Gadabouting in Baltimore

Miss Smith, Raymond Puryear wed in double-ring ceremony

.. with Lula Jones Garrett

Miss Dolores Ida Smith, daughter of Jonathon Smith, and Raymond Puryear were wed in a double-ring ceremony in Sharon Baptist Church, Saturday.

The ceremony was read by the Rev. James L. Moore, with the music being provided by Miss Mildred Williams, pianist, and William C. Graham, soloist.

Miss Smith, given in marriage by her father, wore a gown of white satin trimmed in sequins and seed pearls, and made with a brief train. Her finger - tip length veil was held by a satin tiara encrusted with seed pearls and sequins, and she carried a cascade of white orchids.

Mrs. Helen Smith was her sister's honor attendant. Her gown was of pink taffeta and she wore matching headpiece and shoes. Her flowers were a cascade of yellow roses.

Other attendants were Misses Natalie Bundy, Harriett Smith, Pearl DeShields and Geraldine Puryear. Their gowns were of deep turquoise taffeta, with which they wore matching head pieces and shoes and carried cascades of red roses.

Meredith Puryear was his brother's best man. Ushers were Horace Robinson of Philadelphia, Jonathon Smith Jr., Elliott Smith, Gregory Bagley, Lindsay Hill, Richard Smith and Dennis Foster of this city.

A reception, following the ceremony, was held in the auditorium of the church.

For her wedding trip to Canada, Mrs. Puryear selected a gray tweed suit with matching hat and black accessories.

After the 10th, the newlyweds will be at home at 2000 Reisinger St. Mrs. Puryear is a probation officer in this city, and her husband is a case worker in the Department of Public Welfare. He is president of the city chapter of Beta Sigma Tau Fraternity.

THE ENTIRE STAFF of Catholic Charities (some 50 members) entertained at a dinner party at the Park-Plaza Thursday, in honor of Miss Shirley Loggins, case worker, who is to become Mrs. John A. Ross Jr. on the 8th.

Father David I. Dorsch presided and the honoree, her mother, Mrs. William Loggins (Mr. Loggins was unable to attend) and sister, Miss Dolores Loggins, received orchids.

Incidentally, the bride-elect has already received an appointment to the staff of the Holy Family Adoption Services in Los Angeles, Calif., where she and Mr. Ross will live, following their marriage, which will take place at high noon in Saint Peter Claver Catholic Church, the Saturday hence.

THREE-WEEK-OLD Cathy Cecelia Allen was christened in Saint Peter Claver Church, Sunday. She is the daughter of Mr. and Mrs. Lorenzo (Audrey) Allen, and had as godparents, Mr. and Mrs. Robert Ammons.

She is the Allens' second child, their first, Eric, being a year and a half old.

ADD TO THE HARRIS family a new scion, Robert H. Harris, 3rd, son of Mr. and Mrs. Robert H. Harris (Juanita Clarke) arrived at Provident Hospital, Tuesday. Weighed in at five pounds 11 ounces.

He's Dr. and Mrs. Bernard Harris' second grandson, but their first with the Harris name. Gal, son of Mr. and Mrs. Miles Harrison, is, of course, the first. Baby is named from his great-grandfather.

The Granville Marshalls (Jacqueline Spencer) are parents of a six-pound, nine-ounce baby girl as of last Thursday. Baby arrived at Freedmen's Hospital in Washington . . . this week was busy being introduced to grandparents, Mr. and Mrs. Cyrus Marshall Sr. of this town, and Dr. and Mrs. Emerald Spencer, who came down from Cleveland, Ohio to greet their first grandchild.

THE MONUMENTAL CITY Medical Society planked down more than $700 in cash for the NAACP, plodded home at the buffet supper at which it honored Rev. T. M. Murphy of Mound Bayou, Miss., Saturday night.

Dr. Charles Woodland, president of the Society, presided at the affair and Dr. J. E. T. Carter presented Dr. Howard. Others who spoke were Mrs. Lillie Jackson, Mrs. Juanita Mitchell, and Mrs. Maude Woodland, president of the Medical Auxiliary.

Guests were wives of the Society members, and members of the Dental Society and their wives. From out - of - town were Dr. and Mrs. H. Smallwood Denton, Md. and Judge and Mrs. Lewis Flagg of Brooklyn, N.Y., who week-ended with Dr. and Mrs. H. P. Hughes.

REAL ESTATE BROKERS, Inc. took a $500 life membership in NAACP, kicked of a campaign to raise some thousands for Thursgood Marshall's SOS campaign at the party they gave for a fellow realtor, Mrs. Carita Roane of Jamaica, L.I., N.Y., in the home of Mrs. Philathea Carter Hall, Tuesday night.

Mrs. Roane is in Baltimore lending a hand with NAACP's membership drive. She looked most chic in black satin, black accessories sparked with pink gloves.

About the supper were Mr. and Mrs. Linwood Roger Jr., Mr. and Mrs. Isaac Bristol, William Bowell, Miss A. Williams, D. L. Spaulding, Roger Johnson, Mr. and Mrs. Melvin Gillaman.

Also Clarence Parham, Carl Robinson, Mr. and Mrs. George A. Carroll, Mrs. Juanita Mitchell, Miss Jane Robinson, Mrs. Petronia Evans of Monroe, N.C., the

RECENTLY WED—Mr. and Mrs. Bernard Hightower were married in Baltimore, recently. The bride is the former Miss Catherine Aikens.

Miss Laura Lipscomb becomes bride of T. Madison Garrison

Miss Laura Aurelia Lipscomb, daughter of Mr. and Mrs. James Lipscomb of Institute, W. Va., and Thomas Madison Garrison were married, here, Sunday.

Mr. Garrison is the son of Mr. and Mrs. Richard A. Johnson.

The double-ring ceremony, in the parsonage of the Madison Avenue Presbyterian Church, was read by the Rev. Reginald Danields.

THE BRIDE was lovely in a princess frock of white satin, with top of Chantilly lace and a cover-last three guests; and Otis Sprow.

CLUB DATA: Mrs. Theresa Waters entertained the Links, Saturday evening, at a dinner party, with Mrs. Bernice Martin of Bluefield, W. Va. as guest. Mrs. Martin is vice president of national Links. They talked plans for an early winter cocktail party.

Mrs. Dolly Walker hostess the Buttons and Bows at a buffet supper at her home in Morgan Park, the same day. Both mothers and children were her guests.

The previous Saturday, Lambda Kappa Mu sorors, Iota chapter, began fall sessions at a meeting in the YWCA. About were Ida Wroten, Mamie Knox, Arneta Smith, Naomi Johnson, Valeria Butler, Alma Redden, Hattie Tilghman, Veda Brieg, Josephine Maxwell, Myrtle Jones, Lena Lee, Mary Mitchell, Imogene Douglass and Eunice Brooks.

Mrs. Louise Robinson garnered the Chipperettes, Tuesday evening, and discussed plans for their Show Ball dance in January.

Members about included Mesdames Frankie Wood, Vonzella Murray, Arnetta Lattier, Pauline Blackwell, Bernadine Harris, Cita Finney, Merita Stokes and Hermione Weaver. Ellsworth Rhetta is ill, therefore wasn't present.

After the business meeting they were joined by guests for a gay evening. The latter included Mesdames Gloria Perkins, Robbie Chissell, Ivy Harris and Wilhelmina Garner.

POT POURRI: Mrs. Leona Thompson of Coppin Teachers College faculty, has resigned that post and accepted a position as librarian (our first) at the Anacostia High School, Anacostia, Va. Anacostia is her native home.

She plans, however, to join her husband, John Thompson, who is with the diplomatic service in Africa in the not too distant future.

Mrs. Betty Talley of Bar-Wilda Convalescent Home, has been named to the board of directors of the Maryland State Association of Registered Nursing Homes.

PEREGRINATORS: Mrs. J. Logan Jenkins Sr. is home, this week, after a jaunt to New England, where she has been visiting her scores of relatives. She was house guest of her nephew and niece, Mr. and Mrs. Leonard C. Burwell of Roxbury, who wuzzled her of a number who entertained lavishly for her.

Her cousins, Mr. and Mrs. David Chestnut were hosts at dinner in her honor. So was Dr. Madeline McCrae. Miss Mae Broady feted her and the Rev. Mr. and Mrs. Arthur J. Spradley held forth at luncheon. Mrs. Ethel Burwell gave a theatre party for Mrs. Jenkins. Then, Miss Lula Nelson garnered the relatives for a fair reunion at her magnificent summer place, Manchester-by-Sea, some 30 miles from Boston, on the Atlantic, for a lobster dinner.

Dr. and Mrs. Bruce Alleyne returned home, this week, after a doubl-dale in New ork. Went up to see Lady Edric Allan off to Kingston, Jamaica, B.W.I. . . . and she to attend an executive board session of Lambda Kappa Mu Sorority, of which she is national basileus.

Lambda Kappa Mu has plans afoot for the regional in Boston. The Alleynes stopped by Philadelphia to visit her brother and sister-in-law, the Rev. Mr. and Mrs. Juttee (Lola) Garth, who have just moved into their new home in Germantown, Pa.

ON WEDNESDAY EVENING, the freshman students of Morgan State College were entertained at a reception by Dean Leonard C. Anderson and Dean Thelma P. Bando in the reception hall of Tubman House on the campus of Morgan State College. Assisting the personnel Deans in receiving the guests were the Dean of Women's staff and Dr. Martin D. Jenkins, president of the college.

As the members of the freshman class danced in the flower-and palm bedecked reception hall supper was served from a candle lighted buffet.

Miss Elizabeth Ann Lee from Cumberland, Md. was the first guest to arrive and received a scrap book in which to record her college mementos. Miss Jean Martin, from Cincinnati, Ohio, received a prize for having signed on line 59, in the guest book which indicates the yer her class will graduate.

During the party, Miss Janet Humes, "Miss Morgan," was presented to the freshmen, and Douglass Sands, president of the Student Council, was also presented to the freshmen as were the senior mentors in the women's dormitories. The senior mentors are: Johnie May Clanton, Romaine Coleman, Mary E. Cornish, Shirley Johnson and Dorothy Williams.

Among the freshmen present were:

Misses Elizabeth Ann Lee, Gloria Maddox, Agnes Summers, Dawn Henderson, Louzae Mitchell, Marian Davis, Shirley Morris, Shirley Beard, Harriett E. Palmer, Doris Watts, Sylvia Battle, Dorothy Rawlings, Rosalee Richardson, Constance Hazzard, Darcus Ames, Barbara Ann Kendall, Chestine Bullock, Geraldine Stone, Edith Dashiell, Catherine Parson.

Misses Angerlia Bradshaw, Gladys Hawkins, Clementine Hopkins, Doris Wooten, Lucille Toomer, Martella Wilson, Delores Edwards, Phyllis Proctor, Eloise Tyson, Barbara Johnson, Katherine Butler, Lolita Winston, Angella Nolan, Louella Smith.

Misses Doreen Washington, Joan Martin, Portia Greene, Beverly Boggs, Rose Dorsey, Yvonne Jackson, Demiece A. Smith, Harriett Lockley, Edna Turner, Barbara Carter, Eddise Scott, Betty Young, Elmira Tucker, Priscilla White, Joyce Stern, Mae Creque, Carmen Lewis, Rebecca Curtis, Geannette King, Thelma Smith, Johnie Franklin.

Misses Joan Mitchell, Frances McCready, Geraldine Carter, Gloria Finney, Gaynette Hayward, Barbara Brooks, Shirley Johnson, Gloria Roberts, Carolyn Morrison, Gloria Williams, Florence Lewis, Betty Lawson, Lenora Moore, Ada Curry, Aurelia Maddox, Doris Walace, Frances Purnell, Ellen Carter, Zell Kay Butler, Ethel Shelton, Nampeo Ross, Kay Pike:

Misses Doris Middleton, Gladys Harley, Adele Brown, Patricia Simpson, Dorothy Smith, Eddie Rodgers, Patricia Cromwell, Barbara Curtis, Shirley White, Della Gaston, Gloria Vickers, Carrie McDaniel, Mary Jackson, Daisy Clanton, Veronica Johnson:

Misses Jean Snyder, Jean Holland, Thelma Lyles, Dorothy Little, Page Brooks, Susie Smith, Henrietta Russell, Doris Delaney, Ursula Jones, Juernine Ward, Standie Davis, Katherine Harrison, Patsy Ford and Arzella Fuller.

Alan E. Jones, Clyde Smith, Maurice Griffith, Joseph Jackson, James Ward, Stanley Davis, Lloyd Young, Austin Humbles, William Young, Louis Dorsey, Frederick Simmons, Freddie St. Clair, Roy Dotson, Herbert Bailden, Marvin Franklin, Lewis Gerald, Bobbie Crane, Herbert Hollon:

Louis Boston, William Hawkins, Ronald Huff, Rudy Wheeler, Burrell Edwards, Harold Howard, Willie Ellington, Frank Shivers, Benjamin Harris, William Keyes, Albert Christ, Isiah White, Clarence Morton, William Byrd, David Hamnie, Charles Evans, Robert Strider, Rosie Wills and Wilmoth Roberts.

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Electra Chapter, O.E.S., hosts in honor of Lawrence E. Mason

Lawrence E. Mason, grand worthy patron of Myra Grand Chapter, Order of the Eastern Star, PHA of Maryland Jurisdiction, was the honoree at a testimonial banquet on Sunday, at Masonic Temple, given by Electa Chapter, of which he is a member.

Over 200 guests attended this event which was one of the highlights in the calender activities of the year.

Musical selections to entertain the early arrivals were presented by Mrs. Eleanor Clark Moore, Miss Helen Jackson, Miss Aeronica Tyler and John Thomas. Mrs. Olivia Dorsey Bates gave a recitation.

Greetings from all of the department of the craft included those from Dr. Willard W. Allen, grand master of Mason of Maryland.

The banquet was arranged by a committee headed by Mrs. Laura Hemsley Hamilton and Edward Tilghman, co-chairman. Other committee members were Mesdames Estelle Cephas, Tessie Tilghman, Alice Hall, Lola Davis, Mary Lou Bowley, Gladys Yellin, Emily Dunn, and Kathleen Henson, worthy matron; James Johnson, Thomas Thompson and Jerry Grendell, worthy patron.

GUESTS INCLUDED:

Mesdames Evelyn Cole, grand worthy matron of Maryland; Lavinia Mason, the Mae Carstarphen, Bessie Lancaster, Celia McLeod, Bertha Edwards;

Mesdames Alice Carroll, Lillie Butler, Jessie Smith, Bessie Scott, Susie Stansbury, Annie Williams, Susie Gaskins;

Mesdames Wm. S. Moore, prince patron of Phillips Butler Youth Fraternity, William Nelson, the Rev. John Lindsay, Edward Oden, Miles Cole:

Mesdames Elizabeth Bens, Maxine Kennard, Minnie Roberts, Hilda Ringgold, Alma Jones, Corrine Carsley, Edith Moseby; Joseph Ayers and Mr. and Mrs. Charles Ringgold.

OUT-OF-TOWN guests were: Mrs. Lula U. Lewis, Miss Nettie J. Hawkins, Eleanor V. Davis, Mrs. Pearl Lewis, Daniel Mosley and Messrs. and Mesdames Jesse F. Snowden and H. J. Willis of Washington;

Mrs. Hattie Pierce and Mrs. Emma H. Stepney of Annapolis, Md. and Mrs. Viola H. Whittington and Archie Fisher of Bolair, Md.

Visitor says schools differ

Miss Elizabeth Kolom, of Dutch Guiana, who is vacationing here with her brother, Chris Kolom, 100 Bennett Place, has noted several differences in the school system in the states as compared to her country.

Holding the highest teaching degree in Dutch Guiana, Miss Kolom was able to make first hand comparisons, this week, while serving as guest teacher at the new Carver Vocational High School.

SHE TAUGHT geography and history. She was gladdening attention to the "very expensive" facilities in the new building, she noted first of all that pupils here attend school all day.

"In my country, the pupils go to school from 7:30 a.m. to 1 p.m. and are through for the rest of the day," she said.

She pointed out, however, that the school term in Dutch Guiana runs from September to August with an additional two-week vacation in May.

MISS KOLOM also said that while high school pupils here change from one class room to another for various courses, in her country, the teachers are the ones who move.

"Our pupils remain in the same room during the school period," she said.

She noted particularly that the history and geography taught in the states is centered on America and does not include astronomy as in her country.

FURTHERMORE it is compulsory that Dutch Guineans learn four languages before they finish high school, she said. They must be able to speak fluently Dutch, panish, S French, English. Also, they should try to learn German too.

She explained that while every one in U.S. speaks English, it is necessary for her people to know the various languages in order to converse with their neighbors.

As she pointed out, "education in each country is based on the needs of that country."

MISS DELORES C. YOUNG, daughter of Mr. and Mrs. William Young of Baltimore, a June honor graduate of Douglass High School, is attending Whittier College in Whittier, Calif.

Mr., Mrs. Henderson observe anniversary

Mr. and Mrs. Paul Henderson celebrated the 35th anniversary of their wedding at a reception at their home, 1325 Druid Hill Ave., Saturday.

For the occasion Mrs. Henderson wore a black and white ensemble. She was assisted in receiving by:

Mesdames Roamine Jones, Ethel Hughes, Mildred Atkinson, Evelyn Roller, Una Corbett, Rebecca Mills, Ethel Covington, Nellie Sorrell, Gladys Derry, Harriett Jones, Anne Giddings, Sarah Newton, Emma Bright, Gwendolyn Lewis and Louise Dennis.

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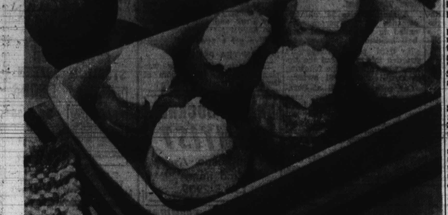
Cooking Fun



BAKED APPLE GOES HIGH HAT — Ginger baked apples, above, show one of the simple ways a family-type dessert can be given an extra bit of glamour. The generous topping of meringue adds eye appeal and wonderful new flavor to this old favorite dessert.

It's smart to put a little glamour in your everyday family desserts just as you do with your extra special party creations. And it's really very simple.

Appearancewise there are many simple ways to perk up any dessert. Baked apples, for instance, take on a party air when they're given a top hat of ginger meringue. The same treatment dresses up an ordinary bread pudding.

TAKING A tip from successful commercial bakers, you might try spice toppings as a quick, easy way of glamorizing your desserts. Nutmeg, cinnamon, pumpkin pie spice (cake) and poppy, caraway and sesame seeds all make good toppings. Then too, colorful packaged cake decorettes will add a bright touch to plain looking dessert.

Flavorwise, a sweet, but tangy spice like ginger will provide a lot of surprise for the family. Put some of this spice in your next cherry pie, or batch of baked apples, or pear cobbler, or even add a dashto pear halves when you serve this jiffy dessert. Then let your family guess what makes these desserts, "especially good this time."

Ginger is a surprisingly versatile spice. In the following recipes the American Spice Trade Association shows how to use it to liven up several popular family desserts. Also included are suggestions for glamour-desserts.

GINGER CHERRY PIE — To make you will need 2 No. 303 cans sour red pitted cherries, ¾ to 1 cup sugar, ¼ teaspoon salt, ¼ teaspoon ground ginger, ½ drop red coloring, (optional), 1 tablespoon fresh lemon juice, 2 tablespoons margarine or butter, and 3 tablespoons cornstarch, pastry for 2-crust 9-pinch pie.

Heat oven to 450 degrees F. (very hot). Drain juice from cherries (save cherries for later use). Measure ½ cup juice and mix with sugar, salt, ginger, and cornstarch in saucepan. Cook until mixture has thickened and is clear. Cool. Add a few drops of red vegetable coloring to give the pie a brighter color, if desired.

Add lemon juice and the drained cherries. Turn the mixture into a 9-inch pie plate lined with unbaked pastry. Dot with margarine or butter. Cover with pastry. Trim, turn under, and flute edge. Cut slits in top crust to allow for escape of steam.

Bake 15 minutes in very hot oven (450 degrees F.) and reduce heat to moderate (350 degrees F.) and bake 30 minutes or until crust is brown. Serve cold.

YIELD: 6 servings.

GINGER BAKED APPLES require 6 large firm baking apples, 1 cup water, ¾ cup sugar, few drops red vegetable color, (optional) and 1 teaspoon ground ginger.

Heat oven to 350 degrees F. (moderate). Wash apples and core. Starting at stem end, pare about 1/3 way down. (Helps keep skin from bursting. Place in shallow baking pan, pared side up. Boil remaining ingredients together for about 5 minutes.

Pour syrup over apples. Cover. Bake 25 minutes. Remove cover. Bake 15 to 20 minutes or until tender when pierced with a fork. Remove from oven. Top with the following Ginger Meringue:

For Ginger Meringue use 1/16 teaspoon salt, ¼ cup sugar, 2 egg whites, unbeaten, and ¼ teaspoon ground ginger.

Add salt to unbeaten egg whites; beat until they stand in soft peaks. Beat in sugar, one tablespoon at a time. Beat in ginger. Pile meringue on top of baked apples. Bake 15 to 20 minutes in preheated slow oven (300 degrees F.).

YIELD: 6 servings.

BREAD GINNER PUDDING use ½ cup sugar, 2 egg yolks, ¼ teaspoon salt, 1 cup cold milk, ½ teaspoon ground ginger, 2 cups day-old bread cubes, 2 whole eggs and 2 cups milk, scalded.

Heat oven to 325 degrees F. (slow). Combine first 5 ingredients; beat only until mixed. Stir in cold milk and bread cubes. Add hot milk; mix well. Pour into a greased 8-cup casserole; place in a pan and fill with warm water up to within one inch from the top of casserole.

Bake in slow oven 1½ hours or until a knife inserted in centered comes out clean. Cool slightly. Arrange a ring around the edge of casserole with the following meringue:

For Meringue use 2 egg whites, 3 tablespoons sugar, 1/16 teaspoon salt, and ½ teaspoon ground ginger.

Beat egg whites until they stand in soft peaks; beat in sugar, one tablespoon at a time. Beat in ginger. Spread on pudding around the edge of casserole to form a ring.

Return to the pan of water and bake in slow oven (325 degrees F.) 15 minutes or until golden brown.

YIELD: 6 to 8 servings.

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Tomatoes with olive sauce

Plenty of firm tomatoes in the garden and on the market these days, and that's the perfect kind for frying. They slice well, and hold their shape in the frying pan.

With a tangy mustard sauce, polka-dotted with shiny black ripe olives, they make a tempting luncheon maindish, or a good vegetable for dinner. Try "Fried Tomatoes with Olive Sauce" when you're looking for an easy way to tempt appetites.

FRIED TOMATOES with Olive Sauce is made with 6 firm tomatoes, salt, pepper, flour, and 3 tablespoons butter or margarine.

For the sauce, use 2 tablespoons butter or margarine, 2 tablespoons flour, 1 cup milk, ½ teaspoon salt, ½ teaspoon mustard, ½ teaspoon Worcestershire sauce, and 1/3 cup ripe olives.

Cut unpeeled tomatoes into half-inch slices. Sprinkle with salt, pepper and flour. Fry slowly in butter, turning once. Top with sauce.

To make sauce, melt butter and blend in flour. Add milk and cook and stir until thickened. Stir in seasonings and olives cut into large pieces. Serve over tomato slices.

Serves 6.

Food economies

That amazing vegetable, the potato, has long fooled the public. It just seems as if it is important as it really is, states Gwendolyn Clyatt, Food Economist, Baltimore Office of the Department of Markets, University of Maryland.

Both white and sweet potatoes are currently on our markets at very reasonable prices. Indications are that the 1955 crop of white potatoes will be 12 percent larger than last year. Due to relatively large quantities available, potatoes make a sizable contribution to the diet in both vitamins and minerals.

If you but not to prepare potatoes too far in advance of the meal at which they are to be served. To secure the maximum food value, it is best to cook potatoes with the skin on. This is an economical procedure too, as none of the potato is wasted through the peeling.

POTATOES ARE not fattening, it is the butter, gravy or other sauces, often accompanying potatoes that help tip the scales higher. It takes about 3 medium sized potatoes to furnish as many calories as you usually get from a piece of cake or pie.

Receipts of grown green peppers and snap beans continue to be plentiful, both Western and Eastern grown are in moderate supply and are available loose or in pre-packed cartons.

Eastern grown apples are on the market in good supply with several well known varieties to choose from. With dminishing supplies of summer fruits and relatively high price tags on other fruits, apples are a very good fruit buy.

So, for economy and good health, apples should be included in the menu often. Ripe apples should be kept in a cool place. Small quantities will keep well in the refrigerator. Larger amounts should be stored in a cool, well ventilated storage spot. Bannanas, one of the year 'round fruits, are currently selling at attractive prices.

Because of the abundant supply of one of the world's staple foods, September 29-October 8 has been designated as Rice Week. You can help yourself as well as the rice industry by including this versatile, economical and easy to prepare food in your menus regularly.

There are many kinds of rice on the market these days—regular white rice, various under-milled rices, including brown rice and rice treated in different ways by the manufacturer. Read the label on the carton of rice to learn type of product and method of preparation.

RICE CONSUMPTION has increased over the years in the United States. Last year's use for food was the largest ever recorded. But the increase has only kept pace with the increase in population; on a per-capita basis, consumption is currently only a little more than five pounds.

On a pound basis, small size eggs are recommended as the best value. Both chicken and pork are good selections for protein foods.

POTATO AND CARROT CHOWDER is made with 2 T diced salt pork, ¼ t paprika, 1 medium-sized onion, diced, 2 carrots diced, 2 cups raw potatoes, diced, 2 cups milk, scalded, 2 cups boiling water, 1 T flour, Salt and pepper, and 2 T butter or margarine.

Try out the salt pork and brown the onion in the fat. Add the potatoes, carrots, boiling water. Cover and bring to a boil. Let simmer about 15 minutes, until the potatoes are tender. Mix the flour with the butter and stir into the soup mixture. Add the milk. Season to taste with salt and pepper and the paprika. Cook about 5 minutes longer, stirring constantly, until smooth and thickened.

Serves 6.

Myra Grand Chapter graduates Class

The school of instruction of Myra Grand Chapter, Order of Eastern Stars graduated 13 at exercises at the Masonic Temple, recently.

Mrs. Mildred Moulton was valedictorian of the class and salutatorian was Mrs Katie Hardin.

Other graduates included:

Mesdames Lillian Gordon, Adelle Carr, Mildred Moulton, Melba Kent, Lola Davis, Maud Wells, Martha Watkins, Annie K.

SIZES UP TO 50 — See how flattering your fashions will look with this wonderful new foundation. Smooth, it gives perfect fit, comfortable firm support to the larger figure — the perfect bra for sizes 36 to 50.

It may be made in regular and long lengths.

Pattern No. 9094 comes in sizes 36, 38, 40, 42, 44, 46, 48 and 50. Size 36 takes 4¾ yards of 35-inch fabric.

No. 9061 is thrifty. It takes only one and ¼ yards of 39 inch yards of fabric to make this gay kitchen cover-up.

See the diagram. Princess lines are so flattering. Choose prints, checks, plaids and make several.

The patterns cut in misses sizes small ... 10 and 12; medium, 14 and 16, and large 18 and 20. All require the same amount of material.

These easy-to-use patterns give perfect fit. Complete illustrated sew charts show you every step.

Send 35c in coins for each pattern. Add five cents for each pattern for first-class mailing.

Send to Marian Martin, care AFRO-AMERICAN Pattern Department, 22 West 19th St., New York, 11, N.Y.

Print plainly name, address with zone, size and style number.

Peachy platter

Your family will start the day with a song if you serve them a delicious and colorful breakfast combination of fried corn meal mush, crisp bacon and luscious peach halves, browned in some of the bacon drippings, make up this "Peach Breakfast Platter."

PEACHY BREAKFAST Platter requires 1 cup corn meal, 1 teaspoon salt, 4 cups boiling water, 12 slices bacon, 6 canned cling peach halves, and Red jelly.

Gradually add corn meal to boiling salted water, stirring constantly. Cook until thickened. Place over hot water and continue cooking 25 minutes. Pour into loaf pan, rinsed with cold water, and chill until firm. Unmold. Slice into ½-inch slices and dip in dry corn meal. Cook bacon in skillet until crisp.

Drain on paper towel. Brown peach halves and mush in bacon drippings. Arrange bacon strips, peach halves and fried mush slices on warm serving platter. Place red jelly in each peach half and serve immediately.

Serves 6.

Thomas, Louella Johnson, Katie Hardin and Ruth Taylor.

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Date cookies

Here's a cooky that's a good-fy! They are "Date Crescent Cookies" which are a dainty filled sweet which have an unusual shape; triangles filled with a date-orange mixture are placed on a cooky sheet and the ends of each are curved inward.

Don't forget to use fresh California dates for that moist, good filling.

Date Crescent Cookies are made with 1 cup sifted all-purpose flour, ½ teaspoon salt, 1/3 cup butter or margarine, and 3 to 4 tablespoons cold water.

For the filling, use 1 cup fresh California dates, 1/3 cup sugar, 1 teaspoon grated orange rind, and 1 tablespoon orange juice. You will also need powdered sugar.

To make this cooky, sift together flour and salt. Cut in butter with pastry blender until mixture is size of small peas. Sprinkle with water; toss lightly with a fork dough moistened enough to hold together.

Form into a ball. Roll out on floured board ⅛-inch thick. Cut in diamond shapes, about 2 inches long, with pastry wheel. Put a spoonful of filling on each piece of pastry. Fold edges together to make a triangle, brushing with water so they'll stick.

Place on greased cooky sheet, curving ends inward. Bake in hot oven (400 degrees F.) about 10 minutes. Roll in powdered sugar while still warm.

Pit and cut up dates into small pieces. Mix with sugar, orange rind and juice for the filling.

Makes 2 dozen.

Second Chance at Youth! You're younger looking . . . with a new hair color in mere minutes! Lustrous re-color your gray, dingy hair with the natural beauty color of youth. Tints leaves hair soft, radiant young looking! No harsh odor or dried-out hair, because Tintz is ammonia-free and has lanolin added. Today, let Tintz give you a second chance at youth! Comes in 16 different youthful hair color shades. Tintz CREME