COOKING FUN

By BETTY COOK

If saving moments is important in your life — yet you like to serve foods a little on the fancy side — then you will welcome this "different" recipe for Ambrosia Cake.

It is one that can be prepared in advance, and one that disguises as store-bought sponge layer when you just haven't the time to bake.

Best of all, Ambrosia Cake, while simple, to make, is one that is handsome in appearance —and a real conversation piece are going to be busy all day, when it comes to tasting the first forkful!

• • •

THE SINGLE sponge cake layer is supplemented by a wonderful layer of orange "fluff"—delicate and delicious. This top layer is also the "frosting" —made beautiful with a generous sprinkling of snow-white coconut.

The final quick decoration, just before serving, is a "sunburst" of golden orange sections.

Here are some hints that will help you with time-saving, if you want to make this delicious cake but can't have company for dinner at night or maybe just dessert and coffee during a TV show:

1. **Make up** the gelatin mixture early (by getting up a few minutes earlier than usual, you can do it before breakfast).

2. **After removing** gelatin mixture from heat, put the saucepan in a bowl of ice cubes and water ... to speed the cooling and thickening.

3. **On your** prettiest serving plate, place the sponge cake layer, with the paper collar in place.

4. **After breakfast**, beat egg white and proceed with recipe directions — put in refrigerator to chill during the day.

5. **Persuade your** husband or some member of the family to do this — or plan to do it yourself the night before. Pare an orange and remove sections; put in covered dish in refrigerator for the last minute touch that night.

Then, as you can see, there is an "assembly line" job that will take only minutes to prove you're a super-cook!

AMBROSIA CAKE

¾ cup orange juice
2 teaspoons gelatin
1 egg yolk
½ cup sugar
½ teaspoon salt
1 teaspoon grated orange rind
8 inch sponge cake layer
1 egg white
2 tablespoons sugar
¾ cup whipping cream
1 cup shredded coconut
Orange sections.

METHOD: Add orange juice gradually to gelatin in top of double boiler, stirring constantly. Stir over hot water until gelatin is dissolved. Combine egg yolk, ½ cup sugar, salt, and orange rind and add to gelatin mixture.

Cook and stir over hot water until mixture coats a dry metal spoon. Then chill until thickened, but not firm.

Fold a 30x10-inch sheet of paper lengthwise twice to make four thicknesses. Fit snugly around cake, fastening with paper clips or pins.

Beat egg white to stiff peaks, adding 2 tablespoons sugar gradually. Add gelatin mixture, mixing thoroughly. Whip cream and fold into mixture.

Pile this filling into the paper collar on cake and sprinkle with coconut. Chill until firm. Just before serving, remove paper collar and garnish with orange sections. Makes 8 servings.

Keep state clean Committee sets luncheon, June 28

A luncheon for members of the Governor's Committee and community leaders active in the Keep Maryland Beautiful campaign was postponed this week to June 28, it had been scheduled, originally, for June 16.

The luncheon will be held at the Park Plaza Hotel at 12:30 p.m. in Baltimore and reports from the participating counties will be discussed, according to KMB State Chairman John E. Clark.

Clark said plans for future clean-up programs, the disposition of trash cans along Maryland highways and the establishment of land fills in convenient locations throughout the State for public litter disposal will also be on the agenda.

BROOKDALE FARMS
NEW LEXINGTON MARKET
Berger Bros. and Paca
Young Double Breasted TURKEYS, 13 to 16 lbs. ..... 45c lb.
FRY BREASTS and LEGS ..... 59c lb.
GRADE "A" LARGE FRESH EGGS ..... 49c doz.
GRADE "A" MEDIUM FRESH EGGS ..... 43c doz.
CLEAN GIBLETS 18c lb. NECKS & BACKS 5c lb.
BREAST & LEGS FOR SALADS ..... 39c lb.
1½ FRYERS—Large 98c
FRESH CHICKEN LIVERS ..... 49c lb.
Call SArataga 7-5298 for SPECIAL PRICES.
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MAKE IT RICH...
MAKE IT GOOD
OLD EDLAVITCH!
Love That Wine!
EDLAVITCH
SACRAMENTAL CONCORD GRAPE WINE
Everybody loves good old Edlavitch!
Made from finest New York State Concord Grapes. Once you try it, you'll always buy it.
EDLAVITCH Sacramental WINE
BOTTLED AND DISTRIBUTED BY WORLD WIDE WINE CO., WASH., D. C.

Acme Super Markets
lead again with this Sensational offer of Corvette Pattern
STAINLESS "Miracle Metal"
New! Exciting!
Easy to Care for! Needs No Polishing
SAVE UP TO 40%
WON'T TARNISH WON'T RUST WON'T CORRODE
START WITH 4 PC. SETTING
You'll just love the way it stays bright and shining. STAINLESS is the result of years of research to produce a material with all the desirable and necessary qualities for fine tableware. And just think - - - you get it for about half what you would normally expect to pay.
Start with Unit #1 - - - the basic place setting unit - - - Dinner Knife and Fork, Salad Fork and Teaspoon. Plan to add accessory pieces on your own "budget buying" plan.
Made and Guaranteed by the International Silver Co.
ALL UNITS ONLY 79¢ EA. WITH 15.00 PURCHASE
IT'S BALANCED
Corvette Pattern is carefully tapered in thickness to give you perfect balance, it feels better in your hand because it is "graded" ... a feature usually found only in the most expensive Stainless Flatware.
All Units Guaranteed
Every piece is SOLID STAINLESS STEEL and guaranteed against defects in material or workmanship.

CATSUP Ideal Hot or Regular 2 14-oz bots 35¢
Peanut Butter Ideal Creamy 11-oz jar 35¢
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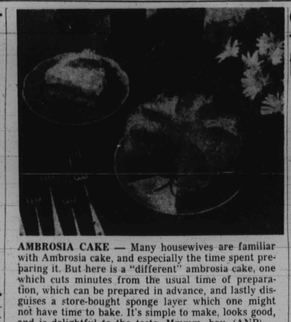
WHITE TUNA Ideal Fancy 7-oz can 35¢
STUFFED OLIVES Milrose Spanish 6½-oz jar 29¢
SLICED PICKLES Ideal 16-oz jar 23¢
Virginia Lee Bakery Treats
Reg. 19c Supreme Rye Bread loaf 15¢
Peanut Butter Cream Party Layer Cake ea 59¢
Iced, Lemon Filled Coffee Rings ea 45¢
SUPREME BREAD Get the best Why Pay More? large loaf 15¢



AMBROSIA CAKE — Many housewives are familiar with Ambrosia cake, and especially the time spent preparing it. But here is a "different" ambrosia cake, one which cuts minutes from the usual time of preparation, which can be prepared in advance, and lastly disguises a store-bought sponge layer which one might not have time to bake. It's simple to make, looks good, and is delightful to the taste. Mmmm, boy. (ANP).

Stars of your summer wardrobe are these mix-match separates! Sew them in bright contrasting colors or one-piece dress effect.

Blouse with its graceful yokes, three smart sleeve versions too. Skirt is your favorite; fashioned for flattery and walking ease.

Pattern 9298: Misses' Sizes 12, 14, 16, 18, 20. Size 16 blouse, 2 yards 35-inch; skirt 2¼ yards. • • •

THIS LOVELY summer dress is sure to be your favorite fashion! Softly draped bodice, long torso line atop a graceful whirl skirt—a wonderfully flattering 9304: Misses' Sizes 10, 12, 14, 16, 18. Size 16 takes 4⅝ yards 39-inch fabric.

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

Send Thirty-five cents in coins for these patterns 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.**

Chilled desserts a summer treat

Chilled desserts are a popular menu item when warm weather comes around. You'll find "Peach Caramel Cream" cool and delicious eating.

It's easily made with golden canned cling peaches which most of us keep on our pantry shelves. If you're busy, make this dessert the day before and keep it chilled in the refrigerator until ready to serve.

Peach Caramel Cream

1½ cups canned cling peaches
½ cup sugar
½ cup brown sugar (packed)
2 tablespoons butter or margarine
½ cup water
2 egg whites
1 envelope (1 tablespoon) plain gelatin
¼ cup cold water
¼ cup whipping cream
¾ cup shredded coconut

Drain peaches. Boil together sugar, butter and water to soft-ball stage (236 degrees F.). Remove from heat and pour slowly over stiffly beaten egg whites, beating constantly.

Soften gelatin in cold water and dissolve over hot water. Add to syrup-egg white mixture while it is still warm, and beat until cool. Whip cream until stiff.

Fold peaches, coconut and whipped cream into cooled mixture. Pour into molds and chill until firm. Makes about 8 servings.

Friday special meatless dish

"Friday Special" is just as special any other day of the week, but the name is just to remind us that it's good for meatless days, too.

Macaroni and cheese are dressed up to the "special" class with meaty wedges of rich ripe olives and hard-cooked eggs to add extra flavor and protein. Sliced tomatoes taste perfect with this.

Friday Special

2½ cups macaroni
¾ cup ripe olives
1½ cups milk
2 cups chopped quick -melting cheese
Salt, Pepper
1½ tablespoons cornstarch
2 tablespoons water
½ cup chopped onion
2 tablespoons chopped pimiento
3 sliced hard-cooked eggs.
Paprika

Cook macaroni in boiling salted water until tender. Drain. Cut olives in large pieces. Combine milk, cheese, and salt and pepper to taste, and heat over hot water until cheese is melted.

Add cornstarch moistened in water and cook and stir 4 to 5 minutes. Remove from head and blend in onion and pimiento. Place a layer of macaroni in bottom of casserole or baking pan, sprinkle generously with olives, egg slices and a layer of cheese sauce.

Repeat with second layer of each. Add a layer of macaroni and top with remaining sauce. Sprinkle with paprika. Bake in moderate oven (350 degrees F.) about 20 minutes. Makes about 6 servings.

Towel tops for furniture

If your furniture lacks slip covers, learn to protect the upholstery—and at the same time make chairs and sofas more inviting—by covering them with gay colored turkish towels for the summer.

Tuck and pin two or three bath-size towels skillfully over the seat and back of ach chair. They absorb perspiration and spare the permanent upholstery the rigors of casual hot weather living.

And, of course,

Sour cream feature product for hot summertime meals

Shopping for food may be a daily occurrence or a weekly household event. But regardless of how many marketing trips are made notice the frequency of dairy items on the shopping list—a reflection of the important part played by milk in our diets.

Since June is Dairy Month, this might be a good time to check whether you are taking full advantage of the many different kinds of dairy products available in abundant supply — all highly nutritious.

There are the many forms of milk itself to consider—whole milk, plain or flavored, skim milk, evaporated, condensed, powder, and buttermilk.

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CHECK THE countless varieties of cheese, the wide choice of luscious ice cream flavors, and fine-quality butter, the incomparable table fat.

The onset of warm weather brings to mind one of the handiest of our dairy products—smooth and tasty sour cream.

Cultured sour cream is a scientifically prepared product made from sweet cream which is pasteurized and homogenized, substantially fat and fluid, sour cream can add new interest to many a summertime meal.

As a main dish for lunch, many people enjoy a bowl of sour cream combined with cottage cheese, salt and pepper to taste.

Or chop crisp salad vegetables —cucumbers, radishes, green pepper, lettuce — into the bowl and add sour cream. Or combine both vegetables and cheese with the sour cream for a refreshing, health - packed dish.

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THERE ARE many other uses for sour cream. Serve a spoonful as a garnish on soups — cream of pea, bean, or beet soup.

Here is a hot sour cream sauce to serve over vegetables such as asparagus, broccoli, cauliflower, or potatoes:

Blend 1 tablespoon butter and 1 tablespoon flour. Add 1 cup sour cream and ¼ teaspoon salt. Heat slowly and stir until thickened.

Cover and cook over hot water for about 5 minutes. Finely chopped parsley, chives, or red or green pepper may be added to vary the flavor.

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TRY SOUR Cream and Prunes to serve over sponge cake or as a cake filling. Here is a good opportunity to make use of small-size prunes which are such an economical buy right now:

Use 1 cup sour cream; 2 cups cooked prunes, drained; 4 to 5 tablespoons sugar; 1 teaspoon lemon juice; a little salt.

Remove the pits from the prunes and chop the prunes fine. Add the sugar, lemon juice, and salt. Fold into the sour cream and chill.

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SPECIAL!
½ FRYING CHICKENS
Fresh Daily
FOR CLUBS, CHURCHES, SUPPERS, PARTIES, FRATERNAL ORGANIZATIONS, ETC.
REASONABLE PRICES
Free Delivery
CALL MISS NETTIE
PLaza 2-2491

Like salads? Try berry mold

If you've been looking for a different and easy-to-do salad these refreshing berry dishes, then "Tasty Berry Molds" are for you! They're perfect "company fare" and you can use your sweet berries now in season.

Soften gelatin with delicious delicately-flavored apricot whole fruit nectar, add cream cheese blended with sour cream and toss in your berries. Chill—and presto—your creamy gelatin salad is ready to serve.

Tasty Berry Molds

(12-ounce) can apricot whole fruit nectar
1 tablespoon lemon juice
Few grains salt
1 (3-ounce) package cream cheese
berries or cherries.

Remove pits from cherries. ¼ cup sour cream ½ cup fresh berries or cherries

Salad greens

Soften gelatin in ¼ cup nectar. Heat remaining nectar and dissolve gelatin in it. Add juice and salt. Cool until slightly thickened.

Soften cheese with a fork and blend in sour cream. Blend in cooled gelatin gradually. Rinse 1 envelope (1 teaspoon) plain gelatin

Brown or Yellow GULDEN'S Mustard is Tops
That's what folks say—"First of all, Gulden's, whether this or that! Brown or Yellow." Gulden's gives flavor like no other mustard can.
GULDEN'S MUSTARD
GULDEN'S YELLOW MUSTARD

MORE Hair Beauty
Extra lovely oil day long. So soft, smooth, lustrous.
DIXIE PEACH HAIR DRESSING POMADE
The biggest jar at the price 25¢ also 15¢ 45¢
DIXIE PEACH HAIR POMADE
MORE For Your Money

hurry! hurry! hurry!
IT'S YOUR LAST CHANCE TO ENTER PET® MILK'S
"Bright Saying" CONTEST
...CLOSING Midnight, Friday, July 1st, 1955!
Remember—$535 in cash prizes will be awarded for the best "bright sayings" of children in this area. Anything funny or clever or surprising that your child has said may win!
ENTER NOW...HERE'S ALL YOU DO:
1. Write your child's name and age (contest limited to children 10 years old or younger), the "bright saying," and your own name and address on a plain piece of paper.
2. Enter as many "bright sayings" as you like, but be sure to put each of them on a separate sheet of paper and include name, age, and address with each.
3. Mail your entries to The Afro-American, 628 North Eutaw Street, Baltimore, Maryland, *before midnight*, Friday, July 1st, 1955.
Prominent local judges will select the ten best entries. Then —by popular vote—readers of this newspaper will determine the order in which prizes will be awarded.
All entries become the property of Pet Milk Company and judges' decisions will be final.
Always buy PET EVAPORATED MILK
America's *first* evaporated milk . . . the *first* choice of good cooks. The *first* food for millions of happy, sturdy babies.
and Instant PET NONFAT DRY MILK
The new miracle milk product that dissolves instantly to make delicious fresh-tasting nonfat milk. Costs only half as much as bottled milk.
Your grocer has extra copies of these contest rules on handy take-home slips. Look for them at the PET Milk display.

BE SURE TO GET YOUR Premiums at the NORTH AVENUE MARKET
Open Every Fri. 'til 9 P.M.
FREE PARKING

South Baltimore Notes

By GEORGE W. E. HILL and MARIE LITTLES

The Mt. Winans Elementary School No. 156 held its closing exercises on Thursday, June 16.

After the opening of the exercises, the welcome address was given by Miss Emily Johnson, the class song, written by John Scott was sung; appreciation speech by William Hobbs; farewell address by Elmer Dennis and the awarding of certificates and remarks by Mrs. Blanche R. Powell, principal.

The invocation and benediction was by the Rev. H. Moore.

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THE GRADUATES are as follows: Albert Banks, Douglass Booker, Clifton Burke, James Carr, Frank Carroll, Robert Cheeks, Elmer Dennis, Joe Conner, Robert Garrett, Michael Hall, James Hill, Laval Hillman, Eddie Hudson, Melvin Jackson, Samuel Johnson, Bustter Jones, William Kelly, Bernice Martin, Jerome Martin, Stanley Moore;

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JEROME OWENS, James Nicholas, Charles Palmer, Benjamin Ross, John Saunders, John Scott, Louis Scruggs, Lawrence Simms, John Slater, James Smith, Gessie Talbot, Joseph Wallace, James Williams, William Young, William Chambers, Florence Stevenson, William Hobbs, Mary Turrentine, Alfreda Warren, Manetta Whitlock, Carolyn Woolford, Hilda Williams, Arzina Ashe:

Harriet Bailey, Martha Baker, Brenda Barnes, Lavigene Bell, Sarah Bewell, La Verne Blackwell, Ellen Bowie, Lelia Burke, Elaine Davis, Dorothy Dee, Joan Ellis, Bertha Falcon, Yolanda Fant, Susie Finney, Paulette Floyd, Geraldine Fountain, Calestine Fullard, Ophelia Goodman, Desney Green, Frances Harris, Mae Jones, Ellen Johnson, Emily Johnson, Juanita Jordan, Patricia Laney, Gloria Lee, Carol Mayers;

Lucretia Peals, Connie Perry, Juanita Price, Dorothy Savage, Doretha Scott, Gloria Shannon, Lydia Smith, Dorothy Stewart, Mildred Thomas, Harrietta Wallace, Barbara Webb, Ferne Woodfolk, and Shirley Green.

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THE TEACHERS at Mt. Winans Elementary School are as follows: Mrs. Myrtle Lee, Mrs. Madeline Harding, Mrs. Lillian Martin, Mrs. Sara Hill, Mrs. Inez Henson, Miss Lillain Chamberlain, Mrs. Ruby Harris, Mrs. Helen Queen, Mrs. Lula Shaw; Mr. James Forrest, Mrs. Christine Hill, Mrs. Onda Silver and Mrs. Helena Thomas.

This was the largest class to ever graduate from School No. 156. There was a total of 83 pupils.

Milton Stanley, teacher of grade four of School No. 162, received his masters of education from Johns Hopkins University.

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STAR OF Bethlehem AME Church held Fathers, Graduates and Friends' Day last Sunday. A special sermon was delivered by the pastor, the Rev. W. R. Chew. Music was furnished by a guest choir, graduation speech by George W. E. Hill and refreshments were served to the graduates by Mrs. Charlotte Hill at 2320 Huron St.

Serving were Mrs. Sue Pickens, Mrs. Ernestine Christian, Mrs. Tribly Wicks, Mrs. Mamie Legg, and Mr. Roland Christian. George Hill was the chairman.

The graduates wish to have a mid-summer concert. All who are concerned will discuss this matter with our principal, Mrs. Powell and faculty.

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THE TRUSTEES Aid of Star of Bethlehem AME Church will give their ninth Annual Bus Excursion to Coney Island, New York on July 3. The buses leave the church at 8 a.m.

The officers of the organization are as follows: William Polk, president; Charlotte Hill, vice president; Ernestine Christian, secretary; Tribly Wicks and George Hill, treasurers; and the Rev. W. R. Chew, pastor.

The Fifth Annual Teas was given at the Cherry Hill Community Center on Sunday June 12 by the National Council of Negro Women (Cherry Hill Chapter).

The programs was as follows: Prelude, Mrs. Gladys Tyler; invocation, Father Conkling, St. Monica Catholic Church; welcome address, Audrey Willis; selection, Irvin Bryan; response, Mrs. Irma Matthews; Origin and Purpose, Mrs. Bertha Quickly;

Panel Discussion; "How the NCNW can help in the Community" Mrs. Viola Wright, School No. 159; Mrs. Emma Payne, School No. 160; and Mr. Harry Parker, School No. 180;

Selection, George Hill; unveiling of picture of Mrs. Mary McLeod Bethune; Mrs. Lucy Thornton, Regional Director Washington, D.C.; Remarks, Mrs. Sarah Bundy.

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THE ORGANIZATION wishes to thank the AFRO-AMERICAN for contributing the portrait of Mrs. Mary McLeod Bethune; also to thank everyone who contributed to the success of the tea.

Mrs. Sarah Bundy is president, Mrs. Margaret Howell, chairman and Mrs. Annie B. Drayton, co-chairman and publicity manager.

Shiloh Christian Community Church observes their seventh Annual Men's Day on Sunday June 26. There will be three services during the day.

The president, Levin Bryan, will bring to our Southside some of Baltimore's finest talent.

Herman Sewel is vice president and the Rev. George W. Baynard, pastor.

Wilson Park pupils feted at breakfast

Nine sixth grade pupils of Wilson Park School No. 155 were feted at a breakfast Sunday, given by Mrs. Thomas Peay at 4452 St. Georges Ave.

In the group were Earl Brittingham, John Brittingham, Luther Robinson, Barbara E. Berry, Debby J. Butler, Naomi R. Dyson, Anne Holmes, Joan C. Matthews and Delores I. Watson.

CLUBS

GOLDEN HEART — Mrs. Florence Roane, 2517 Reisterstown Rd., was hostess to the savings club. Plans were made for a bus trip to Coney Island, N.Y., in August.

Mrs. Vashti Dickerson is president; Mrs. Paulinne Murel, secretary; Mrs. Roane, business manager.

RELIEVERS — The social savings club met with Mrs. Susie Stewart, 2848 Harlem Ave., Monday to complete arrangements for the third annual cocktail party at the Club Tijuana, Sunday from 5 p.m. to 9 p.m.

Members present included Mesdames Lucille Green, president; Olivia Spriggs; Gertrude Giles, Sarah Russins and Mary Jones.

SOCIAL EIGHT — Mrs. Julia Townsend, 1365 Longwood St. is hostess for the club this week. Mrs. Louise Wilson 1513 E. Chase St. will entertain the next meeting. Mrs. Mable Lawson is president.

20TH CENTURY DEBS — Mrs. Coretha Jones hosted the savings club this week. Among those present to plan for a crab feast were Mesdames Helen Edwards, Dolores Woods, Rosetta Jones, Mary Cobbs and Lillian Brown.

Mrs. Woods will have the next meeting at her home, 2616 Laureta Ave.

SEVENTEEN—Members who met this week at 824 N. Stricker St. were: Mesdames Arletha Young, Vernita Harrington, Clara Thompson, Sarah Holland, and the Misses Maggie Jennings, Naomi Brandon and Edna Cox.

T.T.T. — The social club met at 617 Claymont Ave. Present were: Mesdames Arletha Young, Susie Johnson, Eloise Carter, Gwendolyn Carter, Alma Stewart, Laura Arrington, Sarah Leach and Miss Maggie Stewart.

CHEERFUL LADIES — The savings club was entertained this week by Mrs. Roseone Brown, 12 N. Hopkins St., business manager. Members donated $10 to Marsha Smith, the three-year-old girl who needs a plastic eye.

Mrs. Willie Collier, 17 W. Montgomery St. Mrs. Louis Johnson is president.

BLACK AND GOLD — Members completed plans this week for a bus excursion to Marchwood Beach, in Centerouss, Va., July 17. Mrs. Delia Hyler is president.

Catonsville News

By SAMUEL TORSELL

The Junior Lady Ushers of Grace AME Church observe their 11th anniversary 11 a.m. Sunday. Mrs. Gladys Boardley is president.

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MRS. SARA DIXON and son, Bernard, of NYC, were the reason for a recent dinner party, Mrs. Helen Nelson of Winters Ave.

On the ticket committee for the Grace AME Sunday School picnic at Sparrows Beach July 31 are:

Mrs. Ida Torsell, Inez Smith, Gloria Randall, Patricia Cook, Catherine Gross, Mabel Coleman, Horace Brown, Athena Washington Sr., Granger Fields and Carole Hebron.

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MORNING STAR BAPTIST Church Sunday School will hold its annual picnic at Hershey Park, Pa. July 28. The Rev. William Tapscott is pastor.

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CPL. EDGAR SCOTT, son of Mr. and Mrs. Frank Scott Sr. has returned home after 18 months in Alaska.

Crescent Lodge of Elks band and their drill teams will participate in the July 4 celebration.

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WESLEY YOUNG is attending the Boys State Convention at St. John's College in Annapolis. He is sponsored by the Jackson and Johnson Post of the American Legion.

• • •

THOMAS BRIGHTFUL, 2723 Gwynn Falls Parkway, son of Mrs. Beatrice Dunn of Winters Ave., is home from Singapore, India, where he served with the Merchant Marines.

Charles Terrell and Asbury Rideout are both patients at Johns Hopkins Hospital. Leroy Lewis is ill at his home, 317 Winters Ave. and Cornelius Burton is still sick at his home.

Frederick News

By W. I. Snowden

FREDERICK, Md. — Miss Joan C. Addison, daughter of Mr. and Mrs. Melvin S. Addison of this city graduated June 4 from State Teachers College at Bowie.

She was a member of the glee club for four years and also of the band where she played a baritone saxophone. She was also a member of the Interpretive Dance Club.

A pastoral reception was given in honor of the Rev. and Mrs. I. P. Blackman of the Buckeystown charge of the Methodist Episcopal Church last Thursday evening. A large crowd attended.

Mr. and Mrs. Austin Boyd of Baltimore spent last Tuesday in Frederick visiting friends.

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THE REV. R. L. Nickens, who conducted a grocery store in this city for a number of years, has closed his business.

The Woman's Mite Missionary Society of Quinn AME Church held its regular monthly meeting at the church last Thursday night. Mrs. J. A. Williamson is president.

Frederick Bruce from Baltimore spent Thursday at his home in Buckeystown.

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MRS. BESSIE Snowden and Mrs. Pauline Hammond attended the Tri-State Elks Convention held this week in Hagerstown.

Mrs. Lamoween Goe, W. All Saints St., was taken quite ill last week but is very much improved at this time.

Services were held at the First Missionary Baptist Church last Sunday at 8 p. m. The Rev. Thomas J. Houston is the pastor.

THERE IS A LUCKY photo in this issue of the AFRO. Look for it. It may be you. If your head is circled in the oval, you can collect $5 cash without a bit of trouble.

ALL YOU have to do is call at the AFRO City Desk, 628 N. Eutaw St. BEFORE Tuesday noon.

MRS. EDITH LOVING
D.C. rolled out the reo carpet

Col. Loving's widow feted by friends

WASHINGTON

Seldom has D.C. society rolled out the red carpet of entertainment as they did recently for Mrs. Edith Loving of Oakland, Calif.

Mrs. Loving was the house guest of Madame Lillian Evanti, nationally renowned soprano, for three weeks.

She is the widow of Col. Walter Howard Loving, war victim on Manila during World War II.

She received a posthumous award for her husband from the Philippine government and returned there for the dedication of a building in his memory in 1952.

The building, called the Loving Memorial, serves as headquarters for the Philippine Constabulary band, of which Colonel Loving was organizer and director.

• • •

MRS. LOVING formerly lived in the Philippines where her husband was stationed, returning to the U.S. following his death. She has one son, Major Walter H. Loving, Jr., Cedar Rapids, Iowa.

The families of Madame Evanti and Mrs. Loving have been friends through three generations.

While here, Mrs. Loving was given a salon party by Mrs. Jennie Wilder and Madame Evanti which was attended by her more intimate friends.

• • •

OTHERS WHO feted her included:

Mesdames Ruth Brooks, Alonzo Aden, Jessie Jones, Juanita H. Thomas, Madge Hurst, Louise H. Pack, Dorothy Howard, Gladys Mehlinger, Emery Smith, Iris Frye, Maria Ogle:

Hilda Evans, Fannie Gould, Jennie McGuire, Pearl Pennington, Baltimore; Havens Russell, Alonzo Smith, William Stuart Nelson, Madrien Tignor, Gladys Moore;

Mesdames and Messrs James C. Evans, Perry Howard, Cato Adams; Drs. and Mesdames Harold Hayes, George Harriot, E. B. Henderson, John Sinclair Perry, Frank Horne;

Attorneys and Mesdames Thurlow Tibbs, Roy Garvin; Valerie Chase, Jessie and Adele Parks; Roberta and Annette Church; General and Mrs. B. O. Davis; Judges and Mesdames James Cobb, and Armond Scott; Richard Jones, ambassador to Liberia and Harold Murray, Mexico City.

5 dental grads licensed in Md.

Five Howard graduates were licensed to practice dentistry in Maryland following examinations held on June 6, 7 and 8 by the Maryland State Board of Dental Examiners. A young woman graduate was also licensed as a dental hygienist. The list follows:

Dr. George L. Butler Jr., 4914 3rd St., NE, Washington.

Dr. Carl L. Dash, 314 59th St., NE, Washington.

Dr. William J. Hargon, 1120 W. 11th St., Little Rock, Ark.

Dr. Reginald C. Redhead, 138 Winthrop Ave., New Rochelle, N.Y.

Dr. V. E. G. Thompson, 4410 Kansas Ave., NW, Washington.

The dental hygienist was Miss Mary E. Russell, 820 Fremont Ave., Baltimore.

Dr. made up of elementary school pupils with minor language problems will be used during the workshop in order that students might observe the techniques used to correct disabilities in reading and other language development.

You Can Have That Lighter, Brighter Look
Stop missing out on fun and happiness because of dull, dark skin! Begin now to have lighter, smoother, softer looking skin—use famous Black and White Bleaching Cream as directed. Its bleaching action works effectively inside your skin. Modern science knows no faster method of lightening skin. Get it—use it today.
Get Black and White Bleaching Cream today! 39¢, 65¢, at all drug counters.
BLACK AND WHITE BLEACHING CREAM

Glenburnie Echoes

By CHARLOTTE W. DOWNIE

The faculty of Pumphrey Elementary School entertained former students who were graduated from Bates High School in Annapolis last week.

Honored guests were:

Jasper Little, Earl Langford, Carl Jackson, George Pinkney, Jerome Johnson, Albert Coates, Sylvia Taylor, Elsie Gaskins, Delores Capel, Claudia Scott, Yolande Griffin and Mary F. Capel.

Hostesses were Mesdames Gertrude Jackson, Bessie Langford, Gloria Pinkney and Regina Griffin.

• • •

MRS. HANNAH McCall entertained in honor of Miss Sara V. Jones, county school supervisor and the faculty of Pumphery School at a dinner party at her home on Belle Grove Rd., Patapsco Park.

Assisting as hostesses were Mesdames Annie Powell, Laura Brockington and Hannah McCall.

The church school of St. John's M.E. Church will have its annual children's day program Sunday

The program, sponsored by the Landmark Lodge No. 40 of Catonsville, Md. was celebrated at St. Mark M.E. Church, Harmon, Md., Sunday.

F. Clarence Hamilton presided and the Rev. F. J. Frye was guest speaker.

On the program were William Foreman, Samuel Jones, the Rev. S. J. Mack, Earl Kelley, Bacon, Louis Kelly and Norman Smith and Mesdames Pauline Brown and Turnell. The Mason Choir and Landmark Lodge No. 40 rendered the music.

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THE FURNACE Branch Improvement Association held their last meeting until fall, Monday evening.

George Crawford, president, complimented members on the splendid support shown during the Crain Highway Zoning appeal issue.

The association will give a dinner July 15 to aid its legal fund.

Members attending were Messrs. and Mesdames Clarence McDowell, James Johnson, Mesdames Aline Brooks, Naomi Brown, Jean Gaither, Dorothy Matthews, Sara Crawford, and Charlotte W. Downie.

Messrs. Benjamin Keene, Theodore Ness, Dr. Maurice Boles

John Wesley ME Church of Furnace Branch will observe Guest Sunday at the Sunday service the Rev. S. J. Mack is pastor.

Eugene Taylor, organist and choir director of Metropolitan ME Church Glen Burnie, who died recently, was the first to start the organ fund rallies at the church.

Hamilton Hines and Mr. and Mrs. James Johnson were guests at St. Mark M. E. Church in Harmon, Md. recently.

THE GOSPEL Workers with Mrs. Rosa Williams as president, distributed Father's Day gifts at the Plaza Manor Convalescent Home Sunday.

Making the trip were Mesdames Maggie Taylor, Virginia Thomas, Aline Brooks, Gussie Taylor, Charlotte W. Downie and Rosa Williams.

On the sick list are Leon Ross, Room 411, University Hospital; Mrs. Mabel Cook, Dorsey, Md.; Samuel Matthews, Mrs. Viola Johnson, and Arthur Montgomery, Harmons, Md.

Mrs. Henrietta Johnson of Furnace Branch Rd. presented clothes and linens to the Plaza Manor Home.

Committee planning Mary Terrell Shrine

WASHINGTON

Plans for an $8½ million building project memorializing the late Mary Church Terrell, civic leader, were announced Monday night at a dinner sponsored by the National Shrine Committee.

The affair was held in Monument Hall of Metropolitan Baptist Church.

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MRS. EVELYN EALS, president of the committee, and Mrs. Pauline Elmore, recording secretary, unveiled a lifesize photo of Mrs. Terrell and a photo of the building which, it is hoped, will perpetuate her name in D.C.

The building will include a hotel and a "Hall of honor" for distinguished Americans.

Bonds costing from $1 to $25 are being sold in the effort to enable as many "little" people as possible to participate in the memorial venture.

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A TRIBUTE to Mrs. Terrell was read at the dinner by Mrs. Alice Dunnigan, well known Washington correspondent for ANP. Besides reviewing the life and accomplishments of Mrs. Terrell, the tribute by Mrs. Dunnigan said, in part:

"When the true history of the 20th century is written, the name of Mary Church Terrell should surely occupy one of the most prominent places among the immortal greats.

• • •

"ALL OF US who had the privilege of knowing her personally, and working with her, have admired and respected her not for what she preached, but for what she actually practiced.

"She was adored not for what she said, but what she really was—a modest, sweet, kind, unselfish individual, who dedicated her entire life to the happiness of others, without ever a thought of herself, or even a mention of her own welfare."

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OTHER SPEAKERS at the dinner included Dr. C. Herbert Marshall, Mrs. Julia West Hamilton, honorary president of the shrine committee and the Rev. W. H. Jernagin, chairman of the board.

The invocation was by the Rev. E. C. Smith, pastor of Metropolitan Baptist. Carl Edwards, public relations director of the committee, gave the history and purpose of the group.

Serving as mistress of ceremonies was Mrs. Montrosa Frazier, financial secretary and treasurer of the committee. Other officers and members, in addition to those already mentioned, are:

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