Girligags dance brings memories

The Girligags Club dance at Forest Manor last Friday was a nostalgic event that reminded local society of their top drawer affairs of years ago. The group of nine organized when they were girls in high school followed the formal dance with a breakfast.

The members are Mesdames Ethel Wright, Hilda Higgins, Sarah Rayne, Walter Doles, Elizabeth Stewart, Louise Dennis, Elsie Moseley Rebecca Brown and Allegra Taylor Louise Dennis and Elsie Moseley wore bright green dresses. Elizabeth Stewart and Waltye Doles wore pale blue, Hilda Higgins and Allegra Taylor were in pale yellow, Sarah Rayne and Rebecca Brown in white, and Ethel Wright wore beige.

The tables were decorated with Girligag figures in yellow dresses trimmed in green. Hostesses wore yellow and green wrist corsages.

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GUESTS INCLUDED, Drs. and Mesdames Frederick Adams, Frederick Desmond, Albert Smith, Henry Welcome, Louis Harmon, Theodore Phifer, Benjaman Whitten, Baudo McDonald, Charles Campbell, Dudley Lee, Ralph Reckling, William Watts, Herbert Mosely, I. Bradshaw Higgins, Maurice Doles, Horald Derry, Fred West;

Messrs. and Mesdames John Jacob Oliver, Albert Wright, Ernest Dennis, Leroy Taylor, Frank Dick, Howard Huces, Harold Kent, Alonzo Lancaster, James Mebane, Joseph Mebane, James Murphy, Robert Williams, Michael Dantley, James Ford, Joel Carrington, Marshall Bright, Leonard Roey;

And, Messrs. and Mesdames William Parrott, Clarence Gittings, Ronald Rayne, Medford Reynolds, William Stanford, Fred West, Maxwell Chatman, Richard Hobson, Elmer Patterson, Leon Williams, Henry Collins, Kenneth Carter, Elson Higginbotham, James Lewis, John McGuire, William Spencer;

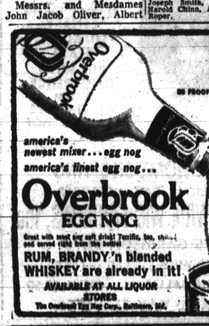
Mesgrs. and Mesdames John Williams Sr., Jimmy Cley, James Denkins, Sherlock Grinage, Charles Fletcher, Eugene Payne, Thomas Johnson.

Joseph Jones, Charles Lawson, Carl White, Walter Dixon, Winston Hunt, Roland Williams, William Bond, Franklin DeShields, Theodore Johnson, James Wright;

Mesdames Jacquelyn Biddle, Jocelyn Biddle, Lillian Mosely, Elsie Matthews, Anna Wayne, Minnie Davis, Erma Hankins, Anna Payne, Grace Gaud, Doris Moore, Benjamin Browne, Rebecca Brown, Florence Stewart, Georgia Lewis, Willie Mae Grant, Genevieve Wyberg;

Misses Inez Redmond, Carrie Johnson, Almira Miller, Dorothy Messrs. Joseph Brisco, Wilbur Snowden, Ruth Russell, Betty Williams;

Misses Booking, Everett Armstrong, Walter Roper, Jordon Purpera, Malcolm Smith, Sumesh Bent, Francis Buchanan, Charles Owens, Harold Johnson, Oliver Taylor, Alexander Gates, T. F. Williams, Nelson Jones, Joseph Smith, William Hathcock, Harold Chase, Alex Culver, Walter Roper.



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Start with your fav ori drink! Vanilla, ice cream and spiced right into the bottle!
RUM, BRANDY 'n blended WHISKEY are already in it!
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Mrs. Murphy turns tables on DHS faculty

Mrs. Lillian Murphy turned the tables on Douglass High School faculty members.

After listening to tributes from a score of her associates, she acknowledged an ovation and smiled.

"All the fine things you've said, don't apply to me. No one person can do it all that. We've had a team. We've worked together in harmony.

"Together, we've seen progress. You were the ones who did the cooperation . . . my colleagues, my dear, dear friends.

"I feel most humble just to be with people who have afforded me the happiest days of my educational experience . . ."

Then, looking over the audience of her 150 associates, she called many names at random and credited them for their contributions to the school and the children they serve.

• • •

MRS. MURPHY'S remarks climaxed a testimonial for her at Emerald Gardens on Thursday evening.

Principal of Douglass for seven years, she was promoted last December with the Director of Secondary Education, Western Division.

Mrs. Patricia Page, co-chairman of the affair with Dr. Rebekah Liebman, vice principal, observed the evening was a family reunion for one of our own.

Dr. Liebman made the presentation — a cash bond — on behalf of the faculty and described the honoree as "one of the greatest" women.

Mrs. Edna O. Campbell, Douglass principal, praised her for her leadership, her intelligence in great abundance, her deep sense of loyalty in all endeavors.

And for her "industriousness to a fault, her great sense of appreciation, her magnanimous personality, her understanding and her deep religious attitude and quiet philosophy for living positively, 'always' wrapped in a happy lift in her voice' and a fresh point of view . . ."

• • •

MISS ESSIE HUGHES, former Douglass vice principal now in a similar post at Western, recalled the honoree brought about many physical improvements in the school, undertook renewal and reassignment of curriculum, initiated the honors and college preparatory courses.

She remembered she introduced budgeting in the tenth grade for prospective graduates, encouraged PTA activities and "created a climate whereas all of us — anyone with a creative idea — had a chance to put it into effect if it would benefit the school."

• • •

JAMES SPENCER, vice principal under Mrs. Murphy, now in a similar post at City, remarked that her sharing of administrative ideas helped him to grow and added, "her concern for the individual extended to everyone — children, adults, parents and staff members . . ."

Mrs. Mary West Miller was toastmistress. There were original musical tributes by Mrs. Marion Smith and Mrs. Lois Wright and Wallace Baden of the music department; and Richard Evans a student. Harold Williams, another student, was at the piano.

Typical songs: "Hello, Lillian, well, hello Lillian, gee, it's great, it's great to see you looking well . . ." and 'Many years of local dedication, have produced a super - duper leader, whom we call Miss Educa-

HONORED—Mrs. Lillian Murphy, left, director of secondary schools, Western Division, was honored by faculty of Douglass High School, where she formerly served as principal. Dr. Rebekah Liebman, right, Douglass vice principal, made the presentation to the honoree during a banquet held last Thursday at Emerald Gardens.

tor . . .

Pierre H. Davis, vice principal, gave the prayer; and Mrs. Mae Peck introduced special guests.

Ralph Reckling, who retired as Douglass principal in 1956, sent a bouquet of red roses.

Present were: the Rev. Mr. and Mrs. Arthur J. Payne, Dr. and Mrs. Harry Bard, Dr. N. Louise Young, Dr. Leroy Berry;

Messrs. and Mesdames Marvin Davis, E. Edward Smith, Clarence Henderson, A. Paul Moon, T. E. Johnson, W. Eugene Payne, Howard Hunter, James Spencer, Ralph Smith, Wallace Baden, John Berry, William Spencer;

Mesdames Lucy Key, Marshall Bright, Vivian J. Cook, Houston B. Jackson, Lillian Green, Leon Williams, Edythe Myers, Lois Wright, Beatrice Butler, Louise Dorcas, Mabel Frisby, Marion Croxton, John Murphy, C. Genevieve Harris;

Mesdames Constance Tate, Daisy B. Jones, Ethel Hodges, Mae Forbune, Lila Barnum, Beatrice Keeby, Lefroy Stokes, Matilda Robinson, Viola Coleman, Thelma Jacks, Charles Robinson, Dan Holtaclaw, Vera Taylor, Naomi Hardy, Flossie Wright;

ALSO Mesdames Ida Cullick, Brenella Bloor, Bobbie Buchanan, Mary Damascon, Gwendolyn De Coachin, Pearl Exum, Mary Fisher, Alma Gray, Mary Miller, Pauline Mills, Mamie Williams, Evelyn Young, Mamie Woodard, Patricia Page, Mesdames Christine Franklin, Olga Parker, Elaine Bevans, Edna Campbell, Edmonia Yates, Delliphine Warrington, Ardell Jeudy, el va Quarles, Gwendolyn Brooks;

Mesdames Edna Robinson, Margarite Carroll, Emira Williams, Viola Tallterro, Lille Powell, Erma Hendricks, Mary Morris, Muriel Cullaman, Lois Wright;

Mesdames Gertrude Young, Anne Bowens, Hermione Wheeler, Mary Wood, Genevieve Perkins, Genevieve Harris, Lois Pickens, Lovie Williams, Lenora Jones, Estelle Johnson, Ruth Davis, M. Evelyn Jackson, Essie Hughes, Lelia Terry;

Misses Isabel Waters, Rose T. Kinney, Hazel Bailey;

Messrs. James Hite, John Ward, John Robinson, Lee Davis, Allen Williams, Wardell Richardson, Thomas Hankins, Clarence Mosely, Meredith Addison, Joseph Mosely, Messrs. Robert Mitchell, Calvin Reed, George Wood, Pierre Davis, James Hankins, Ernest Stokes, Hilton Frazier, Alfred Myers, and Messrs Lancaster.

Messrs. Williams:

Mesdames and Misses Frank T. Jones, Eugene Savage, Sabina Parrello, Dorothy Mutchings, Alice Johnson.

Mesdames and Misses Wilson Morton, Ruth Disney, Ethel Dyke, Dorothy Addison, Mary Brown, Robyn L. Walker, Lydia Musson-Jan, Dolly H. Reese, Augusta L. Chissell, Fay Coats, Mary L. Schnell, Dollie B. Russell, Olivia Dixon, George C. Pegg.

Mesdames and Misses Grace C. Walker, Helen M. W. Hobson, E. Jerome Todd, Mary L. Semmes, Rosetta Davis, Martha Taylor of Virginia, M. L. Barksdale, Roland B. Williams.

Mesdames and Misses Henry Patterson, Frank A. DeCosta, Elton Fisher, Beatrice E. Hall, Ruth Reardon, G. Albert Wright, Nina A. Payne, James Fair, Susie Mansfield.

Mesdames and Misses Geraldine Winckler, Grace Coats, Carol Diggs, Ada C. Veney, Mary C. Robinson, Serena G. Greene, Louise C. Dorsey, Rosella Chew, Mesdames and Misses G. Franklin Pinkney, Jr., Leslie Nagy, D. Clark, Mary Bascom, Phyllis Ann Marion Harris, Miriam Sherwood, Grace E. Walker, Lily M. Ewell.

Mesdames and Misses Christine Williams, Judge Robert Ward, Charles W. Copnas, and James Store of Virginia.

• • •

AS THE members of the Baltimore Chapter of Wives of Phi Beta Sigma concentrate on a more active role in community services, their most recent meeting featured Mrs. Isolene Crowner of the Montrose Training School as speaker.

Mrs. Crowner briefed the group on ways in which they might lend volunteer service to the girls of the Institution in conjunction with the Point program of the Mary land League of Women's Clubs. Sigma Wives selected Institutions as their project for the year. In execution of this project the group hopes to work with the training school.

The meeting was held at the home of Mrs. Reva Lewis with Mrs. Katherine O. Johnson serving as co-hostess. Mr. Johnson, also chairman of fund raising activities finalized plans for the group's Dec. 11 Card Party to be held at the Young Women's Christian Center.

Members in attendance were: Mrs. Cora Gibson, president; Mesdames Naomi Camper, Thelma Daley, Juanita Hill, I. Boyd Holden, Katherine O. Johnson, Reva Hazel Phillips, Beatrice Pitts, Ruth Reddick, Edith Saunders, Esther Wiles, and Bernice Buckner.

• • •

THE FOR-WIN-ASH Garden Club's series of recent meetings has added to members' storehouse of knowledge about their pets-plants and planting.

At the first gathering with Katherine Grass, the group heard about bobby, growing plants with fluorescent lighting. The second meeting with Madeline Harding included short talks on growing and care of dahlias. Naomi Camper president, showed dahlias from her garden.

Many letters commending the club were received after the Meadowvale Dahlia Show this fall. Dr. Herbert Frisby gave highlights of his recent trip to the Arctic.

The third meeting at Hilda Higgins home heard Mrs. McWilliams, of Maxlen Nurseries lecture on the care of house plants and their arrangement, how the soil should be and important factors of light, humidity, air and temperature. Dr. Higgins showed movies of their trip to the Islands.

Members present for the series were, Myrtle Lee, Carrie Johnson, Agnes Brown, Nellie Buchanan, Mae Campbel, Olga Chambers, Isolene Crowner, Madeline Harding Naomi Camper, Katherine Grass, Inez Kent, Rosalie McGuire, Anne Payne, Marion Banfield, Merelish Bell, Ruth Foster, Hilda Maxlen Dr. and Mrs. Herbert Frisby, Verna Gosnell, Ada Veney, Martin Rodney.

• • •

REACHING the age of 75 with a birthday dinner at the pleasure for John T. Ward Sr. His sons and daughters surprised him and Mrs. Ward with a bidrty dinner at the 3706 Fairview home on John P. Jr., the eldest son. The gift from the nine children, 22 grandchildren and 18 great grandchildren was a money tree. Seventy-five of the leaves were dollar bills, one for each of Mr. Ward's years.

Mr. and Mrs. Ward Sr. reside at 509 Gold St. Posing in the family portrait with them were Mrs. Thelma Robinson, Mrs. Inez Ward, Georgs Shields, John Ward Jr., Miss Dori Ward, Williams Ward, Chester Robinson, Anderson Ward, Mrs. Ruth Ward, Mrs. Loretta Ward, Charles Ward, the Rev Robert Newbold, pastor of Grace Presbyterian Church for grandchildren who were on the scene.

Nov. 19

"The Fear of Knowing" will be the topic of Sunday's 11 a.m. sermon at the First Unitarian Church, Charles and Franklin Sts., by the assistant minister, the Rev. Wilfrid W. Ward.

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—Gadabouting

(Continued from Page A-7)

Elsie Sessoms, Basileus of Epsilon Omega Chapter; Mary B. Adams, chairman of the Membership Committee; Lois Stubblefield, Grammatues; Nellie Moore, Anti-Basileus; Fiozella Clark, former basileus of Epsilon Omega; Emma Bright, past North - Atlantic Regional Director; Marie Fraser, soloist, and Genevieve Wisner, pianist.

Members of the Membership Committee are: Sorors Mary Adams, chair; Helen Thornton, co-chairman; Edith Gordon, Idell Pugh, Mary Allen, Geraldine Coleman, Charlotte Harper, Courtney Harris, Laura Jones, Paula Lawson, Patricia Roberts, Grace Scott, and Jeannette Spencer.

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HOSTESSES were: Sorors Vera Flint, Appye Morse, Edith Gordan, Aufrey Pinkney, Charlotte Harper, Bernice Hunley, Beatrice Hurt, Nellie Pitt, Betty Williams, Stephanie F. Martin, and Theresa Brown, Helen Thornton.

Sorors present were Naomi Brooks, formerly Rho Omega Chapter, Ohio transfering to Epsilon Omega; Gloria Thompson from Frederick, Md.; Edwardean Willis from Frederick; Jessie Colman, newly appointed Associate Director in the office of Economic Opportunity, Small Business Administration, Ruth Gordon, newly appointed Project Coordinator of Economic Opportunity and a Work Assessment Project, Sorors Jeanne Hunt, Mary Margaret Lancaster, Ruth Parker, Rita Overton, Bindal Maxwell, Lois A. Stubblefield, Lois G. Stubblefield, Sarah Simpson, Janet C. Woolridge, Erma K. DeBeal, Gordine Chisholm, Betty Williams, Gladys G. Reed, Emma G. Bright, Jeanne P. Davis, Ernestine E. Lewis, Dorris Rosse, Nubya L. Walker, Melanie S. Perrin;

Alma Lu Gray, Beatrice B. Reeby, Emma C. Gilkes, Beverly Gordon, Mattie H. Brooks, Audrey R. Wesley, Georgia P. Exum, Theresa K. Brown, Beatrice Hurt, Sylvia Stanton, Cynthia Bagley, Rose E. Hawkins, Freda J. Byrne, Nancy L. Arnett, Sheila J. Lett, Edmonia Yates, Ruth G. White, Gwendolyn F. Rolnor, Reby G. Lowe;

Edith Davidson, Helena Hairston, Pinkie M. Daniels, Stephanie F. Martin, Viola C. Jackson, Genevieve Warner, Vera A. Flint, M. Rosalind Allen, Lilla M. Barnum, Laura Bowie, Margaret Bush, Audrey R. Pickney, Edna O. Campbell, Vivian E. Cox, Phoebe C. Clark, Lillian M. Murphy, Marie Fraser, Mabel L. Frisby, Brenda B. Johnson;

And, Hilda A. Carter, Mary M. Young, Anna J. Davis, Roberta B. Gaines, Florence R. Lyles, Daniels C. Harris, Helen Thornton, Bernice C. Hughes, Mary Meyler, Corine Hall, Gertrude Mack, Mary K. Moore, Margaret Thomas, Ruth Ann Wilcox, Geraldine B. Coleman, Wilhemina Creawell, Appye Moore, Sarah M. Reed, Beatrice C. Hall, Ruby M. Taylor, Irene Jeal, Esther C. Bailey, Mamie C. Woodard, Alice C. Harris, Idell Pugh, Evelyn Johnson, Mary E. Adams, Elsie Seasoms;

Cynthia C. Harvey, Anna H. Henderson, Jeanne H. Samuels, Hermion C. Brown, Versilia Foster, Annabelle Tucker, Margaret H. Jackson, Mary E. Reed, Nellie Pitt, Ida Calloh, Gertrude Urquhart, Mary Thomas, Thelma Tinsley, Gloria Barnes, Leona Carpenter, Verna G. Matthews, Rose W. Collins, Iris W. Mapp Jacqueline Hines, Gloria V. Carpenter, Norma W. Humphrey, Adrian Wood, Patricia Ann Wilson, Mary Reid, Aurelia Taylor, Ruth Ann Hall, Rebecca Coleman.

• • •

Mrs. Wilbert P. Jones, named to fill the newly-created position of city program director for the Maryland Tuberculosis Association was the guest in whose hon-

or Dr. and Mrs. George Pendleton entertained at a reception, recently.

Receiving with the hosts and the honoree were Mrs. Clarence Evans, Frank Jones and Dr. William Keith Morgan.

• • •

ASSISTING Mrs. Pendleton as hostesses were:

Mrs. Miles Harrison, Mrs. Humphrey B. White, and Miss Carol Jones. Mrs. Emma G. Gilkes poured coffee and Mrs. Paul Henderson poured tea.

Among the guests were:

Messers. and Mesdames Rudolph Redd, Howard Hucles, Kenneth Bevin, Alexander Stark, George Patterson, Walter Gray, Clarence J. Gittings, Jr., A. Paul Moon, James Bankes, Austin Pierson, W. Winslen Hunt, Irving Johnson, Charles H. Mitchner Sr.

Drs. and Mesdames E. C. Clay, Raymond Hunt, A. C. Burwell, S.

NOTICE
THE ADVERTISING DEPARTMENT OF THE AFRO-AMERICAN
WILL BE CLOSED
THURSDAY, NOVEMBER 25th
THANKSGIVING DAY
All display (block-typed) ads for the Friday, Nov. 26th issue should be in this office before 11 a.m. Wed., Nov. 24th . . . and, all classified reader (per word) ads should be in this office before 10 a.m. on Wed., Nov. 24th.

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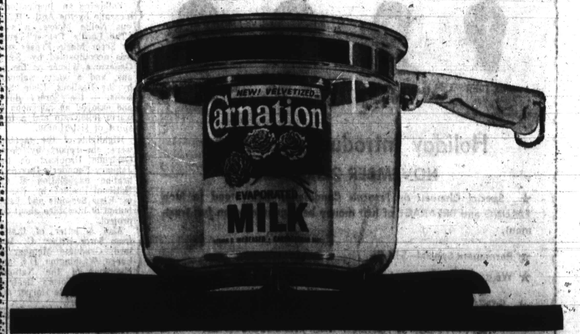
NEW IMPROVED VELVETIZED CARNATION IS. Why? Because Carnation Evaporated Milk has been improved. It's velvetized. What's velvetized mean? It's that little something extra that changes everything. New improved velvetized Carnation performs miracles with everyday meals, makes everything better than fresh milk ever could. Makes meat loaf juicier, never crumbly. Makes soups creamier, sauces smoother, and is twice as nutritious as fresh milk. New improved velvetized Carnation is the modern, economical, better cooking milk. Try the recipe for Meat Loaf Continental and see how much better meat loaf can be when it's made with new improved velvetized Carnation.


MEAT LOAF CONTINENTAL
2½ pounds ground beef
½ cup fine cracker meal
1 egg
½ cup chopped onion
1 teaspoon garlic salt
½ teaspoon salt
1 tablespoon prepared mustard
⅔ cup (small can) undiluted CARNATION EVAPORATED MILK
Combine ingredients. Mix lightly. Place in 8½ x 3⅝ x 2¼ inch loaf pan. Bake in moderate oven (375°F.) about 50 minutes. Let stand on a wire rack about 10 minutes before removing to serving platter.

For more exciting recipes send 25¢ to: CARNATION COOKBOOK, Dept. HS-26, Los Angeles, Calif. 90019

food FEATURES

A MEAL - IN - ONE treat is this zesty Kidney Bean Cheese Salad. It refrigerates well and when the flavors meld it becomes even more delicious. For quick, easy salad dressing, mixed to taste, try: mayonnaise with prepared mustard or horseradish; sour cream with lemon juice and capers; chili sauce with oil and vinegar; a dash of Worcestershire sauce and crumbled bleu cheese.

Bean dishes make colorful appetizers or meal-in-one

Even the man who insists he doesn't like salads will enjoy the hearty texture and tang of these bean dishes. Serve as a colorful appetizer, a zesty side dish, on a buffet or for a meal - in - one treat. A real favorite is Kidney Bean Cheese Salad. Here's the recipe:

1 No. 300 can kidney beans, ¾ pound American cheese, 6 stuffed olives, sliced, 2 tablespoons sweet pickle, chopped, ½ cup chopped celery, 1½ cups lettuce, shredded, (½ med. head size), 3 tablespoons salad dressing, 1 tablespoon lemon juice, chopped chives.

Drain beans. Cut cheese in half inch strips. Combine all ingredients and toss. Chill thoroughly. Sprinkle with chives. 4 to 6 servings.

OR YOU may want to try: BEAN SALAD JULIENNE. 1 (28 oz.) can pork and beans with tomato sauce, 4 green onions, chopped, 1 cup celery, diced, 2 cups cabbage, shredded, 6 oz. boiled ham, 6 oz. swiss cheese, 4 tablespoons spicy French Dressing.

Chill the pork and beans and drain well. Cut ham and cheese in thin strips. Combine all and toss together lightly with dressing. 4 servings.

RED AND WHITE SALAD

1 cup dry Michigan navy beans, 1 cup dry kidney beans, 6 cups water, 2 tablespoons oil, 1 teaspoon ginger, 2 cloves garlic;

¼ cup onion, chopped fine, ¼ cup green pepper, minced, 2 tablespoons pickle relish, Few sprigs parsley, chopped, 1½ cup vinegar, ½ teapoon paprika.

Salt and pepper to taste.

Cover washed beans with water. Bring to boil and boil 2 minutes. Cover and let stand 1 hour. Add oil, ginger and garlic and cook till tender. Drain and cool, remove garlic. Add all remaining ingredients, mix well and chill. 6 to 8 servings.

Surprise lunch box toters with candy, toys or nuts

School days — school days — they're here to stay along with the lunch boxes. Sandwiches, vacuum soups, and cookies are never out of style. Students in the upper grades, familiar with packaged mid - day meals, regard them with casual mien, but the small children who might be "toting" for the first time may find them either an unhappy experience or a picnic.

The surprise contents of the lunch box can make the difference.

A "fun" lunch can be just as nutritious as a plain "paper bag" lunch — a surprise or a delightful theme is sure to tickle young fancies and in turn will dissolve any feelings of lonelliness and timidity.

• • •

THE SURPRISE element can be different each day of the week — perhaps a crayon picture of Fido, a candy bar, gum, salted nuts, or a tiny toy. It may be a face etched on a cup cake with peppermint drops, or a custard cup trimmed with tiny puffs of marshmallow.

An animal farm lunch suggests a theme for elements such as "Home on the Range Soup" (canned condensed vegetable beef), animal cracker and animal cut-out sandwiches. If there's one available, tuck in a "trade-card" picturing a giraffe or a monkey.

Since most youngsters are fond of soup, lunch box meals will have appeal if they are established around a basic soup and sandwich, or soup and salad menu. Canned condensed chicken noodle, tomato and any of the vegetable soups, the big favorites with children, are featured in the following menus.

LUNCH BOX MENUS

Vegetable beef soup, Cream cheese and apple mint jelly, "cut - out" sandwiches, Animal crackers, Grapes, Milk.

Tomato Soup, Chopped egg and pickle relish filled bun, Carrot sticks, Fudge brownies, Milk.

Chicken Noodle Soup, Crackers, Peach, cream cheese and nut salad cup, Cup Cake, Milk.

Chicken Vegetable Soup, Tuna fish and shredded cheese sandwiches lemon pudding, Cookis, Milk

Minestrone Soup, bread sticks, Fruit salad cup, Chocolate cup cake, Milk.

• • •

WHEN YOU have only minutes to organize a nourishing meal for the family, look to your canned soup shelf. There are so many kinds to fill out the menu and the flavors combine so well with many quick - to-fix foods.

Suppose you scramble eggs and serve them with toast and a healthy rasher of bacon —a delectable complement to this is "Chicken Soup-reme". Combine 1 can each of condensed cream of chicken and cream of celery soups. Stir until smooth. Blend in 1 can chicken gumbo soup and three cans of water. Heat thoroughly. Makes 6 to 8 servings.

Ribs, potatoes dinner mates

Tasty spare ribs and fluffy baked potatoes make an appetizing dinner that's chock full of hearty good eating and easy because it all cooks in the same oven. Add a "help yourself" assortment of toppings for the potatoes and let everyone feast.

Right now is a good time to plan this menu because those popular Russet potatoes from Washington State are plentiful and you can rely on this choice variety for both finest texture and flavor.

EASY SPARERIB and BAKED POTATO DINNER

Spareribs, large Russets, crumbled, crisp bacon bits, grated American cheese or chopped green onions or chives, commercial sour cream, salt and pepper.

To prepare spareribs place in shallow open pan. Roast in hot oven (425 degrees F.) 30 to 40 mins. Pour off fat. Sprinkle generously with seasoned salt. Reduce heat to 350 degrees F. and roast uncovered 45 to 60 mins. or until fork tender.

Serve hot with baked potatoes. If desired, ribs may be spread lightly with orange marmalade during last 5 mins. of baking time.

SELECT RUSSETS of nearly uniform size. Wash, dry and oil. Arrange on baking sheet or oven rack. Bake from 350 degrees F. to 450 degrees F. depending on other oven needs. Bake 45 to 60 mins., or till fork is tender.

Remove from oven and prick to let out steam. Cut 1½ inch cross in top of each potato and press gently from bottom until snowy white potato bursts thru.

Break up lightly with fork. Top with salt, pepper, butter and a tablespoon of commercial sour cream. Serve at once with help - yourself toppings of crumbled, crisp bacon bits, chopped green onions or chives, gra'ed American or crumbled bluecheese.

Continentals dance and dine for charity

By BETTYE MOSS

Members of the Continental Society for the Underprivileged Children of Baltimore Inc., dined and danced for charity on Friday evening at Emerald Gardens.

They were joined by 700 guests—ladies in sparkling evening gowns and their gentlemen in black tie—who danced to the music of Bobby Felder's Orchestra.

Highlight of the evening came at midnight when the club presented $500 to Dr. Louis E. Harmon, chairman of scholarship fund of the YMCA's Camp Mohawk of which A.P. Moss is director.

Mrs. Helen Gattis, president, made the "presentation.

• • •

MRS. SUE MILES, chairman of the Central Advisory Committee of the International Continental Societies, gave a unique thank-you to guests for their support of the club's charity work.

Noting that all 20 club members selected red, green or white gowns because 'they symbolize our aims and objectives,' she said:

"Red is for warm radiance. We hope it reflects the warm glow of friendship and human kindness and love we are trying to give to children.

• • •

"WHITE has been chosen because it signifies sincerity of purpose, our supreme desire to aid uncompromisingly any child who needs a friend.

"Green is used because it stands for fertility. It is our prayer that we grow in structure of purpose that child's welfare in many communities will be enriched through our endeavors.

"Your support enables us to make these dreams a reality for these things would never be possible without you. Our thanks go out to each and every one of you may God bless . . .

• • •

MEMBERS looked good in their green, white and red. For example, President Gattis's was in an attractive green peau de soir with green jeweled top:

Mrs. Miles's white peau de soir was a lovely two piecer; Vice President Odessa Dyson's a green sheath with rhinestones at the V-back;

Mattie Mrunby chose red velvet top with brilliants and a skirt of deep pink.

Treasurer Lillie Branch's simple and elegant gown was green satin embroidered on velvet, an original she designed with her husband, Norman.

• • •

OTHER CLUB members, all of whom were a picture of beauty and radiance are: Phyllis Thompson and Willie Cardwell, and Sevilla Carrol secretaries;

And Margaret Beaman, Helen Chamberlin, Charlotte Holt, Serena Holmes, Ellen Howard, Susan King, Priscilla Marshall, Frances Branch

Also, Emily Peck, Helen Quarles, Doreva Stanley and Delores Young. The newly widowed Edith Davidson was absent.

• • •

GUESTS were gifted with a 24-page glossy pamphlet, with picture and stories, that reviewed the work at the club since its organization ten years ago.

The pamphlet explained how the Baltimore chapter was founded in 1955 to aid children in the Virgin Islands, later changed the program to aid deserving youngsters in Baltimore.

Today, there are sister chapters in New York, Philadelphia, Washington, Minneapolis, Goldsboro; N.C. and Bermuda.

IN PREVIOUS years, the Baltimore Society has supported a number of local charities.

This year, the group's pet charity will be a shoe fund for needy school children.

In addition, there will be contributions to other groups which have benefited in the past.

These include the Provident Hospital Children's Ward, Lafayette Square Community Center, the Med-Chi Diabetic Camp and the Houses of Good Shepherd.

CUFF NOTES: Continentals' guests were looking good too.

For example, there was:

Alma Parker looking good in black lace dress with standing collar — elegant:

Ruth Bailey's shocking pink sheath was cut this world.

Terri Bush, a New York Continental, was striking in deep red dress with heavy brocad with a jacket of wide labels, a lovely contrast to her platinum blond hair.

Mary Ammons's white Grecian type gown had the one-shoulder effect.

Harriet Tracer selected a two-piece egg shell with brilliant buttons on the front.

Carolyn Chiarelli was a picture in red.

Among Continentals' guests were:

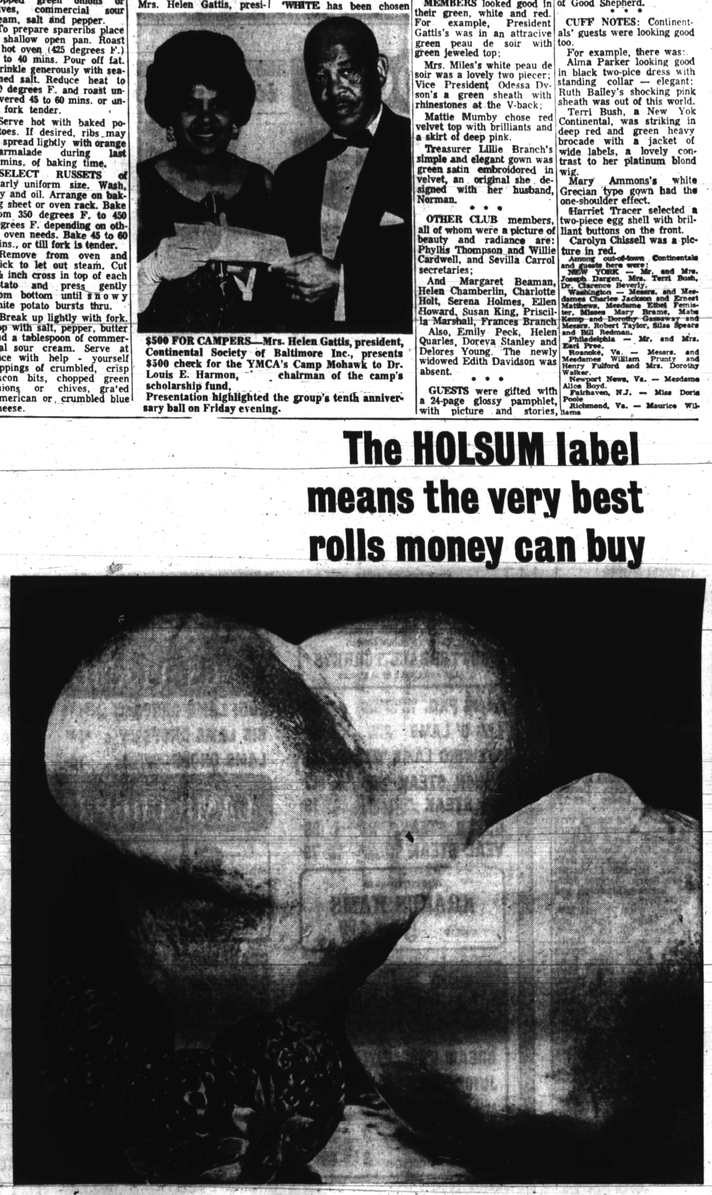
Mr. and Mrs. Joseph Dargan, Mrs. Terri Bush, Washington — Messrs. and Mesdames Jackson and Ernest Matthews, Mesdame Ethel Fernie-Howard, Miss Mary Brame, Miss Kemp and Dorothy Gasaway and Mesdames Robert Thomas, Silas Mosare and Bill Redman, Philadelphia — Mr. and Mrs. Earl Freed.

Hampton, Va. — Messrs. and Mesdames William Prunty and Henry Palmer Jr. and Mrs. Dorothy Walker.

Newport News, Va. — Mesdame Alice Boyd.

Palmyra, N.J. — Miss Doris Pond.

Richmond, Va. — Maurice Williams.


$500 FOR CAMPERS—Mrs. Helen Gattis, president, Continental Society of Baltimore Inc., presents $500 check for the YMCA's Camp Mohawk to Dr. Louis E. Harmon, chairman of the camp's scholarship fund.
Presentation highlighted the group's tenth anniversary ball on Friday evening.

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