Kappa Alpha Psi host spring dance

The Baltimore Alumni chapter of Kappa Alpha Psi Fraternity had Bobby Felton to provide the music, filled their individual tables with an endless variety of drinks and viands, gathered an impressive assemblage of guests. . .

And proceeded to have a "ball" at their annual Spring Ball on Friday evening.

* * *

THE SUPPER DANCE was held in the Alcazar Ballroom, and was hosted by:

Ernest Gambrill, Melville W. Pugh Jr., Randolph Tucker, Dr. Sidney Burnett, Roland D. Henson, Joseph A. Boston;

Dr. Raymond Gray, William Spencer, Norman Ross, Alonzo Lancaster, Elwood Brown, G. F. Scott, Dr. G. R. Robinson, Nathaniel Hightower;

Dr. John Chissell, Dr. M. Fain, Samuel Adams, Charles Rice, Charles R. Law, Dr. Archie Robinson, Charles Rice, John Wood, Charles G. Tildon;

William Contee, Charles Stills, Walter E. Fowlkes, Joseph Thomas, Lloyd McDonald, John W. Henson, Erroll Taylor, James L. Carroll,

Sam Adams, Joel Carrington, Thomas E. Johnson, Edward Thornton, John Henson, Dan Howard, Harry M. Bruce.

* * *

THEIR GUESTS were:

Messrs. and Mesdames Joseph G. Locks Jr., Melvin Lee, Augin Hutchins, Raymond Young, William Russell, Paul M. Johnson, George Williams.

Messrs. and Mesdames John H. Griner Jr., William M. Gardner, Webster Hinchen, Roland Williams, Meredith Addison, H. H. Holloway, C. Meredith Addison, H. H. Holloway, James Beckett, C. Baker;

Messrs. and Mesdames Norman Branch, Malcolm Chamberlain, Douglass Brown, Lindsay Washington, James Edwards, Raymond Weir, Earl Anderson.

Messrs. and Mesdames George A. White, Robert Brown, Stewart Brown, Jasper B. Clay Jr., J. C. Reaves, John C. Alston, Ronald Rayne.

Messrs. and Mesdames Rufus Washington, Milton R. Branson, William M. Jessup Jr., M. Charles Darkins, William Cley, Elroy O. Wilson.

Messrs. and Mesdames Frank Reed, James E. T. Johnson, Donald E. Lee, Harry Carpenter, Gordon D. Chavis, Osborne Dixon, Benjamin DeLeaver.

Messrs. and Mesdames Martin Roberts, Charles Rice Jr., Lloyd G. McDonald, Alfred Woodland, Lawrence Ogle, John S. Clash, Maurice Owens.

Messrs. and Mesdames John O. Tucker, Rufus Wells, James C. Smith, Otis Oliver, Theodore Newman, Melvin Goode, Cornelius Woodson.

Messrs. and Mesdames Raymond Gray, Robert H. Diggs, Isadore Goodwin, John Robins, Ralph Smith, O. Robert Campher, Chris Dyer.

Messrs. and Mesdames Rudy Wheeler, Lonnie Spruill, James A. Spencer, James E. Denkins, T. Madison Garrison, Ernest Curtis.

Messrs. and Mesdames Henry Johnson, Ralph A. Williams, John Fulton, Arnold Woodlon, Philbin Scott, Alfred Woolridge.

Messrs. and Mesdames Fenton Pugh, Aaron Ellis, C. Stewart, James McDonald, Walter Mapp, Ellsworth Ross, Thomas Greene Sr.

Messrs. and Mesdames Raymond Tilghman, Vallen L. Emery, Herbert J. Stith Jr., Frank Buck, Winston J. Hall, Samuel E. Spriggs.

Messrs. and Mesdames Roland Wheatley, Ernest Gambrill, Samuel Adams, Roland Henson, William Ringgold Jr., Albert Opher.

Messrs. and Mesdames Daniel Ringgold, Robert Bennett, William Bevans, Sherlock Grinage, Russell Holland, G. Joyner, Lancey Whitaker.

Messrs. and Mesdames Chester Hampton, Clarence C. Jones, Laurence H. Johnson, Otis Sprow, Thad Smith, C. Avon Wright.

Messrs. and Mesdames Isadore Hall, Gilmore Howard, Robert Camak, Wesley Roberts, Harry M. Bruce, Robert Lockley, Carl J. White.

Messrs. and Mesdames Joel Carrington, Michael Dunsley, Averbe Mohammed, Hiawatha Jones, Irving L. Green Jr.

Messrs. and Mesdames Charles W. Thomas Jr., W. Eugene Payne, Walter C. Brown, Allen Meacham, James Lomax, Ernest Stokes.

Messrs. and Mesdames T. J. Wheaden Jr., Van S. Bird, Robert Matthews, Ben Foreman, Martin D. Punkett, Edgar Powell, John Tilghman, William Rucker.

Messrs. and Mesdames Joseph Washington, Leonard Cox, Earl Roger, Leon Young, Shirley Diggs, Charles Richardson Jr., Robert Lee.

Messrs. and Mesdames John Sessoms, George L. Jude, William B. Dixon, Harold Jennifer, John Dorcas, David N. Wright Jr., Don Parker.

Messrs. and Mesdames Emile B. Cornish, Joseph Felton, Daniel Clark, Vernon Greene, James McGlothern Jr., Hubert Lane, Bernard Byrd;

Drs. and Mesdames Frank Washington, Sidney Burnett, Otis D. Froe, Frederic Peck, Robert G. Ammons Jr., M. C. Bando, Earl Clay.

Drs. and Mesdames Shirley Clinton, Craig Means, G. F. Phillips, William R. Birt, D. McKinley Reesby, J. Mitchell, Charles Ventner, B. J. Kimbers Jr., R. A. Montgomery;

Mesdames Doris Hartsfield, Irma K. Roy, L. Mills, Charlotte Johnson, Roxie Trown, Constance Brent.

Mesdames Gladys Wallace, Lula Patterson, Helen Shaw, Eliza Robinson, Juliet Bragg, Tonie Purdy, Helen Edmondson.

Mesdames Louise Edmonds, Charles Bethea, Evelyn Bass, Gwendolyn Faggett, Marie Nealey.

Misses Ernestine Brown, Marlean Edwards, Marguerite Grier, Elizabeth Craig, Louise Roundtree, Norma Walker, Mabeline Carroll,

Kay Waller, Jerrelle Foster, Myrtle J. Rice, Lillie Campbell, Esther Johnson, Marion Redmond, Nellie Pitts, Ovella Dorsey;

Dr. William H. Greene, Morris C. Queen, Henry Philyaw, William Starks, William Simmons, Samuel Hoskins, Samuel Perry, Alfred Brown.

Malcolm Francois, Victor Julien, David Scott, Samuel Newton, Joseph Smith, Chuck Richards, Kenneth Tyus.

A DOUBLE RING CEREMONY — Married at the Ward Memorial Church, Miss Frances Elizabeth Miller, daughter of Rev. Mr. and Mrs. I. A. Miller became the bride of Howard Paul Wilson of Baltimore, son of Mr. and Mrs. Howard Wilson. Looking on (third from the left) is the Matron of Honor and sister of the bride, Mrs. Marie Coleman. The couple was married by Rev. G. Dewey Robinson (in the photo above) and Rev. S. G. Guile. The wedding reception was held in the lower auditorium of the Ward Memorial Church. (AFRO photo by Cabell).

An afternoon with the star of 'An Evening With Hilda Simms'

On Sunday, the distinguished actress, Miss Hilda Simms, will read a letter written by Mrs. Pontius Pilate.

This will be one in a series of letters to be presented by Miss Simms, as she stages her one woman show— "An Evening With Hilda Simms," in the Carl Murphy Fine Arts Auditorium at Morgan State College.

The affair will be sponsored by the Baltimore Cossocks, Inc.

All of the letters in the show were written by famous women of history, and run the gamut of the emotions.

Miss Simms was in town last week to publicize the show and here are excerpts from an interview with her conducted at the Sheraton Belvedere Hotel.

A. What do you do on an "Evening With Hilda Simms?"

A. I read letters written by women. You know, reading letters is like hearing someone else's hearbeat. I have a letter from Josephine to Napoleon, another one by Pontius Pilate's wife.

Q. How did you become involved in reading letters?

A. About two years ago I went to the 5th Ave. (New York) library to do some research, and I discovered the letters.

I become so tremendously involved that I wanted to do a show around them. My first performance was at the New School of Social Research (in New York).

After the performance I was appointed a member of the faculty. But do you know what I really want to do? I want to play the villainous women of the Bible.

Q. Do you like research?

A. Yes. I love it.

* * *

Q. Are you looking for another hit?

A. It is not important to be in a hit. The idea is to work steadily, to keep a chain of events.

Q. Are you in a show now?

A. Well, I have a small but steady part in the "Nurses," a new TV series which will begin in the fall. Also, Langston Hughes has asked me to play a part in his play, "Tambourines to Glory."

HILDA SIMMS

Q. Do you prefer television to the "live" stage?

A. No. I prefer the "live" stage. The stage requires real talent. I have seen top television and movie stars flop on the "live" stage.

Q. What have you been doing since "Anna Lucasta?"

A. I spent 8½ years in England where I played in a few roles. Also, I played some summer stock and Broadway shows.

I appeared on television with Sidney Poitier in "A Man is Ten Feet Tall" and with Victor Jory in "A Profile in Courage."

Q. Is the scarcity of steady work due to a scarcity of productions?

A. There is a scarcity of productions, but more colored persons could be employed by the industry. Why should "How to Succeed in Business" not have a colored person in the cast? Colored persons should be employed in various roles — small or big.

* * *

Q. Have you been segregated against in the theater?

A. Yes. I always run into it. I am told that I am too light, or too pretty, or not "right." On the radio, voice has no color, but segregation exists there, too.

Q. Who does the segregation in show business?

A. I think that most segregation is caused by the advertisers rather than by the producers.

Q. Is there a future for the colored person on the stage?

A. Yes. The only handicap a colored person has is in his mind. Look at Poitier and Harry Belanfonte. If you look into the mirror and say "I'm colored," you are defeated before you start.

Q. What advice would you give those aspiring for stage careers?

A. Study. Study everything — music, voice, pronunciation, drama, playwrights, languages. Persons wanting stage careers should develop a secondary vocation so they can eat while advancing their careers.

The colored person, especially, must have perseverance and stamina, and he cannot be concerned with security.

Q. Did you go to college?

A. Yes. I was graduated with a major in English from Hampton Institute.

Q. Where are you going from Baltimore?

A. Back to New York.

Pi Beta Sigmas dance hostesses

Delta Alpha chapter of Pi Beta Sigma Sorority held its third annual Carnation Ball in Union Hall, Cherry Hill, Friday evening.

The beautiful affair was hosted by Sorors Melva Alston, Marie Berry, Joyce Blanchard, Ruth Fauntleroy,

Also Sorors Freddie Heath, Bernice Hooker, Edna D. Johnson, Frances P. Johnson, Ann Laws, Evangeline Pearson;

And Sorors Estelle Pinkett, Mary Richardson, Mary Shaw, Joan Stevenson, Eugenia Taylor, Florence Taylor, Sara Smith and Bettye Wooden.

* * *

THEIR GUESTS included:

Messrs. and Mesdames Lloyd Barry, Leslie Bell, William Bevans, Denver Blackwell, Earl Booker Jr., Joseph Bradford, Robert Byrum.

Messrs. and Mesdames James L. Camphor, Jr., William R. Carter, Matthews Carroll, Harvey Cross, Jr., William C. Curtis, Michael Dantley.

* * *

MESSRS. AND MESDAMES J. Llewellyn Davage, James A. Davis, Jr., William B. Dorsey, Daniel Etnridge, Frank L. Fleming, Dennis Foster.

Messrs. and Mesdames Mervin Garner, George D. Giggert, Cleoth S. Grant, Charles H. Griffin, Lawrence Griffen, James T. Gross, William Haile, William J. Harris

Messrs. and Mesdames Jesse J. Hawkins, Robert Heath, William S. Hill, William Howard, Weldon Irvine, Comrade Johnson, Lawrence H. Johnson.

* * *

MESSRS. AND MESDAMES Lemuel E. Johnson, Jr., Randolph T. Johnson, Clarence C. Jones, Ernest Jones, Roland Jones, William S. Lyles, James McDonald.

Messrs. and Mesdames Joseph McDuffie, Julius McRae, Charles Marshall, Alonzo Moss, Linwood Moore, Howard Nash, Calvin Naphlin, Edward Nesbit.

Messrs. and Mesdames Vernon Pennington, Josph Perches, Cortez M. Puryear, LaMar A. Quarles, Charles R. Rice, Jr., Ralph E. Roberts, Vernon Roberts.

* * *

MESSRS. AND MESDAMES William H Ross, 3rd, Samuel Russell, William Russell, Joseph Shaw, Wilfred Shelton, Freddie Slade, Arthur Spencer, Nathaniel Stepp.

Messrs. and Mesdames Herbert Stith, Jr., Harvey Stokes, John Taylor, Edward Thomas, Warren Thompson, Thomas Smith, John Walker, Raymond Wallace.

Messrs. and Mesdames Earl C. Watts, William Wilson, James Woodlon, Stanley Williams, Timothy Wright; Dr. and Mrs. Sidney Burnett;

* * *

MESDAMES LESTER P. DUNALL, Josephine Jones, Vivian L. Scott, Hazel Bryant, Anita Richardson, Lillian D. Jordan, Florise A. White,

Mesdames Emily Nash, Edna B. Stith, June Lockett, Glynnia K. Hill, Helena Hall, Helen Shaw, Lillian S. Layton,

Mesdames Valerie Turner, Almeta V. Dobyns, Edmonia R. Miller, Irene Woodson, Josephine Hurtt, Mary K. Poole;

* * *

MISSES MAE L. HAWKINS, Patricia Hall, Barbara Frederick, Myrtle Thompson, Josephine Jones, Ruth Payne;

Augustus Yarrell, Charles Damon, William Newton, John Bennett, Edward Blanchard, Paul Brown, Garland Streater, Carleto G. Burton,

Linwood Koger, Charles Ward, Matthew Carroll, Floyd W. Parker, Elias L. Larkins, Hollis W. Posey, Nathaniel Pierson,

Clarence Henderson, Donald G Stevenson, Willard B. Oliver, Henery Hooker, Linwood Monroe, Charles M. Smith, Jr.

CALVERT COUNTY NEWS

Davis graduates at City College

By MELVINA EDWARDS

Graduations were in the news this week as Lanneau H. Davis Jr., graduated from Baltimore City College. He is the son of the Rev. and Mrs. L. H. Davis Sr., former pastor of Asbury Church, Atholton, Md.

Attending the recent Morgan State graduation from here were Mesdames Rebecca Booze, Inez Jennings, Evelyn Booth, Isabelle Green, Alice Smallwood, Mr. and Mrs. Mayor Gray and Mr. and Mrs. Kinsey Jones.

Mrs. Gertrude Wilson and daughter, Miss Margaret Wilson of Mutual, recently attended the graduation of Brooks High School. Miss Wilson is a member of the school faculty.

This week's sick list includes Mrs. Myrtle Plater, confined to bed at her Huntington, Md. home; the Rev. James Davis of Christ Church, is slightly improved at Fort Howard.

Sympathy is extended to the family of the late Reginald Gray of Carey St., the husband of the late Mrs. Lillian Watkins Gray of Calvert County.

Sympathy is also extended to the family of the late William I. Brown Sr., husband of Mrs. Eva Brown. Mr. Brown was formerly a resident of Calvert County.

The Rev. James Cranford, Younger Gray and W. Bowie are visiting friends this week in Calvert County.

Georgia appeals ICC's bus ruling

WASHINGTON (NNPA) — The State of Georgia and its Public Service Commission have asked the United States Supreme court to discard the Interstate Commerce Commission's regulation which outlaws segregation on buses and in bus terminals.

An appeal from a ruling of the U.S. District Court for Northern Georgia, the suit questions the authority of the ICC to issue and enforce its order on Sept. 22, 1961, which prohibits common carriers from practicing separation of the races.

SERVING OLIVES in a party buffet? You'll want them to keep their luster until eating time.

Coat them lightly with salad oil and see the effect. For special flavor, try one of the pre - seasoned salad oils, especially a garlic - seasoned oil.

Patronize Our Advertisers

SOUTH BALTIMORE NOTES

Star of Bethlehem AME to honor graduates

By WALTER W. E. HILL

Visiting during the weekend was Mr. and Mrs. William Douglass and Mrs. Rita Mason and children at their old neighborhood, Mt. Winans.

A graduation reception will be held at the Star of Bethlehem AME Church for the community graduates at 11 a.m. services. Mrs. Ernestine Christian is chairman; the Rev. W. K. Woods, pastor.

To my fellow ham readers, Gov. Tawes has proclaimed the week of June 17-24 as Amateur Radio Week at the request of the Baltimore Area Amateur Radio Emergency Corps. K 3 K P Z is coordinator.

* * *

ESTERN HIGH carries three of Mt. Winans graduates: Miss Brenda Price, Miss Geraldine Nicholas and Miss Varnita Christian. Miss Betty Jeane Carter received her diploma from Cherry Hill Junior High and Thomas Wallace received his from Dunbar Junior High.

Happy birthday greetings are extended to Mrs. Reginia Smith, George Holloway, Mrs. Louise Johnson, Charles Johnson and Mrs. Elsie Garris.

The National Appointment Club is sponsroring their third annual 4-way bus trip on Sunday, June 17. Busses leave 669 W. Barre St. and 912 S. Sharp St. Roland Brown Sr. is president.

Promotional certificates were issued during the Children's Day observance at Wayman's Memorial AME Church on Sunday by the Rev. Mrs. Sarah Johnson. Miss Patricia Hawkins received the Sunday School's Highest award of a $25 Savings Bond.

Miss Hawkins also teaches at the Sunday School and was among the graduates of Douglass Senior High School.

Certificates of honorable mention were received by Faith Alton, Arlease Mollock and Florance Mollock. Milton D. Steward is superintendent of the Sunday School. The Rev. W. J. Dunlap is pastor.

Three graduate at Maryland Institute

Arthur Pierce was graduated cum laude, first in his class of teacher education and second in the graduating class of 60, who recently finished four years study at the Maryland Institute of Art.

Also graduating were Hiram Ammons and Miss Francina Bean.

Rev. Charles Johnson named to Grace AME

By SAMUEL TORSELL

The Rev. Charles E. Johnson of the Rock Circuit AME Church has been named pastor of Grace AME Church, replacing the late Rev. C. C. Brown.

The Foundation Club of Grace Church will present George Leonard Milburn, tenor, with William Meredith Burche at the piano, in a song recital on Sunday, June 24, at 7 p.m. Mrs. Francis Pye is chairman.

The Crescent Lodge Elks band will participate in a parade Sunday at 2 p.m. marking the annual St. John Day celebration of the Most Worshipful Hiram Grand Lodge AF and AM of Maryland.

The Bartenders Association will sponsor its first bus trip on Sunday to York, Pa. Jim Coates is president. The bus will leave from the Elks Home at 10:30 a.m.

* * *

THE DISTRICT League of the Baltimore AME Church will hold a tea on Thursday, June 21, at Grace Church.

The Men's Club of Grace Church will sponsor its annual Father's Day tea on Sunday, at 6034 Old Frederick Rd., from 3 p.m. until dark. Alhena Washington is president.

Funeral services were held Sunday, June 10 at Grace AME Church for the Rev. C. C. Brown, pastor. Over 500 persons attended the rites at which the Rev. Harrison J. Bryant officiated.

He was assisted by Rev. Frank Madison Reid and other ministers.

The Rev. Mr. Brown is survived by one daughter, two sons, three brothers and a sister. Burial was in Mt. Lawn Cemetery, Philadelphia.

A room was dedicated last Sunday at Morning Star Baptist Church in memory of Mrs. Susie Page, Aaron Yancey was in charge of the service. The service. The guest speaker was the Rev. William Tapscott.

MRS. REBECCA MILLS, left, Baltimore artist, and Miss Lillie Patterson, author, were panelists on a symposium when the Krinon Club, the youth group of Phi Delta Kappa Sorority, held a meeting in the Maryland City, last Saturday.

REUNION IN BALTIMORE — Children of the late W. Llewellyn Wilson, longtime Douglass High music teacher, gathered last Sunday at the family home in Morgan Park. It was the first time they had been together in ten years. Left to right, Mrs. Charlotte Downie, city teacher and AFRO columnist; Mrs. Ada Saunders, director of recreation at Queens, N.Y. General Hospital; Pezavia, Garden City, N.Y. insurance broker; Mrs. Eleanor Worrell, New York City registered nurse; and W. Llewellyn Jr., who owns a Baltimore grocery store. Other children, not pictured, are: Mrs. Miriam Fields, Dayton, Ohio medical technician; and Mrs. Maude Bostic, wife of an Elmhurst, L.I. insurance man.

Snowy Fruit

It's no trick at all to toss a salad for three or four. But when the group grows to 8 or 10, the salad problem becomes more complicated— or would if it were not for the always - available, always - easy - to- use canned fruit cocktail.

A can of colorful fruit cocktail plus chopped cabbage turns "Snowy Fruit Salad Mold" into a treat wonderful to eat, easy to serve and pretty as a picture. Since it can be made well in advance, it's a natural for a company dinner or luncheon.

And very spectacular when you serve buffet-style.

SNOWY FRUIT SALAD MOLD is made with 1 can (1 lb. 14 oz.) fruit cocktail, 1 small head of cabbage, 1 package (3 oz.) lemon gelatin, 1 cup boiling water, 1 tablespoon lemon juice, 1 tablespoon instant minced onion, 1 teaspoon prepared mustard, ½ teaspoon celery seed, ½ teaspoon salt, ½ cup dairy sour cream or mayonnaise, and luttuce or water cress.

Draine fruit cocktail. (Save syrup to use another day.) Chop cabbage fine; measure cut 2 cups. (The rest can be stored in plastic bag in refrigerator for future use.) Dissolve gelatin in boiling water.

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WEDDING, ANNIVERSARY AND BIRTHDAY CAKES OUR SPECIALTY
Buns Baked Every Hour
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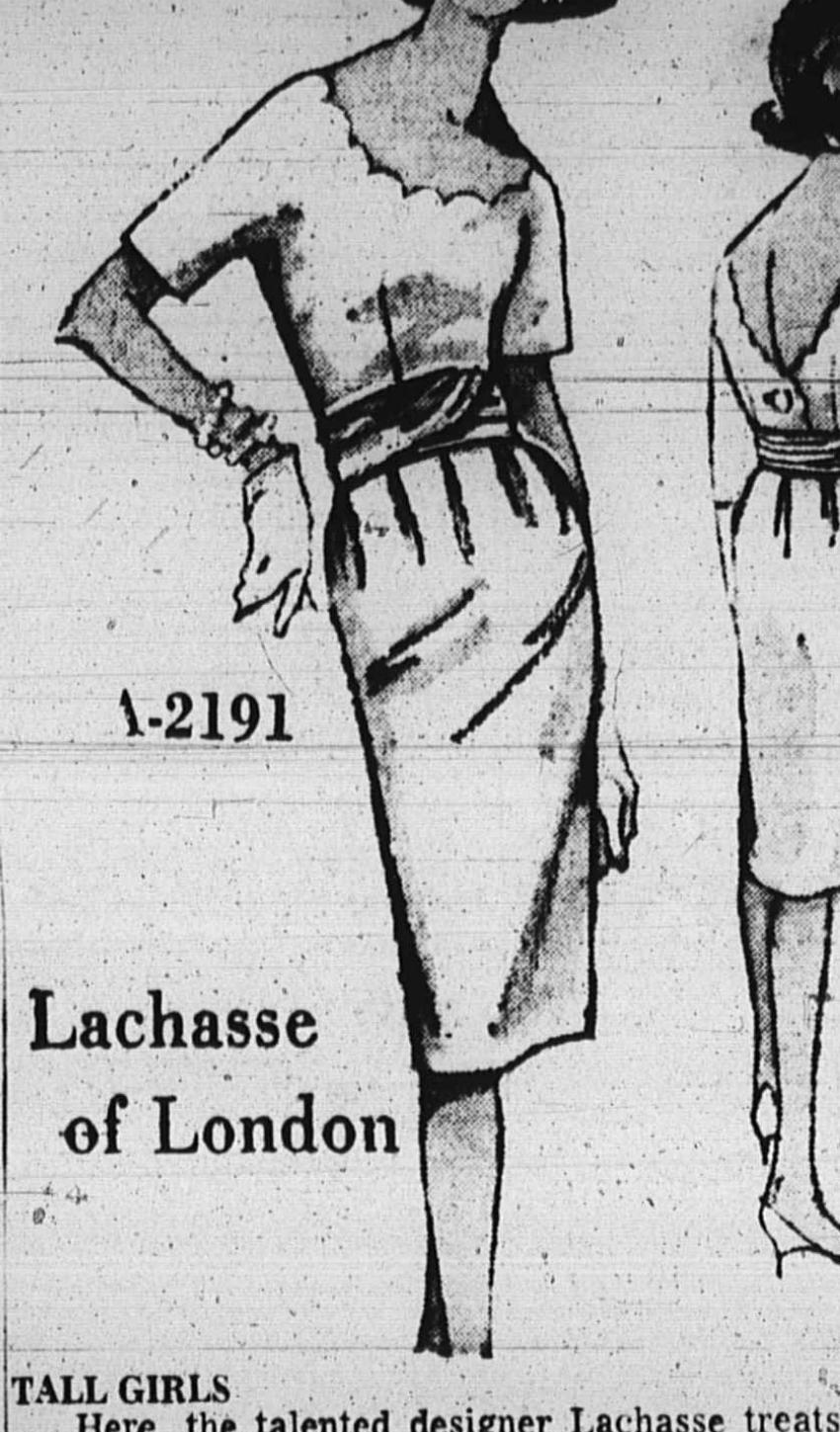
LIMIT ONE COUPON PER FAMILY

SPADEA DESIGNER PATTERN



A-2191

Lachasse of London

TALL GIRLS

Here, the talented designer Lachasse treats enchanting scallop detail to sophisticated surroundings, tracing the deep neckline and rimming below - elbow sleeves of a superb late - day dress that's destined to be seen in all the nicest places.

Its daring back V ends with a one button closing above the smoothly wrapped cummerbund. The skirt is a tapered silhouette topped with a round of little pleats that release solf fullness over the hips.

* * *

CHOOSE LINEN, novelty cottons or silk for summer. Satin, brocades, Peau de soie, taffeta or crepe for the fall party season. From these corresponding body measurements, select the one size best for you. Our sizing is comparable to that used for better ready-to-wear.

SIZES	BUST	WAIST	HIPS	*LENGTH	
10	34	24	35	17¼	inches
12	35	25	36	17½	"
14	36½	26½	37½	17¾	"
16	38	28	39	18	"
18	40	30	41	18¼	"

*Length from nape of neck to waist

Size 12 requires 3⅛ yards of 42 inch fabric for dress with short sleeves. To order pattern A-2191, state size, send $1.00. Add 25c for first class postage and special handling.

New pattern book No. 21 is available for 50c. Also available are Books No. 17 and No. 19 at $1.00 each, No. 20 and Duchess of Windsor at 50c each, or all 4 for $2.50.

Address orders to SPADEA, G.P.O., Dept. Bz-2 Box 1005, New York 1, N.Y.

Cocoa Cloud Torte worth the count in calories and time

Cocoa Cloud Torte is not exactly the dessert to serve when you are economizing on time or calories.

But for one reckless celebration serve this delicious confection, even though it is topped with cream and takes an hour and a half to make.

* * *

COCOA CLOUD TORTE is made with 1½ cups sifted enriched flour, 2 teaspoons salt, 1/3 cup soft butter or margarine, 2/3 cup sugar, 4 eggs, separated, 1/3 cup milk, 1 teaspoon vanilla extract, 1/8 teaspoon salt, 1 cup sugar, ½ teaspoon vinegar, ½ cup slivered blanched almonds, and cocoa cream.

Sift together flour, baking powden and salt. Cream together butter or margarine and 2/3 cup sugar until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Combine milk and vanilla extract. Add flour mixture to creamed mixture alternately with milk mixture. Blend well after each addition. Spread batter into 2 greased paper-lined 9 - inch round pans. Set aside while preparing meringue.

* * *

BEAT TOGETHER EGG whites and salt until foamy. Add sugar, 2 tablespoon at a time, beating until soft peaks form. Add vinegar and beat again until stiff and glossy. Divide meringue evenly between the two pans, spreading gently over entire batter. Sprinkle ¼ cup almonds over each meringue.

Bake in moderate oven (350 degrees F.) 30 to 35 minutes or until meringue is delicately browned. Remove from pans and cool. Spread cocoa cream over meringue of one layer. Place second layer, meringue side up over cocoa cream. Frost sides with remaining cocoa cream. Chill until serving time.

FOR COCOA CREAM use 1/3 cup sugar, 1 cup whipping cream, 3 tablespoons cocoa, and ¼ teaspoon vanilla extract.

Combine sugar and cocoa. Blend in whipping cream and vanilla extract. Chill 1 hour. Whip until thick. Makes one 9-inch torte.

If self-rising flour is used, omit baking powder and salt.

BLUE BOY SHOPPES
Sandwich Masters
SUBMARINE SANDWICHES
MILK SHAKES
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[illegible]
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From Mildred's Kitchen

By MILDRED BROOKS

Dad is King Let Him Know it Sun.

Let's make Dad a Real King at least for His Day. The nation will pay homage to all fathers on Sunday, June 17. So, let's roll out the Red Carpet and make for a celebration. Above all, include his favorite foods as part of the Royal Fanfare.

Ask any man to name his favorite meat — nine times out of ten, it will be a deep brown slice of tender roast beef or a chunk of juicy delectable steak. Since an English King "Knighted" the beef loin — calling it Sir Loin because of his gastronomical admiration — this is an appropriate entree for Father's Day Dinner. Prepare it as he desires.

If, however, Father can be convinced that a "New Frock" will enhance this dish, try this tempting recipe:

* * *

SIRLOIN STEAK

- **5 lb. sirloin steak, center cut, 2½" thick**
- **2 tablespoons prepared mustard**
- **2 tablespoons Worcestershire sauce**
- **¼ cup cognac**
- **½ cup chili sauce**
- **½ cup brown sugar**
- **1 stick (¼ lb.) butter**

* * *

BROWN STEAK on both sides under broiler. Score one side of steak with sharp knife, cutting in about ¼ inch - about 1-inch apart. Spread half of each ingredient, in order listed, on the scored surface. Broil for 10 minutes — 5-inches away from flame Remove steak and turn. Repeat procedure for other side. Serve with pan sauce in separate bowl. Serves 6 to 8.

As an appefizer for this elegant meal, serve Clam Juice Cocktail. To 1 cup clam juice, canned or bottled, add 1½ cup water, 1 teaspoon lemon juice and 2 tablespoons Worcestershire sauce. Mix and chill.

* * *

Dad's favorite vegetables should be considered in your menu. A baked Idaho Potato topped with sour cream and chives, a green vegetable hot buttered rolls and salad or Dad's choice could be the main part of this festive dinner.

Knowing that most men go "all-out" for Homemade Apple Pie, why not make this Dessert the Grande-finale of the meal. Here is a delicious Recipe for that good old-fashion Dish:

* * *

FRESH APPLE PIE WITH CHEESE PASTRY

- **1 to 2 teasp. lemon or pineapple juice**
- **about ¾ cup sugar (or half brown sugar)**
- **¼ teaspoon nutmeg**
- **1/8 teaspoon salt**
- **½ teaspoon grated lemon rind**
- **6 to 7 cups thinly sliced apples (about 2 pounds)**
- **1 tablespoon butter**
- **Cheese Pastry**

* * *

Line a 9-inch pie pan with bottom crust. Combine all ingredients except butter. Fill pie shell. Dot with butter; adjust top crust. Glaze. Bake at 425 degrees F 40 to 50 min. or until apples test tender with fork and crust is brown.

* * *

CHEESE PASTRY

- **3 cups all-purpose flour**
- **1½ teaspoons salt**
- **1 cup lard**
- **1½ cup grated sharp cheese**
- **1/3 cup water.**

* * *

PREPARE AS for regular pie crust, cutting in cheese after shortening, or along with it.

Instead of a regular piecrust, a SPICY CRUMB TOPPING can be a pleasant change. Make this by cutting 6 tablespoons butter into ½ cup flour and ¾ cup brown sugar. Sprinkle over apple pie mixture and bake until topping is brown.

A delightful surprise in apple pie can be achieved by sprinkling 3 tablespoons brandy thru the vents of crust, after pie is baked. By subsutituting about 1½ cups apples with 1½ cups well-drained crushed pineapple, another delectable dessert is made. It calories are not a problem, pour 2/3 cup of slightly whipped heavy cream over apples before placing on top crust. Bake as usual. Serve with a wedge of cheese.

To give this royal dessert a kingly look, give the top crust a glaze by brushing with slightly beaten egg white, evaporated milk, cream, top milk or salad oil. Then, sprinkle with sugar mixed with cinnamon, if you like.

A Cream Pie might be the favorite dessert of some Dads. This easy-to-prepare recipe will bring smiles and satisfaction:

* * *

SATIN-SMOOTH CREAM PIE

- **Baked pie shell or crumb crust**
- **1 pkg. vanilla pudding**
- **2 cups milk**
- **¼ teaspoon flavoring**
- **2 tablespoons butter**
- **½ cup heavy cream whipped**

PREPARE pudding by label, using 2 cups milk, adding butter and flavoring. Cover pudding with waxed paper. Chill. Beat with spoon until smooth; spoon into shell. Chill. Top with cream. Serve. Keep in refrigerator TOP WITH any of the following: grated chocolate, orange rind, cinnamon or nutmeg, well-drained crushed pineapple, sliced peaches, berries, sliced bananas, toasted coconut, crushed peanut brittle or chopped chocolate mints.

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* * *

WANT THE FAMILY to eat a better breakfast? Buttermilk biscuits and pancakes are mighty tempting. Want to be rated high as a hostess? Buttermilk cakes and pastries have wonderfully subtle taste and texture.

Want the family to enjoy a hearty meal in spite of the weather? Buttermilk in ground beef preparations makes them more succulent, flavorful and nourishing. Looking for a good salad dressing? Buttermilk goes well, too, in the all-important salad accompaniment.

* * *

TRY A USDA recommended Strawberry - Buttermilk Sherbet when you need a light 'n' sweet dessert for pastries, luncheons or other festive occasions. Either fresh or frozen strawberries will do.

Wash 1 pint of fresh strawberries, slice into a bowl, sprinkle with sugar, and marinate 1 hour at room temperature. Then crush and drain the berries, reserving the liquid. Or, drain a package of frozen strawberries and save the juice. Add water to the juice, if needed, to yield about 1 cup.

Soften 1 tablespoon unflavored gelatin in 1/3 cup of the strawberry juice. Dissolve over hot water and pour into 1½ cups buttermilk. Add ½ cup more berry juice, ½ cup sugar and a dash of lemon juice.

Pour mixture into a refrigerator tray and freeze until mushy. Spoon icy mixture into a bowl, beat until smooth, and fold in the crushed strawberries.

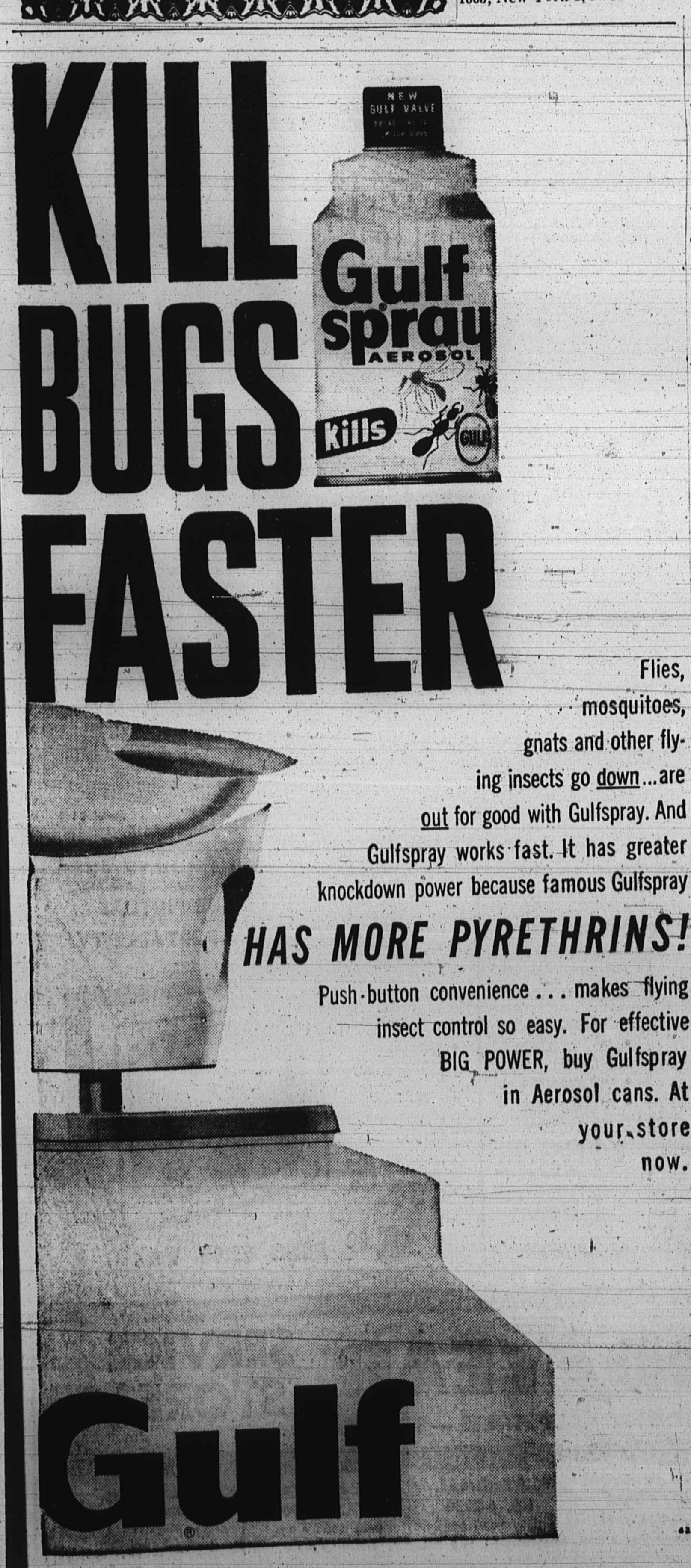
Return sherbet to the refrigerator tray and freeze until firm. Garnish with whole strawberries.

* * *

USDA home economists also suggest an excellent Buttermilk Salad Dressing.

For 2 cups of this creamy-mayonnaise - type dressing: Combine 1 tablespoon cornstarch, 1 tablespoon dry mustard, paprika, onion salt, salt and ground white pepper in the top of a double boiler.

Gradually stir in 1 cup of buttermilk and 2 beaten eggs. Stir constantly while cooking over hot — but not boiling — water until butermilk begins to thicken. Remove from heat.



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