Hot 'N' handy picnic chicken

It's picnic weather, indoors as well as out—whether we like it or not—so why not make the most of it and have a picnic right at the dining room table!

After all, fingers were made before knives. You're not absolutely obliged to eat this Hot 'n' Handy chicken in your fingers, but if the temptation to do so proves irresistable, you'll find it's a surprisingly tidy process, as well as lots of fun. And the chicken itself is delicious: tender pieces encased in crisp, crusty jackets of crumbs made from enriched yeast - raised bread.

Pretty as a picture, too, served with butter-bright corn on the cob and scarlet slices of beefsteak tomatoes, both at their peak at night.

Hot 'N' Handy Chicken

6 slices enriched yeast-raised bread
(Fresh bread may be dried out in a very slow oven.)
2 tablespoons milk
1 tablespoon salad oil
4-6 chicken parts (legs and breasts)
teaspoon salt
Pinch of pepper
¼ cup flour

Trim crusts from very dry bread. (Fresh bread may be dried out in a very slow oven.) Grate bread to make fine crumbs. Sift to remove coarse pieces. Beat egg slightly with fork; blend in milk and salad oil.

Remove skin from chicken parts. Sprinkle chicken with salt and pepper. Roll in flour then egg mixture and finally in bread crumbs. Fry in deep hot fat 365 degrees F., turning once.

SNO, BALL MACHINES
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Rented for $1.00 A Day. Rental can be applied to purchase price.
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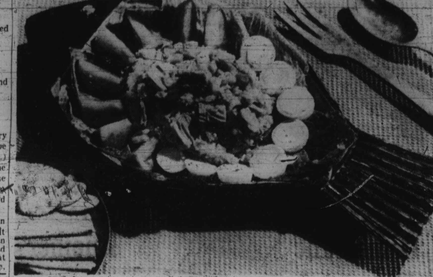

TUNA SALAD is one of many delicious and economical treats made with Bumble Bee Tuna, and designed especially to enhance a summer menu.

Acme Super Markets
NBC TV star value parade
You'll always find a complete variety of the nationally-known foods at the Acme but this week we put the spotlight on the products featured by your favorite stars on the NBC-TV network.

KELLOGG'S RICE KRISPIES		6½-oz pkg	15c
KRAFT'S NEW OIL	All Purpose qt	75c pt	39c
PET MILK	4 6-oz cans	29c 4 tall cans	53c
SARAN WRAP		25 ft roll	35c
BAND-AIDS	Plastic	pkg of 30	39c
CAMPBELL'S TOMATO SOUP		3 10½-oz cans	35c
DIAL SOAP	2 bath cakes	35c 2 reg. cakes	25c
BORDEN INSTANT COFFEE	2-oz	71c 5-oz	$1.71
JOHNSON'S GLO-COAT		pt 55c	qt 98c
KEN-L-RATION DOG FOOD	2 16-oz cans		29c

Featuring a New Low Price on Tasty Flaked
BONITO 6½-oz can, only 19c
Tender as Chicken - - - Tasty as Tuna
You'll like it for Salads or any way you prefer tuna

The Ideal Label Assures You Quality at a Saving!
IDEAL FANCY ALASKAN RED SALMON 16-oz can 65c
NEW PACK IDEAL FANCY TOMATO JUICE 2 46-oz cans 45c
4 16-oz cans 49c You'll like the rich flavor
IDEAL SMALL WHOLE WHITE POTATOES 16-oz can; only 10c
OR CHOICE MIXED VEGETABLES
Ideal WHITE POTATOES
Try Ideal Instant Coffee - - it's Specially Priced
2-oz jar 59c 4-oz jar $1.17
BALA CLUB BEVERAGES in CANS
No Deposit - - No Returns
No Breakage. Cools Quickly
4 Refreshing Flavors
3 12-oz cans 25c
This Week's Bakery Feature - - Supreme
Cracked Wheat Bread loaf 15c
ENRICHED SUPREME BREAD 1 stick 15c
IDEAL PURE CIDER VINEGAR
pt 13c qt 23c gal 77c 2 qt refrig/bots 49c
Prices Effective August 5-6-7, 1954. Quantity Rights Reserved.

DRINK Coca-Cola

Larry Doby
veteran ace of the Cleveland Indians, pauses to refresh between innings with a frosty bottle of Coca-Cola.

Ever notice how many baseball players are big stars during spring-training, but are never heard of again? The big leagues demand quality performance day after day, week after week, year after year, and only players with something "extra" make the grade. That's the way it is with a lot of other things, too.

Here's a good example: for more than four generations—ever since 1886—people have enjoyed ice-cold Coca-Cola. Day after day, week after week, year after year, Coke has been a *quality product*. Best of all, Coca-Cola has always had the same magic sparkle—the same wonderful taste—it has today.

Follow the Champions. Have a Coke . . . for Quality You can Trust

BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY
COCA-COLA BOTTLING CO. OF BALTIMORE
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Tuna Salad

a special treat to pep up lagging appetites. And there's no greater aid to the meal planner than Bumble Bee Tuna.

An especially delicious recipe is "Tuna Salad."

INGREDIENTS FOR TUNA SALAD include one can Bumble Bee Tuna, one-half cup diced celery, one-half cup chopped cucumber, one, tablespoon minced onion, one to three teaspoons lemon juice, salt and pepper to taste and one-fourth cup mayonnaise.

—o O o—

TO MAKE THE SALAD, mix the Bumble Bee Tuna with celery, cucumber, onion, lemon juice, salt and pepper. Toss together and add mayonnaise. Mix lightly until blended. Served chilled on crisp greens.

Serves four.

COMING EVENTS

AUGUST 6

County wide bicycle rodeo conducted by the Prince Georges County Recreation Department at Mt. Calvary Church, Marlboro Pike, Forestville.

No. 2 Municipal Concert begins in concert at Douglass High School; 8 p.m.

AUGUST 7

Baltimore Stars baseball team plays in 15th annual North-South game in Winston-Salem, N.C.

AUGUST 8

Morgan State College Summer School graduation, 6 p.m. on campus. Dr. Matthew J. White, head, Miner Teachers College, president, guest speaker.

No. 2 Municipal Concert band in final concert of the season at Evergreen Park, Evergreen and Arunah Aves., 8 p.m.

AUGUST 12

Elmer Barksdale vs. Earl Clemmons in ten - round main boxing event at Coliseum.

AUGUST 14-21

90th anniversary of the National Supreme Council Ancient and Accepted Scottish Rite Masons, Elks Home, 1528 Madison Ave.

The 38-State Grand Councils of the Masons and National Grand Orient—National officers.

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HERLING BROS.
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Stalls 247-249
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COOKING FUN

There's something about a summer afternoon, particularly if you've prepared for it in the cool of a summer morning.

For instance, any summer afternoon is the time for a cooler and a cookie. The cookie is the concern . . . and the cooking feat.

—o O o—

WHAT DO YOU REQUIRE of a cookie?

That it be crispy-crumbly, bite-sized, not too sweet? It's melt-on-the-tongue Coffee-Butter Bits for you then, without a doubt.

And what do you ask of a summer-time cooler? That it be deep dark, stimulating and full of flavor?

That's iced coffee, of course, served in tall glasses with a simple sugar-syrup for easy sweetening.

—o O o—

TRY COFFEE BUTTER BITS you will need one-half cup cornstarch, one-half cup confectioners sugar, one tablespoon instant coffee, one cup sifted enriched flour and one cup butter or margarine.

TO MAKE, mix and sift cornstarch, confectioners' sugar, instant coffee, and flour. Have butter or margarine at room temperature. Blend butter into dry ingredients with a spoon until a soft dough is formed.

Chill about one hour. Shape into balls about one inch in diameter. Place on ungreased cookie sheet about one and one-half inches apart. Flatten cookies with lightly floured, fork.

Bake in slow oven, 300 degrees, F., 20 to 25 minutes. Makes about three-dozen cookies.

CALL IT A PICNIC, call it a barbecue, call it an out-door supper . . . all the world loves to eat in the open air. People forget the salt, wrestle with the fire, fight off the bugs and love every minute of it.

We, in this day and age, are lucky. We have insulated plastic bags to keep food fresh when we picnic far away. We have portable grills to provide the wherewithal for a barbecue in our own backyard. We have fine frozen steaks and frankfurters, and a dozen and one eating accessories so there is no reason to let the summer slip by without at least one out-door supper.

—o O o—

A THICK, JUICY STEAK charcoal-broiled to sizzling perfection, is our idea of the ultimate in open-air eating, and well worth a budgetary splurge.

Anointed with a new garlic-butter steak sauce, accompanied by hot rolls, chilled fresh tomatoes and slices of onion and cucumber, it provides an easy-to-prepare meal of the highest nutritional standard. Of course, good hot coffee is a must.

—o O o—

GARLIC - BUTTER SAUCE is made by whipping until creamy two large garlic cloves, crushed; one-fourth pound of butter; a few drops of Tabasco, one tablespoon Worcestershire sauce and one tablespoon horseradish.

This sauce is also wonderful when used for preparing garlic bread. It also keeps well.

Most of the ice cream and other frozen dairy desserts consumed each year are commercially manufactured. But many families still like to freeze. Some home makers make ice cream in quality early in the summer, pack it in moisture-vapor-resistant containers, and put it in frozen storage along with other frozen foods.

Mail order houses and kitchenware dealers still sell old-fashioned, hand-crank dasher-freezers which use ice and salt for freezing, while others sell electrically hand-cranking also are on sale.

More expensive is a small electric ice cream maker that is placed in the ice compartment of the refrigerator. Or is electrically powered paddles to stir the mix as it freezes) are attached to a cord flat enough to slip under the refrigerator door to plug into an electric outlet.

STIRRING DURING FREEZING makes a smoother product because it keeps large crystals from forming. A mix to be frozen in a refrigerator tray without stirring needs to be thicker and heavier for good texture. It usually calls for some thick cream whipped in advance; or light cream thickened with gelatin or whipped egg white, or a combination of these.

Here is a recipe for rich ice cream to make in a 2-quart dasher-freezer or paddled refrigerator freezer. It yields 7 to 10 servings.

Ingredients include four cups whipping cream; one cup whole milk; one cup sugar; two teaspoons vanilla; one quarter teaspoon salt.

Chill a few hours in the refrigerator before freezing. In a dasher-freezer use about six pounds of crushed ice with one pound of rock salt. After packing the ice and salt, start the mixing by pouring a pint of cold water over it.

Turn the freezer crank slowly at first, but faster as it turns harder showing that the mix is freezing.

WATERMELON PICKLE has long been a favorite sweet spicy relish that housewives make at home as a "specialty" to add zest to meals.

Not everyone knows that cantaloupe also can be used for this type of pickle. For those who live in localities where cantaloupes are plentiful this summer, here is a recipe that makes about 3½ pints of pickle.

Ingredients include: three pounds pared and cubed firm ripe cantaloupe (3½ to five pints); two quarts limewater (that is, 1 tablespoon of "lime" or calcium oxide purchased at drugstores, in two quarts water) one stick cinnamon about 3 inches long; one tablespoon whole cloves; one tablespoon whole allspice; one small piece ginger root; two cups vinegar; one quart water; two pounds (four cups) sugar.

TO MAKE, soak the prepared cantaloupe an hour in the limewater and drain. Cover with fresh water and cook until tender—about 20 minutes.

Let stand overnight in cooking water in a cool place and drain. Tie the spices in a thin cloth. Put them into a kettle with vinegar, water and sugar.

Bring to boiling. Add cantaloupe and boil gently 30 minutes. Let stand overnight. Cook again about 20 minutes or until the melon looks "clear" or translucent, and the sirup is fairly thick.

Pack the cantaloupe in clean hot jars and pour in the sirup, filling the jars to the top. Seal jars.

92-year-old sister of late A. D. Price Sr.

ASHLAND, Va. — Mrs. Laura Winston, 92, was buried Tuesday afternoon following funeral services at the Shiloh Baptist church here. the Rev. T. J. King Jr., officiating.

Shades of summer lamb

There's many a year-round food that spells coolness in the summer: if you know just one little trick to make it different. Take lamb, for instance.

Lamb's at its best when its hot. So by all means serve it hot. And of course, always season it before cooking with a liberal shake of Accent for natural flavor. Then—special dress for summer,— cook shoulder lamb chops with this tangy sauce, brushed on during cooking with a mint switch. Chops come off the grill piping hot, yet minty cool in taste and oh so appetizing.

Serve them inside—or grill and serve on your porch or terrace. Whatever the setting, these lamb chops will fill the family's fondest desires for a satisfying hot-weather meal.

—o O o—

Grilled Shoulder Lamb Chops reuires one-half cup orange juice, one-half teaspoon Accent, one-fourth cup lemon juice, one-fourth teaspoon salt, one tablespoon sugar, few grains nutmeg, one-half teaspoon marjoram, bouquet of fresh mint, one-half teaspoon rosemary, and two double shoulder lamb chops, boned and rolled.

Combined all ingredients except mint and chops. Let stand 1 hour. Tie mint bouquet in cheesecloth. Dip chops in sauce, place on grill. Turn frequently, brushing each time with sauce, using mint "switch" as a brush.

Broil 15 to 25 minutes, depending on degree of "doneness" desired. Makes 8 servings.

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

South Baltimore Notes

By GEORGE W. E. HILL

The Chicago Club of the South side Elks will hold its first barbecue on Sunday at 300 Winters Ave., Catonsville from 4 to 10 p.m.

Mrs. Josephine Jones is chairman and Mrs. Annie Matthews co-chairman. Mrs. Gladys Johnson is president of the club, Mrs. Lucille Armwood, secretary, and James Field, business manager.

Mrs. Elsie Purnell of 612 Warner St. was hit on the arm recently by an unidentified white man while she was entering Presbyterian Hospital where she has been employed for the past 12 years.

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THE ANNUAL LAWN party will be held at the residence of Mrs. Truby Wicks, August 12-14. On the committee are Mr. and Mrs. Roland Christian, Mr. and Mrs. George Hill, Mr. and Mrs. Moses Chinn and Mr. and Mrs. William Polk.

Mrs. Wicks and Mrs. Charlotte Hill are managers of a benefit for Men's Day.

—o O o—

THE WOMEN'S ORIGINAL Democratic Club met recently at the home of Mrs. Mae Coleman, 824 Bethune Rd. Mrs. Enid Nicholson of Kingston, Jamaica, who was visiting Mrs. Nannie Gibbs, was the guest speaker.

She spoke of how Jamaicans are fighting to have a man, of their race to lead their country instead of someone being sent to run it from England.

During the recent primary election excellent work was done by the Original Women's Democratic Club of Cherry Hill.

—o O o—

THE GROUP MADE an overwhelming showing for Dr. H. C. (Curley) Byrd, all candidates Rosinger, Stanwood and Fred del. Mrs. Nannie Gibbs was chairman for the day and a carload of chicken was placed at her disposal from 6 a.m. to 7 p.m.

Two cars and chauffeurs were placed at the disposal of the five captains on primary day: Mesdames Gibbs, Coleman, Dinking, Hill, Ellis and Marshall.

Three judges who served were Mesdames Declaine, and Bowens. Others who worked hard were Mesdames Weaver, Johnson, Fields, Garrison, Hayes, Williams, Vinson and Lewis.

At Bethune Club, on noon there was a coffee hour for all members and at the end of the day refreshments were also served.

The club also carried a number of registrants down on July 26.

—William A. Reid of 1000 Russell St. spent a pleasant summer vacation in the western mountains and even flew off to Alaska.

He climbed the snow - capped mountains of the state of Wasington and swam in the great Salt Lake and attended the celebrated Mormon Church in Utah.

Mr. Rlied rode through the desert of Arizona, the Grand Canyon, the Yellowstone National Park in Montana, took a trip in the Canadian Rockies and the Rocky Mountains of Colorado and finished in Lake Superior in Minnesota.

Columbia Beach regatta Aug. 7-8

Over 2500 visitors are expected to attend the Ninth Annual Regatta of the Columbia Beach Boat Club Saturday and Sunday at Shadyside, Md.

A total of 50 speed boats of various classes are scheduled to take part in the races Sunday along a five mile course on the Chesapeake Bay.

The boat races will follow Saturday's crowning of queen of the Regatta at the beach and the presentation of her court in Jamboree on the Joe Louis Circle of the resort.

SHIRLEY SAYS ITS VACATION TIME

Well, the time has come at last when I shall pack my bags and head for the wide open spaces (Minnesota, of course) for two solid weeks.

So, til I return . . . see you.

A $5 Lucky Pic is circled in this edition of the AFRO. Is it you?

They're on Dr. Butcher's Phone Again

They're off and ringing again! Where? Over at Maggie's place.

Who? That same bunch of dirty-hearts who are still laying it on the line that District schools won't be integrated come September.

—o O o—

OF COURSE, all, sensible, thinking folks know that that talk was run and won in the Supreme Court on May 17.

Still it seems that some of that same element of non - believers who worried Maggie night and day, last December, to take 10 to 1 that "it can't happen," are back on the phone trying to lay bets, although the odds have been reversed.

During the December splurge, Maggie received 45 calls in one night.

—o O o—

THIS LATEST barrage began Tuesday and in a period of about an hour and a half, Maggie had received five calls — all from men. Quite a ball.

The first call came at about 2 p.m.

"Dr. Margaret Just Butcher? Well you sertainly have managed to scramble things. Are you the Doctor Butcher on the school board? Well I'm not going to have my children going to school with any (Maggie said she preferred not to repeat the obscenity used)."

The second call came 15 minutes later.

"Margie, why don't you get some (colored persons) in Ike's cabinet?"

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CALLS NUMBER three, four and five were so obscene that the only printable passages are: "We're gonna run you out of town . . . Don't think integration is going to go through . . ."

Pretty Maggie of our local school board is a bit distirbed that these big strong men who profess to be "of the majority race," lack the courage to identify themselves. Otherwise, she doesn't seem to be the least bit worried.

BEST WAY to size it up is in her own words:

"I am not going to be intimidated or harassed by anyone to change my point of view on what I believe in — and most of all, nobody is going to run me any place."

Well spoken Maggie! While a few dupes will keep on ringing, won't be long — September 13 to be exact — when the business of children of all races will be heard singing, as they skip merrily to Washington's integrated schools.

Baking Powder and salt are already added ... SELF-RISING Washington FLOUR
Quicker Mixing! Better Baking!
NO FINER FLOUR AT ANY PRICE!

Grocers who know quality always take home Bumble Bee
DUMBLE BEE BRAND FANCY WHITE MEAT TUNA
try a can of delicious Bumble Bee Salmon, too
Column of River Packers Assn., Astoria, Oregon

"Will you take my kitty over to the house, and fill up the deep-freeze?"

FOOD AT ITS BEST
Good Humor ICE CREAM

SO SWEET... SO DELICIOUS... IT'S love at first sip!
EDLAVITCH KOSHER WINE
Everyone has a sweet tooth. That's why everyone loves the flavor of Edlavitch Kosher wine. Made the slow, old-timey way that brings out the true, sweet flavor of the choicest Concord and Malaga grapes. In regular fifths or the specially designed quart bottle, at your favorite beverage store.
When you've finished the wine, the Edlavitch Quart bottle makes a handy refrigerator container for fruit juices or ice water.
BOTTLED BY THE GLOBE DISTRIBUTING CO. • WASHINGTON, D. C.

J. E. Wilkins cited by NACW members

Rabb hits 'unwarranted' criticism of U.S. Navy

WASHINGTON

Assistant Secretary of Labor J. Ernest Wilkins was cited by the National Association of Colored Women, Sunday afternoon, during a meeting at which he was also one of the chief speakers.

Mr. Wilkins received a certificate of merit from the 58-year-old organization for pioneer service in the advancement of the race. He was accompanied by his wife and son at the meeting, which was held in the air-conditioned Metropolitan Baptist Church.

THE OTHER chief speaker at the session was Maxwell M. Rabb of the White House staff who spoke on the progress toward full citizenship which he said has been made under the present administration.

Without referring directly to Lester B. Granger of the National Urban League, Mr. Rabb mentioned "unwarranted criticism such as the Navy has encountered."

Mr. Granger recently resigned as policy consultant for the Navy. He charged that the Navy "is not doing enough to eliminate remaining discrimination.

—o O o—

"WHAT I AM GLADDEST — Mr. Rabb declared, "is understanding, cooperation and encouragement. Let us continue to criticism not for our friends but for those who have been found wanting. We are on the threshold of a new era and it is important that we all pull together, and not let unwarranted criticism such as the Navy has encountered."

Mr. Rabb also paid a personal tribute to Mrs. Mary Church Terrell, founder and first president of NACW, whose funeral he attended last Thursday.

—o O o—

After reading a statement from Mrs. Mamie Eisenhowe honoring the memory of Mrs Terrell, Mr. Rabb said, in part: "She left behind her a legacy of greatness for all who cherish freedom of spirit and of mind. . . . There must be no let up in the fight to maintain human and civil rights."

—o O o—

MR. WILKINS, in his address, also eulogized Mrs. Terrell's causes, which meant the "eradication of discrimination against all minority groups."

"Death," Mr. Wilkins asserted, "is a deep loss to her country, but her memory will live on in what she contributed to the quality of life in America and to its freedom and democracy."

Mr. Wilkins then detailed the gains in civil rights which have come about since Mrs. Terrell founded NACW in 1896, and particularly during recent years.

"WITH THESE new gains in civil rights come new responsibilities," he told the members of NACW. "We must be sure that we give our children a sense of the new opportunities that await them. We must help prepare them to take their place in a world in which they are not bound by old horizons.

"This is a new day, this is the beginning of a new era; and before our children can make the most of it, they have to have the education and economic security to make the most of themselves. People who really think and work for democracy usually act as though they were first-class citizens."

"No one loves freedom so much as the man who has not had it. No one understands so well how precious freedom and dignity are as the man who has just gained it. Because of your struggle our children will be better qualified to serve humanity and our God."

NACW HOSPITALITY COMMITTEE — Shown at their new national headquarters at 16th and R Sts., NW, are members of the hospitality committee for the convention of the National Association of Colored Women. They are, from left: Mesdames Kate Adams, Lessie Fortune, Rosetta Atkinson, Ella Queenan, Helen L. Day, Eudora Gilmore, Madge Carey and Isabelle Hall; standing, Miss Marguerite Hall and Mesdames Elizabeth Brooks, Marguerite Butler, Mary Todd, Lillian Swift, Sarah Stafford, La Ursa Hedrick, Lucy Brown, Lillian Dance, Mary H. Jackson, Ruth Rhea, Florence Couch, Ruby Kendrick, Minerva Dale and Gertrude Carroll.

Many states represented at clubwomen's parley

WASHINGTON

Thirty-four states and Hawaii are represented among the more than 400 delegates who invaded Washington this week for the 28th biennial convention of the National Association of Colored Women.

Officials of the organization in charge of housing and feeding of the visitors said that few difficulties had been encountered.

Mrs. La Ursa S. Hedrick, NACW headquarters secretary, said that the delegates are staying in private homes, and in upton and downtown hotels according to they were preferences.

MEALS ARE BEING served in the cafeteria at the Association headquarters.

Many of the visitors also have been eating at lunch counters and restaurants between headquarters and the Department of Commerce where most of the sessions are being held.

Members of the Housing Committee, headed by Mrs. Lillie Watt, include: Mesdames Harris, co-chairman; and Mesdames Elsie Tucker, Kate Adams, Charlotte Gregory, Eliza Bell, Hattie Minkins, Mamie Richmond, Era Ivy, Josephine Myers, Minnie Wright, Edna Hunter, Hattie Alexander and G. Y. Geater.

—o O o—

DELEGATES REGISTERED during the first three days of the convention included:

ALABAMA—Mrs. E. M. Arrington, Mrs. H. M. Gibbs, Miss Agnes Shinn, Mrs. Ella Thompson, Mrs. Ella Wright, Mrs. Ella Wright.

ARKANSAS—Mrs. Phoebe Anderson and Mrs. Lucy Williams.

CALIFORNIA—Miss Amelia Moore, Mrs. Ida M. Robinson, Mrs. Ella S. Nelson, Mrs. Cecelia Ross, Mrs. Cora Bradley, Mrs. Ethel Norwood, Miss Mabel V. Gray, Miss Mabel B. Marshall, Miss Georgia M. Jones, Mrs. Gertrude Hicks and Mrs. Margaret Sutton.

COLORADO—Mrs. I. E. Slack, Mrs. Ella Gibson, Mrs. Ethel Ward, Mrs. Cecelia Thompson, Mrs. Esther Ward, Mrs. Ida Bailey, Mrs. Ethel White, Mrs. Ruth Bates, Mrs. Ethel Ward, Mrs. Lena W. Jackson, Mrs. Ethel Ward, Mrs. Ethel Tucker, Mrs. Alice Hunter, Mrs. Mabie Cave, Mrs. Ada Brown, Mrs. Ruth Coatin Miller.

CONNECTICUT—Mrs. Mary Jones, Mrs. Marion Johnson, Mrs. Mary E. Carpenter, Mrs. Georgia Cary, Mrs. Bettie Simms, Mrs. Jacqueline Wood, Mrs. Edna Duvall, Mrs. Hattie White, Miss Leah G. Cherry, Miss Grace Scott, Mrs. V. A. Freeman, Mrs. Florence Morris, Miss Emmanuelle Butler, Mrs. Ella Wigfall, Mrs. Mitch Bigger, Mrs. Bertha Henry, Mrs. Ella Bailey, Mrs. Estelle G. Wright, Mrs. Bernice Morgan, Mrs. Mattie M. Bertant, Mrs. Mollie W. Hamilton, Mrs. Emma Hunter, Mrs. Hattie Alexander, Mrs. Rachel Valentine and Mrs. Julia West Hampton.

FLORIDA—Mrs. Vassie D. Wright, Mrs. Arnette E. McNeal, Miss Victoria M. Berryer, Mrs. Zella Rose, Mrs. L. J. Johnson, Dr. Lucy M. White, Miss Margaret Everhart, Miss Vera Clark, Mrs. M. McFadden, Mrs. Georgia Rollins.

GEORGIA — Mrs. Louella Goff, Miss Birnell Rivers, Mrs. Clara Washington, Miss Mabel Barrow, Mrs. V. P. Hester, Mrs. Susie D. Moore, Mrs. Mattie Moore.

Mrs. Lizzie B. Childers, Mrs. R. H. Williams, Mrs. Nina B. Wood, Miss Ethel Lewis, Mrs. Susie Bryant, Mrs. Mae E. Aries, McAllister, Mrs. Ella D. Clark, Mrs. Eva Hasnine, Mrs. Ella B. Rice, Mrs. Lynne Jones, Mrs. Eddie Simmons.

Miss Ruth Hill, Miss Mae Simmie L. Daniels, Mrs. L. D. Shivers, Mrs. Ada Brown, Mrs. Ethel White, Mrs. Bessie Carmichael, Mrs. Ella Mae Jones, Mrs. Annie Wilson and Mrs. C. T. Weeks.

ILLINOIS—Mrs. Aretha T. Dent, Mrs. O. B. Robinson, Mrs. Minnie S. Watson, Miss Lacy Christian, Mrs. Willie B. Brooks, Mrs. Alice Mae Jiles, Mrs. Fannie Braxton, Mrs. Adelaide Jones, Miss Ella Jones, Miss Carrie Henderson, Miss Lacy Christian, Miss Clarissa Webster, Mrs. Mabel Edwards, Mrs. Ruth Wilson, Mrs. Annah Brown, Mrs. Mae Sumpter, Miss Leta Wells, Mrs. Ella Jones, Mrs. Carrie Harden, Mrs. Ruth J. Steele, Mrs. Corinne Yates, Mrs. Ella Stevenson, Mrs. Mamie Morris, Mrs. Jane Bell, Mrs. Mary Morris, Mrs. Gwendolyn Jones, Mrs. Gladys Watts, Mrs. Henrietta Jenkins, Mrs. Fannie J. Winston, Mrs. Beula Newton, Miss Marie Harris, Mrs. Grace Lee Stewart, Mrs. Mamie Lee.

Mrs. Sally Kelly, Mrs. Alma Hodge, Mrs. Juanita Beamon, Mrs. Ella Turner, Mrs. Ella S. Reaves, Mrs. Anna Evans, Mrs. Mabel W. Blakemore, Mrs. Ethel Mae Jones, Mrs. Ethel Mae Darussom, Mrs. Lottie K. Henry, Mrs. Ethel Mae Calvert, Mrs. Ethel Mae Carrie Pierson, Miss. Clementine Stewart, Mrs. Sadie Bell Gaines, Mrs. May H. Dixon, Miss Wilhelmona Harris, Mrs. Alma Burns.

Mrs. Mary Stevens, Miss Grace Williams, Mrs. Mae Wilson, Mrs. Elizabeth Bailey, Mrs. Harris Gardner, Mrs. Bessie Brown, Mrs. Marie Galloway, Miss Leap Cole, Mrs. Mae Wilson.

Mrs. Grace Dobbs, Mrs. Estella Hall, Mrs. Ella Dixon, Mrs. Ella Hallie Evans, Mrs. Ann Felton, Mrs. Ella Mae Jones, Mrs. Ella Mae Kilgore, Mrs. Ella M. Mitchell, Mrs. Maria Story, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones.

Mrs. Memorial, Cansler, Mrs. C. Mae Wilson, Mrs. Mae Baker, Mrs. Jessie Brooks, Mrs. Bystania Wilson, Mrs. Ella Mae Jones, Mrs. Mattie L. Taylor, Mrs. Mabel Mae Carter, Mrs. Ella Mae Jones.

Mrs. Estelle Matthews, Mrs. Ardella Jones, Mrs. Ella Mae Jones, Mrs. Cornetta Motley, Mrs. Gertrude Hughes, Mrs. Ella Mae Jones, Mrs. Harriston, Mrs. M. C. Green, Mrs. Ella Mae Jones, Mrs. Annie Foster.

Mrs. Grace Jones, Mrs. Lottie Mae Jones, Mrs. Georgia C. Johnson, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones.

IDAHO—Mrs. Sylvania Black, Mrs. Ella Mae Jones, Mrs. Cornelia Cogwell, Mrs. Chas M. Davis, Mrs. Ruth Carter, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones.

Mrs. Ella Mae Jones, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones.

KANSAS—Mrs. Beatrice Bennett, Mrs. Mollie Fines, Miss Barbara Bridgewater, Miss Ada Payne, and Mrs. Katherine Helm.

KENTUCKY—Mrs. Alice Hillman, Mrs. Mollie Fines, Mrs. Heloise Chenault.

LOUISIANA—Mrs. Beatrice Flynn.

MASSACHUSETTS—Miss Viola Ali, Miss Sidonia Vaughn, Mrs. R. A. Arthur, Mrs. Maria J. Jones, Mrs. Winnie Rice, Mrs. Melnea Cass, Mrs. Gertrude Chandler, Mrs. Sarah P. Bennett.

MICHIGAN — Miss Lela Vaughn, Miss Edna L. Holcomb, Miss Maxwell L. Gill, Mrs. Olg Smith, Mrs. Edna Porter, Mrs. Rosa L. Gregg, Mrs. Ella Mae Jones, Mrs. Ella Mae Jones, Mrs. Fay Turner, Mrs. Ruth Bolden, Mrs. Rena McBride, Mrs. Martha Brandon.

Mrs. Mary Henderson, Mrs. Mae Gardner, Mrs. Mary Gregory, Mrs. Mary F. Bray, Mrs. Otey V. Smith, Mrs. Allen, Mrs. Lottie Washington, Miss Mildred Houchins, Mrs. Chaney J. Mathews and Miss Angela M. Allen.

MISSISSIPPI— Miss Florence B. Alexander, Mrs. G. W. Williams, Mrs. E. C. Grant, Mrs. E. Chisholm and Mrs. Erna B. Miller.

MISSOURI—Mrs. Maria A. Gaines, Miss Betty G. Mason, Miss Lottie Simms, Mrs. Velma Duncan, Mrs. Frances Mays, Mrs. Queenie L. Carter, Mrs. Marcella Murphy, Mrs. T. K. Perry.

Mrs. Jesse Ward, Mrs. Dora Higgins, Mrs. Bertha Logan, Miss Nancy Walden, Mrs. Irene Dickson, Mrs. Bernice Bush and Mrs. M. Coleman.

MONTANA — Mrs. Henrietta C. Marshall.

NEBRASKA—Mrs. M. E. Smith.

NEW JERSEY—Mrs. Omega A. Mason, Mrs. Margaret L. Carter, Mrs. Margaret Shirley, Mrs. Georgia Paterson, Mrs. Naomi Hatcher, Mrs. Maggie Beckett, Mrs. Ella Jones, Mrs. E. Gertrude Jackson, Miss Theresa Folson and Mrs. Estella E. Morris.

NEW YORK—Mrs. Carrie P. Hill, Mrs. Pauline Williams, Miss Constance Scanks, Mrs. Medonia Washington, Mrs. Queen Esther Mathis, Mrs. Dora Newham Lee, Mrs. Ethel G. Gaskins, Mrs. Mattie K. Daniels and Mrs. Lula M. Greene.

NORTH CAROLINA — Mrs. Esther Mae Moore.

OHIO—Mrs. Gertrude Brown, Mrs. Lula D. McClinty, Mrs. Nora E. Kirk, Mrs. Edna M. Banks, Mrs. Irene J. Kirp, Mrs. Nanny Mae Mills, Mrs. Jessie A. Gardner, Mrs. Ora Coleman, Mrs. Emma T. Baker, Mrs. Margaret Taylor.

Mrs. Clara Shallworth, Mrs. Israel Dennis, Mrs. Lucille Clay, Mrs. Emma Turner and Mrs. Irene J. Kirp.

OKLAHOMA—Mrs. Ellen M. Robinson, Mrs. Amelia E. Taylor, Mrs. E. H. Dewberry, Mrs. Ella Mae Williams, Mrs. Mildred B. Williams and Mrs. Maude C. Waynes.

OREGON — Miss Lelar Dunham, Miss Thelma Unthank and Mrs. D. Gilham.

PENNSYLVANIA—Mrs. Alberta J. Braxton, Miss Irma Kohler, Mrs. Viola Hill Green, Mrs. A. L. Barnwell, Mrs. Lucretia Mitchell, Mrs. Dorothy Thompson.

RHODE ISLAND—Mrs. Hattie E. Werder, Winifred, Mrs. Bessie Yates and Mrs. Ethel Gaines.

SOUTH CAROLINA—Mrs. Lucille Bryant, Mrs. Ella Mae Williams, Mrs. F. Addison, Mrs. Conyers Bloomquist, Mrs. Ella Mae Williams, Mrs. B. Burris and Mrs. Ella Mae Williams.

TENNESSEE—Mrs. Cora B. Robinson.

TEXAS—Mrs. M. Elizabeth Ross, Mrs. Elenita Sotters, Mrs. A. E. S. Johnson, Mrs. Ella Mae Williams, Mrs. Waters and Mrs. Sylvania Black.

VIRGINIA—Mrs. Ella Mae Williams, Mrs. Carrie Tickle, Mrs. Julia McCaugh, Mrs. Helen L. Jones, Mrs. Eden, Mrs. Ella M. Williams, Mrs. D. Wright, Lottie N. Henry, Lela Mae Williams, Mrs. Ella Mae Williams, Mrs. Lizzie H. Bentley, Annie Mae Williams, Mrs. Ella Mae Williams, Mrs. Alberta Foster, Frances Moore, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams.

WEST VIRGINIA—Mrs. Peachee, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams.

WASHINGTON—Mrs. V. E. Ford.

WISCONSIN—Mrs. Ollie Fox, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams.

Not listed by states, Miss Susie Butler, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams, Mrs. Ella Mae Williams.

RECEIVES AWARD — Dr. Margaret Just Butcher, third from left, member of the D.C. Board of Education, and associate professor at Howard University, receives an award and citation from the American Legion, D.C. Department, at the Shoreham hotel, for outstanding community service, 1953-54. Also shown are, from left, Albert L. Dunlap, past commander of James Reese Europe Post 5, who recommended Dr. Butcher for the citation; Dr. Butcher's daughter Cheryl Claude P. Curley, commander of James Reese Europe Post 5, and Commander Sylvan King, who presented the award; and the Rev. William D. Adams, department commander.

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