William E. Brown, pioneer Annapolis resident, buried

By ELOISE RICHARDSON

Someone has said: "We often travel on a hard and uneven road in this world, but with a cheerful spirit, and a heart to praise God for His mercies, we may walk therein with comfort, and come to the end of our journey in peace."

Such a thought was the trend of sentiment during funeral rites conducted on Sunday for William E. Brown at the Mt. Moriah AME Church of which he was a lifelong member.

Although the deceased was 80 years old, he had been active throughout most of his life in church and civic affairs.

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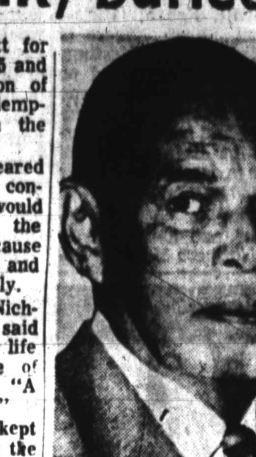
THE REV. J. G. Barnes, the new minister of Mt. Moriah used as a text for his eulogy, Psalms 49:15 and the subject, "Imposition of God in Christian Redemption," a discussion on the immortality of the soul.

He noted that it appeared that Mr. Brown's firm conviction was that God would redeem his soul from the power of the grave because of his good works in life and in the church particularly.

The Rev. Howard E. Nichols, assistant pastor, said the deceased "lived the life which implemented one of his favorite hymns, 'A Charge to Keep I Have,'

"For thirty years he kept his charges of duty with the church and fought a good fight," the minister further stated.

Dr. Aris T. Allen, vice-chairman of the Trustee Board, commended the deceased because of his efficiency in keeping records of church business and for his dependability when needed.



WILLIAM E. BROWN

Well-known church and civic worker buried in Annapolis.

THE REV. Franklin Buchanan Johnson, traveling elder for the Washington Conference of the church, praised the deceased for his warmth and love for humanity.

"Brother Brown gave inspiration of love to both the young and the old and he captured the hearts of the people in his church because of his continuous service in helping others and the church during any crisis. His mere presence washed away anxiety and fear," the Rev. Johnson declared.

The Rev. Norris Morgan, pastor of Second Baptist Church, said "Will Brown was a servant of God and the community. He was a fine man and his life attested to this."

Herbert S. Hilliard, principal of Bates High School, described the deceased as "a man who was not only 80 years old, but one who served others 80 years." "His place will be most difficult to fill," he stated. Mr. Brown was honoree at one of the Bates High School award dinners.

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THE SON of the late Julia and William H. Brown, the deceased was born on March 10, 1885 at West River, Md. During his early childhood his family moved to Annapolis, where he attended the public schools. He graduated from Hampton Institute in 1907.

In 1910 he was married to Miss Calista Stewart and from this union there were two children.

He was employed at the United States Naval Academy for over 40 years and was retired in 1955 for exemplary service. For a number of years he also served as superintendent of the Brewer Hill Cemetery.

During his church life he served as superintendent of the Sunday School, a regular member of the choir, a member of the Board of Trustees, church clerk and financial secretary.

• • •

HIS INTEREST in education endeared him to PTA work in local, county and state areas. He served as secretary for a time and then as treasurer of the old Stanton School and Bates High School FTA's for over 35 years.

He is survived by his wife, Mrs. Calista Stewart Brown; son, William S. Brown, granddaughter, Mrs. Beverly Ann Mohammitt, both of Washington; sisters, Miss

MAKING PROGRESS — Smiles on the faces of these members of the NAACP Life Membership Committee as they met at the Association's office, 1234 Druid Hill Ave., look good as the campaign now stands in its final stage. Fourteen days remain before Nov. 19, the date of the Freedom Festival. Seated left to right are Mrs. Edith Allen, John H. Thornton, Mrs. Elizabeth D. Randall, Mrs. Susie Murphy, Mrs. Ida Russell, Mrs. Mary E. Hawkins and Mrs. Eula Mae Watts. Standing, l. to r., the Rev. Marcus G. Wood, Harry L. Macer, Dr. William H. Watts, Herbert Gardner, Dr. Charles E. Watts, Dr. Emerson C. Walden, Dr. John L. Tilley and Dr. J. E. T. Camper, chairman of the Thanksgiving Freedom Festival.

Science Shrinks Piles New Way Without Surgery Stops Itch—Relieves Pain

New York, N. Y. (Special) — For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids, stop itching, and relieve pain — without surgery.

In one hemorrhoid case after another, "very striking improvement" was reported and verified by a doctor's observations.

Pain was relieved promptly. And, while gently relieving pain, actual reduction or retraction (shrinking) took place.

And most amazing of all — this improvement was maintained in cases where a doctor's observations were continued over a period of many months!

In fact, results were so thorough that sufferers were able to make such astonishing statements as "Piles have ceased to be a problem!" And among these sufferers were a very wide variety of hemorrhoid conditions, some of 10 to 20 years' standing.

All this, without the use of narcotics, anesthetics or astringents of any kind. The secret is a new healing substance (Bio-Dyne®) — the discovery of a world-famous research institution. Already, Bio-Dyne is in wide use for healing injured tissue on all parts of the body.

This new healing substance is offered in *suppository or ointment form* called *Preparation H®*. Ask for individually sealed convenient Preparation H Suppositories or Preparation H Ointment with special applicator. Preparation H is sold at all drug counters.

Robert Amos funeral set for Nov. 6

Friends and relatives of Robert Amos, 81, of 1008 Wilcot Ct. may view his body tonight at the Locks Funeral Home, 1304 N. Central Ave.

Funeral services will be held Saturday at 2:30 p.m. from the Berea Temple of Seventh-Day Adventists, 1901 Madison Ave.

He is survived by his wife, Mrs. Henrietta Amos; six daughters, Mesdames James Laforest, wife of physician; Dorothy Savage, Ethel Smith, Irene Kirkaldy, Justine Walker and Jessie Gregory, and two sons, Conrad and Howard Amos, 23 grandchildren, 15 great grandchildren and many other relatives.

Delia Brown, Annapolis; Mrs. Mary Watkins, Philadelphia;

Also, brothers, James W. Brown, Baltimore; Thomas R. and Alexander M. Brown, Annapolis; Phillip L. Brown, Arundel - on - the Bay.

Charles Hicks II was mortician. Burial was in the family plot at Brewer Hill Cemetery.

Church honors Rev. C. L. Collins on birthday

The Rev. Charles L. Collins, pastor of the Emmanuel Church, 1620 Frederick Ave., was guest of honor at a birthday luncheon in the Parish House Sunday.

Elder M. B. Chambers of Christ Temple Methodist Church presided and was accompanied by his congregation.

Among special guests were the honoree's wife, Mrs. Omeida Collins, Bishop and Mrs. Randel and neighborhood co-workers, the Rev. Mr. Zee, Mrs. Mary Lou Hood, who gave clothing for the needy in the neighborhood; Manning Dixon and gave personal gifts and serv-

Rites today for Nathaniel Moses

Funeral services were held today, Friday, at the Nutter Funeral Home for Nathaniel Moses, 543 Mosher St., who died at his home Oct. 31. He was 79. Burial is in Mount Auburn Cemetery.

Mr. Moses, who was blind, is remembered among Baltimoreans as the longtime worker at the Worship for the Blind. He was retired in 1951.

A native of Cape Charles, Va., he was the son of the late Mr. and Mrs. Nathaniel Moses Sr.

Surviving are three daughters, Mrs. Molessa Manley, Cape Charles; Mrs. Elaine K. Hamilton, Mrs. Airy Etta Tucker, Baltimore; a son, Nathaniel Jr., Baltimore; six grandchildren; seven great grandchildren; a daughter in law, Mrs. Maggie Moses, 3237 Belmont Ave., where the family is in mourning.

Howard Manor mgr. found dead

WASHINGTON

Mrs. Roselia G. Molson, longtime resident manager at the Howard Manor Apartments was found dead Saturday afternoon in her apartment at the building, 654 Girard Street, NW, where she lived alone.

Investigators reported that tenants became concerned about her welfare after not having seen her for three days. So they called police.

The body remained at the city morgue Tuesday awaiting the arrival of relatives from Florida.

Mrs. Pauline Hobbs

WASHINGTON

Mrs. Pauline E. James, 73, died Wednesday at Freedmen's Hospital in Washington, D.C. She lived at 2012 Savannah Pl. S.E.

She is the mother of Mrs. Pauline Virginia Hobbs, 3510 Ellamont Rd., Baltimore who is superintendent of reading in the Baltimore County public schools.

Her body will be on view at Stewart Funeral Home, 4001 Benning Rd. N.E from 3 to 10 p.m. Friday.

Funeral services will be held 11 a.m. Saturday, Nov. 6 at the funeral home.

Interment will be in Lincoln Memorial Cemetery, D.C.

Her survivors include her daughter and son-in-law, Joseph M. Hobbs.

Book fair at Grant School

During American Education Week, the Grant Elementary School Annual Book Fair will be held November 5, 8, 9, 10. The Book Fair will be open 12:30 - 10 and 3:00-3:30 p.m. at the school, 22nd an G Sts., NW.

The School P.T.A. sponsors the Book Fair with the hope that young and old will come, browse, buy a book, read it and share the book with oth-

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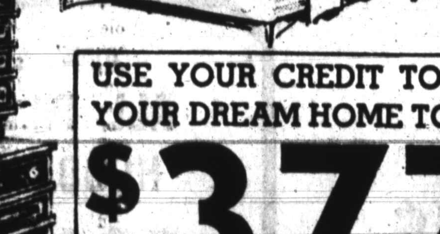

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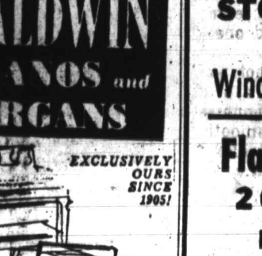

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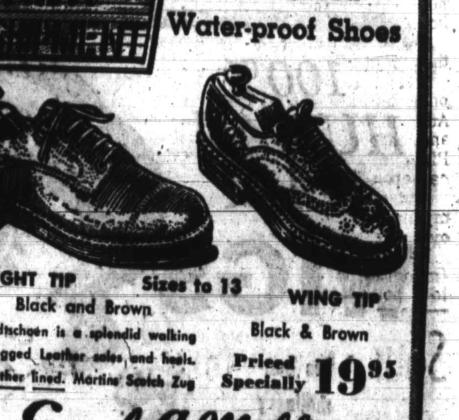

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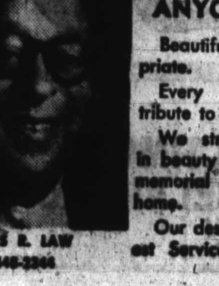

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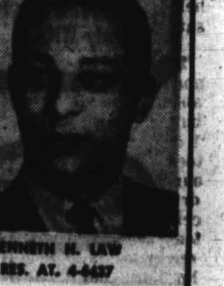

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The AFRO AMERICAN'S food FEATURES

BEST BUYS

Vegetables, Fruits Plentiful

By Virginia McLuckie
Food Economist

If you want to be a good shopper today you just have to be a Label Reader. With so much of our food packaged and put up in convenient form the label information is very important, says Virginia McLuckie, food economist, Baltimore office, Department of Markets, University of Maryland.

At the produce counter you read labels for weight, size, variety and price per unit or pound on pre - packaged item then read quality signs which are essential to making selections that give value for your money.

Meats, cheeses, canned items and staples all have label information for your benefit or protection if you take time to observe what is on them.

Since selections of food items are made so rapidly as you push carts up and down the aisles, it might be wise to start reading labels on the things you have on the shelf at home. This bit of homework will enable you to locate the information you deem necessary while shopping with the minimum of effort and enable you to make the most advantageous purchase.

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FALL PRODUCE is making a bid for your purchase since it is seasonal, economically priced and colorful. Dark green and deep yellow vegetables are seasonal best buy items. There are a number of green leafy offerings from Maryland farms, spinach, kale, and collards.

Look for bright fresh green leaves that are young and tender, and avoid those with yellowed or wilted appearance.

The fall crop of cooking greens will add variety to meals. The cabbage family still remains in prominence with cabbage the lowest in cost. Broccoli and cauliflower are available in fair supply. Supplies of Brussels sprouts will increase and peak in the month of November.

Yellow onions and carrots remain on the economy list. For variety, Maryland turnips and rutabagas from Canada are suggested. This is peak season for fresh sweet potatoes one of Maryland's excellent deep yellow vegetables.

Look for dry, clean, firm sweet potatoes that are well shaped and uniform in size. The peak of the pumpkin season is now so use them for food and decoration.

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COLORFUL apples from the Appalachian area fill the markets with the best fruit buy. There are Red Stayman and Rome Beauty varieties available. Select Rome's for baking. Red and Golden Delicious are in abundant supply. Now is the time to eat an apple every day.

Bananas are in adequate supply and priced attractively.

As the season progresses more Florida citrus is being shipped, particularly grapefruit. Florida has more than boxes of early and mid-season oranges than average and more than last year. We can expect more citrus in the coming months.

Table grapes, Tokays, Ribiers, Emperors and Seedless are available at reasonable prices. This is the season for pomegranates for folks who like them. Be looking for fresh coconuts in markets. Dates, candied fruits and nuts are starting to fill counters in preparation for coming holidays.

Suggested proteins are chuck roast, ground beef, end pork roast sales and Grade A Medium size eggs and fryer chickens.

WALDOFE SALAD

One package lemon flavored gelatin, one - eighth teaspoon salt, one - half cup each diced celery and nutmeats (chopped), one and one - half cup diced unpeeled apples (Cortland Delicious) one - half cup whipped cream, one cup hot water and one - half cup mayonnaise.

Dissolve gelatin in hot water. Chill until thick and syrupy. Blend mayonnaise and gelatin until smooth, then add diced apples, celery, and nutmeats. Fold whipped cream into gelatin mixture. Mold. Serves 8.

Soup sense

HOT CURE FOR SWIMMER'S CHILLS

Beware sudden chills after an early-summer swim. Warm up with steaming hot Consomme Risotti: Combine 1 can condensed consomme, 1 soup can water, and cup cooked rice. Heat; stir often. Makes 2 to 3 servings.

SERVE SOMETHING HOT WITH COLD MEALS

Salads, sandwiches, cold cuts and ice cream are summer standards but nutritionists feel that cold meals should have one hot accompaniment such as Primrose Soup Cup. Stir 1 can condensed cream of chicken soup in saucepan.

Gradually add 1 soup can water and a cup of shredded process American cheese. Heat, stirring now and then until cheese melts. Garnish with chives. Makes 2 or 3 servings.

• • •

THREE - INGREDIENT BARBECUE SAUCE FOR OUTDOOR COOKS

Fewer cooking ingredients are available on the trail or on the water than at home.

For an excellent barbecue sauce that fits into camp and galley cooking, combine 1 can condensed tomato soup, ¼ cup pickle relish and 1 tablespoon white or brown sugar; simmer 5 minutes, stirring now and then.

Serve over frankfurters or hamburgers. Makes about 1½ cups sauce.

• • •

FOUR - MINUTE PARSLEY SAUCE FOR FISH

To add new flavor appeal to fish try this quick flavorful sauce. Combine 1 can condensed cream of vegetable or celery soup with 1/3 cup of milk. Heat, but do not boil. Add 1 tablespoon chopped parsley.

Serve in a sauceboat with a light sprinkle of paprika.

Harvest season casserole

One good plentiful food deserves another — and that's the case with rice and cheese this October.

But are in plentiful supply and they combine beautifully in this recipe, suggested by U.S. Department of Agriculture food specialists.

Chese-Rice Casserole

½ cup canned mushrooms, stems and pieces, 1 tablespoon chopped onion, ¼ cup coarsely chopped almonds, 1 tablespoon butter or margarine, ½ cup uncooked rice, 2 tablespoons choped parsley, ½ cup shredded cheese, 1½ teaspons salt and 1½ cups hot water and mushroom liquid.

Drain mushrooms; save the liquid.

Lightly brown mushrooms, onion and almonds in the fat. Add uncooked rice, parsley and cheese; mix thoroughly. Place mixture in a greased casserole.

Add salt to the water and mushroom liquid and pour over the rice mixture.

Bake at 375 degrees F. (moderate oven) 45 minutes to 1 hour, until rice is done.

Sour cream now appears at the best of tables

Sour cream, once the stepsine, now appears at the child of the American cuibest tables. Not a course in a menu — from appetizers to desserts — passes it up.

For hors d'oeuvre, it's often coupled with cheese mixtures and used as a dip on a raw vegetable tray. In a main - course dish, it my sauce the chicken, beef or veal. At salad time, it's likely to be in the dre sing. And at dessert, it may go into cheese-cake or fruit.

chocolate frosting or top

Right here and now, it helps to make an interesting sauce for veal cutlet.

VEAL FIESTA

2 round-bone veal cutlets, about ½ inch thick (each about 1 pound), 2 tablespoons butter, ⅓ cup chopped onion, 1 can (1 pound) whole tomatoes, undrained, 1 can (4 ounces) sliced mushrooms, drained, 1 tablespoon Worcestershire sauce, ¼ to ½ teaspoon sugar, ½ teaspoon celery salt, 1 tablespoon regular flour and 1 cup commercial sour cream, at room temperature.

Wipe the veal cutlets as dry as possible with paper toweling. Cut each cutlet into three portions without removing the bone. In a large skillet, melt the butter.

Add the veal; cook over moderate heat on each side until meat firms and surface changes color. Add onion, undrained tomatoes (reserving a few tablespoons of teh tomato juice), drained mushrooms, — Worcestershire sauce, sugar and celery salt.

Cover and simmer until veal is tender — about 45 minutes. Remove veal and any large tomato pieces to a hot platter and keep warm. Stir together until smooth the few tablespoons of reserved tomato juice with the flour; add to skillet; cook and stir constantly over moderately low heat until thickened. If sauce is not the consistency of medium white sauce, increase heat and cook and stir until it is.

Over low heat, stir the sour cream—about a tablespoon at a time—into the skillet; heat to serving temperature but do not boil. Stir in any juice from the held veal. Pour sauce over the veal. Makes 6 servings.

A DEEP DISH chicken pie, flavored with wine, is an interesting main dish to take to a pot luck supper —or to serve at home. The wine that flavors it — California Sauterne — improves the image of those old-fashioned favorites when it is poured as the accompanying beverage.

COOKING IS FUN

Time For Pot Luck Suppers

This is the season for pot luck suppers, the time when each woman makes a very special dish for a party, knowing that it will be tasted critically by all who attend. A likely candidate for such an affair is an old-fashioned deep - dish chicken pie brought right up to date by adding California white dinner wine.

It has style, subtlety and great appeal.

To present this main dish in the most favorable atmosphere, it should be served with glasses of the same white wine that gives it such a remarkable flavor. The planning committee should be alerted to include wine in the budget calculations.

It's not a major item of cost, because enjoyable wines can be purchased in half-gallon or gallon jugs to serve groups. Sauterne, Chablis or a Rhine wine type

Chilling the wines is important to have them most refreshing. When one or two bottles are chilled in a refrigerator, about two hour is time enough to bring them to the desired temperature. But when two or three large jugs ar put into the refrigerator at the same time, double the chilling time so the cold will penetrate them all. Tubs of crushed ice may be used to chill the wine, or to keep it cold during the dinner hour. Old-fashioned wash tubs are ideal, but any large container such as a plastic or paper paint bucket that doesn't leak can be used.

• • •

TO CALCULATE how much to buy for a group, first measure the glasses to be used. Ideally, glasses should be generous in size (about 9 ounces) ad then filled only about half full. This allows the fragrance of the wine to gather in tre upper part of the glass, andit doubles the enjoyment of any wine. Four ounces of wine is, therefore, the average size serving of a dinner wine. If glasses are small, servings will, of course be smaller and it will be necessary to allow for filling the glasses more often. One 26-ounce bottle, a "fifth", usually serves four persons, indicating that each person will dring 1½ of the usual - size servings.

Atthis rate, a half gallon would serve ten or 11 persons; a gallon 20 to 22.

Members of the group are likely to agree with wine expert Leon Adams, author of "The Commonsense Book of Wine." "The use of table wines with meals isn't drinking — it's dining."

Here's a family - size recipe for the Deep Dish Chicken Pie. It can be doubled or tripled, if necessary to serve a group, and baked in a large flat pan instead of individual pies. Duringt he baking, the alcohol of the wine vaporizes, leaving only a subtle flavor.

If the menu is to include a variety of main dishes, one might be a baked lasagne and another a type of meat stew with vegetables. With the addition of these dishes, it may be interesting to offer both red and white dinner wines, so diners can choose the combination they like best.

DEEP DISH CHICKEN PIE
(Serves 6)

1 (5-lb.) stewing hen
1 ½ quarts boiling water
1 cup California Sauterne or other white dinner wine
1 large onion
1 stalk celery
1 carrot
1 tablespoon salt
1 cup tiny boiling onions
½ cup frozen peas
3 tablespoons butter
4 tablespoons flour
1 ½ cups broth
1/3 cup undiluted evaporated milk
3 tablespoons California Sauterne or other white dinner wine
Flaky Pastry

Have chicken disjointed. Place in large kettle with boiling water, 1 cup wine, onion, celery, carrot and salt. Cover and simmer 2 hours, or until chicken is tender. Cool sufficiently to handle. Remve skin and bones from chicken, leaving meat in large pieces. Skim fat from broth, and save broth for sauce. Cover tiny boiling onions with water and boil 3 minutes. Drain and peel. Rinse peas with hot water (they will cook as pie bakes). Melt butter and blend in flour. Stir in 1½ cups broth and evaporated milk. Cook and stir until sauce boils and thickens.

Remove from heat and stir in remaining 3 tablespoons wine. Arrange chicken in 1½ quart baking dish with onions and peas. Pour sauce over all. Top with Flaky Pastry, pressing edges firmly against sides of dish. Make a slash in top of pastry to allow steam to escape. Bake in hot oven (400 degrees) abut 25 minutes, until pastry is nicely browned. Serve from baking dish.

Flaky Pastry: Cut 1 tablespoon butter into 2/3 cup (firmly packed) pastry mix (or 1 stick pastry mix, crumbled). Add about 3 tablespoons cold water to make a stiff dough. Roll out on floured board to fit top of baking dish.

Note: Remaining broth may be used for soup or in making sauce for another meal.

BAKED LASAGNE WITH CHEESE
(Serves 6 to 8)

1 medium - sized onion, chopped, 2 tablespoons oil, 1 clove garlic, minced, 1 (8½-oz.) can tomatoes, 1 (6-oz.) can tomato paste, ½ cup California Burgundy or other red dinner wine, ¾ cup water, 2 teaspoons salt, ½ teaspoon oregano, ¼ cup chopped parsley, 1 cup pitted ripe olives, coarsely chopped, 8 oz. lasagne noodles, 1 pint ricotta cheese (or small curd cottage cheese), 8 oz. Mozzarella cheese and ½ cup grated Parmesan cheese.

Cook onion in oil until transparent. Add garlic and saute until onion and garlic are very lightly browned. Add tomatoes, tomato paste, Burgundy, water, 1 teaspoon salt, basil and oregano, and simmer about 25 minutes.

Remove from heat and add parsley and ripe olives. Meanwhile, boil lasagne in salted water for 20 minutes. Drain and cool sufficiently to handle. Stir remaining teaspoon salt into ricotta cheese (If cottage cheese is used, add only ½ teaspoon salt.) Slice Mozzarella cheese.

In greased 7 x 11 x 2-inch baking dish arrange layers of lasagne, ricotta, Mozzarella, sauce and Parmesan cheese in that order, making 4 layers of each. Bake in moderately hot oven (375 degrees) for 45 minutes. Let stand 10 minutes before serving, then cut into squares to serve.

LAMB POT PIE
(serves 6)

2 pounds boneless lamb shoulder, cut in 1 - inch pieces, 3 tablespoons flour, 4 tablespoons salad oil, 1 cup chicken stock, 8 whole peppercorns, 1 ¼ teaspoons salt, 1 bay leaf, ½ lemon, seeded and sliced very thin, 2 large onions, sliced thin, ¾ cup California Satuerne or other white dinner wine, 2 medium carrots, sliced, 2 medium zucchini, sliced and mashed potato crust.

Dust lamb with flour and brown slowly on all sides in heated oil. Remove any excess oil from pan. Add chicken stock, peppercorns, salt, bay leaf, lemon, onion and ½ cup of the wine. Cover and simmer gently 1½ hours. Add carrots and cook additional 15 minutes. Add zucchini and remaining ¼ cup wine and cook another 15 minutes.

Turn into 2½ to 3-qt. baking dish. Spoon potato crust mixture around edges or decorate with potatoes forced through a large pastry bag with rosette tip. Bake in hot oven (425 degrees) 15 minutes.

Mashed Potato Crust: Beat together 3 cups hot mashed potatoes, 4 tablespoons butter, ½ cup chopped parsley and 1 egg. Season with salt and pepper.

Olives go with many dishes

Put canned ripe olives on your shopping list and stock up your pantry shelf for the weeks ahead to enhance family meals and parties.

For an interesting salad, recommended by USDA's home economists, combine cubed apples and sliced celery with just a suggestion of mayonnaise.

Place a crisp lettuce leaf on a salad plate, add a pineapple ring, top with a mound of the apple-celery mixture, and then add a scattering of sliced or diced ripe olives.

To garnish, add a topknot of mayonnaise and a whole pitted ripe olive.

• • •

OLIVE 'N' CHEESE BAL is easy to prepare and a big hit at parties.

Soften one 8-ounce package of cream cheese, 8 ounches of blue cheese, 1 cup sour cream, and¼ cup butter or margarine. Use mixer to blend these ingredients together. Stir in one 4½ ounce can chopped ripe olives and 1 tablespoon chopped chives. Chill until firm enough to be shaped into ball or other desired shape. Place on serving platter and garnish with generous scattering of chopped pecans.

Serve with crisp celery and carrot sticks, assorted crackers, and a bowl of whote ripe olives.

Eggs Good For Breakfast, Lunch, Dinner If Homemaker Knows Stuff

Eggs for breakfast, eggs for lunch, dinner, snack and party times — they're just the thing for round - the - clock mealtime needs.

The months just ahead will bring an abundant supply of this all purpose favorite. Rich in protein, vitamins and minerals, and comparatively low in calories, eggs will help the homemaker keep her family in A - 1 shape, says the U.S. Department of Agriculture's Consumer and Marketing Service.

Eggs now sell at such reasonable prices, that homemakers will do well to stock up the refrigerator for more frequent use.

Now is a good time to put on the old thinking cap and dream up some appetizing egg dishes. Remember, an extra egg or two will add flavor and food value, as well as improve texture of many preparations.

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TRY EGGS to thicken a custard or sauce; to hold together oil and vinegar in a creamy mayonnaise. Use egg whites to make cloudy soups clear, or an egg shell with some of the white still clinging to "settle" muddy coffee.

Use eggs in cakes, pies, cookies, baked Alaskas and souffles. Hard - cook some eggs, dice, and use as a flavorful garnish for vegetables.

Serve the family sunnyside up, scrambled or omelet style eggs for breakfast; deviled, western, egg salads, eggs fashioned into an a la king for luncheon; or just plain hard - cooked for snacks. These are only a few of the many tasty plain and fancy dishes homemakers can plan for pleasing friends and family.

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WHEN COOKING with eggs —whether in water, frying pan or oven — use low to moderate heat. Like all protein foods, eggs cooked at too high a temperature get tough and leathery.

To prevent curdling when making custards or other dishes that call for hot milk to be added to the eggs, mix sugar with the egg and not with the milk. Add hot liquids or mixtures to the beaten egg a little at a time. Don't overcook.

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A FLUFFY OMELET is a real filling breakfast treat for youngsters going to school or the man of the house going to work.

Separate the eggs and beat the yolks thoroughly. Add 1 tablespoon milk for each egg. Beat together the egg whites and a little salt until stiff but not dry. Gradually fold in the egg - yolk mixture. Pour into a frying pan containing melted fat.

Cook over low heat until the omelet is lightly browned on the bottom. Cover and cook until set.

Or when it is lightly browned on the botton, finish cooking the omelet by baking in a moderate oven (350 F) 10 to 15 minutes or until browned on top. Crease through the center, fold over, and roll the omelet onto a hot platter.

Survey shows what homeowners seek

By DOROTHEA M. BROOKS
United Press International

NEW YORK (UPI)—What features are most important to the family buying an $11,000 home; or the folks shopping in the $20,000 — $25,000 price bracket?

National Homes Corp., Lafayette Ind., a company that has manufactured dwellings for nearly 300,000 families since 1940, spent a good part of the last year in intensive consumer research to come up with some pretty specific answers to that question.

The research was undertaken in connection with the company's plan to market its manufactured homes as brandname products — under the Family - Tailored label— in the $12,000 to $25,000 bracket which represents 80 per cent of the buying market today.

A family shopping in the $11,000 — $13,000 price range, National's research showed, should find:

—A spacious living room.

—A kitchen large enough to seek at least eight people comfortably; well lighted, and not requiring artificial light in the daytime. Laundry facilities were not wanted in the kitchen. A pantry was a must; at least nine feet of counter space, easy-to - operate, easy - to - clean drawers and a sink with a swing faucet.

—A utility room as cheerfully decorated as the rest of the house and with laundry facilities located here.

—Layout which permits access to bedrooms without going through living room.

—Double access single bath for bedroom — utility room areas and kitchen—informal living area without passage through living room. Large medicine cabinet and mirror, well lighted with soft light.

—Central heating with air conditioning in the South and provision for air conditioning in the North.

—Low maintenance exterior.

—Adequate storage indoors and out, with outside storage to be closed and lockable. Adequate closet space in bedrooms. Linen closet easily accessible to bedrooms and bath.

—Vinyl or other hard surface flooring in kitchen, utility, bath, family and bedrooms.

—Rear entry easily accessible to basement, utility room and kitchen.

Additional Wants

In the $13,000 — $14,000 price range, in addition to the above features, National's research found there should be at least 11 feet of kitchen counter space, three or more entries, a family-kitchen, a minimum of 180 square feet, to seat at least eight.

When it comes to the $14,500 — $15,500 bracket additional desirable features include at least on bedroom with twin closets; a den or family room — informal living area of at least 180 square feet or ten per cent of total living area; a living room located out of the traffic area, isolated from kitchen and informal living area.

In the $16,000 — $18,500 category the following additions are considered necessary:

—An entrance foyer.

—A full bath and a half bath.

—Two - car garage.

—Larger rooms.

—Additional closet space with ceiling high storage space.

—Stainless steel sink and a chopping block.

—Access from den or kitchen area to hall without passing through living area.

—A patio accessible to kitchen and family room.

—Breakfast bar in kitchen or informal living area.

—Fireplace.

Upper Bracket

For the upper bracket — homes in the $20,000—$25,000 include:

range — additional features, according to National, should include:

—At least two bedrooms with twin closets and ceiling high storage.

—Formal dining area seating a minimum of eight.

—Central air conditioning.

—Appliances.

—Fireplace and bookshelves.

—Carpeting or hardwood floors in bedroom and living rooms.

—Either a separate breakfast area large enough to seat eight or a kitchen large enough to accommodate that many at meals.

—Two full baths and a half bath with tub and shower in both full baths and an entry to the master bedroom in one of the full baths.

Nurses set 3-day conference in D.C.

NEW YORK — A three-day conference on quality nursing care sponsored by the American Nurses' Association will draw more than 1,000 nurses to Washington, Nov. 3-5. All meetings will be held at the Washington Hilton.

Designed to help nurses in planning and implementing progress in patient care, the conference will include both general and clinical sessions. A general session each day will provide the focus for the papers and discussion that day.

This clinical conference is one of several scheduled by the American Nurses' Association this fall. A similar clinical conference will be held in Chicago, Nov. 10-12. A conference on care of cardiac patients was held in Miami Beach, Fla. last month.

Marriage Licenses

DUKES - REESE — William M., 34, 918 S. Sharp St., laborer; Henrietta, 28, 109 W. Conway St.

SMITH - WARREN — William H., 27, 2908 Norfolk Ave., window cleaner; Emma L., 21.

JEFFERS - SNOWDEN — Charles, 29, 928 E. Biddle St., laborer; Bernadine, 22.

SMALL - MATTHEWS — Alexander, 45, 2269 Reisterstown Rd., window washer; Ellen, 30, 2212 Eutaw Pl.

WHITEHEAD - ELDRIDGE — Odie, 36, 1517 Broadway, construction worker; Mary, 39, 501 Morgan St.

HALL - BARNETT — Benjamin, 24, 3718 Crestfield Ct., artist; Willie Ruth, 23, 518 N. Fulton Ave.

POSTON - TAYLOR — Henry Q., 35, Washington, D.C., ruck driver; Elizabeth R., 44, Washington, D.C.

HALL - PERNELL — Willie C. Jr., 23, New York City, laborer; Lue V., 33, New York City.

LITTLE - JOHNSON — Woody H., 24, 148 W. Hamburg St., clerk; Delores, 19, 925 S. Sharp St.

SCRUGGS - BLAKNEY — John W., 51, 1623 Rosedale St., laborer; Annie L., 37, 3806 Flowerton Rd.

WYCHE - EPPS — George J.R., 34, 1761 Montepelier St., laborer; Joan C., 34, 2436 Roslyn Ave.

HENDERSON - ELDRIDGE — Grady, 32, Philadelphia, Pa., U.S. Army; Marsha, 21, Glen Burnie.

SMITH - ANTHONY — Thomas, 37, 2712 Baker St., clerk; Alvis Mae, 31, 2738 Louretta Ave.

TUTT - BARNES — James P., 21, 3307 Walbrook Ave., laborer; Janeth B., 17, 1934 Hollins St.

JOYNER - SWIFT — William E., 52, 3714 Cottage Ave., steel worker; Ada Lee, 26, 522 Normandy Ave.

COCKRELL - ROYSTER — Robert E., 26, 2533 W. Lafayette Ave., assembler; Hattie, 27, 2006 W. Fayette St.

GILL - HAYES — Mack C., 21, 814 N. Wolfe St., laborer; Bertha Ann, 19, 1214 Ensor St.

MORGAN - MAYE — Oscar, 32, Bronx, N.Y., carpenter; Delores, 24, 1922 Perlman Pl.

AFRO Patterns

These are favorite fashions copied from those of adults. No. 3388 comes in sizes 7, 8, 10, 12, 14. In size 8 and 35-ineh fabric, the backwrapped skirt (so smart in corduroy) takes 1 7/8 yards; Bermuda-collared blouse, 1½ yards; shorts, 1-3/8 yards.

SLIM LINES that use an inverted front pleat to lend ease to the skirt; and a raglan cut to soften the shoulder. No. 3326 comes in sizes 12½, 14½, 16½, 18½, 20½, 22-1/2. Size 16½ takes 2-7/8 yards of 45-inch fabric. Pattern also includes a longer sleeve.

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SEND 35 cents plus 5 cents postage for each pattern to IRIS LANE (AFRO - AMERICAN), Box 1490, New York 1, N.Y. Add 15 cents for first class mail and special handling.

Free pattern is waiting for you. Send 50 cents for our Fall - Winter Pattern Book which contains coupon for pattern of your ice.

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