ADVERTISEMENT

2000 MOURN NEW MT. HOPE'S DR. STOKES

Two thousand paid their respects to the Dr. William N. Stokes, pastor of the New Hope Baptist Church, at funeral services on Thursday morning.

The Rev. Walter E. Paige, pastor of Faith Baptist Church, presided over the rites for the well-known minister who died on Oct. 30 in Provident Hospital.

DR. WILLIAM N. STOKES

BEYOND THE SUNSET

Should you go first and I remain to walk the road alone,
I'll live in memories garden, dear, with happy days we've known.
In spring I'll wait for roses red, when faded, the lilacs blue,
In early fall when brown leaves fall, I'll catch a glimpse of you.
Should you go first and I remain, for battles to be fought,
Each thing you've touched along the way will be a hallowed spot.
I'll hear your voice. I'll see your smile, tho blindly I may grope,
The memory of your helping hand will buoy me on with hope.
Should you go first and I remain, one thing I'll have you do:
Walk slowly down that long, long path, for soon I'll follow you.
I want to know each step you take, so I may take the same.
For someday down that lonely road, you'll hear me call your name.

Dr. William Nelson Stokes the son of the late Nelson M. Stokes and Lucy Stokes Ford was born in Buckingham County, Virginia, on October 8, 1890.

He attended school in Buckingham County and Richmond, Virginia. Converted at the age of eleven, he was baptized by his uncle, the late Dr. William H. Stokes, pastor of the Ebenezer Baptist Church, Richmond, Virginia.

After establishing his residence in Norfolk, Virginia, he was married to the late Miss Jennie Littleman in 1917. From this union, a son was born, who is now deceased.

Dr. Stokes later moved to Baltimore, Maryland, joined the Pentecost Baptist Church. Serving as a Deacon at Israel Baptist Church in 1925, he was licensed and ordained to the Ministry under the leadership of Rev. J. J. Williams in 1927.

The divine call weighed heavy upon the heart of Dr. Stokes and in 1932 he organized the New Hope Baptist Church at 1120 McCulloh Street, later moving to the location at 850 W. Biddle Street, in 1937 with only five (5) members. His vision, faith and courage were rewarded in 1943 when the membership increased to standing room only and a Mortgage Burning Ceremony ($10,000) was held.

Always alert and striving to meet the demands for improvements in Kingdom Building on this earth; The New Hope Baptist Church moved to its present location, 850 Harlem Avenue, under the leadership of the founder and pastor, Dr. Stokes, November 14, 1951.

On May 14, 1942, he was joined in matrimony to an industrious and sincere personality, Vashtied Myrtle Owens. To this union was born one lovely daughter.

He continued his education in theology studying at Jones and Williams University and the Baptist School of Religion of Baltimore, Maryland.

Although he joined Faith Baptist Church in 1945, under the leadership of the late Dr. Simon Williamson and now pastored by Dr. Walter E. Paige, it was Dr. Stokes request that Dr. A. J. Payne, preach his funeral. His favorite subject was: "I am Alpha and Omega, the Beginning and the End"; Dr. Stokes used these words as the basis of all his sermons.

He lived a happy man and he was willing to spread happiness wherever he went. People loved him because he was lovable. He lived a fearless life for he believed in the God whom he served and had no fear of the enemy.

I ask the church to carry out his wishes — some things he wanted to do. Number 1, he wanted the church to always look after his wife. Number 2, he wanted a Rev. Mr. Christian his assistant pastor, to take his place. He wanted his daughter to marry before he died. He married his daughter Vashtied. He wanted me to preach his funeral.

Dr. Stokes was always full of life and made friends with all he came in contact with. He provided the best for his family. He was dedicated and loyal to his Church and community as he influenced many to believe that Christianity triumphs over death.

He was patient during his illness, and we were reassured that he knew he was going to a place of eternal love where all is forever well with his soul. The life of this wonderful husband and father, William Nelson Stokes, came to a close Saturday, October 30, 1965, 11:30 A.M. at Provident Hospital.

He is survived by his most devoted wife, Mrs. Vashtied Myrtle Stokes; one daughter, Mrs. Vashtied S. Battle; one grand-daughter, Mrs. Ethel May Wilson; one sister, Mrs. Grace Reeves, Corona, New York; son-in-law, Mr. John Battle; sister-in-law, Mrs. Margo Johnson; and a brother-in-law, Mr. Samuel Johnson, White Plains, New York; and a host of members and friends.

THE FAMILY

Program

Dr. Walter E. Paige, Presiding Minister, Faith Baptist Church.
Processional.
Hymn—"A Charge To Keep I Have," Rev. Harold A. Carter, New Shiloh.
Scripture, Old Testament, Rev. Marcus G. Wood, Providence. New Testament, Rev. William W. Payne, Wayland.
Prayer, Dr. Edmond D. Meade, Israel.
Hymn, "What A Friend We Have In Jesus," Rev. E. W. Williams, First Baptist (Fairfield).
Remarks: Mr. Stokes Rymes, Chairman, Deacon Board, Mr. Leonard Moore, Chairman, Trustee Board, Rev. Wesley Christian, Assistant Pastor.
Solo, Rev. Lawyer Swinson, New Metropolitan.
Acknowledgements of Telegrams and Cards, Dr. Ward D. Yerby, Perkins Square.
Church Resolutions, Mr. Howard Eaton.
Remarks: (Two Minutes Each)
Dr. W. H. Thompson, President, United Baptist Missionary Convention of Maryland.
Rev. George A. Crawley, President, Minister Conference.
Rev. John Clark, Minister, First Baptist Church (Cherry Hill)
Mrs. Irene W. Paige, President, Woman's Auxiliary, U.B.M.C. of Maryland.

Dr. Maurice Dotes, Rev. Avon Hill.
Mrs. Mabel S. Gee, President, S. S. and B.T.U. Auxiliary U.B.M.C. of Maryland.
Rev. Stanley Bradford, Rev. I. T. Guthrie, Dr. W. L. Clayton, Macedonia Baptist Church.
Rev. C. Atkins, Psalmist Baptist Church.
Solo, Mrs. Celia McLead, Director of Music, Faith.
Obituary, Dr. Logan Kearse, Cornerstone.
Eulogy, Dr. Arthur J. Payne, Enon.
Hymn, "There Must Be A Heaven Somewhere." Combined Choirs.
Benediction, Dr. B. L. Matthews.
Recessional.
PALLBEARERS
Official Board Of
The New Hope Baptist Church
HONORARY PALLBEARERS
Rev. M. R. Silver, Rev. M. Brackett, Rev. Oliver Page, Rev. R. M. Williams, Rev. William Rivers, Rev. Dennis Barrow, Rev. L. L. Williams, Rev. J. H. Matthews, Rev. Frank Brown, Rev. Leighton, Rev. John Harris.
Interment Mount Calvary Cemetery

If YOU Ask ME

BY BETTYE M. MOSS

People, places and things

Inner city note of the week: Parents and guardians of Douglass High School students filled the school auditorium Wednesday evening by 7:30, a half hour in advance of the PTA meeting time.

They listened to a concert by the school chorus which sang beautifully. Their 'Battle Hymn of the Republic' was good as usual.

Interesting to watch—Many of the parents present were accompanied by their children who were spitting images of them.

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Parents were attentive to the program and appeal for participation by PTA President Aaron Ellis; and the frank discussion by Principal Edna O. Campbell.

She condemned the daily newspaper publicity which she said 'erroneously' reported Douglass high students 'rioted' on Halloween weekend at a nearby shopping center.

And, she pointed out that of the 200 said to be involved in the disorder only 9 attended Douglass. To the newspaper's statement that 32 arrested and released in parental custody were Douglass students, she pointed out only two were from Douglass.

'We urge you to help us,' she said, in stopping rumors which affect the school and the welfare of nearly 2,500 young people.

We urge you not to speak carelessly about the school . . . help the children to conduct themselves with their heads held high and with pride and dignity, because we know they are among the finest young people in this city.' Amen.

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P.S. — Mondawmin Shopping Center Corp. is looking into how come their Center was named in that daily paper story but Reisterstown Plaza was not when a teenage holdup hoax was reported out there in suburbia.

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More people met: Thomas C. Henderson, a 1965 Morgan grad who is physical director at the Atlantic City Y., and Gordon C. Rowe, an NYU grad, new executive at the same branch.

Tom Brown, formerly the branch exec, tells me he is in a new poverty post. And he's also in a new house in nearby Pleasantville.

Also saw, Randy Cross of Schenectady, a Boston U. grad, now physical director in Wilmington; and Walt Wahl, Asbury Park physical director; and W. B. Smith, Asbury Park youth secretary.

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Visitor: Mrs. Betty Scott Whaley, of New York, where she is director of the National Urban League's Leadership Development program.

She lunched on Tuesday, with local League and Urban Renewal officials, Dr. Furman L. Templeton, Cortez Puryear, Warren Weaver et al.

Mrs. Whaley is a Baltimore girl and one time public school counselor.

She holds a master's degree from Ohio State University and at one time was on the staff of the Columbus Ohio Urban League and the Springfield, Ohio United Appeal staff.

• • •

Jim Gilbreath, head of the Bullets' speakers' bureau invited us to the Bullets VIP luncheon Monday at Civic Center.

Citizens were asked for advice on how to put the Bullets over.

Spied in the crowd: Mrs. Victorine Adams, Mrs. Berniece White, Charles Law, Charles Tildon.

Our table companions included Morris Wolfe, Champion Realty president; and Harvey C. Kasoff, vice president, Key Wine and Liquor Co.

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Surprise — a birthday luncheon on Saturday honored the Rev. Irene Williams of Severna Park. It was at the Earleigh Heights, Md., home of Mrs. Mary Hall.

About were: Mr. and Mrs. Wesley Fisher, Mrs. Louise Harper, the Rev. James White, the Rev. Ruth Handy Barnes, the Rev. and Mrs Samuel Beard.

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Baby note: Wilbur L. Pinder 3rd will be christened Sunday at St. Mary's Episcopal Church.

Parents are the Wilbur Pinders Jr. (Marie). He's a newsman. She's a teacher. Godparents are: James D. Williams and Mrs. Eva Edwards.

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Relaxation note: From a seventh floor room at Atlantic City's Dennis Hotel, one can have a magnificent view of the Atlantic Ocean.

It was so Saturday afternoon 'Twas a relaxing sight to see the blue, blue water as it lashed against the beach. The sun was bright and the temperature in the 60's.

On Sunday, even though the sun was out, many wore heavy coats and furs when they paraded on the Boardwalk.

'This is the largest crowd we've had this month;' commented one shopkeeper. Stores were open until late Sunday and customers were plentiful.

Some sports lovers ventured into the water on horseback.

Seen on the boardwalk: Capt. O'Berry, well - known Solomons, Md. boat man.

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Meeting in Atlantic City was the Central Atlantic Area, Association of YMCA Secretaries—132 of them representing 37 associations.

Baltimoreans there: Frank Thatcher, A. P. Moss, Richard Kelly, David Bergman, Rudy Matusek and William Ditzler. From D.C.: Mr. and Mrs. Burdett Terry, formerly of Baltimore.

Also from D.C.—Mr. and Mrs. Larry Hunt (Sybil).

From Wilmington: Mr. and Mrs. John Redmond (Fanny). He asked to be remembered to Jim Murphy, his Lincoln U classmate.

Cuff note: Gracious living in Germantown, Pa.,s new Wincrest Apartments is exemplified by the home of Mr. and Mrs. Rodger Wilson.

Mrs. Wilson (the former Margaret Stewart of D.C.) is a frequent Baltimore visitor.

Mr. Wilson is the nephew of Baltimore's George Crawford.

More about people, things

Congrats to Bernard A. Smith of 2316 Ashburton St. He's the new superintendent of buildings with the Baltimore City Health Department.

His recent promotion climaxes a 26-year career with the Department, where he is known as a good, good neighbor, ever willing to help a fellow citizen.

Mr. Smith and his wife, Melva, are members of St. Cecilia's. Their grandson, Charles, is a student at Mt. St. Joseph's High.

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Happy wedding anniversary greetings on Nov. 13 to Dr. and Mrs. Louis E. Harmon, 2224 Madison Ave. This is their 30th.

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Birthday cards on Nov. 14 for Mrs. Martin Jenkins, (Elizabeth) wife of the Morgan State College president.

On Nov. 17, remember C. C. Jackson, 2326 N. Longwood St.

Nov. 16, cards for Royal Weaver, the auto salesman, will reach him if addressed to 3507 Callaway.

Which brings to mind that his dad, Royal Sr., is still hospitalized in Philly. And Mrs. Weaver's dad (The Rev. F. F. King), is still in Hopkins.

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Thinking - of - you hello to Mrs. Martha Stewart of 622 Wildwood Pkwy. She's still having ticker trouble.

And, best wishes to AFRO Printer Willie Lloyd of 800 Madison Ave. He is out of Md. General Hospital.

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Out of the hospital and doing nicely, thank you, is Mrs. Flora Bennett of N. Payson St. Many know her as the Sharon Baptist Church member.

Miss Jacqueline Puryear, 1819 W. 25th St., local teacher and sister of the Urban League's Cortez Puryear, underwent opration at Hopkins Hospital, recently and has journeyed to Jacksonville, Fla. to recuperate.

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Mrs. Lillian Hamlett of Sparrows Point is improving after a nearly fatal heart illness. One can hardly visit her without commenting on the many flowers, gifts and cards.

Do continue to visit her at Maryland General Hospital but don't stay too long. She loves to talk and sometimes chatting can prevent vital rest.

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Get well wishes to George F. Gentt, 2433 W. Lafayette.

Remember his wife, Mrs. Viola Gentt, a longtime cashier at Douglass High School, who died in 1963?

Mr. Gentt is the father of Mrs. Evelyn Thomas, Mrs. Sylvia Boston and Harry Gentt.

SAFETY PATROL members at School 144, Mosher and Wheeler were reviewed by a real-life police captain during American Education Week when Capt. Dennis Mello, Western District commander, visited their school on Wednesday. It was inspection day for the patrol and Capt. Mello spoke to them.

6th graders give $63 check to children's fund

As an outgrowth of a unit on the United Nations, a sixth grade class at Bentalou Elementary School No. 150 went "trick or treating" on Halloween for the United Nations Children's Fund

Wednesday the students of Mrs. Helen C. Thomas presented their collection of $63.03 to a Maryland representative for UNICEF and heard an interesting talk on the work of the organization that won the 1965 Nobel Peace Prize.

Miss Helen Garvin accepted the donation for UNICEF and told the students about the work to provide food, clothing, shelter, milk and vaccination against disease for the children of the world.

Films, talks, pictures and stories about UNICEF had encouraged the class to make its collection, according to Mrs. Thomas.

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PARTICIPATING IN the Halloween drive were: Dennis Atkins, James Boykins, Emory and Matthew Cotton, John Darden, Phillip Green, Alphonzo McLaughlin, Harvel Miller, Carl Monger, Anthony Moore, Argel Petit, Melvin Tarver, Paul Hollaway, Nadine Artis, Natalie Bonner, Jan Butler.

Loretta Caldwell, Renell Clark, Linda Gwyn, Louella Maniliton, Gina Hunt, Denise Imes, Phyllis Kelby, Melinda Loury, Debra Madison, Beverly McCrae, Catheryn Miller, Yolanda Molock, Beverly Owens, Betty Posey, Elizabeth Sweets, Dona Taylor, Vanessa Thorps, Alice Warren, Joyce Williams and Sylvia Robertson.

Also on hand for the presentation were members of the class Mothers' Club, Mrs. Gladys Boykins and Mrs. Georgianna Atkins.

NOV. 20

The Baltimore Chapter, National Association of Business and Professional Women's Clubs public meeting with Mrs. Augusta Braxton Baker, famed storyteller and coordinator of Children's Services, New York Public Library, speaker, is scheduled for 5 p.m. at the Heritage United Church of Christ, 3106 Liberty Heights Ave.

Mrs. Jenkins' pupils put on annual recital

Music students of Mrs. Adah K. Jenkins gave their annual recital Saturday at Sharp Street Memorial Methodist Church Hall.

Mrs. Clarice Coleman, soprano, did an aria from Gaul's "Holy City." The Piano Guild Awards were given to pledge local, state, and district national winners.

Intermediate and advanced students with excellent attendance records will receive tickets to the Baltimore Symphony Wednesday concerts.

PARTICIPATING PIANISTS were: Daibeth Saunders, Erica Smith, Macks Simpson, Kimberly Cox, Zane and Zanile Cypress, Michelle Dix, Jean Tucker, Daryl Jones, Michael Bates, Janet Kelly, Clarice Coleman, Pamela Davenport, Desire Reid, Richard Hackett, Minna and Linda Grant, Rosetta Waters, Danita Rideout, Paul Mills, Paula McNair.

Rose Morgan, Donna Gardner, Linda and Janet Holmes, Angela and Sylvia Blackwell, Cassandra Castley, Annie Jordan, Debra Brewington, Gwendolyn Carson, Gloria Nelson, Judy Sands, Melton Edwards, Michelle Baylor, Pat Holtscaw and Harriet Deacher.

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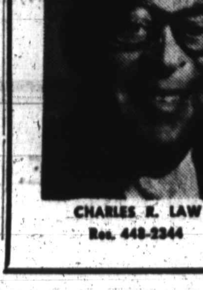

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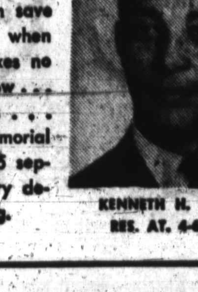

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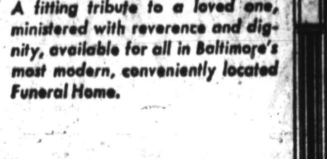

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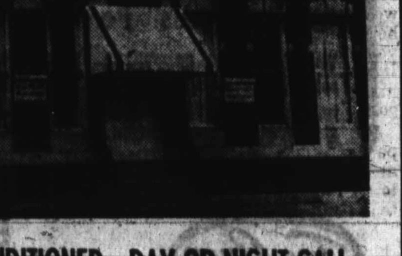

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The AFRO AMERICAN'S food FEATURES

CURRIED CHICKEN DELUJE — A tempting dish sparked with the unique flavoring of almonds and currants which are added to the packaged precooked rice. Traditional garnishes are toasted coconut, hard-cooked egg, and preserved kumquats. This is an excellent way to use leftover cooked poultry in a distinctive, but easily prepared sauce.

Nutritious salad with imaginaton

With a little imagination, cool - weather salads can be just as appetizing as summer salads by combining two fresh fruit favorites, California avocados and red-skinned apples, with canned pineapple tidbits, cottage cheese, bule cheese and green onion for a nippy, nutritious taste treat.

Avocado slices form the trefoil pattern on crisp lettuce cups, and the other ingredieints are mixed and mounded on top. It's an easy - to - assemble salad for a luncheon party and one that you might want to prepare for the family several times.

As a result of this years harvest of avacados, local markets are now displaying some of the highest - quality avocados ever made available to fruit fanicers. And partially due to their abundance this season, the avacados are priced right! Washington apples are another plentiful fruit currently, and teamed with avocados in a variety of salads and appetizers, they help to turn cold - weather menus into real palate - pleasers.

Curried rice and chicken

International travelers report as many varieties of curry dishes in the Far East as pasta specialties in Italy. A typical gala dinner in Singapore, for instance, might include liver, lentil, egg, beef, buffalo, crab and fish curries.

English settlers in India and Singapore first coined the word curry, adapting it from the Hindustani turkari, meaning a dish of meat or vegetables served with a spicy gravy. Rice and condiments, served in separate bowls, become part of the curry ceremony.

Our western way with curry has been to tone down the seasonings, but keep the fascinating condiments. These are presented in separate dishs or combined with the rice. With a packaged precooked rice, the almonds and currants can be added directly to the water used in preparing the rice.

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THE FLAVORINGS are absorbed into the rice during the brief preparation period and the rice emerges fluffy and savory. The Curried Chicken Deluxe is an excellent way of using leftover cooked poultry in a distinctive, but easily prepared sauce. Toasted coconut, chutney, diced hard - cooked eggs, chopped nuts, and preserved kumquats are some of the traditional accompaniments.

Curried Chicken Deluxe

1 cup chopped onions, ½ cup chopped green pepper, ¼ cup butter, ¾ cup unsifted all - purpose flour, 5 cups chicken broth*, 1-½ teaspoons salt, 2 tablespoons curry powder, 4 cups diced cooked chicken, ½ cup slivered or chopped blanched almonds, 2 tablespoons butter, 2-2/3 cups water, 1/3 cup dried currants, 1 teaspoon salt, 2-2/3 cups packaged pre-cooked rice.

*Or use 3 cans (12-½ oz. each) chicken broth.

Saute onions and green pepper in ¼ cup butter in skillet until tender. Stir in flour. Gradually blend in chicken broth, 1½ teaspoons salt, and curry powder. Cook until thickened, stirring occasionally. Then add chicken and cook until thoroughly heated.

Meanwhile, saute almonds in 2 tablespoons butter in saucepan until golden brown. Add water, currants, and 1 teaspoon salt. Bring to a boil. Stir in rice. Then cover, remove from heat, and let stand 5 minutes. Fluff with fork before serving. Makes 8 cups curry and 6 2/3 cups rice or 8 servings.

Bake dirt first before you pot favorite plant

If you're going to pot a plant or two, it's all right to use some of the soil in your back yard or the nearby woods. But, according to horticulturists at the USDA, you shouldn't use it "as is." It needs to be purified to make it as disease - free as possible.

Put the soil in a shallow pan and bake it in your oven at 180 to 240 degrees for 45 to 60 minutes. This will pasteurize it.

Now, mix the soil with one-third sand — also pasteurized in your oven — and pasteurized peat moss. You'll be able to grow almost any house plant in this moisture.

Weight watchers can add turkey to regular menus

Weight watchers busy counting calories towards a slim - line figure may well join the growing number of consumers who make turkey a regular item on their menu plans. The nutritious, lean-meated birds can provide exceptionally tempting, yet relatively low - calorie main dishes in diverse preparations.

During the weeks ahead, lots of reasonably priced turkeys will come to market because of the abundant late summer crop. Production has risen steadily in recent years and this year will come to nearly 1.5 billion pounds, ready - to - cook weight, a 4 percent increase over last year. That means plenty of economically - priced birds for frequent use.

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IN THE past years, the turkey industry has put much effort into producing turkeys that will meet the demands of the consuming public. They've developed and made readily available birds of uniform quality, tender and plump, with succulent flavor, and in sizes suitable for different needs.

You can, if you wish get a small turkey weighing as little as 4 pounds, one of the young fryer - roaster class which goes up to a 9-pound weight. Turkey growers start shipping these birds to market at an early age, when merely 13 weeks old. The kingly mature birds are tender, too. They're ready for marketing at 26 weeks of age.

Advances in processing methods have also made possible an ever - increasing number of convenient, easy-to-use turkey products, boons to the busy homemaker at this time of year, especially.

Many stores now carry turkey rolls or logs, turkey meat loaves, boned and tied turkey quarters, jumbled packs of turkey pieces, as well as mass packs of individual turkey parts such as legs, thighs, wings, necks, breasts, backs and giblets.

NOTE THE turkey specials at your markets. That's a good time to buy as much turkey as your freezer space will allow. When you're ready, you can just take out your bird, permit it to thaw and then prepare it as you please.

Turkey may be roasted, fried, smothered, stewed, broiled or cooked for use in sandwiches, salads and combination dishes, variety enough for any type of meal.

Barbecued turkey always promises good eating. The important essentials are: young, tender turkeys and slow cooking to insure they're done thoroughly. Slow cooking and frequent basting with a good sauce help develop rich flavor.

Try this recipe for oven barbecued turkey for a dinner main dish feature:

• • •

CHOOSE YOUNG turkey weighing about 4 pounds, ready - to - cook weight. Split turkey in halves or quarters, or disjoint and cut into serving pieces. Place turkey skin - side down in shallow pan. Add 1 or 2 garlic cloves.

Pour in water to fill pan about ¾ inch. Cook in moderate oven (375 degrees F.) 1 hour, turning occasionally. Meanwhile prepare the barbecue sauce. The following recipe makes enough for two 4 - pound turkeys:

One teaspoon sugar, one - fourth teaspoon dry mustard, two teaspoons salt, one - fourth teaspoon black pepper, two tablespoons Worcestershire sauce, two cups tomato juice, one - half cup lemon juice or vinegar, one-fourth cup butter, margarine or salad oil.

To Prepare: Mix sugar, mustard, salt and pepper in saucepan. Add Worcestershire sauce, tomato juice, lemon juice and butter. Heat to boiling and pour sauce over turkey.

Continue cooking and baste frequently with the sauce from the bottom of the pan, leaving a pool of sauce in rib cage when halves are turned up. Cook until turkey is tender and sauce is reduced to a rich gravy, about 1 to 1½ hours longer.

If sauce thickens before turkey is done, add ½ to 1 cup boiling water. Lift turkey to hot platter. Serve the sauce separately. For a brown crustiness, place well-basted turkey skin - side up under broiler —after turkey is tender. Watch it —3 minutes may be ample:

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IF YOU'RE having an informal meal, FRIED TURKEY makes an excellent choice:

Young turkey, about 4 to 5 pounds ready - to - cook weight, disjointed and cut into serving pieces

For each 3 pounds of turkey use:

One - half cup flour, two teaspoons paprika, two teaspoons salt, one - fourth teaspoon pepper, one - fourth teaspoon poultry seasoning, optional, fat for frying about one cup.

Combine flour and seasoning in a paper bag. Shake turkey, 2 or 3 pieces at a time, in a bag to coat evenly. Save any leftover flour for gravy. Cook to a uniform golden brown in ½ inch layer of moderately hot fat in a heavy skillet — large enough to avoid crowding.

Use tongs or two spoons for turning pieces. Start pieces skin - side down. Browning requires 15 to 20 minutes. Reduce heat, cover tightly and cook slowly until tender, about 50 minutes. If skillet cannot be covered tightly, add 1 to 2 tablespoons water.

The turkey is done when the thickest pieces are fork-tender. Uncover last ten minutes to recrisp skin. If desired, prepare gravy with pan drippings. The liver and precooked heart, gizzard and neck may be floured and browned with turkey the last 15 minutes.

AFRO Patterns

On her best behavior, but she has a twinkle in her eye — a skip to every step 'cause of the pleats that animate this low - waist charmer.

Printed Pattern 4916: Children's Sizes 2, 4, 6, 8. Size 6 takes 2 yards 35-inch fabric; five - eighths yard 35 - inch contrast.

Think Christmas, and sew an adorable wardrobe for the 9 - inch little sister of daughter's teen doll. From jump - suit to bow - trimmed princess dress, it's a delight!

Printed Pattern 4701: For 9 - inch little sister dolls. Use up your fabric scraps.

FIFTY CENTS in coins for each pattern — add 15 cents for each pattern for first - class mailing and special handling. Send to Anne Adams, care of AFRO-AMERICAN, Pattern Dept., 243 West 17th St., New York, N.Y. 10011. Print NAME, ADDRESS eeewith ZIP, SIZ and STYLE NUMBER.

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BE ALERT to What's New! Send for excitement - packed Fall - Winter Pattern Catalog. 350 design views—school, career, glamor styles. Plus coupon for free pattern —choose it from Catalog. 50 cents.

COOKING IS FUN

Soup the main supper dish during cool autumn days

Attention shrimp lovers! It's shrimp soup night—and the tureen is brimming with steaming luscious soup. Have as many helpings as you like, because soup is the main supper dish.

With it go delightful accompaniments to make the meal a memorable one —the kind that are crispy, crunchy and crusty to contrast with the delicate texture of the soup — celery hearts, carrot sticks, marinated sliced fresh mushrooms, dry crackling crackers, croutons, crusty hot buttered French bread and crispy corn or wheat snacks.

Shrimp soup suppers are family favorites and a happy choice for informal entertaining. Serve them to your guests buffet - style when you want a combination of deluxe food and simple service. You'll find them wonderfully appropriate before the theatre, an evening of bridge or a community project.

MUSHROOM-SHRIMP CHOWDER

Two cans (10 ½ ounces each) condensed cream of mushroom soup, 1 cup small shrimp, cooked or canned, 1 soup can milk, 1 soup can water, 1 to 2 tablespoons sherry, if desired, and butter.

Combine 1 can of soup and shrimp in electric blender. Blend until smooth. Pour into saucepan; stir in remaining soup, milk, water and sherry. Heat, stirring now and then. Place a pat of butter on top of each serving. Makes 4 to 6 servings.

TOMATO RICE CREOLE SOUP WITH SHRIMP

¼ cup chopped green pepper, 2 tablespoons butter or margarine, 1 cup halved shrimp, cooked or canned, 2 cans (10 ¾ ounces each) condensed tomato rice soup and 1½ to 2 soup cans water.

In saucepan, cook green pepper in butter until tender. Add shrimp and heat to blend flavors. Blend in soup, water. Heat thoroughly. Makes 4 to 6 servings.

And here are some souperb hints to pep up those meals: Make vegetable soup the vegetable course: Do you wonder how to get more vegetables into your growing children's diet? Here's a great new idea that will help because the youngsters will really like it. Along with the meal, serve a mugful of hot condensed vegetable soup (made with milk or water) as the vegetable course. It provides a beverage broth to go along with the meal, a rich assortment of vegetables, plus nourishing minerals and vitamins to grow on.

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PRETTY AND easy chafing dish luncheon: Combine 1 can condensed celery soup with 1 cup chopped turkey or chicken, ½ cup cooked green beans or mushrooms, and about 1/3 cup milk or cream. Heat to simmering in chafing dish or saucepan; serve over toast or in patty shells. Garnish with parsley or pimiento. Makes 3 to 4 servings.

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SOUP OF the month: After an autumnal walk in the brilliant woods, a cup of warming soup is just right for lunch. Serve a hearty soup mate; combine and heat 1 can each condensed chicken noodle and vegetable vegetarian soups; add a sprinkling of crushed pretzels. Meat sandwiches and fresh plums complete the bill o' fare.

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"INSTANT" tomato horseradish sauce for meat: Here's an "instant" gourmet sauce to serve over beef, pork, ham, frankfurters, or meat loaf. In saucepan, blend 1 can condensed tomato soup, 2 tablespoons prepared horseradish, 1 tablespoon mustard, and a dash each of ground cloves and black pepper. Heat, stirring often.

The spicy fragrance of this warm dessert will tempt appetites on nippy nights. Drain the extra heavy syrup from a can of purple plums and simmer it for about 5 minutes with 1 or 2 sticks of cinnamon, a little brown sugar and some grated orange rind. Add plums and a lump of butter and heat until butter is melted. Serve warm with pound cake.

BEST BUYS

Grapes head shopping list

The harvest season with its varied abundance will color markets in the weeks to come.

Shoppers will find a bright array of foods in plentiful supply with sufficient variety available to satisfy many different eating needs of this busy time of year.

Biggest eye - catchers on the list are grapes, rice and cheese.

The record large California grape crop will be moving to market in heavy volume, with the ever - popular Thompson Seedless and Flame Tokays in greatest evidence.

Put them in the fruit bowl for snack and dessert use, but take advantage of their fine qualities in other tasty preparations — pies, fruit salads, compotes and garnishes.

Autumn means apples in abundance. Apples for eating out - of - hand and in salads . . . apples for pies, pastries and other baked goods . . . apples for sauce, garnishes and compotes . . . and apples for baking will all abound.

You'll find fresh cranberries now on the market to take home and use in those special tempting homemade cranberry preparations for which the season is noted.

And for those who prefer the convenience products, there'll be lots of canned cranberry sauces and juice and cranberry and apple or other fruit combinations.

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