The best-dressed CHAPTER of Girl Friends, at their annual cotillion, Monday evening, presented, left to right, Misses Paulette A. Holtsclaw, Gloria Jenkins, Doris Harrison, Sheila Dorsett, Ruth Wyatt [illegible] and Cynthia T. March.

MONDAY EVENING was the beginning of their social life for debutantes above, who were presented at the annual Girl Friends' Cotillion. Left to right are Misses Beverly Ann Douglass, Frances Marie Coleman, Lutricia Ann Coates, Gloria C. Wilson, Robernette [illegible]

Gadabouting in Baltimore

Miss Coleman feted at debutante party

By Lois Jones Garrett

The Rev. Mr. and Mrs. Clinton T. Coleman entertained at a reception, Tuesday evening, in honor of their daughter, Miss Frances Marie Coleman, who made her debut at the Girl Friends' Cotillion on Monday following.

The reception was held in the reception rooms of the Pennsylvania Avenue AME Zion Church, of which the Rev. Mr. Coleman is pastor.

Miss Coleman, who graduated from Forest Park High School this city, is a freshman at Livingstone College in Salisbury, N. C. For the reception she was lovely in white lace underpinned by pale yellow taffeta, made with a fitted bodice and full skirt. Mrs. Coleman wore gold brocade with matching accessories.

Receiving with the hosts and honoree were Mrs. Norma Scott, Basileus of Tau Gamma Delta Sorority, which sponsored Miss Coleman; Mrs. Willana Valentine, the Rev. Gordon Tay of Salisbury, brother of Miss Coleman and a seminary student in the North Carolina city.

Also Mrs. Lucille Anderson and Mrs. Bessie Monk, godmothers of Miss Coleman; Miss Carol Shelton and Mrs. Margaret Singletary.

Mrs. Scott was chic in a black gown with stole of gold metallic. Mrs. ValPotine and Mrs. Singletary both were blue gowns. Mrs. Monk wore a gown with white sequin top and black skirt; Miss Shelton a white satin sheath which featured a stole, and Mrs. Anderson a gold and green metallic sheath, slit at the side skirt.

Assisting as hostesses were Mesdames Alice Washington, Beulah Maxwell, Esther Edwards, Barbara Maxwell, Janie Morgan, Mildred Quill, Mary Peversen.

Also Mesdames Elnora Burton, Gaebrella McNair, Earline Golden, and Sallie Young, Mesdames Mary Irvine and Edith Clement poured punch and Miss Linda Brooks kept the guest book.

Music was provided by Victor Myrick, pianist, throughout the evening.

Among the guests at the reception were:

The Rev. Messrs. and Mesdames L. E. Swinson, E. Golden, and C. T. Coleman; Mr. and Mrs. James L. Bundy, Mesdames Minnie Miller, Beatrice Thelma Fashion.

Mesdames Martha Johnson, Josephine Jackson, Sarah Maxwell, Mary Powell, Martha Lock, James, Sidney Daniels, Mary Pharr, Mildred Quille, Mary Patterson.

Mesdames Olga Parker, Viola Smith, Johnson, Nina W. Jet, Edna Allen, Mary McNeal, Mary Powell, Sally Young, Mary Jackson, Rebecca Smith.

Senator Verda Welcome, Mesdames Margaret Carter, Willana Valentine, Queen Bailey, Mary Irvine, Edith Clement, Alice Washington, Janie Morgan.

Mesdames Lucille Anderson, Bessie Monk, Godmothers Scott, Elnora Burton, Edwards.

Misses Barbara Maxwell, Phyllis Thomas, Smith, Evelyn Johnson, McNair, Gaebrella McNair, Barbara Coleman, Brooks, Carol Shelton, Dorothy Shelton, Richard Coleman, Clinton Coleman, Mr. Myrick, Arthur Singletary, Raleigh K. Singletary, Malvern Jones and Victor Coleman.

* * *

LOVELY AND delicious little parfaits were served throughout last week in honor of the pearls on a number gold on chain.

There was that dinner party, for [illegible] Mrs. Anna Johnson, given during her 81st birthday at her home in Cambridge, Md. It was the first time in [illegible] years that her daughter had been able to share her birthday with her. She has never in the [illegible] enough to leave Cambridge to Baltimore. Who else was of course, Mrs. Wallace.

Mrs. Johnson is known in the Public Health [illegible] here, also had her birthday celebrated Mrs. Charles Todd, [illegible] grandmother, Mrs. Finder, sister, Mrs. Sarah [illegible] all of Cambridge; Mrs. Belle Tudor and daughter, Mrs. [illegible] of Gary, Ind., and Mrs. Elizabeth, Jeanette and Anthony Mobock of this city.

* * *

THERE WAS that very [illegible] enjoyable evening gathering, which took place Sunday when the regular [illegible] met together on Christmas night, to the gay and colorfully decorated manse of Dr. and Mrs. Martin Rodney.

At this night they [illegible] of the holiday viands and wine to the extreme end of the dietic spectrum. There were the hosts, Mr. and Mrs. Lyle Cureton and Lula Patterson who were joined, this year by Verda Welcome, Senatorial Worker, John Robinson and Cliff Mackay.

THERE WAS that prettiest of parties, given on Sunday by John and Philathea Bruce, who had members of the Northwestern Bridge Group and their husbands in for a gourmet dinner . . . where they were welcomed with flowing cups of Irish coffee and gifted with souvenirs of gold match cases . . . where the buffet was laden with eye appealing a and black and white service, and where the food was out - of - this world.

The Northwesterners include Philathea, Edyth Bruce, Muriel Alexander, Mozelle Armstrong, Georgeanna Alexander, Gwendolyn Howard, Geraldine Long, Lucille Williams, and Mildred Williams.

The hostesses also invited Mrs. Daniel Skinner, Mesdames Marion Myers, Mercedes Douglas, Edith Davidson and Lula Patterson.

* * *

AND ON Christmas too, that most delightful party, informally planned for fun by the hostess, given by Anethia and Roland Williams at their Hilton Road place.

There were games, of course, even beginning with what looked like a regular apple containing quiz when opened over. There was music as entertainment with Senator Swan and William Lewis sounding their superb tenor and voices. There were awards for "high intelligence" with Mrs. Sinclair Swan and Senator Verda Welcome garnering the prizes.

Continued on Page 7

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The Way You Look Today

By CHARLES FARROW
Fashion Editor

The Way You Look Today may not be the way you look next year this time. The reasons will be found in the forthcoming showings to the nation's press and the country's garment manufacturers.

Seventh Avenue's gashion experts will show some of their collection beginning Sunday, Jan. 3. Next week we will have descriptions of some of the trends that the nation's best dressed women will hand their fashion image on for 1965.

For the few who will be seeking the sun in a holiday way from the blustry weather in this town during these winter weeks, the fashion wardrobe will be prophetic. The hemline, an all important barometer in fashion speculation, will remain short—if not shorter.

The colors will smack of the rainbow and the fabrics, normally light for the warmer climates will suggest a continuation of featherweight, open weaves.

These hints will suggest that the Spring Fever in the clothing industry will attempt to conjure up as much excitement as it is humanly possible.

The fashion windows are being cleared out for the results of the new collections. Your correspondent is planning to be on hand for the round of fashion shows in New York and barring some inforesgen event - will have the latest reports available for you.

* * *

THE SHAPE of the fashion story depends upon what goes into foundations and other undercover fashion items. I have been checking the knowledgeable persons and buyers in this field and the results seem to do more than suggest an awareness on the part of the merchandiser and the customer of the importance of a new direction in undergarments.

One of the more pertinent debates seem to be, "who should wear or must wear girdles?"

The new approach to the foundation garment takes into consideration the fact that many women do not like this very important item and have devised some wonderfully comfortable alternates.

If any of you more articulate readers feel so moved, I would appreciate your comments on this subject. The girdle story; or whats going on, down under! Direct your comments and experiences about this discussion or for that matter any other matter relating to this area, to CHARLES FARROW, FASHION EDITOR, WASHINGTON AFRO - AMERICAN NEWSPAPER, 1800 11th Street NW, WASHINGTON, D.C.

* * *

THIS is the day when many good intentions are launched only to be sunk later by either a sense of reality or lack of will power. This year I am going to try to make it easy for this command post. Only one resolution for the New Year. Here at the fashion corner we will deal in more fashion specifics and related information. It's a promise (I hope).

This week My Fair Lady is a chic traveler of the European continent. As director of a service club for U. S. service personnel Janice Garnett has a full day and challenging experiences. Janice is the image of a chic and fashion wise woman. She is the ideal of many well dressed and fresh thinking people and her ability to grasp life, the ways of others.

Janice plans a brief vacation here at home and at other locations before returning to Germany and another two year tour of duty. She finds European living to be a totally new and extremely different way of life and it has served to sharpen her idea of fashion and the way to live.

Choose carpet to suit you

A study made jointly by the Agricultural Experiment Stations of Minnesota and South Dakota points up some of the things that happen to various types of carpets with wear and cleaning. It may help you decide which is for you—wool loop, wool twist, actylic or nylon carpeting.

Chemical fiber carpets, the researchers found, looked soiled sooner than wool carpets. They cleaned easily but resoiled rapidly.

* * *

AFTER HEAVY traffic and soiling, vacuum cleaning produced a cleaner appearance on wool than on the synthetics, according to the researchers.

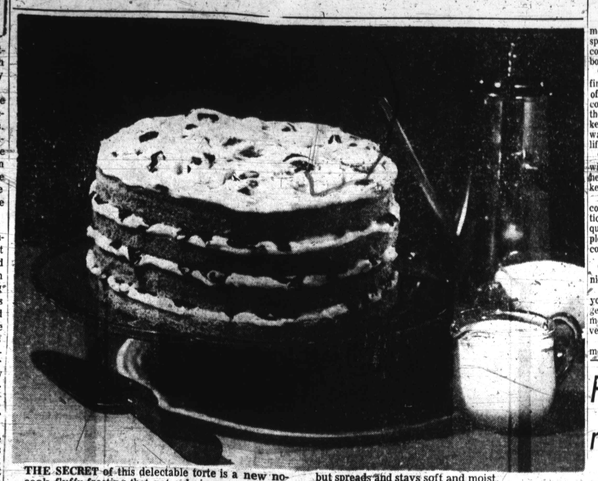
Looped carpets of either wool or acrylic fibers were quite acceptable in texture and appearance after home or commerical cleaning. However, neither wool twist nor nylon carpeting shampooed well.

Nor did commerical cleaning improve the appearance of the wool twist. It was clean but the carpeting itself didn't look better.

Heavy snow on low-growing shrubs such as Japanese yews, junipers and azaleas may be pretty, but it can do severe damage if not removed.

Extension specialists at Pennsylvania State University suggest that following heavy snowfalls, you gently brush snow off your shrubs with a broom. If damage has already occurred, remove splintered branches with a sharp pruning knife.

If damage should result from drifting snow, why not build a windbreak?



THE SECRET of this delectable torte is a new no-cook fluffy frosting that not only is easy to make, but spreads and stays soft and moist.

Prune-Apple Torte is elegant dessert with no-cook frosting

Texture and flavor of a cake may be perfect, but the frosting determines whether or not it is a complete success.

Because many home cooks have trouble making a frosting that is not grainy, yet stays at the right consistency so it is easy to spread, a new no-cook frosting is welcome news. It is so easy to make: simply combine an envelope of whipped topping mix with a package of instant pudding and milk. Beat together until the mixture forms soft peaks—that's all there is to it.

* * *

TODAY'S RECIPE for a Prune-Apple Torte is an elegant dessert made easy with the new no-cook frosting. Prepare a two-layer cake mix, an apple spice cake mix, split each layer to make four layers; then use Fluffy Prune Frosting for the filling between the layers and on top of the cake.

You'll like its ease of preparation - and friendsand family will say you're one of the best cooks in town!

Prune-Apple Torte requires one package apple spice cake mix, one and one-fourth cups water, 2 eggs and Fluffy Prune Frosting.

Prepare cake mix with water and eggs as directed on package, baking in two nine-inch layer pans. Cool. Split each layer in half horizontally. Spread frosting between each layer and on top of cake.

For fluffy prune frosting use one envelope whipped topping mix, one package (three and three-fourths oz.) vanilla instant pudding, one cup cold milk, one-half cup cold prune juice and one cup cooked prunes, cut in one-half inch pieces.

Combine whipped topping mix, pudding, milk and prune juice in a deep narrow-bottom mixing bowl. Beat slowly until well blended.

Gradually increase beating speed and beat until mixture will form soft peaks - four to six minutes. Fold in prunes. Makes about four cups.

Budget for young couple

Every young couple needs a nudget.

But it's got to be tailor - made to suit their individual needs. Which means they have to sit down and decide just what things they want and need to spend their money on.

If this is their first budget, it will help to have some idea of which items of expense are likely to take a large part and which a smaller part of their income.

HERE IS an estimate based on studies of spending by two-person families. These figures show how couples with an income under $5,000 divided their money—

Nineteen percent for food; 27 percent for housing (rent or mortgage payment, utilities, furniture and equipment); 15 percent, transportation; 10 percent, income taxes; 9 percent for fun and personal spending; 8 percent for clothing; 5 percent, medical care; 4 percent, personal insurance; 3 percent, gifts and contributions.

That doesn't leave anything for direct savings, but the average young couple is accumulating household goods and some savings in the form of life insurance, Social Security or other retirement contributions.

Fancy topping for top pumpkin pies

Whether you make your own or buy a pumpkin pie from your baker, an unusual topping will transform either into a dessert which will bring you showers of praise.

Here are toppings that you can try.

MAPLE-CREAM CHEESE TOPPING is fluffy and light and just right for baker's pumpkin pie. You can create one-half cupful of this topping by whipping together a three - ounce package of cream cheese with two tablespoons honest-to-goodness maple sirup. A fluffy spoonful per serving will do.

What cheese is to apple pie, PEANUT BRITTLE WHIP TOPPING is to pumpkin pie. To make: Whip one-half cup heavy cream and extract together until thick. Fold in one-half cup crushed peanut brittle; let stand for about an hour. Spread evenly atop the pie and chill until ready to serve.

* * *

CHOCOLATE VELVET TOPPING was created for the best serving of pumpkin pie you ever had. Fashion it from a three-ounce package of cream cheese, one-fourth cup prepared sour cream and one cup confectioners' sugar.

Into this mixture goes a melted one-ounce square of unsweetened chocolate and one-half teaspoon ground cinnamon. Mix until velvet-smooth. Spread evenly atop pie. Chill before cutting.

* * *

CRUNCHY COCONUT-PECAN TOPPING was designed for pumpkin pie. For it you combine one-half cup evaporated milk, one-fourth cup each of granulated and brown sugars and two egg yolks.

Cook over low heat until thick. Mix in two tablespoons butter and one-half teaspoon vanilla extract. Add one-half cup each of flaked coconut and chopped pecans. Then, over the top of the pie it goes.

* * *

PUMPKIN PIE in the New England fashion calls for MOLASSES WHIP TOPPING. Whip one-half cup heavy cream and then fold in one and one-half teaspoons dark molasses. Enough for eight servings.

Ever serve a pumpkin pie buried beneath a cloud of COFFEE-HONEY WHIP? No? Here is the recipe. Combine ½ cup heavy cream, one teaspoon instant coffee, one tablespoon confectioners sugar and one fourth teaspoon vanilla extract in a bowl. Chill in refrigerator for an hour. Remove and whip until thick. Spread atop pie and chill until served. Just before brining it to the table, drizzle two tablespoons honey over whipped cram. Swirl it into the topping with an artistic flick of a spatula.

THE RENOWNED Oscar of the Waldorf added the tanginess of sharp cheese for a magnificent touch to pumpkin pie. You can serve it in a CHEESE WHIP topping by combingin ¼ cup sharp process cheese spread with a three - once package of cream cheese. Season and spoon ground nutmeg and a teaspoon ground nutmeg and a tablespoon each of milk and confectioners sugar.

For females—play it cool, marry him

NEW YORK (UPI) — Females who don't want to be spinsters ought to play it cool—and plan to marry the boy.

This advice comes from a firm that makes a business of knowing something about courtship and marriage, for the product the outfit makes keeps its involved in the warp and woof of romantic life.

The company comes up with information that can help young people in love keep cool heads.

According to the firm's consultant in matters romantic, there are four techniques which seem to aid couples in improving emotional communication.

* * *

THE ADVICE—The technique of asking. You can never assume you know what your beau means by a phrase, gesture or voice-tone. Yet most of us do assume this very thing.

Ask your fiance what he means or feels. Then repeat to him you understand by the explanation. Only if he says "yes that's right" can you feel that you're both on the right track toward emotional understanding.

Never generalize about your fiancee or beau's feelings. It is vital for couples to learn that feelings, often irrational or non-rational, rather than logic motivate actions.

—Never assume there is a right or wrong about anything. Remember that almost always there is no right or wrong side but there are different sides.

The difference can be reduced or removed—but not until absolute rights and wrongs are put out of one's mind.

* * *

ADOPT THE principle of basic respect for personalities—of each other.

For communications to prosper, relations between boy and girl most be based on self-respect and respect for the other.

Favorite embassy recipes in new book

The Herb Cottage Cookbook—a new publication filled with favorite recipes from more than 40 embassies in the nation's capital—is now available from Washington Cathedral for cooks who want to serve their guests something just a little different.

The recipes were compiled by members of the National Cathedral Association (NCA) and the All Hallows Guild. The book is named for the Cathedral's famous Herb Cottage where Cathedral-grown herbs and herb products are available to cooks everywhere.

In addition to choice dishes by embassy chefs, the book offers some of the special recipes of All Hallows Guild members, plus other favorites of good cooks throughout the United states.

Other features include herb drawings reprinted from a 14th century botanical text, several photo details of the Cathedral sugges**tions for party menus, and** some mealtime graces.

* * *

AN EXAMPLE of the kind of recipes found in this unique cookbook is this one for fillets of rockfish with shrimp sauce:

1½ lbs. shrimp, onion, carrot, celery, bay leaf, salt and pepper, 5 tbsp. butter, 3 tbsp. flour, ½ cup dry vermouth, ½ cup heavy cream, salt, pepper, and M.S.G. 10 lb. rockfish (striped bass), filleted and skinned, juice of lemon, 1 cup dry whit ewine, 4 tbsp. slivered almonds, 1 tps. tarragon leaves.

Cook shrimp in water with vegetables and seasonings. Drain, reserving stock, peel and clean. Return shells to stock and reduce over high heat to one cup. Chop shrimp coarsely. Over low heat, melt butter and stir in flour. Add stock, vermouth and cream gradually, blending well.

Cook until thick and season to taste. Add chopped shrimp. Preheat oven at 350 degrees. Lay one fish fillet in a well-buttered shallow baking dish and season with salt and pepper.

Cover with half the shrimp sauce. Lay the second fillet on top, sprinkle with lemon juice and cover with remaining shrimp sauce. Bake 25 minutes. Pour wine over fish. Sprinkle with almonds and tarragon leaves, and bake 15 minutes longer. Serves 6.

THE NCA is a national organization of Cathedral friends who support the Cathedral's work through direct contributions, community programs, or other events that help make known the Cathedral's worldwide ministry. There are more than 10,000 NCA members throughout the 50 states and in 21 foreign countires.

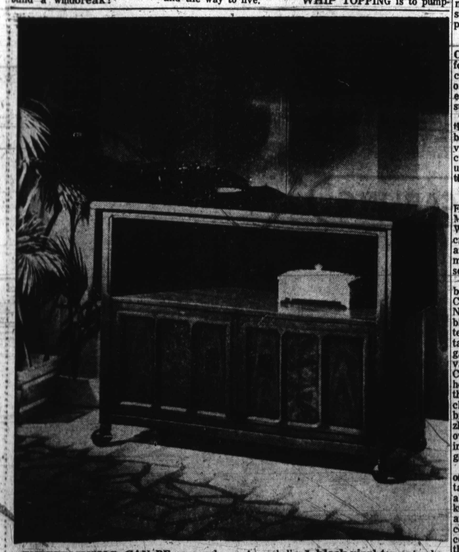
All Hallows Guild is responsible for the care and development of the 57 acres of gardens and grounds comprising the Cathedral Close. The Guild operates the Herb Cottage Shop and sponsors the famous annual Flower Mart, with all income devoted to improvements in the Cathedral landscaping.

Car given to county TB group

The Christmas gift of a public - sprited Rockville business firm, which will result in the gift of increased health protection for county residents, has been announced by the Montgomery County Tuberculosis and Heart Association.

Circuit Court Judge Ralph G. Shure, president of the association accepted the use of a 1965 Volkswagen, which will be used as a "community service bus" in a pilot program of Tuberculosis and respiratory disease detection in the county.

Upon accepting the contribution, Judge Shure said, "this nation by Montgomery County Cars will enable its community service efforts in he war against TB and RD in Montgomery County."



ENTERTAINING CAN BE so much more convenient with a serving cart. The handsome cart shown here travels smoothly, effortlessly from room to room on top of ball-type casters. A marbelized black-vinyl top extends to 66 inches for plenty of serving area. This cart is from Sears, Roebuck and Company and sells for about $180.00.

AFRO pattern

Jump into winter's best-looking jumper — the long-waisted A-shape! Its turtle-neck team-mate is smart in cotton, silk.

Printed Pattern 4935: Jr. Miss Sizes 9, 11, 13, 15, 17. Size 13 jumper 2 yards 54-inch; bouse 1⅝ yards 39-inch.

Thirty-five cents in coins for this pattern — add 5 cents for first-class mailing and special handling.

"PERSONALITY" SKIRT — clever companion for jacket, shirts, etc. Precisely shaped with deep, inverted pleats, smart stitching, smooth pockets.

Printed Pattern 4551; Misses' Waist Sizes 24, 25, 26, 28, 30, 32. Size 28 requires 2 yards 54-inch fabric.

* * *

FIFTY CENTS in coins for this 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 11, N.Y. Print plainly NAME, ADDRESS with ZONE, SIZE and NUMBER.

* * *

NEW! 200 sparkling designs, 5 exciting fashion and fabric features plus coupon for ONE FREE PATTERN—any one you choose! Send for new Fall-Winter Pattern Catalog, 50 cents.

Tuna Florentine for Friday

Let tuna, ever handy on your cupboard shelf, be the mainstay for a vegetable maindish. Combined with spinach and cheese sauce, tuna is a delicious meal-in-one served with buttered noodles, costing only $1.50, or 23 cents per person.

Tuna, of which approximately 42 percent packed by American canners, is caught by Japanese fishermen, is a good source of protein, ranking right along with ground beef, portion for portion. And when tuna is added to cheese sauce, the protein is increased. International Tuna Fish Week is Nov. 15 to 21.

TUNA FLORENTINE
(Makes 8 servings)
(approximately 25¢ per serving)

2 cans (6½ to 7 ounces each) chunk-style tuna	¼ cup butter or margarine
¼ cup all-purpose flour	Dash cayenne
2 cups milk	3 egg yolks, well beaten
1 teaspoon salt	1 package (10 ounces) frozen chopped spinach, cooked
¼ teaspoon freshly ground pepper	Cooked, buttered noodles
2 tablespoons lemon juice	Ripe olive slices

Drain tuna, reserving ¼ cup oil for sauce. Heat the ¼ cup tuna oil over low heat; add flour and blend. Gradually add milk and continue cooking until thickened, stirring constantly. Add salt, pepper, lemon juice, butter and cayenne. Stir a little of the hot sauce into the beaten egg yolks, then combine the two mixtures. Cook over low heat 2 to 3 minutes, stirring constantly. Add tuna.

Arrange cooked spinach in greased 2-quart baking dish. Pour sauce over spinach. Place noodles and olives in center. Bake in 375° (moderate) oven 25 to 30 minutes.