" and "Lucky House" contests are, left to right, James Warren, Mrs. Veronica Franklin and Aaron Smith.

Glen Burnie Echoes

By CHARLOTTE DOWNIE
1110 Crain Highway N.W.

Interesting to note that the Furnace Branch Improvement Association and the Civic Improvement Association are making a joint appeal to the water commission of Anne Arundel County to fulfill their request for urgent need for water.

George Robert Dorsey and members of the Civic Group have secured the signatures of each resident. The water crisis is of great concern in this area and it is a MUST that we have the full cooperation of all. It might be better if the two improvement associations would join together. There is strength in unity.

—o O o—

GOOD NEWS — The NAACP membership drive has been extended in the Glen Burnie Area. Contributors from Cedar Hill and Furance Branch brought the total collected to $129.00 at the last report meeting.

Captains are: Mesdames Margarey Mitchell and George Crawford and Co-Captains and Mesdames Clifton directors, Annie Matthews and Mildred Brooks.

Remember the good work that the NAACP is doing to help us, and give your membership to any of these ladies at once.

The Golden Cross Society of John Wesley Methodist Church, held its meeting on Monday evening.

THE FIRST Parents Teacher Meeting of the new term was held at Pumphrey School last Tuesday night. Attending were scores of parents who inspected the newly enlarged school building.

The large bright, sunny rooms, will definitely prove helpful in inspiring our children to achieve greater scholastic records.

Mrs. Helen Brown, principal, her efficient staff of teachers and all residents are to be congratulated.

Mrs. Anna Taylor, one of the school trustees, installed the new officers. Elected were: president Mrs. Reginia Griffin, vice-president, Mrs. Sara Crawford; recording secretary, Mrs. Thelma Carter, financial secretary, Mrs. Muriel Queen, treasurer, George Crawford.

Mrs. Evelyn Roth; chaplain.

At the next meeting plans will be made for a program for the coming year. Mrs. Sara V. Jones County School Supervisor was among those present.

Now that the Cedar Hill and Furance Branch PTA group have consolidated with the Pumphrey PTA, this promises to be the finest body in the county. Remember meetings are held the fourth Tuesday in the month, your attendance is greatly needed.

SPENDING a lovely weekend in the South as guest of Mr. and Mrs. Robert Williams of Lexington N.C., were a number of Furnance residents.

Making the trip to visit with Mrs. Williams, who is seriously ill, were the Rev. Mr. and Mrs. Solden Nicholson, Mr. and Mrs. Jethro Bryson and Mrs. Benjamin Matthews.

While in Lexington they were entertained also by Mr. and Mrs. Nealey Holt. Mrs. Holt is Mr. Bryson's daughter.

THE GAY Teen Club held its first annual Halloween party Saturday evening at the Cedar Hill School. Refreshments were donated by the parents and friends of the club members.

Prizes were won in the costume contest by Miss Reginia Brooks, Miss Angelia Hines, Ronald Spriggs and James Logan.

Guests enjoying the festivities included Messers and Mesdames George Phinney, Purnell Williams Sr., Marcellus Brooks, Benny Brown, George Gaither Sr. Eugene Brooks and Banjamin Keene.

Mesdames Vivian Hall, Agnes Hines, Gertrude Dotson, Dorothy Williams, Jenine Howard, Velma Mecham. Mr. and Mrs. Singleton Williams, Roland Brooks, and Aussie Rooks.

Miss Gloria Taylor, Genevive Rooks, Catherine Hall, Patsy Brooks, Bettye Hall, Pauline Phinney, Ann Phinney, Lynn Goodwyn, Luvenia Dotson and from Washington came Mrs. Bernice Abston.

Also Messers Howard Taylor, James Goodwyn, Leon Queen, Curtis Brooks, Herbert Hines, Purnell Williams Jr., Larry Williams, Ronald Rooks, Bobby Gaither, McKinley Hines, James Spriggs and Howard Green, Clark Brooks, Hank Graham, Bobby Roe, Charles Hines, Ronald Spriggs Wilbur Smoot, Charles Milligan Jr., Garry Phinney, Tyrone Queen, George Phinney and Patrick Phinney, and Misses Linda and Vicki Williams, Jean Boston, Sylvia Gaither, Pamela Mecham and Master Rodell Mecham.

The Gay Teens are Yvonne Ross, Nancy Brooks, Barbara Gaither, Brenda Brown, Vicki Ross, Edna Levi, Leona Ross, Carolyn Keene, Mazelle Ross, June Burley and Deanna Brooks.

Sponsors are Mesdames Alline Brooks and Charlotte Downie.

F. E. W. HARPER—The sport club of the Antlered Guard of Elks met in the home of Mrs. Abbye James, 1507 N. Eden St., this week.

Commander Mary J. Rice and Captain Ophelia Howard were re-elected to these posts.

Other officers are Lt. Col. Gladys Milburn, Lt. Col. Gladys Johnson, Chief of Staff M. Conyer.

Dr. Margaret Lloyd became a member. Visitors included Vice Daughter Ruler Ernestine Williams and Loyal Daughter Ruler Clara Shipley.

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—Gadabouting

(Continued from page 11)

now ensconsed in a home in the Bronx.

"Hal," now in the second class at the Academy, and Marty have plans for a traditional June Week wedding, complete with arch of swords, in 1956.

DATE DATA: Take a good long breath, Folks, and a good long look at your wardrobes ... For November is here and the season is on!

Beginning with tonight (Friday) when the National Sorority of Phi Delta Kappa (Gamma Chapter) holds forth with its annual autumn dance in Morgan College Refectory, the dull moments will be fewer and fewer.

And the next Saturday eve (the 13th) "We Momms" have scheduled their Autumn Ball for Turner's Armory. 'Twill be a semi-formal affair, and will get an early start, nine o'clock, to be exact.

Then of course, the Baltimore Guardsmen's usual Thanksgiving rondo will be crowded into the holiday season of the 26th and 27th. Their dance, in the New Albert will be on Friday night . . . preceded by the flowing of champagne until midnight.

Johnny Sparrow, the recording artist, has been garnered for the music-making. Their Saturday night closed party will be at the same place . . . and they will add a brunch for the following day.

On Saturday, of this week, the Maryland League of Women's Clubs will have an employment clinic at the Enoch Pratt Library, North and Pennsylvania Avenues, from 2 to 4 p.m.

On Sunday afternoon the Baltimore Council of Women will have an open forum at Civic League House from 4 to 6 p.m. Dr. Furman Templeton is speaker, Arthur Warner, soloist. The affair has as chairmen Mrs. Ruby C. Rann and Mrs. Genevieve Goldring. Dr. Maybelle Weaver is president of the city chapter.

Dr. and Mrs. Renold Lighston's second son will be christened Herber Wharton Lighston during services at Madison Ave. Presbyterian Church Sunday morning. Afterwards they will be at home to a few friends at the Druid Hill Ave. home of her mother, Mrs. William White.

Cocktail parties have been scheduled by both the Que-Ettes (Omega Psi Phi Fraternity auxiliary and the Chesapeake Club.

The Que-Ettes will hold forth at the Comedy Club on the 4th, from four to eight, to garner shekels for their charities. The Valentine Shop will show the fashions for the Chesapeake Club this Saturday night (the 6th) at the Moulin Rouge Ballroom.

Sigma Gamma Rho sorors are completing plans for their Founder's Day observance. The festivities will include a public meeting on Friday evening (the 12th) in the Madison Avenue Branch YWCA, with Mrs. Ida Smith Taylor, of Zeta Phi Beta Sorority, Washington, as guest speaker.

On Saturday evening, the sorors will gather in the Blue Room of the York Hotel for a closed banquet, with Sorors Reba DeShields, a former regional syntakes, as speaker.

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To help build up youngsters, to give them a husky body, sound teeth—try Scott's Emulsion, as many Doctors recommend. This nourishing food tonic is like "health insurance", in that it's full of natural A&D Vitamins, energy building oils and added minerals! 148,000,000 bottles sold—it must be dependable!
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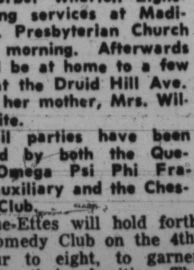

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2313 Druid Hill Avenue

A product of the public schools of Charlottesville, Virginia and a graduate of LaBlanche Beauticians School and Carver School of Cosmetology in Baltimore. A member of Douglas Memorial Community Church. A Trustee in the Great Southern Temple Order of Elks, No. 30. Member local Master Beaticians. A worker in Church and civic affairs.

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 Baltimore 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 Dietetic 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.

Koester Bread
WITH TWICE AS MUCH MILK

Frozen almond custard

Here's a "Frozen Almond Custard"—doesn't it sound delectable? And no whipping cream to add to the expense of the recipe! Economically priced evaporated milk is used instead and with mighty pleasing results. The chopped unblanched almonds give richness and texture interest that delights everyone.

Frozen Almond Custard requires 2/3 cup evaporated milk, ¼ cup granulated sugar, ¼ cup cocoa, few grains salt, ½ cup water, one egg, ¼ teaspoon vanilla extract and 1/3 cup chopped unblanched almonds.

—o O o—

CHILL EVAPORATED MILK in refrigerator to ice crystal stage. Combine sugar, cocoa, salt and water, and cook until thick, stirring constantly. Cool. Beat egg and add cooled syrup and vanilla.

Whip evaporated milk until stiff. Fold into egg and cocoa mixture with chopped almonds. Pour into refrigerator tray, place in freezing compartment with control set at lowest temperature and freeze.

Stir mixture occasionally. When firm, reset temperature control to normal.

Makes about 1 pint.

DORCUS — The club met at the home of Ambrose Walley, 1949 W. Lexington St. when plans were made for a bingo party to be given Nov. 12 at 526 N. Stricker St., Mrs. Ruth Jones is president; Mrs. Iris Lee secretary.

FOR FALL FESTIVITIES
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No. 2951 is cut in sizes 12, 14, 16, 18, 20, 36, 38, 40. Size 16: Jumper, 3¼ yds. 54-in. Blouse, 1½ yds. 35-in.

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No. 2073 is cut in one size. Each apron takes only 1 3/8 yds. 35-in.

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Cream cheese fruit tarts

Ingredients required to make cream cheese fruit takes include six baked pastry tart shells (3¼ inches in diam.) cooled; two 3-oz. packages cream cheese, one cup sour cream, ¼ cup sugar, and two cups fresh peaches, sliced.

—o O o—

TO MAKE, allow cream cheese to soften at room temperature. Beat until smooth and creamy. Stir in sour cream and sugar; blend well. Fold in peaches. Chill mixture about one hour. Spoon mixture into tart shells. Serve immediately.

Frozen peaches or strawberries(defrosted and well-drained) may be used in place of the fresh peaches.

MINISTER TELLS STUDENTS TO START OUT WITH GOD

ALBANY, Ga. — "Start out with God, live with God, walk with God, and know God," sums up the message the Rev. Thomas P. Grissom, delivered to vespergoers at Albany State College, Sunday.

CREAM CHEESE FRUIT TARTS are as delightful to the eye as appealing to the taste, and may employ fresh or frozen fruit.

COOKING FUN

Now is the time for all good cooks to turn their attention to the making of their holiday fruit cakes . . . since, to be top fare, this delicacy should be properly aged.

This list will make shopping for fruit cake ingredients easier:

One pound California dates measures about 2 cups.

One pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3¼ to 3½ cups.

One pound cut - up candied fruits, peels, shelled almonds* or Brazil nuts measures about 3 cups.

One pound shelled walnuts or pecans measures about 4 cups.

One pound dried apples measures about 5 cups.

*Blanched slivered almonds and buttered diced roasted almonds are available in some areas in 6-ounce vacuum-packed tins.

—o O o—

KITCHEN SCISSORS and a sharp knife will be invaluable in preparing the dried fruits, candied fruits, peels and nuts for your fruit cake. We recommend steaming or cooking prunes before using in a fruit cake but the other dried fruits may be used straight from the package.

To "blanch' almonds means to remove their little brown skins. However, except for light fruit cakes we're inclined to leave the skins on the almonds. If you want them blanched, do it this way: Cover almonds with water. Bring to a boil. Drain off water and as soon as cool enough to handle, slip off their skins individually by holding nut between thumb and forefinger and pressing gently.

Blanched almonds sliver easiest when they're warm. Use the tip of a paring knife to split them. Lay flat side down on a cutting board and cut each half into 3 or 4 lengthwise slivers with a sharp knife.

If almonds are to be roasted lay them in a shallow pan in a single layer and roast in a slow oven (300 degrees F.) about 15 minutes until lightly browned. This applies to blanched, unblanched and slivered almonds, but the roasting time may vary slightly.

—o O o—

HONEY ADDS to the keeping quality of a fruit cake as well as giving it a nice moist texture and adding to its flavor.

The easiest way to chop walnuts is to lay a handful on a cutting board and chop them with a French knife.

No special pans are required for fruit cakes. The most majestic, handsome cakes are usually baked in tube pans. Loaves are popular as are small round cakes. One pound coffee cans, custard cups and fruit and vegetable cans bake nice-sized cakes for holiday gifts.

Since most fruit cakes require long slow baking, extra precautions must be taken so the cake will not develop an undesirable heavy crust. These are:

1. Line greased pans carefully with 2 thicknesses greased borwn paper and one thickness greased waxed paper.
2. Fill prepared pans to not more than one inch from top.
3. Space cakes evenly on rack with enough room between pans for heat to circulate freely.
4. Put a shallow pan of water on floor of oven while cakes bake.

—o O o—

LINING YOUR PANS for fruit cakes is easy if you do it this way: First cut a sheet of waxed paper to fit pan, allowing it to extend an inch above top edge. Make slashes, not folds, in paper so it will fit pan smoothly. Cut 2 sheets of brown paper from this pattern. Then grease all 3 sheets of paper separately and stack them, brown paper first then waxed, before fitting into greased pan.

In fruit cakes are not to be decorated you can give them a nice honey glaze while they bake. Spread the top of the batter with honey, and bake as usual.

If you are baking some large and some small fruit cakes this guide will be helpful: Bake all cakes in slow oven 275 to 300 degress F. Miniature cakes baked in custard cups take about 1 hour. One - pound cakes take about 2 hours. Larger cakes take anywhere from 2½ to 3½ hours depending on their size. Test all cakes for doneness before removing from oven.

As soon as fruit cakes are baked remove them to wire rack to cool. Leave pan-lining papers on cake. When cold wrap in addittional waxed paper or aluminum foil and store in air-tight container for aging period. If desired cakes may be wrapped in brandy-soaked cloths. In this case, remove pan-lining papers and sprinkle cake with brandy. Wrap in brandy-soaked cheese cloth and then in alumninum foil.

It is the carefully wrapped well-aged cakes which have the best flavor since it takes time to develop and mellow the flavor. Fruit cakes may be stored in a freezer but not until they have been well aged first.

WELL-AGED FRUIT CAKES, even those with large pieces of fruit and whole walnuts, almond or Brazil nuts will slice easily. It always helps to have the cake chilled first and to use a very sharp knife.

Honey-glazed dried apricots, prunes and California fresh dates make attractive decorations for fruit cakes. Combine equal parts of honey, sugar and water, and cook a few minutes to form a nice syrup. In the meantime cook the dried fruits 15 minutes and drain thoroughly. Add the fruits to the honey syrup and simmer until nicely glazed. Drain thoroughly on wire rack.

You can give a nice glaze to a baked fruit cake by spreading it with hot corn syrup which has been brought to a full rolling boil.

Decorating a fruit cake with pieces of dried fruit, candied fruits, walnuts and almonds is easy if you dip one side of each piece—first in thick confectioners' sugar icing and then place on the cake.

Soup salvador

Soup Salvador is quickly put together and is mighty good eating.

You'll notice no stock or broth is required—the simple trick of using store-bought bottled meat extract gives it an excellent base. Aside from that, the choice of always-available celery, carrot and ripe olives gives ready nutrition and good taste.

For Soup Salvador, use three cups water, one and one half tablespoons meat extract, ½ teaspoon salt, one teaspoon Worcestershire sauce, ½ cup coarsely shredded carrot, ½ cup sliced celery, two tablespoons rice and 1/3 cup ripe olives.

Heat water, meat extract, salt and Worcestershire sauce to boiling. Add carrots, celery and rice, and cook about 20 minutes, stirring occasionally.

Cut olives in large pieces and add to soup just before serving. Serves 4 to 5.

Individual meat loaves with cranberry topping

Ground beef is one of the most economical beef buys and these individual meat loaves are a different way to use this good meat buy to make an unusual and delicious main dish.

The cranberry topping adds spicy flavor and makes an attractive and tasty garnish. There's an individual meat loaf topped with ruby red cranberry sauce for each member of your family.

INDIVIDUAL MEAT LOAVES with cranberry topping may be served with glazed carrots, hot buttered cauliflower, hot biscuits and cling peach salad.

Ingredients for the loaves include one & 1/3 cups water, 1 teaspoon salt, 2/3 cup uncooked white rice, one pound ground beef, two teaspoons salt, and ⅛ teaspoon pepper, ¼ cup grated onion, three teaspoons steak sauce, two eggs, one pound can jellied cranberry sauce, and 1/3 cup brown sugar.

Put the water, salt and rice in a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat 14 minutes. Add the ground beef, salt, pepper, onion, steak sauce and eggs. Mix well. Form into 6 meat loaves about 4" long, 2 ½" high and 2½" wide.

Place the meat loaves on a shallow pan. Pour a small amount of water around the loaves. Crush the cranberry sauce with a fork. Mix in the brown sugar.

Spread some of the mixture over the tops of the loaves. Bake the loaves in a preheated 300 degrees F. oven for one hour, spreading more of the cranberry mixture over the loaves several times during the baking.

Be sure to save a small amount of the mixture to put over the loaves just before they are served hot.

This recipe makes 6 servings.

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★ "P" stands for free parking at the North Ave. Market. Now, there are more than 350 parking spaces within one block of this quality market.
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Everyone has a sweet tooth. That's why everyone loves the flavor of Edlavitch Kosher wine. Made the slow, old-timey way that brings out the true, *sweet* flavor of the *choicest* Concord or Malaga grapes. In regular fifths or the specially designed quart bottle, at your favorite beverage store.

EDLAVITCH NEW YORK STATE KOSHER WINE

When you've finished the wine, the Edlavitch Quart bottle makes a handy refrigerator container for fruit juices or ice water.

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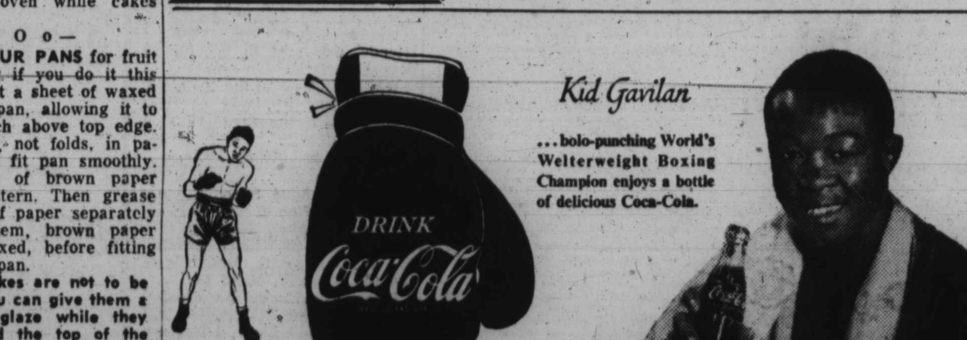

Kid Gavilan
...bolo-punching World's Welterweight Boxing Champion enjoys a bottle of delicious Coca-Cola.

People often wonder how a championship fighter can hold back enough strength to score a late-round knockout. The answer is simple: a good fighter *paces himself*. So does anyone else who wants to put his best into his job . . . and get the best out of it. Pacing is an important part of success. When you've been piling up the minutes and hours of steady work, good sense calls for a break. That's when people everywhere reach for frosty bottles of delicious ice-cold Coca-Cola. After "the pause that refreshes" with a bottle of Coke, they go back to work . . . or back to play . . . refreshed.

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MRS. ELLA BURNETTE EDEMY
1634 North Appleton St.

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