WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

Family Fare

Cobblers still tops in men's dessert world

No matter how many fancy new desserts home economists dream up, cobblers remain a favorite. These old - fashioned fruit and pastry desserts are specially popular with men, as any restaurant manager can tell you.

Canned cling peaches make this delicious cobbler, and the filling is simply a matter of thickening the syrup and adding sugar and spice. Make the pastry topping with packaged pie crust mix, if you like.

Attractive bit of dress-up to the crust comes from cuts in the center of the pastry, spoke-fashion.

The resulting points are turned back like petals, revealing the golden fruit beneath, to make the prettiest "Peach Cobbler" you ever saw.

PEACH COBBLER

One (No. two and one-half) can cling peach slices, one-half cup sugar, one and one-half tablespoons cornstarch, one-fourth teaspoon salt, one-half teaspoon cinnamon, one tablespoon butter or margarine, pastry (basis one cup flour).

Drain peaches reserving syrup, and turn slices into nine-inch pie pan. Heat one cup syrup. Blend sugar, cornstarch, salt and cinnamon thoroughly and stir into hot syrup. Cook and stir until clear and thickened. Blend in butter and pour over peaches.

Roll pastry to ten one-half-inch circle, and make four (four-inch) cuts across center, spoke-fashion. Place pastry over peaches. Turn points back like petals. Crimp edges of pastry against sides of dish. Bake in hot oven (400 degrees F.) about thirty-five minutes.

Makes five or six servings.

Christmas wreath brow decorations

Here's how to make a wreath for your front door.

You'll need about a half bushel of holly, laurel or other evergreens, a coathanger, and some florist wire. If you don't have your own, you can get greens from your florist or buy a Christmas tree about larger than you need and use the extra branches for greens. Attach the evergreen to the hanger with florist wire. As a finishing touch, dress the wreath up with pine cones, bills or with a cane and a big red bow. Then the wreath is ready to be hung from the coat-hanger hook.

ORANGE CREAM PANCAKES — Here' how to further accentuate your pancake-making skill. Fill them with delicious orange cream and serve them with hot cranberry sauce poured over all. Served with coffee, it's a hearty dessert or snack for family or friends. (Recipes for filling and sauce are on this page.)

COOKING IS FUN

Here's an easy way to serve hot bread on a cold morning

Hot bread on a cold morning! What could be better — especially if it's accompanied with the rest of the makings of a midwinter breakfast or brunch.

With winter being such a busy season, you will probably be interested in a bread that's not too time-consuming. Well, here's a "Prune Coffee Cake" that is both delicious and nutritious.

You start with a hot roll mix, a little sugar, an egg and some butter is added to make a rich dough. Sweetened, cooked prunes with a little lemon rind make a delicious filling.

To shape the dough in a rectangle easily, start rolling it lengthwise; stop the rolling occasionally, and pull the corners out square with your fingers. If the dough gets stubborn, simply let it rest a few minutes — after a little "relaxation," it's much more easy to deal with.

Here's the complete recipe:

* * *

PRUNE COFFEE CAKE requires one package hot roll mix, one-fourth cup sugar, one-half cup warm water, one egg, one-fourth cup soft butter or margarine

* * *

FOR FILLING use one and one-half cups cooked prunes, two tablespoons sugar, and one-half teaspoon grated lemon rind.

Combine hot roll mix and sugar. Dissolve yeast from roll mix in warm water, combine with egg, and stir into flour mixture, adding an extra tablespoon or two of water if needed. Cover and set in warm place until doubled in bulk (about one and one-half hours).

Turn out onto floured board and roll thin. Spread with half of soft butter, fold over into quarters, and roll as thin as possible. Spread with butter again, fold and let stand 10 minutes. Divide in half and roll each to rectangle about 8 x 14 inches. Spread half of filling down center of each.

Cut sides of dough along edges at 1-inch intervals and fold over filling alternating strips from opposite sides. Let stand one-half hour. Bake in moderately hot oven (375 degrees F.) 30 to 35 minutes.

FILLING: Cut prunes from pits into small pieces and mix pulp with sugar and lemon rind.

Make two coffee cakes.

Spadea's Personalized Pattern

A-211

Ben Barrack

FOR SHORT FIGURES

All fashion barometers are forecasting suits and more suits for spring, and all of them colorful. For his following of petite-sized women, Ben Barrack has designed this dress and jacket costume with clever use of contrasting fabric.

The simple fitted sheath has trim on the neckline and hip line as tips of the same material as the short slop jacket. Its lining a print and a solid, or have the dress in rayon or silk with wool for the jacket.

It also works up wonderfully in faille, ottoman, linen or cotton.

* * *

FROM THIS SIZE chart select the one size best for you.

Bust	Waist	Hips	Length from Nape of neck to waist
33	24	34	15¼ inches
34	25	35	15¾ inches
35	26	36	16 inches
36½	27½	37½	16¼ inches
38	29	39	16½ inches
40	31	41	16¾ inches

Size 12 requires 2¾ yards of 39 inch material for dress and jacket facing, 1¼ yards of 39 inch material for jacket, neck and jacket binding (contrast). To order Pattern No. A-211, state size, send $1.00.

For BEN BARRACK label, send 25c. For 96 page Pattern Book No. 15, send $1.00. Address SPADEA, Box 1060, G.P.O., N.Y. B2-5, New York 1, N.Y.

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

(Next week look for an American Designer Pattern by WILLIAM POPPER).

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Here's What To Expect In 1959's Costs Of Living

Not much hope of decrease but 'you can make it if you plan'

What can American families expect as far as family living costs are concerned for the coming year? Knowledge of these trends are invaluable to families as they think and plan ahead for the future.

Here are some predictions by Joanne Reitz, home management specialist for the University of Maryland.

Food trends

One of the major items for which families spend their income is food.

Since there will be an increase in population and a continued increase in the amount of services purchased with food, there will be a probable small increase in food cost. This means that there will be greater money outlay for all goods and services.

However, the proportion of income spent for food will likely be a little lower than indicated for 1958 since the increase in income will be relatively greater than that of food expenditures.

* * *

THE EXPECTATION that retail food prices will average a little lower next year than in 1958 is based on the likelihood of larger supplies and lower prices to farmers for hogs and...at least during the early part of 1959...poultry, fresh citrus, fresh vegetables and potatoes.

Food supply and consumption prospects for the coming year indicate that civilian consumption of fresh and canned meat is expected to be moderately above the rate of 1958. Per capita consumption will increase in 1959.

This will be due to a record pig crop and a decrease in pork prices. This decrease will likely bring the average prices a little below those of 1958.

* * *

BEEF SUPPLIES will be a little larger, but the civilian population will be up proportionately so beef prices will be the same or slightly higher than the 1958 level.

Supplies of milk and other dairy products will continue plentiful in 1959. Consumption of milk and other dairy products per person is expected to be about the same, and although small differences for individual items are possible, the retail prices of dairy products are likely to average near those of the present year.

Poultry meat and egg supplies will be higher than in 1958, with increased consumption. The retail price therefore will vary little from 1958.

Planning needed

Food grain supplies will be at a record high next year, yet increased domestic needs and exports and continued increase in processing and marketing costs will mean that retail prices will likely average a little higher.

A long-range fruit and vegetable forecast is difficult to make. After January 1, new packs will start to move in volume.

Fresh citrus fruits as well as fresh vegetables are expected to be in heavier supply than last year since the severe weather damaged vegetables and fruit crops. This kept costs at a high level last year.

The price of potatoes will be lower the early part of the year.

In summary, although the general indication is that food costs may be slightly lower, there is a great need for homemakers to carefully analyze the diet the family receives.

The planning of an adequate diet is basic to any discussion of the use of the food dollar. Help in this area can be gained from the County Home Demonstration office.

Clothing, fabric

For the past 10 years, the share of the consumer dollar spent for clothing has dropped steadily.

The percentage of the income spent on clothing for the first half of 1958 has dropped to below 8 per cent. One reason for this is that apparel prices have advanced only moderately in relation to other goods and services.

Another reason is that the percentage of older people has been increasing. This group has smaller incomes and also diminishing clothing needs. But the factor which seems most responsible for the decrease in the per capita expenditure on clothing has been the competition from other types of goods and services.

There is no indication that this trend will change in the near future.

* * *

HOWEVER SINCE incomes are expected to rise, consumers are in a better position to buy. The increase in amount of money spent may be higher although the proportion of the income spent for clothing may be similar.

Although production and labor costs for women's and girl's clothing, coats, suits, knitwear etc., have increased, the overall cost of these garments are not expected to increase.

Men's and boys' apparel are expected to range about the same.

FOOTWEAR COSTS have increased steadily for the past 10 years and this trend is expected to continue in 1959.

There will be further stress from industry on producing more of the "dripdry" type of garments.

Generally, clothing prices are not expected to vary significantly from the 1958 level.

Your household

In the area of housing, there are indications that there will be more new homes built in 1959 as the year progresses following the slack period in mid 1958. This increased building rate will be the result of the encouragement of credit by the Federal Reserve Board and further mortgage easements by the F.H.A. and V.A.

Although there is an indication that more houses will be built, families will need to think about the costs of home ownership. The Bureau of Labor Statistics estimated from its 1950 expenditure surveys that the average cost for owners is $832 compared to $536 for renters.

This increased cost for owners is the result of builders desire to increase the size, quality and content of house. However there are reports from builders that their future plans involve the construction of cheaper houses.

* * *

IT IS interesting to note that the prices of new houses are made up roughly of 50 per cent of building materials, 30 per cent cost of labor and 20 per cent builder's profit and overhead.

Since these estimates will vary, but the cost of building materials and labor costs are almost certain to rise, there is reason to think that prices for housing will continue to move gradually upward.

Sales for household equipment have decreased the first part of 1958 with the slight decrease in prices. Much of this inactivity was due to the drop in the number of new ouss.

Discount houses have also kept prices at a lower level. Prices of household equipment have shown an overall decline of about 4 per cent since 1953.

For the future, the outlook is that the present price level may increase slightly due to the increase of new houses.

General outlook

The major expenditures of food, clothing, household textiles, housing and household equipment may fluctuate some in 1959, but the total cost is not expected to rise considerably.

There will be a rise in those areas where prices are a result of increased labor, material and service costs.

The concern for families now is to make a spending plan that will tailor expenditures to fit income. Records of what expenditures will be most valuable in estimating these expenses for the future.

Next step in the making of a spending plan is to fit these expenditures to income.

* * *

THE FAMILY may find necessary to increase or, in some cases, decrease amounts of money for individual items of last year's spending. These changes will be the result of changes in goals of the family or in estimated price for the coming year.

The family group will need to consider all of their available resources as they plan.

Once the plan is made, remember that it is "subject to change." Any plan is made to help accomplish goals and tool; so re-evaluate and revise therefore is to be used as a it as needed.

Effective planning can make or help you get more from the money you have.

Orange Cream Pancakes go with steaming, hot coffee

Sometimes it seems as if the ideal dessert is made up of many "buts." It should be pretty to look at — but not too hard to make; different but not too exotic; gala — but not overly rich.

Well, there are no "buts" about these filled dessert pancakes. The delicately brown pancakes are tender, yet not so fragile that they can't be made in advance and kept warm.

The filling is luscious, cloud light — a blend of cream cheese and sugar, lifted out of the ordinary by orange juice and tangy grated orange peel. And the final touch is cranberry sauce, (with lots of unscrushed cranberries in it, please), served hot and poured over the whole.

If you've never tasted a touch of orange paired with cranberries, you've been missing an unbeatable combination.

Did we say "paired?" Trioed would be a better word, the third party being coffee. Bountious cups of strong coffee, (or, if you prefer, coffee served demi - tasse style), pay the dessert the compliments it richly deserves.

Your guests will pay compliments too — we wouldn't be a bit surprised if they toasted your culinary skill in cups of the hearty, steaming brew.

ORANGE CREAM DESSERT PANCAKES

Use your favorite pancake recipe or mix.

FILLING

Four pkgs. (three oz. each), cream cheese, one - fourth cup sugar, one and one - half tablespoons grated orange peel, three tablespoons orange juice.

CRANBERRY SAUCE

Soften and mash cream cheese. Beat in sugar, orange peel and orange juice. Spoon a "ribbon" of cream cheese mixture across center of each pancake and roll pancake around filling.

Place pancakes fold side down in shallow baking pan. Heat in hot oven, 400 degrees F., 10 minutes. Top with heated fresh cranberry sauce. Makes eight servings.

WOMEN'S WORLD

Cupid, stork, illness can deplete female labor force

By the NNPA News Service

The responsibilities of the home and family which women fulfill influence the frequency with which women leave and re-enter the labor force during short periods of time as well as in the course of their lives.

Marriage may bring a brief, if not a more lasting, break with paid employment. Pregnancy marks at the very least a suspension in work, and, more generally, means withdrawal from the labor force for a number of years or even permanent.

The illness of a child or of a relative may also bring an interruption of work outside the home.

The work which women do at home helps determine the extent to which their work part of the year or hold part-time jobs.

* * *

TO UNDERTAKE full -time, regular employment in addition to running a household, particularly one in which there are young children, is frequently an intolerable burden for a woman to assume.

The extent to which women work part time helps to explain why their annual wage and salary earnings are, on the average, well below those of men. Another reason is their concentration in jobs at the lower end of the skill ladder, in factory, service, sales and office work.

When the earnings of full-time women workers are compared with those of men in the same or similar jobs, the differences in favor of the men are small.

* * *

IN RECENT decades, wage differentials in favor of men for the same kind of work have been significantly reduced in both private and public employment, and the principle of equal pay for equal work is winning increasing acceptance.

Action by employers, unions, and government, as well as the women's organizations, have all contributed to the greater realization of this principle.

When a man leaves a job, particularly if he is between 25 and 44 years old, the changes are overwhelming that he will remain a member of the labor force.

When a woman leaves a job, she may also be withdrawing from the labor force. Consequently, total labor force turnover rates - which measure the extent to which workers enter and leave the labor force in a given period of time - are substantially higher for women than for men.

Plan ahead, don't spend Christmas in the kitchen

Holiday foods are generously supply. Make Christmas Day a joyous occasion for everyone, including the cook. Shop now and prepare all the foods you can before the big day.

You can plan manus well ahead of time, and be sure to have a well stocked larder for festive eating, says Virginia Mulackie, Food Economist, University of Maryland, Department of Markets.

Perhaps Christmas dinner is the most elaborate meal you prepare during the whole year. The meal will be built around a roast, turkey, chicken, ham, or pork. The beauty of this type of meatchoice is that it frees you from constant attention.

* * *

IT IS ESTIMATED that seven out of 10 homes will serve turkey on Christmas Day. There will be a more than adequate supply of turkeys in every size range to fit any family's needs. It is possible to buy halves and quarters to turkeys for the small family. The supply of chicken will be generous.

Regardless of the kind of poultry you select the stuffing should be properly handled. You can make your own starting from scratch or you can buy the stuffing already prepared.

If you make your own, the bread and seasonings could be mixed together before hand, leaving only the liquid ingredients to be added just before stuffing.

It is important to stuff the turkey or chicken just before roasting to prevent food poisoning.

* * *

WHEN YOU BUY meat or poultry allow for extra servings. One of the best features of a large roast is the good eating provided by left over meat that can be used in creamed dishes, salads, and sandwiches.

One pound of turkey will give two average servings. One pound of pork loin roast or regular smoked ham with the bone in, will give two and one half servings.

Boneless ham will give three and one half servings, per pound. Allow plenty of time for long slow cooking for whatever roasting meat you select for a tender juicy product.

Time to trim evergreens

Now is the best time of the year for shaping your evergreen plants.

Prune out scraggly shoots for a uniform appearance and use the clippings for your Christmas decorations, says Harry W. Dengler, University of Maryland Extension forester.

He points out that you should always cut back to a side shoot or side branch. Then you'll avoid leaving unsightly stubs which might invite infection from diseases.

* * *

MOST EVERGREEN plants benefit from this annual pruning. However, never cut a holiday branch back to the main trunk of the tree. Unlike most other trees, hollies will not put out new branches from the trunk. This would leave a gap in the tree which would take many years to fill out.

Spruces and firs can safely be cut anywhere along the length of their branches. Side bud will quickly form new shoots in the spring. All pines, however, should be pruned with caution since these trees do not have side buds to form new shoots.

DILLARD UNIVERSITY

NEW ORLEANS — Dillard University has been awarded a March of Dimes grant of $168,000 to expand and enrich its nurse education program. The university's nursing program has been assisted by the March of Dimes for 10 years.

Potato soup turns exotic with 'touches'

If you enjoy the unusual food, you'll find "Company Potato Soup" really measures up. A can of frozen potato soup makes short work of the preparation — you simply add milk, a little chicken broth and heat pipping hot.

The gourmet touches —crumbled blue cheese and California white dinner wine are added. It's really delicious and will bring a flurry of questions about how you did it.

Serve this for special occasion or to make an ordinary Monday - night supper into a celebration.

* * *

HERE'S WHAT you need: one ten - ounce can of frozen potato soup; one and half cups of rich milk or light cream; one-half cup of chicken broth; one quarter cup of blue cheese, crumbled; and one - third cup California Sauterne.

Combine soup, milk and broth in saucepan. Heat slowly until piping hot. Add cheese and wine and heat gently until cheese melts.

Serve with sprinkling o paprika, chopped parsely or pimento. Serves about six.

But what do we eat after Christmas?—Hash, of course!

When it comes to old-time favorites, a good corned beef hash can't be beat. And after all the rich holiday delicacies, it's nice to have simply homey food again.

This recipe for "Corned Beef Hash Californian" is easy on the cook because it uses canned corned beef and vegetable soup for quick preparation. The California touch comes in the topping of luscious Calavo avocado slices. Turn the cooked hash onto a heated serving platter and tuck slices of avocado into slashes in the crisp topping.

Slip into moderate oven only long enough to warm the avocado. It's important not to overheat the delicate fruit, but warming it brings out its wonderfully tropical aroma and flavor.

* * *

CORNED BEEF Hash California takes three slices finely cup bacon, three cups diced cold boiled potatoes, one (twelve - ounce) can corned beef, one tablespoon chopped onion, one (ten and one-half-ounce) can undiluted vegetable soup, one medium-sized Calavo avocado, salt, parsley.

Fry bacon until crisp and remove from pan; mix with potatoes, corned beef, onion and soup. Return to heavy frying pan and fry slowly until a brown crust is formed on the bottom.

Cut avocado into halves lengthwise and remove seed and skin. Cut fruit into lengthwise slices and sprinkel with salt. Turn hash out on serving platter and slash top at two-inch intervals.

Insert avocado slices in slashes. Place platter in heated oven five minutes to allow avocado to warm through. Garnish serving platter with parsley.

Makes six servings.

Is Army 'jim crow' probe on?

By CONRAD CLARK

WASHINGTON (ANP) — Speculation is rife here following a recent tour of Army installations in Europe by James Evans, civilian aide to the Secretary of Defense.

There was no mention of whether the tour was in the nature of aprobe, but is was noted that Congressman Adam Clayton Powell Jr. of New York recently complained about discrimination at some Army overseas bases.

Until a few months ago, this writer was in Europe for 18 months while serving a tour of duty in the Army.

Needlecraft News

by Nancy Baxter

Warm, hardy mittens are a gift children will love to find under the tree come Christmas morning. And if the youngster you have in mind already has a pair or two, this is one case where duplication won't matter because he or she can certainly always use another—especially when *yours* are made by *hand*.

A MITTEN IN THE HAND IS WORTH . . .

. . . Well, two in a bush doesn't quite make sense when we're talking about mittens. But it is true that other kinds of knitting match the sturdy construction, the toughness and durability of a hand-made pair. Tightly fashioned from thick wools, select yourself, the warmer, too. And mittens are a wonderful last minute gift, because they take so little time to knit or crochet. If you've already checked off all the names on your "giving" list, not whip up a quick mitten as an inexpensive item your Junior or Junior Miss to exchange at school or Sunday School party?

PRACTICAL AND PRETTY, TOO

I've searched through all our patterns for the best mitten design to offer you today—and I've come up, I think, with a real crowd pleaser. These are a toasty combination of two yarns, one a warm, fuzzy mohair yarn to insulate against cold, blustery winds. Both are worked at once in simple chain stitch and double crochet stitches. Long cuffs and ban elastic at the wrists are other practical touches that will please Mother, while the child who's opening the package will be entirely with the glistening gaiety of the metallic thread running through the yarn and the delightful decorations you've invented from sparkles and drops and sequins of all sizes and colors. For free directions, write the Needlework Department of this newspaper, and ask for FESTIVE MITTENS, Leaflet No. C-289. Send also a stamped, self-addressed envelope.

MARIAN ANDERSON UN D elegate — DAISY BATES Crusader — DOROTHY HEIGHT Civic leader — ANN HEDGEMAN Ex-mayor's aide — MARGUERITE CARTWRIGHT College Professor

First 'Who's Who' Among Women Lists Those Who Have Achieved

Artists, civic and religious leaders mentioned in volume

NEW YORK — The first edition of "Who's Who of American Women" lists over 50 colored women who have achieved distinction in various fields.

The book, released last week, published by Marquis —Who's Who, Inc., Chicago. The NAACP was one of the agencies cooperating in the compilation of the listing.

The publishers stressed that the persons listed are not referred to in the book by race. They also publish Who's Who which also does not mention race.

Last year, when the governor of Virginia invited "distinguished Virginians" to a dinner, he invited several colored persons "by mistake" — because their names were listed in Who's Who.

* * *

FOLLOWING IS a list of some of the women who are included in the new "Who's Who of American Women":

Osceola Archer, actress, director and head of the American Negro Theater; New York.

Edith M Alexander, formerly executive director of the Mayor's Committee on Unity; now executive director of the Mayor's Advisory Council; New York.

Sadie T. M. Alexander, first colored woman admitted to law practice in Pennsylvania (Philadelphia).

Marian Anderson, American delegate to the United Nations; concert singer.

* * *

SARAH ANDERSON, member of the Ohio House of Representatives (Philadelphia).

Pearl Bailey, singer; stage, screen actress; New York.

Daisy Bates, president, Arkansas NAACP Council; co-editor of the Arkansas State Press (Little Rock).

Jane Bolin, Judge of New York City's Children's Court and Justice of the Domestic Relations Court; New York.

Gwendolyn Brooks, poet, winner of the 1950 Pulitzer Prize for Poetry; Chicago.

* * *

MARGUERITE D. CARTWRIGHT, instructor at Bennett College; newspaper columnist; New York.

Roberta Church, minority groups consultant, Labor Department, Washington.

Janet Collins, dancer, first colored person hired by Metropolitan Opera Co. contract — prima ballerina; New York.

Hilda Davis, president of the National Association of College Women, Washington.

Rebecca Davis, state instructional consultant, Atlanta, Ga.

Dr. Helen Dickens, director of obstetrics and gynecology at Mercy-Douglas Hospital; Philadelphia.

* * *

KATHERINE D U N H A M, dancer, choreographer, author; New York.

Lillian Evanti, first colored American singer of grand opera; composer; Washington.

Ella Fitzgerald, popular singer, New York.

Frankie M. Freeman, lawyer; associate general counsel of the St. Louis Housing and Redevelopment Clearance Authorities; treasurer of the Metropolitan YWCA of St. Louis; member of the board of the St. Louis NAACP.

Irene McCoy Gaines, president of the National Association of Colored Women's Clubs; Washington.

* * *

RUTH M. HARRIS, past president, Stowe Teachers College; director of education, St. Louis board of education.

The Rev. Mrs. Oliver S. Henry, first woman elder of the AME Church; pastor of Mt. Ephraim Christian Church; Philadelphia.

Margaret A. Haywood, attorney, civic and religious leader; Washington.

Anne E. Heath, national president of the Womens Missionary Society; Washington.

Anne Arnold Hedgeman, formerly assistant to the administrator of the Department of Health, Education and Welfare, Washington; Now assistant to the Mayor of New York and a member of the board of directors of the National Conference of Christian and Jews; New York.

Dorothy Height, YWCA executive, president of the National Council of Negro Women; Washington.

Lena Horne, singer, stage, screen actress; New York.

Mahalia Jackson, singer; Chicago.

BERTHA L. JOHNSON, president, Prentiss Institute; Prentiss, Miss.

Eartha Kitt, singer, actress; New York.

Flemie P. Kittrell, head of the department of home economics, Howard University; nutrition and child care consultant to several foreign countries; Washington.

Dorothy Maynor, concert singer; New York.

Rose Meta Morgan, cosmetic firm president; New York.

A'Lelia R. Nelson, president, cosmetics manufacturing company; Indianapolis.

Ann Petry, author, poet; Old Saybrook, Conn.

Willa Player, president, Bennett College; Greensboro, N.C.

Pearl Primus, dancer; Brooklyn.

Muriel Rahn, actress, concert and opera singer; New York.

* * *

CHARLENE H. ROLLINS, children's literature specialist, lecturer at Roosevelt University; staff-member of the Chicago Public Library system; Chicago.

Edith S. Sampson, assistant corporation counsel for the City of Chicago; former alternate U. N. delegate; Chicago.

Phillippa Schuyler, concert pianist; New York.

Hazel Scott, pianist, now in Paris.

MRS. CHARLES E. WHITE, first colored member of the school board in Houston, Texas.

Ethel Waters, singer, actress; Los Angeles.

Helen C. Waters, governor's appointee to Dorchester, Md., county school board; head lay delegate to Methodist General Conference, Minneapolis, 1956; Cambridge, Md.

Camilla E. Williams, concert and opera singer, New York.

Dr. Jane Wright, assistant professor, NYU-Bellevue Medical Center, and director of the cancer chemotherapy service; New York.

EDITH SAMPSON Attorney

ELLA FITZERALD Song stylist

PHILLIPPA SCHUYLER Concert pianist

LENA HORNE Singer

EARTHA KITT Singer-actress

ROBERTA CHURCH Consultant

Style and comfort both are found in new tapered shoes

It's healthy to be stylish! That's the verdict of America's podiatrists who have ample opportunity to study the effects of the tapered toe on feminine foot health.

A recent, nationwide survey of foot specialists by the American Foot Care Institute found evidence that a well - fitted, tapered shoe cause their patients no discomfort. Quite the opposite, because they find it comfortable.

Soft, supple leathers that adapt to the shape of the foot, allowing free movement of toes, without stiffness or cramping, is the comfort secret built into the new longer styles.

* * *

DR. BENJAMIN KAUTH, prominent podiatrist and director of the American Foot Care Institute, noted also that the normal bone structure of the foot is well adapted to the tapered shoes.

The longest toe — the second, counting from the big toe — stretches its full length and fits neatly into the toe of elongated footwear.

It is this toe which blunter fashions tend to cramp and curl — paving the way for a lifetime of nagging pain and complaint.

"As a nation we are better fed. Plenty of milk, vegetables and meat have added inches to our bone structure," Dr. Kauth pointed out. "I'm happy that women are no longer ashamed of their longer feet. Styles that face facts are sane."

* * *

HE ADDED one note of caution, however: "The low-cut tapered pump is fine for dress wear. To carry a woman through the day's activities, from household - chores and shopping to cleaning up after dinner, foot experts still recommend an all - leather oxford with sturdy but flexible leather soles and uppers."

But the finest of leathers and the most elegant of styles will bring foot happiness when teamed with proper, individualized fitting, Dr. Kauth advises.

"A well - fitted shoe should be comfortable even as you leave a first glimpse in the shop mirror," he said. "Grandma's stiff high - button shoes might have needed a breaking in, but not today's footwear molded to the true shape of the foot."

30 at Florida conference of ed. specialists

TALLAHASSEE — Thirty state educators were in attendance at the second annual StateConference of Supervisors, Coordinators of Industrial Education in the field at Florida A and M University last weekend.

The two - day confab, sponsored by the state department of adult and vocational education and Florida A and M, was designed for those persons in industrial education for the colored persons of Florida.

The group was studying the State's Minimum Foundation Program as it affects administration of the vocational educational program.

Attending the conference were several principals, directors, dean of junior colleges, and supervisors from throughout the state. Several persons from the State Department of Education served as special consultants and resource persons.

CAPTIVATES GASTONIA: Charming Lois Bell, popular New York model, showed this balloon dress in Gastonia, N. C. recently when the local AKAs presented "Fall Melody," a fashionetta.

MR. AND MRS. DAMON MILLS were married recently in Baltimore. The bride, a teacher, is the former Miss Marcia S. Chapman. The bridegroom is a third-year medical student at the University of Maryland.

GADABOUTING U. S. A.

Philadelphia Cotillion Yule weddings, engagements Club NAACP life member

WITH LULA JONES GARRETT

Well, this is the big week and you hardly know which way to turn. On every hand you'll find peace and good will—and also hospitality, glitter and glamor.

It's hard to say just what the Number One event of the week will be. Certainly up among the "front-runners" will be Philadelphia's Annual Cotillion the day after Christmas.

For one thing, Mrs. Daisy Bates of Little Rock will receive the Cotillion Society's Diamond Cross of Malta. The diplomatic corps will be represented by His Excellency, Marcos Falcon Briceno, Venezuelan ambassador; and Raymond E. Jones, consul-general of the British Consulate.

Raymond Pace Alexander, chancellor of the society, will greet the dignitaries.

As if this were not enough, "Island of Fire," an original ballet fantasy, will be presented by Dr. Eugene Waymon Jones.

Dignitaries from all over the country will be there for what may well be the top social event of the week.

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FRIENDS OF charming Mayola Senior are boosting her for the office of Supreme Basileus of the Phi Delta Kappa Sorority. For the past six years, she's been national director of public relations for the sorority.

She teaches in Cleveland Ohio—has her master's from Ohio State and is a graduate of Toledo University. Maridavid Fugua, Basileus of Chi Chapter (Cleveland), sent along a brochure on behalf of her soror.

Last week, J. D. Faison of Brooklyn announced the engagement of his daughter, Anece Dione, to Venable L. McCloud of Mt. Airy, N.C. Anece is a senior at Bennett College. Mr. McCloud is enrolled at North Carolina A. and T. A June wedding is planned.

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ASHEVILLE (N.C.) residents were pleased to learn of the recent wedding of Miss Doris Eliose Gudger and Louis Rice. The bride is the daughter of Mr. and Mrs. James Gudger.

While still in North Carolina, we'd better mention that Mr. and Mrs. Hersey Jenkins of Murfreesboro have announced the engagement of their daughter, Miss Montrose Jenkins, to Charles Hall, son of Mr. and Mrs. George Hall Sr., Ahoskie.

The knot will be tied two days after Christmas. The bride is a graduate of Elizabeth City State Teachers College and now teaches in Enfield.

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IN WATERBURY, MD., Mr. and Mrs. Norris Tennon were married by the Rev. Sydney R. Abernathy. The bride is the daughter of Mr. and Mrs. Wilton E. Queen.

Philadelphia members of the Golden Circle showed other women's clubs "how" last week by taking out a $500 life membership in the NAACP. Loyal Lady Ruler Mary J. Harrison presented the check.

The Baltimore Chapter of the Lincolnettes entertained their Lincolnettes entertained their friends and husbands at a lavish Christmas party in the home of Mr. and Mrs. James Young.

Mrs. Rebecca Brown showed slides of her European trip last summer. Then William Stanford showed color movies of his trip to Bermuda last June.

Others present included Messrs. and Mesdames Leroy Gibson, Frank Veney, Thomas Wyatt Sr. and Mesdames William Stanford, Genevieve Lee and Rebecca Brown.

MISS ANESE FAISON Engagement announced

MRS. MAYOLA SENIOR Eyes top post . . .

Miss Montrose Jenkins

Beauty bombs

If you want to color leaves for Christmas arrangements easily, spray them with paint bombs.

The end of last summer's white shoe polish makes a perfect frosting for leaves or bare branches. Or make a frosting from a thick past of two parts flour and one part salt and moisten with water.

Feminine Front

Lois Bell, N. Y. fashion model, stars in N. C. show

GASTONIA, N. C.—Lois Bell, nationally-known model and designer of New York, captivated a capacity crowd when she was the featured attraction of the Fashionetta "Fall Melody."

It was produced by Zeta Mu Omega Chapter of Alpha Kappa Alpha Sorority in the Highland High School auditorium recently.

The show, divided into seven scenes, featured Miss Bell along with other models, wearing the latest fashions for morning, church, sport, lounging, after - five, evening and wedding attire.

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AMONG THE local models were Messrs and Mesdames Margaret Aikens, William Leslie Russell, Helen C. Robinson, Mary L. Gleaves, Mercedes Woolfolk, Margaret Battle, Leona Simeral, E. Hawkins, Lucy McLean and Asbury Barber.

Male models from the Swank Club were: Joseph Robinson, James Saunders, Norman Brooks, Constance Jr., and Charles Fronerberger.

Furnishing music along with Mrs. Constance Jr., soloist were Mrs. Margaret Wilson, Miss Leatrice McNair and Miss Barbara Watts.

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MRS. MARGARET WILSON, basking presented gifts to "Cinderella" and her attendants. Crowned by Miss Lois Bell, Miss Joye Worthy of Lincoln High School, Bessemer City, reigned as "Cinderella," over the court of sixty-one Princesses.

Miss Barbara Abernathy of Ridgeview High School, Catawba, and Miss Amy Payssour of Highland High School, Gastonia, were her attendants.

Master of ceremonies and toastmaster of the Fashionetta Committee was Mrs. Gladys E. Carter. Other members of the committee were Mesdames Tillatha Brooks, Hazel Barber, Leona Duff and Asbury Barber.

Miss Barbara E. Walls headed the Princess Ball committee, composed of Mesdames Elfreida Jones, Lucy A. Marable and Lucy McLean.

800 Omegas will attend conclave

CLEVELAND, O. — The Annual Founders Banquet, the main highlight of the 45th Grand Conclave of the Omega Psi Phi Fraternity, scheduled for Dec. 27-30 in Cleveland, Ohio will feature Wiley A. Branton, fearless civil rights attorney in the Little Rock Case. The Fraternity will confer on Mr. Branton its highest honor "Outstanding Citizen for the Year 1958."

C. G. Gomillion, the leading crusader in the Tuskegee Institute, Alabama Economic Boycott, will receive the Fraternity's award as the "Outstanding Omega Man of the Year." Both awards will be presented Dec. 28, at the Manger Hotel.

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CHARLES P. LUCAS, Grand Marshal of the Conclave, stated today that early registrations indicate more than 800 delegates may be in attendance at the four-day meeting.

The Annual Talent Hunt Demonstration will present outstanding talented youth in the field of music.

The Fraternity's National Talent Hunt Program is designed to encourage and develop youth with exceptional talent by presenting the winners of the various District contests to the National meeting. Guest artist will also appear.

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MANY RECOMMENDATIONS are scheduled to be presented during the business sessions of the meeting. In addition to the recommendations, the business sessions will feature a model initiation.

Charles V. Carr, member of the City Council and W. O. Walker, Editor of the Cleveland Call-Post, will be featured as guest speakers during the business session.

H. Earl Moultrie, National Executive Secretary of the Fraternity, said the Supreme Council will hold a Press Conference Dec. 27.

READING BY HEAVENLY SIGNS

I, DOC ANDERSON, have been your humble servant for many years and have never, to my knowledge, ever made any false promises. I know that some of you have come from as far as North Africa as well as other countries, for special work and personal readings. I wish to say that I am now able to serve you with a YEARLY READING on important matters covering Business, Income, Love Affairs, Investments, Changes, Money, Happiness, Health, Success, Marriage —the kind of person to marry— according to your Astrological Forecast, which is based on the heavenly signs. To get your YEARLY READING, which covers the whole year of 1959, you must send YOUR BIRTH-DATE — DAY and MONTH, but you must also remember this is a YEARLY