Family Fare

EXOTIC FOODS from many lands is the hobby of members of the Gourmets, photographed as they celebrated the fifth anniversary of the club in Durham, N.C., recently. Left to right, seated, are: Mesdames Nola Cox, Marguerite Evans of Greensboro, Grace Lewis, also of Greensboro, guests; and Betty Goodloe and Viola Turner. Standing: Dr. Helen Edmonds, Mesdames Mollie Lee, Bess Whitted, Henrietta Williams, Martha Donnell, hostess at the anniversary party; Dessa Turner, Julia Garrett and Frances Eagleson.

"EASY DOES IT"

BY ..... HELEN HALE

Quickly fixed foods are in order for the table while you're busy with holiday shopping, wrapping and mailing. Make it in festive red and green colors whenever possible to carry out the holiday theme.

Try some chowder for a hearty supper on a cold night with crackers and cheese or heated rolls. Combine a can of tomato and pea soup with two cans of evaporated milk. Flaked, boned, canned fish may be added to this.

A delicious soup uses quick frozen shrimp bisque and oyster stew in combination. Baking powder biscuits spread with deviled ham team well with this rich chowder.

Quick dessert uses an instant vanilla or coconut pudding. Top this with canned peach halves topped with cranberry sauce and coconut.

Friends from church dropping in? Serve them bottled egg nog flavored with instant coffee and nutbread sandwiches.

SURPRISE BISCUITS

2 cups flour
1 tablespoon baking powder
½ teaspoon salt
¼ cup shortening
1 cup Carnation milk
Marmalade, apple butter or preserves

Sift flour, salt and baking powder, cut in shortening. Add milk to make a thick batter, stirring only until flour is well moistened. Drop a spoonful into a greased muffin pan. Add 1 teaspoon marmalade. Top with another spoonful of biscuit batter. Bake at 450 degrees 12 minutes.

COOKING IS FUN

That fruit cake, plum pudding all the better for "ripening"

By FANNIEJOE REID

If you don't make that fruit cake this week, or very early next week, I'm afraid it isn't going to have time to ripen properly.

• • •

THERE'S SOMETHING a bit special about homemade fruit cakes. Maybe it's the loving care that goes into making these holiday treats.

"Silver Fruit Cake" is one of those light beauties that show off the lovely colors of dried apricots, golden raisins, candied peels and cherries. As with all fruit cakes be sure you cool the baked cake thoroughly before storing.

Aging these rich cakes brings out all the goodness of the fruits and nuts and redistributes moisture throughout the cake so each slice is at its mellow peak of perfection.

• • •

FOR SILVER Fruit Cake use one cup dried apricots, one cup sugar (for apricots), one cup water, one and one-half cups unblanched almonds, two cups golden raisins, one cup cut preserved citron, one cup cut candied orange peel, one cup cut candied lemon peel;

Also one cup cut candied pineapple, one cup halved candied cherries, one cup shortening; one cup sugar, one teaspoon vanilla, five eggs, two cups sifted cake flour, one and one-half teaspoons baking powder and one teaspoon salt.

• • •

RINSE APRICOTS, cover with water and boil 10 minutes. Drain, cool and cut in slices. Combine one cup sugar and water and cook, stirring until sugar is dissolves. Add apricot strips and cook slowly 25 to 30 minutes, stirring frequently to prevent sticking. Drain well. Cut almonds into slivers. Rinse and drain raisins. Combine all fruits and nuts. Cream shortening, one cup sugar and vanilla together thoroughly. Add well-beaten eggs.

Sift together flour, baking powder and salt. Blend into creamed mixture. Pour batter over fruits and nuts, and mix thoroughly. Pack lightly into 2 (10 x 5 x 3-inches) loaf pans which have been lined with two thicknesses of greased brown paper and one of greased waxed paper.

Bake in slow oven (300 degrees F.) about 2½ to 3 hours with shallow pan of hot water in bottom of oven.

Makes about 3¾ pounds of cake.

• • •

CHRISTMAS JUST wouldn't seem like Christmas without "American Plum Pudding."

You can make this holiday dessert now and store it away until the day you want to serve it. Reheat and serve with a good vanilla or brandy sauce. As with all good plum puddings this one is chock-full of walnuts, dried and candied fruits so a small portion is enough.

FOR AMERICAN Plum Pudding use one cup dried figs, one and one-half cups seedless raisins, one cup cooked prunes, one-half cup halved candied cherries, one-half cup candied roof, one-half cup cut preserved lemon peel, one-half cup cut preserved orange peel, one cup coarsely chopped walnuts, three-fourth cup butter or margarine;

Also one cup brown sugar (packed), one tablespoon brandy or rum flavoring, one-third cup light molasses, three eggs, two cups soft white bread crumbs, two cups sifted all-purpose flour, one teaspoon salt, one teaspoon soda, two teaspoons cinnamon, one-half teaspoon cloves, one teaspoon mace and one-fourth teaspoon black pepper.

Cover figs with water and boil three minutes. Drain, clip off stems and cut figs into thin strips. Rinse and drain raisins. Cut prunes from pits into small pieces. Combine fruits, citron, peels and walnuts. Cream butter and sugar together thoroughly.

Blend in flavoring, molasses and well-beaten eggs. Stir in bread crumbs and fruit and nut mixture, mixing well. Sift together flour, salt, soda and spices. Blend into fruit mixture.

Fill buttered 2-quart pudding mold about three-fourth full. Cover tightly. Place in pan of boiling water with enough water to cover three-fourths of mold. Cover pan and boil about four hours. Add more boiling water as needed.

Serves 10.

This WEEK'S RECIPE

Honey Prune Pie
(Serves 6-8

1½ cups cooked, pitted prunes
¼ cup butter
⅔ cup honey
⅛ teaspoon salt
1 teaspoon grated lemon rind
3 eggs

Pastry for single crust:
¼ cup chopped nuts

Cut prunes in half. Cream together butter and honey. Blend in salt, lemon rind, well beaten eggs and prunes. Pour into pastry-lined pan and sprinkle with nuts. Bake in a hot (450 degrees F.) oven 15 minutes. Reduce heat to moderate (350 degrees F.) and bake 40 minutes longer.

Spadea's Personalized Pattern

A-2136

Ben Barrack

FOR SHORT FIGURES

Ben Barrack believes that the latest fashion news should be available to every woman, even if she is a petite size.

Scaling an empire down to her special measurements, he makes the bodice with a slight surplice, sets the collar of contrasting fabric well away from the neck to add height. In the same fabric as the collar is the separate wrapped cummerbund which he likes with a sprig of flowers or a dazzling pin.

Make it in sheer wool with taffeta or faille trim, completely lined. Or make it in silk or rayon crepe, in cotton or linen for resort wear with print or solid cummerbund and collar.

From this size chart select the one size best for you.

Sizes	Bust	Waist	Hips	Length From Nape of Neck To Waist
8	33	24	34	15¾ inches
10	34	25	35	16 "
12	35	26	36	16¼ "
14	36½	27½	37½	16½ "
16	38	29	39	16¾ "
18	40	31	41	17 "

Size 12 requires 1¾ yards of 54-inch material for dress and ⅞ yard of 39 inch material for contrast. To order Pattern No. A-2136, state size, send $1.00.

For BEN BARRACK label, send 25 cents. For 96 page Pattern Book No. 13, send $1.00. Address SPADEA, Box 1005, G.P.O., Dept. BZ-2 New York 1, N. Y.

If paid by check, bank requires 4 cents handling charge.

(Next week look for a Personalized Pattern by MARTINI DIMINUTIVE).

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Jewel-like leather shoes high point of party costume

Parties are fun — whether you are entertaining or being entertained — and more than half the fun is getting dressed up. A high point of the current party season are the beautiful jewel - toned leather shoes —which are high of heel and pointed of toe.

For vibrant - hued dresses there are shoes of leather hues that can either blend exactly with your dress or give added excitement by introducing another color. There are shoes of glazed smooth leather with a jewel-like brilliance to wear with your satins, chiffons and luxury silks. There are soft and glossy suedes to go with your velvets and tissue wools. And elegant gold leather for your gold brocades . . . some with rhinestone bracelets for straps.

• • •

THERE ARE leather shoes in cyclamen pink to wear with royal purple, and others in pale Blue to wear with raisin-toned satin. There are leathers in a hundred colors — sharp lime green, American Beauty red, and rich garnet to name but a few — that exactly match your gown.

The shape of the shoe can be the narrow patrician pump with elongated point and a thin, straight heel up to three inches and a little bit over in height. Or it can be the wider empire pump with a curvy low heel.

• • •

AT-HOME fashions are equally elegant. High in favor is the spire-heeled mule that encloses the whole front part of the foot and rises up to a point over the instep. It's wonderful in slinky black smooth leather with your tight black pants, and in gold leather with your gold brocade pants or hostess skirt.

There are also many imaginative styles in low-heeled at-home shoes. One flat sandal especially for Christmas has bright green leather sole and insold and red leather thong.

Another sandal in red suede leather has a gold leather instep strap and a leather ring for the toe that's set with an enormous rhinestone - bordered "ruby." Still another flattie is open at the back but comes up high over the front of the toe. It comes in smooth calf in a wide variety of colors and has multi-colored stones outlining the throat.

"Versatile Mr. Woods "cooks by ear", gardens, studies, follows sports

By LULA JONES GARRETT

BALTIMORE—Ever try to write about a person who has so many facets of equal importance that you're in a dither to which one to take as a lead?

That's the position you find yourself in when it comes to Leo Woods of Baltimore.

An outstanding athlete since high school days, he now holds down a position in Baltimore Public School System as specialist in physical education. He is equally at home in the beautiful pink kitchen of their Morgan Park home as he is in his garden, one of his hobbies.

• • •

A ROMAN CATHOLIC, who served as an altar boy for more than 12 years, and afterwards active in the Holy Name Society of his parish (he served as president for a time) he is also deeply interested in civic activities, having served on the board of management of the YMCA and as a counselor for Boy Scouts for 20-odd years.

In fact, he met his wife, the former Geneva Rainey, during the days when the Young People's Forum flourished in this city. Both were workers in this project.

He was a member of the Little Theatre Group, and indeed, during his college days, served as a model for an artist colony in Baltimore. And just to round out the picture, he once won a contest doing the Charleston on a national program!

• • •

YES, I could write about his gardening. He specializes in dahlias, tulips and flags, but he also grows tomatoes, peppers, cabbages and corn. In fact, for the past five years he has been providing the corn for the schools' autumn festival decorations.

He collects stamps, and likes to photograph famous persons. He knows most of the great athletes, having attended the two cups soft white bread crumbs, two cups sifted all-purpose flour, one teaspoon salt, one teaspoon soda, two teaspoons cinnamon, one-half teaspoon cloves, one teaspoon mace and one-fourth teaspoon black pepper.

Cover figs with water and boil three minutes. Drain, clip off stems and cut figs into thin strips. Rinse and drain raisins. Cut prunes from pits into small pieces. Combine fruits, citron, peels and walnuts. Cream butter and sugar together thoroughly.

Blend in flavoring, molasses and well-beaten eggs. Stir in bread crumbs and fruit and nut mixture, mixing well. Sift together flour, salt, soda and spices. Blend into fruit mixture.

Fill buttered 2-quart pudding mold about three-fourth full. Cover tightly. Place in pan of boiling water with enough water to cover three-fourths of mold. Cover pan and boil about four hours. Add more boiling water as needed.

Serves 10.

LEO WOODS

major sports events for the past quarter century. These include the Penn Relays (he has missed only two in the past 25 years), pre-Olympic tryouts, and all star baseball games.

• • •

BUT ALL is not play with Mr. Woods. Outdoor education projects are of special interest to him, and he has studied with such groups from Maryland to Maine.

A graduate of the old Douglass High School, he did his undergraduate work at Morgan State College. He has a completed certificate from Harvard School of Physical Education, a master's degree in supervision from Boston University, and has taken courses at the University of Maryland, and work on a doctorate at New York University.

He's a Phi Beta Sigma man.

• • •

MR. AND MRS. Woods have two daughters. One, Lenora, is enchanted to follow her father's hobbies. A sophomore at Eastern High School, Baltimore, she is an expert swimmer and excells in badminton, tennis and ballet dancing.

She has been selected as one of two Maryland girls to attend the roundup of Senior Girl Scouts in Colorado Springs, Colo. this summer.

Their older daughter, Patricia, teaches library science in Los Angeles, California. Modeling is her hobby.

• • •

MR. WOODS will tell you that he "cooks by ear", which means that it is as hard as heck to drag a recipe out of him . . . despite his being par excellence in this field.

He learned to cook from watching his mother, the late Mrs. Rebecca Wood, an expert cook, he says. . .and put what he learned into practice during college days when, during the summers, he worked on the private car of a railroad official.

Since Mrs. Woods thinks his barbecued hamburgers are "simply out of this world," that's what I asked him to talk about this week.

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HE TAKES, he says, three pounds of ground beef, adds a cup of finely chopped onion, two very finely chopped peppers, a cup of half and half sweet and hot relish, mix well and form into patties. Broil slowly and lightly on a grill oiled with half and half bacon fat and butter. Serve with barbecue sauce.

Mr. Woods doesn't bother to mix his sauce. There are so many good commerical ones that it isn't worth the time, says he. But he does phanagle with the sauce he buys, spicing it with this and that!

• • •

THE COOK, himself, thinks day his lamb goulash is better. "What makes it better?", I asked. "Oh, I rub in a lot of garlic, onion, spices etc. to take away the fatty taste. I cook it very slowly and I watch it every minute so that there is no overcooking or undercooking," he replied.

And that was as far as we got with the goulash. But I'm going to look into that another time.

WOMAN'S WORLD

City women take jobs quicker than sisters in rural areas

By the NNPA News Service

Variations within national patterns of employment indicate that where a woman lives and the racial or ethnic group to which she belongs affect both the range of job opportunities open to her and her participation in the labor force.

Women in urban communities are much more likely to be in the labor force than those in agricultural and rural areas.

The proportion of women working is smaller in cities dominated by heavy industries than where a diversified urban economy with light manufacturing industries and a variety of business enterprises present many more job opportunities.

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WHERE WOMEN tend to marry young, as they do in southern and western cities, the proportion of married women in the labor force is slightly above the national average.

How great a difference there may be in the ratio of single to married women workers from one city to another is illustrated by Boston, where less than half of the working women are married, and Los Angeles, where three-fourths are married.

Variations in labor - force participation among women in minority groups reflect great differences in the kinds of job opportunities to which they have access, as well as the influence of such key factors as marital status, education, and economic circumstance.

Thus, although employment opportunities have expanded in other fields, two-fifths of all colored women workers are still found in domestic service, and colored married women are heavily represented in the female labor force, in part because of the relatively lower earnings of colored men.

• • •

THE JOBS HELD by women in almost all minority groups tend to be concentrated on the lower rungs of the skill and pay ladder.

Women of native parentage are somewhat better represented in the female labor forces than those of foreign origin, and a higher proportion of them are found in better paying and more skilled jobs.

There are also discernible differences with respect to employment among groups of foreign origin or parentage.

Don't let fear work havoc with your child's emotions

Explanations that add to a child's knowledge are helpful in keeping children from acquiring fears.

Parents who take pains to let their children see that policemen are friendly and useful are preparing them against the tales they hear from other children about policemen as threatening and bad.

• • •

EXPLAINING TO a child how harmless thunder is, demonstrating perhaps by letting him see what a loud explosion even one blown-up paper bag makes when it bursts, may interest him enough to make him listen to thunderclaps calmly.

A child whose first visit to the dentist is for the purpose of building a friendly acquaintance before any work is needed is lucky. Of course, when the time comes that some work must be done, the mother and the dentist must not say, "This isn't going to hurt." Few things are more upsetting to a child than to have adults, whom he trusts, deceive him.

• • •

TO BUILD up a child's self-confidence and belief in his ability to deal with problems is often more constructive than to try to do away with fear itself.

An attitude of "You can do it!" when a child hesitates is much more helpful than warnings about being careful.

• • •

CHILDREN SENSE adults' attitudes. A mother who is always on hand to protect her child from falls or bruises may influence him without actually speaking a word. If she considers other children too rough for hers to play with, she may find him shying away from what seems to him dangerous or risky.

• • •

FEAR OF imaginary creatures in the dark may make children of four or five want to have a light on when they go to bed, or the door open into a lighted hall, for imagination is very lively at this period.

T-V or radio programs that young children are to see should be carefully selected. Children of three or four may not worry about "bad men" getting out of the television set, but they may absorb lasting impressions of horror from ill-chosen programs.

STOCKING STUFFERS, which will also add a touch to breakfast after the holidays are over, are these egg-cosies.

Use scraps. Gay 'n' practical designs for three thrifty, long-lasting and last - second gifts are included in Pattern No. 7384. Transfers for clown, doll and chicken, with directions for making, are included in Pattern No. 7384.

• • •

JUST THE thing to make a kitchen gay (again quickly made gifts) are towels with motifs that cover the front of the folded towel.

The embroidery is easy and quick to do. A touch of applique adds color.

Pattern No. 7189 has transfers for four motifs, about 8x11 inches; and applique patterns.

• • •

SEND 35 CENTS in coins for each pattern. Add five cents for each pattern for first - class mailing.

Send to AFRO - AMERICAN, Household Arts Department, P.O. Box 168, Old Chelsea Station, New York 11, N.Y.

Print plainly name, address, zone and pattern number.

Roxbury belle is bride of Navy man

ROXBURY, Mass. — Before an altar decorated with white chrysanthemums and roses, Miss Helen Underwood, daughter of Mr. and Mrs. Charles Underwood, became the bride of Wendall Johnson, here, recently.

The bridegroom is the son of Mr. and Mrs. Oscar Johnson.

The ceremony took place in the Eliot Congregational Church with the Rev. Charles Keith, pastor, performing the double-ring ceremony. Mrs. Fern Blair was soloist. J. W. Stoddard was organist.

• • •

THE BRIDE, given in marriage by her oldest brother, Charles C. Underwood, wore a gown of off-white satin and lace. The front panel was covered with lace ruffles, the neck line decorated with a ruffle of lace embroidered with pearls, and the sleeves were long ending in a point over the hand. Her finger-tip length veil of French illusion fell from a crown of lace and pearls. She carried a bouquet of white orchids.

• • •

ATTENDING HER sister as matron of honor was Mrs. Laura Horne. She wore a gown of rust velvet, waltz length, and trimmed in matching satin bows. Her matching head piece was a tiara of rhinestones and velvet. She carried a bouquet of varicolored roses, gladioli and chrysanthemums.

Serving as bridesmaids were Misses Mary Wharton, Judith McCall, Inez Mercandel and another sister, Sylvia Underwood.

Their gowns, similar to that of the matron of honor, were of green velvet with matching trimming of satin. They carried similar bouquets and wore similar tiaras.

• • •

JOHN O'BRYANT was best man. Ushers included Lloyd Bell, Gilbert Graves, Ralph Nelson and Roscoe Robinson.

For her daughter's wedding, Mrs. Underwood wore a cocoa brown lace gown, matching hat trimmed with sequins and an orchid corsage. Mrs. Johnson's gown was pink silk and hat of matching feathers. She wore an orchid corsage.

A reception followed at the Hotel Bostonian.

The new Mrs. Johnson is a graduate of Roxbury Memorial High School and is a teller in the business office of the New England Telephone and Telegraph Company. The bridegroom is a graduate of Boston Latin High School and the New England College of Pharmacy. He at present is in the service, Lt. (j.g.) in the Navy.

Mr. and Mrs. Johnson will reside in this city.

WHEN NAFAD inducted a new chapter in Baltimore, recently, officials came from four cities to welcome the new unit. Shown, left to right are Mrs. Nell Sheridan, president of the Baltimore chapter of the National Association of Fashion and Accessory Designers; Mrs. Lucy Cordice, president of the Boston, Mass., chapter; Mrs. Lucinda Daniel, president of the Washington chapter; Mrs. Lois K. Alexander, of New York, national president; Mrs. Jeanetta W. Brown, of New York, founder; and Mrs. Mildred Allen of Cleveland, Ohio.

Maurice Ruddick, family, get royal welcome in Savannah

SAVANNAH, Ga. — Maurice Ruddick, his wife and four children visited Savannah State College, Monday and were presented at the general assembly, where they received a tremendous ovation.

Flowers were presented to the family by Miss Teresa Grant, "Miss Savannah State," senior in elementary education from Brunswick, Georgia.

Mr. Ruddick was one of the coal miners given up for dead in Nova Scotia when a coal mine caved in. He was presented to the student body by President William K. Payne, official state host to the family, from Brunswick, Georgia.

Many distinguished persons and clubs in southeast Georgia played important roles in making the Ruddicks' vacation a pleasant one.

Among them were:

Mrs. E. Livingston, president, Five O'Clock Club; Mrs. Priscilla Massey, president, The Jolly Bridge Club; Mrs. Rose Seadrow, president, Beautician's League; G. A. Devilins of the bride, were gowned in white satin with matching hats and carried matching baskets.

Lerman Hawthorne, also a cousin of the bride, was ring bearer.

• • •

EQUE MILLER, brother of the bride, was best man. Ushers were H. Williams, A. Smith, J. Young, T. Williams, M. Garrett, and A. Miller Jr. of Greensboro.

For her daughter's wedding, Mrs. Miller wore a gray-blue lace over rose taffeta, and the bride groom's guardian, Mrs. Martha Williams, black lace. Both wore corsages of pink and white carnations.

• • •

OUT-OF-STATE guests included Mr. and Mrs. Charles Owens and Mrs. Marian Reid, all of New York City.

Preceding the reception a cocktail party was given for the bridal party by the bride's sister, Mrs. M. Smith.

The bride is on the faculty of Carver Elementary School, here, and Mr. Frasier, now serving in the Army, is stationed at Fort Bragg, N.C.

Beauty clinic held in Capital

WASHINGTON — The Middle Atlantic Region of the National Beauty Culturists' League closed a two-day session, here, Monday.

Presiding was Mrs. Ruth Valentine, of Norfolk, Va., regional supervisor. Delegates were from Maryland, Virginia, West Virginia and Washington.

On Sunday morning the group worshiped in Mt. Pleasant Baptist Church. A social hour was held at 25 Logan Circle, Sunday afternoon from four to six, and a business session at six.

• • •

THE EDUCATIONAL CLINIC on Monday, held at 1438 U St., NW, featured Miss Rose Marie Davis of Baltimore, president of the National Hair Stylists Guild and an instructor in the National Institute of Cosmetology, an affiliate of the League. Miss Grace Chambers of this city gave demonstrations in hair coloring.

Feminine Front

TEN BEST DRESSED — Selected as the ten best dressed women in Norfolk, at a benefit ball sponsored by the Chums of Norfolk. Seated left to right are Miss Vivian Brown, Miss Marie Davis and Mrs. Kathryn Douglas, standing, same order, Mrs. Emily Reid, Mrs. Thelma Green, Mrs. Ocie Shields, Miss Lois Bobbit, Mrs. Harriette Kearney and Mrs. Elnora Green. Proceeds for the affair, held at Norfolk's Carnival Room, went to the NAACP. (Archie Northern Photo)

MRS. VEL PHILLIPS will attend the meeting of the Democratic National Committee at Washington's Sheraton Park Hotel this Saturday. This will be the attractive Milwaukeean's first national party meeting since she defeated blonde Mrs. Marguerite Benson in the June election for committee members in Milwaukee.

BACKACHE
Secondary to Kidney Irritation
If worried by "Bladder Weakness" (Getting Up Nights or Bed Wetting, too frequent, burning or itching urination), Nervous Tiredness and Nervousness, Headaches and Dizziness, due to common Kidney and Bladder Irritations, try CYSTEX for quick help. Safe for young and old. Ask Druggist for CYSTEX. See how fast you improve.

Nigerian Legislator studies women's activities in America

By ALICE A. DUNNIGAN

WASHINGTON (ANP)—Mrs. Margaret Ekpo, a member of the House of Parliament, Eastern House Assembly, Nigeria, West Africa, is touring the United States on the Leader-ship Program grant offered by the State Department.

After six days in Washington she said she was extremely impressed by the warmth and friendliness of the people of this country. During her 60 day visit she hopes to study women's activities in this country, schools, hospitals and children's homes.

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MRS. EKPO, who is the only woman among the 68 members of Parliament, is very proud of social legislation which she has introduced during her four years in Parliament. The law which she is most proud of was a bill to stop men from paying high prices for women whom they were to marry. There was a time, she said, when men paid a hundred, or two hundred or even up to five hundred pounds for their wives. This gave them authority to treat their spouses as slaves.

Her bill prohibited the payment of more than 30 pounds for his future bride. This, she thinks, makes the marriages more legitimate.

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THE ALERT WOMAN politician said she has the honor to serve as a delegate to the Nigerian Constitutional Conference meeting in London to help draw up the Constitution for Nigeria when it wins its independence on October 1, 1960.

KNOXVILLE COLLEGE

KNOXVILLE, Tenn. — Fifteen students from Virginia helped to swell Knoxville College's enrolment to an all time high of 528 this semester. Six of the Virginians are freshmen and the remainder are upper classmen.

"This make-up base checks oiliness, guards against 'shiny' face"

"Greasy, sticky make-up bases caused my make-up to smear. Now that I have changed to Black and White Vanishing Cream as a base, my make-up goes on smoother, stays on longer and keeps its freshly-applied look."

Marie C. Janise
Houston, Texas

★Yes, Black and White Vanishing Cream is the choice of beauty-wise women everywhere! Let it beautify your complexion. Greaseless (can't cause blackheads), checks skin oiliness. Make-up looks fresher, skin feels softer!

Black and White Lipstick flatters your lips. It's so creamy smooth and non-drying, you'll love it! Smart fashion shades that stay on and on.

Remove make-up with Black and White Cleansing Cream. Soften skin with Black and White Cold Cream. 35¢ each.

BLACK AND WHITE VANISHING CREAM

CHOIR & PULPIT GOWNS
All Colors and Color Combinations
Badges for Ushers and Organizations
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Pulpit, Pews, Comm. Tables
Lowest Prices Available
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Washington 2, D.C. Atlanta 3, Georgia

GIRLS OF THEIR DREAMS — three Tennessee State University fraternities, recently elected are, left to right: Phi Beta Sigma Sweetheart Salle Hill, science education senior from Cowan, Tenn.; Alpha Phi Alpha Sweetheart Judith Ramsey, elementary education senior from Dayton, Ohio, and Omega Psi Phi Sweetheart Barbara Curry, biology junior from Greenwood, Miss. Kappa Alpha Psi elected Mrs. Arthurjne Wekh, assistant professor of elementary education at the Nashville university.

$2,000 story fee will aid Liberian student

SANDUSKY, Ohio (ANP) — Mrs. Gene Holmes, Ashburn, wife of the pastor of Second Baptist Church here, has received $2,500 from the Reader's Digest in payment for an article to be published in the magazine's January issue.

The article, "The Most Unforgettable Character I've Ever Met," depicts in capsule the life of Mrs. Holmes' father, the late Rev. Aaron J. Holmes. The Rev. Mr. Holmes was a missionary 44 years to the Gola tribe in the jungles of Liberia.

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MRS. ASHBURN plans to use part of the proceeds from the article to establish a scholarship in her father's name for the education of a boy or girl from the Gola tribe.

She is the author of a book of poems, "Dark Gods," published with half and half bacon fat and butter. Serve with barbecue sauce.

Mr. Woods doesn't bother to mix his sauce. There are so many good commerical ones that it isn't worth the time, says he. But he does phanagle with the sauce he buys, spicing it with this and that!

• • •

THE COOK, himself, thinks day his lamb goulash is better. "What makes it better?", I asked. "Oh, I rub in a lot of garlic, onion, spices etc. to take away the fatty taste. I cook it very slowly and I watch it every minute so that there is no overcooking or undercooking," he replied.

And that was as far as we got with the goulash. But I'm going to look into that another time.

PTA to conduct safety confab

CHICAGO (ANP) — Interested in protecting the safety of children and youth, the National Congress of Parents and Teachers will conduct a regional safety conference at the Hotel Knickerbocker here December 2-3.

According to Mrs. P. D. Revil, of Sacramento, Calif., national chairman of the Committee on Safety, the meeting is a pilot project for the benefit of the safety committees in Alabama, Arkansas, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Michigan, Minnesota, Mississippi, Missouri, Nebraska, North Dakota, South Dakota, Tennessee and Wisconsin.

• • •

MRS. ISAAC LOOSE, president of the Illinois Congress of Parents and Teachers; and A. Frank Bridges, state Congress safety chairman and member of the faculty of Southern Illinois University at Carbondale, will be among some 30 PTA leaders attending the safety meeting.

The National Congress of Parents and Teachers is a voluntary organization with more than 11,000,000 members belonging to some 44,000 local units. PTAs are active throughout the United States, Hawaii, Alaska, and on American military bases througnout the world.

Frasier-Miller ceremony held

DUE WEST, S.C. — The mellow light of spiraling candles cast a glow over baskets of white gladioli, white mums, palms and ivy to enhance Mt. Lebanon AME Church for the wedding of Martha Miller and Thomas Frasier, here, recently.

The Rev. B. J. Glover of Charleston, S.C. officiated at the double - ring ceremony. Robert Wharton was organist and Miss Beulah Jenkins and Mrs. Margaret Miller, soloists.

Given in marriage by her father, Andrew Miller, the bride wore a gown of imported lace over satin designed with fitted bodice, sabrina neckline, long fitted sleeves and ballerina skirt.

Her finger - tip veil of tulle was attached to a crown of sequins and seed pearls. She carried a white Bible topped with a white orchid and satin markers.

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MRS. MARIAN SMITH, sister of the bride and matron of honor, wore a rose taffeta dress with royal blue accessories.

The bridesmaids wore royal blue taffeta gowns, ballerina length, with light blue net over skirts and rose cummerbunds. Their hats, gloves and shoes were rose. All the attendants carried bouquets of white and pink carnations.

Three small flower girls, Brunell Young and Denice Miller of Greenville, S.C., and Annetta Young of this city, all cousins

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Three small flower girls, Brunell Young and Denice Miller of Greenville, S.C., and Annetta Young of this city, all cousins of the bride, were gowned in white satin with matching hats and carried matching baskets.

Lerman Hawthorne, also a cousin of the bride, was ring bearer.

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EQUE MILLER, brother of the bride, was best man. Ushers were H. Williams, A. Smith, J. Young, T. Williams, M. Garrett, and A. Miller Jr. of Greensboro.

For her daughter's wedding, Mrs. Miller wore a gray-blue lace over rose taffeta, and the bride groom's guardian, Mrs. Martha Williams, black lace. Both wore corsages of pink and white carnations.

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OUT-OF-STATE guests included Mr. and Mrs. Charles Owens and Mrs. Marian Reid, all of New York City.

Preceding the reception a cocktail party was given for the bridal party by the bride's sister, Mrs. M. Smith.

The bride is on the faculty of Carver Elementary School, here, and Mr. Frasier, now serving in the Army, is stationed at Fort Bragg, N.C.

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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 doctors' 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 doctors' 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 centers. Satisfaction guaranteed or money refunded.

*Reg. U. S. Pat. Off.