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For a change, try chicken livers on pineapple rice

Tender chicken livers could never be better than when they are served over fluffy, white rice with refreshing pineapple cubes. The flour dip helps the chicken livers fry to a delicious brown while the inside cooks to a succulent doneness.

And—joy oh joy, this recipe makes plenty of gravy so every forkful can be smothered with a wealth of the gravy which is made extra interesting by the addition of soy sauce.

INGREDIENTS ARE one pound chicken livers, one-half cup flour, one teaspoon salt, one-fourth teaspoon pepper, one-half cup (1 stick) butter or margarine, one cup uncooked white rice, two cups water, one teaspoon salt, one cup pineapple tidbits, drained, five tablespoons flour, three cups water and two tablespoons soy sauce.

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WASH THE LIVERS in cold water. Cut away any green bile. Place the flour, salt and pepper in a paper bag. Shake to mix. Add several pieces of liver at a time and shake to coat with flour.

Melt the butter or margarine in a skillet. Add the chicken livers and cook until brown on the outside and done inside. Use tongs or spoons to turn the livers.

Put the rice, water and salt in a 2-quart saucepan. Place over a high heat and bring to a vigorous boil. Turn the heat as low as possible. Cover and cook over this low heat for 14 minutes. Remove saucepan from the heat. Quickly pour the pineapple on top of the rice, then quickly cover the saucepan with the lid. Leave lid on (at least 10 minutes) until the meal is to be served.

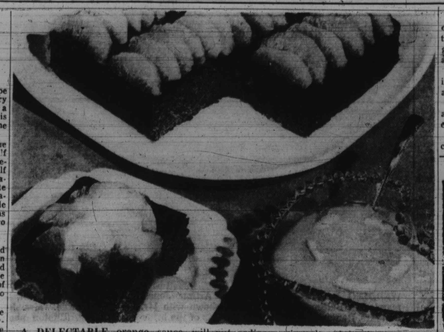
While the rice is cooking, remove the cooked livers from the skillet and keep hot. Place the skillet with the fat left from frying the livers over a low heat. Add the flour, a tablespoon at a time and blend in the fat.

Take the skillet off the heat and very slowly add the water, blending it into the flour mixture. Strain the gravy if a perfectly smooth gravy is desired.

To serve, mix the pineapple into the rice, then spread the rice over a hot platter. Top with the chicken livers. Pour some of the gravy over the rice and chicken livers and serve the rest in a separate dish.

This recipe makes 6 servings.

Acme Super Markets
Keep Food Prices DOWN
Treat the family to an Acme Fried Chicken Dinner — they'll agree, it's tops.
SALE OF Fresh Killed, Ready for the Pan FRYING CHICKENS lb 43c
We have the Peas (Fresh, Canned or Frozen) and the French Fries.
TASTY SKINLESS Frankfurts lb 39c
LEAN Sliced Bacon lb 57c
Yes, We Have Plenty! Fancy, Golden Ripe BANANAS 2 lbs 19c Extra Special!
CRISP CALIF. ICEBERG LETTUCE 2 large heads 23c An Acme Special you don't want to pass up.
Sugar Corn Stowell's Evergreen 12 ears 35c
DELICIOUS OAK HILL FREESTONE PEACHES Extra Special! large No 2½ can 23c Lay in a supply



A DELECTABLE orange sauce will put ordinary gingerbread in the company dessert class.

Lemon pie needs no cooking if made with condensed milk

THAT EXPRESSIVE phrase "Easy as pie" may well have originated with this Lemon Meringue pie that requires no cooking at all outside of the few minutes it takes to brown the meringue.

It's the sort of dessert that's tailor-made for days when you don't want to go near the stove.

The magic secret is that the lemon filling is made with sweetened condensed milk. This fail-ure-proof filling is guaranteed to be smooth and creamy and always of perfect cutting consistency.

The important thing to remember is the sweetened condensed milk. The recipe won't work with any other ingredients: lemon juice, lemon rind and egg yolks for a delicious filling that doesn't need any cooking.

It is all ready to be poured into a "crust" made from crushed vanilla wafers or graham crackers.

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THIS TYPE OF PIE shell also eliminates the necessity of lighting the stove. Of course, if you wish, you can make an easy pastry shell from a quick mix.

Finally crown the pie with a light meringue and presto you have a veritable midsummer's day dream all done in a jiffy.

Magic Lemon Meringue pie requires one crumb or baked pastry 8-inch pie shell; one and one-third cups (15-oz. can) sweetened condensed milk, two eggs, separated, one teaspoon grated lemon rind or one-fourth teaspoon lemon extract, one-fourth teaspoon cream of tartar if desired and four tablespoons sugar.

Put sweetened condensed milk, lemon juice, lemon rind or extract, and egg yolks into mixing bowl; stir until mixture thickens. Pour into chilled crumb crust or cooled pastry shell.

Add cream of tarter to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually beating until stiff and glossy but not dry. Pile lightly on pie filling.

Bake in slow oven (325 degrees F.) until lightly browned (about 15 minutes). Cool. Makes an 8-inch pie. (ANS).

Orange sauce

Fruits provide the flavor for many of the most delicious sauces used with desserts.

A delightful fruit sauce can dress up an ordinary everyday dessert and make it a dish worthy of special occasions. This orange sauce adds both eye appeal and taste appeal to such dishes as gingerbread, cake, or cottage pudding.

INGREDIENTS REQUIRED include one-half cup sugar, two tablespoons fresh lemon juice, one and one-half tablespoons cornstarch, one-fourth egg yolk, one-fourth teaspoon salt, one-half teaspoon grated orange rind, one-half cup hot water, one-half teaspoon grated lemon rind, one-half cup fresh orange juice and three tablespoons margarine.

Combine sugar, cornstarch, and salt in a small saucepan. Stir in hot water and cook until thickened, stirring constantly. Mix the fruit juices with egg yolk and blend with the cooked mixture.

Cook until slightly thickened, stirring constantly. Stir in grated orange and lemon rind and margarine. Serve over squares of gingerbread, cake, or cottage pudding and garnish with orange sections. This yields one and one-half cups.

A Lucky Pic worth $5 and a $5 Lucky House are in this edition of the AFRO. Look for them, you may be a winner.

SUGGESTED MENU: Smothered chicken, new potatoes, buttered asparagus, radishes and green onions, hot rolls, butter and Minted Melon Salad.

POTS AND PANS—Iron frying pans will not stick if never allowed to stand in water.

Cooking pans with flat bottoms and straight sides are fuel-savers.

If you place enameware in cold water and bring to a slow boil, it will remain free from chips longer.

EMMA'S CONFECTIONERY
"Best Hamburgers In Town"
Full Breakfast Served In Morning.
Boarders By Week At $15.00. 3 Meals Per Day.
EMMA'S CONFECTIONERY
1330 Pressman St.

Keeping cool is family affair

Today's room air conditioners are designed to meet the cooling wishes of each member of the family.

Maybe dad works in an air-conditioned office, and wants to keep his room at the same temperature he enjoys at work. Perhaps grandmother is bothered by humidity, or likes her room just a little warmer than the others.

AND BABY — he'll want to sleep in a draft-free room filled with cool, refreshing air that doesn't contain dust or other airborne particles.

Well, regardless of the cooling need, today's air conditioner can be adjusted to bring just the right temperature to any room.

Most room air conditioners are now easy to install, too. Dad can probably do the job with his own tools.

And for appearance, mother is certain to be proud of her air conditioner, with its good looks and hidden controls.

It serves as an attractive center which doesn't interfere with curtains. The top can be used for books, pottery pieces, or flowers.

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WITH A ROOM AIR conditioner, each member of the family can relax or work in a pleasantly cooled room, no matter how hot it might be outside. Clean air circulates and ventilates everywhere.

Dusting is kept at a minimum, too (something mother will like!), since dust and dirt are filtered out—caught before they can work their way into rugs, curtains, or furniture.

It all adds up to pure, fresh air . . . a cleaner home . . . and a cooler family, from baby to grandmother!

COOKING FUN

By BETTY COOK FOR ANP

Fresh Melons! Now is the time when all good hostesses rack their brains and ruffle through recipe files to find new ways—and more ways—to serve watermelon and cantaloupe.

For the red and gold melon "meats" offer pictorial charm to table settings and are leaders in popularity for fruit salads and desserts. As for the nutrition - conscious hostess, she knows that Vitamins C and A are safely present and accounted for in melons!

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CANTALOUPE AND watermelon balls, enveloped in lime-flavored gelatin and with a light touch of lemon juice and the soft tang of fresh mint added for piquancy, make a dual-purpose dish that is a success either as salad or dessert.

Dieters may take part, too, for contrary to the usual wail "the sweet and pretties desserts are the most fattening," melons are low in calories.

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MINTED MELON SALAD requires one package lime-flavored Jell-O, two tablespoons finely chopped fresh mint leaves, one cup hot water, one cup cold water, two teaspoons lemon juice and one one-half cups melon balls or cubes.

Combine gelatin and mint. Add HOT water and stir until gelatin is dissolved. Let stand about 15 minutes, strain, and add cold water and lemon juice. Chill until slightly thickened.

Then fold in melon. Turn into one-quart mold or individual molds. Chill until firm. Unmold. For salads, serve on crisp lettuce with mayonnaise. For dessert, serve with whipped cream. Makes 6 servings.

xCantaloupe, honeydew, and watermelon may be used.

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ALMOST EVERYONE likes chicken for its delicious flavor, but food specialists point out that it has other good qualities, too. It has a tender texture, is easily digested and it is an excellent source of health-giving protein, and it may be prepared in a wide variety of ways. We think your family or guests will be particularly pleased with this recipe for Smothered Chicken.

Smothered chicken requires one three-pound fryer, one-half cup flour, one teaspoon salt, one-eighth teaspoon pepper, one-half cup lard, vegetable shortening, butter or margarine, or a combination, two cups milk, or one can mushroom soup.

METHOD: Combine flour, salt and pepper in a paper bag; shake three or four pieces of chicken at a time in the bag. Brown meaty pieces in fat in a skillet, turning as necessary. As chicken browns, slip in less meaty pieces.

When all are brown, pour off extra fat and add milk or diluted mushroom soup. Cover closely and simmer, or place skillet in 325-degree oven for 45 minutes to one hour, or until chicken is tender.

VARIATIONS: Use thin sour cream in place of milk for a delicious flavor. One-fourth cup of pimento, one-half thyme, one bay leaf, one-half teaspoon celery salt or one teaspoon curry powder may be added.

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PORT SHERRY MUSCATEL
BOND'S GOLD STARS American SHERRY WINE
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... at Eckels dealers all over town
Eckels ICE CREAM
FEATURING FRESH PEACH
- EXTRA RICH
- EXTRA GOOD
- EXTRA DELICIOUS

In thrifty ½ Gallons ... MANY DELICIOUS FLAVORS

Prune coconut ice cream

Here's an ice cream to please late summer appetites. Cooked prunes, lemon rind and juice are blended in a whipped cream-custard mixture.

The coconut is folded into the ice cream after an hour in the freezer. You can serve "Prune Coconut Ice Cream" now and all year 'round because those tender prunes are always in season.

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INGREDIENTS FOR Prune Coconut Ice Cream are one cup milk, one-half cup granulated sugar, one-fourth teaspoon salt, three eggs, two cups cooked prunes, one-half teaspoon grated lemon rind, one tablespoon lemon juice, one cup whipping cream, and one-half cup shredded coconut.

Scald milk with sugar and salt. Beat eggs lightly, and stir hot milk into them. Set over hot water, and cook and stir until custard coats spoon. Remove from heat and cool thoroughly.

Meanwhile pit prunes and force through sieve or cut very fine. Stir in lemon rind and juice. Fold in whipped cream and custard.

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TURN INTO refrigerator tray and place in freezing compartment with control set at lowest temperature. Stir once after an hour and fold in coconut.

Freeze until barely firm and return temperature control to normal.

Makes about 1 quart.

REGISTRATION DEADLINE

Have you registered? September 15 is the last day to register in Baltimore City. September 18 is Baltimore County deadline. You can't vote if you're not registered.

A Lucky Pic worth $5 and a $5 Lucky House are in this edition of the AFRO. Look for them, you may be a winner.

DRINK Coca-Cola
Jesse Owens
Olympic track and field star and holder of many world's records, pauses to refresh with ice-cold Coca-Cola.
Champions don't need to brag. They stand on the record. That's why we say: "Look at the record . . . and have a Coke!" For sixty-five years, people have enjoyed the pause that refreshes with ice-cold Coca-Cola.
Follow the Champions. Have a Coke . . . and Be Refreshed
BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY
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"Coke" is a registered trade-mark.
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In all that time, the quality of Coke has remained the same. People know that when they say "Coca-Cola, please," they're assured of delicious refreshment. Pick up a carton or case of Coke next time you shop.

"Q" for quality that you'll find only at this one-stop shopping center. All your family food and household needs under one roof.
NORTH AVE. MARKET
FREE PARKING - 2 Lots
Open Daily till 6; Wed., till 1

Carolina educators back desegregation

200 principals, supervisors support high court decision

DURHAM, N.C. — (ANP) — One hundred and twenty of the state's colored principals and supervisors have unanimously approved a resolution favoring "wholehearted support of the Supreme Court decision outlawing segregated schools.

The resolution was approved without a dissenting vote at the closing session of the fifth annual Principals-Supervisors conference held here at North Carolina College last week.

Dr. W. L. Greene, executive secretary of the North Carolina organization of the principals - supervisors group, said he thought the resolution was "good index of the feelings of the membership of the association."

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IN THE RESOLUTION, the principals and supervisors said "... We pledge ourselves to wholehearted support of the decision and stand ready to work cooperatively and faithfully for its implementation."

The group voted to send copies of the resolution to the Governor's Advisory Commission on segregation — and the schools and to the State Board of Education committee that is studying the segregation problem.

In other action taken by the group at its final session, C. B. Stewart of Kinston was named chairman of the 1955 planning committee, replacing W. B. Wicker of Sanford.

Jamaica ripe for revolt

Recesion in U.S. has adverse effect

KINGSTON, Jamaica—(ANP) — Jamaica is a little discouraged that the recession in farm work in the U.S. has had such adverse affect on her export labor that over 400 men had to be sent home recently.

The government and confidently hoped it could beat back the attempt of communism to spread here by getting some of the island's unemployed placed on farms in America.

In the meantime, government sources have discussed a cabinet level the great assistance the U.S. government has given this neglected island of the West Indies by employing thousands of farm workers since 1942.

If the U.S. had not taken Jamaican surplus workers, another rebellion of the unemployed (similar to that of 1938), would have already flared.

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BUT DUE TO the increase of Jamaica's population by nearly 300,000 within the past 10-years, the number of unemployed has skyrocketed.

The Jamaican government having admitted it cannot solve the problem, Ferdinand Smith has been able to stir up trouble by forming a Jamaica Unemployed Council, whose followers recently clashed with Kingston police.

Smith had organized a march through the city. He actually obtained a police permit to demonstrate but the police quickly cancelled it a few hours before the meeting was scheduled to begin. The unemployed, however, changed the route of march and began to congregate elsewhere.

The police were tipped off and the ringleaders were arrested and it is feared that communism might spread among them unless jobs can be found quickly. If U.S. farmers should drop Jamaica off its labor import program, the island would be doomed to communist influence.

Stay asked of AMEZs

Ex-treasurer urges CPA books audit

COLUMBIA, S.C. — (ANP) — Mrs. Julia Baugh, ex-treasurer moved recently as treasurer of the Woman's Home and Foreign Missionary Society of the AME Zion Church following disclosure of $9,500 shortage in the society's funds.

Last week, she asked the Board of Bishops and the society's executive board to suspend ultimate judgment of her case until "a satisfactory CPA audit is completed and filed."

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HER REQUEST was contained in a communication to the groups, in which Mrs. Shaw explained that domestic circumstances attributed to her financial dilemma with the board.

Involved were a number of tangled transactions concerning her property holdings, which are reported to have been placed in escrow to cover the shortage reported by an auditing committee headed by Mrs. Willie Alstock of Washington, who replaced Mrs. Shaw as treasurer.

Widow sues for $35,000 from railroad

GOLDSBORO, N.C.—A Goldsboro woman, Mrs. Thelma Futrell of 412 School Street, has filed a $35,000 suit against Atlantic Coastline Railroad Company growing out of the death of her husband in August, 1953. Mr. Futrell was killed when the car in which he was a passenger was struck by an ACL train at a mill crossing on the Arrington Bridge Road, Stanford Smith, driver of the car escaped serious injury.

Mrs. Futrell charges negligence on the part of the railroad as being responsible for the accident and the death of her husband.

County Judge Charles P. Gaylor and Attorney James N. Smith represent Mrs. Futrell.

Postal Alliance to open new headquarters

WASHINGTON

The National Alliance of Postal Employees last week moved into its new headquarters building at 11th and R Sts., NW, here in the capital of the nation and also the site of the annual meeting of its national executive board.

The dual affair took on the nature of "a christening," when NAPE President James R. Cobb invited Dr. William M. Jernagin, the militant 83-year - old Baptist clergyman and leader, to "bless" the new headquarters.

"We are re-dedicating the alliance and this home to the principles of the founding fathers and to the implementation of the 14th and 15th Amendments in view of the Supreme Court decision against segregation," President Cobb said.

Undertaker changes mind, lad given Christian burial

RALEIGH, N.C. — Leroy Emerson, 2, who died Saturday of pneumonia, was given a Christian burial, including a sermon, prayers and songs and prayers, after all.

For a while it appeared he would be buried without a sermon because of the lack of funds on the funeral services and flowers be part of his parents—that would gain coming in the undertaker not be true. With the funeral changed his mind.

The boy had insisted that his home price being $60 for a Christian funeral or $22 with no prayer, which turned down the offer of his father, who pleaded with the undertaker, no songs nor flowers, that money and decided to absorb was out of his father's reach. the cost of the funeral, issued the following statement:

"THE RALEIGH FUNERAL Home wishes to express grateful appreciation to the many persons who showed an interest and willingness to contribute to the burial expenses of Baby Leroy Emerson.

"But since it has never been our policy to solicit public aid or contributions for burials, we have arranged for Baby Leroy to have a Christian burial with casket and standard services.

"We have built and maintained a reputation through these 40 years of rendering whatever aid we possibly can without exposing the dire needs of the families we serve."

'Lighting' strikes Ohio mechanic twice under jacked-up car

TOLEDO, O. (ANP) — Danielel Sanders, an expert mechanic here, qualifies as a hard luck man, indeed.

Several years ago, Sanders was working underneath a jacked - up automobile. A stranger bounded the car, it came off the jack, down on Sanders' leg and fractured an ankle.

After several weeks in a hospital, he returned to work, his fractured leg still in a cast. Once again he crawled beneath a jacked-up automobile, again a stranger nudged it, it came off the jack and we went back to the hospital, this time with fractured ribs.

Set Donald Howard case for Sept. 8

CHICAGO (NNPA) — Judge Sigmund Stefanowicz will hear in Jury Court Sept. 8 a motion for a new trial for Donal Howard, 28, whom a jury convicted of disorderly conduct in Trumbull Park housing project at the incident last April 11.

At the same time, two charges of assault with a deadly weapon, two of discharging firearms in the city and another of disorderly conduct will come up. Howard's wife and six men fixed the penalty on the firing two shots as he pursued the two boys after they bumped against a newspaper he was reading.

His family was the first to move into the Trumbull Park housing project, where there have been continuous demonstrations against occupancy by colored families ever since. He was compelled to move out of the project on the ground that his income exceeded the maximum allowed for continued occupancy.

Davis 2nd Shriner honored by Seagram

ATLANTIC CITY, N.J. — Cornel A. Davis, a member of the Illinois State Assembly, was honored by the Seagram's Distillers Corp. and Nobles of the Mystic Shrine here Thursday during the Shriners annual public relations program.

Mr. Davis became the second recipient of the Seagram's Vanguard Award, given annually to a member of the Shrine. The presentation was made by Harold Yates, vice president of the Seagram Corp.

IKE GIVES PEP TALK TO GOP CANDIDATES

WASHINGTON — (ANP) — W. Beverly Carter, who is a candidate for Congress from the Fourth District of Pennsylvania, was among the 17 prospective representatives visiting the White House last week, and receiving a "pep talk" from the chief executive.

BLINDED VETS GROUP CITES THREE OHIOANS

TOLEDO, Ohio — Three employers who have recognized that blind people can be capable and efficient employees were presented with "Employer of the Year" awards by the Blinded Veterans Association at a banquet at Commodore Perry Hotel, Aug. 21.

CORRECTION

In the Education Issue of Aug. 21, this newspaper erroneously referred to Barber-Scotia College, Concord, N.C., as a junior college.

We are reminded that Barber-Scotia has been a full four-year college since 1937 and sincerely regret our copy editor's error in this matter.

Disfranchised Ga. voters take registrars to court

MACON, Ga. (NNPA)—Alleging wholesale disfranchisement on the basis of race in Randolph County, colored voters have filed suit in Federal District Court attacking the constitutionality of Georgia's registration law.

The suit, brought in the Columbus division of the Federal District Court for Middle Georgia, charges that approximately 200 colored voters have been notified that their names would be removed from registration lists.

The complainants seek damages of $10,000 for each colored person denied the right to vote in the Sept. 8 Democratic primary from each of the six defendants.

ABOLITION OF racial segregation in Georgia's public schools in line with the U.S. Supreme Court decision of May 17 is the big issue in the campaign for the Democratic gubernatorial primary.

All of the candidates, except one, is running on a platform to maintain racial segregation in the schools, despite the Supreme Court ruling.

The defendants in the suit include three members of the Randolph County Board of Registrars, C. C. Martin, R. S. Banks and J. W. Lay; two county commissioners, M. D. Lovett and J. P. Alexander, and Mayor Nelson Coffin of Cuthbert.

The suit was brought by nine colored persons on behalf of all other colored persons similarly situated. An exhibit listed names of 120 colored persons who had received notice that their names would be removed from the registration list.

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DAN DUKE, Atlanta attorney representing the complainants, said the suit claims that all of the county's 200 registered colored voters will be taken off the voting lists unless a Federal court intervenes.

Violation of the 14th and 15th Amendments of the Federal Constitution is alleged, through "systematic and purposeful" selection of colored persons to be tested as to voting qualifications.

The complainants stated the injunction restraining the registration officials from certifying a registered voters' list from which the names of colored voters have been stricken.

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FEDERAL JUDGE T. Hoyt Davis set a hearing for Aug. 27 in Federal District Court here on the motion for an injunction, pending the convening of a special three-judge court to hear the case.

The complaintants stated that they were ordered to show cause on July 21 why their names should not be removed from the lists.

They said they were asked to "prove and explain a section of the U.S. Constitution and interpret the document."

Later, they received notice that they were not qualified to vote in the forthcoming Democratic primary.

THE AFRO-AMERICAN
BALTIMORE, MD., AUGUST 28, 1954 Page

'MISS HARLEM' IN PARIS — Lovely Iris Smith, 19, holding a bunch of flowers handed to her when she was welcomed in Paris, France, poses just before stepping from the plane on her arrival in the French capital. A bank clerk in NYC, her beauty won the title and expense-paid trip. She will remain for a week.

'Miss Harlem' invades and conquers Paree

Beauty takes French capital's 'red carpet' welcome in stride

By OLLIE STEWART

PARIS.—"Miss Harlem" has arrived and she has conquered Gay Paree!

Miss Iris Smith, 19-year-old beauty contest winner, accompanied by her aunt, Mrs. Thelma Haylock, flew in on a Pan American stratoliner Tuesday for a week's stay in Paris, and though the plane was three hours in advance of the scheduled arrival, the stage was set for what is known as the "red carpet" welcome reserved for important visitors.

The television unit of NBC was on hand to record the big event. The French radio and television people were also on the job, plus a special crew for Pan American Airways—and various individual newspaper reporters and photographers.

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IRIS TOOK it all in stride. Loaded with flowers and other gifts, the youthful queen smiled prettily, waved and posed before she was rushed to the suite in the Commodore Hotel that had been reserved for her and her aunt.

But she didnt stay long. Newsreel men took her off for a fast run to some of the important landmarks of the city and there she posed and smiled some more.

She saw the imposing grandeur of the Arc de Triomphe and stood a silent moment beside the Eternal Flame that marks the resting place of the Unknown Soldier. She stared up at the Eiffel Tower.

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SHE RODE down the Champs Elysees, crossed the Place de la Concorde and rode alongside the Tuileries Gardens. And when she finally got back to the hotel, she must have been tired, but she managed to look as fresh and beautiful as ever.

And the first day was only the beginning. In an exclusive interview, Iris and Mrs. Haylock told the AFRO.

"So many things have been planned for our entertainment, it would take too long to mention them all. The French Tourist Bureau has made out a program.

"Among other things it includes a night at the Moulin Rouge, a visit to some fashion house to see the show and many, many other things. We expect to have a very good time."

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THE CONTEST that brought Iris to Paris for a week was sponsored by the Elks of the Henry Lincoln Johnson Lodge and promoted by John Young 3rd, who did not make the trip.

Mrs. Haylock said she was happy over the way the contest had been run and the way all travel arrangements had been handled.

And the young beauty queen received many gifts. Among them:

A mink scarf by Dave Schabes, a traveling case, by Eardlie John of Fromm and Sichel, evening gowns by the Lipton Chamber of Commerce and Varle Morrison; and other gifts from Rosetta Reifer and Doeskin Tissue, the presentation being made by the Louisiana State Club.

Iris lives with her father, Rodney Smith, at 466 W. 149th St., NYC, and is a clerical worker at the Manufacturers Trust Co. She was born in NYC but attended school at Xavier University in New Orleans, where her family comes from.

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HER AUNT, MRS. HAYLOCK lives at the same address, but has a package liquor store (the Progressive Wine and Liquor Shop) at 501 W. 146th St., NYC. She is originally from New Orleans, and one of her big events on this trip will be when she buys a Paris gown to wear at the coming wedding of her son.

Iris says she plans to buy several kinds of perfume (she admitted a fondness for Chanel No. 5), and was looking forward to seeing the new creations at fashion houses like Christian Dior, Jacques Fath and Pierre Balmain.

A very calm sort of young woman, she revealed that she likes swimming and fishing very much, and also likes to dance.

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MOST OF the Paris daily papers carried stories and pictures of her arrival, and made much of the fact that she was the first beauty queen of color to be brought to Paris.

When this reporter went to the Commodore to see her, the elevator operator asked if I were going "to see the celebrity."

When I said yes, he asked in a whisper: "She is an artist, yes? That one can see at a glance."

CONGRATULATIONS to Paul Milton Decker, first white graduate of Bethune Cookman College extended by Dr. Mary McLeod Bethune, president emeritus and founder of the college.

Player with only one leg batting .333

BRIDGEPORT, Ohio — Unlike most other Little League ballplayers, Carl Freeman, 11, has only one leg and one foot on which to wear a spiked shoe, but he's batting .333 in his Little League.

Besides his high batting average, Carl can do other feats on his one good leg and a wooden one. He can run the 60 feet from home plate to first base in 5 seconds, slide with the best in his circuit and play any position on the field.

The youngster lost his leg under a train in Paterson, N.J. He was confined to a hospital for 11 days.

Last year, the Freeman family moved to this Ohio River community. Carl played basketball at school last winter and this summer earned a regular position with the Bridgeport Red Sox in the community's Little League.

CARL FREEMAN

Little League player batting .333

Provident Nursing School grads from 8 states, D.C.

BALTIMORE

Commencement exercises for the senior class at the Provident Hospital School of Nursing will be held Sept. 3 at 8 p.m. Sharp St. Methodist Church, Dolphin and Etting Sts.

Speaker at the exercises will be Roscoe B. Brown, chief of the special programs branch of the Public Health Service of the U.S. Department of Health, Education and Welfare.

Twenty - one students from eight states and the District of Columbia are scheduled to receive diplomas at the exercises. They are:

Misses Doris E. Carter, NYC; Mary L. Carter, NYC; Ollie M. Carson, Jersey City, N.J.; Loretta M. Cumbo, Baltimore; Ella L. Faulcon, Baltimore; Clara E. Gordon, Baltimore; Barbara M. Guye, NYC; Christine Harvey, Norfolk, Va.; Ernestine R. Hunter, Aberdeen; Rose E. Hynes, Bluff, Ark.

Ida M. Ingram, Steubenville, Ohio; Bessie S. Johnson, Baltimore; Shirley A. Madison, Louisville, Ky.; Edna M. Miller, Jupiter, Fla.; Neva E. Mitchell, Washington; Edna M. Pointer, Camden, N.J.; Rosa L. Powell, Red Bank, N.J.; Nellie J. Sims, Detroit; Ruth V. Simms, Brooklyn, N.Y.; Jennie S. Stovall, Baltimore; Delois R. Thomas, Gaithersburg, Md.

Ike, Bunche greet Knights of Tabor

LOS ANGELES — (ANP) — At his tribunal session, ending on Aug. 21, the International Order of Twelve Knights and Daughters of Tabor received a specially warm greeting from President Eisenhower.

Received by the order's director, F. M. Smith, other messages came, also from California Governor Goodwin D. Knight, U.N. official Ralph Bunche, and many other famous national figures.

Husband uses car as weapon against wife

CLINTON, N.C. — One leg already amputated as a result of her wounds, Mrs. Nina Sampson, 30, fights to cheat death in a hospital here while her husband languishes in jail without bail on a charge of running over her with his automobile.

The husband was at first released under $1,000 bond after he surrendered to police and was arraigned on a simple assault charge before Magistrate Carlisle Jackson here.

But after the woman's leg developed gangrene and had to be amputated, her husband was rearrested on a charge of assault with a deadly weapon and jailed without privilege of bail.

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HE IS BEING held pending the outcome of his wife's wounds "which may prove fatal," according to Deputy Sheriff J. E. Packer.

Officers quoted the husband, Clyde Sampson, 30, of Sampson town where the couple lived on the Faison Highway about a mile from here, that his wife ran into the path of the car as she was walking toward Clinton.

However, the wife told the investigating state highway patrolman, J. A. McColman, that her husband ran his car over her. Neither the husband nor the wife gave any reason for the action.

METHODISTS SPONSOR ANNUAL CHOIR WORKSHOP

WAYNESBORO, Miss.—The second annual choir workshop for the New Orleans area of the Methodist Church was held at Gulfside Assembly here August 9-15, the Rev. Daniel L. Ridgeway, administrative secretary of the Baltimore area, director.

Convention Calendar

AUGUST

AUGUST 23-28—Independent Benevolent Protective Order of Elks of the World, Chicago.

AUGUST 30-SEPT. 2—American Legion, Washington, D. C.

AUGUST 31-SEPT. 4—National Negro Insurance Association, Durham, N. C.

SEPTEMBER

SEPTEMBER 2-4—National Technical Association (28th), Detroit.

SEPTEMBER 2-4—National Urban League, Pittsburgh.

SEPTEMBR 7-15—National Baptist Convention, USA, Inc., Kiel Auditorium, St. Louis, Mo.

SEPTEMBER 7-14—National Baptist Laymen's Convention of National Baptist Convention in St. Louis, Mo.

OCTOBER

OCTOBER 18-22—National Negro Business League, in Chicago.

NEWS FROM HOME

TENN. N.C. ALA. S.C.

VISITING IN GOTHAM

NORFOLK, Va. — Miss Beatrice Wood, her sister, Mrs. Alberta Edmonds, and an aunt, Mrs. Fannie Wood, are visiting their sister and niece, Miss Geneva Wood in NYC.

MOTOR TO WINDY CITY

ATTLEBORO, Mass. — Mr. and Mrs. Claude Roberts of Leroy St. motored to Chicago recently, where they were guests of his family, then drove on to Virginia for a brief stay.

VACATION IN CAROLINA

WHITE PLAINS, N.Y. — Mr. and Mrs. Lindsay Smith have returned home after a vacation spent in North Carolina. Mrs. Mary Sanford of New Rochelle also went to Tarboro for her vacation.

GUESTS OF PARENTS

METROPOLIS, Ill. — Mr. and Mrs. Robert Howard and Mrs. Leola Crim were recent guests of his parents, Mr. and Mrs. William Howard of Paris, Tenn.

GUESTS IN METROPOLIS

ST. LOUIS, Mo. — Mr. and Mrs. Leroy Hibbs spent the weekend with his mother, Mrs. Eva Renfro and other relatives in Metropolis, Ill.

VISITS RELATIVES

SALISBURY, N.C. — Charlie Bingham of NYC was the recent guest of relatives here. Miss Ora Lee Mimms of Augusta, Ga., is visiting her aunt, Mrs. Salena McKinney.

GOTHAMITE IN VA.

VICTORIA, Va. — Johnnie Price of NYC was recent guest of his brother-in-law and sister, Mr. and Mrs. Otis Hatchett, and was accompanied on his return trip by his nephew, James Hatchett.

THEY GO TO NEW JERSEY

SAVANNAH, Ga. — Mr. and Mrs. Vernon Whitehead of Carver Village were recent guests of relatives in New York and New Jersey.

GEORGIANS IN NYC

NEW YORK — Mr. and Mrs. Urquhart of W. Kline St., Savannah, Ga., are visiting here after spending some time with relatives in Baltimore.

GUESTS FROM CALIF.

MERVILLE, La. — Mrs. Grace Nelson and daughter, Roberta, of Berkley, Calif., are spending their vacation here with Mrs. Nelson's mother, Mrs. Mattie Richardson, and an aunt, Mrs. G. P. Watkins.

VISIT IN TIDEWATER

LOUISVILLE, Ky. — Mr. and Mrs. Jerry Baldwin and Mrs. Emodean Commander have returned home after visiting relatives in Norfolk, Va.

OHIOANS VISIT VA.

GLENDALE, Ohio — Fannie Hibbert of this city and Mrs. Bessie N. Childress of Rogersville, Tenn., were recent guests of Mrs. Bessie Woodward of Martinsville, Va.