COOKING FUN

The ever popular sandwich, no matter how simple, can take on real glamour in the hands of an imaginative cook. You don't need expensive ingredients or special dishes, either.

For example, just the way you cut the bread can transform a plain sandwich plate into special fare. Instead of one or two at cut in the sandwich, try making two. A half turn of the small corner triangles will give an interesting look to any sandwich plate.

Or, make criss-cross cuts and serve four little triangles. The triangles may be set on the plate crust-side down to show off the colorful fixing.

Do a little experimenting with your sandwich knife and see how much fun you can have. Cut four squares or "fingers" for really easier to eat sandwiches.

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THERE ARE numerous garnishes for the sandwich plate. Stick wooden or plastic picks into pickles, olives, carrot wheels, radish slices or cubes of cheese. Stick the other end of the pick into your sandwiches just before serving. The colorful, edible garnish will make a hit with your family.

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SERVE "GO-WITH" foods on the same plate with the sandwich. Fruit salads, slices or wedges of tomato, whole apricots or crab apples can be attractively arranged on the serving plate along with the cut sandwich. Or, add a cup of hot or cold soup in the center of the plate. Arrange quarters of the sandwich around it.

Sometimes serve your sandwiches open-face and let diners close and cut them themselves. The colorful fillings often add appetite appeal.

WEINERKRAUT SANDWICH —Homey as an old - fashioned Saturday night supper." That's what you'll say when you taste Weinerkraut Sandwich. Cook tangy sauerkraut to steaming goodness with tart apple, onion and a pinch of caraway seed. Then spoon this mixture over tender, cooked frankfurters to make an unusual treat for August, Sandwich Time. Bakery - Fresh enriched frankfurter buns frame this delectable combination of ever-popular ingredients.

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Weinerkraut Sandwich is the kind of taste-treat to make when time is limited. From start to finish, Weinerkraut Sandwich takes only about 15 minutes to prepare. Serve with crunchy potato chips, fresh tomato wedges on lettuce, olives and pickle relishes, iced tea with lemon slices provides cooling refreshment. For dessert, serve raspberry sherbet with cookies.

If you've a cool porch or terrace, serve Weinerkraut Sandwich buffet style. Cook the sauerkraut mixture in a chafing dish, serve frankfurters from a heated covered dish, and let guests help themselves.

Plenty of good nourishment without heavy eating is yours in this combination of protein-rich filling and enriched bread.

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WEINERKRAUT sandwiches require two cups drained sauerkraut (one pound, 12-ounce can), one-half cup water, one-half cup unpeeled chopped apple, four frankfurters, one tablespoon chopped onion, four enriched buns, one-fourth teaspoon caraway seeds, and butter or margarine.

Measure sauerkraut, apple, onion and caraway seeds into saucepan. Add water. Cook gently 10 minutes. Meanwhile, cook frankfurter buns, one-fourth teaspoon caraway seeds, and butter or margarine. Place a frankfurter on the bottom half of each bun. Spoon sauerkraut mixture over frankfurter. Cover with bun tops. Serve hot. Makes four sandwiches.

FRIED HAWAIIAN sandwich requires one-half cup mashed ripe banana, one-fourth cup milk, one 3-ounce package cream cheese, one egg, beaten, one cup crushed pineapple, drained (8-ounce can), dash salt, one-fourth cup chopped pecans, eight slices enriched bread, and one-fourth cup butter or margarine.

Mix banana, cream cheese, pineapple and chopped pecans. Combine milk, egg and salt in shallow dish. Spread banana mixture on four slices of bread. Cover with remaining bread slices. Cut each sandwich in half diagonally. Dip each side of sandwich into egg mixture and brown quickly on both sides in butter or margarine in skillet. Serve hot.

Makes four sandwiches.

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FOR A COOL luncheon chance, Coral Island Supreme will win you a reputation as something for an epicure. So easy to make and so festive, Coral Island Supreme makes an occasion of a simple summer luncheon. Spread this flavor-rich filling on bakery - fresh enriched bread.

To make Coral Island Supreme, use three-fourths cup chopped cooked shrimp, three tablespoons salad dressing, one-fourth cup chopped ripe olives, one tablespoon lemon juice, and one-fourth cup chopped nuts.

Toss together shrimp, olives and nuts. Blend salad dressing with lemon juice and pour over shrimp mixture. Mix lightly. Makes enough filling for six sandwiches.

Gourmet Sandwich DeLuxe appears as a simple but "satisfying main dish "casserole" for summer suppers.

FOR GOURMET Sandwich DeLuxe you will need one-third cup butter or margarine, 18 cooked asparagus spears, one-fourth teaspoon chili powder, six slices Swiss cheese, three-fourth teaspoon grepared horseradish, one and one-fourth cups condensed cream of mushroom soup (10½-ounce can), 12 slices enriched bread, three-fourth cups milk, and six slices boiled-ham.

Cream together butter or margarine, chili powder and horseradish. Spread on bread. Place ham on six slices bread. Arrange three asparagus spears on each slice of ham and top with a slice of Swiss cheese. Cover with remaining bread slices. Arrange in an 8 x 11-inch baking pan.

Combine mushroom soup and milk, mixing until smooth. Pour over sandwiches in baking pan. Bake in moderate oven (350 degrees F.) 25 minutes.

Makes six sandwiches.

WEINERKRAUT SANDWICH is a new treatment of favorite flavors for you to enjoy during August, Sandwich Time. See Cooking Fun for recipe.

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TEA BAGS Ideal Orange Pekoe	pkg 16	19c
TINY POTATOES Ideal White	2 16-oz cans	19c
KIDNEY BEANS Ideal Red	2 16-oz cans	19c
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CUT RED BEETS Ideal	2 16-oz cans	19c
GELATINE DESSERTS Ideal 6 Kinds	3 pkgs	19c
CRANBERRY SAUCE Ocean Spray	16-oz can	19c
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Supreme Square Sandwich Bread		loaf 16c
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The Finest Butter in America Why not get the Best? (1/4's)		lb 67c
Richland Creamery Butter		lb 65c
IDEAL O. PEKOE TEA	¼ lb pkg	37c
IDEAL TEA BAGS	pkg 48	53c
FARMDALE DRY MILK Non-Fat	2 16-oz pkgs	59c
PRINCESS MARGARINE	2 lbs	39c
MAYONNAISE Fresh Hom-de-Lite	pt jar	29c
SALAD DRESSING Hom-de-Lite	pt jar	25c

SUMMERTIME CHARM line, with square-necked and colored blouses to be worn inside or out as you choose.

The pattern is cut in sizes 12, 14, 16, 18, 20, 36, 38, 40. Size 16: skirt, 2¾ yards 35 in. Square-necked blouse, 1 5/8 yds. 35 in. Collared blouse, 2 1/8 yds. 35 in.

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YOU'LL LOVE No. 2264, an all-in-one cut style to be made in a wink without waistline seam. It's perfect for sunning, and a multitude of pleasant purposes. The pattern is cut in sizes 12, 14, 16, 18, 20, 36, 38, and 40. It required 3½ yards of 35-inch material.

Send 35c in coin (no stamps, please) for each pattern, with name, address, style No. and size. Address Pattern Bureau, AFRO-AMERICAN Box 42, Old Chelsea Station, New York, 11, N. Y.

Individual meat loaves score served with cranberry topping

Ground beef is one of the most economical beef buys, and these individual meat loaves are a different way to use this good meat buy to make an unusual and delicious main dish.

The cranberry topping adds a spicy flavor and makes an attractive and tasty garnish. There's an individual meat loaf topped for each member of your family.

For a pleasing menu serve individual meat loaves with cranberry topping, glazed carrot, hot buttered cauliflower, hot biscuits, and cling peach salad.

TO MAKE the meat loaves, you will need 1 1/3 cups water, 1 teaspoon salt, 2/3 cup uncooked whole rice, 1 pound ground beef, 2 teaspoons salt, and 1/8 teaspoon pepper, ¼ cup grated onion, 3 teaspoons steak sauce, 2 eggs, 1 pound can jellied cranberry sauce, 1/3 cup brown sugar.

Put the water, salt and rice in a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this row heat 14 minutes. Add the ground beef, salt, pepper, onion, steak sauce and eggs. Mix well. Form into 6 meat loaves about 4" long, 2½" high and 2½" wide.

Place the meat loaves on a shallow pan. Pour a small amount of water around the loaves. Crush the cranberry sauce with a fork. Mix in the brown sugar. Spread some of the mixture over the tops of the loaves. Bake the loaves in a preheated 30 degrees F. oven for one hour, spreading more of the cranberry mixture over the loaves several times during the baking.

Be sure to save a small amount of the mixture to put over the loaves just before they are served hot.

This recipe makes 6 servings.

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NECKS AND BACKS	5c lb.

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Lima supper

Serve this "Lima Curry Supper" to the family for a change from the usual ground beef and noodle casserole. To make a good, quick skillet meal, favorite seasonings of beef, tomato and onion are combined here a little differently than usual, curry powder and cooked California large dry limas.

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LIMA CURRY SUPPER requires one-half pound ground beef, one tablespoon oil or drippings, one-half cup chopped onion, one-half teaspoon salt, one teaspoon curry powder, one-half teaspoon sugar, one tablespoon flour, one and one-half cup canned or cooked tomatoes, one cup beef bouillon and two and one-half cups cooked California large dry limas (x).

Brown meat lightly in hot oil. Push to one side of pan. Add onion and cook 3 to 5 minutes. Sprinkle with salt, curry powder, sugar, and flour. Mix well. Stir in tomatoes, bouillon and limas. Cook over low heat 20 to 30 minutes.

Makes 4 servings.

(x) 1 cup before cooking.

Benefit Clubs plan Legion Day trip

The Benefits Clubs' annual train excursion from Baltimore to Atlantic City for the big parade of American Legion Day, has been set for Sunday, August 7.

Schedule for the departure from Penn Station has been set at 7:30 a.m. with the return trip at 8 p.m.

Mrs. V. T. Edmonds is chairman, with Bertie Brooks, co-chairman, and Clarence Powell, director of transportation of the committee in charge.

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QUICKER MIXING - BETTER BAKING

Gulf shrimp a la King

The popularity of shrimp continues to grow. If you haven't explored the wonderful delicacies of shrimp cookery, you should try this true Gulf Coast recipe once, and you'll agree why it's made the Bayou Country famous for shrimp cookery!

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INGREDIENTS: For this delicious dish use 2 pound raw shrimp, 1 can (10½ ounce) condensed cream of mushroom soup, ½ cup milk, 2 teaspoons grated onion, ¼ cup chopped olives, and 1 tablespoon lemon juice, 1 teaspoon salt, 1/8 teaspoon black pepper, 2 cups cooked green peas, 1 cup uncooked white rice, 1 teaspoon salt, 2 cups water.

Remove shells from the shrimp. Remove the back vein and drew the back from head to tail. This pulls the vein out.

Wash off vein in water. Place shrimp in boiling salted water. Cover and reduce to boiling point. Simmer 5 minutes. Drain.

In a saucepan mix together the mushroom soup, milk, onion, olives, lemon juice, salt and pepper. Add the shrimp and peas, and heat thoroughly, stirring frequently. Serve piping hot over the steaming cooked rice. To prepare fluffy white rice: put the rice, salt and water in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat 14 minutes. Turn off the heat. Leave lid on 10 minutes.

This recipe makes 6 servings.

Nectar sherbet

How long has it been since you've eaten a really delicious sherbet?

This "Nectar Variety Sherbet" is one of our favorites and it's so easy to make. The fruit sprightly whole fruit nectar gives it a refreshingly different flavor so welcome when appetites are lagging. Try serving it the next time the heat has you in a wilted condition—you'll perk up bright as a daisy.

To make Nectar Variety Sherbet you will need 4 cups apricot whole fruit nectar, 1 cup sugar, ¼ cup light corn syrup, ½ teaspoon grated orange rind, 1 envelope (1 tablespoon) plain gelatin, 2 tablespoons cold water, ¼ cup orange juice, 2 tablespoons lemon juice, and ½ teaspoon salt.

Combine 1 cup nectar, sugar, syrup and orange rind, and heat to boiling. Remove from heat. Soften gelatin in cold water and dissolve in hot nectar mixture. Stir in remaining nectar, orange juice, lemon juice and salt.

Pour into refrigerator tray. Place in freezing compartment with control set at lowest temperature and freeze. Stir three or four times during freezing process. When firm, reset temperature control to normal.

Serves 6 to 8.

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Says Congress lagging behind Ike, US courts on civil rights

WASHINGTON

A CIO spokesman told a House Judiciary subcommittee Wednesday that the legislative branch of the Federal Government is lagging behind the executive and judicial branches in the fight "to wipe out segregation and discrimination."

Al Hartnett, secretary-treasurer of the International Union of Electrical, Radio and Machine Workers, CIO testified on behalf of both the Congress of Industrial Organizations and the IUE-CIO.

He noted that "great and historic steps have and are being taken by the executive and judicial branches of the Federal Government to wipe out segregation and discrimination."

"But, he said, "the Congress of the United States has done absolutely nothing in this field."

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MR. HARTNETT ENDORSED the omnibus civil rights bill (H. R. 51, 385, 702 and 3688) which, he said, " are, in our opinion, all positive steps toward reaching the goal of equal rights for all citizens."

Reviewing the legislative roadblocks and the threat of filibusters which face all civil rights measures, Mr. Hartnett said:

"It is discouraging for groups which are sincerely fighting for the extension of civil rights to come before Congress year after year to testify in support of badly needed legislation, such as is being considered here, knowing full well that under Senate Rule 22 no important bill of this type is even able to come to a vote.

"It must be equally frustrating, if not more so, to the members of Congress who are concerned with enactment of civil rights legislation.

"THE ONLY WAY that this intolerable situation can be remedied is for Americans, in and out of Congress, who believe in equal rights for all Americans, to rise in righteous indignation and demand that action be taken to change House and Senate rules so that civil rights bills may be considered and passed.

"Neither the Democratic party nor the Republican party can escape its share of the blame for Congress' failure to take action. An analysis of the crucial civil rights votes shows that northern Republicans have, in too many instances, sided with southern Democrats to block civil legislation."

Mr. Hartnett said he pointed out these obstacles for the purposes of urging "vigorous action to avoid the pitfalls of the past."

"Those in Congress in the House and Senate, Democrats and Republicans alike, who stand in the way of such legislation should be publicly identified.

"I believe that the majority of the American people today, thanks to education and the hard work of many groups which have concerned themselves with civil rights, desire Congress to take the lead in ending segregation and discrimination.

"The minority in Congress which opposes civil rights legislation should be made to realize that the day of second-class citizenship is becoming a thing of the past and that the people of America are now seeking the largest possible expansion of democracy's goals.

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"The time for straightforward legislative action is long overdue," Mr. Hartnett concluded. "Political, economic and social justice cannot extenuate congressional apathy and reluctance to legislate in this field which directly affects millions upon millions of our people.

"We are hopeful that these hearings will not be an end but, rather, a beginning by the Congress to take part in the humanitarian and democratic task of achieving social justice for all regardless of race, color, religion or national origin."

Avoid even appearance of indiscretion — Ike

WASHINGTON

Public officials should avoid even the appearance of indiscretion.

That, in effect, was what President Eisenhower said on Wednesday, in commenting on the current Senate sub-committee hearings on Air Force Secretary Harold E. Talbot.

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THE PRESIDENT asserted that he did not believe any man can hold public office merely because he is not guilty of any illegal act.

A public servant's actions, he added, have to be impeccable from the standpoint of both law and ethics.

Concerning the Talbot case, President Eisenhower stated that he would prefer the complete record and handle the case personally, himself.

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THE AIR Force Secretary is being questioned on Capitol Hill about his activities as a partner of a private management firm while air secretary.

President Eisenhower pointed out that there had been no suggestion of illegal or wrongdoing in the sense of law.

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HE ALSO observed that Secretary Talbot's duties as an official had been brilliantly performed and that the air secretary had been for some years his personal friend.

The issue, the President noted, was one of ethical standards and involved the question of whether an office was used improperly, or whether an official was merely using his personal influence.

He said the only way for a public official to act was to avoid any indiscretion that even gives the appearance of not meeting the ethical standard.

SHRINE

Third high Shriner quits cabinet post

DETROIT—That all will not be "peaches and cream" when Shriners meet here Aug. 14-19 was indicated when it became known that William O. Greene, imperial assistant rabban, had resigned his post in protest against "political pressure."

Mr. Greene, one of several candidates for the office of imperial potentate, was held by Dr. Raymond E. Jackson, becomes the third high Shriner in the growing list of men who have severed relationships with the order recently.

Principal reasons for Mr. Greene's resignation were contained in a letter to Dr. Jackson, who, it is reported, will be forced to abdicate the throne voluntarily or be removed under pressure from his opponents.

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THIS PRESSURE will come reported, is being exerted against masters who have issued a manifesto declaring that Dr. Jackson "must disassociate himself" or be disassociated from the Shrine before further harmony can be restored among Prince Hall Masons.

Dr. Jackson has been accused, among other things, of negotiating a contract with the order giving himself a 10-year status as administrative executive at a $9,000-a-year salary, stripping the imperial potentate's office of much executive or administrative duties.

AMONG THE REASONS for his resignation cited by Mr. Greene was the implication that he does not "have the right or any loyal member of the Shrine to aspire to its chief office," indicating that one must have permission to seek the post.

He added:

"I have heard so-called Shrine associates say many derogatory things and expressions from certain members of the divan (official cabinet) have from which I construe their attitudes to be prejudicial.

"These things place me in an untenable position, a position where continuation in the office of imperial assistant rabban could lead to the creation of self-imposed restraint, an undesirable situation not conducive to my peace of mind or to the peace and harmony of the divan.

"I suspect that other candidates, numerically noted in a previous letter, are likewise concerned, unless they are running for diversionary purposes."

EARLIER THIS YEAR, the Rev. Charles E. Stewart, Albany, N.Y., resigned from his position as high priest and prophet because of dislike for certain Shrine policies.

Later J. E. Jackson, Carolina national foreign policy of the United States, a country which itself emerged from colonial status only after a long and difficult war.

"The urge of independence and the tide of anti-colonial feeling which is now running in many parts of the world," said the committee report, "is as potent a force in the world as the Western World in the late 18th and 19th centuries.

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COMMUNIST propaganda, however, constantly attempts to create the impression that the United States is an imperialist power and that the only true anti-colonial power is the Soviet Union.

"The truth, of course, is precisely the opposite as is plainly demonstrated by the record of the United States in promoting independence and the record of the Soviet Union in subverting it.

"It appears, however, that the United States must support colonialism as long as it maintains troops and military bases in colonies and protectorates. The United States is obligated to help France maintain "law and order" in the protectorate.

Congressional resolution opposes all colonialism

PARIS (NNPA) — The House and Senate has adopted a resolution expressing the sense of the Congress that the United States in its international relations should maintain its traditional policy in opposition to colonialism and Communist imperialism.

Approval of the resolution followed an announcement that the Eisenhower Administration handed over eight helicopters to France for use in stamping out the independence movement in North Africa.

The French Government asked for these machines to spot any assembly of "outlaws" as they call the Arabs, Kabyles, and Moors, who are fighting for freedom.

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IN WASHINGTON it was said the resolution can be compared with the language of the Declaration of Independence "to assume among the powers of the earth the separate and equal station to which the laws of nature and nature's God entitle them."

The Senate Foreign Relations Committee, reporting the resolution, said it restated the traditional policy of the United States, a country which itself emerged from colonial status only after a long and difficult war.

"The urge of independence and the tide of anti-colonial feeling which is now running in many parts of the world," said the committee report, "is as potent a force in the world as the Western World in the late 18th and 19th centuries.

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"It appears, however, that the United States must support colonialism as long as it maintains troops and military bases in colonies and protectorates. The United States is obligated to help France maintain "law and order" in the protectorate.

KNIGHT COMMANDER—Dr. Benjamin E. Mays (left), president of Morehouse College, receives from Liberian Ambassador Clarence L. Simpson the decoration of the Humane Order of African Redemption, in the rank of knight commander. In the background at right is Mrs. Simpson.

3 honored by Liberia

Annual reception held at chancery

Three Americans received decorations from the Liberian government, Tuesday, at the annual Independence Day reception given by Ambassador and Mrs. Clarence L. Simpson at the chancery in Washington.

The honorees were Dr. Benjamin E. Mays, president of Morehouse College; Mrs. Jessie L. Vann, president of the Pittsburgh Courier; and Dr. Ralph C. Hutchinson, president of Lafayette College.

Doctor Mays received a decoration as Knight Commander of the Humane Order of African Redemption. Mrs. Vann was made a Grand Commander of the Order of the Star of Africa.

The honor awarded to Doctor Hutchinson was that of a Knight Commander in the Liberian Humane Order of African Redemption.

Cherry Hill News

By MARJORIE J. WARD

Mr. and Mrs. John McCraw feted Mrs. McCraw's aunt, Mrs. Jennie F. Butler, with a pre-birthday dinner at the Rice Inn, July 19. Miss Deborah Butler, daughter of the honoree, was also present.

Mr. and Mrs. Alva Mance, 2848 Booker Drive and their two children will spend the week-end in Norfolk, Va. with relatives.

Mrs. Lillie Baker of Miami, Fla. and Mrs. Marian Coffrey of Rochester, N.Y. were house guests of Mr. and Mrs. Earl Boone last week. Mrs. Marian Coffrey is the wife of the Rev. W. B. Coffrey, presiding elder of the Miami and South Florida Conference, AMEZ.

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MRS. JENNIE BUTLER was the guest of honor at a birthday dinner given Sunday by her niece and uncle, Mr. and Mrs. Wilbur Washington of 1923 Edmondson Ave.

Guests at dinner were: Aaron Butler, Deborah Butler, Mr. and Mrs. John McCraw and son, Buddy, all of Mrs. Jennie Butler's home, James Jr. and Clarence of Philadelphia, Pa., Mr. and Mrs. Charles Matthews, Mrs. Butler's nephew. Mrs. Butler was also celebrated his 11th birthday at this time.

James Robert Spann of Waterbury, Conn. is spending the remainder of the summer with his aunt and uncle, Mr. and Mrs. Lennie Du Bois of 2434 Terra Firma Road.

Motor Cargo Trucking Company Roster Drivers, Clifton Bailey and Henry Street received their driving awards for the past year this week. Clifton Bailey received a one year pin and 6,940 points, while Henry Street received a three and a half year, pin and 4,150 points. The points may be cashed in for prizes.

Vital Statistics

CRIMINAL COURT

Fraud — William F. Fulcher, pleaded guilty, 18 months in House of Correction, probation to 2 years to pay costs and make restitution.

Violation of Liquor Law — Henry A. Miller, Palmia A. Dougherty, Charles H. Dougherty and Conner Isaksen, postponed.

Disorderly Conduct — Kolman M Carter, sentence suspended without a verdict.

Burglary — Mike F. Beals, pleaded guilty, 1 year in jail from July 14th; Earl A Kelley, guilty 3rd count, 6 months in jail from July 14th.

Carnal Knowledge — Frank H Martin.

Assault to Rape — Norman Dewitt.

Assault to Rob — Congolese Jones Jr., guilty, 4 years in penitentiary from July 3rd.

Assault to Murder — Monroe Jones; guilty, sub curia.

Forgery — Elmer P. Collins (9 cases), pleaded guilty, 3 years in jail from July 8th, in each case, to run concurrently; Charles R. Black (9 cases), pleaded guilty, 3 years in House of Correction from July 8th, in each case, to run concurrently.

Burglary — Robert L. Crawley, pleaded guilty, sub curia.

Assault — James Coleman, guilty, sub curia; William Lindsay, guilty, 6 months in House of Correction from July 12th.

Indecent Exposure — James Coleman (2 cases), guilty, sub curia.

Disorderly Conduct — William Lindsay, pleaded guilty, 3rd count, 6 months in House of Correction, to run consecutively with other sentences.

Violation of Auto Law — William J. Burbridge, appeal dismissed; Drugin — Jesse J. Couch, guilty, 60 days in jail from July 4th.

Non-Support — Otis Dickerson, pleaded guilty, 18 months in House of Correction, probation to pay $20 a week; Patsy Conte, guilty, 18 months in House of Correction, probation to pay $20 a week.

Forgery — Leonard A. Johnson, pleaded guilty, 18 months in House of Correction, probation to pay $17 a week.

FIRE RECORD

WEDNESDAY, July 20

1:52 p.m., Light and Barre Sts., bakery concrete floor, grease and spices, ground and occupied by McCormick Co., damage slight, cause unknown.

2:12 p.m., 1 N. Gilmor St., 4-story brick laundry, owned and occupied by Regal Laundry Co., no fire, man using and blasting machine struck sprinkler head causing head to fuse.

3:39 p.m., 520 N. Carrollton Ave., 3-story brick apartments, owned by Isadore Abrams, occupied by Blanche Easley, damage slight, cause unknown.

3:51 p.m., Pratt and Poppleton Sts., 1-story corrugated iron grain elevator and dryer, owned and occupied by B. and O RR Co., damage slight, cause unknown.

THURSDAY, July 21

11:25 a.m., 906 S. Broadway, 3-story brick candy and tobacco store, owned and occupied by Zarch Shapiro, damage slight, cause unknown.

3:23 p.m., 445 Henrietta St., 3-story brick grocery store and apartments, owned by Baker Realty Co., occupied by Marron Green, damage slight, cause under investigation.

7:18 p.m., 1514 Division St., 4-story brick hospital, owned and occupied by Provident Hospital, damage slight, cause excess steam from boiler caused 2-212 degree sprinkler heads to fuse.

10:16 p.m., 1514 Division St., 4-story brick hospital, owned and occupied by Provident Hospital, damage slight, cause excess heat from boiler caused 1-212 degree sprinkler head to fuse.

FRIDAY, July 22

11:38 a.m., 1920 Linden Ave., 3-story brick apartment, owned by Alden Realty Co., occupied by Richard Spicer and others, damage slight, cause unknown.

SATURDAY, July 23

1:19 a.m., 1355 N. Gilmor St., 2-story brick dwelling owned by Samuel Rosen, occupied by Elijah Smith, damage considerable, cause unable to ascertain.

6:26 a.m., 23 N. Mount St., 3-story brick dwelling, owned by R. S. Construction Co., occupied by Sylvester Burroughs, damage slight, cause unable to ascertain.

5:46 p.m., 2224 McElderry St., 2-story brick dwelling owned and occupied by Paul Fischer, damage slight, cause unknown.

7:27 p.m., 115 W. 23rd St., 2-story brick dwelling owned by Accurate Construction Corp., occupied by Virgil Crawford, damage slight, cause unknown.

8:01 p.m., 2101 Eastern Ave., 2-story brick lunch room and dwelling, owned and occupied by Steve Arnautis, damage slight, cause pot of meat on stove.

TUESDAY, July 26

8:56 a.m., 312 Segull Ave., 2-story brick dwelling owned by William Murphy, occupied by James Glenn, damage slight, cause unknown.

9:40 p.m., 2854 W. Lanvale St., 2½-story brick dwelling owned by Citywide Realty Co., occupied by Lawrence Austin, damage slight, cause short circuit in aerial on roof.

Mr. Hall and Mr. Brooks are supervisors of colored schools in the county. William J. Griffith of Upper Marlboro is the only colored member of the school board.

MAIL ORDER

POULTRY AND SUPPLIES

CHICKS $7.95—100 C.O.D. Rocks, Reds, Hampshires, Leghorns. Free Catalog. Maryland Poultry, Surplus Chick Co., Milesburg 40, Pa.

HAVING TROUBLES? WORRIED? Write: Counselor, 203 Marquis Street, Chester, S.C.

JOBS—High pay. All trades. So America, US, the Islands. Free travel Write Employer, Dept. 1, Box 2049, Jacksonville, Florida.

Deaths

MILTON O. CLARKE

Funeral services were held Friday at 10 a. m. at the Collick Funeral Home, 1412 E. Preston St., for Milton O. Clarke of 609 Aisquith St. He was buried in Arlington Cemetery.

Mr. Clarke died last Thursday. He is survived by his wife, Mrs. Lillie Mae Clarke; one son, mother, one sister, two brothers, four nieces, six nephews and many other relatives.

CLARA WHEELER HARDY

Funeral services will be held 1 p.m. Saturday at the Mt. Zion Methodist Church, Riggs and Pine Gilmor Sts. for Mrs. Clara Wheeler of 2815 W. Presstman St.

Mrs. Hardy died on Tuesday. She will be buried in Mt. Auburn Cemetery.

She is survived by a daughter, three sons, a grandson, a sister, a brother, a daughter-in-law, a granddaughter-in-law and other relatives.

MRS. MATTIE TOLSON

Funeral services for Mrs. Mattie Tolson, 38, 2220 S. Gilmor St., were held today (Friday) at AMES Methodist Church. Death occurred suddenly at her home on Monday.

A native of Anne Arundel County, Mrs. Tolson moved to Baltimore at an early age and joined the Ames Church in 1910. She is the widower of Eugene Tolson.

She is survived by a daughter, Mrs. Edna Gantt; a son, Eugene Tolson Jr.; a sister, Mrs. George Johnson. Burial was in Mt. Auburn Cemetery. She was a member of the Elks and the Knights of Pythias.

THOMAS C. ADAMS

Funeral services for Thomas C. Adams, 53, 718 N. Aisquith St. were held on Thursday at the Lock Funeral Home, 718 N. Aisquith St. Burial was in Mt. Calvary Cemetery.

Mr. Adams was stricken on Sunday with a heart attack while riding in an automobile with a friend. He went to Johns Hopkins Hospital where he died while awaiting treatment.

He was born in Winston-Salem, N.C., and had lived in New Jersey for 23 years. He came to Baltimore several years ago. At the time of his death he was employed in construction work.

Survivors include his wife, Mrs. Lillian Adams; a daughter, Mrs. Mytle Hatwood; three sisters, Mesdames Naomi Tarpore, Ruth Riggins and Sophronia Mitchell.

United Party fails to justify refusal

JOHANNESBURG, South Africa (NNPA)—The United Party, official South African opposition, Wednesday night attempted to justify to the Johannesburg electorate its refusal to carry out its pledges made in 1951.

The pledge was that if returned it would put colored (mixed blood) voters back on the common roll if the present Government had removed them. It failed to justify its failure.

Dixie solon says liberals out to erase boys clubs

WASHINGTON — (ANP) — Congressman James C. Davis of Georgia, last week claimed that "race mixers are conniving with some public housing gooders," and cheap politicians" in an effort to destroy the Police Boys Clubs in the District of Columbia.

In a speech on the House floor Tuesday, the Georgian blasted those groups who have prohibited the use of Police Department meetings of the police boys clubs as long as they insist upon maintaining separate organizations for colored and white boys.

Davis claimed such actions are "typical of crack-pots, fuzzy thinkers, fanatics" whose chief goal is that of having the races mix and destroy them if that's not possible.

THE CAMPAIGN carried on by "busybodies and meddlers," continued Davis, has closed three white boys' clubs.

First was "The All Souls' Unitarian Church which concluded they are so much in favor of race-mixing that they cn no long-