ENTER THE

Washington FLOUR CAKE BAKING CONTEST

IN THE AFRO-AMERICAN COOKING SCHOOL
MAY 16 AND 17

1ST PRIZE $25.00

2ND PRIZE $15.00

3RD PRIZE $10.00

PLUS:

A 5-POUND BAG OF EITHER SELF-RISING OR ALL-PURPOSE FLOUR TO EVERY PARTICIPANT IN THE CONTEST!!!

For the BEST cakes you ever tasted . . .

Washington FLOUR SELF-RISING OR ALL-PURPOSE

Read Your AFRO-AMERICAN For Full Details

Cooking Is Fun

By FANNIEJOE REID

Favorite springtime dessert of millions is shortcake with fresh fruit.

And no wonder, for the combination of velvety cake, fluffy whipped cream and fresh fruit is almost unbeatable.

Homemakers agree that the quick-and-easy ways of shortcake rate repeat performances on busy-day menus. To make this shortcake, you simply blend the few ingredients, pour the batter into a baking pan and bake for 25 minutes.

The result is a tender, delicately flavored cake, just right to be heaped high with sweetened peaches or strawberries. Top with a generous layer of cream and garnish with additional fruit.

For my shortcake I use two cups sifted enriched flour, three teaspoons baking powder, a teaspoon salt, one-fourth cup sugar, one-fourth cup shortening, one egg, three-fourths cup milk, three and a half cups sweetened peach slices and a cup of cream, whipped.

Sift together flour, baking powder, salt and sugar. Cut or rub in shortening. Beat egg. Add milk, add to flour mixture. Stir until flour is moistened.

Spread in greased eight-inch spare pan. Bake in hot oven (425 degrees) for 25 minutes.

Cut shortcake to make two layers. Fill with peach slices. Top with the whipped cream. Garnish with additional slices.

Another of the spring treats is asparagus.

And when I think of asparagus, I always recall a very delicious recipe that I found in the United Mine Workers Journal some time ago.

This recipe calls for a can of tuna fish, a can of condensed cream of asparagus or mushroom soup, one-half cup evaporated or rich milk, one to one and a half pounds of asparagus, five or six slices of soft fresh bread and five or six slices processed American cheese.

Flake tuna and combine with soup and milk. Heat. Clean asparagus. Leave in spears. Cook until barely tender. Cut crusts from bread. Top each slice of bread with a slice of cheese, then with two or three spears of asparagus.

Roll up slice of bread and fasten with toothpicks. Toast until golden brown and cheese is melted. Remove toothpicks. Arrange on serving dish and pour creamed tuna over fingers. Serve at once.

Lords and Ladies entertain at elegant cocktail dansant

One of the most elegant formal cabaret dances of the season was that given by the Lords and Ladies recently at the New Albert Hall.

The tables were beautifully decorated with floral designs of distinction with sufficient cocktails for all. An attractive hors d'oeves bar elaborately decorated with tasty hot and cold appetizers and music so devine for every ones ear.

The Lords were attired in summer tux and blue accessories. The ladies were attired in elegant cocktail dresses with accessories to match. They wore blue and white ribbons on their left wrists, the club colors.

The guests were:

Messrs. and Mesdames Leon Johnson, Robert Watts, Walter T. Dixon, W. Brown of D. C., James Robinson, Henry Robinson, Stanley Stevenson, Robert Smith,

Messrs and Mesdames Harry Gifford, Weldon Whittington, James Pinn, Carlton Bailey, Arthur Smith, Robert Crawford, Leon Johnson, Clyde Garnes, Clarence Dyson, Earl Dougarty, James Thomas.

Messrs and Mesdames William DeMines, Earl Tarter, Ernest Scott, Reginald Watts, Glenn Tarter, Clifton Tarter, George Colons, James Williams, Lester Hudgins, Harold White, Lewis Grey, Mickey McDaniels, Osborn Dixon, Rudolph Levy,

Messrs and Mesdames Rodger Moore, John Tucker, John Laws, Norman Branch William Brooks, Spencer Dobson Jr., Mickey Owens, Walter Wright Jr., Douglas France, Bernard Alexander, Leroy Coles, Sr., Leroy Coles Jr., Irvin Johns;

Messrs and Mesdames Eldridge Dixon, John Jordan, John E. Ford, Gordon Boyd, Carroll Matthews, William T. Cley, Herman Mallory, Tracey McCleary, Allen Meacham, Aubrey Sanders, Henry Scarborough, Clarence Spears, Neal Weaver, Wm Bevans,

Messrs and Mesdames George Ball, Mason Bevans, Louis Robinson, Thaddeus Greene, Elizabeth Jones, Vicki Jones, Florence Newton Albert Cooper, James Phelps, Stanley Smith, Robert Brown, William Baker, Junious Clanton.

Mesdames Nettie Bowie, Margaret Brown, Helen Lucas, Margaret Connely, Margaret Hill, Octavia Green, Georgeanne Jokes, Charles Bethea, Gwendolyn Chambers, Phyllis Thompson;

Misses Lillie Mae Howard, Delaphine Fawcett, Jean Wilkens, Monzelle Brooks, Eleanour Alexander, Edith Booker, Louis Walker, Christian Kolon, Robbie Stokes, Estelle Busey, Peggy Mallory, Edith Wade, Minnie C. Dorsey.

Misses Reva Brooks, Doris Bruce, Beatrice Hamlett, Elaine Carter, Elizabeth Young.

Messrs Robert Murdock, Donald Tarter, Ronald Watts, Isaac Moody, George Brown, John Koger, Albert Williams, Jesse Foxx, Champ Male, Bernard Smith, Rudolph Croxton,

Dr. Basil Weaver, Austin Crant, Howard Lewis, Albert Martin, Ranson Carter, Charles Williams Herbert, Armstrong, Delroy Wright, Robert Woods, George Ball, Mason Bevans.

Club members:

Bernice Bunows, Mary Bevans, Gilda Grey, Mae E. Griffin, Robert Smith, Fenton Mallery, Joseph Felton, Russell Tarter, John Tucker, Walter Wright Linwood Cofield.

JOIN US AT THE AFRO-AMERICAN FOOD SHOW & COOKING SCHOOL

At The COLISEUM—BOOTH NO. 31

MAY 16th and MAY 17th

Sealtest DAIRY PRODUCTS

WESTERN MARYLAND DAIRY

DIVISION OF NATIONAL DAIRY PRODUCTS CORP.
Maryland's Oldest and Largest Dairy

ummmm...boy!

every bite pure delight

Don't guess..get

Goetze's all-meat skinless FRANKS

Summertime is frankfurter time . . . enjoy them often. But there are differences in franks . . . differences in quality and in flavor. Be SURE you get GOETZE'S . . . the choicer, pure all-meat skinless franks of finer taste . . . plump, tender and juicy! Don't guess . . . get GOETZE'S!

3 WONDERFUL NEW MEALS..READY IN MINUTES!

QUICK-FROZEN CHOPPED BEEF STEAKS . . . Goetze's choicest beef in luscious 'steaks' already shaped and ready for the pan without thawing. Simply dee-licious, and ready in minutes. Keep plenty on hand for easy eating this summer.

QUICK-FROZEN BONELESS BREADED VEAL STEAKS . . . Ready to cook, shaped, breaded 'steaks' that all veal-lovers will KNOW is choicer meat. *No defrosting!* Just 7 minutes in the skillet (or 4 minutes in the deep fryer). Marvelous eating.

QUICK-FROZEN BONELESS BREADED PORK STEAKS . . . . . delicious lean pork and breaded . . . ready for the pan with *no defrosting*. No bone; no waste! 7 minutes in the skillet (or only 4 minutes in your deep fryer) and you've a meal fit for a king.

Refresh without filling

Have a Pepsi

Today's Pepsi-Cola, reduced in calories, keeps pace with the up-to-date trend to lighter foods. Refresh without filling. Have a Pepsi—the modern, the *light* refreshment.

The Light refreshment

Pepsi-Cola Bottling Company of Baltimore and Annapolis, Md. Under Appointment from Pepsi-Cola Company, New York. "Look for the Pepsi Bar at the Afro-American Cooking School"

There's another Lucky Photo with a head encircled init, in this issue of the AFRO. It's worth $5 to the person in it. Look for it, it may be you.

UNCORK 25 FEET OF STOMACH TUBES

Tomorrow Feel Frisky as a Kitten!

4 generations cave about this amazing Lanzetta-Stomach Sarsaparilla!

Feel half-alive, headachy, suffer gassy upset, when stomach is soured by constipation? Black-Draught relieves constipation while you sleep! Helps sweeten sour stomach, at same time! No harsh griping. Made from pure vegetable herbs. Brings comfortable relief overnight. Then life looks sunny again! Get Black-Draught from dealers today.

"A Friend Generations Back" and FOR CHILDREN When constipation, fever and diarrhea, get Syrup of Black-Draught. Youngsters love this sweet liquid.

Gadabouting In Baltimore

Three-day program marks Silhouettes' anniversary

with Lula Jones Garrett

Kappa Silhouettes marked the 10th anniversary of the organization with a really fabulous weekend, here, Friday, Saturday and Sunday.

Salaam to Stevie Harris, who chaired the anniversary committee, and to Rosita Uncles, president of the chapter, who arranged the schedule of some down-to-earth thinking, as well as some out-of-this -world entertainment.

The celebration proper began Friday evening, when the hostesses and guests sallied forth to the Steelworkers Union Hall for dancing and fun.

They decked the hall with intriguing silhouettes of each member bearing her name, garnered Gil Monroe and his orchestra to provide the music, served supper during the intermission and topped it off with coffee-hot following.

Saturday afternoon, each Silhouette took one guest to the Sphinx Club, where Mrs. Victorine Adams and her bevy of models showed off the very latest fashions . . . and where, if they peered about, saw the very latest fashions . . . on the hostesses and guests. For there has been no smarter group assembled hereabouts. Here, again, the silhouette decor marked the presence of the organization.

And then on Sunday afternoon, at Mount Ararat Baptist Church they assumed a more serious mien. Dr. Vera Jones of Morgan State College, was speaker.

"Tut of Modern Women." She divided her subject into three parts: The ideal relationship between man and woman; assessment of the status of modern woman, and ways through which modern woman can save her own soul.

Miss Loretta Dorsey sang 'Ave Maria" and "The Brown Bird", adding charm to this program.

Silhouettes, who, you know are wives of Kappa men, who participated in the celebration were:

Mesdames Mary Ammons, Gwendolyn Brooks, Sarah Bundy, Vivian Burnett, Gloria Carpenter, Joan Carr, Jeanne Davis, Katherine Frisby, Ruth Glenn, Mary S. Harris, Bernadine Harrison,

Mesdames May Hawkins, Lavada Hobson, Gwendolyn Lynch, Phyllis Murphy, Lydia Musgrove, Bernice Nickens, Mary Lou Redd, Mildred Taylor, Beatrice Tucker, Rosita Uncles, Bernice Watson.

Mesdames Carolyn Willis, Ruth Wilson, Dorothy Wood and Lettie Wynn.

Miss Betty Boyd, of this city, daughter of Mrs. N. Darden of Clinton, N.C., and the Rev. Randolph Barnes Jr., of Willow Grove, Pa., were quietly married at his home, on the 14th of last month.

Now back from their wedding-trip, the Rev. Mr. and Mrs. Barnes are at home in the suburbs of Philadelphia. The bridegroom studied at Lincoln Seminary and College. He is the son of Mr. and Mrs. Barnes of Willow Grove. Mrs. Barnes is a former student of Morgan State College, here.

On Monday evening, Mrs. Marshall Bright was hostess to the executive committee of Epsilon Omega Chapter of Alpha Kappa Alpha Sorority at a business session . . . closing with a delightful supper.

The official family of the chapter attending included:

Sorors Juanita Holsey, Estella Rheinbottom, Viola Wells, Gladys Reed, Mary Adams, Rubye Walker, Edna Gray, Flossie Dedmond, Betty Williams, Lula Patterson, Edythe Myers, Helen Harris, Geraldine Baylor, Lillian Ross, Charlotte Swann, Beatrice Butler, Verniece Reynolds, Laura Jones, Erma Davis, and Emma Bright, who, of course, is basileus of the chapter.

Tuesday evening, three of the members of the Flower Guild of St. James Episcopal Church, Mrs. Isabelle Clark, Mrs. Rose Hampton and Mis Emma Bright, were hostesses to that group, at the latter's home.

Supper followed the business session, here, too.

Membes present were:

Mrs. Mary Proctor, Mrs. Helen Murray, Mrs. Wilhelmmina Shipley, Mrs. Dorothy Davis, Mrs. Pearl Pennington, Mrs. Mary Williams, Mrs. Rachel Holmes, Mrs. Irene Bennett, Mrs. Virginia Manning.

Also Mrs. Mildred Murphy, Mrs. Ray Hope Smith, Mrs. Goldie Ford, Mrs. Maggie Stokes, Mrs. Florence Scott, Mrs. Lula Patterson, Miss Edithe Holmes, and and Mrs. Sadie Douglass, Warden of the Guild, who presided at the business assession.

• • •

DR. AND MRS. M. L. BARKSDALE entertained at a dinner party in the Me-De-So Club, Sunday, thereby, (as explained the hostess) catching up with some of their long standing obligations.

Their seven-year-old grandson, Benjamin Barksdale Jr., did the "Grace" by singing the Lord's Prayer prior to the beginning of the five-course meal.

Their daughter, Mrs. Anetha Williams, and Mrs. Jimmy LaForest, arranged the games, at which Mrs. Earl Bundara and Dr. Albert La Forest took prizes. Door prize went to Mrs. Theodore R. George of Washington.

Guests included Mrs. Mollie Taylor, Dr. and Mrs. Miles Connor, Miss Penoris Williams, Miss Frances Dryer, Mrs. J. Logan Jenkins, Sr., Dr. and Mrs. J. T. Gunn.

Dr. and Mrs. R. L. Jaekson, Dr. and Mrs. William Watts, Dr. and Mrs. LaForest, Mr. and Mrs. Bundara, and from Washington: Mr. and Mrs. George, Mr. and Mrs. John Osborne, Mrs. Helen Moseley and Mr. and Mrs. John Hunter.

• • •

POT-POURRI: Dr. McDonald Bando took a clipper from Idlewild Airport, Sunday, flew down to Trinidad to spend Mother's Day with his 90-year-old mother, Mrs. Marie Bando. He will return to the States on June 1 to resume practice in his McCulloh St. offices.

The Cardigans will hold forth at their annual cocktail party in Odd Fellows Hall, Friday night . . . with their sister group from Washington as special guests.

Hostesses will include Jimmie Clay, Bernice White, Vera Frye, Mrgaret Peck, Mary Williams, Ruth Lee, Mary Stanley, Ruth Tonkins, Bernice Hall, Gertrude Morley, Willie Cade, Gloria Sims and Elizabeth Butler.

Acme SUPER MARKETS

It's Nice to Go Acme and Save Twice

On the Road to Double Savings

Low, Low PRICES Plus S&H Green Stamps at No Extra Cost

Shop Acme!

SAVE S&H GREEN STAMPS

You Get MORE for LESS Stamps

At no extra cost, Acme gives you valuable S&H Green Stamps with every 10c purchase*. It only takes 1200 S&H Green Stamps to fill your book (not 1500) and you have your choice of over 1500 nationally advertised quality items that don't cost you a penny. Compare - - select the things you want, from the beautiful, full-color S&H catalogue. *Except Fresh Milk and Cream

Thrifty Women who Compare, Shop Acme

when you think of refreshment think of the tropical fruit juice treat.

HAWAIIAN PUNCH.

On your grocer's shelf and in his freezer, too!

Rice CHANGES THE LIFE OF A LOAF OF BREAD

the new FOIL-WRAPPED WEEKENDER that re-wraps fresh!

See the WEEKENDER Bread at the Afro-American Home Service Exhibition

Be sure to visit Rice's booth on May 16th and 17th when the new foil-wrapped WEEKENDER Bread will be the star of the show! See the first enriched white bread in Baltimore ever packaged in gleaming Reynolds Wrap aluminum foil . . . . It's the bread that re-wraps even-fresh to the very last slice. Get acquainted with the WEEKENDER and other quality products by Rice at the Cooking School and Home Service Exhibition.

Rice's BAKERY Phone MUlberry 5-6800

Mrs. Ruby Reid heads We Wives

Mrs. Ruby Reid was elected president when the We Wives Club met on Tuesday evening at the home of Mrs. Ida Smith. She succeeds Mrs. Priscilla Lavsey.

During the meeting, members made plans for celebration of their 15th anniversary.

Other officers elected were: Mr. Adelle Foreman, vice president; Mrs. Mae Dyson, treasurer; Mrs. Margaret Armstrong, recording secretary; and Mrs. Roberta Keets, corresponding secretary.

INDEPENDENT ROYAL

The club met with Mrs. Allene Brown, 2900 Parkwood Ave., Tuesday evening.

Mrs. Elizabeth Watkins became a member. Mrs. Annie Mae Brown is president of the club and Mrs. Mary Johnson is financial secretary.

LE SOURERS — the charity club held a meeting in the home of the president, Mrs. Elizabeth Colbert.

Plans for their annual barbecue were discussed.

The next meeting will be held in the home of Mrs. Ann Kelly, 2025 E. Chase St.

Carver has clinic on bus. education

Under the theme "Tomorrow's Employee," a business education clinic was held recently at the Carver Vocational Technical High School.

Featured as speakers were Dr. Albert L. DeMond, supervisor of business education in the Washington public schools; Joseph Bush, agency director for the Southern Life Insurance Co., and Mrs. Nellie L. Thompson, an alumnus.

At the afternoon session, Mrs. Victorine Adams, fashion coordinator of the Charm Centre, gave a talk on good grooming. She was followed by a typing demonstration staged by Cortez Peters, champion typist.

Other participants included Wilbur Stewart, business department chairman; E. Duncan Hyde, business supervisor; Miss Carrie Johnson, vice principal, and Dr. Saul Perdue, principal.

Mrs. Christian party honoree

Miss Delores Christian gave a surprise birthday party for her mother, Mrs. Lillian Christian, and her fiance, U. Robert Ginn, recently.

Guests were:

Messrs. and Mesdames Charles Tillman, Peter Freeman, Clarence Hargrove, George Ross, William Moody;

Mesdames Lillie Miller, Lillie Covington, Marie Robertson, Annie Craig, Carrie Hockaday, Mar Peterson, Laura Pulley; Miss Bernice Dennis,

John Perry, Willie Wiggins, Jerome Barefool, Benjamin Feaster, Robert Perry, Elbert Mathews, Frank Davis.

BROOKDALE FARMS
NEW LEXINGTON MARKET
Between Eutaw and Paca

MEATY HALF FRYERS

Large Size ..... 4 Halves $1.00
Medium Size ..... 5 Halves $1.00
Small Size ..... 6 Halves $1.00
Fresh Chicken Backs ..... 5c lb.

Call SArATOGA 7-5298 FOR SPECIAL PRICES
LARGE ORDERS FREE DELIVERY

OPEN EVERY Friday Night Till 7 P.M.

NORTH AVENUE MARKET

Read's, Murphy's and Clayton's

Open Every Night Till 9 P.M.

it's new!

it's wonderful!

Delicious? It's a picnic in a pack!

Parks Barbecue

Ready to Heat and Eat
IN 3-SANDWICH PACK, AND 5-SANDWICH PACK

Sweet chunks of barbecued meat as only Parks kitchens know how . . . green peppers and spices . . . pimentos and spiced tomato . . . not a paste, *a meal! Luscious meaty fill for the heartiest, tastiest sandwiches you've ever made!*

IF YOU LOVE TO SLAVE OVER A STOVE—READ NO MORE.....

BUT... if you like meat . . . solid meat . . . chunks of it . . . all bought and prepared under U. S. Government inspection . . . pre-cooked for you in a tempting, deep-south barbecue sauce any chef in Paris would give his reputation for . . . if you like touches of green pepper and pimento and spiced tomato as nobody—but nobody!—in the world but Parks knows how to blend into deliciousness—run, don't walk to your nearest food store and DEMAND Parks new Barbecue —a package that will be the thriftiest helper in your refrigerator from new on. It's a PICNIC in a pack! Get some tonight.

Another Famous Flavor Parks Product

PARKS SAUSAGE CO. 1 5400 WOODBROOK AVE LA. 3-5800 BALTIMORE, MD.