Homemakers want vacuums easy to use, easy to store

What do you, as a homemaker, want in a vacuum cleaner?

According to the General Electric Consumers Institute, you want four major things—mobility, ease of handling, versatility and ease of storage.

So if you're in the market for a new cleaner, you should consider these points carefully as you look over the wide variety of cleaners available these days.

No More "Tug and Lug" War

The homemaker's desire to escape from the "tug and lug" war with heavy, cumbersome vacuum cleaners has resulted in a marked preference for tank-type or canister models over upright cleaners.

In fact, recent consumer surveys point out that acceptance of tank cleaners is about 73 per cent today as compared to 27 per cent for upright cleaners.

But a tank cleaner cannot be too long (or it will snag on furniture) or too heavy (or it will be too bulky to carry from room to room and to store away).

So perhaps the ideal solution is a canister-type cleaner with a swivel top—which does away with the need of dragging the cleaner around the room after you.

A swivel top enables you to set the cleaner in the center of an average room and clean up to eight feet in any direction without moving the cleaner itself.

Lightweight Wands Popular

Lightweight wands riding on the list of "ease of handling" features. Be sure that the extension wands lock together securely, and that attachments lock securely onto the wands, so that they will not fall apart in use.

Remember, too, that reaching up and over door moldings is easy only if at least one of the extension wands is curved.

What about versatility? Be sure the cleaner you choose has enough attachments to take care of cleaning every part of your home—rugs, floors, walls, upholstery, draperies, radiators and wood furniture—and also equipment for de - mothing garment bags and closets quickly and efficiently.

Of course you want throw-away dust bags. But you want ones that can be removed and installed without the need for dissecting the cleaner in the process.

And because even the best of homemakers can be forgetful, be sure there is also an inner cloth dust bag in the cleaner, so that your house cleaning does not come to a standstill just because you neglected to buy those new throw-away bags.

What About Motors?

Choosing a canister cleaner with a motor located at the bottom of the machine has two advantages. The motor acts as a weight, preventing the cleaner from tipping over in use. And you don't have to remove a belt motor to get at the throw-away bag.

If the cleaner has an air diffusion system, you won't have "batted down the hatches" to protect objects in a room from a concentrated air blast when you turn the cleaner on.

And just a final note, especially for radio and TV fans (and good neighbors). If you like music or TV entertainment with your cleaning, buy a cleaner with a built-in radio-TV static suppressor . . . or you'll have to choose between cleaning and listening (or looking), and so will your neighbors!

GREEN BEANS BRETONNE is a new and taste-tempting way to serve this vegetable which is so plentiful this month.

For Biscuits that melt in your mouth, use...

SELF-RISING Washington FLOUR

Quicker Mixing — Better Baking —

NO FINER FLOUR AT ANY PRICE!

Acme Super Markets

LAST 3 DAYS! DOLLAR DAYS

IDEAL FANCY TOMATO JUICE	5 46-oz cans $1.00	can 27c SAVE 35c
IDEAL FANCY FLA. Grapefruit JUICE	5 46-oz cans $1.00	can 23c SAVE 15c
GOLDEN CORN	Ideal Fancy Kernel 2 cans 35c	6 16-oz cans $1
SWEET PEAS	Ideal Fancy Red Band 2 cans 37c	6 17-oz cans $1
SPAGHETTI	Ideal Cheese Sauce 2 cans 25c	9 15½-oz cans $1
BLENDED JUICE	Ideal Fancy Fla. can 27c	4 46-oz cans $1
PEACHES	Hunt's Calif. Cling can 27c	4 No 2½ $1 cans
LIGHT MEAT TUNA	Deep Blue can 27c	4 7-oz cans $1
Ideal Fancy Prepared APPLE SAUCE	6 16-oz cans $1.00 2 cans 35c SAVE 15c	
Ideal Tomato Sauce PORK & BEANS	10 16-oz cans $1.00 2 cans 23c SAVE 15c	
LIMA BEANS	Farmdale Tender 2 cans 33c	7 16-oz cans $1
KIDNEY BEANS	Ideal Red 2 cans 25c	9 16-oz cans $1
DOG FOOD	CAP'N Brand 3 cans 29c	11 16-oz cans $1
TOILET TISSUE	Swanee Color-Soft 2 rolls 25c	9 rolls $1

Decorated Glasses of Ideal Creamy Peanut Butter 11-oz glass SPECIAL 29c

Improve Your Salads with Fresh, Creamy, Hom-de-Lite MAYONNAISE PINT JAR SPECIAL 29c

Now Also in Cans - - BALA CLUB BEVERAGES

No Deposit—No Returns—No Breakage

3 12-oz cans 25c 12 cans 1.00 Case 24, 2.00

Ginger Ale, Cola, Root Beer or Grape

Lima loaf

If you're of the school that serves scalloped potatoes or macaroni loaf with your baked ham, for a pleasant change, serve this "Lima Loaf."

It's such a good combination that you'll always serve the flavorful large dry lima loaf in place of potatoes or other starch with ham and other roasts as well. In addition to being delicious with ham this "Lima Loaf" is a thrifty tasty entree served by itself. It's a good "day before pay day" dish.

Lima Loaf

2 tablespoons butter or margarine
4 tablespoons Four
1 cup milk
2 cups cooked large dry limas
½ cup finely cut cooked carrots
2 tablespoons chopped onion
2 tablespoons chopped celery
1 teaspoon Worcestershire sauce
1 egg
Salt to taste
Prepared mustard

Melt butter, blend in flour and gradually stir in milk and cook until slightly thickened. Mash limas and add to cream sauce. Blend in remaining ingredients except mustard.

Shape in greased loaf pan. Spread top with prepared mustard. Bake in moderate over (350 degrees F.) one hour.

Makes 6 servings.

Scant 1 cup before cooking.

Beside You get QUALITY FREE PARKING COOL SHOPPING LARGE VARIETY MANY STORES At the NORTH AVE. MARKET

Day's Sewing — So easy are these beautiful dresses to make that it's a mere day's work to add them to your wardrobe.

So easy in the making, so beautiful to see is this scoop neck style to be sewn with or without pockets.

No. 2743 is cut in sizes 10, 12, 14, 16, 18, 20. Size 16: Dress takes 3 5/8 yds. 35-in. or 3½ yds. of 39-in.

Nothing could be easier to do! No sleeves to set in—no collar to make — no waistline seam—no zipper to put into place. Just close the center front seam and top-stitch all the way down! Presto! — Your dress-in a single day!

No. 2720 is cut in sizes 10, 12, 14, 16, 18, 20. Size 16: 4¼ yds. 35-in.

For first class mail include an extra 5 cents per pattern.

THE SPRING - SUMMER FASHION BOOK is now available. From cover to cover, it's agog with simple-to-make vacation favorites. Scores of smart original designs for all occasions, all ages, all sizes and all members of the family. IN COLOR. Price just 25 cents.

Send 35 cents for each PATTERN with Name, Address, Style Number and Size. Address PATTERN BUREAU, AFRO-AMERICAN, Box 42, Old Chelsea Station, New York 11, N.Y.

(Please allow two weeks for delivery) Box 42, Old Chelsea Station, New York 11, N.Y.

Beans Bretonne

A deliciously different way to serve green beans, now so plentiful, is this Green Beans Bretonne.

1½ tablespoons butter, melted
2 tablespoons finely grated onion
1 tablespoon flour
½ teaspoon salt
Dash of pepper
½ teaspoon paprika
¼ teaspoon dry mustard
1 cup Borden's Evaporated Milk
2 cups cooked green beans, French style or cut in 1-inch lengths
⅔ cup (¼ lb) Chateau cheese food, shredded
¼ cup fine bread crumbs

Cook onion in butter until tender, but not browned. Remove from heat. Stir in flour, salt, pepper, paprika and mustard. Gradually stir evaporated milk into flour mixture. Cook over low heat, stirring constantly, until thickened.

Add green beans. Turn into low baking dish. Sprinkle with cheese food and bread crumbs. Place under broiler for about five minutes, or until the bread crumbs are lightly browned and the cheese is melted.

The tuna that Grocers Take home to eat — Quality Bumble Bee — We repeat

Salmon is another fine Bumble Bee seafood you'll like

Upside down ham loaf

Upside Down Ham Loaf is designed to use up leftover ham in a glamourous fashion, and it's as much fun to make as that kind of cake.

What you can't see is the cereal and milk goodness which makes it such Good Eating in more ways than one.

Upside Down Ham Loaf

1 pound ground lean smoked ham or leftover cooked ham
½ pound ground lean fresh pork
¼ cup chopped parsley
2½ cups wheat flakes
¾ teaspoon salt
¼ teaspoon pepper
1 egg
¼ cup milk
⅓ cup pineapple syrup
1 cup diced canned pineapple
2 tablespoons brown sugar

Combine ham, pork, parsley, slightly crushed wheat flakes, salt, and pepper with egg, milk, and pineapple syrup; mix well.

Place pineapple in bottom of 9x5x3 inch loaf pan and sprinkle with brown sugar. Pack pork mixture on top. Bake in moderate oven (350 degrees - 375 degrees F.) about one hour.

Remove from pan, turning upside down onto platter to serve. Yield: 8 to 10 servings.

Clubs

CHEERFUL LADIES — The savings club was entertained by the president, Mrs. Louise Johnson.

Plans were completed for a bus trip to Forest Park, Pa., on the 31st.

Other officers of the club are: Mrs. Lucille Jefferson, vice president; Mrs. Zoie Landon, secretary; Mrs. Alease Winston, financial secretary; Mrs. Thelma Counts, treasurer; Mrs. Hattie Stevens, business manager; Mrs. Odessa Barr, chairman of the sinking funds; and Mrs. Clara Foster, sergeant-at-arms.

Members also include Mrs. Dorine McBride, Mrs. Estella Packer, Mrs. Florence Grimes and Mrs. Betane Burnette.

COOKING FUN

For those you lucky enough to have a freezer, we suggest doubling it now with assorted casseroles that will take over as the one hot dish for summer patio meals.

Crusty baked California large dry limas and ripe olive tamale casseroles can't be beat for freezing well and being popular. Freeze some large and some small casseroles so you'll be ready for any occasion.

Prunes, raisins and dried apricots are excellent to use in quick breads because they give it such wonderful flavor and add moistness which helps the bread retain its freshness.

Make up enough dough for three loaves and then mix in one of the dried fruits and some chopped walnuts with each third of the dough. Use one loaf now and wrap and store the others in your freezer for later use.

Some sandwich fillings freeze better than others and here's one that stores well in the freezer. Combine a 6½ ounce can tuna with ¼ cup chopped unblanched almonds, ½ cup salad dressing, 1 tablespoon lemon juice and salt and pepper to taste.

Salad Suggestion

An excellent salad is made with a half pound can salmon, 2 cups finely shredded cabbage, 2/3 cup ripe olives cut into chunks and ½ cup mayonnaise. Toss ingredients together lightly.

There's nothing quite so pretty and colorful as a help-yourself fruit salad arrangement. Whole unstemmed strawberries, cooked prunes pitted and stuffed with orange marmalade, chunks of banana, bite-sized pieces of watermelon and quartered canned cling peaches look positively beautiful arranged on a clear glass plate.

This parfait sauce is excellent over ice cream. Heat 12 quartered marshamallow and 1 square unsweetened chocolate over hot water until melted. Stir in ½ cup hot water and ½ cup chopped seedless raisins. For a change, arrange layers of sauce and ice cream in tall parfait glasses.

Potato salad is the number one summer salad. We like to make it with husky chunks of ripe olives and cottage cheese as the special ingredients to toss lightly with the usual cooked diced potatoes, sliced celery, diced pimiento and chopped dill pickles. Dress it with mayonnaise well seasoned with mustard and vinegar.

Thirst Quencher

A hot summer afternoon will seem more bearable if you have the making of thirst quenchers on hand. A quencher we like particularly well is a tall glass of apricot whole fruit nectar with a scoop of strawberry ice cream in it.

A chocolate layer cake with plenty of walnuts baked in the batter and a rich chocolate frosting scattered with chopped walnuts will make a popular dessert for an outdoor supper. Especially good too with glasses of ice cold milk for an afternoon or evening snack.

For a frosty fruit cooler blend in an electric blender a 12-ounce can apricot whole fruit nectar, ¼ cup fozen lemonade concentrate, 1 egg white and a cup of crushed ice. This makes a good drink for a hot summer day.

Coke Note

Do you frequently have left over dry cake at your house? Then prepare a "Fruit Crumb Whip." All you do is to combine cut cubes of cake (frosting and all) with drained fruit cocktail, chopped nuts and whipped cream. Chill and serve.

We like to serve this crunchy walnut and cornflake topping with ice cream. Combine a cup of coarsely chopped walnuts with a quart of crisp cornflakes and bind together with a mixture of 6 tablespoons margarine, 2 tablespoons flour, ½ cup brown sugar and ¼ cup water, cooked to a soft ball stage. Spread mixture in shallow pan to cool and crumble before using.

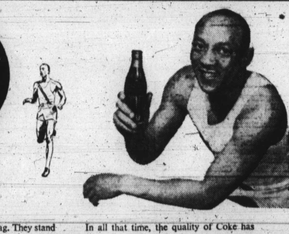
Serve this fluffy mayonnaise dressing with fruit salads. Beat 1 egg white until stiff and fold into 1 cup mayonnaise. Stir in 1/3 cup slivered toasted almonds.

Give an old fashioned favorite grated carrot and raisin salad a new taste treat by tossing it with a honey and lemon dressing. Use ¼ cup honey and 2 tablespoons lemon juice, mixing thoroughly.

Help yourself salads look especially beautiful and have such wonderful appetitite appeal when you choose a combination of foods like quartered tomatoes, sliced cucumbers, shiny ripe olives, dewy fresh watercress, green onions and radishes. Pass a bowl of Roquefort cheese dressing.

There's no summer dessert more refreshing than chilled canned cling peach halves topped with soft vanilla ice cream, crisp walnut drop cooky is perfect with it.

DRINK Coca-Cola



Jesse Owens

Olympic track and field star and holder of many world's records, pauses to refresh with ice-cold Coca-Cola.

Champions don't need to brag. They stand on the record. That's why we say: "Look at the record . . . and have a Coke!" For sixty-five years, people have enjoyed *the pause that refreshes* with ice-cold Coca-Cola.

In all that time, the quality of Coke has remained the same. People know that when they say "Coca-Cola, please," they're assured of delicious refreshment. Pick up a carton or case of Coke next time you shop.

Follow the Champions. Have a Coke . . . and Be Refreshed

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COCA-COLA BOTTLING CO. OF BALTIMORE

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New box with aluminum foil liner GUARANTEES FRESHNESS. Always buy RANGER JOE, the ORIGINAL sweetened cereal—and still the BEST!

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RANGER JOE Wheat Honnies • Rice Honnies

"... my best friends tell me, too—that honey-flavored coating makes it the world's best cereal!"

—'Like a bad dream'

(Continued From Page 1)

water was rough and to ask the captain to take us in.

"My husband had caught a shark and the other men had a can of trout and porgies and Mrs. Jennings who had never caught any fish before in her life, had caught a lot of fish. We decided to go back. It was about 12:30 p.m.

"Then it happened — my husband saw water on the bottom of the boat. The captain warned us to put on life jackets and get on top of the boat. That's when it capsized.

"Then the captain threw the anchor out and got in the water.

"I put my boy, Morris, who is 12, in the water first and then followed him. The water was choppy and cold.

Husband Drowns

"My husband didn't go off the same side we did. After he helped me and Morris on with our life jackets, he went on the other side of the boat, said he was going to try to make a boat he said was five miles away.

"We never saw him again. (Mr. Gosnell's body was not recovered until 41 hours later.)

"Only an expert swimmer could have survived in that water. He could not have made it by himself.

"The captain made the rest of us stay together in a circle—hold hands . . . keeping our legs wrapped together in the water. We put my boy in the middle of the circle.

"The water was so rough, big waves would wash all over us. We had to hold our breath and close our eyes.

"Everybody was confident. We talked about how close we were to shore. We called to ships which passed. We were sure someone would see us.

23rd Psalm

"We didn't do much talking because we wanted to save our strength. We just repeated the Lord's prayer and I kept up the 23rd Psalm.

"You know, it's a strange experience being in the water like that. I hadn't been in swimming since I was 14 years old. And it was rough.

"I guess the thing that kept me going was my son. He demanded constant watching. And it became delirious after a while.

"He kept saying, 'I'm so tired mother, let the water out of the bathtub . . . please give me a drink of orange juice . . . give me a chair to sit on.'

"Of course we couldn't drink the salt water and we were all hungry and thirsty but most of all we were scared.

"Mrs. Owings and Mrs. Jennings died about the same time. We didn't say much about them going. Mr. Owings did say, 'My poor wife is gone.'

"Another thing that helped us during the early morning hours was that the waters became calm.

"And I have never seen a moon shine so brightly. It was so bright it was like a picture of Jesus with a crown around His head. The most beautiful moon I have ever seen.

"I felt it was God watching over us.

"As the night wore on, I remember that if any of us nodded and started to sleep, the others would keep us awake. We would call to ships which passed. They seemed so near to us yet they were far away. . .

"We'd also warn each other when the waves were coming so we could hold our breaths. I'd cover my boy's mouth and nose so he'd be all right.

"I really think the two life preservers helped us. Just before my husband went over the side, he made me put on two jackets. He was like that—always thinking of my welfare.

Married 29 Years

"We were married 29 years on July 7 . . . and all those years he was thinking about us first. On other fishing trips he made us learn how to put on life jackets so we'd know if we ever had an accident like this one."

Mrs. Gosnell said that about 5:30 a.m. on the morning of July 16, over 14 hours after they had been in the water, the little crew of survivors saw airplanes overhead and they knew help was not far off.

Here's 23rd Psalm which comforted boat survivors

Here is the 23rd Psalm on which Mrs. Zelda Gosnell said she relied during 18 hours in choppy Delaware River waters after fishing boat overturned:

"The Lord is my shepherd; I shall not want.

"He maketh me to lie down in green pastures: He leadeth me beside the still waters.

"He restoreth my soul: He leadeth me in the paths of righteousness for His name's sake.

"Yea, though I walk through the valley of the shadow of death, I shall fear no evil: for Thou art with me; Thy rod and Thy staff they comfort me.

"Thou preparest a table before me in the presence of mine enemies: Thou anointest my head with oil; my cup runneth over.

"Surely goodness and mercy shall follow me all the days of my life: and I will dwell in the house of the Lord forever."

When they were rescued about 8 a.m. by the Coast Guard she remembers that she said, "Thank God."

"I felt strong in the water with the life preservers on and when they cut the life jackets off and put us on the ground, I couldn't use the upper part of my body. I was sore all over.

"I looked the Coast Guard man who helped me what day it was. He said 'Friday, but not the 13th.'

"I just collapsed. We were all weak and had to be carried like babies. When I came to again, was in the hospital (Beebe Hospital, Lewes, Del.)

Grand Hospital

"That was the most wonderful hospital I have ever seen. From the head nurse on down, everybody was just so kind to us. Miss Jones, the supervisor, came and told us we could have anything we wanted.

"She got the names of our relatives and called them. And I wasn't in that hospital one hour before there was a huge basket of flowers at my bedside.

"My boy recovered fast. At first we were worried about him when attendants said he wasn't doing too well. The next thing I knew he was all around the hospital."

Asked whether she has given up on fishing as a result of the disaster, Mrs. Gosnell hesitated and then said:

"I don't say I have given up on fishing altogether but I'll not go in the Delaware River again. I'll fish from the wharf from now on."

'Weak As Kitten'

Mrs. Gosnell is still confined to her home because she is still feels a "weak as a kitten." She hopes her physician will permit her to attend funeral services for her husband on Saturday, 1 p.m.

The rites will be conducted by the Rev. N. B. Carrington, pastor of Union Memorial Methodist Church to which the family belongs.

Mrs. Gosnell is a member of the church's Gospel Choir and the Pink Rose Circle.

Twelve-year-old Morris, who survived the boat accident along with his mother, was out in the street playing when this reporter called.

"I'm Lucky Guy"

He is a sixth grade student at School No. 141 and active in Boy Boys Scout No. 552. He said: "I know I am a lucky guy. I'm going to church on Sunday to thank the Lord."

Besides Morris, the other Gosnell children are Charles, Baltimore Transit operator; Calvin, custodian at Montgomery Ward; James C., head custodian at Govan School; and Mrs. Gloria Bryant, who lives in Marysville, Calif., where her husband, Frank, is a sergeant at the Beale Air Force Base.

The Gosnell grandchildren are two children of the Bryants and two small children of the Calvin Gosnells (Ethel Durham.)

OWING FAMILY enters Grace Presbyterian Church for funeral services on Wednesday for Mrs. Marie Owings who died in Delaware River fishing boat accident. Nurse accompanies her husband, Samuel R. Owings, Baltimore school principal. Behind them are the two sons, Milton and Samuel Jr., and behind them a daughter and son-in-law, Mr. and Mrs. David Driver.

900 at funeral for Mrs. Jennings

Victim of boat accident buried in Arbutus Park

Approximately 900 persons attended funeral services on Tuesday afternoon for Mrs. Lelia Jennings, victim of a boating accident in the Delaware Bay on July 15 that also claimed the lives of two other persons.

Services were held at Ames Methodist Church, Carey and Baker Sts. Burial was in Arbutus Memorial Park. The Rev. J. Lloyd Garrison, pastor, officiated.

A teacher at the Samuel Coleridge Taylor Elementary School No. 122 at the time of her death, Mrs. Jennings, 45, was hailed by speakers at her funeral for her services to her family, school, community and church.

200 Outside Church

Dozens of floral tributes decorated the front of the church. Mourners filled almost every available seat in the main auditorium and balcony and at least 200 persons stood outside the church. Forty-five cars made the trip to Arbutus.

Funeral services lasted approximately one hour and a half. In attendance were scores of fellow teachers and Mrs. Jennings' survivors, including her husband, A. Cornelius Jennings, and her mother, Mrs. Olivia F. Carter.

In recalling the affection in which Mrs. Jennings was held by her friends, Dr. G. Lake Imes, a close friend of the family said:

"She was one who loved us all and found joy in doing it. In return she received the love of a devoted family and friends.

"To her we apply the familiar words, 'none knew her but to love her, none spoke of her but to praise her.'"

Gave Her Word

Dr. Imes said that although Mrs. Jennings had little fondness of fishing, she went on the fateful trip because "she had given her word" and did not want to break it.

Music was given by the church choir with solos by Mrs. Frances Graham, a teacher at School No. 122, and Mrs. Mary Makel, a member of the church's Woman's Society of Christian Service.

The obituary was read by the Rev. Irvin Lockman, pastor of the John Wesley A.M.E. Methodist Church in Winchester, Va. Telegrams and messages of condolence were acknowledged by Alfred Dixon, a teacher at the Douglass High School and a close friend of the family.

A tribute to Mrs. Jennings' service as an active member of the church was read by Mrs. Eleanor Moore, a member of the Wesylean Service Guild, who praised the teacher for her activities with the church's youth group and the Guild.

A similar tribute for Mrs. Jennings' services as a teacher came from Mrs. Mildred Finkney, vice-principal of School No. 100.

Harrison Lockerman School No. 100.

A native of Baltimore, Mrs. Jennings was born Lelia Blanche Stokes, the daughter of the late Daniel H. Blanche Stokes. She was educated in local schools and was graduated from Douglass High School.

She and Mr. Owings, who were married in 1922, would have celebrated their 32nd wedding anniversary on Oct. 26.

Survivors Listed

Surviving Mrs. Owings are three children: Milton, a D.C. government worker; Samuel Jr., Yellow Cab driver, and Mrs. David Driver (Margaret), a city teacher, and one grandchild, Mary Marie Driver.

She also leaves two sisters, Mrs. Iantha Jackson and Mrs. Dorothy Moorman, both of Baltimore, and four brothers, Donald Stokes, Wilmington, Del.; Charles Stokes, Tuskegee, Ala.; Vernon Stokes, Philadelphia and Daniel Stokes, Baltimore.

122. Other speakers included the Rev. E. Adolph Haynes, past pastor of Ames and present pastor of St. John's Methodist Church.

Pallbearers were: Robert Diggs, Edward Williams, Alexander Jones, James Green, Edward Britain, Mardsen Rawlings.

Honorary pallbearers were: Dallas Nichlos, Clarence Roberts, Irvin Lockerman, John Griner, John Fulton, Frank Fulton, William T. Dorsey, Wilbur Stewart, Leroy Flanagan, Vernon Trout, Calvin Carrington.

Mrs. Jennings' body lay in state at her home, 2315 Woodbrook Ave., from Monday night until Tuesday afternoon, where it was visited by hundreds of her friends. In addition to her husband and mother, other survivors include her father, the Rev. L. A. Carter, a retired Methodist minister; a sister, Mrs. Alice Mae Harzard, vice-principal of School No. 101 and a brother, G. Robert Smith, a parole officer of Cincinnati, Ohio.

Also a niece, Valerie O. Smith of Baltimore and three aunts, Miss Alice M. Thomas of Huntington, Md.; Miss Bessie I. Thomas, a retired school teacher; Mrs. Belle T. Holt of Lothin, Md., and Mrs. Emma Freeland of Prince Frederick, Md.

Also four uncles, James Thomas and Gaty Smith of Baltimore; Carroll Thomas, New York City, and Howard Thomas of Calvert County, Md.

Services set for youth, 12

Drowned Monday off Ft. Armistead

Funeral services for a young Curtis Bay boy who lost his life by drowning while his 13-year-old aunt and two grown ups looked helplessly on, have been scheduled for today (Friday) at the First Baptist Church on Hawkins Point Rd.

The grief stricken family of 12-year-old Lawrence A. Dennis believes that a "friend" of the family is indirectly responsible for the boy's death.

Told to remain at home by his grandmother who works at a nearby chemical plant, the boy and his aunt, Lorraine Cunningham, followed the man and a woman to the beach after they were asked to go fishing.

Soldiers Made Attempt

Dennis lost his life while swimming off Fort Armistead. Two soldiers from a nearby aircraft unit made a futile attempt to save him.

The body was pronounced dead on arrival at South Baltimore General Hospital.

Cpl. Harold Gnage and Pvt. Edward E. Mowrey of the 35th AA Battalion administered artificial respiration until the ambulance arrived.

As a result of her grandson's death, Mrs. Janie Clark of 2318 Hawkins Point Rd., was put under the care of a doctor.

"Friend" Virtually Unknown

The man who took the children to the beach is known to the family only as "Mr. Leaman." The only other thing they know about him is that he lives in East Baltimore.

The victim's mother resides in the city and has five other children. Dennis, she said "was being taken care of by his grandmother."

Mrs. Clark was told of her grandson's death by the man who took them to the beach. They did not learn the identity of the woman who accompanied them.

Funeral services will be conducted by the Rev. David Hunter.

Engineer who survived accident says 'no more'

Calls 18 hours in Del. River 'worst experience' of his life

By B. M. PHILLIPS

"I'll not be going fishing on anybody's boat again."

That's the way John L. Burchette feels now that he is safe at his home, 1812 W. Lexington St. He is one of six persons who survived when their fishing boat capsized in the Delaware River on July 15.

The boat overturned about 1 p.m. on the afternoon of the 15th and Mr. Burchette and other survivors floated 18 hours in the water before being rescued.

A public school engineer, Mr. Burchette looked none the worse for his experience when this reporter talked with him on Wednesday.

"Very Tired"

There were bruises on his chin and neck from the life preserver but otherwise he looked hale and hearty.

However, the 63 - year - old grandfather confided he is "very tired" and plans to take a long rest.

Of the fishing accident, Mr. Burchette said:

"It was the worst experience I ever had in my life. I don't want another one like that.

"I hadn't planned to go on that trip. I am on vacation so I was going to North Carolina to visit my relatives.

"But I happened to go by Nick's (James Gosnell, another school engineer, who died in the accident). He asked me to join the party.

"He said, 'Oh, man, come on. The rates are much cheaper in the middle of the week. It won't cost us much.'

"I told Nick I wanted to go to North Carolina. He said that three of the party had already fallen out — there were only eight left. So I decided to go.

Had Been Before

"I had been fishing off of Bower's Beach, Del. before, early last month with the same captain and the same boat (Capt. Harry Heideck, owner of the Nora V., who also survived). It's a good boat.

"When the captain gave the orders that we had to leave the boat, I had a sinking feeling but I got out in that water.

"And it was rather choppy, rough water. You could see white caps.

"I thought about everything I had done in my life. About my children.

"The captain kept on saying stick together so we could be saved.

"Sometimes I felt like we wouldn't be saved. For those whole 18 hours we saw nothing but water, caps and sky. You sorta lose faith.

"I prayed just like the others did. But we couldn't do much talking. The waves weren't still long enough. Every few minutes those waves splashed 12 feet high. There was water all over us.

"Even in the night the water wasn't calm. We were drifting like airplanes all night.

"Along towards morning Mrs. Owings told her husband she would have to give up. He comforted her and told her the squall would soon be over.

Our Hands Full

"When the water was real rough, the women and the boy were panicky. We had our hands full.

"I had to take care of Mrs. Gosnell and help her with her boy. I put under her and kept her up. She appeared to go to pieces when the other ladies died.

"I've seen men drown before, when I was a boy. But I never saw anything like this in my whole life.

"And don't you let anybody tell you that water wasn't cold. It was cold as the devil. Sometime during the night the waves beat my shoes off. Some of the others lost their shoes, too.

"One more hour of that water would have gotten Mrs. Gosnell. Two more hours and we would all have been lost. We wouldn't have been able to take it."

"One thing I learned out of this experience. It's good to have plenty of life preservers.

"The captain also taught us about holding on to each other. When we did that the waves couldn't knock us over. That's why Nick (Mr. Gosnell) went down. He was all alone."

Mr. Burchette says he is not in favor of women and children on a fishing trip.

His plans?

Will Attend Funeral

He'll attend funeral services on Saturday for his friend, Mr. Gosnell. Immediately afterwards, he will leave for Corona, L.I., N.Y. for a reunion with his wife, Mrs. Daisy Burchette, and other members of his family.

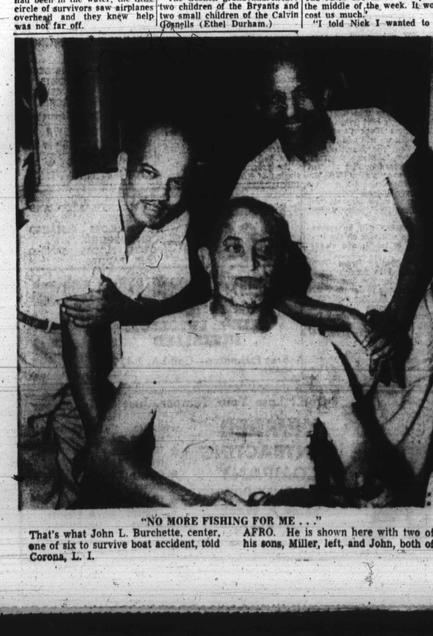
He has four sons, Miller, a fireman; John, a stock clerk; Salmon, a conductor; all of Corona. Also, Howard, a South Hill, Va., teacher; and Mrs. Marie Browne, a Corona housewife.

There are also two grandchildren, Miller Burchette Jr., and Sheral Browne.

Mr. Burchette, whose name is of Portugese origin, is a native of Warrenton, N.C. His four brothers and two sisters reside there.

They are James, Kelly, George and Gilbert Burchette; Mrs. Dora Robbins and Miss Lee Burchette.

Mr. Burchette added that when he is in Baltimore he attends St. James PE Church, and he plans regular church attendance from now on. "I just thank God, I'm alive," he said.



"NO MORE FISHING FOR ME . . ."

That's what John L. Burchette, center, one of six to survive boat accident, told AFRO. He is shown here with two of his sons, Miller, left, and John, both of Corona, L. I.

Mrs. Owings' services held

Was bay victim; husband rescued

BALTIMORE

Funeral services for Mrs. Marie B. Owings, victim of a boating accident on July 15, were held Wednesday afternoon at Grace Presbyterian Church, Dolphin and Etting Sts.

The hour long service was attended by approximately 350 persons. The eulogy was delivered by the Rev. Robert Newbold, pastor, and the obituary was read by the Rev. H. Octavius Graham, pastor of Knox Presbyterian Church.

Among the persons attending the services was Mrs. Owings' husband, Samuel R. Owings Sr., principal of School No. 110A.

Died In Accident

Mrs. Owings died in a boating accident that claimed the lives of two other persons in the Delaware Bay. Mr. Owings was one of the six persons rescued.

In his eulogy, the Rev. Mr. Newbold praised Mrs. Owings, a long time member of the Grace Church, as a "messenger of love."

The minister said the pattern of Mrs. Owings' life as it touched her family and the community should serve as an example of how a life should be spent to lead ultimately to a still greater love.

Music was provided by the church choir. Burial was in Arbutus Memorial Park. The funeral procession contained 50 automobiles. Serving as pall bearers were: Milton Brown, D. Arnett Murphy, J. Hammond Briscoe, Joseph Brewington, S. Albert Wright and Clarence J. Roberts, principal of the Joseph Lee Junior High School.

Charles M. Woodford, teacher, dies suddenly

Charles M. Woodford of 1327 Myrtle Ave., a teacher in Baltimore for the past 34 years, died suddenly at his home Thursday afternoon.

Mr. Woodford, an industrial arts teacher at Dunbar High School since Sept. 1, 1942, was a native of Winchester, Ky., where he was born, Oct. 10, 1893.

He had been in apparently good health until the time of his death. Funeral arrangements were not completed at press time.

Assigned To System

He was assigned to the Baltimore school system Aug. 23, 1920 and had previously taught at Douglass High School before his appointment at Dunbar High.

A graduate of the Howard University Academy, a preparatory school, in 1911, and Howard University, with the bachelor of science degree in education in 1915, Mr. Woodford had also taken advanced courses at Temple University in Philadelphia, Hampton Institute and the University of Maryland.

He was a member of the Falcon Rod and Gun Club, the Phi Beta Sigma Fraternity and the Howard University Club.

Wife At Dunbar

Surviving Mr. Woodford are his wife, Mrs. Mamie Woodford, also a teacher at Dunbar High, and five children. They are:

Charles Woodford Jr. and Carroll Woodford, both of Baltimore; Mrs. Charlotte Keene of Arlington, Va.; Mrs. Elaine Reid of Windsor, N.C., and William E. Woodford, a civilian worker in Tokyo, Japan.

Also surviving are his mother, Mrs. Ida M. Woodford of Halethorpe, Md.; two sisters, Miss Ida L. Woodford of Halethorpe, and Mrs. Alice Lynch of Washington and five grandchildren.

Wife demands proof of 2 divorce suits

Mrs. Una Mae Ralston, 1827 Edmondson Ave., who is faced with two divorce suits, contends that she neither admits nor denies the charges in the suits, but demands strict proof.

One suit was filed in Circuit Court by her present husband, Arthur Ralston, 1827 Edmondson Ave., who is requesting that his marriage be declared null and void.

He charges that his wife is already married to Robert Prescott, 1711 Dukeland St., who has also filed proceedings, seeking a divorce.

WEDDING ANNIVERSARY

CHARLOTTE, N.C. — Mr. and Mrs. Jerry Potts of Davis Ave., here, observed the first anniversary of their wedding by visiting relatives in New York City and Philadelphia.

VICTIM'S SERVICES—Mrs. Oliva F. Carter, mother of Mrs. Lelia Jennings, is being assisted into Ames Methodist Church, Carey and Baker Sts., where funeral services were held on Tuesday afternoon for her daughter, who lost her life in a boating accident on July 15. Complete story will be found in this edition. On her left is A. Cornelius Jennings, husband of Mrs. Jennings.