MISS MARY M. SMITH and Herman L. Saunders were married in Apostolic Faith Church, Baltimore, recently.

Miss Mary M. Smith becomes bride of Herman L. Saunders

Apostolic Faith Church was the setting, Saturday, for the marriage of Miss Mary M. Smith, daughter of Mrs. Louise C. Smith, and Herman L. Saunders.

Mr. Saunders is the son of Mr. and Mrs. Stephen Walker of Danville, Va.

* * *

BISHOP W. A. SHOWELL, assisted by Elder W. Saunders, performed the double ring ceremony. Miss M. Merriett was soloist and George Collins was at the organ.

The bride, given in marriage by her stepfather, Shorne Pearson, wore a gown of Chantilly lace and ruffled tulle over bridal satin.

Her finger tip veil of illusion was attached to a tiara of seed pearls and iridescent sequins. She carried a prayer book marked with satin ribbons tipped with lilies of the valley.

MISS HELEN HARMON was maid of honor and bridesmaids were Misses Ann Smith, Irene Bryan, Delores Bristog, and Sandra Dennis.

The attendants wore gowns of pink and blue, with a small flower girl, Camille Saunders, in white. Roland Francis was ring bearer.

Best man was Jessie Willingham. Ushers were Wayemust Scott, Andrew Collins, Joseph McCulley and Ben Saunders.

For her daughter's wedding, Mrs. Smith wore a gown of powder blue, with white accessories and a corsage of red roses. Mrs. Walker was attired in lace, with white accessories and also wore a corsage of red roses.

A reception followed the wedding. Following their wedding trip to New York City, the couple will be at home at 3606 Windsor Mill Road.

* * *

OUT - OF - TOWN GUESTS INCLUDED Cliff Skipper of Woodbury, N.J., Mrs. Charlie Saunders of Danville, Va., Charlie Saunders of Keeling, Va., Mrs. Essie M. Walker, of Danville, Mrs. Eddie M. White of Philadelphia, and Miss Rebecca Saunders of Keeling, Va.

Famous Negro Model Tells Hair Secret

Sara Lou Harris knows her career depends on her perfect looks. That's why this top Negro beauty dresses her hair with Dixie Peach.

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Gadabouting in Baltimore

Miss Slowe picture in pink as bride of Charles Eaton

With Lula Jones Garrett

Julia Vestelia Slowe was a picture in pink as she tripped down the aisle of Holy Trinity Episcopal Church, Thursday, to become the bride of Charles G. Eaton.

A pale pink lace gown with chiffon top, ballerina length, pink satin slippers, and a tiara of pale pink pearls and sequins to hold her elbow-length veil of pink illusion composed her wedding attire.

She carried a prayer book topped with a white orchid and marked with white satin ribbons tipped with lilies of the valley.

Given in marriage by her father, Stephen E. Slowe, she was attended by Miss Patricia Murray and Mrs. Mabel Eaton in roles of maid of honor and matron of honor, respectively.

Their pale blue gowns were matched with blue flower hats, tiny flirtation veils, and blue rhinestone trimmed gauntlets.

Their flowers were pink and blue carnations.

Mr. Eaton, son of Mr. and Mrs. Otis Eaton, had as best man, Fred Williams. Theodore Eaton and Stanley Anderson were ushers.

Father Robert Powell and Father Charles Fox officiated at the ceremony. Mrs. Anna Straughn was soloist and Mr. Ross' was at the organ.

The ceremony was followed by a reception in the YWCA, which was attended by 160 guests.

Assisting hostesses were Misses Gloria Lockerman, Cecelia Curtis, Carole Johnson, Anzela Tabb, Vivian Roscoe and Larviria Rice.

For her daughter's wedding Mrs. Slowe was gowned in coral lace, with matching satin shoes and hat and pale peach gloves. Her corsage was of pink roses.

Mrs. Eaton wore soft blue, with matching accessories and a corsage of pink roses.

The newlyweds after their wedding trip, will be at home in a cute new maison on Potomac St.

* * *

AND MR. AND MRS. Ellsworth Davis of Washington, this week, announced the engagement of their daughter, Muriel (she's a city school marm) to Paul M. Johnson son of Mr. and Mrs. Edgar D. Johnson of this city. The wedding will take place in the summer.

* * *

POT-POURRI: The Raymond (Gloria) Carpenters feel no less than ten stories high, these days. They are expecting their first babe in July, after nearly eight years of marriage. **Hes a city school teacher; she's a school social worker.**

In the same month, the Genroe (Arnetta) Lettiers will welcome a fourth to their family. With two daughters and a son, parents are not particular... but Sister Sadie is insisting upon another sister.

The Randolph (Bertha) Jordans hope their July addition will be a girl...having two boys already.

The Carl (Edith) Bruces are too excited to care. They will welcome one or daughter as playmate for their seven-year-old son.

And Dr. and Mrs. Ulysses Bourne of Frederick, Md. have joined the ranks of prospective parents.

A tiny daughter joined the family of the Roger Bowies, Wednesday evening.

The little miss who arrived at the Catonsville home of the Maceo (Beatrice) Faisons last Tuesday, has been named Edna.

And don't fail to list among the proudest of parents the Vancy (Helen) Whittakers of the town's teaching force whose new adopted daughter, year-old Minna, is the light of their life.

* * *

PEREGRINATORS: In town this week were Dr. and Mrs. Robert C. Stewart and son, James, of Birmingham, Ala. who stopped for a night with Mr. and Mrs. Harold Clark. Had been in Washington for the funeral services of her father, Dr. M. T. Walker.

Sister Constance, S.S.J., of the Convent of St. John the Divine, Ontario, Canada, is visiting her mother, Mrs. George Murphy, in Morgan Park.

Mr. and Mrs. Robert L. Johnson motored up from Richmond, Va., for the Finer Womanhood Week celebration of Zeta Phi Beta (of which she is a soror), last week. Were house guests of Mr. and Mrs. John S. Henson.

Elizabeth Telley and her mother, Mrs. Ethel Barthrope, swished off to Miami, Fla. and escape from the East's cold spell. Are still there.

Mrs. Gloria Tolentino of Norfolk, Va., on a brief mid-winter vacation, was in town last week...house guest of her brother-in-law and sister, the Chandler Wynns, last week.

Mrs. Wynn gave a small little luncheon for her on Saturday, having in Verna Gosnell, Nicki Randolph, Bernice Turner, Frances Robinson and Mae Parrott.

When Dr. Flemmie Kittrell of Howard University faculty was in town Saturday before, to speak at the Cooperative Women's Civic League luncheon, she met with Hamptonites (of which she is an alumnus, a former dean of women, and now a trustee) in the cute apartment of Miss E. Estelle Thomas.

Estelle fetched out some of the brew she had brought from her Island travels, last year, plus others, and the "girls" sipped and reminisced through a couple of cozy hours.

To talk over Hampton days were Ivora Evans, Lois Carter, Catherine Royster, Patricia Page, Catherine Adams, Thelma Bice, Melissa Perdue, Gwendolyn Lewis, Phyllis Tilley and Vernice Wynn...and me.

* * *

ELEGANT was the dinner party the Bill Taylors of Cecil Avenue gave on Sunday, honoring Dr. Anna A. Hedgemen, of New York, here to speak

(Continued on Page 11)

MR. AND MRS. CHARLES G. EATON, center, married in Holy Trinity Episcopal Church, Baltimore, Thursday, are shown with their parents, Mr. and Mrs. Otis Eaton, left; and Mr. and Mrs. Stephen E. Slowe, right. The bride is the former Miss Julia Vestelia Slowe.

MARRIAGE TOLD — Miss Nancy Craven Carey, daughter of Mr. and Mrs. William Carey, of 458 Roundview Rd., and David K. Wilkins, were married recently at First Baptist Church in Cherry Hill. Following the ceremony performed by the Rev. John H. Clarke, a reception was held at the home of the bride's brother.

Clubs

ROMANIA — The club members were guests of Mrs. Florence Douglas, 1717 N. Calhoun St., this week.

The group celebrated her birthday, showering her with gifts. Plans were made for a trip to Atlantic City in August.

At pokena, prizes were won by Mrs. Martha Shelton, first; Mrs. Mary Ransom, second, and Mrs. Kathleen Oden, the booby.

Guests were Mrs. Oreatha Forster, Mrs. Roseanna Tyree, Mr. Rawnel, Edward Oden, Thomas Douglas and Hobie Maben.

Mrs. Annie Jones of 624 Gold St. will be hostess to the club at its next session.

* * *

TWELVE PALS — Mrs. Ruth Davis of 1373 Gilmor St. was hostess to the club, Tuesday evening, at which time the following officers were elected:

Mesdames Blanche Goldman, president; Ruth Davis, vice president; Frances Stevenson, financial secretary; Helen Montegue, corresponding secretary.

Mesdames Alma Lane, treasurer; Mary Mason, treasurer of sinking fund; Rebecca Griffin, chaplain; Annie Koger, business manager, and Carrie Webber, editor.

* * *

UNIQUE — The social and charity club met with Mrs. Sarah A. Scott, 1606 Latrobe St., Saturday night.

Plans have been completed for a cocktail party at the Comedy Club on Easter Sunday.

Mrs. Nancy Baspus is president of the club and Mrs. Ruth Hough is secretary.

* * *

WILSON PARK — the savings club met on Wednesday at the home of Mrs. Thomas Peay, 4452 St. George's St.

Mrs. Anita Diggs is president of the club and Mrs. Margaret Peay is vice president.

You're always right in focus when you look your well-groomed best! Let us help you by keeping all your clothes so spotlessly clean and fresh as they were the day you bought 'em!

PROMPT PICK-UPS AND DELIVERIES

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15 to represent city at YWCA conclave

The Baltimore Young Women's Christian Association will have 15 representatives at the 21st National Triennial Convention of the YWCA of the United States of America starting March 13th in St. Louis, Missouri, it was announced by Mrs. Richard H. Shryock, president.

Delegates from Baltimore include:

Mrs. Henry Armanas, 516 Overdale Road; Miss Audrey Brisco, 211 B Suter Road; Miss Gay Dickerson, 916 St. Paul Street; Mrs. Earle T. Hawkins, State Teachers College; Mrs. Mary Holmes, 1431 Ellamont Street;

Mrs. Virginia Teary, 333 Tuscany Road; Mrs. Mildred McLean, 3715 East Federal Street; Miss Monica Nowak, 238 South Collington Avenue; Miss Frances Pinter, 2600 East Baltimore Street; Miss Beatrice Siebold, 116 West University Parkway.

Miss Lilian Sharpley, 608 Cathedral Street; Mrs. John M. Snyder, 406 Croydon Road; Mrs. Richard H. Shryock, 6023 Lakewood Road; Miss Estelle Thomas, 1517 Druid Hill Avenue; Mrs. Carl W. Wheelock, 105 St. Dunstad's Road.

* * *

BALTIMORE'S delegates will be among the approximately 3,000 women from more than 1,000 YWCA units in the United States who will be speaking for the total YWCA membership in this country on the formulation of YWCA policy for the next triennium.

The theme of the 1958 Convention is "Deep Roots and World Reach." During the past several months Baltimore YWCA members have been reviewing the Convention Work Book based on this theme, and are prepared to discuss major issues at the convention, including a new statement on the YWCA's family life program, a peace statement and a public affairs program.

* * *

MISS ODILE SWEENEY, associate in administration and personnel of the College and University Division of the National Board of the Young Women's Christian Association, New York City, will be speaker at the Madison Ave. Branch YWCA on Founder's Day, Sunday, March 23, at 4:30 p.m.

A member of the national staff since 1949, Miss Sweeney helps in the administration of the National Student YWCA organized in 628 colleges throughout the country. She also carries staff responsibility for the recruiting and placement of local staff in student associations and advises on the formulation of personnel policy.

An active volunteer in a number of organizations, Miss Sweeney formerly served as an advisor for Teens in Houston, and currently is on the professional advisory committee of a Mental Hygiene Clinic in New York City and serves with a Christian - Jewish committee concerned with refuge for and rehabilitation of Jewish children in Palestine. She also is a former member of the board of trustees of her church.

As a member of the YWCA in college, she was elected chairman of the National Student Council of the YWCA. In 1939, Miss Sweeney was a YWCA delegate to the World Conference of Christian Youth in Amsterdam, Holland and thereafter, she traveled in Germany, Switzerland, England and France.

MISS SWEENEY'S VISIT comes at a time when student YWCAs throughout the nation are placing special emphasis on strengthening the work of the Association on colleges and university campuses.

A native of Baines, La., Miss Sweeney attended Houston Junior College and was graduated from Hampton Institute with a bachelor of science degree in social studies. She spent a year in residence at Pendle Hill, Quaker International Graduate Center for Religion and Social Sciences at Wallingford, Pa., and also has done graduate study at the New York School of Social Work and at Union Theological Seminary in New York City.

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A. T. VANNERSON, Pres.

COOKING IS FUN

Watch that fishy smell, taste when preparing Lenten dishes

By FANNIEJOE REID

If your dish has a fishy smell or a fishy taste, say the Chinese, you are not a good fish cook.

It seems that, according to ese gourmets, the taste ould be submerged in an ovlone of spices and flavors. d I'll buy that, wholesale, bout the smell.

One of the best of ways to llow this advise is in a jelled fish salad.

* * *

JELLIED fish salad is made with two pounds of steak fish or any boneless fish; six stuffed olives, three hard boiled eggs, two cups strained tomatoes, two teaspoons onion juice;

Also two tablespoons worcestershire sauce, one lemon, sliced; a half package gelatine, an eighth teaspoon salt, an eighth teaspoon pepper, two teaspoons mace, two bay leaves, one clove garlic.

Boil fish in four cups of water along with mace and bay leaves, for 20 minutes. Remove fish and boil stock down to two cups.

Strain and add tomatoes, onions and seasonings. Dissolve gelatine, and add to boiling stock.

Put fish, which has been picked of bones and skin, in cold mold. Refrigerate. Turn out on large platter and garnish with lettuce, parsley, lemon and eggs. Serve with tarter sauce or mayonnaise.

* * *

A CASSEROLE, made from left - over fish, is an excellent Lenten dish.

Put two cups of fish, picked very fine, in a buttered dish. Add a layer of white sauce, two finely chopped small onions, an eighth teaspoon garlic salt, two teaspoons chopped parsley, and salt and pepper.

Cover with bread crumbs, sprinkle with lemon juice and bake until light brown.

For the white sauce you will need a pint of milk, an eighth teaspoon salt, an egg yolk, a fourth teaspoon butter and three tablespoons corn starch.

Heat the milk. Mix all other ingredients except egg, into a smooth paste. Combine with milk and cook over low heat, stirring constantly until mixture thickens.

Add egg yolk and cook another ten minutes.

A LENTEN special which will soon become a family favorite is "Marquette Tuna Supper."

And it's all so easy: buttered hot toast is covered with slices of smooth, elegant - tasting avocado and then topped with creamed tuna. It's good news to all to know Calavo avocado are budget priced this year while their quality maintains its usual high standard.

Make Marquette Tuna Supper with three tablespoons butter or margarine, three tablespoons all - purpose flour, one-fourth teaspoon salt, one and one - half cups milk, one (6 and one - half or 7-ounce) can tuna, two tablespoons chopped parsley, one medium - sized Calavo avocado, and toast.

Melt butter and blend in flour and salt. Add milk and cook and stir until thickened. Blend in coarsely flaked tuna and parsley, and heat thoroughly. To prepare avocado, cut into halves and remove seed and skin. Cut avocado into thin lengthwise slices, and arrange over hot toast.

Serve at once.

Makes 4 servings.

ANYONE for a lush and tempting dessert . . . that fits well into a menu with a fish major?

Then try this crunch lemon pudding. You will need a cup of whipping cream, a third cup lemon juice, three eggs, a half cup of sugar, a tablespoon grated lemon rind and a teaspoon vanilla.

You need for crunch topping, a half cup finely crushed cornflakes, a tablespoon of melted butter and a tablespoon of sugar.

Now, whip the cream until it is stiff and add lemon juice. Whip again for about two minutes, until very stiff.

Beat eggs, add vanilla, sugar and salt. Beat until thick and creamy. Fold in whipped cream and grated lemon rind. Place in refrigerator while making topping.

Mix cornflakes, butter and tablespoon of sugar together in a bowl. Sprinkle on top of filling. Freeze until firm. This takes about two hours. Serve with more whipped cream, adding a cherry for garnish.

LIMAGRAND QUICKEE—For a quickly and easily made Lenten dish, it's very hard to beat the limagrand quickee, made with canned limagrands, maple syrup, brown sugar and margarine. Tasty, as well as eye-catching, the resulting dish is a real treat.

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Rice supreme

Let's honor National Rice Week being celebrated this year during the middle of March.

Serve the fine-tasting trio, rice, cheese and ripe olives together in "Spanish Rice Supreme." There's no meat or fish in this hearty dripper so free yet folks find it satisfying in every respect. A generous measure of ripe olives does the trick!

* * *

MAKE SPANISH RICE Supreme with one cup ripe olives, one - fourth cup chopped onion, one minced clove garlic, one tablespoon oil, two (eight-ounce) cans tomato sauce, one teaspoon chili powder, three and one half cups cooked rice, one egg and two cups grated process American cheese.

Cut olives into large pieces. Cook onion and garlic slowly in oil. Add tomato sauce and chili powder, and heat to boiling. Blend in rice, olives, beaten egg and cheese. Pour into greased casserole or baking dish.

Bake in moderately hot oven (375 degrees F.) 20 to 25 minutes.

Makes 4 or 5 servings.

Enhance Lenten meal

For a quick meal on a rush day during the Lenten season, try Limagrand Quickie.

This delicious dish is made with a No. 303 can of Superfine Limagrands, a tablespoon brown sugar, two tablespoons maple syrup, a tablespoon of butter or margarine, an eighth teaspoon each of salt and pepper.

Simply combine all ingredients in a skillet and cook over hot burner until mixture boils. Reduce heat and let simmer until most of liquid has been absorbed.

Serve immediately.

* * *

SUPERFINE LIMAGRANDS, a product of Charles G. Summers Jr., Inc., are produced in their York County Plant in southern Pennsylvania. For 90 years, the Summers family has been a tradition in the canning industry, and the Superfine label has become one recognized in stores everywhere.

Superfine Limagrands are golden dried California lima beans, picked in a savory secret sauce that is exclusively Summers'. Limagrands can be heated and served just as they come from the can, or made into many delicious one-dish meals.

Typical menus might include: Limagrand Mushroom Casserole, Scalloped Limagrands and Tomatoes, Seafood Casserole with Limagrands, Limagrand Sausage Bake, etc. These super-limas are much larger than ordinary limas . . . more of a man-size lima.

As a Lenten treat for meatless dinners, or at any meal where limas would be appreciated, Limagrands really stand out. They are superior in every way to ordinary limas.

Recipe

LIMAGRANDS CASSEROLE

1 (No. 303) can limagrands
1 tablespoon brown sugar
2 tablespoons maple syrup
1 tablespoon butter or margarine.
1/8 teaspoon salt
1/8 teaspoon pepper
Bits of pimiento for garnish
Cracker crumbs and brown sugar for topping

Combine ingredients in skillet and cook over low heat until mixture boils. Reduce heat and let mixture simmer until most of liquid has been absorbed. Pour into casserole; dot with bits of pimiento. Top casserole with one-half cup cracker crumbs mixed with one tablespoon brown sugar. Brown in 400 degrees oven.

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Daily till 4-Wed. till 1-Fri. till 7
Stores Open EVERY NIGHT

Points for buying eggs

March is Egg Month.

Typically, this is the period when seasonal peak is reached in rate of laying and the proportion of large eggs has increased in supply. If you want to get the most for your egg money, size and quality are important factors to consider, according to Virginia McLuckie, food economist, Baltimore Office, Department of Markets, University of Maryland.

When you go to the grocery store to buy eggs, what do you look for? Consumers who know how to check on egg quality and size and how to keep them are likely to make satisfactory purchases with every dozen eggs.

The grade of an egg refers to its quality, which indicates the interior quality of the egg and the outside appearance. The grade of an egg is determined by the process of placing the egg before a strong light, or candling.

By a quick rotating motion, the content of the egg is made to spin, showing the location and condition of the yolk and white. The size of the air cell is checked to determine the loss of moisture from the egg. Candling also reveals cracks and other defects. Shells are checked for cleanliness and formation.

* * *

IN ADDITION to candling, egg grade or quality is determined by broken out of the shell appearance. A high quality egg when broken out will have a firm high upstanding, well centered yolk. The white will be thick and high. The egg will spread only over a small area.

As an egg deteriorates, the white becomes thin and watery, the yolk becomes flat, enlarged and breaks easily. Grade A eggs are top quality, going down the line to grades B and C.

If you want to know that you are getting the quality you want, be sure and notice the grade and size of eggs as indicated on the top of the carton or if sold loose, by the wording on the display sign.

* * *

IN EACH of the quality grades, you will find eggs of varying sizes. Size has absolutely nothing to do with the quality or grade of an egg. Size is determined by weighing eggs on a scale. Eggs are sold by the dozen and the following table gives the required weight for each size.

Extra large, 27 ounces per dozen; large, 24 ounces per dozen; medium, 21 ounces per dozen; small, 18 ounces per dozen.

Buy eggs from a dealer who keeps his stock of eggs refrigerated. Store them at home in your refrigerator. Shell color does not affect flavor, nutritive value, or cooking quality. It is only a breed characteristic. The size tells you how much you are getting for your money. The Grade — A, B or C — tells you the quality inside the shell. Choose size and grade to suit your purpose.

Recommendations at the meat counter are chuck roast, turkey and croakers.

* * *

THE BEST-BUYS at the vegetable counter are mushrooms from Pennsylvania, cauliflower, spinach and carrots from the southwest and California. The quality is good on all four of these vegetables and prices are attractive. Fresh asparagus, now available, shipped from California bringing with it the first signs of spring.

Apples and bananas are the best fruit buys. Bananas add a tropical touch to the menu. They are in liberal supply and economically priced. Apples continue to appear on fruit counters in good supply. The selection of varieties is still very good and quality is very good.

STUFFED PORK CHOPS AU GOURMET

Into the fat side of each of four double rib pork chops make a deep gash or pocket. Season chops and stuff pockets with Apple Dressing. Saute one-fourth cup diced celery in one-fourth cup butter or margarine. Add two teaspoons instant minced onion, one-half cup unpeeled diced apple, three-fourth teaspoon poultry seasoning, one-half teaspoon salt, dash ground black pepper and two cups toasted bread cubes. Mix lightly. Hold pockets together with skewers or toothpicks and string. Bake chops one and one-fourth hours or until done in a moderate oven (350 degrees F.). Serves four.

Superfine Limagrands for Lent SPECIAL PRICE! 5¢ OFF

There's a Lenten recipe on the can

GIVE Lenten meals variety and zest with giant golden Superfine Limagrands. Pre-cooked in a special secret sauce, Limagrands can be served in many different ways as a one-dish meal. Like them baked? Simply add the ingredients from your favorite baked lima recipe. (No soaking or cooking required!) For another tempting Lenten dinner, try scalloped Superfine Limagrands and tomatoes . . . or a Limagrand-seafood casserole.

Get your Lenten supply of Superfine Limagrands now, at this special price. They're economical, nutritious, ready to heat and serve . . . and mighty popular with the man of the house because they're a tempting "man-size" dish!

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Be sure the prunes you buy are SUNSWEET. Let your family enjoy the very best.

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