Miss LaVerne Churn becomes bride of William Robinson

In a ceremony performed by her father, the Rev. C. H. Churn, Saturday, Miss LaVerne Portia Churn became the bride of William Raleigh Robinson.

The wedding took place in the Union Temple Baptist Church, at 6 p.m.

The bride, given in marriage by her brother, the Rev. Serenus Churn, was gowned in white lace. The fitted bodice, embroidered in pearls and tiny rhinestones, featured a high neck.

The skirt, of multiple tiers of the lace, flowed into a cathedral train. She wore a tiara of the pearl and rhinestone embroidered lace with her fingertip veil of illusion, and carried a prayer book marked with an orchid corsage.

* * *

MAID OF HONOR was Miss Rosa A. Reed of Philadelphia. With her gown of orchid lace, she carried yellow roses and baby lillies, and wore a bonnet to match.

The attendants wore chiffon gowns in pastel shades, with matching bonnets and carried bouquets of mixed carnations.

They included the bride's sister, Miss Jewell Churn, in blue; Mary Robinson, sister of the bridegroom, green; and Mesdames Rosie Gibbs, also sister of the bridegroom, pink; and Hazel Hyman, yellow.

Two flower girls, Cynthia Henson and Betty Robinson, were in yellow tiered-skirted lace and yellow with lace inserts, respectively. They carried miniature bouquets of carnations.

Michael Carter and Ronald Lee carried the two rings used in the double-ring ceremony.

* * *

AUBREY GORDON of Reisterstown, Md., was best man for Mr. Robinson. Ushers included Jerome L. Robinson, his brother; Theodore Williams, Raymond Jenerson, John E. Robinson, another brother; and William Hyman.

Music was provided by the Rev. Serenus Churn, soloist; and Mrs. Vernon M. Williams, organist, sister of the bride.

For her daughter's wedding Mrs. Churn wore yellow lace and a corsage of roses. The bridegroom's sister, Miss Jessie Robinson, wore blue nylon chiffon and a corsage of roses.

Atlantic City bus tours scheduled

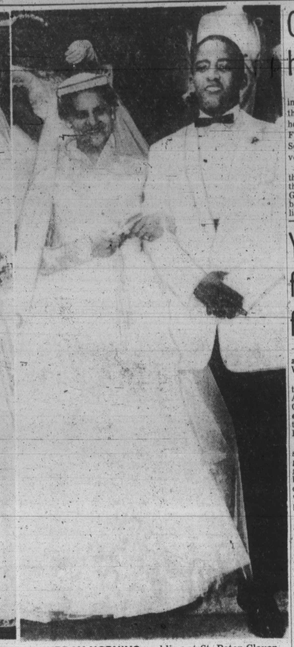
The Monumental Motor Tours, Inc., is instituting its regular summer round trip schedules to and from Atlantic City, according to Charles S. Schwarz, president.

"We are using only our finest deluxe buses on this popular run which takes only four hours and does not require changing buses either going to or returning from Atlantic City," said Mr. Schwarz.

Buses will leave the WB and A Terminal at Howard and Lombard Sts., every Friday at 8 a.m., 11 a.m., 2 p.m. and 6:30 (in weekdays, the 6.30 bus will not run.

YOUR WATCH THOROUGHLY CLEANED $4.50
Regulated, Adjusted, Electrically Timed and Guaranteed.
ALBERT'S JEWELERS
105 N. EUTAW ST.
LADIES' & MEN'S STRETCH BANDS $2.95 tax incl.
PIERCING SCREW-EARRINGS $1.00 tax

WEDDING on Saturday afternoon at Union Temple Baptist Church saw the minister's daughter, Miss Laverne Portia Churn, married to William Robinson. Her father, the Rev. C. H. Churn, officiated. The new Mrs. Robinson is a Morgan grad and an educational therapist at the Children's Rehabilitation Center. The bridegroom is a steel worker.



SATURDAY MORNING wedding at St. Peter Claver Church featured the former Miss Marva Maddox and Paul Neal.

Club observes sixth birthday

Members of the Wide Awake Friends Club celebrated the sixth anniversary of the organization, Saturday evening.

Sixty-eight guests joined the members at a supper dance in the Blue Room of the York Hotel. Later the members went to the home of Mrs. Lillie Tymous, 2716 Longwood St. for breakfast.

A pre-party meeting of the club was held in the home of Mrs. Katie Carter, 2316 Braddish Avenue.

* * *

THE AFFAIR, this week, was the closing one for the group, which has a social, charity and savings program.

Mrs. Carter is president, and officers also include Mesdames Nellie Adams, recording secretary and Elizabeth Jackson, financial secretary.

The membership included Mesdames Ellen Whitty, Virginia Jones, Lilly Tymous and Willie Mae Mills.

* * *

THE TEN —Members of the club held their final meeting of the season in a peaceful and relaxing country atmosphere, Saturday.

Instead of a business meeting, club members and their guests enjoyed barbecued hot dogs, hamburgers and steamed crabs while sitting about on the spacious lawn of guest host and hostess, Mr. and Mrs. William B. Dorsey of Catonsville.

Seen about were:

Mr. and Mrs. William Fax, Mr. and Mrs. Joseph Brailsford, Mr. and Mrs. Armstead Jenkins, Mr. and Mrs. Harry Macer, Mr. and Mrs. William Dorsey, Mr. and Mrs. Willie D. Slade, Mr. and Mrs. Rufus Washington, Mr. and Mrs. William Bevans, Mrs. Carrie Stotts, Mrs. Georgeanna Smith, Mrs. Hilda Whitmore, Mrs. Florence Kidd, Miss Minnie C. Dorsey.

* * *

MI-TEE — The social club met this week and discussed plans for an excursion to Beechwood Park on July 28.

Mrs. Monzella Howard is president of the club, and Mrs. Margaret Herron is vice president.

KNIGHTS OF PYTHIAS — Committees of the Knight of Pythias and the Court of Calanth, have been in session, this week to make plans for the annual convention which will be held there July 21-24.

John Murray is grand chancellor and Mrs. Hattie Pierce is grand worthy counsellor. Mrs. Lulu Nelson is chairman of publicity.

Complete GLASSES! $10.50
Examination Included
WHY PAY MORE?
Choice of 40 styles, complete with lenses
SINGLE VISION! TINTS! KRYPTOK-BIFOCALS!
GUARANTEED FIRST QUALITY MATERIALS!
PRESCRIPTIONS FILLED—LENSES DUPLICATED
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.
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Why should your hair say you're old and gray?

Look younger...look lovelier...today!
Forget those "gray hair" heartaches! Godefroy's Larieuse Hair Coloring can give your hair young-looking, lovely-looking color right away... glowing lustrous color that lasts and lasts!
And take a tip from professional models (like the one shown here)... you'll be proudest of your hair when you choose Godefroy's Larieuse! It's the famous brand in the red box, known for its dependability for more than 20 years. Get it at your favorite cosmetic counter today!

JUST 3 EASY STEPS

1. Shampoo hair thoroughly. As it dries, mix Godefroy's Larieuse as directed.
2. Apply Godefroy's Larieuse with handy applicator included in package.
3. After color has developed, shampoo hair again and set in your favorite style.

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Cherry Hill Notes

Little Norris Stanley, son of Mr. and Mrs. Howard Stanley, won first prize in the Baby Contest held at the Christ Temple Apostolic Church recently. Second and third prizes went to Theorn Melton and Camille Saunders.

No baby was a loser for each was presented with a Testament as a memementum of the occasion. Honorable mention went to Beverly Chase, Jacqueline Carrington, Shirley Harstori, Joseph Alston, Anita Lobaid, Jesse Elam, James Gray, Kenneth Statcher, Valerier Greer and Larry Pridgens.

Sponsors of the rally were Mrs. Bettye Kaham and Mrs. Mary Saunders. The Rev. Mr. Willard Saunders is pastor of the Church.

* * *

THE CHERRY Hill Community Daily Vacation Church School began last Monday with registration in the Community Church. All children who have not enrolled are urged to do so on Monday, July 1.

Each session begins promptly at 9:00 a.m. Over 300 children and youth have been enrolled so far. Sessions are held in the Community Building. Mrs. Connie McCree is director.

* * *

OPEN AIR Services of the old fashioned revival type will be held during the month of August in front of the Christ Temple Apostolic Church, 825 Cherry Hill Road. The services will be conducted by Evangelist Lulla Jackson of Waterbury, Conn., and will begin each night during the month of August at 8 p.m.

The public is cordially invited to attend and receive a rich blessing from the Lord. The Elder W. E. Saunders is the pastor.

The Cherry Hill Community Church (Presbyterian) announces the beginning of an 8:00 a.m. Sunday morning worship service to become effective the second Sunday in July. This service will be identical to the 11:00 a.m. service. The Edgar W. Ward is the pastor.

Chi Eta Phi membership will honor Dr. Florence M. Gipe

Chi Eta Phi Sorority, meeting in annual Boule in Washington, this weekend, will bestow an honorary membership upon Dr. Florence M. Gipe, dean of the School of Nursing of the University of Maryland.

Dean Gipe is sponsored for the honor by Gamma chapter, this city. She will be the third Gamma sponsored candidate to be honored. Mrs. Bettye J. Phillips of Newark, N.J., former director of nurses, Provident Hospital; and Miss Jennie Jerpenson, present director of nurses at Provident, are also honorary members.

Mrs. Méazelle D. Dickerson, of this city, is supreme basileus of the sorority. This year's program, held from June 25-30, is geared to the theme "Nursing, A Force In Social Progress."

* * *

MEMBERS of Gamma chapter attending the Boule are:

Mabel Hawkins, industrial nurse Mutual Benefit Insurance Co., national executive secretary; Leila Davage, special nurse appointee, Johns Hopkins Hospital, assistant executive secretary; Dorothy W. Mills, Public Health Nurse, Baltimore City Health Department, national director of publicity.

Delegates to this meeting are: Earline Ford, Rose Lewis and Hazel Bailey. Alternate delegates are Mary Peck, Louise Lockerman and Lilyan Slater.

Mildred Hughlett, co-ordinator for Henryton State Hospital, national committee member, will attend the Boule along with Constance Alston, Beatrice Beauford, Mildred Gambrill, Mary Fitchett, Lillian Mills, Lucy Walker, Phyllis Shamwell and Irma Givens.

Newly-elected officers for Gamma chapter are:

Basileus, Dorothie W. Mills; anti-basileus, Mabel Hawkins; grammateus, Lucy Walker; epostoleus, Beatrice Beuford; tamias, Lillian Mills; Tamieses, Constance Alston; parliamentarian, Mildred Hughlett; historian, Lilyan Slater; sergeant-at-arms, Mary Peck; and chaplain, Mary Fitchett.

Y-Aides hosts family party for YWCA

The Outdoor Family program at Gwynns Falls Park opened Wednesday.

Hostesses for the day were the Y-Aides from the Madison Avenue Branch YMCA. Mrs. Catherine Gross was song leader and several musical selections were given by the Robert Havenden's Choral Group.

Immediately following the scheduled cook-out and program, members of the Choral group prepared a surprise birthday party for Director Robert Havenden. The cake was decorated with a man playing the piano.

Closing worship reading was given by Dr. Ruth B. Quarles.

* * *

NEXT WEEK'S activities will be carried on by the Wives of which Mrs. Anna B. Drayton is president. Their plans for the day will include a children's talent and fashion show.

Dinner will be served at 6:00 p.m. Reservations must be in by Monday of each week. Call Madison 3-6443, Mrs. Green, Young Adult Director.

Don't miss the new Big Three Special offered by the Health Education Department. On Monday, Tuesday, Wednesday and Thursday, recreation, dancing, swimming, hikes and trips will be held for teen-age boys and girls 15-18 years old.

On Tuesday and Thursday, 5:30-7:00 p.m. tennis will be played, and on Friday ballet and tap for tots 3-11 years of age will be taught.

Summer staff includes Mesdames Redd and Weatherly and Miss Joyce Williams of New York, Miss Arlene Starke and Charles Carroll.

Gives Older Ladies Younger Looking Skin

Lightens weathered skin; makes skin fresh, smoother. Softens tiny lines, harsh skin wrinkles. Makes skin younger looking. A doctor's famous formula with 10% lanolin.—50c—60c at drug, cosmetic counters.
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"No Price Can Measure Its Usefulness"

"Sure, Mom—the baby and I are doing fine."

"It's a deal. Ship it Air Freight. We need it at once!"

"Operator—get me the fire department!"

"Got tied up in traffic—but I'll be home for dinner."

"Joe, I need that tractor part today."

"Oh yes . . . and send a dozen eggs."

THE C & P TELEPHONE COMPANY OF MARYLAND
Working together to bring people together

Can she bake a cherry pie?

"Can she bake a cherry pie, Billy Boy? Can she bake a cherry pie, Charming Billy?" So a ballad, circa 1800, impertinently inquired about a young wife's cooking "hep."

That would be a foolish question today because wives and homemakers of all ages have long since learned that cherry pie hardly scratches the surface of possibilities for this luscious, beautiful fruit.

Nowadays we use cherries to bring happy, healthful eating to any course from appetizer to dessert (including several delicious cherry salads), because their unique flavor charm is equally pleasing in sweet or tart presentations.

Fresh sweet cherries are in the market from May through August and fresh sour cherries from mid-June to mid-August. Both kinds contain a wide variety of important vitamins and minerals that are nutritionally valuable.

The cherry has been cherished by generations of housewives for thousands and thousands of years.

* * *

MOLDED CHERRY AND HAM SALAD is made with three envelopes unflavored gelatine, one one-half cups cold water, three-fourths cup hot water, one-half cup sugar, one-fourth teaspoon salt, one cup fresh lemon juice, three cups fresh pitted cherries, one-half cup mayonnaise, one cup diced ham, whole fresh cherries for garnish, and fresh mint leaves for garnish.

Soften gelline in three-fourths cup of the cold water. Add hot water, sugar and salt and stir until dissolved. Add remaining cold water and lemon juice. Pour one-fourth cup of the gelatine mixture in the bottom of a 6-cup mold (which has been rinsed in cold water). Arrange a few cherries (8 to 10) in any desired pattern in the bottom of the mold.

Chill until firm. Divide remaining gelline mixture in half. Chill one part until as thick as fresh egg whites. Fold in one one-half cups cherries and pour into mold. Chill until firm. Chill remaining mixture until as thick as fresh egg whites.

Fold in mayonnaise, ham and remaining cherries. Pour into mold Chill until firm. Unmold onto serving plate and garnish with whole fresh cherries and mint leaves.

MAKE MOLDED FRESH CHERRY ICE CREAM with two cups fresh sweet cherries, one quart vanilla ice cream, one cup heavy cream; whipped, and one tablespoon sugar.

Wash cherries, remove stems and pits. Soften ice cream and fold in pitted cherries. Turn into a 5-cup mold. Freeze until firm. About one hour before serving, turn out onto a serving plate.

Frost with whipped cream, sweetened with one tablespoon sugar. Return to freezer to harden the cream.

CHEESE SALAD requires one one-half cups fresh sweet cherries, two eight-ounce packages creamed cottage cheese, one-fourth teaspoon salt, one one half teaspoons fresh lemon juice, one teaspoon sugar, lettuce, mayonnaise and whole fresh cherries for garnish.

Remove pits and stems from cherries. Fold into the cottage cheese along with salt, fresh lemon juice and sugar. Serve on lettuce with mayonnaise. Garnish with whole fresh cherries.

* * *

FOR STEWED FRESH CHERRIES use 1 quart fresh sweet cherries, one-half cup water, one-half cup sugar, and one-eighth teaspoon salt.

Wash cherries, remove stems and pits. Place in a saucepan with water, sugar and salt. Cover and simmer until almost tender, 4 to 6 minutes. Serve as a relish with meat or as a dessert.

If a heavier sauce is desired, drain liquid from cooked cherries. Cool. Add 1 tablespoon cornstarch and cook until thick and transparent.

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4659 SIZES 14½-24½ PRINTED PATTERN

HALF - SIZE FASHION — Printed directions on each pattern part make this figure-flattering dress easy summer sewing.

Simple, slimming lines are perfectly proportioned for the half-sizer. You have no alteration probems.

Pattern No. 4659 comes in sizes 14½, 16½, 18½, 20½, 22½ and 24½. Size 16½ takes 3 5/8 yards of 35-inch material.

IT IS ALSO EASY sewing with printed pattern No. 4562.

This smart, neat sundress is ideal for summer, with its cool squared neckline and easy comfortably flared skirt.

Sew several for every day.

Printed Pattern No. 4562 comes in sizes 12, 14, 16, 18 and 20. Size 16 requires 4½ yards 35-inch fabric.

* * *

PRINTED DIRECTIONS are on each pattern part.

Send 35 cents in coins for Pattern No. 4659; and 50 cents for Pattern No. 4562. Add five cents for each pattern for first-class mailing.

Send to Anne Adams, AFRO-AMERICAN Pattern Dept., 243 W. 17th St., New York 11, N.Y.

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

COOKING IS FUN

Do your barbecuing in wide open yard spaces

MRS. REID

By FANNIEJOE REID

Today, we take the casualness and fun of barbecued meals in our own backyards for granted — barbecuing is one of the happy facets of America's leisure-time living.

Less than a century ago the barbecue stood for something quite different. It was the kingsize "eating meet" that politicians, particularly southern ones staged during election campaigns. There was nothing simple about its production, and little relaxation in it for the hosts.

Preparations for the political barbecue started weeks before the day. Great trenches were dug, tree branches cut and whittled to serve as spits, and cattle and sheep were slaughtered — sometimes whole herds and flocks of them. People came from miles around, and eating assumed marathon proportions. As the event wore on, many an eye became tearful because the barbecue's seasoning consisted mostly of sharp vinegar and strong pepper.

What a far cry from the lazy-easy way in which a successful barbecue can be arranged nowadays. All sorts of convenient grills and other equipment that can be set up in a matter of minutes are available. And no tears!

Now even the most amateur outdoor chef can season to delight the most exacting gourmet guest's palate thanks to some aid from the spice shelf—namely the seasoning salts—garlic, onion and celery.

These relatively recent seasoning innovations (in terms of the ancient spice trade) proportion the zesty flavor of garlic, onions or celery seeds with regular salt. They're packed in handy, shaker-topped containers.

These, and containers of onion and garlic powder, are so compact and light in weight that they move with no trouble from kitchen to barbecue grill or pit, or fit easily in a camper's kit or hiker's knapsack.

You might like to try barbecued fruits and corn casserole. It is made with one eight-ounce can Spanish tomato sauce, one-fourth cup fresh lemon juice, three tablespoons instant minced onion, one teaspoon celery salt, one-fourth teaspoon garlic powder, one teaspoon powdered dry mustard, and one-fourth teaspoon ground black pepper, two twelve-ounce cans, whole kernel corn, drained, one one-half teaspoons salt, one-eighth teaspoon ground black pepper, six frankfurters, and parsley for garnish.

You combine first seven ingredients in a saucepan and bring to boiling point. Remove from heat and set aside. Heat corn with one one-half teaspoons salt and one-eighth teaspoon ground black pepper and spread in bottom of a 6 by 10 by 2-inch baking dish. Prick frankfurters and arrange over corn.

Cover with sauce. Bake in a preheated moderate oven (350 Degrees F.) 30 minutes. Garnish with parsley.

* * *

ANOTHER delicacy is garlic fried chicken. For this you need two one-half pound frying chicken, one cup sour cream, one tablespoon fresh lemon juice, one teaspoon salt, one teaspoon celery salt, one-half teaspoon ground black pepper, one-half teaspoon garlic powder, 2 teaspoons paprika, three-fourth cup flour, one teaspoon salt, and one-third cup shortening.

Cut chicken in serving-size pieces and place in a refrigerator dish. Combine next seven ingredients pour over chicken, being sure to cover all pieces. Cover dish and refrigerate overnight. Drain. Dredge in flour mixed with one teaspoon salt.

Melt shortening in an eight by twelve by two-inch baking pan into which place chicken. Bake in a preheated hot oven (400 Degrees F.) 70 minutes or until done, turning to brown each side. YIELD: 4 servings.

Garlic salad dressing is made with one cup salad oil, one-half teaspoon garlic powder, one-half teaspoon celery salt, one one-half teaspoons onion salt, one-fourth teaspoon ground black pepper, one-half teaspoon powdered dry mustard, one teaspoon paprika, and one-half cup wine vinegar.

Combine oil and spices and stand at least one hour to blend flavors. Add vinegar and shake well. Serve over mixed greens.

* * *

FOR POTATOES EN CASSEROLE use three cups cooked leftover cooked potatoes; ten one-half ounce can cream of tomato soup, one-half cup water, one teaspoon onion salt, one-half teaspoon celery salt, one eighth teaspoon garlic powder, one tablespoon dried parsley flakes, one-eighth teaspoon ground black pepper, one-third cup buttered soft bread crumbs, and one teaspoon paprika.

Combine first eight ingredients and turn into a 1-quart casserole. Mix buttered bread crumbs with paprika and sprinkle over the top. Bake in a preheated moderate oven (375 Degrees F.) 30 to 40 minutes. Serve at once.

Glow punch

"Orange Glow Punch" is a wonderful warm weather thirst quencher and it's one of the few comfortable recipes that can be doubled or tripled without running into difficulties.

That leaves you free to invite any number of friends to partake of this beverage with its deep orange color and its subtle flavor of excellent California Sherry wine.

* * *

MAKE ORANGE GLOW PUNCH with two cups California Sherry - wine, two (six-ounce) cans undiluted frozen orange juice concentrate, one (twelve-ounce) can pineapple juice (one one-half cups), one-fourth cup lemon juice, one-fourth cup grenadine or white corn syrup, one (four-fifth quart) bottle sparkling water, thin orange slices, and mint sprigs.

Blend wine, orange juice concentrate, pineapple and lemon juices and grenadine. Chill for several hours or overnight. Turn into punch bowl over ice cubes and stir in sparkling water. Garnish with orange slices and mint sprigs.

Makes about one-half gallon.

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DELIVERED FRESH DAILY TO YOUR FRIENDLY GROCER BY BAKERS OF SCHMIDT'S BLUE RIBBON BREAD!
THEY'RE SLICED READY TO SERVE!

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The Only Franks 'Flavor-Smoked'!
Indoors or out, GOETZE'S are the "dinner-quality" franks that positively taste best, any time. They are PURE MEAT! ALL MEAT! CHOICER MEAT! That means extra-nutritious! Our special Flavor-Smoking adds a deep-down smoky goodness you'll surely like BETTER. Look for Goetze's Skinless Franks now in the convenient tray-pack in this striking new yellow package.

HAWAIIAN PUNCH

There's south sea island magic on your grocer's shelf today. A ready-made, real fruit punch with a taste treat from the tropics. A delicious, refreshing beverage to make your party a success. A name you'll long remember, a delight you'll never forget... rosy-red Hawaiian Punch.