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

Hi Fi Chatter

By JOHN BRENT
GLENN McGILL
and PORTIA SMITH

The Wallers, Laura and Chris-to, held a surprize party and dance for Brenda Singleton, sister of Laura, recently in their beautifully decorated dining with the melody of the "Hi Fi" for eager beavers.

Brenda, the daughter of Mr. and Mrs. Ezekiel Singleton, is a freshman at Hampton.

Guests included:

Misses Loretta Futido, Joan Watkins, Sylvia Steadley, Carole Owens, Eunice Waller, Evelyn McCoy, Marion Smith, Nellie Smallwood, Irene Hunter, Joankim hall, Florence Lawson, Barbara Wiley, and Ione Miller;

Raymond Carr, Wilbert Carrington, Joseph Hawkins, Earl Woods, Nathaniel Trader, William Wright, William Burr, William Blackburn, Eddie Buckson, William Stockley, William McCoy; Calvin Parker, James Brown, Raymond Simons, Adolph McDonald.

Out-of-town guests were LaVerne Pearson and Barbara Jones of Washington, Connie Johnson and Helen Green of Upper Marlboro, Md. Janice Mason of Chase, Md. and Carl Lankin of Washington.

Mrs. Laura S. Waller and Pearl Owens, and Christo L. Waller chaperoned the group.

* * *

THE WE MOMS are planning for another gala skating party, tonight (Friday).

The Baltimore City College recently completed its mid-year exams, which were really tuff.

Montique Washington gave a pre-graduation party at his home recently.

Some of his guests were Denise Morgan; Betty Ransom, Michael Woodman, Betty Smith, Houston Stansbury, and Maurice Boone.

Last Friday evening the Yardbirds inducted several new members with their jazz club. The new "Birds" are Melvin Locklear, Brenda Gray and Johnny Brent.

* * *

PERSONALITY OF THE WEEK: This week we feature Lynda Hill, senior at Western High School.

Linda is president of the Charmarettes and a member of the Jack and Jill. Currently a model at the Valentine's Dress Shop, she is up with the latest fashions. Lynda is a Sunday school teacher at Metropolitan Methodist, a former dance student of Mrs. Vurpice Matthews.

Lynn can often be seen at soda shops dodging over a strawberry sundae and thinking about the phone calls she receives from Great Barrington, Mass. Her hobbies include dig-ding sounds, reading French (by the way her favorite subject) dancing and just plain gabbing over the telephone.

Her pet peeves are deceit and remarriness.

When asked who her favorite boy friend is, Lynda replied, "What, who . . . who my favorite what is?" We never found out.

Lynda has two objectives in life. Her main object is to graduate and attend her prom. Second is to attend the University of Maryland, where she plans to study sociology.

THE ENGAGEMENT of Miss Stephanie Fraser to Dr. Nelson A. Fain, was recently announced by her parents, Dr. and Mrs. Thomas Fraser of Baltimore. Dr. Fain is the son of Mr. and Mrs. Hugh Fain of Rogersville, Tenn.

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MRS. LILLIE MAE L. EBONG AND SON

College Capers

By BARBARA FINNEY

Alpha Kappa Alpha Sorority neophytes were given a banquet in the Refectory of Morgan State College, Saturday.

Mrs. Vernice Reynolds, vice basileus of the graduate chapter and former advisor to Alpha Delta, the college chapter, was speaker.

Mrs. Reynolds pointed out as examples of fine AKA women, Soroes Mariam Anderson and Althea Gibson.

Neophytes include:

Barbara Broadway, Claretha Bullock, Geraldine Carter, Delores Edwards, Vivian Folkes, Delores Gladden, Brenda Hepburn, Barbara Brooks, Carol Bush, Delores Cooper;

Yvonne Evans, Rae Frazier, Betty Graves, Alfreda Hughes, Janis Jackson, Zell Kegler, Elaine McCoy, Marian Patton; Arlene Pierce, Doris Richardson, Agnes Sembly, Ann Williams, Doreen Wilkinson, Barbara Young and Francine Zachary.

* * *

THE PANDORAS gave a semi-formal dance in honor of their neophytes at the YWCA, recently.

The officers and members of the Pandoras are Brenda White, president; Barbara Finney, secretary; and Joan Young, treasurer.

The pledgees are:

Patricia Fields, Ellinor Willis, Judy Carter, Deborah Garrett, Anita Yorks, Sheila Mallory, Sylvia Stanoil, Mabel Roberts, Patricia Young, Brenda White;

Cynthia Owings, Donna Spaulding, Myrna Clemens, June Lottier, Loretta Dortey, Josett Turner, Maxine Brooks, Paula Brown, Barbara Forest, Genevieve Hite, Lizzie Holt, and Margaret Thompson.

Guests included Jacquelin Fleming, John Minor, Calvin Napshin, Hodges Willis, Bernard Baker, Donald Berry.

Keiffer Mitchell, Margie Mooney, Michael Woodlon, Maurice Boone, Leroy Hawthorne, Houston Stansbury and Ann Gardner.

The younger set of the Tots and Teens, gave a party at the home of Jo Ann and Carolyn Drew.

Goodies were served, by Frank Weston, the host of the group, and hostesses, Carolyn Drew, Jackie Cooper, Beverly Skates, and Carole Martin.

Mr. and Mrs. Drew and Mrs. Julia Martin were chaperons.

Guests included:

John and Denis Hall of Wakefield, Vermont, Clifton Martin, Richard Ball, Donald Merritt, Simon Merritt, Warren Harvey, Bernard West;

Charles Owens, Eric Johnson, Thomas Clayborn, Legis Hawkins, Robert Yates, Ronald Marshall, Norman Brailly, Marcia Smothers, Maria Clark, Treva Brown, Fredda Sifford, Helen Neal, Elsie Sword, Celi Sword, Jacqueline Rivers, Brenda Skates, Lois Moore, Carole Martin, Carolyn Drew and Jacqueline Cooper.

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Bus stop romance to have family reunion in Nigeria

WASHINGTON
By ERNIE MATTHEWS

The goodwill of the AME Missionary Ladies of the Washington Conference has made it possible for Mrs. Lillie Mae L. Ebong and child to join her husband and two other children in Africa.

Mrs. Ebong and her eight-year-old son, Kenneth, will leave Washington next week for New York where they will sail fo Ikot Ekpene, Nigeria, for reunion with her husband, Charles, 33, and two other children, Charlene, 6, and Marlyn, 5.

* * *

MRS. EBONG, 31, noted for her soprano voice at area recitals, and Kenneth, a third grade pupil at Birney Elementary School, have been separated from the rest of the family since Dec. 13, 1956.

It was on this date that her husband sailed from this country to his native Nigeria.

Mr. Ebong could not take the whole family with him because of financial difficulties.

CHARLES EBONG came to the United States from Nigeria on the student exchange program. He earned degrees from Morgan State Institute and Howard University.

A stranger in Washington, he met his wife at a bus stop and they have been married for nine years.

Mr. Ebong returned to Nigeria with his two daughters while Mrs. Ebong stayed behind to work and save money to join them later.

Mr. Ebong organized a Farmers Association in Nigeria and acquired a teaching post with Ibibio State College.

MEANWHILE, THE Missionary Ladies of 42 African Methodist Episcopal churches of the Washington Conference heard of the Ebongs plight.

Their efforts cut short the Ebongs waiting period by raising $421.

An "Ebong Program" was given at Turner Memorial AME Church last Dec. 8. Introduced was a recital by Mrs. Ebong.

"I am grateful for their help Mrs. Ebong told the AFRO. "My son and I have waited so long."

MRS. EBONG, a slender, brown-skinned Armstrong High School graduate, has been preparing herself for the Nigerian way of life through reading books she borrowed from the local Nigerian Liaison Office.

"I hope to do social work with children and continue my singing when we get there," she said.

* * *

HER PARENTS, Mr. and Mrs. Robert Long of 2617 Wade Rd., SE, said they are proud of their daughter's fortune, but like most parents hate to see her go so far from home.

"But that's the way it is when your children grow up," said Mrs. Long.

Mrs. Ebong will part with two sisters and one brother, Felicia, 18, of the American Artian Institute; Eloyce, 17, and Robert Jr., 17.

KEY PERSONS who sponsored the "Ebong Day" are Mrs. Lucille Dale, president emeritus of the local conference; the Rev. Samuel Guiles, pastor of Turner Memorial AME Church; Mrs. Rachel Valentine, missionary president; and Mrs. Celeste W. Duckette, general chairman.

EIGHT ACES — Mrs. Monzella Howard was elected president of the auxiliary to the Eight Aces Club, this week.

Also elected were:

Mesdames Mable Gardner, vice president; Geneva Fair, recording secretary; Luella Smith, financial secretary; Margaret Henson, treasurer; Mesdames Elmira Green, chaplain; Elizabeth Pinder, sergeant-at-arms; and Helen Williams, business manager.

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Nothing wrong with youth Mrs. Anderson tells sorors

The much-maligned younger set drew the praise of an expert in the field of youth, here, Sunday.

Speaker was Mrs. Anita Turpeau Anderson, teacher of social studies, Scott High School, Coatesville, Pa., and a former youth counselor.

"I am aware of the meaning juvenile delinquency and I have met some characters who fit in the category," she told members and guests of the Phi Beta Sorority. "But I am amazed at how wonderful our young people are.

"We have the right to be concerned over youth, because the human race moves along on the feet of its youth. But we have no fears there.

"We need only to put our hands in the hands of God to be able to lead them, give them a pat on the back and to see that they are not afraid to use their hands in hard work," she declared.

MRS. ANDERSON was the principal speaker at the celebration of the 38th anniversary of the sorority and the observation of their Founder's Day.

The observation, in form of a luncheon, was held in the Madison Avenue branch of the YWCA.

* * *

SPECIAL guests included Mme. Lillian Evanti of Washington, an honorary member, Miss Ethel Peyton of Washington, Mrs. Arizona Stevens of Philadelphia, a founder, Mrs. Lillie Ross of this city, a national officer;

They received gifts, along with Mrs. Anderson, from the undergraduate chapter.

Presiding at the luncheon was Mrs. Ruth M. Cleaver. Greetings were given by Miss Beatrice A. Mayo, basileus of the chapter. Mrs. Catherine Winslow was soloist. She was accompanied by Mrs. Hazel Phillips.

The speaker was introduced by Mrs. J. Ethel Hodges and Mrs. Ellen C. Johns gave the closing remarks.

THE PROGRAM was arranged by a committee headed by Mesdames Hodges and Johns.

Other members included:

Sorors Carrie D. Carter, Eleanor Colvin, Isolene Crowner, Gwendolyn deCecelio;

Sorors Elizabeth Demby, Golden Ford, Mary C. Frazier, Alice W. Hall, Mary Horsey, Doris Howell;

Sorors Annie W. Johnson, Ruth Lewis, Vivian Pinder, Jewel Rawlings, Naomi Stanley;

Sorors Mary J. Taylor, Mary B. Thomas, Carrie D. Scott, Jessye N. Valentine and Lillian R. Webb.

Attending the luncheon were:

Misses and Mesdames William Cole, William Collins, Clarence Dodson, Hachmeister, Thelma Ashe, Charlene H. Byrd, Ernestine Carrington, Ethel Clark, Ruth W. Cleaver, Ethel Cooper;

Mesdames Althea Combs, Dorothy Cornish, Elizabeth Dorsey, Dorsey, Gladys Ford;

Mesdames Lavonia Freeman, Alice Hall, Beatrice Hall, Emma Henson, Evelyn Hodges, Ethel Johns;

Mesdames Doris J. Howell, Mace B. Jones, Ellen C. Johns, Annie W. Johnson, Florence Johnson, Karrie O. Jones, Ruth Lewis, Vernice Lewis, Catherine Mayo, Zella Malachi, Hoda Mayo, Helen Mayo, Pinder;

Mesdames Louise Persons, Beulah Phillips, Hazel Phillips, Beatrice Price, Geraldine Powell, Irma Rawlings, Lillian Richardson;

Mesdames Lillie Struthers, Carrie D. Scott, Naomi Stanley, Dorothy South, Mary Taylor, Elizabeth Thornton, Jessie Valentine, Laura Wallace;

Mesdames Mamie Williams, Ethel Williams, Catherine Winslow, Bernice Young;

MISSES BETTIE Barbour, Audrey Brown, Alabama Beamon, Ruth Bryant, Sandra Brandon, Carrie Blunson, Muse, Myrtle Bigsby, Jacqueline Barkley, Gloria Carroll, Anita Clark, Shirley Cooper, Sarah Cousins, Sandra Dent, Misses Vermel Faulk, Louise Green, Jena Harrison, Marion Hughes, Beatrice Mayo, Ethel Peyton, Marie Pitts;

Misses Lorraine Purnsley, Julian Purnsley, Ruth Robinson, Delores Sanders, Lila B. Turner, Ethel Thompson, Isaacae Wilkes, Etta Williams.

Imagine Being Happy During CHANGE-OF-LIFE!
Thousands of women now go "smiling through" those trying years—without awful suffering from "hot flashes," tension!
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all druggists also have famous Lydia E. Pinkham's Vegetable Compound.

Mrs. Edgar G. Love to teach WSCS course

The Woman's Society of Christian Service of Sharp Street Memorial Methodist Church in their monthly meeting last Friday evening, announced that Mrs. Edgar A. Love I will teach the second study course for this year, entitled "Cross and Crisis in Japan."

The course is scheduled to start Wednesday evening, Feb. 5.

On the planning committee with Mrs. Love are: Mrs. Hester Floyd, Mrs. Elaine Bevans, Miss Margaret Johnson, Mrs. Zora Washington, and Mrs. Edward G. Carroll.

The Society presented a gift to Mrs. Beatrice Dubney in recognition of her services as teacher of the first study course entitled "In Every Place a Voice," which ended a few weeks ago.

* * *

THE HUMAN Relations Conference will meet at Sharp Street Church Feb. 8, a follow up of the Walbrook Conference which was held last year.

Attending delegates are expected from the Baltimore and Washington Conferences. Mrs. Sallie Jackson and Mrs. Eva Murphy walked in his Morgan Park home on Friday evening after all-day conferences in Washington — first at the White House and later at the publishers' meeting — he was greeted by 42 relatives and friends. It was a surprise party arranged by Mrs. Murphy. The occasion was his 69th birthday.

After dinner, there was an "Oldtime Program" with Mr. Martin Jenkins as toastmaster, in which all guests participated.

About were Mrs. Jenkins, Arnett, and Sadie Murphy, John Jr. and Marie Murphy, Father and Mrs. Cedric Hill, Edna and Garrett Rawlings, John and Maryo Oliver, Odessa and Freddie Howard, Geneeta and John Lane, Howard and Kitty Murphy;

Also, James and Yvette Murphy, George B. Murphy Jr., William and Madeline Murphy, Alice and John Murphy 3rd, and the honoree's daughters and sons-in-law, the Frank Phillipses, the Edward Smiths, Robert Matthewses and Joanes Woodses.

Mrs. Anderson tells sorors

The WSCS is sponsoring a Musical Fun Night at the Church Thursday, Feb. 6, 8 p.m., featuring the Aim High Chorus of John Wesley Methodist Church, Mrs. Myrtle Wakefield, Mrs. Irene Brown, co-chairmen.

The Society agreed to give hearty support to the North Baltimore District Baby Rally, to help raise cultivation expenses.

Mrs. Beatrice Dubney is president and the Rev. Edward G. Carroll, pastor.

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 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 "I feel like a new person!" 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 counters. Satisfaction guaranteed or money refunded.

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Amazing New Easy Way PUTS ON POUNDS
Inches, Firm Solid Flesh
Wonderful new discovery helps put on pounds of firm, solid flesh in a few weeks! Now, at last, there is a safe, sensational way to put on weight. Doctors call it the "Wate-On" method. Clinically proved, it has helped many people gain 5, 10, 20 pounds and more so fast it's amazing. Wate-On is not a miracle cure-all, nor is it prepared as to be fair easier to be sold by the system in adding wonderful body weight. Wate-On is fortified with essential vitamins and minerals to help build up appetite.
Wate-On Is Healthy
Besides putting on weight, WATE-ON makes for better digestion of fats, improves the appetite, gives you more energy and relieves fatigue. Then, less nights, poor endurance and the low resistance which often accompanies underweight may be important. WATE-ON (mention height and weight) is a carefully balanced formula. Take 2 to 4 tablets daily with meals. Gain 10 or more pounds in a few weeks. It's the healthy way to money back. Ask for WATE-ON
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VERONICA TYLER - ROSALIND CATLIN
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Under the Direction of
MR. WILLIAM PARROTT
Organist and Choirmaster
MARCH 23rd—4 P.M.
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Use remnants to this sew-easy so thrifty printed pattern.

Pattern No. 4585 comes in small (10, 12); medium (14, 16) and large (18, 20).

Medium size requires one and three-eighth yards of 35-inch material and one and five-eighths yard of contrast.

JUNIORS will make a dramatic entrance in this sabre-slim sheath that crisscrosses high in front, dips low in back.

You have a real "poured in" look that is strictly sensational. You will enjoy sewing with this easy printed pattern.

Pattern No. 4653 comes in sizes 9, 11, 13, 15 and 17. Size 13 requires two and seven-eighths yards of 39-inch fabric.

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

Send to Anne Adams, AFRO-AMERICAN Newspapers, Pattern Department, 243 West 17th St., New York 11, N.Y.

Print plainly name, address with zone, size and style number.

Mexican slaw

"Mexican Cole Slaw" is a colorful new version of cabbage salad. Ripe olives, carrots and finely - chopped green pepper are combined with the cabbage in this recipe.

Serve it with bowls of hot chili, toasted garlic bread, hot coffee and baked apples for an easy family meal.

FOR MEXICAN Cole Slaw use one cup ripe olives, three cups shredded cabbage, one cup shredded carrot, two tablespoons finely-chopped green pepper, one-half cup mayonnaise, one tablespoon vinegar, two teasons sugar, one teaspoon salt, and lettuce.

Cut olives into large wedges. Combine with cabbage, carrot and green pepper. Blend mayonnaise with vinegar, sugar and salt, and mix lightly with vegetable mixture.

Date crescents

Everyone loves surprises! That's why filled cookies are so popular. "Date Crescents" have a built-in-surprise center of rich dates and crisp California walnuts touched with the tang of orange. Here's a dainty, rich cooky that appeals the year around.

For Date Crescents you will need for the cooky dough, one and one - half cups sifted cake flour, one-half teaspoon salt, two tablespoons powdered sugar, one - third cup butter or margarine, and two to three tablespoons cold water.

The filling requires one cup dates, one - half cup chopped California walnuts, one-third cup sugar, one-half teaspoon grated orange juice, and powdered sugar.

COOKY DOUGH: Sift together flour, salt and sugar. Cut in butter with pastry blender until mixture resembles small peas. Sprinke with water and toss lightly with a fork until dough is moist enough to hold together. Form into a ball. Roll thin on floured pastry cloth.

Cut in three - inch squares. Put a spoonful of filling on each and bring edges together to form a triangle. Seal with tines of fork and prick slightly when placing on greased cooky sheet.

Bake in moderately hot oven (375 degrees F.) about 20 minutes. Roll in powdered sugar while still warm.

FILLING: Pit and chop dates finely. Add walnuts, sugar, orange rind and juice, and mix well.

Makes about two dozen cookies.

Apricot whip

Combine the sun - ripened flavor of dried apricots with honey, cream and cinnamon, and you have a dessert fit for royalty. "Apricot Whip" is delicious served with a few homemade almond sugar cookies and hot coffee.

MAKE APRICOT Whip with one cup sweetened cooked dried apricots, one cup cooking liquid from apricots, one tablespoon cornstarch, one-half teaspoon cinnamon, few grains salt, one envelope plain gelatin, three tablespoons cold water, one cup whipping cream, three tablespoons sugar, one-third cup honey, and toasted shredded coconut.

Press apricots through sieve. Add cooking liquid, cornstarch, spice and salt. Blend thoroughly and cook, stirring until thick, about 2 or 3 minutes. Remove from heat.

Soften gelatin in cold water, and dissolve in hot apricot mixture. Chill until thick but not firm. Whip cream until thick and blend in sugar.

Whip apricot mixture into cream. Spoon portion at a time. Chill thoroughly. Pile into stemmed glasses and top each serving with honey and a sprinking of coconut.

Serves 4 to 6.

Mrs. Sarah Brown entertains club

Mrs. Sarah Brown of 1317 Myrtle Ave. entertained members of the King and Queen Court at a party, recently.

Mrs. Fonseca was crowned queen, with Milton Dorsey officiating.

Cards followed, with first prize going to Mrs. Carpenter; second to Mrs. Rebecca Harris; and third to John Johnson.

Lewis Wilson received the guest prize.

Mrs. Beulah Short

Services were held for Mrs. Beulah T. Short, 71, 1309 Mosher St., from the Immaculate Conception Catholic Church, where she was a member for five years.

Mrs. Short died Jan. 17 at her home. She had been ill for about three months.

Father Michael J. O'Brien, rector of the church, officiated. Burial was in the New Cathedral Cemetery.

A HOUSEWIFE, Mrs. Short is survived by her husband, Sylvester Short and several cousins.

Mrs. Angie Onely

Final rites were held Wednesday for Mrs. Angie Onely, 74, 1821 Rentalou St., from Simmons Memorial Baptist Church.

Mrs. Onely died Sunday at her home. She had been ill for several weeks.

Mrs. Onely is survived by a son William T. Long, a grandson, a granddaughter and one great-grandson.

Celery root in cream

Have you resisted buying celery root because you didn't know quite what to do with it? "Celery Root in Cream" is a novel way to prepare the gnarled root vegetable and it makes a tremendous impression.

Skeptics will ask for a second helping. When served with meat loaf or beef birds and a glass of California Burgundy or Claret wine, the meal tastes all the better.

* * *

CELERY ROOT in Cream is made with two large celery roots, one teaspoon finely-chopped onion, two tablespoons butter or margarine, one-fourth cup heavy cream, one-fourth cup California Sherry wine, salt, pepper, and nutmeg.

Cook celery root in a boiling salted water just until tender. When cool enough to handle, pare and cut into cubes. Place at once in saucepan with onion, butter, cream and wine. Season to taste with salt, pepper and light sprinkling of nutmeg.

Heat slowly to boiling. Cover and keep warm until ready to serve.

Makes 4 to 5 servings.

FRENCH VANILLA COFFEE CAKE— In this lightly delicious coffee cake vanilla combines with coffee for a royal taste treat.

COOKING IS FUN

Soup forms heart-warming base for cold weather meals

By FANNIEJOE REID

On a very cold day, if you have a very good soup, a salad and a dessert, you have a heart - warming meal.

And nothing could be better in such a role than the following puree of bean soup.

Use three cups of navy beans, three quarts of water; two medium onions, minced; a half teaspoon celery salt, two teaspoons salt, an eighth teaspoon pepper, a fourth teaspoon dry mustard, five tablespoons butter, two carrots, minced; two tablespoons minced parsley; and two white potatoes, cut fine.

Wash the beans and soak in water overnight. Add onion and celery salt and cook until beans are very soft.

Add the potatoes and cook until tender. Press beans and potatoes through a coarse sieve. Add remaining ingredients, except butter and cook until mixture thickens to desired consistency.

Add butter and stir until thoroughly melted. Serve with slices of hard - cooked eggs atop.

Along with this I often serve a salad of crisp celery, chopped, peach slices and dark or light raisins.

And for dessert, a chiffon pie of favorite flavor.

Delightful change of pace for a winter dinner menu, also, is big bowls of corn chowder with a salad - cocktail.

You might fill avocado halves with shrimp or crab and a zippy tomato cocktail sauce.

Toasted french bread completes the menu.

And for dessert you might try fruit cocktail drained and mixed with a little frozen limeade concentrate. Top the bright fruit with a sprinkling of coconut flakes.

This is the time of the year that most homemakers have the problem of dealing with jaded appetites.

The holidays have been filled with rich foods. The days are still dreary enough to make fairly substantial meals a necessity.

The spring vegetables have not yet come to market, and even though you can get just about all of them in cans or frozen, there is not the sight of their fresh crispness on the stalls to be inspiring.

So, homemakers have a rare opportunity to work out their initiative by upping the taste appeal of the dishes they have been preparing.

For instance, take lamb stew. If you season the stew lightly with curry powder and serve it with lemon-broiled peaches you will have a delightful menu brightner.

You simply sprinkle drained canned cling peach halves with lemon juice and a dash of sugar and broil.

And while on the peach subject, you can make the speediest cobbler yet — heat a can of peach slices with sugar and spice to taste.

Thicken slightly with cornstarch. Flatten packaged ready

'Chopsticks'

Piano instruction for beginners will be offered in a class which is now being formed at the Patterson Park Evening Center, Pratt St. and Ellwood Ave. The class will meet on Monday evenings from 7:30 to 9:30.

No one goes away mad because there's plenty of
Personal Service
and plenty of
Thank You's
at the famous
North Ave. Market
North - Maryland - N'W - Charles
Daily 10 A.M.—Wed. till 1—Pri. till 8
STORE WIDE MONEY SAVINGS
FREE PARKING
on Maryland Ave.

231st will move to Richmond Armory

The 231st Truck Transportation Battalion will move into the Richmond Armory in February.

Original plans had called for the unit to occupy a new armory to be built on vacant land just off Lafayette Ave. near Lutheran Hospital.

However, because of a decision of the Federal government to withhold funds, from the State of Maryland for armory construction, state officials have been unable to go through with the project.

* * *

AS A CONSEQUENCE the Military Department has requested that an additional item in the amount of $250,000 be included in the bond bill before the next General Assembly so that the construction of the armory may proceed without awaiting Federal funds.

Meanwhile, since the armory now being used by the 231st at 2237 Edmondson Ave., is inadequate for the unit, according to officers, the move is being made to the Richmond Armory.

Moving will begin on Feb. 4 with the last unit scheduled to leave the old armory on Feb. 15.

Telephone answers on tax problems

C. I. Fox, district director of Internal Revenue for the Baltimore District, has announced that telephone service is available Monday through Friday 8:30 a.m. to 5 p.m.

Taxpayers confronted with problems are urged to use the telephone.

In Baltimore, call PLaza 2-8460. Ask for "Tax Information Service."

County residents are asked to consult the telephone directory for the nearest Internal Revenue office in their area.

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To Our Electric and Gas Customers:

I regret very much that our Company has found it necessary to file with the Public Service Commission of Maryland revised service tariffs which, on the average, will increase bills for electricity and gas—residential, commercial and industrial—by 6½%.

We fully appreciate the burden of rising living costs which all of our customers have had to bear, and we have done our best to get along on rates that in some cases are actually lower, and in others only slightly higher, than they were twenty years ago. But our "living costs" have been rising, too, and we are now faced with the unhappy choice of charging more for our services or failing in our obligation to furnish adequate service of high quality as and when our customers need it. I trust that you will approve of the choice we have made.

Electricity and gas are essentials of modern living, and your use of these services has been increasing steadily, as I am sure your enjoyment of them has increased. To meet your growing needs, we will have to spend for new facilities more than $250,000,000 during the next five years, of which $45,000,000 will be spent in 1958. Most of the money to pay for this expansion must come from the sale of new securities—bonds and stock. We can sell these new securities on reasonable terms only if our earnings are adequate. And our earnings would simply not be adequate with our present rates.

Utility service tariffs are necessarily rather complicated, and it is impractical for me to explain here exactly how each customer's bill will be affected by the new rates. Generally, the increases are spread uniformly among the various classes of customer—residential, commercial and industrial. Not all customers within a class will be affected uniformly, however, because several special changes are being made, the most significant of which are to correct pronounced inadequacies in some of our rates. For example: The minimum monthly bill, now 88¢ for electricity and $1.10 for gas, is being increased to $1.25 for each, because present minimum charges fall far short of meeting minimum service costs; and the charge for residential electric uses in excess of 300 kilowatt-hours a month is being increased from the present 1.56¢ to 1.75¢ per kilowatt-hour.

For the average residential electric customer, who uses 200 kilowatt-hours a month, the monthly bill under the new rates will be increased by 39¢. For the average residential gas customer, who uses 2,000 cubic feet a month for purposes other than house-heating, the monthly bill will be increased by 33¢. For the average gas househeating customer, who uses 85,000 cubic feet a year for heating purposes, the heating bill will be increased by $6.80 a year.

As soon as the Public Service Commission can hear our case, we expect to present a full explanation of the new rates and the reasons why they are required.

J. Theodore Wolfe
President.

BALTIMORE GAS AND ELECTRIC COMPANY