Washingtonian Named Dental Auxiliary Head

Good Looking in the USA

By Lulu Jones Garrett

Chaplain William King, USA (Talladega, A.B., Howard University School of Divinity, and a former exchange student from Howard to Antioch College) and lovely Clarrise Walcott were married at her home in Brooklyn, N.Y., Friday.

Spent a part of their honeymoon in Suffield, Conn., where the Rev. Mr. King has pastored the Third Baptist Church while on leave from the Army Air Force. (He left Wednesday for service in the South Pacific Theatre). The new Mrs. King is a dietician at Tuskegee Institute Hospital.

Add also to weddings that of

MISS EVELYN DARDEN
(Soldier's Betrothed)

Elizabeth Lambert and Albert Martin, in Hartford, Conn., a Saturday ago. And though the rain came down in sheets, the church, the lawn pavilion and the rectory were crowded with friends to see her father, the Rev. Alfred Lambert, and Bishop Gray perform the ceremony.

And another clergyman will have a lovely bride when Georgia Harrison, now residing in Richmond, is wed to the Rev. Albert Carter Redd, son of Mrs. Polly C. Redd of Columbia, S. C.

She is the daughter of Richard D. Harrison of Winnsboro, S.C. is a graduate of Benedict College, and is now employed with the North Carolina Mutual Insurance Company. The Rev. Mr. Redd graduated from Benedict College, and Howard University's school of Religion where he received a bachelor of divinity degree. The wedding is to take place in Richmond late in September.

MORE CUPIDOODLING

And Mr. and Mrs. Howard Darden of Cape Charles, Va. have announced the betrothal of their daughter, Evelyn, to Pfc. Emerson Smaugh of New York City. Mr. Smaugh is now serving in Korea, while his fiancee waits on

MISS GEORGIA HARRISON
(To Wed Clergyman)

the time of their wedding; upon his return, while holding down a post at Manhattan State Hospital, Wards Island, N.Y.

When the cast of "Porgy And Bess" goes off to Europe, next month, 'twill be a honeymoon for Mary Leontyne Price and William C. Warfield. The couple's wedding will take place at Abyssinia Baptist Church, Sunday, and will be followed by a reception in the Skyline Room of Hotel Theresa. They met while rehearsing in the show in which they have principal roles.

Another wedding of interest to New Yorkers as well as New Englanders and Carolinians, will be the Sept. 28th merger of Dorice Nelson formerly of Boston, and Harry Bridges of Smithfield, N.C., in Convent Avenue Church, NYC.

VITAL STATISTICS

The Dave (Ollie May) Minors (Baltimore Bullets) are expecting another little stranger in January. 'Twill be their fourth. In Baltimore, with the Minors, this week, are her brother-in-law and sister, Jesse and Alyverne Coopewood of Gary, Ind.

And come mid-winter, the Baltimore Lloyal (Nikki) Randolphs, top town democrat and ex-FBO political analyst, will provide their small daughter, Bonnie, with a playmate.

BRIEFS FROM BUFFALO

From Buffalo, where Frankie Wood (Washington AFRO city editor) is vacationing with her sister, Carlita Murphy Jones (wife of Buffalo's lone tan city councilman) comes all sorts of news tidbits about the up and coming younger set.

Frankie writes about the swank "hernadee" bridge party given by Gwendolyn Greene, daughter of William L. Evans of the Urban League and Mrs. Evans. (Ternado queens are wild at 2,000 score added sideway equals 2).

Around the tables were Mesdames B. Franklin Murphy, S. Calvin Johnson, Frederick Gordon, E. Vincent Smith, Ruth White of Baltimore, Robert Daugherty, Algert Jarrett, Estelle White, Dorine Edwards, Leelaine Jones, James Wood; Misses Jocelyn Lyman and Hilda Evans.

There's a note about a trip to the zoo, where Curator Joseph Abgott gave a private showing of two new $3000 lion cubs, still in quarantine for immunization shots; a trip to Beaver Island in Canada with the Companions Club, a group interested in arts and related subjects, and whose president, Gloria Butts, will make a trek down the Ohio this month, with Arthur Gill, a Buffalo State Teachers College student.

She also chats about the Carl Whites, of Baltimore's Morgan days who are visiting his brother-in-law and sister, Dr. and Mrs. Frederick Gordon, and about a third child (a son, they hope) expected by Dr. and Mrs. B. T. Murphy;

About Laura Holland and her sister, Margaret Westry, both former Richmonders' who were among those renewing acquaintances: that Dr. Lydia Wright Evans, the city's only non-white pediatrician, who interned at Harlem Hospital, having opened offices with her husband of seven months, Dr. Frank Evans, a University of Indiana grad;

About Frank Caldwell, attorney, whose wife is New York's Ruth Norman, a law school grad and former Camp Atwater-ite; and the newly-arrived James Patterson, of Pittsburgh, (he's a government engineer); Mrs. Marian Akkerman, who, with Baby Daughter Michelle, is waiting out the Captain's European stint with her family;

And about the punch party given by the Jonases' sons, Tony and Jackie, in honor of Frances and Jimmy Wood, and attended by Buffalo's tricycle set.

There have been gay doings at Ishpeming, Mich., too!

The Ulysses Bourneses of Fredrick, Md., the Sylvester Walkers of Detroit, and the Jimmy Murphys of Baltimore, who are sharing the Pete Joneses' cottage there for the nonce, had friends in for chili and gumbo following the cabaret show at Club Paradise, Friday night.

About to prep with cocktails are the uppers, were:

Evelyn and Ed Glore of St. Louis, Maude and Roy Kenner and Dr. Garrett Benjamin of the same town; Phyllis and Bill Calden of Detroit, the Cortes Englishes of Grand Rapids, the Art

"Hot flashes" of change of life stopped or strikingly relieved

In 63-80% of the cases in doctors' tests!

"Those suffocating "heat waves" — alternating with nervous, clammy feelings — and accompanied often by restless irritability and nervousness — are well-known to women suffering the functionally-caused distress of middle life "change"!

You want relief from such suffering. And—chances are—you can get it. Thrilling relief! *Thanks to two famous Lydia Pinkham medicines!*

In doctors' tests, Lydia Pinkham's Compound and Tablets brought relief from such distress in 63 and 80 (respectively) of cases tested. Complete or striking relief!

Amazing, yes, say! Not to the many thousands of women who know from experience what these Lydia Pinkham medicines can do!

Their action—actually—is very modern. They exert a scientifically *calming, soothing effect!*

Try Lydia Pinkham's on the basis of proven evidence! See if you, too, don't gain blessed relief from those terrible "hot flashes" and weakness so common in "change of life."

Don't put it off! Get Lydia Pinkham's Vegetable Compound or new *improved* Tablets with added iron *(trial size only 50¢).*

Wonderful — too — for the functional pains, cramps, "dragged-out" feelings and other discomfort of monthly menstrual periods!

Members Of Frye-McIntosh Wedding Party

Mr. and Mrs. Ben Frye are shown with attendants at their wedding, which took place in Stratford, Conn., recently. Left to right are Misses Wilhelmina Houston, Sue Mosely, Edna Powell, Modicue Stanton, Ernestine Allen, Marie Long, the newlyweds, and Bernadine Montiero and Theresa Blake, flower girls.

Taylors of Cleveland, the Avery Smiths of Brooklyn.

The Percy Lyons of Detroit, Jackie West of Washington (she teaches pharmacy at Howard), Joseph Branham and Mrs. Ray Denson Jr. of Detroit, Mrs. Ruth Hubbard, the Ted Berrys" and Dr. and Mrs. Kenneth Jones of Cincinnati.

The following evening the Bill (Phyllis) Caldens and the Spanton (June) Carsys of Detroit and Florence Fairfax of Cleveland held forth at a barbecue on the beach in front of the Calden's cottage.

Then the L. L. Hubbards garnered a group to have cocktails with them in celebration of their 14th wedding anniversary on Sunday night.

Add to other items of the resort that the Marcus Mahenes (he's the Chicago attorney), who have just completed a swank new modern cottage, there, are hosting Dr. Paul Beswell of Chicago; that Rebecca Young, also of Chi, came in over the week end for a stay at the Hutchins' cottage; that Baltimore's Sue Harmon and Joe Birch (he's assistant prosecutor at Flint, Mich.) make an eye-filling couple thereabouts;

That Dr. and Mrs. Charles West (of the Washington clan) jaw in Detroit, Emily Jones of Baltimore, Joe Craigan, Judge C. W. Jones add to the charm of the scene.

The Truman Gibsons and the Harry Gibsons of Chicago, who were there, have gone on to the boule in Capahoosie Va.

Wed In Norfolk

Mrs. Samuel P. Mitchum, the FORMER Miss Juanita Wells, whose marriage took place Aug. 16 in First Baptist Church, Norfolk, Va.

Beauticians To Sponsor Contest

NEWARK, N.J. (ANP) —More than 50 glamour queens are taking part in the 1952 popularity contest being sponsored by the Progressive Beauticians Club of this city.

On Sept. 20 at the Champagne Ball, "Miss Champagne of 1952" will be crowned by middleweight champion of the boxing world, Sugar Ray Robinson at the Widewall ballroom. The winner of the contest will win along with other prizes an all-expense paid trip to Hollywood.

Feminine Front

Miss Wells Wed To Chicagoan

NORFOLK, Va. — First Baptist Church Bute Street, was the setting Saturday, for the marriage of Miss Juanita Elizabeth Wells, daughter of Dr. and Mrs. A. J. Wells Sr. to Samuel Peter Mitchum of Chicago, Ill.

The Rev. John B. Henderson, pastor of Bank Street Baptist Church, officiated at the doublering ceremony.

Christopher Kemp Jr. cousin of the bride, organist at Hampton, played the wedding march and accompanied Miss Cassandra Elliott, soloist.

Given in marriage by her father, the bride wore a gown of cream satin and Chantilly lace. Her short circular veil of imported French illusion fell from a capulet of lace, she carried a bouquet of orchids surrounded by stephanotis.

Sister Attends

The matron of honor was Mrs. Robert Hagans of Erie, Pennsylvania sister of the bride. She wore a green starched cotton fashioned with horizontal pleats on the bodice and a pleated ruffle on the full gathered skirt. Her flowers were lavender gladioli fossarettes. Similar flowers were worn in her hair.

The attendants were Mrs. Lillian E. Bell of Cleveland, Ohio, Mrs. Laura Boston of Charlotte, N.C., Mrs. Portia Seale of New York City, Mrs. Hattie Wells of Richmond, Va., Mrs. Letitia Walker of this city and Mrs. Lois Wells of Philadelphia, sister-in-law of the bride.

They wore gowns identical to that of the honor attendant, and carried bouquets of lavender gladioli florettes.

The flower girls were Paula Weeden of Lynchburg, Va., cousin of the bride and Sandra Wells Richmond, Va., godchild of the bride. They wore full length dresses of tiered starched yellow organdie.

Mr. Brown Best Man

Herman Brown of Newark, N.J. was best man and the groomsmen were Arthur J. Wells of Philadelphia, brother of the bride, Hugh Jackson of Washington, Garnette E. Blair of Richmond, Hilary Jones and W. T. Mason of this city.

The mother of the bride wore a sea blue silk organza gown with matching accessories, and a purple throated orchid.

After the ceremony, a reception was held in the home and garden of the bride, 91 . South st. where hundreds of guests greeted the bridal party.

Later Mr. and Mrs. Mitchum left for a wedding trip to Detroit, Canada and Chicago where they will reside.

The bride is a graduate of Hampton Institute, and holds a diploma from Northwestern University. She also studied at Michigan University, Ann Arbor, Mich. The bridegroom is a graduate of Xavier College, New Orelans, La. and Michigan University. He is employed as physical educator in Chicago.

Out-Of-Town Guests

Among the out-of-town guests were:

Mrs. Ann Lawrence of Boston, Mass., Miss Sylvia Lawrence of Cleveland, Ohio, Ray Boston of Charlotte, N.C., Dr. and Mrs. H. P. Weeden of Lynchburg, Va., Mr. and Mrs. C. H. Milburn, Mr. and Mrs. C. M. Kemp, Mrs. Walter Brown, Mrs. Asa Simms, Miss LePearl Howard, Dr. Eva Mitchell Mrs. Lawson Randall, all of Hampton; Dr. and Mrs. N. P. Miller of Farmville, Va. Mrs. Avis Robinson of Washington and Mrs. G. E. Blair of Richmond.

Pre-Nuptial Affairs

The MRS club gave the bride a linen shower with dinner at the Municipal Airport in Norfolk. Other showers were given by the Chums, the Corianders, and the local chapter of Delta Sorority.

A handkerchief shower was given by Mrs. George Alston.

Mr. and Mrs. Beaty of Hampton Va. were hosts at dinner to the bride and bridegroom. Miss Sylvia Lawrence of Cleveland, Ohio and Mrs. Robert Hagans of Erie, Pa.

On Friday night after rehearsal, the parents of the bride entertained the bridal party.

HENREID WILL STAR IN "SIREN OF BAGDAD"

Paul Henreid has been signed by Columbia to star in "Siren of Bagdad," Technicolor film, to play a professional magician and adventurer.

Quarter Century Of Happiness

Dr. and Mrs. S. Milton Nabrit of Atlanta, Ga. celebrated their 25th wedding anniversary with a reception at their home, recently.

Dr. And Mrs. S. Milton Nabrit Celebrate Silver Anniversary

ATLANTA, Ga. — Dr. and Mrs. S. Milton Nabrit, prominent in Atlanta's educational and social circles, celebrated their 25th wedding anniversary recently, with an informal reception that was attended by approximately 150 guests.

No indication of the purpose of the affair was in evidence on the invitations that were sent out, although a few close friends of the well known couple, were aware of this important date in the lives of the host and hostess.

The spacious Nabrit home on Beckwith street, was the scene of the event. It was decorated throughout with arrangements of snapdragons, gladioli, asters, delphinium and roses, created by Mrs. Virginia Akridge.

Club Members Assist

Mrs. Nabrit's club members and close friends assisted at the reception. The guests were received at the door by Mesdames Mae Harvey and Emma Cunningham. In the line with the host and hostess were Mesdames Margaret Curry, Lyda Kennedy, Hallie Brooks and Josephine Murphy.

Mrs. Marian Turner presided at the guest book in the den, and Mrs. Dorothy Wright and Johnnye Yancey, guided the guests to the dining room and to the huge silver punch bowl. Assisting in the dining room were Mesdames Ethel Forbes, Julia Jackson, Von Burch and Mattie Tillman.

Elegant Gifts

Elegant gifts to the couple were shown by Mrs. Dorothea Hill. The gift of the faculty of Atlanta University comprised place setting in Chippendale. Dr. Nabrit's gift to his wife was a handsome five-piece tea set in sterling.

Following the reception, which was scheduled from 7 until 9 pm. the Nabrits served buffet supper to a few of their friends.

Dr. Nabrit, a graduate of Morehouse College and Brown University, is dean of the graduate school of arts and sciences and chairman of the department of biology at Atlanta University. Mrs. Nabrit, the former Constance Crocker of Boston, Mass., and a graduate of Boston University, is assistant to the president of Atlanta University.

Sunday School Delegates

These Petersburg, Va., delegates to the recent Sunday school convention in Lynchburg are (top to bottom) Misses Geraldine Dabkins, Dolores Shirley Fitzgerald and Shirley Bates.

NMA Unit Inducts Mrs. Knox; Elects Mrs. Stillmon Smith

CHICAGO — Mrs. J. M. Knox of Detroit was inducted into the presidency of the National Medical Association's Women's Auxiliary, and Mrs. R. Stillmon Smith of Macon, Ga. was named president-elect at the annual convention of the unit, here, last week.

Other officers elected were:

Mrs. J. F. Taylor, Mobile Ala., first vice president; Mrs. S. E. McLendon, Atlanta, Ga., second vice president; Mrs. H. H. Walker, Nashville, Tenn., general secretary; Mrs. T. J. Collier, Hot Springs, Ark., recording secretary.

Mrs. J. O. Sheffield, New Orleans, La., treasurer; Mrs. E. Chester Hedgeman, Detroit, editor of the Mouthpiece; Mrs. G. T. Schanck Jr. Orlando, Fla. assistant editor; Mrs. E. A. David, Nashville, chaplain;

Mrs. M. Alvin, Salem, N.J., chairman of the executive board; Mrs. J. J. Harris, Atlanta, Ga., parliamentarian; Mrs. Ora R. Glass, Henderson, Ky., secretary of the executive board."

Members at large of the board are:

Mesdames J. Barnes, Laurel, Miss.; M. Gadsby, New York and U. G. Dailey, Washington.

Dr. Bessie Small, Denton, Md. is chairman of the advisory board.

Mrs. Bessie McIntosh, Ben Frye In Ceremony

STRATFORD, Conn.—Miss Bessie McIntosh, daughter of Mr. and Martha J. McIntosh of this city, and Ben Frye of Pinehurst, N.C., were recently married here.

The ceremony took place in First Baptist Church with the Rev. Homer J. Tucker, officiating.

Given in marriage by her brother, Roy, Miss McIntosh wore a gown of satin and Chantilly lace, held by a satin and pearl coronet. She carried purple and white orchids.

Strapless gowns, in rainbow hues of tafeta and lace, with matching stoles were worn by her attendants, who carried nosegays of pink and white.

Attendants Listed

Mrs. Marie Long led her sister's retinue. Other bridesmaids were Misses Sue Mosely of Brooklyn, N.Y., Edna Powell of Norfolk, Va.; Ernestine Allen, Modicue Stanton and Wilhelmina Houston of this city.

Bernadine Montiero and Theresa Beake were flower girls.

Mr. Mason Best Man

In the usher crops were Charles Johnson, Charles McIntosh, John Mitchell, John Tucker and Joseph Owens.

A reception was held on the lawn of the bride's home.

Mrs. Frye is a graduate of Virginia State College and teaches at Wheeler School in Bridgeport, Conn. Her husband, a graduate of North Carolina State College, is in the aluminum industry. He is the son of Mr. and Mrs. Herbert Frye of Pinehurst.

Out-Of-Town Guests

Out-of-town guests present were:

Mr. and Mrs. William Powell of Norfolk, Va., Mr. and Mrs. J. Davis, Mr. and Mrs. Charles Dawkins, and Silas Hurt, NYC; Mr. and Mrs. Reginald Haynes, White Plains, N.Y.; Mrs. Zenertie Palmer, Boston Mass.,

Mrs. Vivian Montiero and William Jones, NYC; Dr. and Mrs. Lewis Mosely, Brooklyn, N.Y.; Mrs. Winifred Speaks, Westport; Mr. and Mrs. Robert Jones, (Long Island), Mrs. Motely of Brooklyn, N.Y.

Miss Pickel To Study In Paris

CHARLESTON, W. Va. — Miss Rita Ann Pickel of 1335 B. Elmwood Avenue, an honor graduate of West Virginia University, the West Virginia State College, will sail from New York on the steamer Queen Mary, September 24, for Paris, to begin her studies under a Fulbright scholarship.

She will spend the month of October at the University of Paris for orientation. From Paris she will go for the rest of the school year to the University of Beaancon.

Miss Pickel is a graduate, also, of Stuart Hall, Staunton, Virginia. She was quite active in the department of Romance Languages serving as secretary-treasurer to the head of the Department, as an officer in the French club and in the International Relations Club.

School Secretary Weds In Salisbury

SALISBURY, N.C. — Miss Marion Merant, daughter of Mrs. Rosa Merant of 305 S. Vanderford st., became the bride of Harvey White, son of Mr. and Mrs. William White on Aug. 9.

The ceremony was performed at her home by the Rev. J. P. Johnson, pastor of Church Street Presbyterian Church.

Parents of the couple and a few friends were the only ones who attended the marriage. The bride is the secretary at Monroe St. School.

NAACP Unit To Plan For Mass Meeting

RALEIGH, N.C. — The next chapter meeting of the Raleigh Branch of the NAACP will be held in the Washington Terrace Branch of the Harrison Library Aug. 28 at 8 p.m.

Final reports of the recent membership campaign will be made and plans for a mass meeting early in September and the annual mass meeting of this fall will be made.

PARING KNIFE FOR SLIVERING JOB

You can silver almonds expertly this easy way. Split a blanched almond into halves with the aid of the point of a paring knife. Then place each almond half, flat side down on a cutting board and cut into about 3for 4 long pieces.

Petersburg Newlyweds

Mr. and Mrs. James R. DeWitt Jr. were married July 20 in First Baptist Church, Petersburg, Va., the Rev. W. W. Roberts officiating. Bride is former Miss Arlona E. Nelson, daughter of Mr. and Mrs. Joseph B. Nelson Sr., and bridegroom is son of Mrs. Lucille DeWitt and the late J. R. DeWitt, all of Petersburg.

13 Babies Get Gifts In Contest

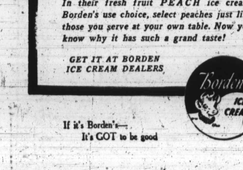
BURLINGTON, N.C. — Thirteen babies were entered in the Baby Contest which was conducted here by the NAACP branch at the Christian Church.

Winners were little Bruce Browning, first prize, for bringing in $35; Gerald Maynard, second for $21, and Sandra M. Davis, third for $16. Each baby received a small gift.

Guest speaker was R. E. McIlyre, I. C. Hartsfield presented the prizes; Mrs. Pearlie M. Lee was program chairman; Mrs. Lorie L. Graham, president, and Mrs. Nellie Scott.

In their fresh fruit PEACH ice cream, Borden's use choice, select peaches just like those you serve at your own table. Now you know why it has such a grand taste!

GET IT AT BORDEN ICE CREAM DEALERS



If it's Borden's—
It's GOT to be good

Salads To Fore When Meals Begin To Bore

Cooking Fun

DOUGHNUTS
Makes 2½ dozen

Smell that wonderful aroma? You can bet there's a delicious treat in store! Mother's frying doughnuts and the delightful fragrance fills the kitchen with childhood memories.

Remember the big fat doughnuts you ate as a child? They were alway crisp and golden brown, still hot from the frying kettle with a dusting of powdered sugar on top.

Now you can make doughnuts that look and taste just as good, and take less time, with the aid of a self-rising flour which already includes the baking powder and salt.

When deep fat frying, remember to keep the fat at just the right temperature for good flavor and crispness. The novice or new cook will want to use a deep fat frying thermometer, which takes the guesswork out of frying and shows the proper temperature at a glance.

Here's a basic doughnut recipe to start you on a deep fat frying spree. Follow the easy recipe and you'll be proud of your frying success.

2 tablespoons shortening
¾ cup sugar
2 eggs
4 cups sifted Aunt Jemima Self-Rising Flour
1 teaspoon cinnamon
½ teaspoon nutmeg
¾ cup milk

Cream shortening; add sugar gradually and cream well. Beat in eggs until light and fluffy. Sift together self-rising flour and spices; add to creamed mixture alternately with milk.

Roll dough out on floured board to about 1/3-inch thickness; cut with floured doughnut cutter and let stand 10 minutes.

Heat 3 to 4 pounds fat to 375 degrees F. in deep kettle; drop in the doughnuts, a few at a time, keeping temperature of fat at 375 degrees F. turn doughnuts when they rise to top of fat; turn again as soon as underside of doughnuts is brown.

When second sides are brown, remove doughnuts and place on absorbent paper. Serve plain or dusted with confectioners' sugar.

It's apple pie season for something really super duper. Make a single crust pie with a crumbly butter, flour and chopped walnut topping: For a 9-inch pie allow ⅔ cup flour, and 1/3 cup each chopped walnuts, butter and brown sugar.

Fill pitted cooked prunes with cottage cheese, and pack in a small paper cup cookie for a school - going lunch box salad. Children enjoy foods they can pick up and eat with their fingers. This combination is very nourishing and keeps in perfect condition till lunchtime.

Next time you bake a piece of corned pork give it this nectar glaze. Combine 1 cup apricot whole fruit nectar with 1/3 cup brown sugar and 2 teaspoons cornstarch. Cook until clear and thickened. Stick the scored fat of the hot baked meat with cloves and cover with the sauce. Bake 20 minutes or more in a moderately hot oven until nicely glazed.

LEADER in SALES IN WASHINGTON

SOLD ALL OVER TOWN

BOND'S GOLD STAR SHERRY WINE

SHERRY PORT MUSCATEL

Bond's American Wines outsell all others. Don't be switched, always insist on BOND'S.

LEADER in QUALITY FINE KOSHER WINES

Concord and Malaga COLAVITCH

Bottled under supervision of RABBI JOSHUA KLAVAN, WASH., D.C. Top quality.

89c FIFTH

The Globe Distributing Co. Washington, D. C.

Raisin Pudding

Here's a really special Raisin Chocolate Pudding. Chocolate bits and fruity seedless raisins give extra goodness to the creamy rice.

It's a year 'round favorite in our house.

Raisin Chocolate Pudding
½ cup seedless raisins
2 eggs
2 cups milk
1/3 cup granulated sugar
¼teaspoon salt
1 teaspoon Vanilla extract
2 tablespoons chocolate bits
1½ cups cooked rice

Rinse raisins and drain. Beat eggs lightly. Blend together all ingredients, pour into baking dish and set in pan of hot water. Bake in moderate oven (350 degrees F.) 1 hour or until set.

Peanut Muffins

These "Prune Peanut Butter Muffins" are top.

There's nothing to equal the perfect flavor and excellent texture which the prune - peanut butter team affords. Serve these delicious hot muffins with fresh fruit salad and you'll have a fine lunch on or supper menu.

Prune Peanut Butter Muffins
1 cup cooked prunes
1½ cups sifted all-purpose flour
¼ cup granulated sugar
2½ teaspoons baking powder
¾ teaspoon salt
1 egg
¼ cup peanut butter
2/3 cup milk
3 tablespoons melted shortening

Cut prunes from pits into large pieces. Sift together flour, sugar, baking powder and salt. Beat egg lightly.

Hearty Salad Makes Mighty Fine Entree

Shrimp salad on avocado halves is an appealing sight to the whole family. Green pepper makes an attractive container for mayonnaise or salad dressing and may later be used in salads.

Foods and Fashions

Fashion Hair

By BERNADINE CARRICKETT

I was really amazed at the interest you ladies are giving to stoles this season. No, I'm not referring to those gorgeous mink affairs, for that interest has been keen for a long time.

It's the jersey and wool stoles that I mean.

Why the other day, while looking for some white wool jersey to make a gilet for a last year's dress of mine, I couldn't find a piece of the precious fabric in any of the department stores. And believe me, girls, I covered them all! Because of this, I started to investigate the matter.

White Popular

In making my quest, I found that most of the women were making white jersey stoles. I think the craze really got underway when a national magazine ran an article about stoles, and featured the gorgeous things at a price to make withmost purses. That's when mildady decided she should make one, and come out even on the budget tool.

Merchants sensing this, have gone all out to give you a beautiful assortment of stoles and scarfs at your price.

Just in case you haven't seen the appealing new designs, I'll give you an idea as to what you will find in most of the stores that you can come to some sort of decision before starting out.

You're sure to get a few at least, for they're really in the vogue ladies. That's for sure! The stole is just perfect for after five and evening in this between season time.

As a result, merchants are stressing these new surface textures and high on the list is ribbed plush and velvet. The velvet is combined with plush in some of the interesting stoles which is offered in contrasting colors or in black with color. Satin in combination with either velvet or plush is another choice in the same style.

Another stole in velvet is shaped to curve around the neckline and is encrusted with a jeweled ornamentation of pearls, sequins, and crystals. A straight velvet stole has the same jeweled embroidery to form a border.

Joined By Ascots

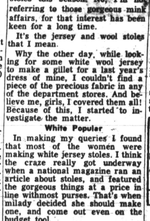
Wool jersey is highlighted in a diamond shaped ascot which reverses from ribbed narrow stripe jersey to plain jersey in a solid color.

Nylon squares in solid and plaid colors of a 33-inch size are gay and colorful. Also shown are rayon silk squares are imported Swiss Challis prints with multicolor floral decorations in a variety of patterns.

They also are featuring romantic symbols of love, adventure and travel. A note of comedy is in the vogue, as seen in the stoles in memory of the comic strip characters, Mrs. Little Orphan Annie. (These you're sure to enjoy).

From Italy, there is a group of oblong scarfs in silk satin with colorful motifs including umbrellas, cheapeaux and feathers, balloons, horse and carriages.

Well ladies, its you who endorsed Dior and started it all last fall season, so take you choice in pattern and design and carry on!



Pots and Pans that are really clean, bright and shining are beautiful to see and they'll also do a much more efficient cooking job for you than will soiled and stained ones.

Dark films which often dull the surface of aluminum ware can be removed by boiling a cream of tartar solution in the pan for a few minutes. Use 2 teaspoons cream of tartar to one quart of water.

Bleaches should never be used on aluminum because the chlorine reacts with the metal and discolors it even more.

Average stains which accumulate on aluminum can be removed with steel wool. For spun aluminum, use the pads in the direction

RECIPE OF THE WEEK

Nuggets
(Makes 36)

1 cup peanut butter
1 tablespoon lemon juice
1 1/3 cups sweetened condensed milk
1 cup seeded raisins
¼ teaspoon salt

Combine peanut butter and lemon juice. Gradually stir in condensed milk, then add raisins and salt. Drop from teaspoon on greased baking sheet about one inch apart. Bake in a moderate (350 degrees F.) oven for about 10 minutes.

Tips To The Trade

By KAY VAUGHN

NEW YORK — (Calvin News Service) — BE JEWELLED GLOVES: Fashion's newest accessory is the jewelled glove. That's right — gloves aglow with pearls, gold beads, jet or rhinestones. Jewelled gloves may be cotton, suede or leather — whatever material you wish.

Hands are being stressed this Fall. Perhaps we should say underscored. For besides the jewels there's a huge variety of styling in gloves as cording, fringes, hand sewn details PLUS a huge array colors. Designers will even tell you that if your fingers are short and tubby, how you can choose a glove that will give you long, slender lines. So give a lot of thought to choosing your gloves, for in the coming new season, hands will be in the limelight.

brighten it, use a mild vinegar of the lines on the utensil.

Stainless steel needs little care because it is "stainless" to stains. When it's necessary to water solution and let simmer on the range.

Copper-bottomed utensils should be kept bright and shiny with special cleaners made for the purpose of cleaning the bottoms. Use it periodically as pans do stain simply from use on the range.

All - copper utensils must be washed with hot soap and water, or detergent, rinsed thoroughly, then dried with a dry towel. Water stains often respond to rubbing with a salted lemon section or salt and vinegar. Rinse after this application.

Cast iron needs hot water and soap or detergent for regular cleaning. Rinse well and then use baking soda in the last rinse water to retard rusting. Utensils should be thoroughly dry before putting away to prevent rusting.

AFRO PATTERNS

4759 14½—24½

4568 10—16

Compliments for your good taste in choosing this style—your good figure when you wear it! Scallops on the bodice match scalloped pocket on the skirt. Deep pleat at the side allows walking ease! Promotes good half-sisters—no alteration worries!

Pattern 4759: Half Sizes 14½, 16½, 18½, 20½, 22½, 24. Size 16 takes 3 yards 39-inch.

This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

QUICK, TEENER! Get this! It's your fashion, the full-circle, doll-waisted basque dress the crowd adores! Pick this for your fall project in sewing class. Wear it all season for dates. Make it in bright all-over print, solid—or a bold stripe or plaid!

Pattern 4568: Teenage Sizes 10, 12, 14, 16. Size 12 takes 4¼ yards 35-inch; ¼ yard contrast.

These patterns easy to use, simple to sew, and tested for fit. Have complete illustrated instructions.

Send Thirty-five cents in coins for each pattern to ANNE ADAMS, No. 211 care of AFRO-AMERICAN Pattern Dept., 243 West 17th st. New York 11, N. Y. Print plainly

NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

Deviled Eggs

Now here's an idea, and a good one, "Hot Deviled Eggs." Eggs are nutritious, and prepared in this manner they are most delicious. This entree sparked with olives to give it individuality is ideal for Friday fare but will be so popular you'll be asked to serve it on other days, too.

Hot Deviled Eggs
4 tablespoons butter or margarine
4 tablespoons flour
¼ teaspoon dry mustard
1/8 teaspoon paprika
½ teaspoon salt
¼ teaspoon Worcestershire sauce
2 cups milk
Bit of bay leaf
6 hard-cooked eggs
½ cup chopped ripe olives
1/3 cup grated Parmesan cheese

and remove yolks. Mash yolks and blend with a little sauce. Season to taste. Heap into whites and arrange in shallow baking dish. Remaining sauce and pour over Stir olives and half of cheese into and around eggs. Top with remaining cheese. Bake in moderate oven (350 degrees F.) 15 to 20 minutes, until thoroughly heated. Serves 4.

Cheese

Melt butter and blend in flour, mustard, paprika, salt and Worcestershire sauce. Add milk and bay leaf, and cook and stir until thickened. Remove bay leaf.

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