Gadabouting In Baltimore

Miss Viola Davis becomes bride of Colonel A. Hall

with Lula Jones Garrett

Lovely Viola Davis, daughter of Mr. and Mrs. Jasper Davis of Kenwood Avenue, became the bride of Seaman Colonel A. Hall III Sunday.

The ceremony took place at five p.m. in the home of the bride and was followed immediately with a reception.

The bride, given in marriage by her father, wore an ankle-length gown of white lace and tulle.

The gown had finger tip pointed sleeves ruffled on each side. Her veil of Chantilly lace was attached to a crown of seed pearls. She carried a white prayer book topped with a double white orchid corsage with satin streamers.

Miss Bernice Davis, sister of the bride, was maid of honor. Denise Brown, cousin of the bridegroom, beautifully dressed in white nylon was flower girl. Andre Davis, cousin of the bride, was ring bearer and wore a white linen suit.

Henry Robinson was best man.

The ceremony was performed by the Rev. H. Octavius Graham of the Knox Presbyterian Church.

Mrs. Davis, mother of the bride, selected a pale blue sheath with a corsage of red roses.

Mrs. Colonel A. Hall Jr., mother of the bridegroom, selected a blue nylon dress with matching accessories and a corsage of red roses.

The young couple will reside at 1805 N. Rutland Avenue.

* * *

GUESTS WITHIN OUR gates come August 9th will include some 80 members of Gamma Phi Delta, a business sorority. They will be ensconced on Morgan State College Campus, but will turn to town for much of their entertainment.

Sigma, one of two chapters in the East (the second being in Philadelphia) will host the annual conclave and has planned elaborate social fare.

An open meeting will be held in Metropolitan Methodist Church on Wednesday evening, with Senator Harry Cole as speaker. Dr. Martin D. Jenkins will address the group at the morning opening session, that same day, at Morgan.

Thursday will be practically an all-play day. In the morning they will go on a bus sightseeing trip to Washington. Will be back by four in the afternoon for a designers show at Morgan . . . featuring Philly's Pearl Reed Brown's creations; and that evening, will dance, formally, in the Famous . . .

Friday will be devoted to holding of their "Artists of Tomorrow" contest in the evening in Carver Vocational High School auditorium.

And they've set a picnic for Saturday.

Sarah Loggins is basileus of the local chapter, and other sorors include Anna Christmas, Marguerite Garrett, Bobbie Green, Gladys Johnson, Theresa Warfield, Elruma Ford, Jennie Hall, Thelma Burns, Newavery Lawson and Roslyn Waddy.

* * *

MR. AND MRS. THORNTON N. UMPHREY (Liz and Nonnie) of Rosedale St., and their cute little 5-year-old son, Rickey, together with Kitty Peck and Ike Moody, jaunted to Highland Beach for the weekend to visit with Kitty's cousin Phyllis Langston and her hubby, Lathal.

As you know, the Langstons have the Post Office headquarters at their Villa again this season. Saw Dr. Charles (Pap) Woodland at his cottage and he looks fine after his recent illness. Is losing those pounds necessary for his recovery.

KAPPA CHAPTER, Iota Phi Lambda Sorority held its closing meeting for the summer at the Cortes W. Peters Business School.

At this time, Soror Margaret Hill was elected delegate to attend the national convention to be held in New Orleans, La., in August. Also attending the convention will be Soror Evelyn D. Wilkey, Eastern regional director and a member of Kappa.

At this meeting, initiation exercises were held. Soror Marie Lewis, dean of pledges, presided. The pledgees initiated were Bertha Greene, Anna N. White, and Elaine W. Young.

The welcome address was given by Soror Odessa T. Howard, president of the chapter, and the response was given by Soror Anna N. White. The address to the sorors was then given by Soror Evelyn D. Wilkey, in one of her fireside chats.

Members present were:

Sorors Marie Lewis, Pauline Brooks, Fannie Poulson, Gladys Palmer, Josephine E. Wallace, Emma H. Brown, Sarah F. Diggs, Wilhelmina Duvall.

Sorors Gladys Ball, Mable Waters, Hazel G Hyman, Thelma B. Jiggetts, Evelyn D. Wilkey, Odessa T. Howard, and Jessie Nicholson.

After the meeting the members motored to Fort Smallwood for the rest of the day where they enjoyed an afternoon of picnicking and bathing.

* * *

SMALL LES DEMOISELLES (club) beat the heat last week end by treking off to Atlantic City where they established headquarters at the Ambassador Hotel.

From there they went on a mad round of shopping, night clubbing, swimming, sunbathing and dining as well as taking in the shows.

Grace Ashford and Viola Gray are president and secretary of the club. Members are Blanche Pitts, Evelyn Edmonds, Jeannette Greene and La Vip Fowlkes.

* * *

MARGARET WILSON was hostess to the Lorelei, Saturday.

The club, as a whole, is learning to Cha' Cha' so lessons were the first order of business. Also the birthdays of three members were celebrated. Showered with gifts were Sarah Newton, Elsie Odoms and Elizabeth Umphery, the president.

Also at the session were Rosemary Johnson, Theodosia Stokes, Dorothy Johnston, Mary James, Helen Dixon, Margaret Wilson and Dorothy Wood.

* * *

WHEN THE RINKY DINKS went off to the Casbar Supper Club, Severna Park, Sunday, to hold a festive picnic on the club's grounds, they took along some 200 guests.

Gaily attired in Bermuda and Jamaica shorts, and tortified with delicious foods and drinks; they simply ignored the 104 temperature and had fun playing baseball and badminton.

Hostesses at the affair were Minerva Welling, president; Ruth Fortune, vice president; Bea Blackwell, secretary; Laura Shelton, treasurer; Ada Smith, business manager; Mae Griffin, Ruby Jenkins, Carol Weldon, DeVore Simons, Ellen Harden, Miriam Tate, Kitty Wheeler and Agnes Walker.

PCT-PRORTI: Mrs. Vivian Alleyne (Maryland League of Women's Clubs president) is tucked in Johns Hopkins Hospital for observation. She had been ailing for a couple of weeks, before her hospitalization on Wednesday.

List among new addresses: Soon, a Hilton Ave. mama for Father and Mrs. Cedric Mills, of St. James P.E. Church; A Reslyn Ave. place for Mrs. Mattie Cooney as of yesterday (Thursday); and as of August 4, their new Arlington Ave. (Morgan College Campus) home of the Rev. Mr. and Mrs. Howard L. Cornish.

Mrs. Pocahontas Parker fresh from a vacation in Nassau and Havana, returned to her Falls Road residence only to have a mishap in her own backyard. A fall resulted in a fractured left ankle. She will be wearing a cast for the next six weeks.

Edgar L. Lynch, funeral director, and Ruby Johnson were married here Saturday. The Rev. Jack H. Robinson, pastor of Foster Memorial Church, of Philadelphia, came down to officiate.

Calvin and Letitia Ashe post back from Mexico of the beauties of that country . . . also that the people are most friendly . . . but definitely "waiting for the tourists."

Mr. and Mrs. William Walker (Virginia Copeland) are tipping on clouds, this week. Their first a seven-pound boy, arrived at Provident Hospital, Saturday. He will be christened Aaron Levi.

Sandra Koger and Marjorie Alexander left last Monday for an extended tour of the West and Far West. They will visit in Chicago, Denver, Salt Lake City, Los Angeles, San Diego, San Francisco and Seattle, Washington.

Clifford Alexander Jr. accompanied the young women as far as Chicago where he will visit relatives for two weeks. Miss Alexander is a social worker whose home is in Philadelphia, while Miss Roger is a teacher in West Chester a suburb of New York City.

MR. AND MRS. JOHN E. MOHAMED were married in Baltimore, Saturday. The bride is the former Miss Marlene Janet Wise.

Ceremony in St. Peter Claver for Miss Wise, Mr. Mohamed

Miss Marlene Janet Wise, daughter of Mr. and Mrs. Samuel C. Butler, became the bride of John Edward Mohamed in a double-ring ceremony, here Saturday.

The bridegroom is the son of Mrs. Mary DeSales.

Father Joseph Tyson officiated at the ceremony which took place in St. Peter Claver Catholic Church at 3:30 p.m. William Parrott was organist and soloist was Mrs. Colyn Clayton Carrington.

* * *

THE BRIDE, given in marriage by her stepfather, wore a gown of embroidered Swiss organdy, ballerina length and with brief cap sleeves. Her veil of French illusion was held by a narrow white halo, and she carried a prayer book decorated with orchids and streamers tipped in baby's-breath.

Miss Deana Mohamed was maid of honor and other bride's attendants were Misses Carolyn Collins, Miss Lela Jones and Mrs. Shirley Robinson.

Miss Mohamed was gowned in yellow taffeta, the fitted frocks with slightly flared skirts featuring a flowing panel which extended from a bow at the upper bodice to skirt edge. She wore a tiny flirtation veil, and carried tinted chrysanthemums.

Bridesmaids' dresses were identical, but in green taffeta. Karen Hawkins, flower girl, wore white.

* * *

GEORGE L. MOORE was best man for his cousin. H. Eugene Wise was head usher and other ushers were George Wicks, William Adams, Edward Waters and Richard Adams.

For her daughter's wedding Mrs. Butler wore an ensemble in lilac, with sequin trim and matching petal hat. Her corsage was of orchids. Mrs. DeJesus was gowned in beige chiffon, with embroidered top, and also wore a corsage of orchids.

* * *

A RECEPTION followed at the home of the bride's parents, 2068 Callaway Ave.

The new Mrs. Mohamed is a graduate of Coppin State Teachers College, and is on the faculty of Abraham Lincoln Elementary School No. 141. The bridegroom, a graduate at Morgan State College, will begin a teaching career in September, having already been assigned as teacher of science and health education at Hampstead Hill Junior High School.

Towson Elks hold Sunday tea

Esther Progressive Temple No. 5 of the Elks held a tea at the Elks Home, 411 E. Pennsylvania Ave.

The guest speaker was Mrs. Francis Cool of Catonsville, chief daughter ruler of Emma Williams Temple and president of United Cap and Gown Clubs of Maryland. Their music was presented by the Cap and Gown Choir of the temple.

The guests were Mrs. Josephine Jones, Mrs. Garnfield, Mrs. Minnie Burgives, Mrs. Ethel Stokes, Mrs. Saddie Smith, Mrs. Hilda Adams, Mrs. Armita McAllister, Mrs. Marzee Warner, Mrs. Margaret Robinson, Mrs. Carwella Parker, Mrs. Margaret Ryan, Mrs. Eva Smith, Mrs. C. Thomas the Rev. E. Watkin, J. Stokes, Daniel Frazier, Jack Banks, and Mrs. Elnora Frazier.

Mrs. Priscilla Smith was chairman of the program committee; Mrs. Mamie Batty, co-chairman; Mrs. Martha Scott, secretary, and Mrs. Elizabeth Kenn and Mrs. Elizabeth Johnson, treasurer.

Miss Bernice T. Fowlkes is married to James L. Collins

Miss Bernice Theresa Fowlkes, daughter of Mrs. Lena M. Fowlkes and James L. Collins were married here, Saturday.

Mr. Collins is the son of Mr. and Mrs. Noah Collins of Sparrows Point, Md.

The Rev. T. R. Young, pastor of the Church of God, officiated at the ceremony, which took place at the bride's home, 3100 Garrison Blvd. Burley Moore rendered a prelude of wedding music. Thomas Wilkerson and Miss Ella Bruce were soloists.

Given in marriage by a family friend, William Green, the bride was lovely in a gown of silk chiffon and lace. Her two-tiered finger tip veil of French illusion fell from a collot of lace. She carried a bouquet of American Beauty rosebuds tied with satin ribbon.

* * *

MISS GENEVA FOWLKES was maid of honor for her sister. She wore a fusia gown with picture hat of pink tulle and carried red roses.

Other attendants were Misses Barbara Stanton and Janet McCain, nieces of the bride. Their dresses were of pastel tulle and lace, and they also carried red roses.

Ruth Carol Plenty, Shirley Coleman and Brenda Bruce were flower girls, and Quentin Winthop Stanton was ring bearer. Ushers were Thomas Jones James E. McCain, Benjamin Brazel, Jesse Hawkins, George W. Fowlkes and Matthew H. Fowlkes.

Mrs. Fowlkes wore ice blue chiffon gown with white accessories. The bridegroom's mother selected pink nylon lace.

* * *

A RECEPTION followed the ceremony. Assisting as hostesses were Mrs. Jannie Coleman, Mrs. Odessa Drumwright, Mrs. Jean Harrison of New York City, Miss Sally Collins of New Rochelle, N.Y. and Mrs. Rose Hawkins.

Among out-of-town guests were:

Mrs. Nancy Gains, Wilmington, Del., Mrs. Joyce Jones, New Rochelle, N.Y.; Mr. and Mrs. Wallace Smith, New Rochelle N.Y.; Mrs. Jannie Coleman of South Boston, Va., Mrs. Elizabeth Dubrex, Philadelphia; Clem Gilmore, Chester, Pa.; Mrs. Hassie Gilmore, Chester, Pa.

Miss Marilyn Gilmore, Chester, Pa.; Mr. Brown New Rochelle, N.Y.; Miss Katie Lee Corely, Chester, Pa.; Miss Mary DeShazo, New Rochelle, N.Y.; Mrs. Willie Brooks, New Rochelle, N.Y.;

Miss Joyce Gaines, Wilmington, Del.; Mr. and Mrs. E. Asa Coleman, Manassa, Va.; Mrs. Ella Irving, Chester, Pa.; Mr. and Mrs. Johnson, Drumwright, Woodsdale, N.C.; Mrs. Thelle Wilkerson, Newark, N.J.; Mr. and Mrs. Charlie Drumwright, South Boston, Va.

Mr. and Mrs. Brankle Peerman, New York City; Thomas Wilkerson, Newark, N.J.; John R. Owen, Northfork, W. Va.; and Mr. and Mrs. Wm Goode, Newark, N.J.

Beauticians leave for meet

The members of the Master Beauticians Association gave a going away party on Tuesday in honor of their president, Miss Mayme Tilghman, and delegates Mrs. Ruth Lucas and Mrs. Octavia Branch.

They are attending the National Beauty Culturists Convention in New Orleans. Mrs. Hattie Powell was in charge of the affair.

Mesdames Jackson and Brown feted by Emma Williams Temple

The officers and members of Emma Williams Temple I.B.P.O.E.W. Catonsville, entertained at their guest on their 32nd anniversary, Sunday, Grand Dt. Ruler Nettie C. Jackson, and the grand treasurer, Mrs. Pearl Brown.

Dt. Clara King served as hostess to Mrs. Jackson and her guest at dinner. Other guests included Mrs. Jackson's husband, Mrs. Brown and her husband, Elmer, Tri-State president Gladys Milburne, Mrs. Elizabeth Hall, Mrs. Mary Nelson of Delaware.

Mr. and Mrs. Cornelius Holland of New Jersey, Mrs. Catherine King of Washington, Mrs. Margaret Neal, Mrs. Madalene Sanders, John Nichols and Roland Mann of Baltimore.

FOLLOWING THE service at the church Grand Dt. Ruler and Grand Treasurer were honored at a shower on the lawn of the Dt. Ruler, Mrs. Carwella Parker. After the shower, the guest were entertained at the Crescent Lodge Elks Home with a crab feast.

Dt. Mary Robinson was chairman of the affair assisted by Dt. Amy Warden as co-chairman.

Dt. Grace Lewis of Emma Williams Temple on the same day, had as her dinner guests, Past Grand Daughter Ruler Harbara Terry and Past Daughter Ruler Daisy Harper of Forest Temple, Washington.

ATTENDS DINNER

PFC Charles A. Bennett son of Mrs. Flora Bennett of 1608 N. Carey St., was one of 18 enlisted men and women at the Army Chemical Center selected to be guests at a GI Pal Dinner aboard the Navy Aircraft Carrier, USS Leyte sponsored by the Baltimore USO on July 20.

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AUGUST 14-17th.

Tuesday, August 14—Board Meeting

Wed. A.M. Formal Opening

Welcome address — Dr. Martin Jenkins, President of Morgan State College

Wed. P.M. MASS MEETING

Metropolitan Methodist Church. Senator Harry Cole, guest speaker.

Thurs. Supreme Entertainment Dey

Thurs A.M. Sight Seeing Bus Trip

Thurs. 4-6 P.M. Gala Designers Show

Thurs. P.M. Formal Dance

Fri. SESSIONS ALL DAY

Fri. P.M. Artist of Tomorrow Talant Show

Sat.—Picnic—Executive Board Meeting

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GRAY HAIR MAKES YOU LOOK OLDER THAN YOU ARE LOOK YOUNGER Get SLICK BLACK AT YOUR DRUGGIST

COOKING IS FUN

Delicious prepared Beefburgers is considered a summer treat

By FANNIEJOE REID

Few foods take to the glamor treatment as well as an old-fashioned hamburger sandwich.

One version produces Blue Cheese Beefburgers.

Mix well one-half pound ground beef, one tablespoon anchovy paste, one egg, two tablespoons enriched flour and one-fourth teaspoon salt. Blend in one-fourth cup milk. Split four enriched hamburger buns. Spread with butter on margarine.

Spread meat mixture on bottom halves of buns. Scatter one-fourth cup crumbled blue cheese over meat mixture. Cover with bun tops. Wrap in aluminum foil. Bake in moderate oven (350 degrees F.) 25 minutes. Unwrap. Serve hot.

* * *

HERE'S a tempting combination for a "Po' Boy" Sandwich. Split a six-inch section of French bread lengthwise.

On the lower half spread horseradish mustard. Cover with thin slices of dill pickle, roast beef, baked ham, salami and Swiss cheese.

Place under broiler until cheese melts. Toast inside of top section of bread, and cover fillings to close sandwich. Serve hot.

CONSIDER the nutritional value of a sandwich. Made with enriched or whole grain breads or rolls, sandwiches give significant quantities of thiamine, niacin and riboflavin.

These B-vitamins are essential for growth, healthy nerves and appetite. Enriched and whole grain breads and rolls also contain plant protein and food iron.

But bread is far from being the whole story of a sandwich. Fillings such as meat, cheese, peanut butter, fish and poultry contribute generous amounts of protein.

* * *

MAKE JUST one sandwich and serve a crowd. Here's how it's done.

Cut a two - pound loaf of round Jewish rye bread into halves vertically. Cut each half horizontally into five equal slices. Spread butter or margarine on cut surfaces.

Spread egg salad filling over bottom (fifth) slice. Top with fourth bread slice. Arrange lettuce leaves and chipped beef on fourth slice.

Top with third bread slice and spread with a peanut butter filling made by combining crunch style peanut butter with chopped crisp bacon. Top with second slice, spread with mustard and cover with four slices Swiss cheese.

Cover cheese with top slice. Place three skewers into each sandwich half and arrange halves to form whole round loaf.

To serve, cut each half, between skewers into three equal portions. Remove skewers to serve.

* * *

SANDWICHES add appeal to a summer fruit salad plate. Try this filling on raisin bread: Blend cream cheese with undrained jellied cranberry sauce to spreading consistency.

Add chopped walnuts. Cut the sandwiches in attractive "finger" strips or triangles.

* * *

WHERE AND when are the nation's 90 million or more sandwiches eaten each day? Forty per cent of all restaurant orders call for sandwiches.

Over half of those workers who carry lunches depend on sandwiches as a mainstay. At home, sandwiches appear in 23 per cent of all noon lunches. Sandwiches are on the menu of seven per cent of America's evening meals, as well. Sandwich consumption reaches its peak, of course, during August, National Sandwich Month.

* * *

FOR A novel Friday sandwich, make a three-decker of toast, lettuce, sardines and egg salad.

* * *

AVOCADO LENDS elegance to a spread for August party sandwiches. Cut one ripe avocado, peeled, into pieces and mash with a fork. Combine avocado, a three-ounce package cream cheese, softened, one-half teaspoon grated lemon rind and two teaspoons lemon juice.

Blend thoroughly. Stir in one teaspoon minced onion, six slices of crisp bacon, finely chopped, dash salt and dash pepper.

Mix thoroughly. Spread on buttered slices of party rye or rounds of enriched bread. Garnish tos of sandwiches with minced parsley.

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Specialist lists goal for hard of hearing

CHICAGO—A method of controlling the speed at which people hear is the major goal of current research to benefit the hard of hearing, Dr. William G. Hardy declared in an address Tuesday.

The director of Johns Hopkins Hearing and Speech Center made the statement at the annual convention of district sales representatives of Zenith Radio Corp., largest manufacturers of hearing aids.

Teen Types

1301 12½-24½

SUBTRACT INCHES—A beautifully styled sheath in half sizes that does a good job of subtracting inches is made from Pattern No. 1301.

Twin pockets, shaped neck line are pleasing details.

This pattern, with photo-guide comes in sizes 12½, 14½, 16½, 18½, 20½ and 24½. Inch size 35 bust, requires 3¼ yards of 39-inch material.

A carefully tailored blouse and skirt are certain to delight the 8 to 16 miss. Blouse has sleeves or none.

No. 1511 is in sizes 8, 10, 12, 14 and 16. Size 10 blouse requires 1½ yards of 35 inch material. For the skirt 1¼ yards are required.

* * *

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Don't miss the new sewing manual. Home Sewing for an inspiring pattern book filled with all-season styles. Gift pattern in the book. 25 cents.

Raspberry short cakes

Put cool summer eating on your table with this Royal Raspberry Shortcake. It's a gem of a dessert that adds a plus to any meal.

The "shortcake" is actually tender individual cupcakes that can be made so easily from your favorite cupcake mix. When you are ready to serve cake, cut each cupcake in half horizontally and fill with sweetened raspberries.

Then, replace the top and add more raspberries. Of course, no shortcake is complete without a mound of fluffy whipped cream.

Serve the Royal Raspberry Shortcake on a table decorated with fresh garden flowers in one of your favorite vases and complete your dessert with cups of coffee. Hmmmm — what wonderful summertime eating!

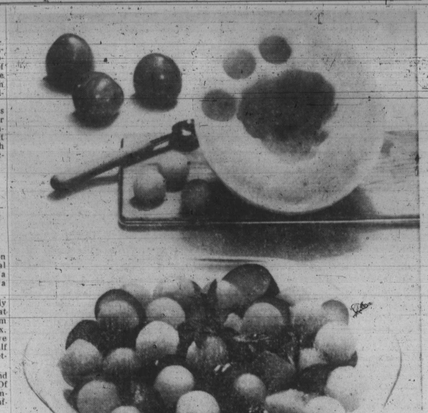
ROYAL RASPBERRY Shortcakes are made with one pkg. cupcake mix, one egg, one half cup milk.

Topping requires three cups fresh raspberries, three-fourths half cup milk, and one-half pint whipping cream.

Add another one-fourth cup milk, heat for one more minute. Fill well greased and floured cupcake pans one-half full. Bake in preheated oven (375 degrees F.) 15 to 20 minutes.

Allow cupcakes to cool five minutes before removing from pan. Sprinkle sugar over raspberries and refrigerate.

To serve, slice cupcakes in half. Spoon a few sweetened raspberries, sweetened to taste. Cap cupcake with top half and spoon on more raspberries. Serve with whipped cream.



HONEYDEW, the glamour melon, has winning ways with other summer fruit flavors. Here honeydew balls combine with fresh plums and fresh lime sauce for a flavor harmony that will long be remembered.

Honeydew, the glamour melon, is boon to calorie watcher

The flavor of honeydew melon — sweet and bland — is one of summer's true delights.

This creamy - white melon with the angelic aroma is glamour girl of the melon clan, whose family name stems from the Persian word "musk" for a particularly sweet perfume.

The honeydew is not only a sweetly charming flavor but it has a winning way with other flavors, particularly those of summer fruits. Honeydew Melon and Fresh Plum Cup, with fresh lime sauce, is a flavor harmony that will long be remembered.

Diced Honeydew and Fresh Peaches are a compote duet to entice any appetite out of inertia. And fresh ripe honeydew blends with plain vanilla ice cream to produce a suave new flavor sensation.

It might seem unreasonable to expect that any food as delicate and delicious as this glamour melon could serve a practical purpose. But honeydew does just that — it is a staunch ally of the pound fighter because an average - sized melon wedge contains only 49 calories.

The United Fresh Fruit and Vegetable Association suggests these ways of making the most of the melon family's gift to your summer table.

When selecting honeydews for immediate use in these recipes be sure that they are creamy white, rather than whitish-green. Color and delicate fragrance are two signs of full ripeness.

* * *

HONEYDEW MELON AND Fresh Plum Cup requires three cups honeydew melon balls, two cups sliced fresh plums, one - fourth cup sugar, one-fourth cup fresh lime juice, Dash of salt, and Fresh mint for garnish.

Place honeydew melon balls and sliced plums in a bowl. Combine sugar, lime juice, and salt. Mix well. Pour over fruit. Chill and serve in sherbet glasses. Garnish with fresh mint.

* * *

DICED HONEYDEW and fresh peach compote is made with two cups diced fresh honeydew melon, two cups sliced fresh peaches, three tablespoons sugar, three tablespoons fresh lemon juice, one-third cup fresh orange juice, and Dash salt.

Combine honeydew melon and fresh peaches. Place the remaining ingredients in a saucepan and bring to boiling point. Boil two minutes. Cool. Pour over fruit. Chill. Serve in sherbet glasses.

* * *

HONEYDEW AND fresh orange dessert requires three cups honeydew melon balls, two cups fresh orange sections, six tablespoons fresh lemon juice, two tablespoons fresh lime juice, and one-fourth cup sugar.

Place melon balls and orange sections in a bowl. Combine remaining ingredients and pour over fruit. Chill and serve in sherbet glasses.

EX-CHAPLAIN EDITOR

NASHVILLE, Tenn. — Fortional Baptist religious journalism, it was announced here mer Chaplain Major Finis H. Austin of Pittsburgh will become the first editor of adult literature in the history of Na-this week.

Acme SUPER MARKETS

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Park Ave. office open Mon. & Thurs. till 9 P.M.

UNIVERSAL OPTICAL

Cor. Park Ave. & Fayette St. Hours 9-5:30 Mon. & Thurs., 9-9 P.M.

Cor. Eastern Ave. & Conkling St. 9-6 P.M. Tues. & Wed. 9-6 P.M.

SUN-BRELLA DAYS ARE HERE!

Get out and go! And take along lots of Coke!

Call 'em Sun-brella Days . . . time to plan picnics, broil barbecues, time for family outings! Good times, when the unique good taste of Coca-Cola fits right in. World-famous for the pleasure it gives . . . so good in taste, in such good taste . . . and so easy to serve! Coke is the best-loved sparkling drink in all the world.

Sunbrella Days

Your grocer suggests: heat-and-eat meals . . . and cheeses and crackers and cold cuts and snacks. All the summer favorites that taste great with Coke. Shop for the summer specials your grocer is featuring today!

REGULAR KING 12 oz. FAMILY

SIGN OF GOOD TASTE

Bottled under authority of The Coca-Cola Company by COCA-CODA BOTTLING COMPANY OF BALTIMORE