----Gadabouting

(Continued from Page 8)

male guests went on to Pee Wee Club at the Druid Hill YMCA. There were numerous gifts for both honorees, who are 5 and 7 years old.

Present were: Ellen Peck, Lindsey Brett, Maureen Peck, Michele Johnson, James Cooke, Monica Johnson, Russell Friso by Benjamin Phillips, Fern Flamnigan, Roslyn Roberts, Charlotte and Lester Harold, Deborah Curbeam, Charles Patterson, Douglas Copeland, Leon White, Joseph Cooke and Adrian Jackson.

Grownups about who had brunch after the festivities, included grandparents, Mrs. Helen Woodland, Mr. and Mrs. Edward Peck.

Also, Mesdames Josephine Johnson, Brite Copeland, Bessie Patterson, Alice R. Keys, Mr. and Mrs. Herbert Frisby, Mr. and Mrs. George Taliaferro, and Misses Olivia Curbam and Mary E. Cooke.

WHEN THEIR grand basileus, Dr. Deborah P. Wolfe, spoke here, recently, Zeta Phi Betas met her at the airport, escorted her to the Sheraton **Belvedere Hotel, dine with** her and then gave an elaborate party for her at the Rosedale Avenue home of Alice Hall.

The past Saturday, they held the regular meeting in the Madison Avenue branch YWCA . . . made gay with an unrehearsed skit on parliamentary procedure under direction of Alther Cornish.

The opening of the meeting was enhanced by the lovely voices of Sorors Ellen Johns and Lenora Westry. Soror Ruth M. Cleaver and Soror Katherine Johnson, basileus and second anti - basileus, respectively, presided.

DEL PHI DELTAS were guests in the lovely Lynchester Road home of Judith Martin Saturday.

They have, incidentally, planned a cabaret dance, and at the Saturday session, inducted a new member, Louise Holly.

At the meeting were Amy Dunlap, Esther Hudson, Dorothy Stone, Joan Campbell, Elsie Purnivance, Juanita Davenport and Virginia Ridgely, the last, president of the club.

HAPPIEST AND MOST SURPRISED lady on this local heath, Friday evening, was Mrs. Mattie Bedford, honoree at a surprise birthday party.

The party was given by her daughter, Mrs. Bettie Edwards, and granddaughters, Miss Lenora Westry and Mrs. Margaret Johnson at Mrs. Bedford's home on Washington St.

As the family gathered around Grandmother Bedford, a vocal family chorus sang the familiar Happy Birthday while lighting the candles on the pink and white birthday cake. The party further carried out the favorite pink and white color scheme in the napkins and cloth, mints and nuts.

Featured in the party was the pinning of an orchid, with pink and white ribbon, on the honoree. Surrounded by many presents Grandmother Bedford began the delightful task of opening and displaying each one assisted by her son, James A. Westry Sr.

Among the many gifts were shoes, dresses, money, lingerie, cooking utensils, etc.

AMONG THOSE present were:

Mr. and Mrs. James A. Westry Sr., Mrs. Mary Bodie, Robert Bedford, Johnny Westry, Mr. and Mrs. Raymond Westry, Mr. and Mrs. Louis Knight, Mr. and Mrs. Clifton Johnson, Mr. and Mrs. Forest Johnson, Mrs. Mary Ruth Burns, Miss Mary Mageline Johnson, Miss Lenora Johnson, Elmer Johnson, Samuel Falls, David Johnson, David Falls, Mr. and Mrs. Napoleon Beard, Mrs. Lillian Thomas, Miss Jean Smith, Mrs. Virginia Street, Mrs. Violet Hill.

Miss Caroline Williams, Miss Delores Taylor, Miss Marian Harris, Miss Loretta" Harris, William Stanton, Wayman McCoy, Robert Hunt, Joseph Woods, Sylvester Lewis, William Scott, Johnnie Joyner, William Sewell, Calvin Harvey, Charles E. Cooper, William Rose, Samuel Beridge, James Gilyard, Charles Fleming, Wendell McCoy, Pfc. Leroy Hayes and Pfc. Joseph Johnson of the Airborne, and Mr. and Mrs. Cyrus Boddie of Rocky Mount, N.C.

THE NORTHWEST CHILD Study Club met last Thursday evening in the home of Mrs. William I. Chatman assisting as co - hostess.

Mrs. Otis Sprow, president, presided over the business session. The program chairman had selected the very attractive Mrs. Josephine D. Brown of Carver Technical High School to talk to the mothers on charm—she even demonstrated the use of make - up and its effectiveness.

The gals were very interested and pleased with the information gained from Mrs. Brown.

Marilyn French, looking pretty as could be, was quite surprised when the club members stacked all the pretty boxes in front of her. She just "oohed" and "aahed" as she opened each package which contained just what she needed for the expected bundle due sometime this month.

About to share in the lovely evening were Ellen Johns, Lucille Cephas, Anethia Williams, Gladyce Jones, James Laforest, Vonaz Shuiner, Courtney Valentine and Anita Myers.

POT-POURRI: Most delightful was the meeting of the Pierians, Friday evening, in the Pierian Friday evening, the home of Mercedes Douglas.

The group, chiefly interested in the arts, had as guest artist, Isador Oglesby, who illustrated his treatise of the spirituals with his commanding tenor voice.

Mr. Oglesby is doing research on the spirituals on the idea that these songs were not, as popularly supposed, of a religious nature, but were actually a mode of secret communication.

Mr. Oglesby brought with him his recent discovery, 12-year-old Margaret Lindsay, who also sang for the group.

Between this program and their coffee-hour, they got down to the serious job of arrangements for the formal opening of the art show in the Carl J. Murphy Fine Arts Building at Morgan State College, at which the members will be sponsors. This is to be a black tie affair . . . is set for Dec. 4.

THE M. J. NAYLOR CHAPTER
of the Morgan State College Alumni Association
cordially invites you to attend its
ANNUAL CARD PARTY
in the Refectory on the Morgan State College Campus
Cold Spring Lane and Hillen Road
SATURDAY, NOVEMBER 19, 1960
from 8 o'clock to 12 P.M.
Subscription $1.50
Many valuable prizes Drawing

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. . . with a recipe to make you strut your stuff every time you "talk turkey"!

When your youngsters join in the kiddie chorus, "More Parks Sausages, Mom!"—they'll love 'em in a wonderful, new way in Parks Savory Stuffing. Everybody'll love the tantalizin' flavor of Parks Hot 'n Sagey Sausage in this "talk of the table" recipe.

PARKS SAVORY STUFFING
(For 12 pound bird)

2 qts. fine bread crumbs (1 soft white— 1 corn bread)
1 lb. Parks Hot 'n Sagey Sausage
1 cup onion, chopped
1 cup celery, chopped
½ cup green pepper, chopped
2 tbsp. salt (about)
2 eggs, well-beaten
Liquid from giblets or warm water to moisten

1. Crumble sausage in large skillet and brown lightly, pouring off drippings as it collects, but leaving about 4 tablespoons. 2. Add vegetables and saute slowly until they are clear, but not brown. 3. Toss bread with salt—add eggs and mixture of sausage and vegetables. 4. Toss lightly—sprinkle with liquid and mix. You want the stuffing just moist enough to hold a loose ball when you form it with your hand.

PARKS Famous Flavor HOT 'N SAGEY SAUSAGE

NOTE — The same recipe, using Parks Famous-Flavor Sausage, will provide a mild-seasoned dressing.

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RECALL WEDDING DAY 25 YEARS AGO — Mr. and Mrs. C. Avon Wright, married Nov. 10, 1935, celebrated the quarter - century mark receiving family and friends at their home Friday. They were showered with gifts of silver.

Mr., Mrs. Wright married 25 years

Radiant as a bride was Elaine Wright an Friday evening. She and Mr. Wright (C. Avon), received friends at their Fulton Ave. home in honor of their 25th wedding anniversary.

Guests oohed and aahed over the dozens of gifts with which well - wishers showered them. There was no end to the silver pieces — not to mention silver dollars.

Champagne flowed from a fountain and was constantly replenished throughout the evening.

For the occasion, Mrs. Wright wore a white and silver brocade frock with matching slippers. Her mother, Mrs. Joseph Derry, Langhorn, Pa., was smart in navy blue. His mother, Mrs. David N. Hright, Sr., wore light blue.

Best man 25 years ago was also present. He is David N. Wright, Jr., his brother.

The Wrights were married Nov. 10, 1935, by the Rev. J. Timothy Boodle, pastor of New Shiloh Baptist Church.

Out of towners present were members of her family, her family, her mother, Mrs. Derry, Miss Angeline Derry, Mrs. Joseph Derry, Mrs. James Wilson, Mr. and Mrs. Richard Derry, Mr. and Mrs. Charles Derry, Mrs. Dolly Derry, Levi Derry, Langhorn, Pa.

Also, Dr. and Mrs. Elmer Purnell, Mr. and Mrs. Masslin Pinkett, Mrs. Queen Furnist, and Page Glaze, all of Salisbury, Md.; Mr. and Mrs. Williams Dix, Bridgeville, Del.; and Mrs. Charles Coates, Washington.

OTHER GUESTS WERE:

Messrs. and Mesdames Rufus Tucker, Albert Haskins, Wilbert Kelly, Elmer Patterson, Marvin Lykes, Roland Green, James Easly;

Messrs. and Mesdames Roland Harris, Hendicks Clark, William Gardner, John Williams, Douglas Roberts, Paul Cowder;

Messrs. and Mesdames M. Charles Darins, Robert Rideout, Glen Tarter, Samuel Stewart;

Messrs. and Mesdames John E. Patterson, Milton Branson, Walter Thomas, William Bailey, H. Grant Pinkett, Wilbert, James, Charles Coates;

Capt. and Mrs. Cecil Christian, Messrs. and Mesdames Langston Ray, Ralph E. Roberts, Theron L. Crallo, Richard Washington, Richard Evans, Messrs. and Mesdames Carlton Brewster, Shylock Grinage, Bernard Blake, Ermil Taylor, Harvey May, Calvin Lambson, John McGuire;

Messrs. and Mesdames Benjamin Foreman, Reuben Jones, Charles Howard, Alfred Woodridge, William Liseo, James McGlothern, Julius McRae;

Messrs. and Mesdames Avon Collins, Willard Pinney, James Murray, Ernest Dennis, Crales Walker, Philips Vaughn;

Messrs. and Mesdames Ernest Queen, Hubert Lane, Edward Fisher, Earl Gilmore, Drs. and Mesdames Louis Johnson and Glenford Mussenden;

Mesdames Louis Mitchell, Anna Mosley, Henry, Welcome, Gertrude Wright, Louise Boyd, Earl Lockett, Evelyn Bass, Catherine Carroll, Eva Merrick;

Mesdames Audrey Butler, Dwellear King, Edith Scott, Jean Harris, Joseph Derry, Marilyn Wilson;

Misses Karen McGlothern, Christina Mussenden, Carol Mussenden, Elsie Bowser.

Jesse Foxx, Lester Norris, Luke Holmes, Herbert Wilson and John Holbrooo.

$50 CASH is what the AFRO pays each week for news tips and photos. Simply call MUL. 5-6015, and ask for City Desk. Bring your photos in. If no answer, call LAF. 3-3024; or Wilkens 5-2522 or CEnter 3-5415.

SPEAKER — Mrs. Vivian Carter Mason, Norfolk, Va., who will speak at Women's Week observance Sunday, Nov. 20 at Sharp Street Methodist Church, Baltimore, Md. Mrs. Mason is past president of the National Council of Negro Women.

Cortez to mark 25th anniversary

A celebration marking the 25th anniversary of the Cortez W. Peters Business School, has been scheduled for Dec. 21.

All graduates are asked to contact the school at once for details. The address is 1208 Eutaw Place and the telephone is MAdison 3-0528.

Samontia Brightful worked on exhibit

Samontia Brightful, 8, fourth grader at School 88, was one of the pupils who contributed to the "Old Virginia" display which was exhibited at the art department of the Board of Education during Education Week.

The display was sent abroad during November.

Semontia, daughter of Mr. and Mrs. Orville Brightful, of 529 Wildwood Parkway contributed a figurine of a boy fishing.

John Pinder retires at 78

John Pinder, 78, 1718 Aisquith St., recently retired as an employee of the Fertilizer Manufacturing Cooperative, Inc., 1906 N. Clinton St.

Mr. Pinder has been employed at the plant since 1925.

A native of Cambridge, Md., he is married to Mrs. Rebecca Pinder. They have a son, a daughter, two granddaughters, and one great-granddaughter.

He has been a member of the Methodist Church for 55 years and since 1959 has been affiliated with the John Wesley A.M.E. Church.

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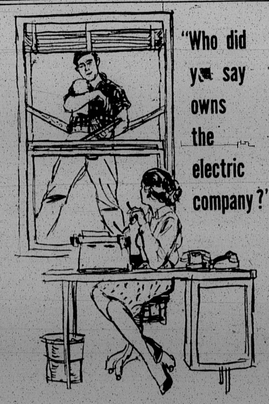

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by Barbara Allen of the Mueller Kitchens

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Cole Slaw
Grapefruit, Cookies
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Any day's a high day in good eating when you serve this seafood casserole, made with Mueller's Sea-Shell Macaroni. (A marvelous company dish, by the way. Appeals to the most persnickety guests.) But you simply *have* to use Mueller's Sea-Shells to get the scrumptious results I promise. Mueller's, you see, is made from a blend—not just *one* kind of wheat, but *two*. Semolina *plus* easy-to-digest Farina. Try this tasty casserole today!

SEA-SHELL CASSEROLE

1–8 oz. pkg. Mueller's Sea-Shell Macaroni
2 cups white sauce
½ tsp. dry mustard
Juice of ½ lemon
2–8 oz. cans of either salmon, shrimp, crab, lobster or 1 lb. fresh or frozen seafood
½ cup grated cheese

Make a standard white sauce, adding dry mustard. Squeeze lemon juice over flaked fish. Cook Sea-Shell Macaroni according to package directions and arrange in baking dish in alternate layers with fish and sauce. Top with cheese. Bake 30 minutes in moderate (350°) oven. Serve 6 happy people.

P.S. To be sure of luscious results, be sure to use Mueller's. Mueller's Sea-Shell Macaroni is "Tops for Taste" —and so digestible! Treat your family to it tonight!

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YELLOW ONIONS
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