BIGGEST BECAUSE IT'S THE BEST!

265 Morgan grads

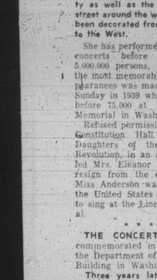
(Continued from Page 1)

hundred years," and as a symbol of faith and democracy.

Winner of the $10,000 Bok Award out of which she established a scholarship fund for promising youngsters, the Spingarn Medal, several honorary doctorates of music and other honors, she has sung for royalty as well as the man in the street around the world and has been decorated from the Orient to the West.

She has performed some 3,450 concerts before more than 5,000,000 persons, but perhaps the most memorable of her appearances was made on Easter Sunday in 1939 when she sang before 75,000 at the Lincoln Memorial in Washington, D.C.

Refused permission to sing in Constitution Hall by the Daughters of the American Revolution, in an action which led Mrs. Eleanor Roosevelt to resign from the organization, Miss Anderson was invited by the United States Government to sing at the Lincoln Memorial.



MARIAN ANDERSON

THE CONCERT has been commemorated in a mural in the Department of the Interior Building in Washington, D.C.

Three years late, Miss Anderson made her first appearance in Constitution Hall, this time by the invitation of the DAR and for the benefit of the United China Relief Fund.

Miss Anderson made history again in 1954 when she became the first of her race ever to sing with the Metropolitan Opera.

• • •

DR. EISENHOWER has had a distinguished career in government service and as an educator.

He has served as the president of three institutions of higher learning — Kansas State College, 1943-1950, the Pennsylvania State University, 1950-56, and Johns Hopkins, where he was formally installed in February of this year.

His career in government has included service as: U.S. Vice Consul, Edinburgh, Scotland (1924-26); Assistant to the U.S. Secretary of Agriculture (1926-28); Director of Information, U.S. Department of Agriculture (1928-41) and as Director, War Relocation Authority (1942).

On special missions for the government he has served as a member of the President's Committee on Government Organization (1953) and as special Ambassador and Personal Representative of the President of the United States on Latin American Affairs (1955).

He has also served on several special committees, among them, the President's Committee on Higher Education (1946), the Problems and Policies Committee of the American Council on Education (1950), as president of the Association of Land Grant Colleges and Universities (1950-1952).

He is at present a member of the Permanent Advisory Committee of Higher Education for the State of Maryland and is Director of the Fund for Adult Education.

A native of Abilene, Kansas, he was educated in the Abilene public schools and received the B.S. degree from Kansas State College. He did graduate studies at the University of Edinburgh, Scotland. He is the holder of honorary degrees among numerous other awards and honors.

• • •

A BALTIMOREAN, Mr. McMechen is known as Morgan's "First Man." Entering Morgan in 1895, the lawyer, fraternal leader, civic worker and college trustee, was graduated in 1895, the first to earn the bachelor's degree from the college.

He was the first alumnus to contribute as much as $1,000 to Morgan, the first graduate manager of athletics, and was the first Baltimorean to become Grand Exalted Ruler of the Improved Benevolent Protective Order of Elks of the World.

He was also the first of his race to serve on the Board of School Commissioners of Baltimore. Mr. McMechen served for many years on the Board of Trustees of Morgan and now is a trustee of the Morgan College Corporation.

• • •

MR. STEVENS has a long history of public service in Philadelphia, where he is a member of the law firm of Stradley, Ronon, Stevens and Young.

In addition to being president of the Board of Trustees of Lincoln University, he is president of the Board of Directors of the Samuel S. Fels Fund, director of the Greater Philadelphia Movement, director of the White-Williams Foundation which gives scholarships to public and parochial school children, and is director of the World Affairs Council.

From 1955-56 he served as councilman-at-large of the City Council of Philadelphia and as chairman of the Finance Committee of the Council.

He was educated in the public schools of his native Meridian, Conn., received the A.B. degree from Princeton University and the LL.B. degree from the Harvard Law School.

The prospective candidates for graduation are:

MARYLAND (189)

BALTIMORE — Mrs. Jessie A. Adams,* Richard T. Adams, Jr., Agnes Berrie; Janice E. Gladden; Elvira H. T. Adams, Marian Adams, received the A.B. degree from Princeton University and the LL.B. degree from the Harvard Law School.

The prospective candidates for graduation are:

MARYLAND (189)

BALTIMORE — Mrs. Jessie A. Adams,* Richard T. Adams, Jr., Agnes Berrie; Janice E. Gladden; Elvira H. T. Adams, Marian Adams; Betty H. Hall, Elkridge; Samuel L. Alston, Delores E. Alston, Horace Ashby, Arthur Lee Ashby, Jr.; Lillian I. Barber, Garfield A. Barnett, Gladys Barnes, Carolyn Evelyn Bostick, Douglas F. Bishop, Carl H. Black, Barbara Jean Black, Shirley Brodie, Clifton L. Brooks, Carl W. Brown, Gloria D. Brown, Janice.

Gertrude A. Burgess, Sylvia E. Butler, Joan M. Carr, William D. Carter, Edward A. Clark, Norma Jean Clement, Nina M. Cole, John H. Cole, Theresa M. Coleman, Jeanette Collins, William Deas, James L. Debnicka, Albert Dowery, Chris D. Dyers, Virginia E. Evans, Jerome B. Fields, Shirley M. Fitchett, Gloria I. Ford.

Walter R. Fowlkes, Lorenzo Fox, Grafton L. Francis, Mattie F. Gaines, Richard L. Gamble, James H. Gant, Gilbert Gaston, Mary C. Gaston, Mary F. Golden, Marvin Gordon, Mae Ola Gordon, Marvin Gordon, Gladys Grayson, Sampson Green, Jr., Ernestine Gregg, Harriet L. Gross, Jr., Dolores J. Hall.

ALSO, PHILLIP R. HALL, Ann G. Harris, Carolyn R. Hawkins, Roland C. Haywood, Jr., Samuel A. Hicks,* Janice Hilton, Roosevelt L. Hilton, Richard Sidney Hopkins, Miriam C. Hughes, Nathaniel Jackson, Flora A. James, Stanley A. Johnson, Thomas A. Jordan, Jesse W. Kenner, Andrew L. King, Edith G. LaBeach, Helen C. Lee, Claude Lipon, Barbara A. Locke, Carol R. Lollrax, Wilfred McCleary, Cecil McNeill, John E. McQueen, Leewood Macer Jr., Shirley E. Mathews, Earl S. Melin.

John E. Mohamed, Linwood B. Morton, Edna C. Myers, Catherine T. Neale, Joe L. Padgett, Calvin E. Phillips, Charles Pollard, Kenneth W. Polston, Josephine Praileau, Beatrice Pulley,* Benjamin R. Randall, William M. Ransom, Thelma W. Rawlings, Stanley M. Robinson, Vernon L. Robinson.

Wesley G. Rodgers,* Beatrice I. Rose, Ralph J. Ross, Frank Scott, Rue C. Sell, A. Lee S. Smith.

FLORIDA (3)

Ansell Jeffries Jr., Riviera Beach; Ernestine F. Roberts, Hialeah; Jerusa C. Wilson, Marianna.

DELAWARE (3)

Mildred L. Burrell, Regina L. Krotts, Charles R. Rouselle, Wilmington; Margaret M. Kish, Bridgeville; Marion P. Mosley, Seaford.

MASSACHUSETTS (1)

Russell M. Peters, Mashpee.

NEW JERSEY (18)

Paul H. Arrington Jr., Orange; Russell Berry, Eugene Hudgins, Atlantic City; Eunice D. Burke, Aaron Hairston, New Brunswick; Charles Giles, Glen Ridge; Thomas Grant, Morristown; Donald E. Henderson, Jr., Hedgesville; Carolyn Gloria E. Holmes, Rahway; Williams, Woodbury; Leon J. Moss, East Orange.

Clarence Nix, William Todd, Newark; Calvin M. Perry, Passaic; George E. Gumbel, Clifwood; William E. Taylor,* Pleasantville; Violette Ruth Johnson, Mizpah.

NEW YORK (13)

Constance B. Benselliza, Richard J. Jefferson, Ella M. Moultrie, Theodore R. Tyree, New York City; Jack E. Holloway, Bronx; Vivian Lequay, Corona, L.I.; Lee H. Bostic, Brooklyn; Robert L. Jones, New Rochelle; Landis Lee, South Ozone Park; Samuel J. Mabrie, Lake P. Murray, Robert

Sheila E. Shields, Johnnie P. Simmons Jr.,* William A. Simpson, Bernard A. Smith, Raymond N. Smith, James R. Spriggs, Vienna J. Staggers, Shirley Noel Stille.

Edith E. Sutt, Gladys G. Sutton, Fred Thaxton, Patricia B. Thomas, Henry M. Thompson, Octavius D. Waddy, Irene Walker, Roderick Washington, Edward L. Waters, Carolyn E. White, Florence G. Williams, Sandra A. Williams, Margaret M. Wilmore, John S. Wood, Elnora Wooten, Beverly Wright, Bertha W. Williams.

OTHER MARYLAND (8)

Gloria Baden, Delores Blackstone, Donald E. Burns, Calvin M. Hicks, Robert G. Jacobs, Bethlee Jenkins Covert, Annapolis; Betty Baker, Willard Milbourne, Dorena Elizabeth Chambers, Lucille Ballard, Lorenzo V. Corbin, Princess Anne; Rhetta L. Brooks, Bryans Road; Irene C. Brooks, Fallston.

John E. Tove, Brandywine; Mildred L. A. Brown, Spring Hill; William H. Brown, Cheverly; Roberta Cain, Gladys E. Williams, Port Deposit; Carmichael C. Clayton, Pasadena; Allen E. Chandler, Walter T. Davis, Hagerstown; Carolyn Johnson, Glen Arden;

Betty J. Collins, Barbara A. Hill, Richard W. Hill, Frederick; Gladys B. Collins, Sykesville; Thomas L. Cornish, Willie J. Crawford, Salisbury; William J. Cummins, Upper Marlboro; James I. Dixon, Uncle M. Jackson, Bel Air; Muriel Y. Fisher, Glen Burnie; Sarah M. Eaves, Berlin; Anna E. Gladden, Cheltenham; Sewell Griffith, Huntingtown.

Betty H. Hall, Elkridge; Samuel L. Hopper, Poolesville; Israel B. Height, Adelina Clifton B. Johnson, Fullerton; Ray B. Miller, Crownsville; Leucora Myles, Harwood; Calvin B. Grimes, Hanover; Jean Queen, Severn; Percy T. Rice, Jr., Odenton; Sylvania D. R. Jones, Donald; Hilda B. Tutman, Millersville.

Gertrude A. Ward, Crisfield; Richard L. White, Deal Island; Melissa H. Stephney, Crownsville; Lillie M. Mitchell, Charlotte V. Smith, Catonsville.

ALABAMA (1)

Janice M. Green, Tuskegee.

FLORIDA (3)

Ansell Jeffries Jr., Riviera Beach; Ernestine F. Roberts, Hialeah; Jerusa C. Wilson, Marianna.

DELAWARE (3)

Mildred L. Burrell, Regina L. Krotts, Charles R. Rouselle, Wilmington; Margaret M. Kish, Bridgeville; Marion P. Mosley, Seaford.

MASSACHUSETTS (1)

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W. Murray, St. Albans; Maude V. Passert,* Amityville, L.I.

NORTH CAROLINA (9)

Jack Conder, Hickory; Doris S. Kirby, James F. Mack, Doris Brown McMurray, Fuquay-Springs; Leon Parrish, Murfreesboro; Cecil C. Robinson, High Point; Andrew Suggs, New Bern; Eva Jones,* Rocky Mount.

OHIO (1)

Hershel McDowell, Cleveland.

PENNSYLVANIA (14)

Wendell M. Baker, Sarah E. Coleman, Loretta H. Coley, Mary F. Eibert, Jacqueline Long, O'Connell D. Miles, Margaret L. Tann, Philadelphia; John D. Bogle Jr., Yeadon; M. Arthur Dean, Bryn Mawr; Charles R. Driggins, Chester; Donald J. Johnson, Ruby Plummer Thompson, Pittsburgh; Evelyn A. Johnson, Whitaker; Sherman W. White, Germantown.

SOUTH CAROLINA (2)

Margaret L. Bennett, Taylor; Leona T. Perry, Charleston.

VIRGINIA (10)

Barbara L. Barnes, Alexandria; John P. Davis, Mervin O. McCoy, Norfolk; Elizabeth A. Davis, Martinsville; Catherine M. Garnett, Gloucester; George A. Green, Arlington; Edward Joyner, Henry E. Smith, Portsmouth; Lucielle Winston, Portsmouth; Henry A. Taylor, Richmond.

WEST VIRGINIA (1)

Drexilia L. Fine, Bluefield.

DISTRICT OF COLUMBIA (5)

Norman Elliott, Wilbert E. Hawkins, Helen Turner, Janet Thomas, Rose Weems.

JAMAICA, B.W.I. (1)

Beatrice E. Brooks.

BRITISH GUIANA, S.A. (1)

Owen H. Griffith, Georgetown.

*As of August, 1956.

NEW AND OLD—Lt. Col. Willard C. Stewart, left, professor of military science and tactics at Morgan State College, welcomes the new commanding officer, Lt. Col. Edward C. Johnson, right. Col. Johnson, fresh from assignment in Germany, will take over his duties on June 11. Col. Stewart will leave for a Korean assignment.

ROTC head 'proud' of Morgan's program

"Selecting a single achievement of the ROTC Department of which I am the most proud, during my four year stay at Morgan is very difficult.

"So many significant things have happened.

"I can say that I've been especially proud of the campus-wide acceptance and support of every aspect of the ROTC program by the faculty, the administration, the staff and students."

Lt. Col. Willard C. Stewart, who leaves June 11 for his new assignment in Korea, was speaking to the AFRO Thursday.

He has spent the past four years at Morgan as head of the ROTC. During his administration, he has seen the program advance from infantry to a Branch General Corps.

THIS HAS made it possible for Morgan commissioned officers to have wider opportunities for service in the army.

Succeeding him will be Lt. Col. Edward C. Johnson who arrived in the states during early May from an assignment in Germany.

Mrs. Jennie Seward will not go to Korea with her husband. She will stay at the couple's St. Georges Ave. home with the three children: Jaye-7, Donald 4, and Carmen Diane, who was born Tuesday.

Folk opera on stage at No. 146

School No. 146 presented the fairy folk operetta, "The Cobbler and the Elves" in the auditorium of the Dunbar High School recently.

The operetta was augmented by the kindergarten rhythm bands of Miss Hazel Myers and Mrs. Ardelle Vessells, and the tonette choir of Miss Sabelle Garner.

Children in the rhythm band were Antonia Ball, Stephanie Washington, Stephen Washington, Sandra Brooks, Isaac Shavers, Amanda Keene, Deborah Wright, Maxine Jones, Paige Beckwith, Severa Campbell, Sharon Marable, Valerie Ann Pierce, Carol Smith, Rena Henry, John Brunner.

Robert Sherman, Helen Smith, Todd Duncan, Arone Coverdale, Antoinette Ellis, William Taylor, Rhonda Sanford.

The main characters were portrayed by John Faulkner, Brenda Jackson, James Jeffries, Ray Curtis, Henry Dunn, Donald Jones, Gordon Johnson, Gordon Jones, Kenneth Gill, Francine Murchison, Pamela Murchison, Deborah Brown, Iris Lewis, Theresa Colston, Violet Bailey, William Coleman, Gordon Bennett, Darnella Richardson, Paul Newsome, Gordon Saunders, Jacqueline Blackwell, Rita Johnson, Sherman Jones, Alice Edmonds, Felicia Waymesine, Patricia Johnson, Gloria Blackwell, Deborah Marshall.

JEFFERY MCINTOSH, Carolyn Bell, Mildred McDuffie, Gail Harrison, Antoinette Hagans, Sam Brown, Maurice Bailey, Clarence Freeman, Ronald Jones, Ronald Jones, Luna Mishoe, Barbara Grant, Ronald Jones, Ronald Jones, Whole Blood, Helen Jones, Brenda Jones, Barbara Jones, Gladys Bailey, Carolette Shearin.

Gloria Jones, Diane Clark, Barbara Pinnick, Charlotte Williams, Mary Crowder, Wesley Farmer, Robert Jones, Ronald Jones, Joan Oliver, Alphonso Grayson, Charles Carter, Ronald Chandler, Charles Carter, Ronald Jones, Ronald Jones, Gordon Hawkins, Brenda Robinson, Ronald Jones, Ronald Jones, Crawford, William Mobley, Cynthia Jones, Thomas Leak, Ronald Jones.

Margaret Drayton, Brenda Williams, Gill, Mary Fary, Bernard Tucker, Dennis Butcher, Anthony Sease, George Kellett, Christine Smith, Edward Wiggins, Jesse Mobley, Marion Austin, Gwenda Dent, Thomasina Hendershott, William Keene, Dorothy Mobley.

The directors were Mrs. Ellen Fisher, Mrs. Ruth Gill, Mrs. Ethel Choral Directors and staging were Mrs. Florence Vessel and William Meredith H. Birche Jr.

Thanks were given to the committee were Mrs. Lorna Peele, Mrs. Claire Dorsey, Mrs. Mae Hardy, Mrs. Garner.

Photography was done by Mrs. Hazel Meyers. Scenery — Clifton J. Murray.

IN CONNECTION with the social studies, the pupils of the school have taken trips. Mrs. Vessell's kindergarten visited a local fire circle. Children who participated were Reginald Jones, Ronald Jones, Gordon, Calvin Brown, Aaron Rhodes, Ronald Jones, Ronald Jones, Johnny George, Ivory Eaddy, Anthony Jones, Ronald Jones, Ronald Jones, Antonia Ball.

Carolyn Brown, Gordon Chisham, Anulla Elma, Carrie Gray, Gaimaria Holmes, Ronald Howard, Berna Lyette Johnson, Brenda Jones, Francis Jones, Antonia Keene, Roxeana Kirkland, Paul McEllery, Patricia Robinson, Patrice Robinson, Gordon, Sanford, Doretha Snow, Yvonne Thompson, Loretta Vaney, James Bailey, Roger Brashaw.

Johnny Campbell, Derek Felton, Timothy Johnson, Bernard Mobley, Preston Settle, Isaac Shavers, Jerome Thompson, Eugene Watkins, Stephanie Washington, Deborah Gordon, Sylvia Bell, Sarah Bennett, Severa Carinado, Maxine Jones, Sharon Marable, Elaine Meredith, Valerie Ann Pierce, Denise Vann, Brenda Washington, Vera Wright, Brenda Sanford, Peggy Anders, Wright, James Wright.

THE SECOND GRADES took to the Bragg Farm School and a dairy farm.

BRAGG SCHOOL

Miss Ruth Cooper, teacher — Linwood Downs, Everett Jones, Preston Lecator, Providence Butts, Leon McKnight, Melvin Tuck, Herbert Chambery, Lillion Young, Jesse Frazier, Mary Foster, Joseph Debnam, Shirley Stokes, Claudia Knight, Lurelle Vinson, Barbara Jennings, Patricia Robertson, Joseph Bailey.

Mrs. Mary Silva, teacher — Robert Lewis, Bernardine Leroy, Arthur Bailey, Charlotte Dargo, Deborah Blackwell, Dashecon Williams, Rose Price, Gloria Hayden, Winston Monk, Wyrant Phenoy, Diana Meredith, Donna Carter, Maria Reed, Violet Stills, Carolyn Baker, James Perry.

Mrs. D. Pollard, teacher—Earl

Old-fashioned coffee cake

There's nothing brings out the smiles like fresh coffee cake — warm and fragrant from the oven. The one my family likes best of $11.45 Old-Fashioned Coffee Cake, made with Pet Evaporated Milk recipe.

It really is just like the old-fashioned coffee cakes our mothers used to make with sour cream — light and tender with a wonderful, rich flavor. In this modern version, you add crisp bits of nuts for texture contrast and instead of sour cream, you use Pet Evaporated Milk.

Here's the recipe:

• • •

OLD - FASHIONED coffee cake is made with one and one-half cups sifted, all - purpose flour, one-half cup brown sugar, lightly packed, one-half cup granulated sugar, one-half teaspoon baking soda, one teaspoon baking powder, one-half cup butter or margarine, one-half cup unsalted nuts, one egg, one-half cup Pet Evaporated Milk, one and one-half teaspoons vinegar and one-half teaspoon vanilla or lemon extract.

Mix well in a two-qt. bowl the flour, sugar, baking soda and baking powder. Work butter in with a fork or pastry blender until mixture has appearance of fine corn meal.

Stir in finely cut nuts. Save one-half cup of this mixture for topping on cake. Beat egg in a quart bowl. Add milk, vinegar, vanilla or lemon extract and mix well. Add to dry ingredients. Mix thoroughly.

Spread batter in greased 9-in. square pan. Sprinkle the one-half cup crumb mixture over the batter. Bake on rack of 350 degree oven (moderate) about 30 min., or until topping is brown.

Serve warm.

FRESH CORN on the cob, a favorite picnic fare, goes gala enough for a banquet when served with piquantly seasoned avocado sauce.

Cooking Is Fun

By FANNIEJOE REID

The French do it beautifully . . . cooking with wine. And we are learning that wine cookery is not expensive cookery despite the glamour it adds to otherwise ordinary dishes.

I picked up, this week, a batch of recipes that uses our own California (and economic) wines, and found them delightful.

So, I'm passing the recipes on to you.

NOW TAKE for instance: beef stew. A half cup of California sherry works wonders.

This particular stew that I'd like for you to try is made beef, flour, two tablespoons salad oil, a can of condensed onion soup, a cup of water, a half cup sherry, salt and pepper, and a package of frozen peas and carrots, cooked and drained.

Dredge the meat with flour. Heat oil in heavy skillet or kettle. Brown meat on all sides. Add soup, water, sherry, salt and pepper.

Cover and simmer gently stirring frequently, for about two hours, or until meat is tender.

Add more water if necessary toward end of cooking time to thin gravy. Shortly before serving, add cooked peas and carrots.

Reheat.

OR TAKE PORK CHOPS. . . and a bit of Sauterne or other white table wine.

Trim excess fat from four pork chops about an inch thick. Heat large, heavy skiller. Grease with fat from chops. Brown slowly on both sides.

Mix a cup of uncooked long-grained white rice, one medium onion, chopped, a half green pepper, also chopped, and two pimientos, chopped, and spread in bottom of a two-quar casserole.

Place chops on op.

Now mix one can of condensed consommne and a half cup of Sauterne or other white table wine. Add enough water to make two cups liquid.

Add a pinch each of thyme, marjoram, salt and pepper. Heat to boiling. Pour over chops and rice. Cover and bake 30 minutes.

Remove chops and stir rice mixture gently with a fork. Replace chops. Cover and continue baking about 30 minutes or until chops are tender and rice has absorbed all liquid.

You will need to turn chops occasionally.

AND A PERFECTLY delicious way to prepare a ham steak is with sherry.

Place a one and a half pound ham steak (about ¾ inch thick) in a shallow baking dish. Mix a cup of California Sherry, a can of cranberry sauce and a fourth cup of brown sugar well, and pour over ham.

Bake uncovered in a moderate oven for one to 1¼ hours.

OR BREAST OF LAMB, an economical cut, can be made into a gourmet dish.

Place a three-pound breast of lamb (cut in six or eight pieces) fat side down in a shallow baking pan. Salt and pepper. Bake, uncovered, in a moderately hot oven (375 degrees) for one and a half hours.

Remove meat and pour off all fat from pan. Replace meat in pan, fat side up. Dissolve a fourth cup of tart jelly in a fourth cup boiling water. Add a half cup of California Rose wine and two tablespoons chopped parsley. Pour over meat. Bake 15 to 20 minutes, basting once or twice with the sauce.

IF YOU ARE interested in other recipes using wine, drop me a stamped and addressed envelope and I will be glad to send them.

Corn plays pleasant part in special summer meals planning

Corn has played a pleasant part in our social gatherings, from early American husking bees to modery American picnics and barbecues.

Fresh corn on the cobs also a traditional component of gala dinners, gains in nourishment and gourmet sophistication when served with piquantly seasoned fresh avocado-spread.

• • •

IT IS a truism that "you can make a meal out of corn on the cob." That you can — if it's cooked briefly to preserve its flavor, savor and vitamins, then laved with butter and dashed with salt. But fresh corn has any number of delightful, healthful dif'ent uses, too.

Those tender milky kernels supply food energy in a delicious way in souffles, fritters, pancakes, puddings (corn and carrot pudding is doubly rich in nutriment) chowders and in stuffing for peppers.

Baked in casserole with tomatoes, onions and bread crumbs, corn kernels provide a luncheon main dish light enough to appeal to summertime appetites but with stick-to-the ribs substantiality.

• • •

MAKE THE MOST of the fresh corn season. The United Fresh Fruit and Vegetable Association suggests these savory and unhackneyed ways of serving this all-American favorite summer vegetable.

• • •

FOR FRESH CORN with Avocado spread use eight ears of fresh corn, boiling salted water to cover corn, one cup avocado puree, three tablespoons mayonnaise, one and one half tablespoons fresh lemon juice, two tablespoons tomato catsup, three tablespoons tomato soup, three-fourth teaspoon salt, one-sixteenth teaspoon pepper, one-fourth teaspoon onion juice and one-sixteenth teaspoon garlic powder.

Husk fresh corn and remove silks. Drop into rapidly boiling salted water to cover, using a teaspoon salt to 1 quart of water. Cover and boil until corn is tender, 5 to 7 minutes.

Combine remaining ingredients and spread over hot ears of corn.

• • •

FRESH CORN and carrot pudding: Cut with one cup boiled, diced carrots, one cup fresh corn, cut off the cob, one tablespoon finely grated onion, one cup medium white sauce, one and one-half teaspoons salt, one eight-teaspoon grated black pepper, two tablespoons bacon fat, two eggs, slightly beaten, and pimento strips for garnish.

Combine first nine ingredients. Fold in beaten eggs. Turn into a buttered one-quart casserole. Bake in a preheated oven (325 degrees F.) one to one and one-fourth hours or until done. Garnish with strips of pimento. Serve hot.

• • •

FRESH CORN Casserole requires two cups fresh corn cut off the cob, one and one-half cups diced fresh tomatoes, one-fourth cup chopped onions, except paprika and turn into a greased one quart casserole. Place in a pan of hot water. Cover casserole. Bake in a preheated slow oven (350 degrees F.) one and one-half hours or until comes out clean. Serve hot, garnished with paprika.

Danish dessert Bunburgers

Our recipe of the month for May is as pretty as a rainbow. Pretty molds of pink rhubarb long-leg fresh spring; with gay canned fruit cocktail spooned over and around each one.

"Danish Dessert" is the colorful kind of food, that's dear to the hearts of all children. Tangy fresh rhubarb goes so well with the delicate sweetness of the fruits that go into canned fruit cocktail: peaches, pears, pineapple, grapes and cherries make up the "famous 5."

• • •

DANISH DESSERT is made with one (No. 303) can fruit cocktail, one pound rhubarb, two cups water, one-half cup sugar, one-fourth cup cornstarch and mint sprigs.

Chill fruit cocktail. Wash and cut up rhubarb. Cook with sugar and sugar until soft. Strain. Shoulf be two cups juice. Mix cornstarch with two tablespoons cold water to smooth paste. Blend into rhubarb juice and cook, stirring, until thick and smooth.

Turn into six individual molds and chill until set. Unmold in sauce dishes and spoon fruit cocktail over and around each serving. Garnish with mint sprigs if desired.

Makes six servings.

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JUNE 21, 28, FINAL for teacher exams

PHILADELPHIA

June 21 is the closing date for filing applications for the National Teacher Examinations, June 28 is the deadline.

Closing date for Common and Optional Examinations is July 12. These tests may be taken on the day of examination.

Applications must be sent (Philadelphia only) to Division of Examinations, Room 605, Administration Bldg., Parkway at 21st St., Philadelphia 3.

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GUARANTEED FRESHNESS and SOFTNESS

SLICED READY TO SERVE!

The ultimate enjoyment of sandwiches on rolls comes only when the rolls are FRESH and SOFT. Schmidt's Blue Ribbon rolls are poiced for their FRESHNESS and SOFTNESS.

DELIVERED FRESH DAILY TO YOUR FRIENDLY GROCER BY BAKERS OF SCHMIDT'S BLUE RIBBON BREAD!

Outdoor Eating time is here again. For the best "outdoor" eating money can buy, shop at the . . . North Ave. Market

Gulden's tops in taste GULDEN'S Mustard

B&L FOOD MARKET PACKAGE LIQUORS 523-525 W. LEXINGTON ST. CUT-RATE Pkg. Liquors BEER-WINE Open Late Thurs. 7 p.m. Friday and Saturday Till 9 p.m. The Best Values In Town Are At B&L Food Market We Save You Money Instead of Stamps!

Ladies! You'll Want to Dance . . . with Your New, Slim Figure from Slimmerette Coming to Baltimore Soon!

ROBERT F. WEBER, FLORIST FORMERLY OF 1601 E. LANVALE ST. Wishes to announce to his many friends his new location 4614 WHITE AVENUE HA. 6-8078

QUALITY BOOTERY 207 N. EUTAW ST.—Opposite Lexington Market Open Mon. and Thurs. Nights 'till 9 P.M. —Sat. 'till 7 P.M. Repeat Sale! Genuine Italian Raffia $3.99 Imported natural Italian raffia — summer '57's favored fabric—to give you a lovelier foot. Sizes 4 to 10 Narrow and medium widths High Wedge Bare Back A wonderful summer shoe. A high-wedge bare back of woven raffia strap with a flower-centered raffia cartwheel. White or natural. $3.49 Pair

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Alumni Day at Morgan Saturday

The 54th annual Alumni Day and 18th annual Alumni Luncheon will be held on Morgan's Campus, Saturday, June 1.

Registration will begin at 9:30 a.m. in Calloway Hall. The annual business meeting will be at 10:30 a.m. in Room 209 of Calloway Hall.

Also, at 9:30 a.m., the following class members and their families are asked to meet in Holmes Hall, in the designated rooms:

1897—60 yrs., Room 113
1902—55 yrs., Room 107
1907—50 yrs., Room 101
1912—45 yrs., Room 102
1917—40 yrs., Room 103
1922—35 yrs., Room 110
1927—30 yrs., Room 108
1932—25 yrs., Room 201
1937—20 yrs., Room 202
1948—15 yrs., Room 214
1947—10 yrs., Room 205
1952—5 yrs., Room 207

A highlight of the Alumni Day will be the 18th annual luncheon at which five persons who have served the college for twenty-five years and graduates of 50 years or more will be honored.

Receiving "Meritorious Service" citations will be: Dr. Harry Bard of the Evening School faculty; Miss Beatrice A. Mayo of the comptroller's staff; Mrs. Bertha G. Matthews and Miss Helen G. Roberts of the dining hall staff and Frank Wilson of the maintenance department.

The luncheon will be held at 1:30 p.m. in the Memorial Refectory.

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ALSO HONORED will be graduates of 50 or more years ago: William H. McAbee, '91; George W. P. McMechen, '93; Theophilus R. Parker, '97; Carrington L. Davis, '01; Louis DeS. Grey, '01; Joseph H. Jenkins, '02; Charles S. Briggs, '02; James D. Browne, '04; W. A. T. Miles, '06.

This will be followed by the presentation of classes having reunions.

THE REV. FRANK MADISON REID of St. Louis, Mo., bishop of the AME Church, will deliver the baccalaureate sermon to candidates for graduation Sunday at 6 p.m. in Hughes Stadium.

Commencement Day will open with a breakfast for parents of graduates, hosted by the Dean of Women, Mrs. Thelma P. Bardo, and her staff at 9:30 a.m. in the Refectory.

This will be followed by the third annual Reserve Officers swearing-in ceremony at 11 a.m., in the E. P. Hurt gymnasium.

The ceremony will include administering of the oath of office and the awarding of letters of appointment to 2d second lieutenants in the United States Army Reserve.

Following the swearing-in, gold bars will be pinned on the new officers by wives, mothers and sweethearts.

Lt. Col. James D. Fowler, office of the Deputy Chief of Staff, Logistics, Department of the Army, Washington, D.C., will address the officers.

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PRESIDENT AND Mrs. Martin D. Jenkins will be at home to seniors, parents, faculty and friends from 3:30 to 4:30 p.m. in the Science Quadrangle. In case of inclement weather, the reception will be held in Truth House Harlor.

An invitational dinner for recipients of honorary degrees at 8 p.m. in the Refectory will conclude the commencement activities.

'11th Step' presented at Johnson Center

The Education Department of the Ushers Union of Maryland, Inc., sponsored a play entitled "The 11th Step" at the Harvey Johnson Center recently.

The event marked the 11th anniversary of the organization and also its chairman, Mrs. Elizabeth Lane. Mrs. Lucille Gillard was chairman of the affair.

Among the popular guests was Miss Gloria Lockerman who was presented with a check by Marion L. Harris, president of the Ushers Union.

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The winners were announced by Theodore R. Ricks, business manager.

Among the guests were Fleming James, a teacher at Booker T. Washington Junior High; Miss Flossie Adams, teacher at School No. 100, and Miss Yvonne Fisher, a student at Morgan State College.

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