Quick tricks in the kitchen leave Mrs. Weeks time for many activities

Mrs. Maurice Weeks, wife of the Washington, D.C. attorney, prides herself on the dispatch with which she can get together a meal.

"I often feel embarrassed when the praise pours in over a meal that it has taken me practically minutes to put together," she smiles. But to my way of thinking, she should be just the opposite, and pat herself on the shoulder. For that, say the experts, is the top achievement in excellent homemaking.

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TAKE FOR INSTANCE, the chicken salad, Mrs. Weeks was making when the AFRO photographer caught her in her attractive and colorful kitchen in her home at 443 Quincy St., NW., recently.

Then she dices the chicken, dices more celery, green pepper and adds a bit of pimento. A special tanginess is given the mixture by the addition of vinegar to the mayonnaise used to mix the salad.

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ON AN ATTRACTIVE platter she nested the salad in lettuce, garnished it with tomato wedges, hard boiled egg slices and cheese-stuffed celery. She served young green peas as a side dish, crusty bread, hand sliced; and tall frosty glasses of iced tea.

Mrs. Weeks never sweetens or adds to her tea. She simply provides sugar for those who want it, and lemon slices perked with a clove, for those who fancy additional flavor.

Mrs. Weeks has, of necessity, developed high efficiency in housekeeping, because there are so many other things she must find time for.

She is president of the Park View Parent-Teacher Association and works with the Christian Parent-Teacher Association of the St. Luke Protestant Episcopal Church. Because of the heavy program of the above, she has suspended, for the nonce, activities with the Delta Sigma Theta Sorority, the College Women's Alumni and Howard University Women's Club, in which she has heretofore been active.

She plans for and keeps up with the doings of three active children: Sandra 14, who plans a nursing career; Maurice, Jr., 11, who expects to become a physician; and Stephanie, 8, whose interest is in ballet dancing.

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Mrs. Weeks is an active participant in the Barristers Wives club, and as a hobby plays bridge bi - monthly with a club of 10 members, sees practically every ballet show that comes to town, and likes to curl up with a murder mystery . . . particularly those by Agatha Christie or Erle Stanley Gardner.

With all of the above she still finds time for substitute teaching in the Capital's public schools.

—LULA JONES GARRETT

MRS. MAURICE WEEKS

Prompt, proper storage needed for effective moth protection

Warm weather is the time moths like to feed on woolens, if they can find them. Accordingly, winter coats and other woolen garments not needed during the summer should be stored promptly and properly for protection against moth damage, says Lavonia Hilbert, extension clothing specialist.

Between-season care is a matter of proper preparation for storage, and adequate protection from dust, moisture and insect damage.

Never store garments that are not spotlessly clean. The accumulated soil from the atomosphere, perspiration and practically all kinds of stains tends to become set and more difficult to remove when allowed to remain in fabrics from one season to the next. Clothes put away clean are ready to wear when needed.

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THE SPECIALIST gives three products that are used to kill eggs, larvae and moths:

1. By treating the garments with spray solutions containing 5 per cent DDT; also by using the spray on walls floors and shelves where eggs or moths may be found.

2. By using flakes or nuggets of paradichloro benzene or naphalen which produces a killing "gas."

3. By direct application or contact with spray solution which kills larvae and moths that happen to be exposed to it.

After clothes have been cleaned, washed or aired put them in airtight chests, closets, trunks, boxes or bags so they will be protected. Scatter moth crystals among the folds of garments and seal boxes with gummed tape.

If storing garments in an ordinary closet which will be in frequent use, spray a 5 percent DDT solution on closet walls, baseboards and floors. Adult moths, or larvae crawling over the treated surface, will be killed. This spray is effective for several weeks to several months.

PLACE MOTH CRYSTALS in a shallow container on the top shelf or hang a bag or container of crystals on clothes rod. The fumes given off by the slow evaporation will kill moth larvae, if the closet is kept closed. Effectiveness is greatly increased if a closet is used for storage only.

According to the specialist, an effective mothproofing liquid for washable woolens has been developed by entomologists of the U.S. Department of Agriculture. It is easily identified by EQ-53, a DDT preparation sold under several different trade names. Treatment with this liquid protects wool in storage for a year or more. Garments being used are protected for a season unless washed or dry-cleaned. Then retreatment is necessary.

Important to remember the specialist warns when making this all-important protection job is—read the label and follow instructions for using moth-control products.

Charm

By LOU LUTOUR

NEW YORK, (Global) — A sure method of insuring a healthy scalp and beautiful tresses, is to massage the scalp regularly. Work the fingertips all over the scalp, actually lifting it from the skull. This rigorous action stimulates the circulation of the blood in the scalp promotes the growth of hair, and prevents dandruff as well.

Chicago librarian wins Grolier Award

PHILADELPHIA (ANP) — A South Side Chicago librarian who "fed thousands of children to read good books and inspired many authors to write better books for children" has been given an award for her work.

Mrs. Charleman Rollins, children's librarian at Hall branch of the Chicago Public Library, received the Grolier Award at the 74th annual conference of the American Library Association, here.

Mrs. Rollins, who has been in library work for more than 25 years, is the author of many articles and pamphlets concerning books on colored people's life.

The award, made by the Grolier Society Inc., a publisher of encyclopedias, was established in 1954.

SNAPPY-WRAP—No. 9019 has no waist seams. Sew it quickly. Slip it on 1-2-3, just wrap 'round, the waist. So versatile, you can slip it on first thing in the morning, wear it shopping, gardening, cooking. Make several crisp cottons, magic wash-and-wear nylons.

Pattern 9019: Misses' Sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 takes 4½ yards 35-inch.

No. 9130 is a sew-simple for Half-sizers with no side opening!

Slip this smart dress over your head, tie the perky bow—you're set for a day of shopping, gardening, sunning! Cut to fit the shorter, fuller figure—no alteration worries!

Pattern 9130: Half Sizes 14½, 16½, 18½, 20½, 22½, 24. Size 16 takes 4 yards 35-inch fabric; ¾ yard contrast.

These easy-to - use patterns give perfect fit. Complete, illustrated Sew Chart shows you every step.

Send Thirty-five cents in coins for each pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of AFRO-AMERICAN, Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly **NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.**

Cheese you can freeze

Ten different varities of cheese proved successful for home freezing in tests reported by the Minnesota Experiment Station.

The Station advises, however, that success depends on rapid freezing as well as on the composition of the cheese. The temperature in the freezer should be zero degrees F. or lower, and the pieces or packages of cheese should weigh no more than one pound.

Larger pieces of cheese in the pound wedge—became chalky in appearance when frozen, and when thawed, became crumbly and fell to pieces when sliced. The theory is that the large crystals of ice that form in the cheese during slow freezing break up the curd and thus change the texture.

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Varieties of cheese that were frozen and kept in freezer storage for six months successfully in the Minnesota tests included: Cheddar, Brick, Port du Salut, Liederkranz, Camembert, Parmesan and Romano. The three brands of Blue cheese tested all became crumbly and mealy after freezing.

But if Blue cheese is to be used for salads or dressings, the crumbliness would not be a disadvantage—in fact, might make the cheese handier to use. Because cream cheese in the tests became watery and mealy, it is not recommended for freezing.

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Here are freezing directions: Cut cheese in pieces no larger than one-pound size or use packaged cheese weighing no more than a pound. Small-size cheese like Camembert and Liederkranz may be left in their original package. (Some specialists advise an over-wrap for extra protection.) Any cut cheese, such as wedges of Cheddar, should be closely wrapped in freezer-foil.

Press the foil tight with the hands to keep out air. Freeze at zero F. or lower. The best place to thaw is the refrigerator.

The Minnesota scientists say that they made these tests because they have had so many inquiries about freezing cheese at home in the past two years. Apparently, many families would like the convenience of having a stock of their favorite cheeses on hand in their freezers.

Miss Elizabeth Vieira wins Urban League's Bland award

By LYDIA T. BROWN

PROVIDENCE, R.I. — Miss Elizabeth Ann Vieira, graduate of East Providence High School was awarded the fourth annual Margery Bland Award of the Urban League of Greater Providence, Friday.

The award consisted of a check for $125 and a gold cup, which was presented to Miss Vieira by Mrs. Charlotte A. R. Morrison at a reception and dance for graduates of 1955, at the Young Women's Christian Association Auditorium.

Mrs. Morrison was chairman of the Award Committee and is a member of the Urban League Board of Directors.

The Margery Bland Awards were established in 1952 in honor of the late Miss Bland of East Providence, former Urban League worker with the Civic Youth Council. She died of a heart attack while a student at Howard University, Washington. The awards are given for community service and improvements in Race Relations as well as scholastic attainments.

Second award $75 went to Miss Barbara Weston of Rogers High School of Newport, R.I.; third prize of $50 went to Miss Barbara Corrie.

FREDERICK WILLIAMSON of East Providence, Urban League Board member and former president, was the guest speaker. William Wiley of Norwood, R. I., president of the Greater Urban League of Providence, presided.

Judges for the 1955 awards were James Rhea, feature writer of the Providence Journal-Bulletin; Maynard Davis of East Providence, Robert W. Peabody and the Rev. Samuel B. McKinney.

Following the presentations the Civic Youth Council entertained at a party for the graduates of the Providence area.

Shoes with support, bare feet good for city kids in summer

While some lucky youngsters are taking off for summer camp, most children have to find their summer fun close to home. But it's playtime for them, too, and that means their busy little feet get an extra workout.

What a child wears on his feet can help him to enjoy a happy summer of playing and running. On the other hand, parents who let their youngsters wear improper or outgrown shoes invite serious damage that may only be noticed when school bells ring in the fall.

Here are a few hints gleaned from the medical experts who are concerned with the rising incidence of juvenile foot ailments:

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Sneakers and other flimsy playshoes, they say, should not be worn for long periods, because such footwear gives little support and protection and tends to irritate the feet.

Children's feet tend to grow and spread with increased outdoor activity. That's why roomy fit is important. And don't wait till your child complains about outgrown shoes. Serious damage may have been done by that time.

Experts are unanimous in recommending that children wear well-fitting shoes made of leather top and bottom for the "hard days" months. Leather "gives" easily when summer feet to swell, and the natural young feet cool by allowing air to pass through the inside. Above all, leather provides supple and gentle support for all activities.

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WHILE MOST foot doctors prefer children's footgear, there are which also fill the bill. When choosing the latter, select a two-strap type, which helps hold the shoe securely on the foot and prevents cutting around the edges of the strap.

When the family goes off for a picnic or a day at the beach, let Junior and Sis run around barefoot to their hearts' content, as long as it's on soft clean sand. Such exercise is fine tonic for the muscles, ligaments and tendons in their feet.

FOR WOMEN ONLY

Food, beauty, garden, career tips for home makers.

MRS. CHAUNCEY HARLLEE, of Delta Theta Sigma Sorority, presents check in the amount of $1,000 to Roy Wilkins, executive secretary of NAACP, as Franklin Williams, NAACP West Coast Regional secretary-counsel looks on. The sorority's contribution was made in memory of Walter White, late NAACP executive secretary, at the 46th annual convention of the NAACP in Atlantic City, N.J.

It's strawberry festival; time for stocking jellies and jams

By BETTY COOK
For ANP

Strawberries can be doubly rewarding when you stretch their flavor and make Strawberry Jelly as well as Strawberry Jam from one batch of fruit. To do this, you use the crushed berries to make jam, and the remaining juice for jelly—and know that each variation will bring all the glorious fresh flavor of strawberries to your table long after the strawberry season is past.

Try this two-part recipe and have 19 glasses of sweet spreads ready for family enjoyment. Natural fruit pectin makes this greater yield possible because with the short-boil method, none of the fresh fruit flavor boils away. Strawberries, sugar, and pectin are all the ingredients you need, with but a short time in the kitchen.

Fruit should be fully ripe in order to assure the natural fresh fruit flavor and color that is so desirable in jellies and jams. And although jam and jelly making is an exact form of cookery, just follow directions carefully, and you'll have perfect results.

The recipe given below has been tested in one of the country's most famous test kitchens, and is scientifically designed to give sweet spreads of ideal consistency and flavor.

STRAWBERRY JELLY AND JAM

Yield: About 8 medium glasses (4 lbs.) jelly and 11 medium glasses (5½ lbs.) jam.

REQUIRES: About 3½ qts. ripe strawberries, 5¼ lbs. sugar, and 3 boxes powdered fruit pectin.

First, prepare the fruit. Crush thoroughly about 3½ quarts fully ripe strawberries. Place in a large sieve lined with a double thickness of cheesecloth. Drain and measure 3½ cups juice into a large saucepan. Use juice for making jelly, use fruit remaining in sieve for making jam.

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FOR STRAWBERRY JELLY you will need 5 cups (2¼ lbs.) sugar, 1 box (2¼ oz.) powdered fruit pectin, and 3½ cups juice.

Second, make the jelly. Measure sugar and set aside. Add powdered fruit pectin to juice in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with ⅛ inch hot paraffin.

STRAWBERRY JELLY AND JAM—The attractive housewife above proudly displays the Strawberry Jelly and Strawberry Jam she made from one batch of fruit by using the crushed berries for jam and the remaining juice for jelly.

RECIPE OF THE WEEK
Quick Fig-Orange Bread
(Makes 1 loaf)

1 cup dried figs
1 egg
1⅓ cups milk
2 tablespoons oil
2 tablespoons grated orange peel
3 cups sifted all-purpose flour
cup sugar
4 teaspoons baking powder
1½ teaspoons salt

Rinse figs, cover with water and boil 5 minutes. Stir in figs and rind. Sift together flour, sugar, baking powder and salt; add to liquid mixture and stir until all of dry mixture is moistened. Turn into a greased loaf pan about 9 x 5 x 3 inches. Bake in a moderate 350 degrees F. oven about 1¼ hours.

Easy Does It

Dressed - up salads of fresh fruits make wonderful salad desserts and never fail to please. Why not try large black cherries in lettuce nests with pineapple spears, balls of cream cheese and black olives?

Sliced roast beef placed in over-lapping slices in a well seasoned tomato aspic makes a pretty special treat. Serve this with shoestring potatoes and relishes.

Omelets make a nice dessert when you want a change. For example, try a puffy omelet topped with sliced peaches and sprinkled with cinhamon sugar, laced with orange marmalade. Run under the broiler just before serving.

Here's a dessert that's cooling and pretty as a picture: place scoops of lime sherbet into meringue shells and serve with pineapple sauce, garnish with red berries.

Rice pudding will take on seasonal glamor, if you chill it in small molds then serve with a syrup of cold peaches and cherries.

Economic food for elderly

How to have an adequate diet on a modest income is one of the problems of many elderly people today. A great many older people must economize closely because their savings or other funds for their retired years are limited.

The type of diet recommended for oldsters can be expensive unless carefully planned. It emphasizes foods which "rate" for protein, minerals, rather than the energy foods which often are cheaper but are needed less as people become less active physically. The protective foods—milk, meat, fish, poultry and eggs—so important for adequate diets, may take a large share of the food dollar. The leafy, green and yellow vegetables, tomatoes and fruits recommended also may run up food costs unless purchased wisely.

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THERE ARE ways to keep costs down considerably and still have a good diets. Some foods cost several times as much as others of similar nutritive value and use in the diet. Among the vegetables, carrots, some of the leafy greens and many canned vegetables are relatively low in price.

For the past few years citrus fruit has been an economical buy for vitamin C. Milk, a very important food in the diet of older people, is often considered too expensive but actually is an inexpensive source of calcium. On a tight budget, evaporated milk or nonfat dry milk may be used for cooking especially.

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MEAT POSES the biggest problem, yet there is a wide variation in price. Often the leanest cuts are the least expensive and may be made tender by chopping, long slow cooking or other methods. Fish, a good alternate, is cheap in many urban centers. Poultry is a very good buy this season.

Older people generally need and prefer small quantities of food than younger people. Thus, it pays to save waste by not buying or preparing too much of any one food.

Needleeraft News

by Nancy Baxter

The kitchen, where a busy homemaker spends almost half of her working day preparing meals and washing dishes, should be a cheerful room, efficient but decorative.

With the new designs in pot holders, it's easy to decorate the kitchen in a way that expresses ingenuity and taste for gaiety. Clever and colorful pot holders, to keep the chief cook and dishwasher in good spirits, can be arranged artistically on a wall, on cabinets, along a shelf or around the frame of the kitchen window.

As versatile decorating pets, pot holders can be quickly replaced, without fuss or bother, whenever you wish to alter your color scheme.

TO LINE A POT HOLDER—You'll want want the pot holders you make to be functional as well as attractive. For greater heat-resistance, line them with felt or flannel.

The one-piece pot holders, such as those seen here, can be lined in either of two ways: A pretty effect can be achieved by cutting a piece of felt one-half inch larger than the size of the pot holder and then trimming the edges with pinking shears.

—Stitch the backing to the pot holder on the wrong side. Another lining can be made by cutting the fabric, allowing one-half inch for seams, hemming all around and sewing it in place on the wrong side.

PICTURE POT HOLDERS—Perk up your kitchen with a variety of pot holders crocheted in a polly mood. This picture gallery of pot holders includes a polar bear, a leopard and another "mouse" sequins as their sparkling eyes; a quaint, little house with nail head trim (wonderful as a house-warming gift in the colors of the new home); a novel tick-tack-toe design, and a plaid.

"All pot holders are made of double-thick crochet cotton with the exception of tick-tack-toe, done in the new cotton and metallic yarn. The instructions for making the six designs, plus those for a happy lion pot holder, may be obtained from the Needlework Department of the AFRO-AMERICAN, 628 N. Eutaw St., Baltimore 1, Md. Simply send a stamped, self-addressed envelope and 25c in coin with your request for Leaflet No. S-701.

BROOKDALE FARMS
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Young Double Breasted TURKEYS, 13 to 16 lbs. ..... 45c lb.
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GRADE "A" LARGE FRESH EGGS ..... 51c doz.
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Town and Country Club hosts at colorful out-of-door fete

The Town and Country Club and their guests held a picnic, Sunday at The Falcon Gun and Rod Club site.

Members of the club include: Berniece H. Burrows, Olive Caulk, Wilhelmenia R. Cooper, Ruth Jackson, Mae F. Griffin, Queenie Lane, Ann Norris, Elizabeth Phillips, Agnes W. Reaves, and Mildred Smith.

Their guests were:

Mr. and Mrs. Samuel Blackwell, E. Gaines Lansey, Robert Brown, John M. Wood, Robert Curtis, Archie Williams, Arthur James Willins, Mr. and Mrs. Mapp, Dr. and Mrs. John Holme Mr. and Mrs. Earl Hogan;

Mrs. Dorothy Baker, Ruth Fortune, Margaret Hill, Ada Smith, Mildred Carr, Ernestine Johnson, Mable Hogan and Flora Gaines;

Leon Burrows, Albert Cooper, Rudolph Croxton, Elilhu Norris, Arlington Phillips, J. C. Reaves, Vernon Smith, Bueford Gordon, Herbert Johnson, Albert Simms and Edward Waters.

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THE CLUB MEMBERS recently held their closing meeting at the home of Mrs. Ann Norris at which time they elected the following officers:

Agnes Reaves, president; Ann Norris, vice president; Wilhelmenia Cooper, recording secretary; Olive Caulk, corresponding secretary; Elizabeth Phillips, treasurer; Queenie Lane, business manager; Berenice Burrows, parliamentarian; and Mildred Smith, historian.

There's A Lucky Photo in this issue of the AFRO. If 4your head is encircled in the oval, you can collect $5. Look for it, it may be you!

South Baltimore Notes

By GEORGE W. E. HILL and MARIE LITTLES

Warren Grant, 19, of Westchester, Pa., is working at Camp Druid Hill until the end of the summer. When Warren is working, he is staying with Robert Wren who lives at 512 Hamburg St. Both are students of Lincoln University.

Mr. Grant is majoring in history. He is a member of the Alpha Phi Alpha fraternity.

Mr. Tennyson Saunders Sr. is recuperating at his home at 854 Ostend St. Mr. and Mrs. Saunders are one of South Baltimore's most popular families.

We wish him a very speedy recovery.

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ANOTHER FIRST for South Baltimore: Mr. James R. Hawkins, collector for the Southern Life Insurance Company, has won a trip to Cleveland for his most outstanding achievement for best collection, no lapses, and more new business.

This is a boast for Mr. Hawkins, the fine people of South Baltimore, and for our own Baltimore Company, the Southern Life Insurance Company.

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THE EXCURSION to Coney Island given by the Trustee Aid was most enjoyable with the new streamline air conditioned busses. Charles Clinton Johnson was the master of ceremonies.

Well, well, first again are the Baltimore Male and Baltimore Singers with the Hedgerow Concert on the South lawn of the Madison Avenue Presbyterian Church. The program will be held on Sunday, July 31 at 6 p.m.

Gerald Burks Wilson is conductor, James Campbell president of the Baltimore Choral; George W. Hill, president of the Baltimore Singers and G. Bernard Young, business manager.

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PILGRIMAGE to the Shrine of St. Anne de Beaupre, August 19-24, is sponsored by the Mothers' Charity Club. The club leaves Baltimore from the Pennsylvania station and travels to Montreal. There will be two nights' meals and lodging at the Hotel Regina.

Those in charge of this great trip are: Mrs. Genevieve Golding, chairman; Mrs. Laura Tillman, Mrs. Ella Scherre, Mrs. Bessie Brown, Mrs. Nellie Credit, Mrs. Elizabeth Holly, Mrs. Josephine Palmer, Mrs. Romaine Goldring and Mrs. Mildred Williams.

The Trustee Aid of the Star of Bethelhem AME Church will hold its next meeting at the home of Mr. and Mrs. Balus Glover, 1715 Popular Grove.

William Polk is president, Mrs. Ernestine Christian, secretary and the Rev. W. R. Chew is pastor.

Catonsville News

By SAMUEL TORSELL

TWELVE BUSES will leave Grace Church, Thursday, July 21, at 9 a.m. for Sparrows Beach for Grace AME Sunday school annual outing.

Mr. and Mrs. Romeo Braxton entertained July 4 Mr. and Mrs. Milton Hill, Gerry Talbert, Arthur Rogers, and William Levy.

Mrs. Flora Terrell celebrated her 76th birthday last Friday.

Charles Terrell, who has been a patient at Johns Hopkins Hospital for a month, is now home.

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MRS. HAROLD BOND has as her guest her grandmother, Mrs. Estella Hill of Washington, D.C., Mrs. Hill is a member of Metropolitan AME Church in Washington.

Mrs. Ida Torsell has returned after spending five days in Washington attending the Third Quadrennial convention of the women missionary society of the AME Church.

Mrs. Joeanna Wilson was the guest Sunday of her daughter, Mrs. Donald Allen.

Mrs. Agnes Chew spent last Sunday visiting relatives in New York.

Grace AME Sunday school now has morning sessions from 9:45 to 10:45 a.m.

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MT. OLIVET Methodist Church, with its pastor, choir and congregation sponsored a bus excursion to Brooklyn, N.Y. where they worshiped.

Crescent Lodge Elks are planning their seventh annual Organization day with a Mammoth parade Sunday, August 7 at 2:30 p.m. Francis Hebron is chairman.

Mrs. Beatrice Dunn has moved to 153-A Winter Ave.

Morning Star Baptist Church mourns the death of William W. Robinson Sr., 1347 N. Carey St., who died July 8 at his home in his sleep. He was a member of the senior choir at Morning Star.

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You can have a figure that's smooth and free of ugly bulges. Our quick, safe, scientific reducing method is the easy way to achieve this flattering outlook. Come in by appointment.
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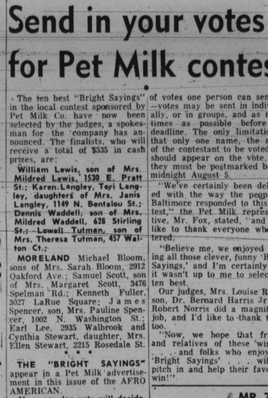

NOW THOUGH FALL—Pretty dress for summer—lovely as a fall fashion too—in two smart sleeve versions! Smooth front panel, beautifully accented by the soft gathers at bodice and waist. Deep "V" neckline, wide flare skirt—so very, very flattering. See it right away!

Pattern 9397: Misses' Sizes 10, 12, 14, 16, 18. Size 16 takes 5¼ yards 39-inch; 3 8 yard contrast.

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LITTLE SEWING time is required to make stunning separates from pattern no. 9007.

Softly shirred yoke details the blouse; skirt below, gracefully flared—so-o becoming to every figure! Make them to contrast pretilly—or match, in "dress" effect.

Pattern 9007 comes in Misses' Sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 blouse, 1 5 8 yards 35-inch; skirt 2 5 8 yards.

These easy - to - use patterns give perfect fit. Complete, illustrated Sew Chart shows you every step.

Send **Thirty-five cents** in coins for each pattern—add 5 cents for each pattern for 1st - class mailing. Send to Marian Martin, care of AFRO-AMERICAN Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly **NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.**

In and around Annapolis

By BOB PINKNEY

ANNAPOLIS—40-year-old Samuel Willis was admitted to the Anne Arundel General Hospital when he was stabbed and robbed in a scuffle by three unidentified men, city police said. Willis suffered wounds of the back and forehead.

Describing one as a "bushy head" man, Willis told police he was attacked when he failed to acknowledge their request for money and a member of the gang stabbed him three times in the back and once in the forehead, snatched his pocketbook and fled.

Thirteen persons were nabbed as city police once again put their crackdown into use on the Forrest Drive road last week. The weekend arrest toll was 48.

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DR. ARIS T. ALLEN, the first member of the Anne Arundel County Board of Education and his wife, Dr. Faye Allen, have moved their office to 62 Cathedral St.

Making way for the new State Office building which is to be erected in the Carroll and and Northwest street area, the Allens former home office at 10 Carroll St. has been moved to Carr's Beach, with the home intact.

The building was sold to the state and moved to Joseph Carr's Smith. The Allens were among a host of residents of that area who had to evacuate this spring.

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PVT HAROLD SWETT, 22, an ex-Black Knight of Baltimore, was killed recently when an Army truck overturned on a rifle range at Fort Lawton, Okla.

The son of Mrs. Hilda Mae Camp and Richard Swett, of Mountain Road, Pasadena, and Old Annapolis Road, Pvt. Swett was riding with Donald Granius of Brooklyn, N.Y., who was also killed when the overturned a half ton truck overturned in a ditch about ten miles southwest of the base.

Swett was stationed at Fort Carson for six weeks and had been in the service for one year and 2 months. He is survived by a son Michael, 3 years old.

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ANNAPOLITANS were still looking for the Weatherman to talk relief this week as a 12-day heat wave has doused the city. Light rains fell on Sunday, but did little in bucking the heat as the precipitation wasn't big enough to cool off things.

A vote making it unlawful for individuals to operate a motor vehicle over any streets or bridges under the jurisdiction of the Mayor and Alderman of the city at a speed limit exceeding 25 miles per hour was passed last week by the City Council.

When the ordinance came about at the first reading Alderman Roscoe J. Parker passed Three other Aldermen and T. Norwood Brown voted for it. Parker then inquired how it would apply to the New Acess Road in the city area.

Commissioner Rawlings, told Parker, one of the two colored Aldermen in the city, that the State Roads Commission had set a speed limit of 30 miles per hour for the New Access Roads in Annapolis.

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RAWLINGS ALSO said that On Northwest St. he felt the speed limit should be 25 as it sees double duty traffic from Thursday through Sunday. Park-

TELL US ABOUT IT
Are you engaged?
Getting married soon?
Going away, giving a party, playing host to your club, or celebrating one anniversary?
Tell us about it!
Send social news, personal items and club notes to:
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BALTIMORE AFRO
628 N. EUTAW ST.
BALTIMORE, MD.
Be sure to include your name and telephone number.
P.S.—There is no charge for publishing news and photos in the AFRO.

Send in your votes for Pet Milk contest

The ten best "Bright Sayings" in the local contest sponsored by Pet Milk Co. have now been selected by the judges, a spokesman for the company has announced. The finalists, who will receive a total of $535 in cash prizes, are:

William Lewis, son of Mrs. Mildred Lewis, 1539 E. Pratt St.; Karen Langley, Teri Langley, daughterts of Mrs. Janis Langley, 1149 N. Bentalou St.; Dennis Waddell, son of Mrs. Mildred Waddell, 678 Stirling St.; Lowell Tutman, son of Mrs. Theresa Tutman, 457 Walton Ct.;

MORELAND Michael Bloom, sons of Mrs. Sarah Bloom, 2912 Oakford Ave.; Samuel Scott, son of Mrs. Margaret Scott, 3476 Spelman Rd.; Kenneth Fuller, 3027 LaRue Square; James Spencer, son, Mrs. Pauline Spencer, 1002 N. Washington St.; Earl Lee, 2935 Walbrook and Cynthia Stewart, daughter, Mrs. Ellen Stewart, 2215 Rosedale St.

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THE "BRIGHT SAYINGS" appear in a Pet Milk advertisement in this issue of the AFRO AMERICAN.

Now, popular vote will decide which "Bright Saying" takes the big $300 prize. . . which wins the second prize of $100 . . . third prize of $50. . . and all the other prizes.

"We think this is the best way to determine the winner in a contest of this kind," George Fox, Pet Milk representative, explained.

He added, "Of course, it was a hard job for the judges to decide which two were the best. But, now that they have decided, every one of these ten has an equal chance to win, and the decision will be made by popular vote . . which is fairest of all!"

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VOTING IS easy. Each label from a can of Pet Evaporated Milk, either size, or a jar of Instant Pet Nonfat Dry Milk counts as one vote. The name of the child whose "Bright Saying" is your favorite should be printed on the back of the label. (Only one name on each label.)

Votes should be mailed to the AFRO-AMERICAN, 628 N. Eutaw St., Baltimore 1, Md., and should be postmarked before midnight Friday, August 5.

There's no limit to the number you can send in individually or in groups, and as many times as possible before the deadline. The only limitation is that only one name, the name of the contestant to be voted for, should appear on the vote. And they must be postmarked before midnight August 5.

"We've certainly been delighted with the way the people of Baltimore responded to this contest," the Pet Milk representative, Mr. Fox, stated, "and we'd like to thank everyone who entered.

"Believe me, we enjoyed reading all those clever, funny 'Bright Sayings,' and I'm certainly glad it wasn't up to me to select the ten best.

Our judges, Mrs. Louise Robinson, Dr. Bernard Harris Jr. and Robert Norris did a magnificent job, and I'd like to thank them, too.

"Now, we hope that friends and relatives of these winners . . . and folks who enjoy the 'Bright Sayings' . . . will all pitch in and help their favorites win!"

E. W. Payne 90 years old

E. W. Payne 225 N. Carey St. celebrated 90th birthday today (Friday) with a party attended by two of his seven surviving children.

Born in Buckingham County, Va., Mr. Payne, who was a farmer most of his life, has been in Baltimore since 1639 and is now living with one of his daughters, Mrs. Elizabeth Flemmings.

Still a very active man, Mr. Payne teaches the men's Bible classes of Perkins Square Baptist Church Sunday and Tuesday evenings and sings in the men's chorus.

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SEVEN OF his 14 children are still living. He also has there grandchildren. His five daughters and two sons are:

Mrs. Flemmings, Mrs. Beatrice Payne of 1608 Clifton Ave., Mrs. Amanda Peoples of Oakland, Calif.; Mrs. Willie Ruth Payne of Richmond, Va.; Mrs. Florence Gregory of Buckingham County, Va.; Charles Payne of New York City and Moses Payne of Hanover, Pa.

MR. ZING Says:
DON'T GET INTO A STEW BECAUSE THE FLAVOR'S FLAT
RITTER De Luxe TOMATO KETCHUP IS ALL YOU NEED FOR THAT!
For New Flavor with a ZING... YOU NEED ONLY ONE
—the only Ketchup that's expertly seasoned with the choicest, selected spices, plus a dash of Tabasco* and homogenized to give you a new, "cool," smooth flavor! Anyway you can't get any other way!
Ritter De Luxe TOMATO KETCHUP
*Tabasco is the registered trade mark of The McIlhenny Co.

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Watermelons
Those Long, Dark "Congo" Melons from Carolina. Vine Ripened, Sweet and Juicy, the "Coolingest" Fruit of Summer.
Large, Whole Melon 69¢ Extra Special!
Ideal Fancy Home-Style
Apple Sauce
2 16-oz cans 25¢
IDEAL CATSUP Regular or Hot 2 14-oz bots 35¢
IDEAL FANCY FLA.
Grapefruit Sections
2 16-oz cans 25¢
Ideal Tea 4-oz pkg 35¢ 8-oz pkg 65¢
Ideal Tea Bags pkg 48 49¢ pkg 100 95¢
Supreme Plain Vienna Bread SPECIAL—loaf 15¢
Cocoanut Marshmallow Angelfood Bar ea 35¢
Filbert Filled Coffee Cakes ea 29¢
HAVE YOU STARTED YOUR SET OF STAINLESS STEEL FLATWARE Each Unit Only 79¢
Unit #1—Dinner Knife & Fork, Salad Fork & Teaspoon only 79¢
Prices Effective Thru Sat., July 16, 1955. Quantity Rights Reserved.

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COMMUNITY DINETTE
A modern clean sanitary restaurant
1119 W. SARATOGA STREET
We serve delicious dinners: Examples:
Chicken, steaks, chops, seafood, ham etc.
Special Lunches: Examples:
Sandwiches (of all kinds) Salads and home styled deserts
This restaurant is owned and operated by the Christian Community Church of God, Elder C. Green, Pastor. All proceeds of the business will go toward the building of