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

COOKING IS FUN

Fish, fresh, canned or frozen, provide many delectable menus

By FANNIEJOE REID

Wih the frozen food cabinets filled with a wide variety of fish . . . to say nothing of the selection carried on store shelves, there is no need for a dull Friday meal any day of the year . . . even when you are a confirmed stick to the plan housewife.

One of the most delectable dishes made from a canned fish, is salmon loaf. It is especially good as made here and served with a mushroom sauce.

You will need two cups salmon, two teaspoons salt, two cups white sauce, two cups corn flakes, three eggs, two small onions, chopped.

Also one and a half tablespoons pimento, a green pepper chopped fine, two small carrots, also chopped, three tablespoons butter, a small button of garlic and an eighth teaspoon of pepper.

Combine salmon, add white sauce, and other ingredients and mix well. Bake in a greased loaf pan for about 45 minutes. Oven should be 350 degrees.

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ANOTHER SEA FOOD favorite that you might use often is cod fish balls.

For this you will need a pound of codfish (fresh or frozen) two eggs, two cups tomatoes, a teaspoon salt, an eighth teaspoon pepper, three small onions, chopped, a large green pepper, three tablespoons of butter.

Place the codfish in boiling water and cook until tender. Change water twice during the boiling if salted fish is used.

Cook potttoes until soft, and mash. Drain water from cod fish, pick out bones. Add egg, salt, pepper, onions, chopped green peppers, melted butter and potatoes and mix well.

Form into balls. Dip in egg yolk then in flour and deep fry. Serve piping hot, garnished with parsley.

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HADDOCK is a good choice for scalloped fish. You will need two pounds of flaked haddock, three minced onion, two small green peppers, chopped; two tablespoons lemon juice, an eighth teaspoon salt, a fourth teaspoon pepper, a cup of bread crumbs, three cups white sauce, and three tablespoons butter.

Place flaked cooked fish in a greased casserole. Sprinkle with onion, green pepper and lemon juice.

Cover with white sauce. Sprinkle top with bread crumbs Garnish with chopped green pepper, add butter and finely chopped parsley.

SNOW-CAPPED CRANBERRY PUDDING is a traditional steamed pudding that has been a prime dessert in America since Colonial days.

Old-fashioned coffee cake

There's nothing that brings out the smiles like fresh coffee cake—warm and fragrant from the oven. One of the best of all is OLD FASHIONED COFFEE CAKE.

It really is just like the old-fashioned coffee cakes our mothers used to make with sour cream — light and tender with a wonderful, rich flavor. In this modern version, you add crisp bits of nuts for texture contrast, and instead of sour cream, you use evaporated milk.

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OLD FASHIONED COFFEE CAKE is made with:

- 1½ cups sifted all-purpose flour
- ½ cup brown sugar, lightly packed
- ½ cup granulated sugar
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ½ cup butter or margarine
- ½ cup unsalted nuts
- 1 egg
- ½ cup evaporated milk
- 1-½ teaspoons vinegar
- ½ teaspoon vanilla or lemon extract

Mix well, in a 2-qt. bowl the flour, sugar, baking soda and baking powder. Work butter in with a fork or pastry blender until mixture has appearance of fine corn meal. Stir in finely cut nuts. Save ½ cup of this mixture for topping on cake.

Beat egg in a quart bowl. Add milk, vinegar, vanilla or lemon extract and mix well. Add to dry ingredients. Mix thoroughly. Spread batter in greased 9-in. square pan. Sprinkle the ½ cup crumb mixture over the top.

Bake on center rack of 350 oven (moderate) about 30 min., or until topping is brown. Serve warm.

Seek members

The Ladies Guild of Provident Hospital will continue its membership drive through January.

Prospective members should contact Mrs. Virginia Brown, membership chairman, at 1708 Westwood Ave.

Mrs. Virginia Champ is guild president.

Traditional cranberry pudding fitting end to holiday dinner

Recipes for richly-flavored steamed puddings came to America with the Virginia colonists. Customs have changed greatly, however, because at a formal dinner, the colonists ate steamed pudding as a first course.

Many attractive dishes graced the heavily-laden colonial tables. The food for all courses appeared simultaneously to create an impressive array of meats, fish, hot breads and many other dishes lavishly prepared with butter, cream and eggs.

COLONIAL RECIPES HAVE been simplified again and again with advances in the food field. Today you can enjoy traditional colonial recipes without the lengthy hours of preparation. For instance, imagine how surprised a colonial woman would be to see you cover a ready-to-steam pudding with aluminum foil.

Snow-Capped Cranberry Pudding is a traditional steamed pudding that has been a prime dessert in America since Colonial days. Puddings are topped with a refreshing glaze of confectioners' sugar icing. Molasses, canned whole cranberries and chopped walnuts flavor the pudding to perfection. Try this tasty dessert soon, and remember the colonists who began their meals with pudding.

FOR SNOW - CAPPED CRANBERRY PUDDING use:

- 2 cups sifted enriched flour
- 2 teaspoons soda
- ½ cup shortening
- ¼ cup sugar
- ¼ cup molasses
- 2 eggs
- ½ cup water
- 1 cup whole cranberry sauce
- ½ cup chopped walnuts

Sift together flour, soda and salt. Cream together shortening and sugar until light and fluffy. Add molasses and eggs and beat thoroughly. Combine water and cranberry sauce. Add flour mixture to creamed mixture alternately with cranberry mixture. Stir in nuts.

Pour into 8 individual greased molds. Cover, or if molds have no covers, tie a double layer of waxed paper or aluminum foil securely over top. Set on rack in large pan. Pour 2 quarts of water into pan. Cover. Bring water to boil and let boil until steam escapes, then reduce heat to low.

Steaming should be steady but gentle. Steam 45 minutes. Unmold. Frost with confectioners' sugar icing.

Makes 8 individual puddings.

Chicken-baked pork chops

If pork chops are a favorite at your house you will like to know how to serve them in different ways . . . and that's why I think you'll really enjoy Chicken-Baked Pork Chops.

Where does the chicken come in? Well, these chops are browned, then baked in a luscious gravy made from canned cream of chicken soup with double-rich Pet Milk and a little water. The result is a wonderful blend of chicken flavor and pork flavor . . . juicy, tender delicious chops in the creamiest, smoothest gravy ever.

• • •

CHICKEN - BAKED PORK CHOPS requires:

- 4 lean pork chops, ½ in. thick
- 1 can cream of chicken soup
- 2/3 cup evaporated milk
- 1/3 cup water.

Season pork chops with salt and pepper. Brown slowly on both sides in hot fat in skillet. Drain fat from skillet. Mix soup, milk and water and pour around chops in skillet.

Bake, uncovered, near center of 350 oven (moderate) 30 to 45 min., or until chops are tender. Serve hot. Makes 4 servings.

Creamy celery

"Creamy Celery" is a simple vegetable dish to prepare, but is one with superb flavor. A chicken bouillon cube and Sherry wine make the noticeable difference. California's wine harvest reaches its peak October 11 to 18 with the celebration of National Wine Week.

If you are not already familiar with the marvels of wine cookery, this is the time to take note of the many splendid California wines available. Serve them as a beverage and use them in such delightful dishes as "Creamy Celery."

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CREAMY CELERY is made with:

- 3 cups sliced celery
- 2 tablespoons butter or margarine
- 1 tablespoon cornstarch
- 2/3 cup milk
- ¼ teaspoon salt
- 1 chicken bouillon cube
- ¼ cup California Sherry wine

Cook celery in small amount of boiling salted water until tender but slightly crisp. Meanwhile, melt butter and blend in cornstarch. Stir in milk, add salt and bouillon cube.

Cook and stir until mixture boils and is thickened, and bouillon cube is dissolved. Stir in Sherry. Add well drained celery, and heat together a minute or two.

Cherry Hill fete

A kiddie theatre party will be held for an estimated 1,000 youngsters on Friday, Nov. 28, in Cherry Hill.

Merchants of the area are sponsoring the program which will be highlighted by the appearance of Frank Sazama.

Jellied peach sun crowns

Canned cling peaches molded in lemon-flavored gelatin spiced with fresh lemon juice and Sherry wine make a cool, refreshing dessert. "Jellied Peach Sun Crowns" may double as salad, when served with a tart dressing.

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FOR JELLIED PEACH SUN CROWNS use:

- 1 Cup canned cling peach slices
- 1 package lemon - flavored gelatin
- 1 cup hot water
- ¾ cup Sherry wine
- 2 tablespoons fresh lemon juice

Place drained peach slices in swirl pattern in round individual molds. Dissolve gelatin in hot water; add Sherry and lemon juice, and cool until thickened. Pour over peach slices. Chill until firm.

Makes 6 to 8 molds.

SAN SOUCI CLUB members Collins, 2031 McCulloh St., on Tuesday evening.

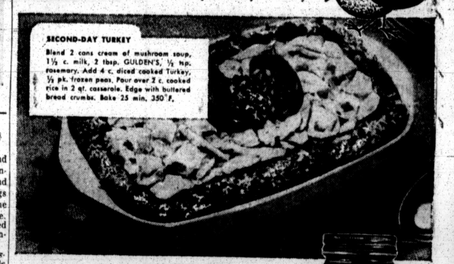
Prizes at pinochle went to Mrs. Margaret John, Mrs. Bertye Whyte and Mrs. Myrtle Brown.

On the previous Thursday evening the club was entertained by Mrs. Bertye White of 2420 Madison Ave.

Prizes went to Mrs. Eva Hawkes, Mrs. Myrtle Brown and Mrs. Tillie Vincent.

The Tale of the Second-Day Turkey

by GULDEN'S, a spice shelf in itself!



Leftover turkey dons an epicure's cloak for an exciting "return engagement"! A subtle sauce sparked with GULDEN'S exotic blend of mustard and rare spices is the secret of this taste-and-come again dish!

"Do yourself a flavor—buy GULDEN'S"

Always smooth...never grainy...

the secret is Carnation in the Red and White can

This double-rich milk that whips gives pumpkin pie a wonderful smooth-as-cream texture you can't get with ordinary milk. For Carnation is *twice as rich*—looks, pours and even whips like cream. Try this milk that's so much like cream in your own pumpkin pie recipe or in the famous one here. And for a better cup of coffee, "cream" it with Carnation—world's leading brand of evaporated milk.

recipe

CARNATION'S FAMOUS PUMPKIN PIE

(Makes 9-inch pie)

1 cup granulated sugar
½ teaspoon salt
1½ teaspoons cinnamon
½ teaspoon nutmeg
½ teaspoon ginger
½ teaspoon allspice
½ teaspoon cloves
1½ cups canned pumpkin
1½ cups (large can) undiluted CARNATION EVAPORATED MILK
2 eggs
9-inch single crust unbaked pie shell

Mix filling ingredients until smooth. Place in unbaked pie shell. Bake in hot oven (425°F.) 15 minutes. Lower temperature to moderate (350°F.) and continue baking about 35 minutes or until custard is firm.

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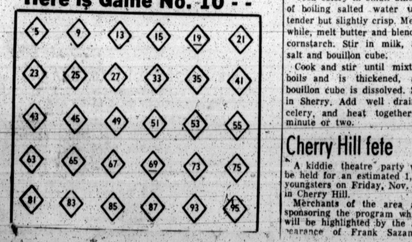

School brings return of children to Upton House

By SHEILA SHIELDS

Having served its term as a radio station, a music conservatory, then a vacant building, Upton House, 811 W. Lanvale St., finally has a "family" of its own once again.

The last family to live there was that of Robert and Matilda Young. The historic mansion was their home from 1925-1931.

After them, the mansion, built before the civil war graciously played the other roles but something was missing. There was no family.

The Baltimore Department of education brought back the idea of the "family."

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AT THE Upton School for Trainables No. 303, 70 pupils with either mental or physical handicaps, absorb as much of the school's curriculum as their handicaps permit.

Mrs. Pierce Barany, principal, speaks often of the schools "little family."

In her bright little office overlooking the carriage house, now used for assemblies and devotional services, Mrs. Barany smiled, and leaned back in a comfortable, modern chair as she talked.

She said, "It's a privilege to be here and I think all of us feel that way about the building."

Before showing off their new home "with its original kitchen," Mrs. Barany proudly displayed the first two issues of the school newspaper.

"We don't have too much paper, so we don't give issues away too freely," she explained.

One of the main stories in the "Upton Centennial" was one asking parents and friends of the school to donate bulbs for their garden project.

Another told of their first Halloween party when each child wore their favorite costume.

Beginning a tour of the famous old house, Mrs. Barany led the way down a flight of steps outside her office door to the basement.

Here, the first room to the left is the original kitchen, modernized, but still the same one used when the house was first built.

All pupils bring their own lunches from home and the room where they eat has ten modern, child - size tables with chairs neatly lined up at the sides.

The only class room on this floor is the highest grade the school has—T7.

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IN HIS CLASS, children's ages range from 9-13.

Grade levels in the school range from T1 to T-7. Children are placed in grades according to their social, mental or chronological ages.

The program is flexible and transfers from one grade level to another may take place at any time the pupil is prepared for advance.

The curriculum includes as many phases of the regular school curriculum as the pupil can absorb.

In addition, they are trained in social living and other things they may need in order to live their lives effectively in spite of their handicaps.

They work to learn as much as they can, to overcome or minimize their handicaps, to care for themselves, get along with others and advance as far as they can in academic skills.

Among the other things they are taught are woodwork, weaving, clay modeling, sewing, cooking, finger painting and group activity.

All of the classrooms are in comfortable sizes, have bright, attractive bulletin boards and beautiful green plants which the children learn to care for themselves.

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EACH OF the seven teachers there is limited to ten pupils. No more than 70 pupils can attend the school at one time.

The teachers are:

Miss Elsie B. Bower, Mrs. Bessie Smith, Mrs. Maxine Richardson, Miss Marcia Caplan, Miss Nancy Wikoff, Mrs. Marlene Peters and Mrs. Elizabeth Eslinger.

Others on the staff are Mrs. Josephine Clark, helping teacher; Henry U. Avers, custodian, and John W. Jennings, temporary assistant custodian.

Upton House seems happy to have a "family" again and the Department of Education has restored the mansion to its former glory.

It bricks have been cleaned to a sparkling brick-red, and the square, white wooden columns that dominate the doorway have been repainted.

The house stands stately on the hill — one of the highest levels in the city. The black iron rail surrounds neatly trimmed grass and the driveways.

There are doors on each side of the building and during the school day, all exept the one in the rear, leading to the well-equipped playground remains locked from the outside.

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THE HOUSE has children again. — The first since the Youngs moved away in 1931. The Young children, Robert Jr. and Matilda, spent the first ten years of their lives here.

Mr. Young, former orchestra conductor for the Royal Poinseanna Orchestra in Palm Beach, Fla., said he tried to buy the house back when the music conservatory moved.

"When I went back there, I found they had cut up the rooms so as to make them soundproof, I changed my mind," he said.

Mr. Young is a realtor. His daughter is now Mrs. James Pair, and Robert Jr. is a teacher in Wisconsin.

Upton House dates back to 1838 when the family of David Stewart, U.S. Senator and later Attorney General, occupied the mansion.

Colonel Fremont, for whom Fremont Ave. was named, lived with the Stewarts. He is rumored to have helped finance the Civil War.

Later the Dammann family moved into the mansion and the Youngs bought the house from them.

Now it belongs to 70 pupils who will use it under the direction of their teachers for the best they can attain during their elementary school careers.

"THE MAYOR" AND HER FAMILY—Miss Norma Tucker, 16-year-old Carver High, senior who was elected mayor of Baltimore City by the Youth City Council on Friday is shown here with her family. Her parents are Mr. and Mrs. Clarence Tucker of 2115 N. Smallwood St. The brothers are left to right, Delano, 9, a pupil at Coleman School No. 142; and Clarence, 13, who attends Booker T. Washington Junior High. Miss Tucker will serve as mayor of Baltimore when the Youth Council meets at City Hall Jan. 27 and 28.

Elton Fax to appear at No. 181

On Thursday, Dec. 11, the Fifth annual Book Fair will be held at Houston Junior High School featuring Elton Fax, Baltimore - born artist who has distinguished himself as a book illustrator.

Mr. Fax has been featured in the AFRO on several occasions, the most recent story appearing when he returned from South America after having traveled on a State Department - sponsored tour.

Houston Junior High School Library and PTA hold the book fair annually just before Christmas. Parents, students, and interested patrons are urged to "buy book gifts for Christmas," add to or begin home libraries.

Students from four mathematics classes under the direction of Pierre Davis and Paul Johnson have already gone out among the community where they brought in a number of ads and patrons for the special souvenir booklet.

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BOOKS FOR the fair will be chosen from the latest juvenile lists of over 50 publishers. All books are carefully selected by educators, parents, and the librarian for their reading value and appeal to children of all ages.

Featured artists for past book fairs have been Mrs. Jessie Rey and Miss Geneva Turner, authors of "Pioneers of Long Age," biographies of famous persons; Miss Mamie Young, from Washington, D.C., and Mrs. Augusta Baker, New York Library specialist and author of "The Talking Tree and Other stories."

Watch the AFRO for a special feature story on Mr. Fax and more information on the coming book fair.

Uncle Sam seeks 1,300 teachers

Fort Meade has been named one of the recruiting centers for 1,300 qualified teachers and administrators in American schools located in foreign countries, announces James Salyers, civilian personnel director of Fort Meade.

Over 140 elementary, junior and senior high schools are operated under the Army's American dependant schools overseas program with more than 85 per cent of the enrollment in the elementary grades. Japan, Okinawa, France, Germany and northern Italy are principal locations of the schools.

Applications from interested persons are now being accepted for the Academic year 1959-60 and the requirements for acceptance have been enumerated.

More information concerning selection tour of duty, rates of pay and a complete brochure of the program may be procured by writing to the Commanding Officer, Headquarters, Fort George G. Meade, Maryland, Attention, Post Civilian Personnel Officer.

Teachers, parents hear talk

James Mosher School No. 144 and the PTA sponsored a joint meeting of teachers and parents as part of American Education Week.

During the session, they heard a talk by Mrs. Marion C. Johnson, area director, on "Responsible Citizenship."

Mrs. William Kimball is vice-president of the PTA Mrs. Calvin Scott, secretary; Mrs. Frederick Ray, treasurer; Mrs. Mary N. Brooks, school principal, and Delmar D. Milbourne, vice principal.

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BROWNIE TROOP No. 1151 at School No. 144 celebrated its first birthday, Tuesday, November 11. Special guests were a troop from School No. 138 and Mrs. Julia Martin of the Brownie Commission.

The birthday cake was furnished by Joseph Smothers. Games, a movie and skits provided entertainment. Leaders of the troop are Mrs. Orelle Cryor and Mrs. Ena Smothers.

Accompanied by their music teacher, Mrs. Lucy H. Jones, the following pupils from School no. 144 played "March of the Kings" on the xylophones at the Baltimore Symphony Concert:

Joan Williams, Karen Pinderhughes, Erica Fry, Noreen Johnson, Sheila Brooks, Eva Mrie Lassiter, Corentheis Perry and Marsha Gaskins.

Prior to the concert, teachers provided opportunity for pupils to become familiar with the program to be heard and the composers.

Sixth grade teachers are Mrs. Hazel Bryant, Mrs. Monterey Clay, and Mrs. Mary Richardson. Mrs. Lucy H. Jones is Elementary Teacher of Music. B. B. Milburn.

COMMENDED—Gaither Scott, 719 E. 22nd St., Grade 8A student at Dunbar High school, has been recommended for his honesty by Claude Burkert, principal of Polytechnic Institute who says that while a search was being made for a jacket and a valuable watch young Scott walked into his office and reported finding it.

Brownies and Girl Scouts give party

Girl Scout Troop No. 1179 and Brownie Troop No. 1178 of Trinity Baptist Church, played hostesses at a Halloween party when their parents and friends were guests.

Their troop leaders are Mesdames W. Sutton, D. Johnson, Helen Johnson, M. Taylor and B. B. Milburn.

400 expected at state educational conference

More than 400 members of the Maryland State Conference on Education are meeting here today (Friday) at the Southern Hotel to ascertain the consensus of citizens of the state in respect to education.

Members of the board represent various educational and civic organizations.

Participants of diversified interests are taking part in the conference called by Dr. Thomas G. Pullen Jr., State Superintendent of Schools, to inform the public of what is going on in the schools of the state and to enable the public to recognize and understand the real goals of education.

On Thursday Dr. Pullen announced that it is hoped that such a conference may be held annually and that local conferences may also be held.

Robert W. Coleman School No. 142 named for courageous blind man

The Robert W. Coleman Elementary School No. 142, at Smallwood St. and Walbrook Ave., is named for a man who spent nearly 40 years fighting for community betterment and providing eyeglasses, shoes, food and clothing for unfortunate and handicapped children.

An esteemed citizen, Mr. Colemen diedin 1946 at the age of 69.

At the funeral services he was lauded as one who was able to raise above his handicap and was termed "the greatest missionary of his day."

On Wednesday the principal of the school, Mrs. Edna Johnson, told the AFRO: "Our children and their parents wanted to have the school named for the late Mr. Coleman.

"They know the story of his life and the great deeds he did for handicapped children.

"When History Week comes, the pupils write compositions and remember Mr. Coleman in many other ways," she added.

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TODAY THE Robert W. Coleman school stands on the same ground where it was built over 75 years ago and is noted as a school with an efficient method of instruction.

With Mrs. Johnson as principal, Mrs. Mae G. Cornich vice - principal, and a staff of 40 teachers, it continues to produce outstanding elementary school children.

At one time the school was a center for young men and women who had choosen the teaching profession as a career and were in the practice stage.

Prior to that time, elementary school children who attended were those from families in the Walbrook section.

In September, 1951 the school was designated for colored pupils.

However, with the advent of integration in the local public schools, the Coleman school became one with both colored and white students and the student body is mixed.

• • •

IN THE spring of 1957 when parents and pupils were asked to vote upon a name for the school, the late Mr. Coleman received the highest number of votes.

On the ballot were the names of many other Baltimore citizens both white and colored who had also made contributions to their community, city and state.

ROBERT W. COLEMAN

A piano tuner by profession, Mr. Coleman was the publisher of the first business directory in Baltimore and Washington and the founder and manager of the Association for the Handicapped, Inc.

Known affectionately as "Bob" Coleman, he lost his sight in 1911 when he was 34 years of age.

However, Mr. Coleman had unusual courage and ability to adjust to the handicap.

He learned to weave chairs and tune pianos at the Maryland Workshop for the Blind.

• • •

IN 1913, just three years after her lost his sight he learned the art of printing and was able to publish the first column of the colored business directory, the only one of its kind in this section of the country.

For 35 years Mr. Coleman was a social worker and the first man to volunteer to aid the unfortunate.

He was active in the YMCA and later became a member of the board of directors.

Mr. Coleman inaugurated sight saving classes in the public schools and through the Association for the Handicapped founded in 1913, saw that children were furnished crutches, wheel chairs, eyeglasses and scholarships.

Each year on George Washington's birthday, the association gave a party for handicapped children.

At Christmas time there was always a theatre party where children received gifts and stocking filled with goodies.

Mr. Coleman's group also provided car fare for each child to attend the occasions.

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IN 1944 Mayor Theodore R. McKeldin, now Maryland's governor appointed Mr. Coleman to the Baltimore Youth Commission.

Far in advance on the needs of the unfortunate and the handicapped, Mr. Coleman urged the local public schools and the public officials to do more for its handicapped and unfortunate children and adults.

He also served on the Civic Action Committee, the Clean City Campaign committee and was chairman of the Citizens Committee on Problems of the Blind.

Mr. Coleman was a native of Washington, D.C., and the son of the late Alexander and Mary Catherine Coleman, natives of Gretna, La.

His father was a Washington barber and Mr. Coleman came to Baltimore in 1896 at the age of 13 years.

In 1903 he was married to the former Miss Mary Ann Mason of Baltimore who survives him and still resides at the Coleman residence, 1145 Myrtle Ave.

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MR. COLEMAN was the father of six daughters who also survive him.

They are Mrs. Katherine Pack, secretary to the AFRO president; Miss Harriet Coleman, secretary at Howard University, Washington; Mrs. Daisy Keets, a former teacher, Washington; Mrs. Roberta Keets, secretary, Department of Public Welfare, Baltimore; Mrs. Louise Jackson and Mrs. Dorothy Lyman, both social workers, Philadelphia.

Mr. Coleman was a member of the Master Mason Federal Lodge No. 9.

He became a member of the Grace Presbyterian Church having transferred membership from the Madison Avenue Presbyterian Church.

His partner and co - founder of the Association for the Handicapped was William Langley who became president of the organization in 1940.

Morgan librarians hosts to association

The staff of the Morris A. Soper Library at Morgan State College recently played host to the Baltimore Chapter of the Special Libraries Association.

Approximately 35 members of the chapter met for their regular meeting in Soper Library and were later served refreshments and taken on a tour of the Morgan facility.

Leading the Morgan librarians in hosting the meeting was Miss Beulah Davis, librarian.

Among the guests were: Walter A. Kee, of the Martin Company, who is president of the chapter; Father Edmond Ives of Woodstock College; Mrs. Simone Hurst, University of Maryland School of Nursing; Hilda Moore, University of Maryland Medical Services; R. W. Elliott, Rosewood Training School; Robert Ake, assistant director, Enoch Pratt, Alice Reynolds, Baltimore Gas and Electric Company;

Frances Mowbray, also of the Gas and Electric Company; Jane Parkhill, Enoch Pratt; Margaret Hutchings, Maryland Mental Hygiene; Virginia Rellas, Baltimore and Ohio Railroad; Arlene Grede, Bendix Radio; Margaret Thornton, Esther Amoss, Alice M. Amoss, all of the CWL Library of the Army Chemical Center, and M. V. Burr of the Engineering Command; Beatrice Marriott, University of Maryland Dentistry-Pharmacy Library.

PTA meeting

"Problems of the Nursery School Child" will be the subject of a panel discussion on Tuesday, Nov. 25, at Union Memorial Methodist Church, Warwick and Harlem Aves.

The 7:45 p.m. meeting, was arranged by the program committee of the Interdenominational Day Nursey PTA.

Concert set Dec. 12 at Douglass Hi

The Bureau of Music will present the free annual Winter Concert to the public on Friday, Dec. 12 at 8:30 p.m. in the auditorium of the Douglass High School.

Soloist for the evening will be the young Baltimore soprano-Joan M. Distance, a student at the Peabody Conservatory of Music in Baltimore.

Joan has a most excellent voice and has appeared in numerous concerts in the East and critics have stated that she is one of the outstanding young singers in this section of the Country.

Conducting the Baltimore City Orchestra will be James O. Jones.

Miss Alimira Miller has been rehearsing the Baltimore City Chorus for this concert.

This will be the last concert for the Baltimore City Orchestra and Baltimore City Chorus for the 1958 season and the Bureau of Music extends a cordial invitation to all to attend this attraction.

THE OFFICERS of the Student Council for the school year are Edward Dutton, president; Sandra Ford, vice-president; Pamela Shipley, secretary, and Constancia Arca, treasurer.

During the October and November meetings school insignias and membership cards were distributed, a lost and found bureau established, and the coup applied for a charter from the National Association of Student Councils.

Members of the student council are Thomas Jackson, Muriel Massey, Reginald Handy, Tamara Slowe, Sandra Countess, Joyce Jackson, Barry Amos, Samuel Roberts, Sandra Smith, Yvonne Conway, Barbara Scott, Estelle Searcy, Candy Jones, Barrington Wood, Dorothy Hungerford, Arthur Jones, Sylvia Harris, Roberta Wright and Larry Tyler.

SChool 104 elects new officers

"The Exceptional Child" was a topic of discussion by primary teachers of Elliott Elementary School 104 in the past two grade meetings.

Mrs. Vera Flint has chaired the sessions. A panel composed of Mesdames Clara Jones, Mildred Johnson, Lois Matthews and Janet Smith discussed related problems.

Other participants included Mrs. Florence Ray, Mrs. Bernice Chatman, Mrs. Loretta Walden, Mrs. Cora Spears, Mrs. Frances Cockey, Mrs. Ann Ross, Miss Etta Williams, Mrs. Marjorie Lane and Mrs. Gladys H. Derry, principal.

Mardi Gras set at Mergenthaler

"Around the World in 90 Minutes," the fourth Mergenthaler Mardi Gras is to be given on Nov. 21 and 22 at 8:15 p.m. in the school auditorium at 35th Street and Hillen Road. Produced by the Art and Music Departments, it is sponsored and supported by the whole school.

"Around the World" is a fast moving, original show which takes the audience from a Spanish bull ring to the Russian Ballet; from a Persian Market to a Snake Ritual in the South Pacific; through Arabia, China, Hawaii, and Alaska.

Elaborate, colorful settings, authentic costumes, good music, ingenuis lighting, and neat programs all add charm and liveliness to the program.

The show is open to the public. Tickets will be on sale each night at the 35th Street entrance for $.90.

Students at helm

The students of Houston Junior High School, No. 181, took over the administration for a day during American Education Week. The leaders were elected during a campaign and prior to taking office participated in a student - teacher-parent meeting.

Wayland Blackwell was principal and vice principals were Durant Harvin and Frankie Holland, all of Class 9-A.

Frank J. Sorrell is school principal.

TAKING PART in a symposium held at Houston Junior High School this week were this group of students. Front row, left to right: Michael Brodie, Wendell Driver, Arnold Allen, Anthony Smith and William Mobley. Second row, reading from left: Carlitha Phears, Ann Holmes, Barbara Hunt, Dorothea McClellan, Peggy Nelson, Lydia Bell, Barbara Coates, Angela Flanagan, Hanna Starvis, Adelaide Craxton, Yvonne Talbot and Gwendolyn Lewis. Back row, same order: Mrs. Katherine Frederick, Catherine Lafavors, Saundra Fields, Bernadette Eads, Katherine Gaskins, Jacqueline Lake, Jenifer McKinley, Connie J. Perry, Serena Wiley, Patsy Roberts, Brenda Toyer, Frances Ladmirault and Constance Palmer.

WITH 10 PUPILS limited to each class, teachers like Mrs. Maxine Richardson find they can devote time to help each pupil absorb as much as they can to overcome or minimize their handicaps.