CAKE BAKER—Miss Evelyn V. Ricks (second from left) counsels Betty Ann Bynum, who is beating egg whites for a cake during a home economics class. Miss Ricks explains that fast beating might ruin the flluffiness of the cake. Other pupils are Mary Walden (left) and Lessie Shands.

Slip covers are washable

By fall house cleaning time, summer soil has begun to show on slip covers. Then comes one of the perennial questions from housewives. Can slip covers be laundered successfully and, if so how?

Laundering and dry cleaning companies often make a specialty of such work at this time of year. But many fabrics used for slip covers, particularly cotton fabrics,may be laundered successfully in home washing machines.

—o O o—

IT PAYS to make sure first that the fabric as well as the binding of the cover is washable and has a guarantee against shrinkage. This is an assurance against covers coming out too small to fit furniture.

It saves the fabric and makes for easier, more successful laundering if the covers get into the washing machine before they are badly soiled.

Brush out any loose dust and dirt from all seams and remove stains—grease spots for example—before putting the cover into the machine. Close all zippers or snaps before washing.

—o O o—

FOR MACHINE washing, use a mild soap or synthetic detergent, and if the covers are in colors, lukewarm water will be safest. Wash once and rinse twice. Then, if all soil is not removed used a second short wash and rinse.

To avoid deep creases or wrinkles that may be hard to iron out, spin only a short time in the spinner machine to extract water.

Do not run the cover through a wringer. Instead squeeze it lightly to remove excess water.

Hang the cover straight between two lines if possible, fastening the upper corners of the back to one line and the front of the arms to a second line. This allows air to circulate more freely and completely, resulting in quicker drying.

Just before the cover is completely dry, remove it from the line and press the flounce. Then put the cover on the chair, pulling seams into proper location. Fasten tht placket and let the slip cover finish drying on the chair. No other pressing is necessary.

WOMEN AND WHEELS:

Paint applicator makes car touch-up easy job

By MARY LOU CHAPMAN

Once we had a cat that leaped up on our car to sun-bathe, or maybe just to see how the world looked from up there.

She got up all right, but her nerve vanished when she wanted to get down again. Out came her claws as she slithered off the back deck, leaving a series of long vertical scratches.

We really had a time trying to patch up the paint.

Now a new and useful gadget has appeared at our car dealer's. It would have made that paint touch-up job so much easier.

—o O o—

IT'S A fascinating little thing called a paint applicator. It's about the size of a fountain pen, and it operates on the same principal, only instead of ink it contains paint to match the color of your car.

Instead of a pen point it has a little brush on the tip and there's a cap that screws on to seal it up when you're not using it.

When it's closed the paint remains fresh, so you can use it once a week, once a month or once a year over a period of years.

—o O o—

BESIDES SCRATCHES, it covers nicks and chipped spots caused by flying road gravel.

We have used it to touch up the painted areas on our wheels and the corner of our door panels, where a carelessly opened door occasionally gets banged.

The applicator is such fun to use, we became very enthusiastic—but then we enjoy painting anything!

Painting up these small areas prevents rust. Rust spots, by the way, are important because they can spread under the rest of the painted surface.

These nicked areas should be sanded or applied with mild abrasive powder to get rid of rough edges.

—o O o—

TAKE CARE not to enlarge the spot too much. Then your paint applicator can go into action.

The paint applicator is so small that you can keep it right in your glove compartment.

We like this feature too, because we were always misplacing that other can of paint in the garage. It was big and usually dusty and dirty.

—o O o—

SO FAR only two of the auto companies have this applicator. (We would like to see all of them carry it.)

The paint only comes in 1954 production colors at present. but all new colors will be matched as 1955 models appear.

Easy... Does it

Cream cheese balls rolled in chopped salted almonds do wonders for fruit salds.

Scoop the balls from the cheese with a small scoop, then toss lightly in the salted nuts.

Make a special sauce for hamburger if you want a real treat.

—o O o—

CHOP ONE large peeled firm tomato, then mix with a small can of chopped ripe olives, finely chopped onion, a small can of green chili peppers, chopped and a tablespoon each of oil and vinegar.

Season to taste and allow to stand for several hours before serving.

RECIPE OF THE WEEK
Cottage Cheese Salad Dressing
(Makes 1-2/3 cups)

2/3 cup sweetened condensed milk (½ of 15-ounce can)
½ cup vinegar
½ teaspoon salt
¾ teaspoon dry mustard
½ teaspoon paprika
½ cup cottage cheese

Blend thoronghly sweetened condensed milk, vinegar, salt, mustard and paprika.

Force cottage cheese through sieve and add to mixture, beating until smooth.

If thicker consistency is desired, place in refrigerator to chill before serving. Excellent for fruit salads.

When unexpected company comes and dessert offers a problem, simply whip out a can of cling peaches and serve with whipped cream sprinkled with crumbled gingersnaps.

—o O o—

ANOTHER QUICK and fancy dessert combines a package of instant vanilla pudding with one 12-ounce can of apricot whole fruit nectar.

Fold in ½ cup of whipped cream and spoon into sherbet glasses. Top with quick-frozen or canned raspberries.

If you use canned ham, here's a good glaze; combine ½ cup each of honey and brown sugar and spread evenly over ham. Bake in a moderate oven allowing 15 minutes for each pound of ham.

FOR WOMEN ONLY

Food, Beauty garden, career tips for home makers

Apples ripe for trick or treat or for dunking on Hallowe'en

Dunking for apples on Hallow'een is as traditional as the very goblins and Jack 'O Lanterns that dwell mischievously in dark places.

Crisp October weather adds to the spirit of things, providing a good supply of apples and pumpkins, which for the most part are harvested now.

There is no need to curtail the use of apples to the selfish delight of Hallow'een games—and they've just the thing to satisfy a "trick or treat" youngster.

—o O o—

APPLES ARE GOOD and plentiful for any eve. With an abundant crop now forecast in the Eastern States, they belong in the fruit bowl, as well as in pies, dumplings, desserts, and tasty tart sauce.

In view of the favorable harvest, an industry-wide promotion of "National Apple Week" is set for October 21 to 30.

The U.S. Department of Agriculture estimates the country's commercial apple crop at more than 103 million bushels.

When you shop for apples, choose firm fruit of good color and flavor. Flavor is a characteristic of the variety and may be influenced by the stage of maturity at which the fruit was picked. Storage conditions, too, may affect the flavor.

You'll do well to pick apples that are well colored for the variety. These usually have the full flavor well developed.

Immature apples are poor in flavor. The color is dull and in storage they may have a shriveled appearance.

Overripe apples, too, lack flavor. The flesh is often soft and mealy. These apples yield to slight pressure.

Bruised apples are likely to be wasteful, but in many parts of the Northeast apples affected by the hurricane are being offered at local markets at extremely reasonable prices.

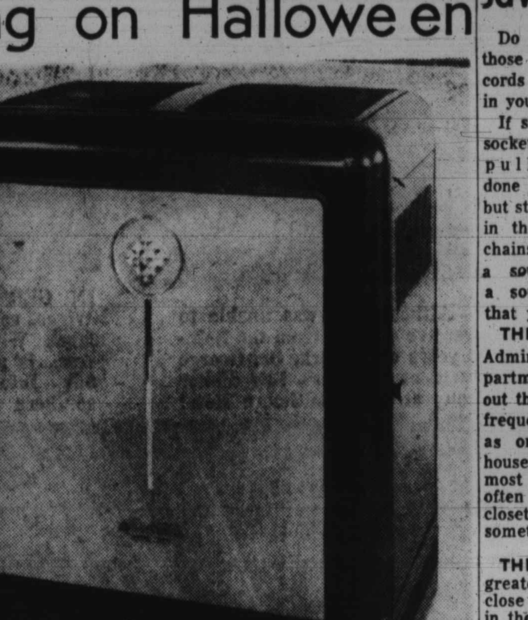
By selecting carefully, they can satisfy many needs. These apples are well suited for sauce, pies and baking.

—o O o—

WHEN YOU store apples, find a cool, moist place. Temperature that's too warm will make them mealy and soft. Keep small quantities in the refrigerator.

Boxes or other wholesale-size containers should be stored in a cool, well-ventilated cellar, or on a sheltered back porch.

The cooler the storage place, the better as long as the temperature does not go below 32F Be careful to store only sound apples. There's truth in the old saying about one rotten apple spoiling a barrel.



HANDSOME OIL SPACE HEATER
(Courtesy Perfection Stove Co.)

Heating stove in living room still popular home comforter

The heating stove in the parlor—is it a relic of the past? Not by any means! While the parlor has given way to the living room, the space heater is still one of the most popular sources of comfort in American homes.

According to the 1950 U.S. Census figures, more than half of the occupied dwellings in the United States do not have central heating. That means that their comfort is provided by some kind of space heater.

—o O o—

IN BYGONE days the home was usually heated by a huge, formidable pot-bellied stove in the middle of the parlor. Present-day space heaters are handsome, streamlined affairs which may be placed anywhere in the dwelling where there's a handy flue opening.

Most modern space heaters are of the radiating or circulating type and may use utility gas, bottled gas, oil, coal or wood for fuel. Manufacturers today are paying special attention to design of their heaters so that they match perfectly other smart furnishings in the home.

There's a reason for the popularity of the space heater as a source of comfort. To begin with, the initial cost of a space heater is low, compared with a central heating system. Installation is inexpensive and easy.

Fuel consumption is relatively low. And the space heater may be made completely automatic in operation by the use of available controls.

—o O o—

SPACE HEATERS will comfortably heat up to seven rooms of a dwelling, aided by natural circulation of heat through doorways, archways, transoms and registers, and by built-in circulating fans.

All present-day space heaters are direct descendants of the Franklin Stove, created by Benjamin Franklin more than 200 years ago. He improved heating efficiency and bolstered comfort when he took the fire out of the fireplace and put it in a stove near the center of the room.

Refinements added by America's heater manufacturers have made the space heater more popular today than it ever before has been.

Safe wiring saves trouble

Do you have one or more of those old-fashioned electric drop cords hanging from the ceiling in your home?

If so, it probably has a metal socket on the end, with a metal pull chain. Or maybe you've done away with the drop cord, but still have some metal sockets in the ceiling with metal pull chains. In either case, you have a source of potential danger a source of potential danger that you shouldn't ignore.

THE RURAL Electrification Administration of the U.S. Department of Agriculture points out that these fixtures are found frequently in city homes as well as on farms. Even when old houses have been modernized in most respects, these old fixtures often have been left in attics, closets and basements, and sometimes in the kitchen.

—o O o—

THE DANGER is likely to be greater where the drop cords are close to laundry tubs, sinks, or in the basement where the floor sometimes is damp. If you touch the metal socket or chain while standing on a damp floor or touching water pipes, you may get an uncomfortable tingle, even an injurious shock.

And if the insulation on the socket is cracked or broken, the whole socket can become energized. In that case, even the low voltage household current (115-230) can deliver a fatal shock. "Turning on light while standing on damp floor" is given frequently as the cause of death in the newspaper accounts of such household tragedies.

It pays in safety to have all wiring and drop cords in your home inspected by a competent electrician. He will replace worn, unsafe cords and dangerous metal sockets with modern, well-insulated cords and sockets of procelain, plastic or hard rubber.

He'll also make sure that the lower part of the pull chain is of cotton cord, or similar nonconducting material. He probably also will recommend replacing some of the drop cords with ceiling fixtures, controlled by wall switches. The cost of these changes will be small indeed compared with the price you pay in regrets.

ALPINE ONION PIE

Recipe of the Week

We've come to think of pie as a dessert, but it has many delicious possibilites as a hearty main dish item. Here, for instance, is an Alpine Onion Pie which is really top notch eating.

The filling is an expertly-blended combination of chopped onion, salt, dry mustard, paprika and shredded American cheese.

Serve Alpine Onion Pie with a crisp, green salad and tall glasses of cold milk for a tantalizing treat that the men in your family will applaud.

Winter days call for tangy, richly-flavored foods to satisfy those ravenous appetites which come with vigorous cold weather sports. You'll check off Alpine Onion Pie as real he-man fare.

Pastry
½ cups sifted enriched flour
¾ teaspoon salt
½ cup shortening
3 to 5 tablespoons cold water

Sift together flour and salt. Cut or rub in shortening. Sprinkle with water, mixing lightly until dough begins to stick together.

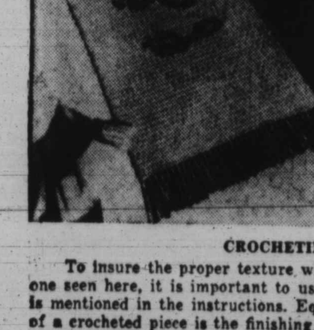
Wrap in waxed paper and let stand while preparing Cheese-Onion Filling. Roll remaining half of dough to make top crust. Arrange over filling. Trim edge and flute. Bake in moderately hot oven (400 degrees F.) 35 minutes.

Cheese-Onion Filling
1½ cups chopped onion
½ teaspoon salt
½ teaspoon dry mustard
¼ teaspoon paprika
1 cup shredded American Cheese (¼ pound)

Combine onion, salt, mustard and paprika. Mix well. Spread over bottom crust of pie. Sprinkle shredded cheese over onion mixture. Arrange top crust on pie. Make 1 8-inch pie.

Needlecraft News
by Nancy Baxter

The decor of today's bathrooms emphasizes style and beauty of the simple, uncluttered variety. Plenty of bath-splashing enjoyment can be had, thanks to modern plumbing and fixtures. Fluffy towels, waterproof curtains, attractive and useful bath mats, add to the comfort of our bathrooms. And, to add to the appearance, eye-catching colors in every shade imaginable, are now replacing the one-time stark white interiors.



DECORATING HINTS

When choosing a color scheme for a small bathroom, it is best to concentrate on not more than two major colors with a third for accent. For any size bathroom, a stain-proof wallpaper, starting at the tile base and continuing right over the ceiling produces a smart effect. Another new look is that which combines a striped wallpaper ceiling with plain, painted walls. Match or harmonize the colors of your towels, bath mat, and shower curtain to establish a feeling of luxury.

CROCHETING HINTS

To insure the proper texture when crocheting a bath mat like the one seen here, it is important to use the same type hook and yarn as is mentioned in the instructions. Equally important to the appearance of a crocheted piece is the finishing of your work. Be particular about the neatness of each article by keeping the yarn or thread ends under cover. When breaking off the yarn, leave a piece from four to eight inches long beyond the last loop and darn this length, with a needle, through the solid part of the crochet until securely fastened. Cut off remainder close to the work.

THE FOOT PRINT BATH MAT

Follow your own footsteps by embroidering a pair in cross stitches on a crocheted bath mat. This clever mat is crocheted of heavy rug yarn in single crochets. Pink for the basic color and black for the prints is suggested, but choose the color that best suits your bathroom. You may obtain directions for making the bath mat by sending a stamped, self-addressed envelope to the Needlework Department of this paper, and requesting Leaflet No. 93.4.

Face the conflict, save your marriage

Marriage is much more than just one glorious romance like you read in novels or see on the motion picture screen.

The idea that people "truly in love' never quarrel, is nonsense. Between normal couples, there is bound to be some conflict at one time or another.

Money, sex, social adjustments, religious differences, in-laws: these are the main troubles which rock the marital ship. But objective approach to each difficulty can safely put the boat on even keel again.

Caution about food poisoning

The two food poisoning deaths last weekend in Howard County are a most emphatic reminder of the need for constant vigilance in the care and handling of food in the home.

These deaths were caused by eating home canned beets in which the botulinus bacteria were not destroyed and consequently produced their deadly poisons.

To prevent such incidents from occurring in Baltimore, City Health Department makes the following recommendations:

If foods are being preserved at home be sure the food is clean, fresh and without blemishes. In the canning process the food should be cooked thoroughly in a pressure cooker for at least 10 minutes at 250 degrees Fahrenheit.

—o O o—

THIS IS the minimum time and temperature required to kill the poison producing organism. When home canned foods are to be used they should be heated to the boiling point just before being served.

However if home canning is done by any other method than pressure cooking the food should be reboiled for 15 minutes before tasting or eating.

Boiling will destroy any deadly botulinus toxin which may have been produced in the canned food during the storage period.

—o O o—

A SAFE RULE is not to eat food that is soft, mushy, or shows signs of gas formation. Nibbling or tasting such contents is highly dangerous and has been fatal in some instances.

Do not rely upon odor, taste, or appearance to detect the poisons. Some strains of botulinus produce little or no odor and certain foods, notobly beets, chili and beans may show no easily recognizable signs of spoilage even though the botulinus toxin is present.

The best policy in regard to suspected home canned product is—"When in doubt, throw it out!"

Strained egg yolk new food for baby

Science again has come to the aid of the mothers of infants with the introduction of a new strained egg yolk, which soon will be available throughout the nation.

It saves mothers the trouble of preparing egg yolk and eliminates the waste in egg whites usually encountered in home preparation of the yolks.

—o O o—

EACH CAN of the strained egg yolks contained 3-½ ounces of egg yolk of a custard-like consistency. It may be fed from the can, or it may be mixed with cereal, vegetables, meats or soups.

It may be served at room temperature, or warmed wherever doctors or pediatricians recommended egg yolks for the infant.

Two tablespoons of the product are equivalent to approximately one egg yolk. Each can contains the equal of 3-/4 egg yolks. The new product is an important source of protein, iron, vitamin A and other necessary nutrients essential to an infant's diet.

Do your fruit cake baking early to allow time to ripen

Fruit cake baking like Christmas shopping should be done early inn the season for best results. October and November are the best months to make fruit cakes so they'll have from 4 to 6 weeks to ripen before they are cut.

Small homemade fruit cakes are wonderful gifts for special friends and neighbors. Make a batch of batter now and bake it in small one pound cakes. Then age it and at holiday time, decorate and wrap it with fancy papers.

—o O o—

Modern home-makers take fruit cake baking in their stride by dividing the preparation into three parts which do not necessarily have to follow on three consecutive days.

The first part is selecting the recipe and doing the shopping.

The second is preparing the dried fruits, candied fruits, fresh California dates, walnuts and almonds.

Along with this goes preparing the pans for baking. The last part is putting the cake together, baking it and preparing it for aging.

—o O o—

IN SELECTING a recipe for a fruit cake keep these things in mind:

A recipe which lists dark seedless raisins, prunes, figs, dates, molasses and assorted spices will turn out a dark, moist traditional fruit cake.

Oon the other hand, those recipes which call for light seedless raisins, dried apricots, honey, candied cherries and peels, but no spices or dark dried fruits will produce a light cake.

Double diagonals are so slimming, so flattering to the half-size figure!

You'll want to wear this smart frock from sun-up to sun-down every day of the week! Easy to make—it's cut to properly fit the shorter, fuller figure.

Pattern 9342: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 4 yards 3-inch fabric; ¼ yard contrast fabric.

—o O o—

THIS CHRISTMAS, give a little girl these smart sports togs for her dolly! Sew-easy—each item is only ONE main pattern part!

Included are latest-style Bermuda shorts, knee socks, boxy jacket, sundress, beanie, jumper, blouse, skirt, petticoat and panties!

Pattern 9023 is for dolls, 14, 16, 18, 20, 22 inches tall. Yardages in pattern. State size.

—o O o—

THESE EASY-TO-USE patterns give perfect fit. Complete, illustrated Sew Chart shows you every step.

Send Thirty-five cents in coins for this 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**

Facilities for aging parents require special preparation

Most families, even the well-to-do, find it hard to arrange suitable care for a parent who is getting old. Few escape difficulties altogether, whether with finances, housing, health, or personalities.

A number of helpful suggestions for dealing with these problems, both in the home and in the community, are presented in the latest 25-cent Public Affairs Pamphlet WHEN PARENTS GROW OLD by Elizabeth Ogg. The booklet, directed to both the young and the old, is published by the Public Affairs Committee, 22 East 38th Street, New York.

"There are no ready-made or blanket solutions," Miss Ogg holds. "Each old person is an individual, each family is made up of individuals and must work out its own plan for the care of an aging parent."

—o O o—

EACH FAMILY is urged to "discuss the problem frankly and openly, and to try to arrive at a joint decision that will consider the needs of each member of the family."

"Old folks' needs are much the same as younger people's," Miss Ogg points out, "Besides food, clothing and shelter, they need to be useful, they need to be active, to keep body and preserve a sense of participating in life. These simple human needs are often overlooked. They should not be satisfied, however, wholly at the expense of other members of the family.

"Old folks should stay in their own homes as long as they possibly can manage it," Miss Ogg concludes. "To give up one's private castle is to lose a precious area of freedom and self-esteem."

—o O o—

BUT IF YOU DECIDE TO double up for financial or other reasons, discuss the arrangements thoroughly in advance, Miss Ogg urges. Try to forestall arguments about money, division of domestic chores, disposition of your parent's furniture, meal times and menus, use of the bathroom, and allotment of living space."

"Of course not every family can take an aging parent in," Miss Ogg continues. "In such situations the only refuge for an incapacitated older person has traditionally been a nursing home or a Home for the Aged."

In face of the difficulty in finding a good Home which does not have a long waiting list, Miss Ogg suggests exploration of two alternatives that are available in some communities: non-resident membership in a Home or a foster home.

Possible improvements in the community's approach to the general problem of aging are also considered. It is suggested that we might all start by re-examining our attitudes toward old age. "A friendly social climate," Miss Ogg declares, "would not only help to prevent physical and mental breakdowns among the elderly, but would release all sorts of potentialities as well."

"Industry or community might help workers plan something to retire to," Miss Ogg suggests. "Retraining programs for older workers could be set up in vocational high schools."

"More day centers could cut the need for old-age homes," she adds. "Recreation is not everything but, well-organized in group setting, it is a form of preventive medicine."

"Fulfillment in old age, like fulfillment in other phases of life, depends on intelligent effort... We must learn to accept old age, treat it with understanding and generosity in others, and meet it with courage and maturity when our turn comes."

Charlotte teacher feted for service

CHARLOTTE, N.C.—Mrs Essie Raye, a teacher for nearly 20 years and teacher-sponsor for the Junior Red Cross for many years, last week was presented a certificate and 15-year service pin for her Red Cross activities.

The presentation was made by Mrs. Marjaret M. Odell, manager of the local chapter of the Red Cross, during the annual teacher-sponsor dinner at West Charlotte Senior High School. Mrs. Raye is presently teaching at Matthews School.

Junior Red Cross discussions, reports on leadership training and local programs and a skit were all part of the program.

Gadabouting In Baltimore...—

B. and P. women off to National Session

...with Lula Jones Garrett

By SHIRLEY KYLE
(Substituting for Mrs. Garrett who is on vaction).

The Business and Professional Women of Baltimore are off to Jamaica, New York, this weekend to attend the national convention.

Among those making plans for the trip are Margaret Johnson, president; Jeanoetta Wilson, first vice president; Miriam Gwyn, financial secretary; Charlotte Jessups, Virgie Waters, Lillian Watty, Daisy Jones, Elizabeth Anthony and Jessye Valentine.

Looks like the "We Moms" will start the fall dances to rolling with their semi-formal, Nov. 13 at Turner's Amory, Hillen Rd. and Argonne Drive. Invites are now in the mail.

—o O o—

LAST SATURDAY, the Moms of the Northwest Child Study Club dressed their small fry in costumes and dungarees for a gala Halloween picnic in Leaken Park.

Games, races and climbing filled out the day while Jimmy Laforest and Iona Collins were on hand to see that everyone had plenty of hot spaghetti, hamburgers, hot dogs, cocoa, toasted marshmallows, and apples on sticks.

Kiddies seen about were: Jonathan and Rayna Keeper, James Lewis Jr., David and John Skinner, Marcia and Monteer Smothers, Charlene Cephas, Pamela Grant, Constance Carroll, Maria, Veronica and Harolyn Clark, Paula Chester, Paula Jones.

Also Rhoderica Johns, Aaron Ellis, Marcus and Marilyn Moore, Jacquelyn Finney, Michael Taylor, Stewart Brooks, Janet Waters, Mary Driver, Carol Sheffey, Otis Sprow Jr., Ronald Williams, Rodney and Phillip Brown;

Jill Collins, Brenda Evans, Russell Frisby Jr., Linda and Cynthia Johnson, Louis Myers, Robert and Patricia Payne, Yvette, Tama, and Samuel Myers, Paul Scott Jr. and John Green.

Among the Moms were: Lucille Cephas, Ellen Johns, Margery Sheffey, Mary Ellis, Alice Payne, Iona Collins, Mary Driver, Jimmy Laforest, Gwendolyn Brooks, Jessica Taylor, Catherine Frisby;

Mary Sprow, Eloise Brown, Jacqueline Lewis, Ruperta Waters, Flozella Clark, Uyna Skinner, Marion Myers, Cynthia Smothers, and Anita Myers.

—o O o—

MR. AND MRS. Arthur White, of Philadelphia, motored to Baltimore this past week end to attend the christening of their grandson, Lawrence Adolph, son of Mr. and Mrs. John Brownley,

HENDIN'S has never before been able to offer such wonderful savings in their exclusive, original Hollywood and Paris created Coats, Suits, Dresses, and Sportswear!

NOW is the time to select your complete Fall and Winter Outfit — while the great Anniversary Sale is in progress!

And now — you can buy whatever you like on

HENDIN'S NEW EASY CREDIT PLAN

Buy up To	Pay Down	Pay Wkly.
$ 25.00	$1.00	$1.00
$ 50.00	$1.00	$1.50
$ 75.00	$2.00	$2.00
$100.00	$2.50	$2.50

UP TO 1 YEAR TO PAY
(For approved accounts)

Open an account TODAY. If you can pay just $1.00 a WEEK out of your earnings or out of your allowance you have your own Charge Account at this wonderful Store.

Hendin's
Hollywood Fashions
1725 PENNA. AVE.
Open Mon., Thurs., Fri. and Sat. Nights

Dorothy Green, L. Peters wed

Newlyweds are Mr. and Mrs. Lynwood Peters of 3165 Leeds St., the bride being the former Miss Dorothy Green. The ceremony was performed by the Rev. Richard Hall.

Their wedding attendants were Miss Bertha Baskerville, Miss Myrtle Edwards, Mrs. Eleanor Carter, bridesmaids; James Domneys, best man. The receiving line also included Mrs. Edith Green, mother, and Andrew Simpson, uncle of the bride.

—o O o—

GUESTS INCLUDED Mrs. Hannah Simpson of Wilmington, Del.; Mrs. Dorothy Reed of Camden, N.J.; and Mrs. Gladys Johnson, of Catonsville:

Messrs. and Mesdames Tuson Green, George Williams, William Dorsey, William Jones, Joseph Lockerman, Allen K. Burke, Henry Brewner, E. Langford, John D. Marshall;

Misses Allian Green, Shirley Green, Delores Williams, Angelo Sykes, Rosemary Pelli, Annie Pelli, Alice Green, Nadine Green, Hattie Green, Nora Dembly;

—o O o—

MESDAMES BLANCHE Dembly, Ethel Williams, Lythia Harrison, Corinne Watson, Mary Butcher, Bernice Holmes, Etta Spencer, Iona Cris, Lillian Green, Rachel Banks, Ida Wilson;

Mesdames Lucille Taylor, Bertha Davis, Rosie Pelli, Mildred Staples, William Fields, Alenella Banks, Blanche Harrison, Viola Berkley, G. Tolbert, Sadie Lokeman, Esther Ball, Katherine Randall, Dorothy Fowlkes, Beatrice Thompson, Gladys Johnson, Delacy Stewart;

Masters Joseph Green, Everett Harrison, Butch Corbett; Messrs. Charles Thomas, Herman Green, Charlie Thompson, Robert Howard, James Howard, Clarence Beads, Arthur Tyree, Vernon Williams, Ernest Banks, Robert Simpson, Charles Matthews, William Harrison.

at Gospel Tabernacle Baptist Church.

The Epsilon Sigma Chapter of Delta Sigma Theta Sorority, saw a sneak preview of "The Mad-

SURPRISE PARTY HONORS MRS. CLARA HENSON

Mrs. Clara Henson of 1903 Brunt St. was given a surprise birthday party by her children, Douglass, Juanita, Mildred and Doris Henson, and Purcell Saunders.

Present were Mr. and Mrs. James Campbell, Mrs. Hattie Sheldon, Mrs. Delores Gross, Kelly Thomas, Mrs. Gertrude Pannell and family.

woman of Chaillot" a forthcoming production by the Arena Players, directed by Samuel Wilson.

And Bernice Lewis hosted several visiting teachers at a cocktail party following the recent state education convention. Present were:

Helen Norris, Lucille Kiser, Dorothy Pollard, Odessa Rose, Thelma Dixon, Ann Jackson, Dora Perry, Arlien Love, Ruth Meyers, Chirley Mounton, Rozena Ridgley, Edith Marionette;

Nora Shorter, Clarice Wallace, Marian Washington, Elsie Coleman, Mr. and Mrs. James Addison and C. Samuels.

THE BALTIMORE Chapter of the Epicureans will be installed Saturday at the Chesapeake Club by sister chapters from Richmond, Danville, Portsmouth, Norfolk, Hampton and Washington.

Officers of the Baltimore chapter include:

Phyllis Allan, president; Gladys Daniels, vice president; Louise Gilliam, secretary, and Clara Parker, treasurer.

Congrats to the Albert Johnsons who are boasting their newborn daughter. The infant Miss put in her appearance at Provident Hospital, Oct. 21.

And the same to the Milton Allens whose third son, Milton Jr., arrived Sunday, tipping the scales at 6 pounds, 14 ounces.

—o O o—

MISS ANNIE Holmes, president Maryland State Nurses Association, was guest speaker at the Founder's Day celebration of the Gamma Chapter, Chi Eta Thi Sorority, recently.

The eighth annual fete was held at the Druid Hill YMCA. Mrs. Olive Howard of Alpha Chapter, in Washington, one of the founders, was honored.

Henrietta Bailey hosted the Les Aides at their second meeting of the season. And the Genial Wives held their first meeting of the season at Gertrude Wick's home in Wilson Park.

Mrs. Susie Page was feted at a surprise birthday party at Morning Star Baptist Church Hall. And Pythian Castle was the scene of the Pythian and Calanthian Day, recently.

—o O o—

THE ALPHA Wives in their first meeting since the summer vacation Tuesday night elected Olivia Dixon president. She succeeds Anita Hawkins.

Others chosen to direct activities this year were: Vivian Pendleton, vice president; Ada Veney, recording secretary; Maxine Higginbotham, corresponding secretary; Alma Gray, financial secretary and Hilda Higgins, treasurer.

Prize winners at bridge and pinochle were Vashti Murphy, Alma Gray, Ada Veney and Hilda Higgins.

Others present were Rubye Walker, Catherine Adams, Mary Pitts, Blanche Hughes, Mae Campbell, Ellsworth Rhetta and Robbie Chissell.

Hostesses were Mattie Connor, Lucille Fitzgerald, Louise Dennis, Olivia Dixon, Maxine Higginbotham, Ella Edemy, Anita Hawkins and M. Francis Mackay.

Babies from one day old to 3 years old can enter the Baltimore AFRO-Carnation Milk Healthy Baby Contest. Deadline for entries is Nov. 17. See this edition for details.

Irritation of Externally Caused PIMPLES
To gently cleanse broken out skin, then soothe itchy irritation, and so aid healing—use time tested
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New Black-Draught Tablets are news! So pleasant to take! So convenient — contain an exact measured dose. New Black-Draught Tablets relieve constipation overnight—help sweeten sour stomach—both at same time! So you lose that sour, headachy, gassy feeling — wake up bright as a button! Get two-way relief with new Black-Draught Tablets. Made from pure vegetable herbs. Act fast but gently — no griping. Black-Draught comes in Powder and Granulated forms too. At all druggists.
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THE NEWLYWED Mr. and Mrs. Lynwood Peters share the highlight moment with her uncle, Andrew Simpson. Bride was formerly Miss Dorothy Green.

In and Around Annapolis

By ROBERT B. PINCKNEY

ANNAPOLIS — The Stanton Elementary PTA is said to be in favor of racial integration of county schools in a manner thats lawful.

At their first monthly meeting a resolution was passed favoring integration, asking that all county agencies and citizens cooperate in accomplishing the change.

The next meeting will be held on Nov. 1, at the school when the program will be highlighted by a discussion on "Effective Teaching of the Fundamentals of Today." Milton P. Thompson is the president.

—o O o—

THE COLONIAL Junior and Senior basketball leagues are wasting no time in getting basketball season off to a good start. They formed leagues last Friday at the Northwest YMCA.

Sam Mason was in charge of the 10, to 15 year old Juniors. A senior loop with 16 to 17 year-olds was also formed.

In addition, trophies were presented to Obery Court and Parole for finishing first and second in softball.

The Bates High School band, led by William Reid, made itself known to Washington music lovers during halftime at the Capital Classic.

In their last assembly of the month, the Hospitality Club of Bates held a program Friday. Mrs. Virginia Redd was faculty adviser.

—o O o—

THE MT. Moriah Gospel Chorus will hold a popularity contest on Tuesday, Nov. 23, at the church. The competitors are Mrs. Lillian Wallace and Ernest Brown. Mrs. Beatrice Brown is the secretary and the Rev. John M. Gibson, pastor.

The "Van Dykes" will be making appearances at Centerville's Paladora Inn on Saturday night, Nov. 6, and Kennard High School Friday, Nov. 19.

Under the management of Milton Haskins, the local group has been circling the dance halls from here to Delaware, and has gained prestige with their new vocalist, Miss Pat Wynn.

—o O o—

FOOTBALL lovers had their first chance to see Bates play a night home game when the locals clashed with Jason High Friday.

The Anne Arundel County school census reports will be taken on Monday, but schools will not be closed to give teachers extra time to make surveys.

Dr. David S. Jenkins said that every holiday granted during the Thanksgiving and Christmas year, with the exception of must be made up at the end of the year to get in 180 days.

Bernard Holland, ex-Bates football and basketball player, is now serving in the Air Force at Sampson Air Force base in New York.

Jack Dennis who was drafted in his second year at Morgan College is located in North Carolina.

Dennis, who starred for Bates in football, basketball and track, was inducted into the Army last September.

Clubs

APOLLO WHIST — The club met with Mrs. Florence Robinson, 902 Franklin St. Prizes in whist went to Mrs. Beatrice Dabney and Mrs. Albert Briscoe; pinochle, Mrs. Theresa Fonseca.

CHARITERS CHARITY— The club will observe its first anniversary on Oct. 30 with a meeting at 1832 W. Saratoga St. Miss Mary Wiley is president.

NEIGHBORHOOD CLUB of the 500 block N. Carey St. recently gave clothing to the children of Ward D, Henryton State Hospital. The clothing was purchased with funds raised at a variety supper on July 3. Mrs. Violet Julius is president.

CHOSEN 12 — The club will entertain at a seafood supper on Oct. 29 at 520 N. Schroeder St. Mrs. Eleanor Clayborne is president; Mrs. Rosetta Turpin, editor.

TAHIGWA'S — Met Sunday at 1826 N. Monroe St. with Mrs. Juanita Daniels, secretary, as hostess. Mrs. Vera White and Mrs. Ann Harris became new members. Plans were made for a supper dance to be given the first of the year.

Pinochle prizes went to Mesdames Credilla Brown, Vera White and Bertha Cheek, club treasurer. Mrs. Emma Johnson is president; Alma Jones, vice president; Rose Farrar, business manager.

THE IBW Neighborhood Club met Friday with Mrs. Mary Fairfax of 2017 Madison Ave. Final plans were made for a variety supper at the Beauticians Center, 1522 Madison Ave. on Nov. 13.

Harry A. Cole was guest speaker. The club gave to Mrs. Ruth Hill $20 as their contribution to the Red Cross — Red Feather Drive.

Mrs. James Pinn is president; Mrs. Elizabeth Manokey, secretary.

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Beauticians' guild meets

The professional Beauticians' Guild, an affiliate of The Maryland State Beauticians Association Inc., and the National Beauty Culturist League Inc., held a business meeting and Clinic, Tuesday, at the Apex Beauty School.

Harry Cole, Republican Candidate for the State Senate gave a brief address on beauticians in politics.

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MRS. EMMA KELLEY, chairman of the Educational Committee demonstrated the "Americano" hair style arranged with the liquid cream press.

Miss Jeannette Spriggs, cochairman demonstrated the "career girl" hair cut.

The clinic sessions will be held on the fourth Tuesday of each month.

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THE OFFICERS are:

President, Mrs. Margaret C. Mitchell; vice presidents, Miss Jeannette Spriggs and Mrs. Margaret V. McCoy; recording secretary, Miss Sarah F. Sterling; financial secretary, Mrs. Jeannetta P. Wilson;

Corresponding secretary, Mrs. Anita Pleasant; treasurer, Mrs. Ethel M. Page; chaplain, Mrs. Pearl Dupree; parliamentarian, Mrs. Virgie Waters; sergeant-at-arms, Mrs. Alease Jones.

Committee chairmen are: education, Mrs. Emma Kelley; program, Mrs. Marie Lassister; budget, Miss Jeannette Spriggs; membership, Mrs. Ethel M. Page.

HEART TO HEART — The club will meet Monday at the home of Mrs. Mary Ball, 1341 N. Gilmor St. Mrs. Hattie Sheldon is president; Mrs. Pearl Malloy, secretary; Mrs. Josephine Palmer, business manager.

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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 Cherryhill.

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