CNG IS FUN

Sds to the rescue f Decoration Day

In Day has become nomical these days, you needn't the date for many sum- stint. And the quality is so good, meries. From now on, too, you can be sure to get a eve weekend the high- neat, healthy white perfect baked po- wagne packed with pic- tato when you break the skin. nicicding for the great Scrub them clean at home outd barbecue fires will and, if you like, wrap in glo across the nation. aluminum foil — they'll be Vooking in a good ready to pop into the fire when maerm will be that old it's time to get your meal un- favo potatoes baked in der way.

the one of the most THERE'S A gold strike at plei among the countless Northeast markets. It's a bon- lessus potato preparation anza for food shoppers! Egg Til baked spuds have prices have dropped to the low- jusght "rustic" taste est in 20 years. And supplies tha a picnic the "real- are record high, both for this thirv have a special year and the season — remem- flather baked potatoes ber this is the usual peak sea- posake sure you take son for eggs.

alomerous supply, be- Looks like we'll see some 64 eaul be getting calls for billion eggs laid this year, says secings. the U.S. Department of Agricul- ture, and a good share is on To plentiful and eco- hand for eating right now. Some like 'em hard — some like 'em soft.

Most people just like eggs— any way at all. And well they might — this is the food with a gold mine built right in. There's a golden nugget of nu- trition and pleasurable eating in every egg you serve. And you won't have to do a hard day's work to dig out this treas- ure, either. • • •

FOR EGGS golden as the summer sun, take a minute to pan out a platter of "sunny- side up." Or scramble them for solid good value. Spin out an ornamental dish or shirred eggs for a more monumental souffle. Bury your golden eggs deep in the heart of a meat loaf or conceal them cleverly in a cas- serole. Present them as a show- piece in an impressive cake or pie. Or just cook them jus- tin the shell for two minutes, three or more, as you desire them.

EASY AS IT is to cook eggs there's a secret formula USDA home economists recommend to get better tasting eggs. Never, never boil them, they said. Too much heat has a tendency to toughten protein, spoiling some of the texture and flavor of the egg.

For best results, immerse the eggs entirely in lukewarm wa- ter. Heat rapidly to the boiling point. Affix a tight fitting cover to the pan and remove from the heat.

For hard-cooked eggs, allow to stand about 15 minutes, then immediately pour off the hot water and run cold water over them until cool enough to han- dle. You'll find them easy to peel — just crush the shells by rolling on a hard surface or between your palms, and re- move the shells. • • •

HARD COOKED eggs don't like freezing cold any better than they like boiling heat. Freezing tends to toughten the egg whites, causing them to lose some palatability. So, if you're planning to include hard cooked eggs in some of those attractive and flavorful combi- nation dishes and salads that require freezing, hold off with your eggs until after the food is entirely thawed and then add them freshly cooked.

You'll find hundreds of uses for hard cooked eggs. Here's one that's a bit different and just delicious — French fri them.

Dip peeled cooked eggs into a batter made from mix, into hot fat. Turn to brown both sides, and cook to a golden brown. Serve for brunch or lunch with piping hot waffles or pancakes and crisp slices of bacon.

STRAWBERRY TIME — that wonderful time of the year when juicy, ripe strawberries are at their peak of perfection —is here once again.

Strawberry Cream Pie with a cereal crust has been de- veloped to add variety to the perennial strawberry favorites of shortcake, pie and ice cream.

This glamorous pie has lots more to it than just eye ap- peal. The buttery cereal crust gives just the right texture and flavor contrast for the creamy vanilla filling and juicy, ripe strawberry topping. Melted cur- rant jelly is used for a most unusual glaze.

Hot weather cooks will es- pecially appreciate the cereal crust because it involves no bak- ing in a hot oven. Simply blend together the finely crushed pre- sweetened cereals with melted butter and press evenly over the bottom and sides of a 9- inch pie pan. Instant vanilla pudding further simplifies the preparation.

This pie not only makes a wholesome family dessert, but it would be ideal for a summer dessert party. It can be com- pletely prepared and chilled un- til serving time — no hectic last minute preparations are in- volved.

Strawberry Cream Pie with cereal crust is but one interest- ing use of breakfast cereals as an ingredient.

New flavors, textures, and increased variety are possible by the use of breakfast cereals in recipes. In addition to these advantages, they make nutri- tional contributions of protein, important B vitamins, essential minerals, and food energy.

Strawberry Cream Pie with no Bake Cereal crust is made with one and one-half cups very finely crushed pre-sweetened corn flakes, presweetened oven- toasted rice cereal, or crisp corn puffs, fruit flavor and one half cup butter or margarine, melted.

Filling is made with one package instant vanilla pudding mix, two cups milk (or amount called for in package direc- tions), one pint fresh strawber- ries, cleaned and cut in half lengthwise, one cup current jel- ly, melted, and cooled.

Combine cereal crumbs and butter and mix until cereal is evenly coated. Pack evenly over bottom and sides of 9- inch pie pan. Chill. Combine in- stant vanilla pudding mix and milk, preparing it as directed on package.

Pour into pie shell. Chill. Cov- er with berries and drizzle jel- ly over strawberries. Chill. Serve plain or topped with whipped cream. Yield: One 9- inch pie.

CRABMEAT NEWBURG—This deli- cacy is an example of one of the many savory dishes which benefit from a pinch of mace... if you are one of the up-to-date cooks turning to spices for revitalizing your cook- ing.

CUT A DIVINE SHAPE — an easy, inverted pleat in front. Behold the beautiful shaping of the bosom — feathered and framed to give a divine line to all sun lovers.

Back is curved low above a princess skirt.

Pattern No. 4738 comes in sizes 10, 12, 14, 16 and 18. Size 16 requires five yards of 35-inch material and a fourth yard of 35-inch contrast.

Send 50 cents in coins for this pattern.

• • •

LOOK COOL AND crisp all summer in this simple cut skirt. Wear dress softened by wide away re- vers and a smooth skirt with and style number.

Choose breeze-light cotton checks.

Printed pattern No. 4539 comes in women's sizes 36, 38, 40, 42, 44, 46, 48 and 48. Size 36 takes four and a fourth yards fa- 35-inch material. Printed di- rections on each pattern part.

Send 35 cents in coins for this pattern.

ADD 10 CENTS for each pat- tern for first-class mailing.

Send to Anne Adams, AFRO AMERICAN, Pattern Depart- ment, 243 West 17th St., New York 11, N. Y.

Print name, address with zone, size and style number.

Strawberries now among week's best fruit buys

By VIRGINIA L. McLUCKIE
Food Economist

You shouldn't need persuasion to get you to buy the beauti- ful, bright red strawberries that are arriving in our mark- ets. Maryland strawberries are now available and the season is short.

Within the next week Mary- land, Eastern Shore, strawber- ries will reach their peak of the season. In Maryland, beds are in good condition and yields per acre are expected to be well above average. However, total production is indicated to be less than last year because of a decrease in acreage of strawberry beds. Now is the time to serve fresh berries for breakfast, lunch and dinner. Plan now to freeze berries for later use and to make a supply of strawberry jam.

• • •

FRESH STRAWBERRIES should be used within a day or two after purchasing. The best way to keep berries is to roll them carefully from the box to a flat dish or pan. Pick out the slightly soft or decayed ber- ries. Cover with wax paper and place in the refrigerator. Wash berries just before using. This method prevents the usual molding of berries in the box that many homemakers have experienced.

It is a pleasure to eat the lush red berries in shortcake, sundaes, with cereal or plain with cream. It also adds to the pleasure to know strawberries are an excellent source of vita- min C, the vitamin we all need to get everyday because it is not stored in our bodies. Eni- joy this abundance of berries while you may.

• • •

ALTHOUGH LOCAL fresh asparagus has been on the market for several weeks, it has just reached the peak of sup- ply and quality. If you intend to freeze or can asparagus now is the time to do it since this vegetable is now at its most tender succulent best.

When buying asparagus look for tightly closed, well formed tips and the indications of tender young stalks. Select firm, fresh, bright green stalks as this is a sign of high food value and flavor. Asparagus is rich in minerals, calcium, iron, phosphorus and vitamins A, C, thiamin and riboflavin. For most families even a daily serv- ing during the short asparagus season isn't too often.)

• • •

ON THE best-buys list you will also find cabbage from the Carolinas, tomatoes from Flori- da, Ohio and Cuba, and lettuce from California and Arizona. There is a good supply of Bos- ton lettuce and Romaine, from New Jersey and Virginia.

Cabbage is a bargain vege- table because it is low in cost per serving and high in vitamin C, especially when served raw. In selecting tomatoes you have a choice of repacked carton to- matoes that usually weigh one pound or loose tomatoes by the pound. The quality seems bet- ter and prices attractive on to- matoes.

For salads the first essential is lettuce. Crisp iceberg lettuce is ideal for this use. Learn to add interest to your salads by varying the greens, to Boston and other lettuce offerings.

AT THE fruit counter apples and grapefruit are the best- buys. Both in quality and quan- tity these two are tops. Both are priced attractively.

Eggs continue extremely low in cost. The wise homemaker will take advantage of the low cost protein food and use more eggs in feeding her family.

Other suggestions are chic- ken, turkey, ham and shad.

• • •

FRESH STRAWBERRY pie is made with one-fourth cup cold water, one quart strawberries, one cup sugar, three tablespoons cornstarch, four tablespoons lemon juice and one cup heavy cream, whipped.

Wash berries before hulling, saving best ones for garnish. Put half the berries into a sauce pan with sugar; crush them, using a pastry blender or potato masher. Combine cornstarch with lemon juice and add to strawberry mixture.

Cook over low heat, stirring constantly until mixture has thickened and becomes trans- parent. Add remaining berries, which have been cut in half. Fold in gently.

Pour into baked pastry shell. Chill in refrigerator. Before serving, whip the cream and spread over top of pie. Garnish with whole berries.

Falcon Gun Club wins second ESTA shoot

On Sunday, May 17, the East- ern Skeet and Trapshooting As- sociation staged its second In- tra-club shoot.

The affair was held on the grounds of the Van Dyke Club, Princeton, N.J., as host club. All through the day, the skies were dark and the winds ranging from 15 to 20 miles, made conditions quite unfavor- able for high scores.

Nearly 100 shooters from the various clubs forming the East- ern Association, participated.

Differing from the first shoot held in April at Coatesville, Pa., when many perfect scores were made, the highest score, 48 out of a possible 50, was made by James E. Banks of the Aquasco, Maryland Club. Despite the unfavorable con- ditions, a galley of near 300 per- sons watched the shoot.

A summary of official scores follows:

FALCON

Robert Watters Jr.	23	24
Thomas Walters	22	23
John Watters	23	23
Walter Eaton	21	24
Paul Edwards	22	25
TOTAL		227
Robert Watters Sr.	20	22
John DeCecilio	19	23
H. Rollins	19	23
James Dorsey	21	20
Frank Sykes	20	21
D. Clash	21	19
H. Sydnor	20	19
J. Ford	17	21
F. A. Saunders	21	15
H. Green	15	20
O. Gee	13	12
J. W. Saunders	12	10
DEEP SEA		
K. Frazier Sr.	23	23
A. Frazier Sr.	24	21
R. Smithwick	25	19
D. Weston	22	22
F. Simmons	22	21
TOTAL		223
*A. Robinson Jr.	22	22
C. F. West	20	24
D. Thompson	20	24
G. Mosby	22	21
H. A. Bates	22	20
A. Townes	21	21
N. West	18	21
ROYAL		
James Banks	24	24
J. Hawkins	19	23
N. Proctor	22	17
J. Gray	19	16
W. Banks	19	15
R. Jenifer	14	10
TOTAL		198
VAN DYKE		
S. B. Thomas	24	19
M. Johnson	19	20
E. Triblett	18	20
T. Graves	18	19
F. Gross	17	16
C. Garrenston	15	16
S. Jackson	9	4
TOTAL		190
PATUXENT		
J. Webster	25	21
William Duvall	21	24
D. Johnson	21	24
G. Bailey	20	23
T. E. Snowden Sr.	21	21
TOTAL		211
Rodman Snowden	21	23
J. Riggs	18	24
R. L. Snowden	20	22
T. E. Snowden Jr.	19	21
A. Bell	19	20
J. Curry	18	18
J. Snowden	18	20
C. Hall	16	20
F. Stevenson	18	17
W. T. Budd	17	14
R. Thomas	12	18
C. Plummer	11	15
SYCAMORE		
John Woodward	22	21
Leo Robinson	23	20
Ralph Smith Sr.	22	21
J. Parrott	19	23
O. Gibbs	18	22
TOTAL		211
W. Pulley	17	23
J. Boulden	22	16
Jimmie Woodward	20	17
P. L. Jones	17	13
TRIANGLE		
Chester Archey	23	24
C. W. Howard	23	23
B. Green	20	22
Paul Lytle	17	22
Q. Tanksley	19	23
John Gloer	12	10
TOTAL		207
CORNELIUS		
Fred Jackson	19	18
R. S. Moore	20	16
Pauline Craig	19	16
Otis Matthews	9	13
Lemmy Rokins	10	10
TOTAL		160
MAINLINE		
Emanuel Johnson	23	22
J. Sragers	19	21
G. Jordan	18	17
Arthur Brown	9	22
TOTAL		152

HANDICAP SCORES

John Watters (22)	23	24
R. Smithwick (21)	23	21
John DeCecilio (23)	22	22
K. Frazier Sr. (21)	23	20
D. Johnson (21)	19	24
W. Duvall (21)	21	22
C. E. West (23)	23	19
J. Woodward (22)	21	21
R. Watters (22)	20	22
T. Watters (23)	20	22
N. West (22)	19	22
C. Webster (22)	20	21
Walter Eaton (22)	19	22
R. L. Snowden (21)	20	20
H. A. Bates (22)	19	20
James Dorsey (21)	21	17
E. Johnson (22)	19	19
Leyton Weston (23)	24	13
A. Frazier Sr. (21)	18	19
J. D. Thompson (20)	18	19
Paul Edwards (21)	17	20
Otis Gibbs (20)	22	15
James Banks (23)	20	17
F. A. Saunders (21)	18	18
G. Jordan (20)	18	18
J. F. Weiss (20)	19	17
G. Bailey (20)	20	15
M. Marshall (23)	17	18
F. Simmons (21)	13	21
J. C. Townes (20)	14	20
R. Watters Sr. (22)	16	18
J. Woodward (20)	12	17
A. Robinson Jr. (20)	15	16
J. Riggs (20)	12	18
D. Clash (21)	14	16
H. Green (20)	13	13
J. G. Mosby (20)	14	10
D. Weston (20)	12	10

25 PRS. DOUBLES TARGETS

Robert Smithwick	42	
C. F. West	43	
Thomas Walters	36	
J. F. Weiss	33	
J. C. Townes	33	
Otis Gibbs	33	
J. Banks	33	
John Woodward	33	
K. Frazier	33	
M. Marshall	31	
J. G. Mosby	30	
N. West	18	

CLASS TROPHY WINNERS

AA CLASS TROPHY—Robert Watters Jr. (43).

A CLASS TROPHY — James Banks (48)

B CLASS TROPHY — Chester Archey (47)

C CLASS TROPHY—K. Frazier (46) and C. Webster (46). Shoot-off winner—K. Frazier.

D CLASS TROPHY—G. Bailey (43) and J. Mosby (43). Shoot-off winner—G. Bailey.

E CLASS TROPHY — F. Simmons (44). A. Robinson Jr. (44), and J. D. Thompson (44). Shoot-off winner — F. Simmons.

Handicap Trophy winner—John Watters (47)

Handicap Runner-up — J. DeCecilio (44) and R. Smithwick (44). Tie to be decided next shoot.

Junior Trophy — Alvin Robinson Jr. (44).

Results from ties from Cornelius Shoot—C. Webster, winner of C Class trophy. J. Riggs, winner of E. Class trophy, and Charles F. West, winner of Handicap Runner-up Trophy.

Cheesey spuds

"Cheese Sauced Potatoes" is an unusually well baked ham, roast beef or lamb din- ners. Ripe olives make the cheese sauce more interesting both in color and flavor, they add a nice chewiness, too.

CHEESE SAUCED Potatoes requires three-fourth cup ripe olives, three tablespoons butter or margarine, three tablespoons sifted flour, one and one-half cups milk, one teaspoon salt, one-fifth teaspoon pepper, one half cup chopped American cheese and four cups diced boiled potatoes.

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High's Co. to give year's supply of milk

A prize-packed drawing and contest for milk consumers in Baltimore and nearby Mary- land communities, to celebrate the dairy firm's 26th anniver- sary, has been announced by J. E. Sheets, president of High's of Baltimore, Inc.

The 102 prizes are topped by a first prize of 104 gallons of High's 1ug milk — a year's supply — and a second prize of 52 half-gallons of High's ice cream.

There is nothing to buy and no entry fee. Folks just pick up an entry blank every time they enter a High's store—fill it out and deposit it at the store.

Two names will be drawn for the first and second prizes. Contestants for the first 100 prizes are required to estimate how many customers will en- ter the contest during the firm's anniversary which will be observed Friday, May 22, through Monday, June 1.

One thousand half-gallons of High's ice rea m will be given each winner receiving 10 half gallons.

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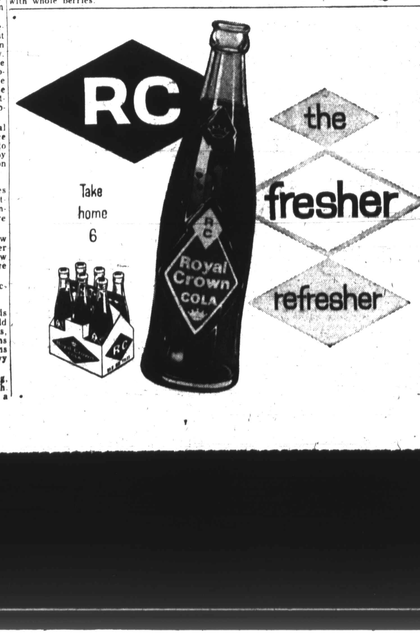

Miss Elnora B. Woody bride of Leroy Barber

The wedding of Miss Elnora B. Woody, the daughter of Mr. and Mrs. Gaither H. Woody, to Leroy P. Barber Jr., son of Mr. and Mrs. Leroy F. Barber Sr. took place, recently, at Zion Baptist Church, here.

With solos rendered by Miss Jeanette Walters, accompanied by the organist, Frank Brown; the double ring ceremony was performed by the Rev. Robert M. Williams, pastor of the church.

• • •

GIVEN IN marriage by her father, the bride wore a full length gown of silk taffeta and imported chantilly lace fash- ioned on princess lines, with cap sleeves and scalloped neck- line. Her short veil of illusion was attached to a hat of cul- tured pearls, highlighted by small pearl earrings. The bride carried a bouquet of white or- chid and roses.

Miss Wynola Woody, sister of the bride, served as maid of honor and carried a lovely bou- quet of blue dalsies. Mrs. Clas- sie G. Hoyle served as matron of honor and carried a bouquet of green carnations. Both wore shrimp chiffon ballerina length dresses and shrimp accessories.

• • •

THE BRIDESMAIDS were Misses Lillian I. Barber, Irene Walker, Jean Tucker and Yvonne Waller. They also wore shrimp chiffon ballerina length dresses with shrimp acces- sories. Each carried a bouquet of white carnations.

The flower girl, Miss Jacque- line Oldham, niece of the bride- groom, wore a white chiffon dress and carried a basket of assorted flowers. Master Wil- bert Johnson, cousin of the bride, was the ring bearer.

The best man to Mr. Barber was Jerome C. Troy Jr. Head usher was Washington Green and other ushers were Samuel Brown, William Randall, James Johnson and Warren Hayman.

Mrs. Woody wore a mauve pink lace dress with a chiffon cumerbund. She had matching accessories. The mother of the bridegroom wore a dress of beige silk organza with match- ing accessories. Both wore la- vender orchids corsages.

The church was glamorously decorated with white floral set- tings arranged by Mrs. Alice Turnipseed, florist. The photog- rapher for the affair was Mr. William R. Bailey.

IMMEDIATELY following the ceremony, the bride and bride- groom and their court received guests at the reception held in the church. The guest were greeted by Miss Bernice Frank- lin who introduced them to the members of the receiving line.

Acting as hostesses at the re- ception were Misses Yvonne Brown, Gladys Porter, Flor- ence Williams, Ellaweise Min- ser, and Mesdames Connie O Ivi and Doris Pollard, all of whom are club members of the bride. The name of the club is the Sequisas Social Club. Miss Anna Black served as regis- trar.

The bride's parents later en- tertained at a reception at their home. The couple honeymooned in New Jersey. Prior to the wedding, a kitchen shower was given for the bride at the home of Miss Lillian Barber, sister of the groom, by the Sequoias So- cial Club.

The bride and bridegroom are both 1957 graduates of Morgan State College. The latter is en- jored in science education and is currently working as a medi- cal technician at Mount Wilson State Hospital. Mr. Barber, a mathematics major, is a recent returnee from the far east where he served as first lieut- enant in the United States Air- ny Security Agency.

Approximately 350 guests at- tended the wedding.

Out-of-town guests included Mr. and Mrs. Ed Chism and family, Miss Lillian Woody, Washington, D.C.; Mrs. Mable Ragland, Petersburg, Va.; Mr. and Mrs. Willie J. Johnson and family, Toxboro, N.C.; and Mr. and Mrs. Arthur Scott, Philadelphia, Pa.

Maryanders attending the wedding include:

Messrs and Mesdames Samuel Brown, Joseph Johnson, Harrison Tu- ber, Arthur Walker, Horace Boyles Jr., Joseph Lawson and family, Willie Beanson and family, Messrs and Mes- dames Norman Nelson and son, Ed- ward, Harold Crutchfield, Jessie Wah- ington Jones, Isaac Jackson, Paul Smith, William Coles, Napoleon Curtis, W. Turnipseed, Ernest Brown.

Messrs and Mesdames John Phelps, George Barnes, Clyde Jefferson, Ar- thur Hutchins and son, Daniel Hoyle, Bruce Mills, Harry McDonald, Leroy Johnson, Richard Blackwell, Randolph Thomp- son and son, William Stokes, Mon- Blackwell, Norman Hordge.

Messrs and Mesdames Fred Holi- way, Daniel Vince, Lewis Edmonds, Clarence Price and son, Lawrence Sutton Sobor, Robert Thomas, the Bar- ber and Mrs. Clarence Brown.

Misses Harriet Eagleston, Joanaye Nelson, Beans Lewis, Nora Mitchell, Gwendolyn Giles and family, Jerrelie Foster, Selena Foster, Camilla Bond and family, Jeanetta Wade, Lillian Moore, Helen Smalls, Mary Woody, Barbara Locks, Mignon Mosser.

Messrs and Mesdames Lester Pen- ter, Ellen Wilbarnes, Mamie Nesbit, Matthew Gaither, Edgar Richmond, James Hill, Lester Baxter, James Barnett, and Robert Bradshaw.

Messrs and Mesdames Thomas O Randall Sr., Oliver Oldham, Carter O Randall, Claude Waddy, Alfred Ran- dall, William Randall, Jerome C. Troy Sr. Nathan Carroll, Marshall Waters, Frederick Johnson, William Allen, John Dorsey, Lee, Floyd Thomas, James Carter, William Boyd.

Messrs and Mesdames Melvin Pe- ters, Dorsie Hampton, James Woodland, James Parham, Donald Baker, Elmer Bailey, Randolph Meyers, James Dow- ell, Edward Brown, Rev. and Mrs. Frank Williams.

Mesdames Mildred Bias, Salome Car- ter, Mary Dowell, Jerelice Barnes, Edith M Thomas, Henrietta Wat- ters C. Parrish, Margaret Arnold, Ro- sa Bland, Martha Bushell, Thomas Bryant, Edith Thomas, Sadie Johnson, Willie Thomas, Max Marriott, Minnie Newman, Brown, Bertha John- son, Sarah Johnson, Estelle Simpson, Emma Queen, Mr. Ben McCoy and Mrs. Ida Carrington, Misses Carol Ann Troy, Margaria Flanagan and Florence Barber.

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PRIZE-WINNING MOTHERS in a contest conducted by WEBB were feted at a luncheon in Baltimore, Saturday. Shown with their daughters, guests and station personnel, are, left to right: Mrs. Jean Medley, Mrs. Lillian Holland, Miss Doris Reed, Mrs. Alice Berkle, Mrs. Neola Boyd, Mrs. Elizabeth White, Mrs. Ethel Jones, Mrs. Carole Hall, and Mrs. Addine Barnes, seated; and standing: the Rev. Marion Bascom and Wiley Daniels.

PARTICIPANTS in the Guide Right program, held by the Alumni chapter of Kappa Alpha Psi Fraternity, in Baltimore, recently, included Randall Carroll of the Polytechnic School, and Donald L. Matthews, chairman of the program.

Coppin events pay tribute to parents

The series of events of the last month of the spring semes- ter which have become tradi- tional at Coppin State Teach- ers College has been continued during the last week with the conducting of programs in hon- or of the parents of students of the College and of "Miss Coppin," of the Class of 1959.

The parents of Coppin stu- dents participated in the College auditorium and a reception in the dining room which followed, both events being sponsored by the Women's League.

During the program, which was opened with greetings by Phyllis Fifield, president of the League, Dr. Orrielle Murphy, State Teachers College, gave a thoughtful and amusing ad- dress. Dean Murphy was intro- duced by Gloria Alston, the League's First Vice President.

Tributes honoring the parents of Coppin students of all ad- years— and the husbands and wives and friends of many of them— were paid by the vari- ous class presidents or their representatives— for the fresh- man class by Ernest Moody; for the sophomores, by Clinor Bell; for the juniors, by Ern- estine Reid, and for the seniors, by Lorraine Alston.

A tribute was also paid to Joan Marie Smith, "Miss Coop- pin" for 1959, by Jeannette Somerville, one of her senior classmates.

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A FEATURE of the Rose Ceremony this year was a vo- cal solo sung by Mrs. Louise P. Perrin. A piano prelude to the program was played by Shirley Watson; a vocal solo— "Morning"— was presented by Rena Irwin; and several choral numbers were sung by the Coppin Choir, under the direc- tion of Henry Freeman.

The assembly program of Friday morning, was a special recital by Veronica Tyler, so- prano, arranged by the Coppin Assembly Committee in ob- servance of the coronation of "Miss Coppin".

Recently cited as honor stu- dents were:

FRESHMEN: Angela Branch, Janie Brown, Doris Collins, Pattie Hodges, Patricia Hud- son, Esther Jewett, Janis Langley, Brenda McNair, Ju- lia Pinkney, Hilda Roberts, Wynonia Stewart, McNair Taylor, Mary Walker, and Margaret Wilson.

SOPHOMORES: Eugenia Bell, Dorothy Cherry, Ruth Gross, Betty Meads, Maybelle Rod- gers, Helen Williams, Nata- lie Woodson and Juanita Young.

SENIORS: Jeannette Somer- ville.

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Zeta Phi Beta Sorority's Youth Service Corp hosts

The Youth Service Corps of Zeta Phi Beta Sorority enter- tained at a formal dance, at Morgan College Christian Cen- ter, recently.

Feature of the party was the crowning of Miss Mary Taylor, Dunbar High School pupil, as Youth Service Corps Queen for the year. Miss Justina Sherod officiated in the ceremony.

On the same week-end, the Youth Service Corps poured tea at the Chick Webb Memorial Center for parents of the mem- bers. Miss Marguerite Barland, a student at Goucher College, and a member of the group, gave the history of the Corps. The presidents of the group up to this point have been Miss Carrie Bristow, who is now at Morgan State College; Miss Betty Barbour, who is now at Morgan State College and Miss Esther Kaeley who is now at Eastern High School.

An original skit given was planned around the advisor to this group, Mrs. Mary Hurtt, entitled "This Is Your Life." Telegrams in connection with this occasion were received from Soror Beatrice Pitts, So- ror Partridge, the grand bas- leus, and the P. F. Z. Youth Group.

Guests at the tea were: Misses Barbara Gilas, Annetta Gil- ia, Virginia Chavis, Brenda Jones, Rosalie Turpin, Joan Harris, Pam- Jenne, Carol Jones, Barbara Carter, Thomas Ella M. Wooten, Beverly Dixon, Jana Quarles, Mary Anthony, Elnora James, Phyllis Walker, Re- becca Allen, Janie McCullough, Ber- nadine Evans.

Misses Freddy Martin, Frances Stal- lard, Marguerite Jones, Gloria Mad- dox, Dorothy White, April Cox, Arlene Johnson, Jeanette Jones, Beverly Ann Kent;

Misses Julia Hanson, Vernadine Tub- man, Madeline McDuffie, Minnie Thompson, Cynthia Dew, Generva Ta- bon, Ruthie Kirk, India Chester, Gloria Carter;

Misses Vivian LeCaine, Vertell Pear- son, Bernice Smith, Jane Franklin, Elaine Davis, Gudia Alabama, Annette Reed;

Misses Alicia Johnson, Loujana Wil- liams, Carlos Settles, Marcella Minor, Loretta Holcomme, Mary Taylor, Mary L. Graves;

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GEORGE A. YOUNG, Laurence Bell, Phil Coney, Harry Thomas Jr., Ronald McClendon, James Robinson, Bill Dun- can, Purcell Tinsley, Rufus McCrea, Purnell Williams.

Frank Good, James Waddy, Leonard Wilmore, John Patterson, Ronnie Turn- er, Charles Sales, Sam Williams, Hen- ort Hawkins, Tim Martin, Clarence Williamson.

Lawrence Raymond, Samuel McNeill, Thomas Brazley, Joseph Erwin, Ar- Eaton, Leonard Dowdy, Charles Cotton, Napoleon Eakes, Sylvester Thompson;

Keiso Stewart, Reese Boyd, Joseph Jackson, Walter Stokes, Larry Reed, Leroy Johnson, Charles Bowers Jr., George Carson, Charles Boyd, James Wright;

Edwin Simmons James Dow, Her- bert Parker, Harold Adams, Jerome Scruggs, Eddie Woods, James Wa- ry, Grayson Williams, Vernon Car- ter, Percy Gilmore, Joseph Brown;

Vertell Pearson, Jerome Somerville, Albert Noel, Rayner Parker, William Simmons, Rocky Armstrong, W. Nor- ris Dorsey, David Vaughn, Henry Ken- nedy, John Preece.

EDWARD TILDON, Alexander Gas- kins, Robert Stone, Michael Hunter, Henry Jewell, Beaman Reed, Alex Thompson, Thomas Taylor, Larry Pat- terson;

Woodrow Crawley, James Taylor, Bruce Grier, George Gilmore, Gene Harris, Wardell Lindsay, James Wi- ta, Baron Willis, Melvin Howard, Rod-