Gadabouting in Baltimore

Miss Ross, Miss Williams Dr. Ivy Jones new brides

With Lula Jones Garrett

THERESA JEANETTE ROSS, a picture in pink, became the bride of Roland B. Brown of Washington, in Sharp Street Methodist Church, here, Saturday.

The bright crisp October afternoon was made for a wedding, and the church was filled with smartly togged guests.

Music pealed from the organ as the Rev. Julius Carroll took over the console. The Rev. Edward Carroll performed the ceremony.

Miss Ross' street - length frock was of soft pink chiffon. With it she wore a deeper pink satin pill box, pink satin shoes to match the hat and pink gloves. She carried white Bible and white orchid.

Her only attendant was Claire Pratt Weir, formerly of this city and now of Washington, Mrs. Weir wore blue chiffon, a blue halo and matching shoes and a corsage of white orchids.

Samuel Bullock of Philadelphia was best man for Mr. Brown.

Following the ceremony a reception was held in the McCulloch Street home of the bride's parents, Mr. and Mrs. William H. Ross Jr.

In addition to members of the families, and a large number of Baltimore friends who came to wish the couple happiness, were a number of out-of-town guests.

They included Mrs. Maria Williams, mother of the bride-groom; Mrs. Mary Butler, grandmother of the bride; Rodger Ross, retired senior attorney of the Department of the Interior, Mr. and Mrs. Reginald Ross; Mrs. Edith Opey, all cousins of the bride, of Washington; Mr. and Mrs. Samuel Bullock, of Philadelphia, and Mr. and Mrs. Avon N. Thomas of New York City, uncle and aunt of the bride.

The couple, now honeymooning in Cohasset, Mass., and upon their return will be at home in Washington.

Both are of distinguished families here and in Washington. The bride is also the granddaughter of the late Mr. and Mrs. Ross, Mrs. Jennie H. Ross being a pioneer in day nursery and a civic leader.

Mr. Brown is the son of Mrs. Marie Brown, supervisor of art in the public schools of Washington, and the grandson of Mrs. Mary Butler, Washington business woman and owner of restaurants and a taxi cab company. He is on the staff of the Beltville research center.

OTHER ROMANTIC news of the week include the announcement of the marriage to two Morgan State College professors, Dr. Ivy Gwendolyn Jones and Dr. Broadus E. Sawyer.

The wedding, on October 12, in Washington, was announced by the mother of the bride, Mrs. Grace E. Jones of Springfield, Ohio.

The former Dr. Jones is of the English department at Morgan, and Dr. Sawyer is in economics. After the 20th the couple will be at home at 734 E. Cold Spring Lane.

* * *

MISS ANNIE E. WILLIAMS (she's the daughter of Mrs. Julia Williams, an upper-notch Eastern Star, a Zeta Phi Beta soror) and Samuel H. Johnson, past grand patron of Myra Grand Chapter, OES, are Mr. and Mrs. by the time you read this.

Their wedding took place in Emanuel Christian Church at 10:30 this morning (Friday) with the Rev. Mrs. Eva Ferrell of Emanuel Christian Church, and the Rev. Frank L. Williams of Metropolitan Methodist Church officiating.

For the informal ceremony the bride wore a charming suit of olive green wool, with mink collar, a chic chapeau of black, black accessories and an orchid corsage.

A wedding brunch at her North Stricker Street home followed the ceremony, after which the couple left for New York City.

Mr. Johnson is a laboratory technician at Armco Steel.

The ceremony and brunch were attended by a number of out-of-town guests including Mrs. Madeine K. Dugger of West Medford, Mass., Miss Bertha Wade, Mr. and Mrs. William, Charles H. Williams (her brother) Mr. and Mrs. Willie LaBorge and Mrs. Louise Anderson of Brooklyn, N.Y., Mrs. Pearl B. Lewis of Washington, and Mrs. Louise Best and Mrs. C. M. Timpson of Philadelphia.

* * *

WITH BON VOYAGE wishes ringing in their ears and showers of gifts from the Morgan community, Morgan State College President Martin D. Jenkins and Mrs. Jenkins are off on a six - week vacation in Europe.

They left Baltimore for New York Monday morning, spent that night at the Waldorf, enplaned Tuesday for Europe. They plan to return to the States on the Queen Mary, November 27th, in time, said Dr. Jenkins "to watch Eddie Hurt and the Bears beat Virginia State, here, Thanksgiving Day."

The Gay Northeasterners presented a batch of gifts (some 16 in all) to Mrs. Jenkins... with Mae Allen making the presentation after the honoree did

(Continued on Page 13)

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BLACK AND WHITE OINTMENT

MR. AND MRS. ROLAND B. BROWN were married in Sharp Street Church Saturday. Bride is the former Theresa Ross.

Mr. and Mrs. Humphries reach golden anniversary

The bride wore beige lace and net, trimmed with seed pearls. At her side was her swain of 50 years ago. The two stood in line as scores of relatives and friends extended congratulations at their home, Saturday.

The occasion was the 50th wedding anniversary celebration of Mr. and Mrs. William H. Humphries Sr. of 1602 N. Pulaski St.

And to celebrate with them were several persons who had seen them married by the late Rev. Thomas Wim a half century ago. Included were the mother of Mr. Humphries, Mrs. Lelia Gough; their maid of honor, Mrs. Margaret Taylor; Mrs. Della Dorsey, Harold Monroe and Mr. and Mrs. Benton West.

* * *

EIGHT OF the couple's nine children were at the reception. One son, Lt. Donald E. Humphries was unable to attend, being stationed in Waco, Texas.

Present were Mesdames Lillian Dantley, Evelyn Ransom, Thelma West, Margaret Murphy, Elsie Lawson, Pauline Pope; and Charles H. Humphries and William Humphries Jr. Also an adopted daughter, Mrs. Hazel Campbell.

Also present were the couple's 12 grandchildren and eight great grandchildren, making five generations at the reception.

Guests included:

Messrs. and Mesdames Emerson Brown, Earl Paison, Elvin Drummond, William Campbell, Saul Carey, Spicer Bassom, James Jones, David Grooms, Johnnie Liser;

Messrs. and Mesdames John Redd, Henry West, Daniel Etheridge, Marcellus Moore, Ivan Griggs, Robert Brooks, Sam Roosbrouh, James Crockett, Harry Watson, Edward Bass, Henry Johnson, Ralph Wade, Arthur Murphy, J. Ransom Jr.;

Messrs. and Mesdames John Singleton, Walter Harrington, George Wilquarter, J. Woodland, Walter Harrington, Walte Harrington, George Williams, Bernard Stokes, Geogo Cook;

Messrs. and Mesdames Frederick Johnson, Earl Smith, Edward Hunter, John Harris, Charles Williams, James Thomas Smith, Clarence Thomas, John Harris, Charles Williams, James Scott, Carol Ransom;

Messrs. and, Mesdames Daniel Gray, Sylvester Boyd, John Templeton, Howard Hall; Vance Thomas, Tom Brown, O. Roberts, John Hayes, Schofield Lawson Sr., Hebert Adams;

Messrs. and Mesdames David Sowden, John Ayers, George Mason, Earl Clayton, H. R. Wilson, Lloyd Freeman, John Sutton, Samuel Bell, Martin Holmes, Bernard Braxton, George Miller, Sylvester Palmer, William Jones, Dr. and Mrs. Harold Johnson;

Mesdames Hortense Smith, Lelia Gough, Margaret Taylor, Della Dorsey, Elizabeth Gales, Maggie Boone, Hazel Campbell, Sabura White, Sallie Dantley, Roseita Edgerton, Christine Bryan;

Mesdames Mildred Jones, Delia Pope, Marian Pope, Hortense Carring-ton, Amy Weaver, Bessie Peal, Bertsula Fuller, Bernice Quill, Mary West, Gloria Tucker, Janel Thomas;

Mesdames Jessie White, Lillie Walters, Grace Woods, Patricia Whyte, Louise Mills, Mary Gray;

Misses Deborah Campbell, Ingrid Campbell, Marian Pope, Leona Peal, Maude Tucker, Lola Sampson, Vanetta Thomas;

Franklin Lassiter, Oscar Russell, Albert Hayes, Paul Williams, Horace Bates, Thomas Parker, Elmer Dorsey, Arthur Neild, Charles Thomas Sr., Joseph Bush, Floyd Dorsey and Harold Monroe.

America faces triple dilemma

Americans find themselves in a triple dilemma, Dr. G. James Fleming told members of the Dubois Circle, Tuesday afternoon. Said he:

First, we must face the fact of possibly sharing first place, or being in second place in the world scheme, and must therefore reconsider our manner of dealing with peoples of the world;

Second, we must mend our national divisions;

And third, we must face up to our personal responsibilities.

* * *

POINTING OUT that should war come, Americans will face intimate and personal involvement and can expect to live with fewer of the luxuries, the speaker told the group that they may now begin to consider a more primitive existence.

He also warned against the national attitude towards scientists despite the country's great need in this area. "It is significant that three of the young people now under pressure in Little Rock's Central High School are students majoring in science," he added.

This type of situation together with the division in the armed branches, pose a real threat to America, said Dr. Fleming. He also scored failure to personally prepare for opportunities. "We are too sure that God and the Supreme Court will take care of everything," he said, pointing to the failure to properly exercise the vote.

* * *

THE SPEAKER was introduced by Mrs. Carrington Davis, president of the club, who also presided. The meeting, held in the Madison Avenue Branch YWCA, was the first in this season's series.

Members attending included:

Mesdames Beatrice Braxton, Edna Campbell, Augusta Chisell, Florence Gloster, Margaret Hawkins, Elizabeth Henderson, Ethel Hodges, Inez Key, Lena Lee,

Mesdames Virginia Love, Edythe Myers, Lillian Parrott, Beatrice Reesby, Clara Rhetts; and Miss Edna H. Brown.

Guests were Mesdames Fleming, Charlotte Swann, Lillian Wilson, Rosalie McGuire, Vashti Murphy, Vivian Bundy, Ruth Brown, Hilda Higgins, Gwendolyn Lee, Pattie Holloway, Daisy Jones, Lula Patterson;

Misses Cornelia Brooks, Carrie Johnson, Hattie Tilghman and Sarah Sampson, E. Estelle Thomas.

Alphas plan joint affair with Washington Brothers

Plans for a joint social affair with Mu Lambda chapter, of Washington in the nation's capital were discussed Monday night by members of Delta Lambda chapter, Alpha Phi Alpha fraternity.

The get-together will be held in mid-November at the Alpha House in Washington, it was decided. Charles P. Howard Jr., was authorized to work out details of the affair.

The annual smoker was the highlight of the October meeting attended by more than 60 members. In addition to the serving of refreshments, the Social Committee, headed by Joseph Bracey, arranged for the showing of a movie picture of Baltimore Colt games. The film was made available by the National Brewing Co.

* * *

A FULL calendar of events for the forthcoming season was also announced by the committee chairman.

In keeping with the suggestion of the family, the chapter voted to make a contribution to Provident Hospital in the name of the late Mrs. Vivian Allen, wife of former Delta Lambda treasurer, Dr. Bruce Alleyne. Dr. Carl Johnson of NYC, was a staff member of Provident Hospital, was a visitor.

As planned by President Frank Ellis, business during the Monday meeting held in the recreation hall of Somerset Douglass Homes, was held to a minimum.

Frank Veney, manager of the housing project, served as official host of the occasion.

Dinner hostess

Mrs. Cora Hillery White entertained at dinner in honor of her son-in-law and daughter, Lt. and Mrs. Colomon Harp of San Antonio, Texas, Saturday evening.

The couple was en route to Arizona.

Dinner guests were Mrs. Lossie M. Wilson, Mrs. Anita Cleaver, Mesdames Shelia and Diana White and, Misses Sharon and Wendy Harp.

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GIVE YOUR FAIR SHARE
Gateway Over Not Over
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GAY, BROADWAY & CHASE STS.
A. T. VANNERSON, Pres.

Church women plan session

Women of St. James Episcopal Church will meet in a conference and workshop, Saturday, to study their role in the church program.

The conference will be held in the church, under auspices of the Woman's Auxiliary, and will begin with Holy Communion at 11 a.m. Mrs. Chandler Wynn is president of the Auxiliary.

* * *

UNDER THE theme of "There Is Work for Every Woman at St. James," a panel will be held presenting the following panelists:

Mrs. Van B. Shriver, vice president of the Women's Auxiliary of the Dioces of Maryland; Mrs. Richard C. Smardon, devotional chairman, Mrs. J. Preston Seldon, educational chairman;

Mrs. Carlton C. Douglas, warden of the Flower Guild; Mrs. William B. Robinson of the Diocesan Executive Council; and Mrs. Ernest A. Johnson, warden of the Bragg Guild.

Lunch will be served at noon.

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The "FINNESSE" THE HAIR STYLE for FALL
This lovely new hair style, just the thing for autumn days, is just the thing for virgin (unpressed) hair. The Finnesse's natural looking curls are beautiful under a beret or a small chapeau.
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SUNDAY - OCTOBER 20
3 p.m. WBAL-11 - Film Feature
8 p.m. WBAL 11 - Steve Allen
9 p.m. WBAL 11 - Dinah Shore Show
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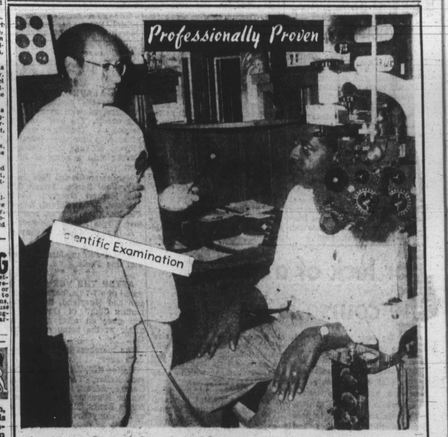

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Catonsville News

BY SAMUEL TORSELL

Mr. and Mrs. Harry A. Brown 104 Waters Ave. celebrated their silver wedding anniversary recently.

Mrs. Edward Matthew, 2317 Waters Ave., Oella, gave her husband a surprise birthday party Saturday night. Among the guests was Albert Nelson who has not been in Catonsville for 40 years.

The Rev. Mrs. Ida Tordell, Martha Pollock, Rosa A. Fields and Naomi Hopwell, with a group of missionary workers of Baltimore went on a tour sponsored by the Esso Oil Co. They visited the plant and the home beautiful. After the tour the group was given a dinner at a downtown hotel.

MR. AND MRS. Asbury Rideout Sr., 44 Winters Ave. entertained a dinner Oct. 9 for Mrs. Bessie C. Yeager of Niagara Falls, N.Y. and Mrs. Edna Newton and Alice Keys of Baltimore.

A ham supper will be given by the Johnson and Johnson post No. 26 American Legion Saturday Oct. 26 at 181 Winters Ave., benefit of Child Welfare. Mrs. Louise Holley, co-chairman.

The officers and members of Morning Star Baptist Church will tender their pastor, the Rev. William Tancott, a 25th anniversary reception at 8:30 p.m. Thursday, Oct. 24th.

Catonsville 1920

Mr. and Mrs. Thomas Johnson of Ingleside, Dr. Stricker St. in Baltimore. Miss Margery Potts, a student at State College, Dover, Del. had spent the Christmas holidays with the parents, Mr. and Mrs. William Potts. She was accompanied by Miss Marion Downs of Chester, Pa., also a student of the same school.

THE RACHEL TAYLOR WESLEYAN SERVICE GUILD presents
"MUSIC BY THREE"
PENELOPE JOHNSON, Violinist
THOMAS J. DONOHUE, Tenor
ROBERT HARRIS, Pianist
Sunday, October 27th, 1957
5:30 P. M.
IN METROPOLITAN METH. CHURCH
LANVALE STREET AND CARROLLTON AVENUE
Verna Gosnell, Chm. Florence Murray, Co-Chm.
Rev. Frank L. Williams, Pastor
SUBSCRIPTION - - - - $1.50

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STOP worrying... START saving!
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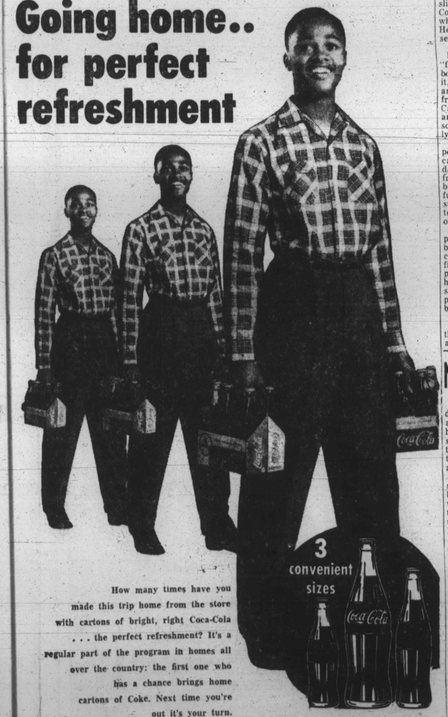
Going home.. for perfect refreshment


How many times have you made this trip home from the store with cartons of bright, right Coca-Cola . . . the perfect refreshment? It's a regular part of the program in homes all over the country: the first one who has a chance brings home cartons of Coke. Next time you're out it's your turn.
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COCA-COLA BOTTLING COMPANY OF BALTIMORE
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Snow pudding

This Snow Pudding isn't just fluff as so many of them are.

It has real essence and features plenty of fruit, both in the pudding and in the tasty custard sauce with which the pudding is served. It's a perfect dessert to serve following a heavy dinner.

Many of your guests would be delighted to be served with a glass of California Port or Sherry wine with the pudding.

SNOW PUDDING is made with one envelope plain gelatin, one-fourth cup cold water, one-half cup orange juice, one-third cup sugar, one-fourth teaspoon salt, one teaspoon grated orange rind, one tablespoon lime or lemon juice, one-fourth cup California white Port wine, and two egg whites.

The custard sauce requires, two egg yolks, three-fourths cup milk, one-eighth teaspoon salt, two tablespoons sugar, and one tablespoon California white Port wine.

Soften gelatin in cold water. Heat orange juice with about half the sugar, the salt and orange rind, and dissolve gelatin in it. Blend in lime juice and Port wine. Cool until slightly thickened. Beat egg whites until stiff, and gradually beat in remaining sugar. Fold into thickened gelatin. Spoon into individual molds, and chill until firm.

Custard Sauce: Beat egg yolks lightly. Scald milk with salt and sugar and slowly stir in egg yolks. Cook and stir over hot water until thickened. Remove from heat and cool. Blend in Port wine. Chill.

Nectar pudding

FOR NECTAR PARTY Pudding use one and one-half cups apricot whole fruit nectar, one-half cup sugar, Few grains salt, one envelope plain gelatin, two tablespoons cold water, one tablespoon lemon juice and one cup whipping cream.

Combine nectar, sugar and salt, and heat to just below boiling. Soften gelatin in cold water, and dissolve in hot nectar. Stir in lemon juice. Chill until thickened but not firm. Fold in whipped cream.

Turn into one-quart mold and chill until firm.

Makes 6 to 8 servings.

Newarker heads Rutgers' nurses

NEWARK—Miss Sylvia Clark, daughter of Mr. and Mrs. Thomas Clark, 123 Peshine Ave., here, has been elected 1957-58 president of Rutgers College of Nursing Student Council.

Miss Clark, a member of the state university nursing college, Class of 1958, is a graduate of East Orange High School.

She also participates in activities of the Rutgers University Association of Nurse Students, a professional organization.

COOKING IS FUN

Housewife of today jack of all trades

BY FANNIEJOE REID

Speaking of Jacks of all trade, the housewife of today certainly fits the description, especially when it comes to the kitchen.

For not only does the cook have to study her cookbook, her nutrition guide, but she must also take an almost daily look at the market and market prices.

For, it pays to serve the foods that are plentiful in her local markets, thereby skipping the charges brought by importing luxury items.

Take for instance, this week's plentiful potatoes.

Potatoes are commonly thought to be "substantial," but they can also be glamorous. And for some people, they're well - nigh irresistable. Everyone likes them — in fact, they're the Nation's favorite vegetable. Moreover, you like them any time of day or night, in meals, snacks, or party buffets. And you'll take them mashed, baked, boiled, fried, or in any other form, combination, or concoction.

Potatoes make the perfect accompaniment for any main dish. You can combine them with all vegetables, poultry, fish and seafood, or with any dairy products, and tempt even the most discriminating.

For a special Northeast favorite try "Red-Flannel" potatoes — dice red beets and add to hes brown potatoes. For a tantalizing blend of flavors, try sharp and snappy cheddar cheese with parsley in creamed potatoes. Add potatoes to soups, chowders, scalloped dishes, creamed foods and baked casseroles to increase their eating appeal.

* * *

MASHED POTATOES take the Number One Spot in the potato popularity poll. In cooking, you'll conserve their natural goodness and high concentration of vitamins, minerals and other food values by paring thinly, and eliminating unnecessary soaking beforehand.

For savory white mashed potatoes, add fresh lemon during mashing. To heighten the flavor, add small amounts of powdered thyme, marjoram, nutmeg or grated onion. For a special treat serve mashed potatoes in individual buttered custard cups, topped with a cube of butter and grated cheese and baked in a moderate oven for about 10 minutes.

Baked potatoes are delicious, skins and all. For crispy but tender potatoes, scrub well and rub the skin generously with butter before baking. Potatoes on the Half Shell are also tempting — scoop out baked potatoes, being careful not to damage shell.

Mash with butter, hot milk, and peanut butter and season to taste. Fold in stiffly - beaten egg whites. Refill shells. Sprinkle with grated cheese, and bake in hot oven until golden brown.

For subtly "different" Creamed Potatoes, cook diced, sliced or whole tiny potatoes. Combine with medium-thick white sauce. Add garlic bud. Heat. Remove garlic before serving.

NO WONDER it's known as "flower." It even resembles a bouquet. And when you serve it, the creamy white clusters and tender quality will add fresh bloom to your main dish. Cauliflower, at that, supplies are plentiful, prices are reasonable, and quality is unusually fine.

Northeastern family shoppers will find locally grown cauliflower on the market these days — fresh and wholesome from field to you. Be sure to buy good quality to get the full pleasure of cauliflower's subtle and melting taste and texture. First, look at the color.

The curd, the edible white portion of the vegetable, should be white to creamy white in color. And it should be clean, firm and compact. When you pick it up, the head should be heavy for its size. Usually some leaves are left on to protect the curd — they should be crisp and green.

* * *

IF SPECKLED or spotted, the cauliflower curd is damaged and will have to be cut away before using. If the curd is yellow - like or granular appearance, your cauliflower is too old for food eating.

Add cauliflower to any main dish, be it luncheon or dinner. It makes a pleasant addition to any meat, poultry or fish dish. And is an attractive contrast on any vegetable platter. Besides tasting good, it's well endowed with vitamins A, B, and C, and therefore worthwhile, nutritionally.

In cooking, be sure to use only a small amount of water. For that creamy white look, add a fourth of a cup of milk to the water, and cook the "flowerets" until they are tender.

* * *

FOR Sweet Potato Apple Scallop use three large boiled sweet potatoes, two large pared sliced apples, three-fourths cup sugar, grated rind of one orange, one-fourth cup melted butter or margarine, one-half tsp salt, Dash each of ginger, nutmeg and cloves, and one-third cup orange juice

Peel potatoes and slice in one-half inch slices. Alternate layers of apples and sweet potatoes in greased baking dish. Mix sugar, rind, butter, salt, and spices into a paste. Spread over top of sweets and apples. Pour orange juice over. Bake at 350 degrees for 45 minutes, removing the cover during the last 20 minutes to brown on top. (Serves 6).

* * *

MAKE A Sweet Potato Pie with one and one-half cups strained sweet potatoes, two-thirds cup dark brown sugar, one-half teaspoon salt, one-fourth teaspoon allspice, 2 eggs, beaten, one tablespoon lemon juice, one cup rich milk, Pecans, one unbaked pie shell.

Mix all ingredients in order thoroughly. Fill pie shell, and bake in a hot (450 degrees F.) oven for 15 minutes. Reduce heat to (325 degrees F.) and bake 30 minutes, longer. Remove and decorate with pecans. Cool before serving. (Serves 6).

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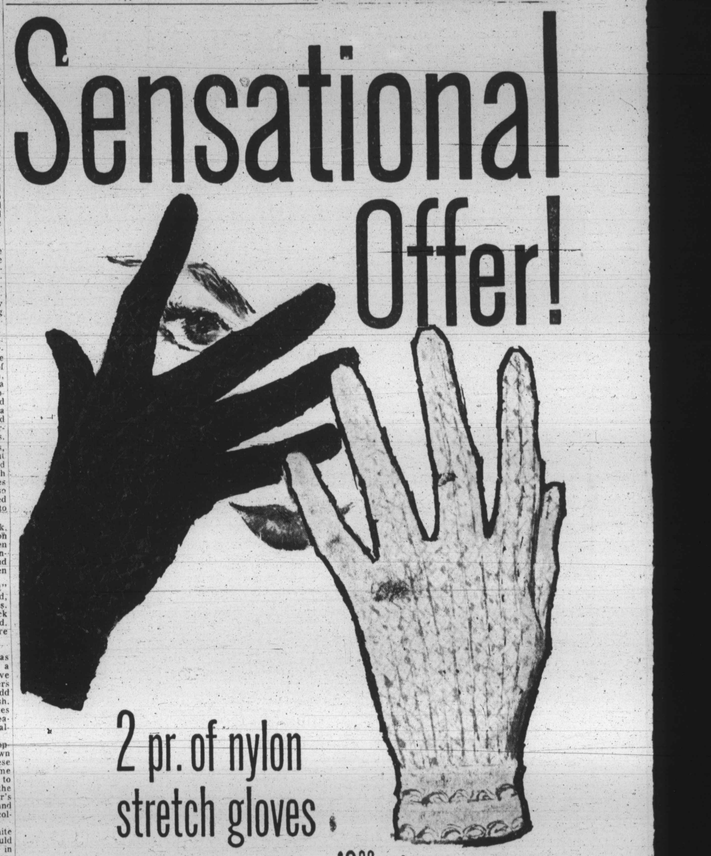
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Offer expires May 31, 1958
Void in any state where taxed or prohibited by law
When it rains it pours