'He made it to school, but for just one day . . .

By JOSEPH SHEPHARD

"He made it to school but for just one day...He was a pretty sick boy then, and shortly after that he had to go back into the hospital."

Walter Smith of 3410 Round Rd., Cherry Hill, was talking about his 5-year-old son, Jerome. A lame youngster who died Monday of Lukemia at Johns Hopkins Hospital.

More than a year ago, reporters visited Jerry at his home. It was shortly after Christmas and they found him riding about the living room in a shiny, new fire engine.

"He always wanted a fire engine," Jerry's mother, Mrs. Mary Smith, said softly, "and there are so many things and so little time—"

The little boy, who looked like any other youngster "just turned four," gave the bell of the fire engine a vigorous tug—"See, the bell really rings, I'm going to get me a wagon next and then I'm going to school."

His mother looked away and shook her head; "He may get the wagon . . ." she said, and left the rest unspoken.

At that time Jerry had spent the better part of his four years in bed at home or in a hospital.

"We have to take him to the hospital for regular checkups," Mrs. Smith said. "He has good times and bad times. This is one of his good days. The doctors do their best, but they can't give us much hope. They say about a year."

We promised Jerry that we'd be back to see him after he started school and left.

Shortly after school opened in September Jerry's mother said he had "had a sinking spell and had to go back to the hospital."

A member of the family called again Tuesday: "Jerry died at the hospital at 4:30 yesterday."

Mr. Smith, a Westinghouse employe, talked to reporters.

"Mrs. Smith doesn't feel much like talking. She's pretty broken up.

"All of us knew that he didn't have long, but it still hurts. We're glad he made it to school, even if it was only for one day in kindergarten—he always wanted to go."

Jerry was buried Thursday at 1 p.m. following funeral services at First Baptist Church of Cherry Hill.

Survivors in addition to his parents include a brother, Walter, 13, and three sisters, Naomi, 15, Constance, 10 and Theyea, 9.

SCHOOL'S OVER NOW — Five-year-old Jerome Smith, whose greatest ambition was to go to school, was buried Thursday following funeral services at Cherry Hill's First Baptist Church following his death Monday after a four-year losing battle against lukemia.

Frontiers set Nov. 4 recital

The Belleville Singers, one of the foremost a capella groups will appear in concert, Sunday, Nov. 4, at the Bethel AME Church, Druid Hill Ave. and Lanvale St., at 3 p.m.

The local chapter of the Frontiers will sponsor the recital for the benefit of it service project which aids charitable causes.

The Belleville Singers are from the Belleville Industrial School near Portsmouth, Va., and are also known as the Bishop H. Z. Plummer Chanters.

Tickets for the affair may be obtained at 1737 Druid Hill Ave. 1426 Pennsylvania Ave., the Southern Life Insurance Co., Day's Employment Agency, or any member of the Frontiers.

Union Memorial views fashion show

Mrs. Erma Dixon and models from the Valentine Salon were presented in a fashion show last Friday at Union Memorial Methodist Church.

Miss Gloria Lockerman and Chuck Richards also participated in the affair, sponsored by Unit 3F of the church, Miss Maggie Patten, chairman.

Members are Misses and Mesdames: Victoria Bradshaw; Roberta Carter, Carol Haybert, Ella Livingston, Maggie Patton, Lavado Roane, Carrie Tongue, Rachel Brogden, Edna Ennoles, Edith Jones, Gladys Marshall; Also Misses and Mesdames Dorothy Ridgeway, Althea Saunders, Dareus Walker, Katie Carter, Frances Hall, Margaret Linton, Elnora Oliver, Claudie Richardson, Angeline Soloman and Delilah Webb. The Rev. N. B. Carrington, pastor.

Clergymen from 4th endorse Sen. Butler

"As long as I'm in office, I see that every citizen of Maryland has the protection he is entitled to."

"I've represented no special group. I've always done what my conscience dictated.

"If you see fit to give me your franchise I shall honestly serve all the people of Maryland."

Those were the words spoken by Republican Senatorial candidate John Marshall Butler before the Ministers' Committee of the Fourth District Political Organization Monday morning.

• • •

MEETING AT Enon Baptist Church at Edmondson Ave., and Schroeder St., the clergyman voted unanimously to support the re-election of Senator Butler, and endorsed the entire Republican ticket.

The motion to endorse the Senator was made by the Rev. J. Timothy Boddie of Shiloh Baptist Church and seconded by the Rev. Benjamin C. Jackson of Fulton Baptist.

The Rev. Robert T. Newbold Jr. committee chairman of the group Senator Harry A. Cole is general chairman.

A total of 64 persons including the ministers and prominent leaders ate a breakfast of ham and french fries preceeding the speaker's address.

• • •

WITH THE REV. Arthur J. Payne of Enon Baptist presiding, the following persons were called upon to speak:

Bishop Edgar Love; the Rev. Harrison N. Bryant of Bethel AME; the Rev. Octavius Graham of Knox Presbyterian Church; and the Rev. Mr. Boddie.

George D. Hubbard congressional candidate from the Fourth District was last seated at the speakers table. In a brief talk Mr. Hubbard told the group:

"My stand on Civil Rights is clear.

"I support the Supreme Court decision and any measure necessary to implement that decision.

"Where does my opponent stand" tht speaker asked? "I don't know" he answered.

• • •

IN CLOSING his talk Senator Butler said:

"I have tried to be a good servant.

"I have never gone out of my way to cater to any group.

"The single issue of any man in public life is to represent all.

"I come to you grateful and thankful.

"On Civil Rights I have always voted "yes."

• • •

"ACCORDING to the grapevine, soon there may be some statement that I was in league with certain congressmen to kill Civil Rights.

"I was there to vote for that measure.

In introducing the speaker Senator Cole stated:

"I think it's very important that the candidates realize that in this room is the key to their election. Every denomination is represented.

"The prime issue in this campaign, as it was at both political conventions, is Civil Rights.

• • •

"WE MUST NOT allow ourselves to be insulted then be insulted enough to vote for a candidate who insults us.

"I have told the Senator that he hasn't done enough but he's hoed and shoulders above George Mahoney.

"Until you have done something that can hit the man in the street you haven't done anything. Senator Cole concluded.

Among those present were the Revs: Albert H. Hazamond, Richard P. Hall, C. B. Lagrange, J. J. Lacy, Walter Scowell, Theodore Reynolds, C. H. Harris, N. B. Carrington, J. Waymand Henry, Edward Meade, Hiram E. Smith, W. P. Mitchell, M. M. Jefferson, H. E. Smith and Charles E. Boddie, and James A. Moore Sr.

The invocation was given by the Rev. Julius Carroll, and the benediction by the Rev. Marion C. Bascom.

Tuesday night was 'Charley's' night

(See photo, Page 18)

Tuesday night was Charles P. Tilghman's night.

The front door of his Sphinx Club at 2107 Pennsylvania Ave. was locked; and inside the club itself, instead of the usual merrymakers at the bar, a group of men sat at a long table that practically groaned under the weight of decorations, candles, food and champagne.

These men, merchants, lawyers, doctors, were here to honor Charley Tilghman with a testimonial, not so much for the big things, but for the many small things he has done—things like lending money to a man for three months to pay his rent and never complaining when the money was not repaid, or like reaching into his pocket for almost every conceivable charitable and civic fund-raising drive.

• • •

THAT'S WHY State Senator Harry A. Cole and Bowen Jackson, executive secretary of the NAACP, were there to give him citations, and why men like Truly Hatchett, member of the House of Delegates, Robert B. Watts and Magistrate Linwood G. Koger Sr. used their skill with words to heap praises on him.

Tom Hawkins, who incidently presented Charley with a Coca-Cola award, best summed up the general attitude of the men present when he said:

"They called Ray Robinson a fighter's fighter, they called Buddy Young a football player's player, and Charley is a man's man."

When Senator Cole handed his own citation to Charley he noted that he was not in the habit of handing out similar awards very often.

"He," said the senator, "has never sought to advance himself as a person, but has done the many things he has done because he thought they were right. I believe that we need more men like him in our community."

• • •

AFTER HEARING himself praised, Charley made his own speech and to quote the full text:

"I thank everyone very much."

The testimonial was sponsored by the Advisory Board of the Sphinx Club, headed by Bernard Rusk. Other members are Warren Weaver, Dr. Bernard Harris Jr., Samuel Snowden, Robert Watts, Bert Hall and Dr. George Pepdleton.

Guests included:

William Adams, Ed Aflor, Nat Allor, Milton Allen, Herb Brown J. Hiram Butler, Arthur Bragg, Emerson Brown, Eddie Clarke, Rivers Chambers, Emory Cole, Samuel Daniels, James Dorsey, Charles (Mouse) Dorsey, James Edwards, Cajuncilman Waller Dixon, James Gaksins, Robert Gosnell, Bert Hall, Dr. Bernard Harris Jr., Dr. Bernard Harris Sr., George Hubbard.

Robert Holt, Maurice (Hot Rod) Hulbert, Tom Hawkins, J. Alvin Jones, James Jefferson, Irvin Kavens, Charles R. Lawn, Magistrate E. Everett Lane, Howard Murphy, Fred Nichols, J. N. Lindsay, Herbert Nash, Gordon Owens, Fred Orchedl, Dr. George Pendleton, Ernest Perkins, Henry Parks, A. A. Prestwidge, Bernard Rusk.

Leon Raye, Chuck Richards, Lloyal Randolph, William Ross, James Rice, George Russell, Sam Snowden, Lee Shipley, George Tyler, John Triplett, Dr. Furman L. Templeton, Joseph Von Cullum Jr., Robert Watts, James Wood, Dr. John Woodland, James D. Williams and Buddy Young.

Tuesday night was 'Charley's' night

Church sues for auto damages

The Rev. Neal J. Gilchrist, 319 E. Lanvale St., and four trustees, acting for the Patterson Asbury Methodist Church has filed for $2500 damages against Dr. R. Garland Chassell.

The church group charges that Dr. Chissell damaged the church property at 2213 Division St. when he ran into it with his automobile.

Joining in the suit are Trustees Elmer Cornish, Willie Battle, Willie Harry and Otis Stewart. Josiah F. Henry, Jr., is attorney for the church group.

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How about this Fall "quick-and-easy" to bring the family back for more: Slice generous portions of canned corned beef hash, top each with a tomato slice, and sprinkle freely with grated cheese. Broil until the cheese is melted and the hash is thoroughly warmed.

• • • • • •

And here's an old fashioned Brown and White Marble Cake that probably was one of your grandmother's favorites.

Brown & White Marble Cake

Ingredients for White Batter
½ cup shortening
1 cup sugar
1½ cups sifted Ceresota flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup milk
1 teaspoon vanilla
4 egg whites

Ingredients for Chocolate Batter
½ cup shortening
1 cup sugar
¼ cup chocolate
¾ cup sugar
½ tablespoon milk
1 cup white batter
½ tablespoons Ceresota flour

Cream shortening. Add sugar gradually. Sift together flour, baking powder, salt. Add alternately with milk to creamed mixture. Add vanilla; fold in stiffly beaten egg whites. Grate chocolate, add sugar and milk. Heat and blend thoroughly. To 1 cup of white batter add chocolate mixture. Add flour. Put a layer of dark batter between 2 layers of white in a greased 9-inch tube pan. Bake at 350° F. for 45 minutes. Cool and frost.

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Politics, art and housing to feature Fellowship programs

Politics, art and housing encompass the next programs at the Baltimore Fellowship House, beginning tomorrow (Saturday, Oct. 27), at the fellowship's headquarters, 21 W. Preston Street.

This morning the 1956-57 term of the Children's Art and Crafts Class will open at 9:30 o'clock. The instructor is Mrs. Alys Rittenbrown, supervisor of crafts in the city Depatment of Recreation.

The class will be geared to the needs of the children, according to Mrs. Rittenbrown, and will include clay modeling, casting in various media, and construction of marionettes and puppets. A limited number of scholarships is available.

• • •

SUNDAY, FELLOWSHIP will hold its monthly open house, at 7 p.m., featuring a skit on the coming election by Mrs. Joseph Hershman of the League of Women's Voters, assisted by Mrs. Silvan Nitzberg, co-chairman of the Fellowship program committee. A film by Ed Morrow, "Ticket to Freedom" will also be shown.

Tuesday at 8:30 p.m., the weekly series, "Units for Unity" will present Morris Milgrim, private housing contractor in Philadelphia, who have attracted much attention **will tell of his successful building of communities where houses are sold without discriminating against some buyers solely because of their race, color or religion.**

of communities where houses are sold without discriminating agaainst some buyers solely because of their race, color or religion.

"Mr. Milgrim and his associates are businessmen and must make a profit, but are also interested in extending democracy in housing," according to Dr. G. James Fleming, chairman of Fellowship House, and their two successful communities, "Greenbelt Knoll" and "Concord Park Homes" in private real estate circles."

Miss Eastside contest set

The eighth annual "Miss Eastside" popularity contest will be held on Nov. 16, in Biddle Hall by the Eastside Community Committee.

The winner will be crowned at a semi-formal dance on that date. The project is a benefit, and one of the means the committee uses to gather funds for their Christmas party for un-

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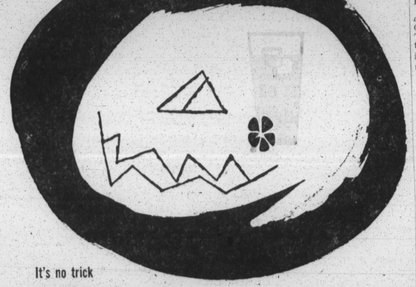

It's no trick to serve this Halloween treat... Hawaiian Punch
No trick at all... Hawaiian Punch is ready-made. But it IS a treat and here's why. Orange, pineapple, guava, papaya and passionfruit from the tropics give Hawaiian Punch a completely different and delightful taste... a taste that's really a treat. So buy Hawaiian Punch at your grocer's before next Wednesday night. You'll be all set when the doorbell rings!
HAWAIIAN PUNCH

Cooking Is Fun

By FANNIEJOE REID

One of the ways to keep your family well fed and at the same time keep your budget under control is to take advantage of the information that your Government constantly gathers for you.

This information is of special valde, because bulletins usually feature foods which are in plentiful supply at the time, and therefore are on the low-price level.

For instance, I received in the mail, this week, a pamphlet on the value and cooking of rice, from the U.S. Department of Agriculture, which contained a number of old stand-by recipes as well as some delightfully new ones.

And I picked up some new rice tricks. The experts from this agricultural research service advises that rice should not be washed. Packaged rice, they say, should be clean enough to use without cleaning. But, they advise, if you are not satisfied to use it as it comes from the package, "dry clean" it or wash in very hot water.

To dry clean rice, nick out husks and poor grains and rub rice in towel. They also advice to cook rice in as little water as possible, boil gently over low heat and keep pan covered tightly.

• • •

RICE AND beef cakes in tomato sauce is one of the new recipes I tried.

This is made with a pound of ground beef, two cups cooked rice, an egg, a tablespoon chopped parsley, two tablespoons chopped onion, two teaspoons salt, an eighth teaspoon pepper, two tablespoons cooking fat or oil and two cups tomato sauce or thin tomato soup.

Combine all these ingredients except the fat or oil and tomato sauce or soup. Shape mixture into flat cakes and brown on both sides in the fat in a fry pan.

Pour the sauce or soup over the browned cakes, cover the pan, and bake in moderate oven for 30 minutes, basting the cakes with the sauce or soup once or twice as they cook.

• • •

ANOTHER recipe that is new to me is the peanut-cheese loaf. I found it delicious.

It is made with two-third cup cooked rice, a fourth cup chopped green pepper, three tablespoons minced onion, a teaspoon salt, two tablespoons lemon juice, a cup of chopped salted peanuts, two-third cup fine crumbs, a fourth pound cheese grated (about a cup) one egg and a third cup milk.

Combine all the ingredients. Put the mixture into a greased loaf pan and bake at 350 degrees F. about an hour. Serve hot with mushroom sauce.

• • •

THERE IS also a Fruit Rice Stuffing that you might like to try in your Thanksgiving fowl, or earlier, in duck.

It is made with a half cup chopped onion, a fourth cup cooking fat, three cups cooked rice, two cups cubed apples, one and three-fourth cups, uncooked chopped prunes, one-fourth teaspoon poultry seasoning, two teaspoons salt, and one-fourth teaspoon pepper.

Simmer onion in fat until tender and mix thoroughly with rice. Combine with remaining ingredients. Mix well. This makes about six cups.

• • •

MOST COOKS are familiar with rice used in desserts. But most may not know of Rice and Pineapple Cream . . . so

2 cups chopped cooked chicken, 2 tablespoons chili sauce, and 2/3 cup slivered blanched almonds.

Cook onion and celery slowly in butter about 5 minutes. Blend in flour, mustard, salt, paprika and pepper. Add milk and cook and stir until thickened. Add Worcestershire sauce and chicken, and heat thoroughly.

Stir in Chili Sauce. Turn into a hallow ramekins or baking shells and top with almonds. Bake in moderate oven (350 degrees F.) about 20 minutes. Serves 6.

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ALSO SAVE 10c ON EACH GOLDEN PACKAGE OF GOETZE'S VEAL STEAKS AND CREAMED CHIPPED BEEF!

TO KEEP YOUR youngsters from harmful frolicking on Halloween, let them have a party. Serve them funny-face cookies and punch from a table with gay setting. See recipe for cookies on this page.

SEW-EASY SEPARATES — Separate items that you can mix and mate at will are so popular this season.

You will find a jerkin and skirt set from Pattern No. 1532 wonderfully easy to sew.

The pattern comes with Photo-Guide and is in sizes 10, 12, 14, 16, 18 and 20. Size 12 jerkin requires 1⅛ yards of 54-inch fabric. For the skirt you will need 1 3/8 yards.

PATTERN No. 1545 is a teen-type, for parties, for afternoon, easy made and so good!

You will need a half cup of heavy cream, a cup of diced fresh or canned pineapple, well drained, a half cup of sugar, one and a half cups cold cooked rice and a half teaspoon vanilla.

Whip the cream until stiff. Combine with pineapple, sugar, rice and vanilla. Chill thoroughly and serve.

Deviled chicken

Here's one way to stretch a little left-over chicken into another meal.

Start with a cream sauce, but then go to town with seasonings. Add Worcestershire and chili sauces, dry mustard and paprika to make it lively. And to make it seem more meaty, sprinkle slivered almonds over the top before baking. They get toasty and give nice crunchiness to your "Deviled Chicken."

• • •

DEVILED CHICKEN is made with:
2 tablespoons chopped onion,
1 cup thinly sliced celery,
3 tablespoons butter or margarine,
3 tablespoons flour,
¼ teaspoon dry mustard,
1½ teaspoons salt,
¼ teaspoons paprika,
1½ teaspoon black pepper,
½ cups milk,
½ teaspoon Worcestershire sauce.

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Funny-Face brownies please Trick-treaters on Halloween

Make Funny-Face Brownies to please the Halloween Trick-or-Treaters!

Elavorful chocolate, crunchy nuts and better-blending Carnation Evaporated Milk team up to make this favorite dessert snack even better. Frost each brownie with Fluffy Orange Icing and decorate with gumdrop candies.

• • •

FUNNY - FACE BROWNIES are made with:
1 cup sugar,
2 tablespoons butter,
1 egg,
1 teaspoon vanilla,
2 squares (2 ounces) melted, unsweetened chocolate,
1 cup sifted all-purpose flour,
1 teaspoon baking powder,
½ cup of undiluted CARNATION EVAPORATED MILK,
and 1 cup chopped nuts.

Blend sugar, butter, egg and vanilla until light and fluffy. Add melted chocolate. Mix well. Sift flour and baking powder together. Add to sugar mixture alternately with Carnation.

Stir in nuts and mix well. Pour into a buttered 9-inch square pan. Bake in moderate oven (350 Degrees F.) about 30 minutes.

Frost with Fluffy Orange Icing and decorate with gumdrop candies.

• • •

FOR FLUFFY ORANGE ICING: Combine ¼ cup UNDILUTED Carnation Evaporated Milk, 2 tablespoon orange rind, ¼ teaspoon salt and 4 cups confectioners' sugar in bowl.

Blend until smooth. Add ¼ cup softened butter and beat until creamy.

$50 A WEEK for news tips and photos. Be on the alert—call in your tips to the AFRO City Desk; Phones: MU. 5-4015, 4026, 1812 or 1813. Say "I've got a Newstip." If no answer call LA. 3-2811 or RI. 4-0508.

Raisin-filled

Everyone loves filled cookies, and the only reason you don't see more of them is that they're more work than most cookies.

Here's a "Raisin-Filled Oatmeal Delight" that takes all the work out of filling them — the good raisin-walnut mixture is spooned onto the center of each cooky before baking. They come out shiny and pretty, delicious to eat.

• • •

FOR RAISIN-FILLED Oatmeal Delights use:
1 cup shortening,
1 cup granulated sugar,
1 cup brown sugar (packed),
1 teaspoon vanilla,
2 eggs,
2 cups sifted all-purpose flour,
1 teaspoon salt,
1 teaspoon soda,
½ teaspoon baking powder,
and 2 cups quick-cooking oats.

The raisin filling is made with:
1 cup light or dark raisins,
½ cup brown sugar (packed),
2 tablespoons flour,
Few grains salt,
2 tablespoons lemon juice,
¼ cup water,
and ½ cup chopped walnuts.

Cream shortening, sugars, vanilla and eggs together thoroughly, beating 2 minutes, or until smooth. Sift flour with salt, soda and baking powder. Add oats. Blend into first mixture. Chill dough 1 hour or longer. Roll into balls about ¾ inch in diameter and flatten on greased baking sheet. Place about ½ teaspoon filling on center of each cooky. Bake in moderately hot oven (375 degrees

Send 35 cents in coins for each pattern to Iris Lana, AFRO-AMERICAN Pattern Department, Box 438, Midtown Station, New York 18, N.Y.

Print plainly name, address with zone, and pattern number.

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