Y-Wives of Madison Avenue stage gala fashion pageant

The Y-Wives of the Madison Ave. Branch YWCA were hostesses on Sunday at one of the season first Spring Fashion Show and Ki-Te, with Mrs. Henrietta Jones as chairman.

Highlight of the afternoon was the beautiful fashion show presented by Mrs. Pauliae Brooks and models.

The YWCA auditorium was artistically decorated with a South American decor by Roland Tillery. While about 300 guest sat at prettily decorated tables eating refreshments, they were first entertained by a South American dance entitled "Sacrifice" featuring Miss Barbara Coleman, James Hudson, Stanley Patterson, John Swan and Rayner Howard.

The guests applauded as the lovely models came on in every thing from beach wear to evening wear. The smartest thing in spring fashions were shown.

* * *

THE MODELS were:

Mesdames Mae Leonard, Mekinee Vernell, Marie Hawkins, Helen Tucker, Frances Stepher, Larnetta Maith, Gwendolyn Atkinson and Hilda Kelson.

Hats were by Nell Shridan. Guest model was Mrs. Tenyo Wiggins, member of the Y Wives. Miss Mazie Barbour was commentator and Mrs. Juanita Davis was accompanist.

Three prizes for the most beautiful tables went to Mrs. Ethel Kell, 1st prize, a YWCA MEMBERSHIP; Mrs. Eleanor Vanderwall, 2nd prize, two lessons in charm, and to Mrs. Estelle Parker, 3rd prize, four bowling lessons.

Judges were Mesdames Queenie Line, Lula Hardesty and Bernice Welling.

* * *

OTHER GROUPS who helped to make this a gala event were the Y-Ads, the Urban League Guild, Twenty Women, The Jolly Friends, The Falcoms, the Simon Williamson Memorial Choir of Faith Baptist Church.

The hostesses dressed in their prettiest dresses and wearing red rose corsages, were:

Mesdames Anna B. Dravlos president, Anna Seward, Ethel Keel, Estelle Parker, Lelia Harrison, Hazel Addington, Sarah Bundy.

Also Mesdames Maggie Johnson, Lillian Bates, Thelma Wharton, Martha Washington, Olga Benjamin, Margaret Howell, Ida Adams, Evelyn Gordon, Tenyo Wiggins, Marjorie Boyd, Tatum;

Also Mesdames Bernice Cornish, McAlily, Henrietta H. Jones and Mrs. Barbara Green, Young Adult Director.

DINNER FOR LADIES—These happy faces belong to the Ten Men and their guests at a dinner given at the Garrison Lounge. This is an annual affair of the group. Shown left to right, Mr. and Mrs. Douglass Scott, Mr. and Mrs. Ralph Williams, Walter Sheppard, Miss Hazel Bryant, Mr. and Mrs. Richard Mitchell, Mr. and Mrs. Davey Williams, Mr. and Mrs. Robert Brown, Mr. and Mrs. Raymond Tilghman, Mr. and Mrs. Billy Young and Mr. and Mrs. Walter Hilgman.

Clubs

Kappa Chapter — Iota Phi Lambda Sorority held its regular monthly meeting last Saturday night.

Plans were discussed for the activities to be held during Business Week which is in April.

Finals plans were discussed concerning the Eastern regional Conference which will be held on March 23 and 24 in Jamaica, New York. The theme of the Conference is "Meeting The Challenges of a Changing Society."

Soror Evelyn D. Wilkey, Eastern Regional Director, gave highlights on the forthcoming Conference which proves to be very interesting and inspirational. Kappa expects to have a large representation there.

Members present were Sorors Gladys McCoy, Evelyn D. Wilkey, Mildred Ayers, Mary Crump, Mary Brittam, Fannie Poulson, Margaret Johnson, Hazel G. Hyman, Odessa Howard, Ida C. Newton, Jessie Nicholson, Marian Ransome, Willie Mae Scott, Claudine Franks, Gladys Palmer, Vivian Young, Thelma B. Jiggets, Marie Lewis, Josephine E. Wallace, and Pauline Brooks. Also present at our meeting was Soror Mary Dee, Disc Jockey of Station WSID, and a member of Pi Chapter Pittsburgh, Pennsylvania.

A very delicious repast was served by the hostesses, Sorors Gladys McCoy, Gladys Palmer, and Jessie Nicholson.

MODERN LADIES — Mrs. Daniel Coffee, president of the club, entertained members at her home, recently.

LA SAN SOUCI —The pinochle club was entertained by Mrs. Margaret Johns of 1118 W. Lafayette Ave., this week.

Prize winners were Mesdames Eva Hawkins, Beulah Davenport and Myrtle Brown.

A former meeting was held in the home of Mrs. Bertye Whyte, 2202 Etting St., at which time prizes went to Mrs. Margaret Johns, Miss Hilda Colling and Mrs. Tillie Vincent.

APOLLO — Mrs. Mary Briscoe of 1707 Brunt St. was hostess to the club this week. Prizes at cards went to Mesdames Beatrice Dabney, Gertrude Patterson and Ida Dowell.

CIVIC LEAGUE — The Sixth Ward of the Women's Cooperative Civic League met in the home of Mrs. Mary Peck, 1511 Biddle St., last week.

Plans are being completed for their annual luncheon which will be held at Waters AME Church on May 25.

Attending the planning session were Mesdames Georgine Rollins, B. Ross, Confie Keene, Grace Crump, Dorothea Ross, Arizona Redmond, Willie Snowden, Delaphine Dorsey and Mary Peck.

BLUE ORCHID — Miss Lena Smith of 3022 Presstman St. was hostess to the club this week. The club will have a tea at Madison Avenue branch YWCA, Sunday afternoon.

Mrs Bessie Talia of 1324 N. Carey St. will be hostess to the club at its next session. Miss Mildred Brown is president and Miss Mary Brown is secretary of the club.

MODERN LADIES—A meeting of the club was held on Saturday at which time Mrs. Mildred Lee of 908 Bethune Rd., Cherry Hill, was hostess. The next meeting will be with Mrs. Edna Parham of 535 Cumberland St.

JOLLY HOSTESSES — This charity club was entertained by Mrs. Mary Scott of 4424 St. Georges Ave. on Tuesday.

Plans were completed for a supper party on Saturday evening at 4424 St. Georges Ave. Mrs. Linelle Harris, business manager of the club, who lives at 4417 St. Georges Ave., will be hostess at the next meeting.

APOLLO — Mrs. Gertrude Patterson of 2826 Walbrook Ave. entertained the whist club at its recent meeting.

Prizes went to Mrs. Ida Dowell, Mrs. Theresa Fonseca, and Mrs. Mary Briscoe. John Johnson won the guest prize.

TWENTIETH CENTURY DEBS — Mrs. Coretha Jones of 102 Mt. Olivet Lane was hostess on Wednesday night.

Attending the meeting were Mesdames Mary Cobbs, Lagretta Brown, Lee Esther Stewart and Rosetta Johnson.

SAVANTS' 1957 QUEEN—Miss Peggy Corbin who was crowned queen at the Savants Club's annual dance held last month. An earlier photo incorrectly identified another lady as the winner. Miss Corbin is employed at the Club Ubangi as a barmaid. Winner won $100 gown from the Valentine Shop. She sold the largest amount of tickets for underprivileged children. Runnerup was Miss Lillian Gordon, barmaid at the Uptown Cafe.

Blue Ribbon tea nets $1,183 for boys' camping project

Mrs. Obiedell Alston, who collected $145 at the 13th annual Blue Ribbon Tea, topped the 33 women who participated in the fund - raising event.

The total amount collected by the Women's City - Wide Committee for Delinquency Prevention was $2,024.33. Their expenses amounted to $840.40.

The committee netted $1,183.93. The money will be used to send 100 boys to Camp Francis-M. Wood for an eight-day period beginning June 21.

Most of the service at the camp is voluntary, including that given by high - school boys and men in counseling; and by mothers, who do the cooking. Volunteers are also from the East Baltimore area.

Second highest money raiser was Mrs. William S. Taylor, who raiged $136.50; and third, Miss Rosetta Davis and Mrs. Mrs. Lois R. Lewis, at whose joint table $120.25 was collected.

* * *

THE OTHER ladies participating and the amounts they raised were:

Mrs. Birtsal-Ross, $120; Miss Ruth Crawford, $100.25; Mrs. Naomi Jenkins, $105.64; Mrs. Lorraine Chapman, $113;

Mrs. Sadie L. Maddox, $56.25; Mrs. Irene Woodson, $43.40; Mrs. Gloria Phillips, $44; Mrs. Grace Crump, $34.50; Mrs. Amanda Lowman, $57; Mrs. Beatrice R. Silva, $71;

Mrs. Blanche Barnes, $39.50; Mrs. Beatrice Phillips, $87.55; Mrs. Ada Brown, $45; Mrs. Mary Dorsey, $84; Mrs. Helen Washington, $38;

Mrs. Thelma Raye, $50; Mrs. Rose - Shepherdson, $38; Mrs. Ethel Donaldson, $75; Mrs. Ernestine Hawkins, $64; Mrs. Hilda F. Rochester, $41; Mrs. Miriam Browder, $40.84;

Mrs. Cora H. White, $30.50; Mrs. Dorothia Langley, $40; Mrs. Arnetta M. Moore, $51; Mrs. Mary K. Jones, $44.65; Mrs. Beatrice Smith, $85.50; Mrs. Edythe Jones, $36; Miss Geneva Bailey, $93; Mrs. Maryedna Edges, $24.

William S. Taylor was coordinator of the project.

Correction

In a story on the dance given by the Savants Club, recently, it was incorrectly stated that the winners of the prizes were waitresses.

Both Miss Peggy Corbin, who won first, prize for selling the largest number of tickets for the club's annual benefit for underprivileged children, and Miss Lillian Gordon, second, are barmaids.

Serving as chairman of the committee which gave the dance was William Brown.

THERE'S A LUCKY picture in this and every edition of the AFRO. Look for it. If your head is circled, you can collect $5 cash by calling at AFRO City Desk before the next edition is out.

Glen Burnie News

By ESSIE ASBURY

A tea was held at Brooks Drive on Saturday, Feb. 23, in honor of Mrs. Margaret Brooks.

The Fair Haven chapter of O.E.S. will hold the regular meeting on March 21. Mrs. Maggie Nicholson is worthy matron.

Mrs. Esther Cannon is improving. Mr. Asbury Hammond is on the sick list.

The Old Mill Community Club will hold the regular meeting on Wednesday, March 20 at the home of Mrs. Essie Asbury. Plans are being made for a chicken dinner.

Miss Beulah Wallace was married to Mr. R. Brown on March 9.

Mrs. Gloria Taylor is on the sick list.

Want to be Lucky in Love? Don't let dull dark skin hold you back

You can begin to have lighter, brighter, smoother, softer looking skin! How? Use famous Black and White Bleaching Cream as directed and watch your dull, dark, unattractive skin take on a new lighter, brighter beauty. Its bleaching action works effectively inside your skin. Modern science knows no faster method of lightening skin. Start using it today.

Get Black and White Bleaching Cream today. 47¢, 65¢, at all drug counters.

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IN 63-80% OF CASES IN DOCTORS' TESTS

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Are you going through the "change of life"—suffering from "hot flashes", nervous tension, irritability, weakness and other functionaly - caused distress of this difficult time?

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Today, gorgeous new hair color is fashion ... and today, you can look in your mirror and see the same glowing, lustrous color chosen by models like this famous beauty here! Yes, with Godefroy's Larieuse Hair Coloring, you can give your hair exquisite new color, long-lasting, natural-looking color ... easy as 1-2-3!

Remember—Godefroy's Larieuse Hair Coloring is the famous, dependable brand in the red box, known and approved for more than 50 years. Get it at your favorite cosmetic counter—today—and see your hair lovely as fashion means it to be!

18 exquisite shades

Just follow these 3 easy steps

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Catonsville

By SAMUEL TORSELL

Funeral services were held for Mrs. Olivia Jane Webb, 73, Saturday from St. Marks Catholic Church. She is survived by two daughters, Mrs. Sadie Henson, and Mrs. Texana Randell; three sons, Scholly, Milton, and Luther; twenty grandchildren, seven great-grandchildren. Burial was in Western Star cemetery.

The men's chorus of Grace AME Church will sing Sunday morning at Grace Church under the direction of the Rev. Donald Allen.

Lankmark Masonic choir will sing Sunday, Mar. 17 at St. Marks Church, Dorsey, Md.

The Jackson and Johnson Post and Unit No. 263, American Legion, will hold a cocktail party at King's Terrace, 180 Winters Ave., April 7.

* * *

THE REV. Mrs. Ida Torsell preached Sunday, Mar. 10 at Oldfield Methodist Church, Oldfield, Md., Rev. George Allen, pastor.

The Rev. S. W. Fields, pastor of Mt. Olivet Methodist Church, is on the sick list, also Mr. William Taylor.

Catonsville 1920

1920- Morning Star Baptist Church was located where the Landmark Lodge Masonic temple now stands.

The Rev. Droomgoole was pastor.

1920: Funeral services were held for Mr. John Brown who died April 15, 1920. The Rev. Droomgoole officiated in the absence of the pastor, Rev. J. A. Young. He was survived by his wife, one son John, and two stepsons.

$50 A WEEK for news tips and photos. Be on the alert—call in your tips to the AFRO City Desk; Phones: MU. 5-6015, 6016, 1812 or 1813. Say "I've got a Newstip." If no answer call LA. 3-2811.

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Cooking Is Fun

By FANNIEJOE REID

This pre-Easter season is one that taxes the housewife's ingenuity. Meatless meals are likely to become monotonous unless a great deal of thinking goes into planning.

Macaroni, noodles and spaghetti, with their ability to combine appealingly with cheese, eggs, fish and seafoods, can play an important role in your food plans.

* * *

A TASTY vegetable - cheese sauce is featured in Country Kitchen Macaroni.

Country kitchen Macaroni is made with four ounces elbow macaroni, one cup milk, two tablespoons butter or margarine, one cup creamed cottage cheese, two tablespoons enriched flour, two tablespoons chopped olives or onion, one teaspoon salt, one half cup sliced stuffed olives, one teaspoon Worcestershire sauce, one cup cooked peas, one eight teaspoon tabasco, and the third cup buttered corn flake crumbs.

Add 2 teaspoons salt and macaroni to 3 cups boiling water. Boil rapidly, stirring constantly for 2 minutes. Cover, remove from heat and let stand 10 minutes. Meanwhile, melt butter or margarine in saucepan. Stir in flour, salt, Worcestershire sauce and Tabasco.

Gradually add milk and cook until thickened, stirring constantly. Rinse macaroni with warm water and drain well. Fold in all remaining ingredients except crumbs. Pour into greased loaf pan, 4 and one-half by 8 and one half inches. Sprinkle with crumbs. Bake in moderate oven (350 degrees F.) 25 minutes.

* * *

A COMBINATION of cheese makes Tuna Triumph extra-flavorful.

For Tuna Triumph use four ounces spaghetti, one - fourth cup chopped pimiento, one and one - fourth cups condensed cream of mushroom soup (1½ and one-half can), one cup shredded processed cheese (¼ pound), two-thirds cup milk, one processed cheese (one-fourth two tablespoons grated Parmesan cheese, and one cup chunk-style tuna (7 ounce can).

Add two teaspoons salt and spaghetti to three cups boiling water. Boil rapidly, stirring constantly for two minutes. Cover, remove from heat and let stand ten minutes. Meanwhile, blend soup and milk.

Add tuna and pimiento. Rinse spaghetti with warm water and drain well. Place spaghetti in greased one-quart baking dish. Pour soup mixture over spaghetti and mix lightly. Sprinkle cheeses over top. Bake in moderate oven (375 degrees F.) until mixture is bubbly and cheese is melted and lightly browned (about 30 minutes).

Spaghetti and cheese also add up to a novel filling for green peppers.

Stuffed green peppers, lenten style, is made with four ounces long spaghetti, one and one-half cups milk, six medium green peppers, one cup shredded American cheese (4 ounces), three tablespoons butter or margarine, one-half teaspoon dry mustard, three tablespoons enriched flour, two tablespoons chopped pimiento, one-half teaspoon salt, and two diced hard-cooked eggs.

Add two teaspoons salt and spaghetti to three cups boiling water. Boil rapidly stirring constantly, for two minutes. Cover, remove from heat and let stand 10 minutes.

Meanwhile, cut thin slices from end of peppers. Remove seeds, wash and parboil in salted water about 5 minutes. Melt butter or margarine in saucepan. Stir in flour and salt. Add milk and cook until thickened, stirring constantly. Add cheese, mustard and pimiento. Fold in eggs.

Rinse spaghetti with hot water; drain. Gently stir spaghetti into sauce. Fill peppers with mixture. Bake in moderate oven (350 degrees F.) 20 to 25 minutes.

Through the Oven Door by Helen Hiland Ceresota HOME ECONOMIST

Want to make large quantities of toast at one time? Use your range broiler. Place fresh bread close to heat for soft toast, farther away and longer for crisper toast.

There's nothing quite so satisfying as turning out your very own extra-special home baking. It's your individual touch that counts—and wins your family's praise.

And Ceresota certainly makes the difference. Good bakers always start with the basic fundamentals — and there's nothing more basic than Ceresota flour.

Ceresota is UNBLEACHED and NATURALLY WHITE —because it is allowed to turn its own snowy white under nature's careful attention. But, despite its more costly production, Ceresota costs no more than other flours. That's why economy goes hand-in-hand with fuller flavor, better texture, and finer appearance—when you bake with Ceresota.

Doughnuts or small cakes may be sugared evenly by tossing in a paper bag with sugar. Remove from bag with meat stick to prevent finger marks.

Something special for breakfast? Try this Cinnamon Coffee Cake.

Cinnamon Coffee Cake (Makes 16 2-inch squares)

Ingredients
½ cups sifted Ceresota unbleached flour
2 teaspoons baking powder
½ teaspoon salt
¼ cup shortening
½ cup sugar
1 egg
⅔ cup milk
TOPPING
1 teaspoon Cinnamon
2 tablespoons sugar

Directions — Sift flour, baking powder, salt together. Cream shortening, add sugar gradually, continue beating 'til light and fluffy. Add egg, beat thoroughly; add milk. Add sifted dry ingredients and stir enough to moisten dry ingredients. Do not beat. Spread batter in greased 8-inch square pan. Topping: Combine cinnamon, sugar. Sprinkle over batter in pan. Bake in moderate oven. (400° F.) for 25 minutes.

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AFRO Patterns

DIRECTIONS printed on each part of Pattern No. 4666 makes this design easy to make and sure to fit the shorter, fuller figure perfectly.

It's a cinch to sew this versatile fashion as a scopped-neck dress, or smart jumper and blouse.

Printed Pattern 4666 comes in sizes 12½, 14½, 16½, 18½, 22½ and 24½. Size 14 requires 3¼ yards sizes 22½, 14½, 16½, 18½, 22½, of 39-inch material; the blouse, 2¼ yards.

BASIC FASHION for summer is the cool sheath sundress and coverup bolero.

No. 4641 is especially designed for the half-size figure. It comes in sizes 14½, 16½, 18½, 22½, 24½. Size 16 dress requires three and three-eighth yards of 35-inch fabric. For the bolero you will need one and five-eighths yards.

SEND 35 cents in coins for Pattern No. 4666, and 50 cents in coin for Pattern No. 4641. Send to AFRO-American Pattern Department, 243 West 17th Street, New York 11, N.Y. Print plainly name, address with zone, size and style number.

DEAR HARRIET HICKS

EDITORS NOTE: Here is a brand new feature for AFRO readers We were lucky to secure the services of Mrs. Harriet Hicks, a matron of long experience in helping people.

You can trust her to give you the guidance you need on problems affecting love, marriage, teenagers and children.

Address your letters to Harriet Hicks, AFRO City Desk, Baltimore 1, Md. She will answer them through this newspaper. All letters will be held in confidence.

Dear Harriet:

I have a "brother" problem, that may seem no business of mine, but is, because of the bother it gives me.

My brother, who, even I must admit, is an attractive, alert and popular collegian, is a great deal younger than I. In fact, since the death of our mother, he has been more like a son than a brother.

My problem stems from the girls who keep the phone ringing, who chase and do not stop at phone calls, but come to our home to see him. He is getting an awful swell head over all of this attention.

I am afraid it is doing him no good at all. Not that we (the family) haven't contributed our share to spoiling him. But my concern is for his good. Actually he is getting to consider himself God's gift to women.

Bobby had a good mind, is doing well in his studies. Has a good athletic record from high school and is making one in college. But if he thinks that he doesn't have to continue to work hard for the things he wants he is in for a drop.

This week when he told me that he knows a lot of fellows who get anything they want from women, I just about died.

How would you handle a situation of this kind? I could stop the phone calls by just telling the girls to not call again. Bobby gets me to answer for him and say he isn't in anyway.

I could tell the girls that nice ones do not call at the home of young men. But what can I do about what their wholesale interest is doing to the boy?

MRS. A. C. A.

If you find a remedy which will prevent foolish women and girls from chasing eligible men, please pass it on to me.

I know a lot of men who would like to have that answer.

Maybe you are worrying too much over your one chick. So long as Bobby continues to keep up in his classes, gives a good showing of himself in extra curricula activities at the college, and seeks your aid to shield him from the girls by phone or by call, I do not think you have a great deal to worry about.

He is probably teasing you about what "women will do" the ideals you have instilled and more than likely his idea of a nice girl is the one you have pictured to him.

Of course, he is going to be flattered by such attention. Think of all of his elders who go off their rockers about feminine attention.

At the same time it won't hurt any to have your husband and father point out the danger signals, so that he won't become involved to the point of upsetting his future.

THERE'S A LUCKY picture in this and every edition of the AFRO. Look for it. If your head is circled, you can collect $5 cash by calling at AFRO City Desk before the next edition is out.

Veal Marengo

The robust but gentle flavor of instant minced onion blends discreetly with the other seasonings in Veal Marengo.

Here's a company supper dish that's worthy of very special service. Select, your prettiest serving platter and arrange golden toast triangles around the sides. Then heap this luscious veal in the center and give it a generous crowning of finely to use some of that new moisture-free onion found in jars and foil packets at your grocers these days.

VEA L, MARENGO is made with one and one half pounds cubed veal, three tablespoons oil, salt and pepper, three or four tomatoes, one and one-half tablespoons instant minced onion, or, one medium raw onion, chopped (one-third cup), one eighth teaspoon garlic powder or, one finely crushed clove garlic, one-fourth cup all-purpose flour, one (10½ ounce) can undiluted condensed chicken consomme, one cup Sauterne or other white table wine, twelve fresh mushrooms, two tablespoons butter or margerine, buttered toast triangles, and chopped parsley.

Brown veal on all sides in hot oil. Season with salt and pepper. Add to meat, core and quarter tomatoes; add along with onion and garlic. Mix flour with a little of consomme to make a smooth paste and then combine with remaining consomme.

Stir into meat mixture along with wine. Cover; simmer until veal is tender, about one and a half hours. About 30 minutes before end of cooking time clean mushrooms and cook in butter until soft, about 3 or 4 minutes; add to meat.

Arrange toast triangles around sides of serving dish; heap veal in center and sprinkle with parsley. Makes 6 servings.

Tartar sauce

Whenever you get a little weary thinking up new ways to fix fish for Lent, you can always count on a trusty "Tartar Sauce." It'll put an appetizing touch to the dish. This one, with ripe olives as well as sweet pickle relish, does very well by sole or halibut.

* * *

MAKE TARTAR Sauce by with one cup chopped ripe olives, one cup mayonnaise, three tablespoons sweet pickle relish, one-half tablespoon grated onion, two tablespoons chopped parsley, and dash tobasco sauce.

Cut olives into small pieces. Blend all ingredients together. Serve with any fish.

Makes about one three-fourths cups sauce.

S. Baltimore Notes

By GEO. W. E. HILL

The Trustees of the Church of Bethlehem AME Church sponsored a gala affair last Sunday. Chairs came from John Wesley, First Baptist, Wayman's AME Church, Payne AME Church and the Emanuel Christian Church.

Special music by the Gospel Choir of Star of Bethlehem.

William Polk, president, Ernestine Christian, secretary and mistress of ceremonies.

The Rev. T. B. McQueen, pastor.

The amount raised was $50.

An Evening in Paris program will be held by Coudenwin AME Church, Sunday, March 24, from 4 to 7 p.m. Mrs. Mildred Winn, president; Mrs. Marion Fields, chairman; Mrs. Roberta Baptiste, co-chairman. The Rev. E. D. Johnson is pastor.

MR. AND MRS. Moses Chinn, of 2808 Pierpoint St., will give a luncheon for their brother, George W. Hill, Sunday.

Troop 353 celebrated National Girl Scout Week Thursday night at School No. 162.

Miss Edythe Joyner and Mrs. Gwendolyn Logan were in charge. Mrs. Vivian Bundy is principal and Mrs. Harper, vice principal.

Rev. Daniel Ridout marks 58th birthday

The Rev. Daniel L. Ridout, Area secretary for the Methodist Church, celebrated his 58th birthday on Sunday.

The Rev. Mr. Ridout was married to his 22 year old secretary, Miss Frances Jefferson on March 2, in the chapel of Metropolitan Methodist Church.

The couple resides at 1115 Whitelock St.

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Feed your baby CARNATION America's "healthy baby" milk

"Healthy baby" Edward Cooper of Atlanta

YOU CAN TRUST CARNATION. It's the safest, most nourishing and digestible form of milk for your baby's formula. More mothers feed Carnation to their babies than any other brand. And more Carnation is used in hospital formula rooms throughout the world than all other brands combined! Prepared formulas that claim to be complete are expensive compared to Carnation. Be sure to ask your doctor about Carnation. It's the milk every doctor knows.

YWCA News

The Business and Professional Girls club celebrated "Everybody's Birthday" on Monday. A decorated cake was donated by Mildred McLean. The ice cream, punch, sandwiches and cookies were also donated by the members.

Scrabble, bridge and pinochle were the games enjoyed most. Gifts were exchanged by all.

Those present were: Eva Creagler, Mary Mead, Ann Wood, Ruth Saulesbury, Marguerite Wilkins, Margaret Wilson, Thelma Baylor, Eleanor Barksdale, Elaine Carter, Georgia Baker, Bonnie Peasant, Ossie Mitchell, Armeana Baum, Mary Copeland, Mary Dameron, Susan Watson, Margaret Johnson and Mildred McLean, president.

* * *

THE B AND P Girls have decided to take on as another project for the year, adopting a 12 year-old girl in the tuberculosis ward at City Hospitals.

The little patient wrote a letter to the YWCA asking someone to help her. She wrote "If you could just sent me some pretty pajamas and a robe I would be very happy."

This is just an example of the many projects carried out by the young adult clubs at the YWCA.

* * *

OUTSTANDING volunteer of the week: Mrs. Armeana Baum who is working very closely with staff in setting up a decentralized program in the Catonsville area.

Mrs. Baum will assume much of the leadership after the program is completely organized.

Mrs. Effie Weatherly is the staff person in charge.

The YWCA Eastern Regional Conference will be held in Atlantic City in May. One of the delegates planning to attend from Baltimore is Audrey Briscoe, our council representative who is on the Planning committee.

Are you a member of a Young Adult class or club and would like to be a contestant for Miss YWCA of 1957? If so, call Mrs. Barbara Green, Madison 3-6443 and ask for an application and all information necessary to enter the contest.

Beautician seeks to move shop in home

A request by Mrs. Theresa Collins for permission to operate a beauty shop in the basement of her home at 520 N. Payson St., was taken under consideration Tuesday by the Zoning Board.

Mrs. Collins told the Board that her shop is now located at 549 N. Fulton Ave., but that she wanted to move the business to her home to be near her children.

BEST BRAND FOR YOUR CEREALS, TOO!

Tomorrow morning, try Carnation in your cream pitcher... you'll enjoy the rich difference it makes in your favorite hot or cold cereal!

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Carnation EVAPORATED MILK

World's Leading Brand of Evaporated Milk