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

Cochette is ideal dessert for afternoon tea, evening coffee

From Italy—that sunny land which in recent years has given us fashions in coiffures, play clothes and pizza pie—now comes a light-hearted new trend in party foods. It's the serving of "fiesta breads" with espresso (Italian coffee with lemon or orange peel), spiced tea or cioccalata (hot chocolate).

These "breads," frequently pastry masterpieces, are not included in the ordinary Italian meals, but are offered as feast day treats and for afternoon tea. Their artistic appearance, with unusual shapes and decorations, and intriguing flavor quality make fiesta breads an ideal answer for the American hostess' bridge afternoon, or dessert and coffee evening.

Crochette (vanilla cheese tarts), Panettoni (the kind of vanilla tea bread served in Milan) and Sfuglioli (vanilla honey bubbles) are all decoratively beautiful and delightfully different tasting. It's interesting that in each of these flavor harmonies pure vanilla extract is the melody-carrying flavor. Continental cooks have been using pure vanilla for nearly 300 years.

* * *

CROCHET DOUGH requires one-fourth pound butter or margarine, two egg yolks, one-half cup sugar, four to six tablespoons cold water, two cups flour, and one sixteenth teaspoon salt.

For filling you will need one pound Ricotta cheese, two teaspoons pure vanilla extract, six tablespoons confectioner's sugar, one-fourth teaspoon grated lemon rind, four teaspoons raisins, two egg whites.

Cream butter or margarine and sugar together until fluffy. Add flour and salt and mix well. Blend in egg yolks. Add enough cold water to make a manageable dough. Knead until smooth on a lightly floured board. Roll to one-eighth thickness.

Line twelve two and one-half inch muffin tins with dough. Reserve remaining dough for top decoration. Combine all ingredients for the filling and mix until smooth. Fill tarts three-fourths full. Cut rest of dough into strips, one-half inch wide, place crosswise on each tart. Bake in a preheated hot oven (400 degrees F.) for ten minutes.

Reduce heat to moderate (375 degrees F.) and bake 50 to 55 minutes longer, or until done.

Yield—12 tarts.

* * *

FOR VANILLA HONEY BUBBLES use two cups sifted all-purpose flour, fat for deep frying, two teaspoons double-acting baking powder, Honey Coating, three eggs, multicolored decorettes, one and one-half teaspoons pure vanilla extract, and chopped citron.

Sift flour and baking powder together onto pastry board. Make a well in the center of flour and add eggs and pure vanilla extract. Work slowly with the hands until a ball of dough is formed. Knead about five minutes or until dough is smooth.

Cover and set aside for one-half hour. Cut off small pieces of dough at a time and shape into long ropes, one-half inch in diameter. Cut into one-half inch pieces. Fry in deep fat heated to 375 degrees F. until golden brown.

Drain on absorbent paper. Place balls in saucepan of Honey Coating and fold lightly with a spoon until all balls are well coated. Dip hands into cold water and press balls into desired shapes. Sprinkle with decorettes and chopped citron.

Yield—Eight to 10 three-inch clusters.

* * *

MAKE HONEY COATING with one pound strained honey, one teaspoon pure vanilla extract, and one cup sugar.

Combine honey and sugar in a large saucepan. Cook over medium heat 25 to 30 minutes or until long strands form when honey is stretched between thumb and forefinger. Dip finger in cold water to prevent burning it. Remove from heat and stir in pure vanilla extract.

* * *

PANETTONI TAKES one package active dry yeast, one-half teaspoon salt, three-fourths cup lukewarm milk, two teaspoons grated lemon rind, one-half cup soft butter or margarine, one-fourth cup seedless raisins, one-third cup sugar, one-fourth cup diced citron, two eggs, beaten, two tablespoons diced candied cherries, three teaspoons pure vanilla extract, one egg yolk, one and one-half teaspoons fresh lemon juice, two and one-half cups sifted all-purpose flour, and one teaspoon water.

Sprinkle yeast over one-fourth cup lukewarm milk and stir until dissolved. Cream together butter or margarine, sugar and eggs. Add pure vanilla extract and lemon juice. Sift flour and salt together and blend into creamed mixture. Add softened yeast and gradually add remaining warm milk to make a soft manageable dough.

Mix well. Turn out onto a lightly floured board. Shape into a ball. Knead five minutes. Cover and set aside in a warm place about one hour or until double in bulk. Punch down and knead five minutes. Set aside in warm place again until double in bulk. Punch down dough and flatten. Sprinkle lemon rind, raisins, citron and cherries over dough.

Fold dough over and flatten out twice with a rolling pin to blend fruits into dough. Shape into a round or oblong loaf. Place in a greased nine-inch layer cake pan or a 9 x 5 x 3-inch loaf pan.

Set aside in warm place until double in size. Brush with egg yolk diluted with water. Bake in a preheated moderate oven (350 degrees F.) 45 minutes or until fluffy and golden brown.

ORCHIDS FOR THE BRIDE— Dr. and Mrs. Eugene H. Owens Jr. just after taking their wedding vows at the National City Christian Church here Saturday. Mr. Owens is the former Miss Louise Elizabeth Harris, Washington school teacher, of 451 Luray Pl., NW. They will make their home in Baltimore.

National City Christian Church scene of Harris-Owens nuptials

WASHINGTON

One of the outstanding weddings of the season was held Saturday at National City Christian Church when Miss Louise Elizabeth Harris was united with Dr. Eugene H. Owens Jr. of Baltimore, Md.

The Rev. L. Whitfield Gaston of the Twelfth Street Christian Church, where the bride is a member, officiated.

The National City Christian Church, 14th and Thomas Circle, NW, was the scene of the wedding because the Twelfth Street Christian Church is being renovated.

* * *

MORE THAN 400 guests attended the beautiful nuptials which were followed by a reception at the home of the bride's parents, Mr. and Mrs. Percy Harris, 451 Luray Pl., NW.

The newly-wedds left immediately after the reception for a brief honeymoon in New York City, and will make their home in Baltimore, Md.

* * *

THE BRIDE wore a white silk gown with cap sleeves and a bodice encrusted with seed pearls and sequins set in old-fashioned lace. Two bows were on the back with the train.

She wore a fingertip veil, cap-shaped with sequins and long white kid gloves. She carried a bouquet of white orchids.

The maid of honor, Mrs. Ermenies V. Cherry, wore a long coral silk gown with a huge bow from a "V" back, and carried a cascade of pompons.

BRIDESMAIDS were Mrs. Doris Waiters, Miss Esther Whitfield, Mrs. Clarilette Harris and Mrs. Amarilla Garnett.

They wore pastel colored dresses of lavender, blue, yellow and lime, respectively, and all carried cascades of pompons.

The flower girl, little Patricia Harris, neice of the bride, wore pale pink nylon, with a matchbasket of rose petals.

The best man was Dr. William B. Russell. Ushers were Dr. Raymond Standard, Charles Cherry, Ernest Scott and David Harris, brother of the bride.

* * *

MRS. OWENS is the daughter of Mrs. Mary and Percy Harris, of 451 Luray Pl., NW. She is a native of Washington, D.C., and graduate of Miner Teachers College.

She was a District school teacher formerly serving at Noyes School for six years. She will not make her home in Baltimore.

Dr. Owens Jr. is the son of Eugene H. Owen Sr., a Baltimore businessman.

ENGAGEMENT ANNOUNCED — A Feb. 1 wedding has been announced for Miss Laura Bell Edwards and Russell T. Simmons. Miss Edwards is the daughter of Mr. and Mrs. Alfred M. Edwards Sr. Mr. Simmons is the son of the Rev. Mr. and Mrs. James L. Simmons, McKees Rock, Pa. The wedding will be held at 6 p.m. at Providence Baptist Church. A reception will follow the ceremony at 1429 Melton Ave.

NCNW members attend confab, director named

WASHINGTON

Miss Dorothy I. Height, president of the National Council of Negro Women announced that a number of Council officers and members attended the conference called by the President's Committee on Government Contracts on Wednesday, in Washington.

On Wednesday and Thursday, the Council officers and members held a workshop on objectives and projects for 1958.

THE BOARD OF directors of NCNW announces the appointment of Miss Elsie Austin as executive director. Miss Austin has recently returned to the United States after a stay of four years in North Africa.

While pioneering for the National Baha'i Assembly of the United States, she became interested in a private school which afforded opportunity for American education to the many nationalities of North Africa.

She returned to the states in 1954 and resigned from her Government position to teach with this school and to observe its procedures.

Miss Austin has had broad experience in program development, organization administration and community work. Miss Miss Height is president of the National Council of Negro Women.

MISS AUSTIN was at one time a member of the NCNW board of directors, chairman of the legal committee and has been an active supporter of Council for a number of years. Miss Height is a graduate from the International Conference of Women to the first conference of non-governmental organizations called by the United Nations. She has served as dean of women and dean of Delta Sigma Theta Sorority and was at one time a teacher and social worker in Bethlehem, Pa., and Wilmington, Del.

Miss Austin holds she degrees in B. A., LL.B. and LL.D. Her legal experience includes the general practice of law, service as assistant attorney general of Ohio and attorney adviser with two Federal agencies, the Office of Price Management and the National Labor Relations Board.

Chesapeake Club elects new officers

Dr. A. Porter is the new president of the Chesapeake Club Inc., a men's organization located at 2316 Eutaw Place.

He was elected a week ago to succeed Dr. Bernard Harris Sr., who has served as president of the club since its organization on April 2, 1950.

The new vice president of the club has served as chairman of the board and was instrumental in forming the organization move to its present site.

The club is planning to extend its indoor facilities during the year to provide more recreation for its members.

OTHER OFFICERS named for 1958 are: William B. Dixon, Eugene Hughes and Ollie Wise, vice-presidents.

Leroy Flanagan, recording secretary; Walter Burke, assistant; Augustus Adams, treasurer; Norman Smith, sergeant-at-arms.

The following were named to fill vacancies on the board of trustees for the following terms: Three years: Augustus Dobbins, Lloyd Young, Andrew Smith and Henry McNeal.

Two years: William Gardner, Samuel Young, Elmer Travis and Percy Brinkley.

One year: Walter Smith, Silvin Jones, George Kelson and Milford Jefferson.

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HEY KIDS! COLOR THIS WIN 50 Free Passes to the Met Theatre!

COLOR THE ABOVE PICTURE . . . use water colors, crayons, chalks, pastels or inks. The best 50 entries will receive free passes to the Met Theatre to see "Old Yeller." Send entries: AFRO Coloring Contest, 628 N. Eutaw St., Baltimore 1, Md.

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COOKING IS FUN

Citrus flavored puddings are tasty menu additions

Puddings, yes, old-fashioned puddings are a favorite in our house, though, I must admit that to keep up the interest in these humbling desserts I have had to add some new twists.

I think, however, that you will especially like my puddings which feature citrus flavors.

* * *

TAKE STEAMED ORANGE pudding, which I serve with a cream sauce, for instance.

For this delicacy you will need six tablespoons of butter, a fourth cup of sugar, three eggs, one and a half cups flour.

Also a half teaspoon salt, two and a half teaspoons baking powder, a fourth cup of milk, two tablespoons orange juice, two tablespoons grated orange rind and a teaspoon of vanilla.

Cream the butter. Add the sugar gradually and cream thoroughly. Add the egg yolks, and beat well.

Mix and sift flour, salt and baking powder and add to the first mixture, alternately with the milk.

Add orange juice and fold in stiffly beaten egg whites and orange rind. Pour into a well buttered pudding pan, sprinkle top with vanilla, cover and steam for an hour and a half.

To make the sauce, mix five tablespoons sugar, three tablespoons flour, and an eighth teaspoon of salt in a double boiler.

Add a cup of thick sour cream, a half cup orange juice and two tablespoons grated orange rind.

Cook, stirring constantly for about five minutes or until thickened.

* * *

PEACH GLORY PUDDING is another delicious dessert.

To make, heat a large can of peaches, which have been chopped very fine, over medium heat. Add a package of lemon flavored gelatin and stir until dissolved.

Remove from heat. Add one and a half cups chopped marshmallows and stir until they are partially melted.

Add one quart whipped cream. Whip a cup of cream until stiff. Add two tablespoons orange juice and whip very stiff. Fold in whipped cream, a cup of scoaked rice and a half cup chopped nuts into chilled gelatin mix.

Chill until firm.

* * *

CRUNCH LEMON pudding is very easily made and most delicious.

Whip a cup of cream until stiff. Add a third cup lemon juice and whip until very firm.

Now beat three eggs and to them add a half dup of sugar, an eighth teaspoon salt, and a few tablespoons grated lemon rind.

Fold in the whipped cream mix. Refrigerate while toping is being made.

For the toping mix half cup of finely crushed cornflakes, two tablespoons melted butter and three tablespoons sugar in a bowl.

Sprinkle on top of the pudding mixture and place in freezing unit until firm. This takes about two hours.

Serve with whipped cream and a cherry for garnish.

Walnut muffins

Serve these "Orange Walnut Muffins" with softened cream cheese some morning soon, and you'll find you've created new enthusiasm for breakfast.

These muffins take only a little longer to prepare than plain ones—but the orange marmalade and California walnuts they contain make a tremendous flavor difference. Try them!

FOR ORANGE Walnut Muffins use one-half cup California walnuts, one and one-half cups sifted all-purpose flour, two teaspoons baking powder, three-fourths teaspoon salt, one egg, one-half cup orange marmalade, one-third cup orange juice and two tablespoons melted butter or margarine.

Chop walnuts. Sift together flour, baking powder and salt. Add walnuts. Beat egg lightly and combine with marmalade, orange juice and butter. Stir it to dry mixture blending only until all of flour is moistened. Spoon into greased muffin pans. Bake in hot oven (400 degrees F.) 20 to 25 minutes until browned. Serve at once.

Makes one dozen small muffins.

Ask $7 million for Howard U.

(By NNPA)

The Eisenhower budget submitted to Congress last week carries an appropriation of $7,340,000 for Howard University.

The total budget of $7,362,030 for salaries and total expenses of the university represents an increase of $272,030, over that of the current fiscal year.

The 1959 budget allocations to general administration, $657,285; residence instruction and departmental research, $431,204; general library, $178,439; operation and maintenance of physical plant, $991,381; and auxiliary enterprises and noneducational expenses, $1,123,211.

* * *

THE DORMITORIES, food service, bookstores, and athletic program included under auxiliary enterprises, are intended to be self-supporting and render service at lowest possible cost.

The budget estimates also propose an appropriation of $171,000 for plans and specifications for a physical education building.

The current appropriation provided $150,000 for plans and specifications for the physical education building and a home economics building.

A MASTER development plan and plans and specifications for 10 building projects have been authorized. Plans and specifications for a home economics building and a physical education building are on way.

The home economics building is to be constructed adjacent to the physical education building, to be partially completed during the current calendar year.

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Science Shrinks Piles New Way Without Surgery

Finds Healing Substance That Relieves Pain, Stops Itching as it Shrinks Hemorrhoids

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 reduction (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 drastic, painful surgery or injections 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 counters. Satisfaction guaranteed or money refunded.

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ANNAPOLIS DINGS

By ELOISE RICHARDSON

The New Year came in with much gaiety for the profession staff and residents of the Brownsville community, when their annual New Year's party was held their year at the home of Mr. and Mrs. Vernon Sparks.

Among those who attended were:

Dr. and Mrs. George Phillips, Dr. and Mrs. Stanley T. Sargent, Dr. and Mrs. Lindsay Campbell, Dr. John Hamilton, Dr. Bryan C. Campden-Main, Dr. Harris Ferguson, Dr. Everett Cadenhead.

Also Dr. Wilfrede Prenek, Mr. and Mrs. Thomas H. Patterson (he's an attorney in Washington), Mr. and Mrs. Joe Lee, Mrs. Vera Oden, Misses Joyce Bryant, Harriet Hoover, Boina Hobson and Ivy Nelson. Miss Bryant was the former entertainer in Hollywood.

At the beginning of the New Year, Frank and Jean Simms entertained at a swanky cocktail party at their home on Cathedral St., honoring Sgt. William S. Golver, United States Marine Corps, who was promoted to staff sargeant.

* * *

THE AFFAIR, which was loads of fun, was one of the outstanding parties, of the season. Local guests included:

Major and Mrs. John Beckett, Lt. and Mrs. John Hurley, M.Sgt. and Mrs. Marion Taylor, M.Sgt. and Mrs. Jack Strunk, M.Sgt. Zelma Woods, T.Sgt. and Mrs. William Bogger, T.Sgt. and Mrs. Thomas McKinney, T.Sgt. Jon Moore, all of the United States Marine Corps, Mr. and Mrs. Monroe Gross, Mrs. Ida M. Glover and Thomas Henderson.

Out-of-town guests included: **Messrs. and Mesdames Joseph Robinson, Richard Gamby, William Rice, all of Baltimore; George Gibson and William H. Glover and Mrs. Malinda Cherry, all of Staten Island, N.Y.**

It wasn't enough to have cocktails, so music played a big part in the evening's activities. The Gambys and Thomas Henderson entertained the group with musical selections.

Frank and Jean are a young couple, and they made very charming hosts.

* * *

MR. AND MRS. Thomas McDaniels recently visited in Fayetteville and Charlotte, N.C., with his relatives. They also spent some time in Charles Town, W. Va., with her relatives.

Mrs. McDaniels is on the faculty of the Wiley H. Bates Junior High School. McDaniels is a counselor at the Children's Center in Washington.

Mr. and Mrs. Vernon Sparks had as their holiday guests, her sister, Miss Protlow of Lynn, and Mrs. Henry Perkins and daughters, Barbara and LaVerne and son, David, of Washington.

Members of the Bow Ettes, a popular club in the city, entertained friends at a lovely party and dance at the Elks Home last week.

Although the holidays are over, the affair actually was the club's Christmas party, so was it pretty? The hostesses looked lovely in their beautiful gowns and each wore a rose given by each member, were clothed white carnation, their club colors.

The individual tables, hosted by each member, were clothed in red and white, and centered with red candles and a variation of cut flowers.

* * *

A STRIKING decoration was the huge greeting card bearing the name of the club and a huge red bow, which guests could not help from seeing as they entered the hall.

Mrs. Elisabeth Jones played Santa Claus and the Van Dyke Orchestra furnished music for dancing.

Seen among the guests were: **Dr. and Mrs. Theodore H. Johnson, Messrs. and Mesdames Jumbo Smith, Joseph B. Smith, Richard Brown, William Johnson, Jack Fomwalt, Hansen Brooks, Mesdames Richard A. Brown, Alverta Thomas, Margaret Taylor, Ann Smith, Ball.**

Also Mesdames Theodore Brown, Gertrude Price, Norene Dave, Teresa Hicks and Alice-tine Wade; Misses Sarah Nater, Martha Adams, Doris Chase and Mildred Gibson and Russell Hawkins.

The president of the club is the popular and charming Florence Tongue.

Others who hold offices and are members follow:

Miss Alethia Perry, vice president; Mrs. Flora Chambers, secretary; Mrs. Ellen Haste, treasurer; Mrs. Elizabeth Jones, chaplain; Mesdames Dorothy Harris, Alice Sampson, Elizabeth Watkins and Katherine Chambers, and Misses Nancy Queen and Vonitia (Deedy) Brooks.

* * *

MRS. ANNIE E. GRANDISON, 1940 Drew St., well-known matron and active in the Mount Moriah AME Church, was at home to her friends on Sunday from 4 to 7 p.m.

Her dining room table, which was centered by a huge cut glass punch bowl in a bower of greens, was well appointed in color scheme of pink and blue accessories.

Guests who called were: **The Rev. Mr. and Mrs. Howard Nichols, Messrs. and Mesdames E. Perrow, James Herney and Elijah Arthur; Mesdames Lucretia Snowden, Adele Barge, Ella Parker, Margaret Kimble, Grace Adams.**

Also Mesdames Walter Hicks, Josephine Margaret Brown, Miss Catherine Gray and Thomas Thomas, Mrs. Eleanor Hicks of Baltimore was her out-of-town guest.

Mrs. Grandison was assisted by her daughters, Mrs. Francis L. Noel and Mrs. Edna Cawthorne.

* * *

MASTER WILLIFREEDE LEE WEST, son of Mr. and Mrs. Willifreede Lee West Sr., visited his father in Jacksonville, Fla. for two weeks, taking in the holidays.

Willifreed, whose father is stationed on the Naval Base there, was thrilled with his surroundings while there.

It was his first opportunity to see orange trees, and palm trees and he talks incessantly about his trip as a whole. Doesn't it mean much for a child to appreciate natural beauty, a part of the real things in life?

He talked to his class and teacher, Mrs. Margaret Johnson at school in Parole and at Mount Moriah Sunday School about his trip. He is the grandson of Mrs. Grandison.

THERE WAS big doings going on at the Elks Home on last Monday night. Pride of Annapolis Temple No. 76 celebrated its 41st anniversary at a banquet, when the Exalted Ruler, Joseph Smith, and his cabinet of Ancient City Lodge No. 175 were special guests.

Other members of the lodge were among other guests, who were fortunate in receiving invitations.

Mrs. Pearl Smith, Organizing Deputy for the state of Maryland of the Order, and prominent in other organizations locally, was mastmistress. In her usual hospitable manner she kept guests entertained and presented those who made speeches. She also gave the history of the Temple and names of all the charter members.

Because this was an annual affair to look forward to every year, the women were really gowned in their very best. The affair in its entirety, made a pretty picture.

Centered by a variety of cut flowers, the banquet table was artistically arranged, a color scheme of purple and white and a lace cloth.

* * *

BEFORE THE delicious dinner, which included baked Virginia ham, macaroni salad, coleslaw and all the other niceties of a dinner was served, cocktails and eggnog flowed freely.

Speeches were made by Mrs. Ida E. Harris, district deputy, the exalted ruler of the lodge, and Mrs. Margaret Taylor, the daughter ruler.

Other officers and members of the lodge were:

Mrs. Martha LeCompte, vice, daughter ruler; Mrs. Elizabeth Jones, assistant daughter ruler; Mrs. Hattie Taylor, chaplain.

Also Mrs. Elizabeth Watkins, recording secretary; Mrs. Pearl Smith, treasurer. Mesdames Evelyn Brown, chairman, Lula Upchurch and Arastine Jacobs, trustees.

* * *

MRS. IDA E. HARRIS, prominent in local, state and national fraternal circles, was one of the three honorees tendered a testimonial banquet in Washington by the Ancient City Club No. 2 of the Order of the Household of Ruth at the Odd Fellows Temple, 9th and T St., NW, on Saturday evening.

Sharing honors with Mrs. Harris, who is worthy grand recorder of the Grand Order, were Miss Susie F. Jones of Boston, most worthy grand recorder, and Jesse Nichols, grand secretary of the committee of management of the Grand United Order of Odd Fellows.

Mrs. Harris had as her guests her husband, Thomas W. Harris and her son and daughter-in-law, Dr. and Mrs. Thomas W. Harris Jr., of Baltimore.

Others who attended from Annapolis were Mrs. Emma Stepney, most noble governor of Household of Ruth No. 526; Mesdames Ardelia Parker, Matilda Howard, Lillie Henson, Sallie Galloway and Martha Brown.

Past Grand Master Wesley Pitteman was introduced as toastmaster by Miss Lucy Newton.

* * *

THE WELCOME address was delivered by Mrs. Estelle Wilson, president of the club. The response was given by James S. Mills, grand master.

Felicitations came from Mrs. Effa J. Harris of Rockford, Ill., right worthy grand superior of the Grand Household of Ruth; Mrs. Stepney, the Rev. Fulton J. Bradley, pastor of the First Baptist Church, Georgetown.

Also Eugene Webster, grand director of Norfolk, Va., and Colonel Lasley, grand patriarch of America.

Soloists were: — Mesdames Mamie Broadman and Yvonne Webster, accompanied by the accoman, past grand master. Mrs. Alice Harrison was at the piano.

Presentation of gifts were made by Mrs. Jennie Fletcher, Mrs. Stepney and Mrs. Fulton.

* * *

A DELIGHTFUL holiday tea was sponsored by the combined choirs of the Asbury Methodist Church, Broadneck, for the benefit of its organ fund.

The social hall of the church, decorated in keeping with the holiday season, as well as the four tables laden with all kinds of delicacies, lent a festive air to the occasion for the 60 odd guests who attended.

Mrs. Standola Green Reynolds served as chairman. Standola was the first of our group to be appointed as a secretary at the State Office Building here in the Gasoline-Tax Division. She was praised highly by her superior for efficient work, but she forfeited her position, when she moved to Baltimore.

Standola had as members of her committee, Mesdames Lillie Rowel, Anna Tongue and Birdie Cromwell; Messrs. Clarence I. Johnson, Rodell Anderson, and Melvin Reynolds.

Hostesses at the tables were Mesdames Beatrice Woodard, Lillian Cromwell, Anna Tongue and Lillie Rowel.

The enjoyable musical program included solos by Mesdames Tongue and Lillian Cromwell, and Messrs. John W. Hunt and Carrollton Green, and selections by the Travaleers and Green Sisters.

A reading was given by Bernard Anderson. The pastor, the Rev. Clarence Davis, gave remarks.

* * *

THE BLUE and Gold Club held its holiday party and election of officers at its recent meeting at the home of Mrs. Ida E. Harris in West St.

As usual, the club had a very enjoyable party, and instead of electing new officers, decided to retain the old officers. They are:

Mrs. Maude Phelps, president; Mrs. Lena Hopkins, vice president; Mrs. Edith Gantt, recording secretary; Mrs. Edna Wright, financial secretary; Mrs. Arastine Dorsey, treasurer, and Mrs. Pearl Smith, chaplain.

* * *

THE PAST week has been one that has given everyone in our community food for thought in many ways.

We refer to the death of Mrs. Rachel Carter Smith. An internal part of every phase of our community life here, Mrs. Smith distinguished herself as an educator and church leader among young people.

She was truly one of the great servants in education and religion. People sought her advice because they knew, not only of her integrity, but of the care and impartiality by which she arrived at conclusions and sought to help others.

She was a woman who made friends without making enemies, and was a genius for finding out how she could be kind, and was bold in it.

The youth of the community will especially miss Mrs. Smith because she was vitally interested in them and a great among them.

I would sum up Mrs. Smith's life as I feel she would have it, and this I quote from Edgar Guest:

I'd like to think when life is done

That I had filled a needed post,

That here and there I'd paid my fare

With more than idle talk and boast;

That I had taken gifts divine,

The breath of life and womanhood fine,

And tried to use them now and then

In service for my fellow men.

LAST WEEK was a week of much sadness for many people in the community. In addition to Mrs. Smith, there were four other citizens, whose deaths make a distinct loss to the community.

Dr. Gertrude D. Johnson, one of our well-known citizens, died suddenly at her home. Funeral services were held for her on Thursday, when the Rev. A. R. Powell, pastor, officated at the Mount Moriah AME Church.

Mrs. Johnson, who had served the Wiley H. Bates High school in the school cafeteria for a number of years, was a member of one of the well-known families here.

She is survived by her husband, Joseph E. Johnson; two sisters, Mesdames Cecelia Arnold and Mary E. Queen, both teachers in the public school system here; five brothers, James T., Lawrence T., Harold C., Ulysses L. and the Rev. William E. Brown; eight nephews, 12 nelces and other relatives.

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FUNERAL SERVICES for Thomas E. Queen (Tom Speedie), also well-known here, were held also at the Mount Moriah AME Church, with the Rev. A. R. Powell officiating.

He is survived by his wife, Mrs. Anna Queen and children; one sister, Mrs. Louise Pinkney, well-known seamstress and mopdiste; one aunt, Mrs. Carrie James; two nieces and other relatives.

The funeral of Mrs. Mary E. Hardesty (Em), and old Annapolitan, was held at Asbury Methodist Church on Thursday, with the Rev. Isaac R. Berry officiating.

She is survived by one son, three sisters, on granddaughter, two great-granddhildren, nine nieces, nine nephews and other relatives.

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SAMUEL JOHNS, one of the oldest citizen in Annapolis, died at his residence on Jan. 4. Funeral services were held on Wednesday at Asbury.

He is survived by a granddaughter, Miss Florence Tongue; eight nephews, nine nieces, two brothers-in-law and other relatives.

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DOWN GALESVILLE WAY! Sunday was an important day at the Ebenezer AME Church. An impressive communion service was held and the Rev. A. J. Felix, presiding elder, of Washington, was the morning speaker.

Music was furnished by the senior choir, of which Mrs. Harriet Hull is the director. Visitors included the wife of the Rev. Mr. Felix.

The social committee of the church, headed by Mrs. Hull, carried greetings and goodies to 238 patients at the Crownsville State Hospital in the Winterade area.

The goodies included home made cakes, candies, fruits and cigarettes. Other members of the committee are Mesdames Maggie Moulden, Nannie Crowner, Misses Henrietta and Constance Crowner and Reva Turner and Oliver Hull.

The social committee of the Community Club held a meeting on Monday night and made plans for Valentine party and dance, to be held on Feb. 15.

Those present were Mesdames Nannie Crowner, Pauline White, Martha Watkins, Harriet Hull, Miss Reva Turner and Messrs. James Hicks, James Moulden and Benjamin Crowner Sr.

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MISSES DORIS BOOZE and LeGear Boston spent the New Year holidays in Washington as guests of the Rev. and Mrs. J. C. Taylor.

Mrs. Rachel Crowner, who has been ill since early fall, attended church on Sunday with her usual smile, so admired by her friends.

Mrs. Estelle Hicks, who has been confined to her home the past four yers, delighted her friends by being able to enjoy the fresh air and walk with her crutch out on her front porch recently.

William Crowner Sr., who also has been confined to his home for a long period of time, is much improved at this time.

A/3C Robert Leon Smith, the son of Mrs. Martha Smith, has returned to Walter Reed Hospital in Washington, after spending 18 days at home.

Benjamin Crowner III of the Air Force, has returned to Fort Howard Hospital. He is the son of Mr. and Mrs. Benjamin Crowner, Jr.

END OF WALKER, TAPE 10 WEEKS A LUCKY picture in this and every edition of the AFRO. Look for it. If your name is circled, you can collect $5 cash by calling at AFRO City Desk before the next edition is out.

BALTIMORE VISITORS at the Presiding Elders Council and Pastoral Planning Conference held in Washington Wednesday, from left to right, were Otto Hawkins, 2623 Boone St.; Mrs. Eloise Nash, 1614 E. Biddle St.; The Rev. Mrs. Ernestine Hudnell, Bethel AME Church; and Mrs. Arnetta Moore, 1509 E. Federal St. They were greeted at Metropolitan AME Church, by the Rev. J. M. Harrison Jr., retired Washington minister.

GLEN BURNIE ECHOES

By FELICIA ADAMS

The Women's Society of Christian Service of the John Wesley Methodist Church in Glen Burnie, recently held a meeting in the home of Mrs. Lelurne Matthews, Furnace Branch Rd.

The members gave their reports on the bazaar from which they netted over $200.

Also, the plans for "Annual Women's Day" were discussed. It is scheduled for June.

Among the members present were Mrs. Herbert Hines Sr., Mrs. William McDonald, Mrs. Frank Thomas, Mrs. James A. Robinson, Mrs. Clifton Overton, Mrs. Hamilton Hines, Mrs. Lawson Lewis, Mrs. Asa Matthews and the club's president, Mrs. Benton Williams.

Mrs. Hamilton Hines will be chairman of the Women's Day activities. The Rev. S. J. Mack is pastor of the church.

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MR. AND MRS. Howard Tucker and family, and Mrs. Sophia Matthews have just returned from their holiday trip to Florida. They live on Furnace Branch Rd.

The ushers of St. Mark Methodist Church will sponsor the "Great Hymns Choir" Sunday at 6 p.m.

The choir is under the direction of the Rev. Daniel Bright. The Rev. W. Scarborough is pastor of St. Mark, president of the ushers.

The third quarterly group conference will be held at the St. Mark Church, Harmons, Md., Jan. 29, at 8 p.m.

The following churches will receive special invitations:

Magoby-Hall, St. Mark, Metropolitan, St. John and Andover.

The Methodist Men's Chorus will provide music for the activities.

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THE REV. MRS. Laura Edwards will be the 11 a.m. speaker at the Wesleyan Service Guild at Metropolitan.

There will be a musical program at that church at 3 p.m. Mrs. Sylvia Rich