COOKING IS FUN

Variety lends spice to family meals, too

Variety is the spice of life . . . and of the family menus, too.

To add life to your meal planning try these food ideas:

The Hass summer avocados are beginning to come into the markets now.

Word comes from the growers that the new summer crop is expected to be very large; so avocados will still be plentiful as they have been all winter.

The summer variety, you know, is the fruit that has the pebbly black skin, round and melon-like shape in contrast to the bright green color and pear-like shape of the winter avocados. The quality and flavor is the same of both — only the color and shape is different.

Mrs. Courtney A. Robinson off to join her husband in Frankfurt, Germany, on Wednesday was Mrs. Courtney A. Robinson, daughter of Mr. and Mrs. Charles Hill. PFC Leon Robinson, the husband, is with an airborne division. Mrs. Robinson was a junior at Morgan State College last semester. She left from Friendship Airport.

A REFRESHING first course gets dinner off to a good start in warm weather. Hard syrup from a can of fruit cocktail into a refrigerator tray, add a squeeze of lemon juice and a drop of almond extract.

Freeze until icy, stirring occasionally with a fork, meanwhile chilling the fruit cocktail thoroughly. Mix fruit lightly with the icy syrup, and serve at once in chilled glasses.

• • •

FOR A dessert the whole family will like, prepare lemon-flavored gelatin according to package directions, substituting apricot whole fruit nectar and a tablespoon of fresh lemon juice for part of the water.

Chill until thick; then beat with rotary beater until foamy. Pile lightly into sherbet glasses. When firm, top with sliced fresh bananas and whipped dessert topping.

• • •

KEEP RIPE olives in mind when preparing meatless Friday entrees; they will make common every day dishes seem like company fare.

Macaroni and cheese, creamed tuna, cheese rarebit, cooked fish served with melted butter . lemon juice sauce — all are tastier with chunks of ripe olives added.

Once you try them you'll agree ripe olives take the monotony out of Friday menus and many other plain everyday foods.

• • •

MAKE A good and easy brown sauce to serve over hot cooked vegetables. Cook butter and flour for sauce over low heat to rich golden color. Stir in canned bouillon or consomme and a little instant minced onion. Simmer about five minutes then spoon over vegetables. Delicious on tender asparagus, fresh peas, carrots or most any vegetable.

• • •

JUNE'S THE season for parties.

When you're entertaining and want to serve green beans as the vegetable, buy the handsome asparagus style pack of blue lakes.

These are cut the length of the can and carefully packed so that they come from the can whole and straight. Heated in their own liquid, they make an attractive addition to any party luncheon menu.

To avoid breaking the beans in cooking, it's a good idea to warm them in a skillet. Lift them onto serving plates with tongs or a slotted spatula.

Serve the beans with hollandaise sauce topped with a little finely chopped fresh parsley or chives, or with commercial sour cream, lemon butter or your favorite cheese sauce. Delicious!

• • •

FINGERS OF cantaloupe and fresh pineapple marinated in California Sauterne or Rose wine with a sprig or two of fresh mint make a refreshing summer dessert.

Add slices of delicate avocado and a few whole berries just before serving; add sour cream for those who enjoy additional tang to their fruits. You'll need no sugar if all fruits are ripe.

With children home during summer vacation, keep the refrigerator well-supplied with snacks.

For wholesome nibbling between meals, why not make up a batch of energy - rich raisin sandwich spreads? One combination that's sure to please — coarsely - chopped raisins, peanut butter and a little apricot jam.

LATTICE RHUBARB PIE — As attractive as it is good-looking, Lattice Rhubarb Pie is a stand-out spring dessert.

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NO COOKING . . . JUST STIR!

CHOCOLATE SAUCE—Mix until smooth 1 pkg. Jell-O Chocolate Instant Pudding, ½ cup light or Dark Karo® Syrup. Stir in gradually ¾ cup PET Evaporated Milk, 1 tsasp. Vanilla. Let stand to thicken, about 10 min.

BUTTERSCOTCH SAUCE—Mix until smooth 1 pkg. Jell-O Butterscotch Instant Pudding, ½ cup Dark Karo Syrup. Stir in gradually ¾ cup PET Evaporated Milk. Let stand to thicken, about 10 minutes.

CHOCOLATE PEANUT SAUCE—Follow recipe for Chocolate Sauce, but mix ½ cup Chunk-style Peanut Butter with the chocolate pudding and syrup. Increase PET Milk to 1 cup.

ORANGE SAUCE—Mix until smooth 1 pkg. Jell-O Vanilla Instant Pudding, ½ cup Light Karo Syrup, ½ cup Undiluted Frozen Orange Juice Concentrate. Stir in gradually ¾ cup PET Evaporated Milk. Let stand to thicken, about 10 minutes.

For thinner sauces, add more PET Milk. These recipes make about 2 cups. Any sauce left? Cover and chill.

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Fruit molds

Fruit flavored gelatin and whipped cream are delicious any way you combine them, but to make the combination especially enticing, rub molds lightly with oil and sprinkle with finely chopped nuts before spooning in the gelatin.

This gives an attractive nut "crust," and makes a pleasant contrast with the smooth creamy texture. Fresh lemon juice and canned fruit cocktail flavor these interesting sun and sports all summer.

Pattern No. 4559 comes in sizes 10, 12, 14, 16, 18 and 20. Size 16 takes 3½ yards of 39-inch fabric.

IT'S EASY to play the fashion game of partners with these smart separates.

Mix 'em or switch 'em for

"Spring Fruit Molds":

A little additional fruit cocktail spooned over each serving makes them picture pretty.

FOR SPRING Fruit Molds use one envelope plain gelatin, one-third cup cup cold water, three-fourth cup syrup from canned fruit cocktail, one-fourth cup sugar, few grains salt, one teaspoon grated lemon rind, two tablespoons fresh lemon juice, two-third cup whipping cream, one and one-half cups drained canned fruit cocktail and finely chopped nuts.

Soften gelatin in cold water. Heat fruit cocktail syrup with sugar and salt, and dissolve gelatin in it. Blend in lemon rind and juice. Cool until slightly thickened. Fold in whipped cream and fruit cocktail.

Oil individual molds and sprinkle bottoms and sides with nuts. Turn gelatin mixture into molds, and chill until firm. Unmold to serve. Garnish with additional fruit cocktail, if desired.

Serves six to eight.

4514 SIZES 12–20 by Anne Adams

4559 SIZES 10–20 by Anne Adams

DRAMATIC — Show off your shoulders dramatically in this new summer fashion with a marvelous wrap 'n' button effect.

This easy-sew is a striking date dress in silk, smart sundress in cotton.

Printed Pattern No. 4514 comes in sizes 12, 14, 16, 18 and 20. Size 16 takes 2½ yards of 39-inch fabric.

Pattern No. 4559 comes in sizes 10, 12, 14, 16, 18 and 20. Size 16 requires one and three-fourth yards of 35-inch material; shorts: one and one-fourth yards; skirt, four yards.

Printed directions on each pattern part.

• • •

SEND 50 cents in coins for each pattern. Add 10 cents for each pattern for first-class mailing.

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

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

Deep dish Rhubarb Pie is as attractive as appealing

Sing a song of rhubarb —of pies and puddings and all the rest of the time-honored deserts this spring delicacy inspires.

The distinctive sweet - sour flavor of rhubarb, coupled with its appealing color, makes it a perennial dessert favorite. What's the quickest sort of pie to bake? Why, a deep dish pie of course — it has but one crust to manipulate. See how speedily you can put together this luscious Deep Dish Rhubarb Pie.

• • •

DEEP DISH Rhubarb Pie is made with 3½ cups sifted enriched flour, one-half teaspoon salt, one-half cup shortening and three tablespoons water (about).

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

Turn out on lightly floured pastry cloth and press dough together. Cover or wrap in waxed paper and let stand while preparing Rhubarb Filling. Roll out into square about the size of baking pan. Place on top of rhubarb mixture, sealing edges.

Cut design in pastry to allow steam to escape. Bake in hot oven (425 degrees F.) 30 minutes.

• • •

THE RHUBARB Filling requires two pounds rhubarb, cut in one-half inch pieces (about 8 cups), one and one-fourth cups sugar, one-fourth cup enriched flour, one-eighth teaspoon nutmeg, two tablespoons grated orange rind and two tablespoons butter or margarine.

Combine rhubarb with sugar, flour, nutmeg and orange rind and mix lightly. Place in 8-inch square pan and dot with butter or margarine. Top with pastry. Makes 4 to 6 servings.

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Party punch

Fruit flavors and wine are a natural combination for summer punches. Here's a pretty pink one made with tangy grapefruit - pineapple juice concentrate, California Rose wine and strawberry or raspberry sherbet.

Simply whisk all ingredients together in a blender until frosty or beat with rotary beater. It's that easy! Turn even the hottest day into a pleasant one with a glass of "Summer Party Punch."

Delicious by itself, you'll discover it goes well as a beverage with thin sandwiches, a crisp salad or simple cakes or cookies.

• • •

SUMMER PARTY Punch is made with one (6-ounce) can frozen grapefruit - pineapple juice concentrate, three cups chilled California Rose wine, one cup cold water, one-fourth cup sugar and one pint strawberry or raspberry sherbet.

Combine all ingredients in blender and whip until smooth. If blender is not available, shake vigorously in covered jar or beat with rotary beater. Makes about one and one-half quarts.

Nectar freeze

Cool, frosty "Pear Nectar Freeze" is just right for hot weather eating. Stick a perky sprig of fresh mint into each serving and pass thin crisp chocolate cookies. Simply wonderful!

This recipe uses red currant jelly and lots of fresh lemon juice to give the right sweet-sour balance. It's a perfect combination with the delicate pear whole fruit nectar.

Surprise your family or guests by serving scoops of this luscious fruit freeze along with a platter of thinly sliced baked ham or roast chicken.

• • •

PEAR NECTAR Freeze requires one and one-half cups pear whole fruit nectar, one-half cup sugar, one-eight teaspoon salt, one teaspoon plain gelatin, one-fourth cup cold water, one-half cup red currant jelly and six tablespoons fresh lemon juice.

Heat together one-half cup nectar, sugar and salt. Remove from heat. Soften gelatin in cold water and dissolve in hot nectar. Add jelly and lemon juice, and beat with rotary beater until mixture is smooth. Blend in remaining nectar.

Turn into refrigerator tray, place in freezing compartment with control set at lowest temperature and freeze, but not too firm. Reset temperature control to normal.

Mixture may also be frozen in ice cream freezer.

Makes six servings.

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Faculty testimonial honors Mrs. Jackson

The faculty of the William Alexander School No. 112 gave tangible evidence of their affection and esteem for their retiring principal, Mrs. Viola Coulbourne Jackson, at a testimonial in her honor, Friday evening.

The testimonial was held in Morgan Christian Center. In addition to faculty, the banquet was attended by fellow administrators, former co-workers, family members and school officials.

Mrs. Jackson retires at the end of this school term after serving in city schools for 34 years. During this period she has served as an after school demonstration teacher, demonstration teacher at Coppin Teachers College, practice teacher, vice principal of Coppin Demonstration School, supervisor teacher at Coppin, and principal of Schools 124, 163 and 112.

• • •

THE FACULTY'S array of talent, from artistic decorations, to music and drama was pooled to provide an inspiring evening.

Glescoe Baker welcomed the guests and introduced Mrs. Addie Butler, who made a most charming and efficient mistress of ceremonies.

Mrs. Genevieve Wisner, music specialist, sang "Only A Rose" as a corsage of roses was pinned on the honoree by Louis H. Wilson, general chairman for the affair.

The Rev. Frank Williams, minister of Metropolitan Methodist Church and president of the school's P.T.A., gave the invocation. Dinner music was played during an interlude by the Baltimore Cubanoes under direction of William H. Meredith Birche Jr.

• • •

A UNIQUE PRESENTATION depicted the highlight of the life of Mrs. Jackson. Used to emphasize three phases of her life, the past, the present and the future, was a beautifully adorned layer cake.

As the first layer of the cake was placed on the attractive lace-draped table, flanked by silver candelabras by Mrs. Lavenia Mae Campbell, Louis H. Wilson recalled poignant and humorous incidents of her past. This was followed by "Memories" sung by the faculty chorus.

The second layer was placed by Mrs. Elizabeth Matthews. At this point her contributions to educational, civic and religious work in this community was presented by:

Mrs. Ethel Brewington, Mrs. Emma Hyatt, Mesdames Florion C. Johnson, George Simms, Milton Allen, attorney; Mrs. Carrie Carter, Clarence Gittings and the Rev. Howard Cornish.

In keeping with this portion of the drama, the faculty chorus sang "All the Things You Are."

• • •

THE PLACING of the final layer was staged by a dramatic unfolding of ribbons and lighting of candles, which symbolized the paths of religion, travel, fellowship and good will which is to be followed by Mrs. Jackson.

The ceremony was led by Mrs. Corheda Better, who was assisted by Mesdames Sylvia Patterson, Myrtle Rice, Ruth Smith and Sylvia Carson. As a finale, the chorus sang "May You Always."

A further display of the faculty's appreciation of Mrs. Jackson's leadership was exhibited through the gift of a satin-bound book of memoirs, which presentation was made by Mrs. Bernice E. Duffie. The faculty's other gift to her was a motion picture camera. This was presented by Mrs. Naomi H. Stanley.

Thomas W. Wallace, vice principal acknowledged special guests and read communications from those unable to attend. Among the latter was a letter of commendation from Dr. John H. Fisher, superintendent of education.

A heart-Warming response was made by the honoree.

At the honoree's table were the Rev. Kelly Jackson, husband of Mrs. Jackson, Dr. and Mrs. Houston Jackson, the Rev. Mr. and Mrs. Howard Cornish, and Mrs. Clarence Gittings.

Also Miss Mary A. Adams, Miss Edith Walker, Mrs. Marion Johnson, Thomas Wallace, Mrs. Butler and Mr. Wilson.

THE FACULTY COMMITTEE, which arranged the affair under direction of Mrs. Wilson, included Mrs. Butler and Mesdames Josephine Neal, Bernice Taylor, Eva Rawlings, Naomi Stanley, Susie McKinney, Sylvia Patterson and Irene Templeton.

Other faculty members participating were:

Mr. Wallace, Mesdames Viola McCormick Estella Keyser, Victoria Jones, Myrtle Rice, Sylvia Carson.

Mesdames Marjorie Flanagan, Bettie Clarke, Pearl Berke, Corheda Better, Madora Hession, Ruth Smith, Mafrey Oliver, Elsie Carter.

Mesdames Elizabeth Matthews, Bernice Quille, Emily Bryant, Lavlette Campbell, Lena Greene, Genevieve Wisner, Gabrella McNair, Mary Fitchett, and Sarah Bundy;

Misses Norma Walker, Joyce Brooks, Constance Tate, Myrtle Hill, Florence Nutter, Kay Wood; Eryn Rawlings, Glascoe Baker, John Stokes, Randolph Robins and Mr. Birche.

FORMER FACULTY members attending included:

Mesdames Carrie P. Carter, Myrtle Johnson, Sallie Fletcher, Vera Taylor, Mary Ford, Joyce Brown, Pauline Dupont, Alice Johnson.

Misses Harriet B. Grinage, Myrtle Hill, Ethel Brown and Messrs. Clarence Gittings and Foley Partington.

GUESTS INCLUDED:

The Rev. Mr. and Mrs. Frank Williams, Messrs. and Mesdames William Brisbold, Chester Gaten, Georgia Fields, Milton Allen;

Mesdames Marion Johnson, Edward McGowan, Evelyn Myers, Catherine Greene, Frances Venable, Geraldine Powell, Louise Smallwood;

Mesdames Helen Brady, Ethel Day, Addie Smith, Catherya Parker, Mary Brooks, Marshall Bright, Maude Williams, Hattie Waters, Maude Williams;

Dr. Julia Jackson, Mesdames Lucille Monroe, Anna Payne, Anita Hession, Ruth Cleaver, Ruth Gossett, Lillian Lawrence, Elaine Nolan, Maria Hammond;

Mesdames Hilda King, Mary Hawkins, Cordelia Oliver, Edna Redmond, Ethel Burley, Beatrice Rawlings, Edith Thomas, Beatie McGuire;

Misses Gladys Beverly, Wahsenda Male, Ruth Russell, Royelle Ball, Margaret Johnson; George Simms, Clarence Roberts.

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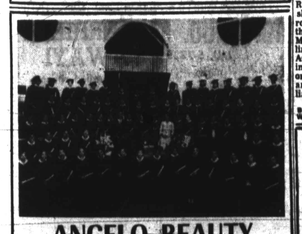

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DR. AND MRS. KELLY JACKSON, right, chat with Miss Edith Walker, far left, and Miss Mary Adams, assistant superintendent in city schools, at testimonial which honored Mrs. Jackson. Principal of School No. 112, Mrs. Jackson, who is retiring, was feted by her faculty members.

DHS exercises at Poly tonight

The 71st annual commencement of Douglass High School will see 343 students receive diplomas tonight (Friday) from the stage of Polytechnical Institute auditorium, North Ave. and Calvert St., at 8 o'clock.

Philip Goodman, president of the City Council will award the diplomas in the absence of Mayor J. Harold Grady.

Mr. Goodman will be presented to the class by Thomas VanSant, assistant superintendent, secondary, vocational and adult education.

Mrs. Lillian Parrott, principal of the Douglass school, will announce awards and give a brief history of the class.

The Rev. Isaac Miller, pastor of Trinity AME Church will give invocation and the Rev. Isaac Gray, pastor of St. John AME Church, will give benediction.

Miss Naomi Corbin is valedictorian and Miss Margaret Simms is salutatorian.

The 1959 graduates are:

Arlie Adams Jr.
Willy L. Allen
Celestine Alston
Peggie A. Alston
Antoinette L. Alsup
Howard N. Anderson
Pearl M. Anthony
*Edith R. Armstead
Virginia Armstead
Reynold Baldwin
Annabell V. Banks
Lashree S. Banks
Theresa A. Barnes
Anita L. Barnes
Hugh R. Battle
Bart E. Bazzel
Albert Beads
Brenda Bean
Barnard Bell Jr.
Fran V. Berry
James Beverly
Willie C. Bigham
Olventa Bogues
Ruth A. Bolden
Rosa L. Bolden
Jessie A. Bradley
Jamie A. Bradley
Gwendolyn Brown
John B. Brooks
Sydney A. Brooks
Joyce Bimbie
Doris F. King
Harold P. King
Moses Peter Knight
Joshua Knox
Tulla Marie Lang
*John J. Lawrence
*Vivian L. LaCate
Edwin E. Levarette
Anthony V. Lewis
Jean E. Lewis
Lee M. Lewis
R. E. Lightfoot
Rosina L. Lockwood
Delsie J. Lohsman
Sarytha Lohsman
Mildred C. Long
Jean A. Lucas
Gloria A. Lynch
Jerome Lynch
Jessie Mahone
Mildred E. Manning
R. E. Martinez
Sigma E. Mayson
Jessie McCleary
Marie McCleary
R. A. McCullough
Jamie McCurdy
Ruth A. McKinney
Cynthia J. McPhail
Douglass E. Mercer
Leonora E. Mercer
*Patricia L. Moore
*Brenda A. Morris
Benjamin P. Morton
Charlotte V. Moses
Lee E. Murphy
Gwendolyn D. Butler
Phyllis N. Callahan
Philloma Campbell
Theresa Campbell
Dorothy C. Campbell
Thomas H. Carney
Jean E. Carrington
Annabelle Carter
Charlotte A. Carter
Elizabeth Carter
Juanita V. Carter
Shirley M. Carter
Lucy J. Case
Patricia Chambers
Patricia Chambers
Joan L. Chapman
William M. Chappell
Annette V. Chase
Andrew A. Chaimon
Preston R. Clark
Robert Lee Clark
Charles Clary
Herbert Coates
Brenda Cofield
Carole Lee Coleman
Sylvia Collins
Donald R. Cooper
*Naomi E. Corbin
Elaine Cropper
Ann V. Cottman
Anne L. Covington
Ronald R. Crochett
Carol A. Cruse
Ann Cunningham
William H. Curtis
Joyce Dabney
William A. Dale
John Dandridge
Allan R. Davis
Peggy L. Davis
Shirley E. Davis
Alma S. Dempsey
Edith F. Dirkerson
Ernest Donaldson
Patricia L. Dorsey
Sylvia A. Dorsey
Patricia Dowell
Joyce T. Eaze
Joseph H. Ebsey
Priscilla C. Epps
Robert T. Evans
Lucy Faber
Joyce Fashaw
Jerome Fisher
Cecilia Fleming
Pauline L. Flood
W. T. Flowers Jr.
Betty Jane Ford
Cordelia Ford
*Cynthia E. Ford
Barbara L. Franklin
Benjamin L. Fuller
Arlene Gaines
Edward R. Gainer
George J. Gaither
Jessie L. Gantt
James M. Gay
Russell C. Gibson
Linda R. Gillis
Delorus J. Gittings
Annie Gordon
Gary J. Gray
James C. Gray
Larry J. Gray
Philip C. Green
Sandra L. Green
Lucille L. Hagler
Harold E. Hall
Gloria J. Hall
Ellen J. Hardy
Ernest W. Harper
Doris A. Harrington
Milton Harris
Barbara J. Harris
Pearl L. Harris
Doris E. Hatch
Toni Hawkins
Earl Hayes
Jessie L. Hendricks
Maggie D. Henry
William B. Henry
Linda J. Hicks
Howard N. Hicks
Ann M. Hickson
J. A. Higginbotham
Gladys I. Hopson
Brenda D. Hill
James T. Murray
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Bernard Nelson
Constance M. Nelson
Patricia A. Nelson
Shirley A. Newson
Patricia L. Oliver
*Gladys Ollie
*Sunny J. Oulen
Bertha D. Palmer
James R. Parker
Juanita Perry
Warren T. Portee
Gloria M. Potts
Thelma L. Peterson
John I. Pinero
Marie A. Pitts
*Barbara L. Pollard
*Brenda T. Powell
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Mary E. Powell
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William J. Powell
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Lelon Purdie Jr.
Donald E. Purvis
John Rector Quarles
James R. Quinn
Judy L. Ragin
Annette Ray
Alfred R. Reaves
Georgia P. Reed
Bernice P. Rice
L. G. Roberts Jr.
Mary A. Rodgers
Florence R. Rooks
Kenneth M. Rose
*K. M. Royster
Lydia J. Rucker
Maryland V. Savage
Eugene F. Scott
Mary E. Scott
Patricia F. Scott
Robert L. Scott
Norene Shelton
A. M. Sheppard
Odessa B. Sheppard
Vonnelia C. Shorter
Agnes V. Simmons
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Shirley M. Wilson
Warren H. Winder
W. C. Winder
*Brenda R. Wood
Earl Wood
Inez V. Woods
Francine M. Wright
G. R. Wright
Ernest R. Yates
Agnes Young
C. J. Young
Perry C. Zachary
*Honor Roll

DC Wingoes entertain at formal dance

The Wingoe of Washington came to Baltimore for their formal dance, Friday evening.

Hosting at the gala evening in the Alcazar were Mesdames Adele Avant, Beulah Plummer, Louise Gutsu, Elsie Redd, Marian Ross, Lucille Cuffee, Gwendolyn de Cecilio, and Pearl Adams.

• • •

MRS. ADAMS, who is president of the club, was resplendent in a gown of white lace and pale blue taffeta. The vice president, Mrs. Plummer, wore flame taffeta trimmed with black lace and rhinestones.

Mrs. Coffee was dashing in white and gray silk print with balloon skirt; and Mrs. Avant selected shaded pink chiffon.

Mrs. Gustus was demure in white lace and black organza.

The gown selected by Mrs. Redd was a pink and green sheath topped with a balloon apron of the same material, and the white taffeta frock worn by Mrs. Ross had a flowing panel lined with pale blue taffeta. And Mrs. de Cecilio was charming in a hooped gown of ruffled orchid nylon, long black gloves and jewelry of Bohemian brilliants.

• • •

Brown 4/11 tops 4 Pts PT ADD TO WINGOES

— Gadabouting

(Continued from Page 10)

Dormitory Council; Augustin Doward, Miss Anita Ifby, Miss Shirley Beard, Miss Constance Hazzard, and Miss Marian Randolph.

Male members of the Dormitory Council were presented tie clips and cuff links. The young women of the Dormitory Council presented inscribed silver cil and senior mentors were charm bracelets.

• • •

DELTA ALPHA CHAPTER of Pi Beta Sigma Sorority also has a new president.

She's Mary Carter, who was installed at their last business session of the season.

Other officers inducted were:

Evangeline Pearson, first vice president; Joan Stevenson, second vice president; Anne Laws, treasurer; Beulah Tolson assistant treasurer; Nancy D. Berry, recording secretary; Mary Wise, corresponding secretary; Sarah B. Smith, parliamentarian; Edna D. Johnson, publicity director; and Dorothy Trayham, advisor to undergraduates.

Showered with congratulations was their Soror Mary Richardson, who has just been promoted to the vice principalship of School No. 139.

Now, they will go off to a family picnic at the Johnson's Farm in Elderburg, Md., and than call it a season.

• • •

IN FACT it's just about time for most clubs closings.

Chit Chats played with Margret Taylor and Cora Meredith, Saturday, at their last session until October. First prize went to Dorothy Tilghman, second to Marie Murphy, third to Alice Nixon and the booble to Mary Holmes.

Extra guests were Henrietta Woods and Antoinette Manson, who filled in for Mary McCray and Marion Gregory.

Other members about were Elaine Taylor, Mary West Jones, Iola Minson, Aubrey Williamson, Beatrice Brown and Morphelia Winston.

Between cards and being seated for a sumptuous repast, plans were made for the entertaining of their sister club, the Chit Chats of Philadelphia, the last weekend in September.

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'Room overlooking ocean is nice,' say Alpha Wives, guests

"There's nothing like a room overlooking the Atlantic Ocean," 24 Alpha Wives and their guests agreed Sunday night after a weekend sojourn in Atlantic City.

Departing via their private air-conditioned bus early Friday evening, the girls began their festivities before the big vehicle, its luggage department loaded to the last inch, could reach the city limits.

It lasted right on through the merry hours of Friday night, Saturday and all day Sunday with the girls indulging in a variety of activities, depending on their individual tastes.

• • •

SEVERAL TOOK an 18-mile cruise aboard a yacht down the inlet, others went swimming, two were seen vying with each other in a game of miniature golf, and the Harlem, 500 and Belmont Clubs claimed the attention of the more adventurous.

Early Sunday morning Church services received their share of worshippers, some cruised the boardwalk in wheelchairs while the shoppers, even on Sunday, enjoyed their day.

The eighth floor of the Ritz-Carlton Hotel where they were domiciled lent itself nicely to late hour pajama parties and the girls even carried some snacks for a round of room parties.

• • •

ANSWERING ROLL call on the bus at departure time were Alma L. Gray, Rubye Walker, Marguerite Brown, Susan King, Mary S. Walker, Mary Winchester, Mattie Conner, Catherine Adams, Ginney Grimage, Bertha Latten, Alma Randall;

Also Josephine Kimbers, Jean Christian, Odessa Kenney, Maxine Higginbotham, Ella L. Clarke, Mary Pitts, Ada Yeney, Edna Stanford, Ovella Dorsey, Olivia Bates, Audrey Davis, Ellen C. Johns and M. Francis Mackay.

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