BIGGEST BECAUSE IT'S THE BEST!

Dr. Ferebee, 20 others on Morgan Woman's program

Dr. Dorothy B. Ferebee, medical director of Howard University, is among a group of twenty women of national prominence, scheduled to speak and serve as consultants at the first annual Women's Week of Morgan State College, to be held March 10-15.

Dr. Ferebee, former president of the National Council of Women, will speak at an all-college assembly Wednesday, March 13, 10 a.m., in the Hurt Gymnasium. Dr. Ferebee will speak on "Youth Looks to the Future."

Miss Lois K. Alexander, president of the National Association of Fashion and Accessory Designers; Dr. Elizabeth Acton, obstetrician and gynecologist; Mrs. Robert Olesen, former director of the Marriage Counseling Service of Baltimore, and Mrs. Lula Jones Garrett, woman's editor of the Afro-American Newspaper, are among others scheduled to appear.

"GROWING TOWARD MATURITY is the theme of the week's program, which, according to Dean of Women Thelma P. Bando, is designed to focus attention on activities, concepts and skills which assist in the development of a healthy, well rounded personality and which aid the student in his adjustment to personal problems and group life.

Discussions will be held on such topics as "Correct Eating Habits To Insure a Correct Figure," "Courtship, Love and Marriage," "Etiquette in Applying for a Position," "Wardrobe Planning and General Grooming" and "Premarital Counseling."

Clinics will be held on "Grooming and Make-up" and on "Charm."

THE WEEK will open Sunday, March 10, 10:30 a.m., with a worship service in the Morgan Christian Center. Bishop Edgar A. Love, resident bishop, Baltimore Area, Methodist Church, will give the message. An open house and tea will be held in the women's residence halls Sunday, afternoon, from 2:30 to 4:30 p.m.

The week will close on Friday, March 15, with a women's dinner at 7:30 p.m., in the college's Memorial Refectory. Mrs. Arnetta Wilkinson, founder of Zeta Phi Beta Sorority and a social worker of Philadelphia, Pa., will speak.

OTHERS WHO are to serve as consultants are:

Mrs. Vivian Alleyne, president of the Maryland League of Women's Clubs and community education director of the Planned Parenthood Association of Baltimore, Inc.; Dr. Ruth Breer, director of the Lower Division, Morgan State College.

Mrs. Vivian Cook, director of Practice Teaching, Morgan; Miss Thelma W. Winder and Mrs. Norma P. Dillard, both of the Morgan Home Economics Department; Dr. Regina Goff, professor of education, Morgan; Mrs. Virginia Costine Kirschbaum, executive director of Planned Parenthood Association of Baltimore, Inc.

Mrs. Bernice Monroe, of the Faculty-Wives, Morgan; Dr. Eugenia Phillips, women's phy. ed. staff, Morgan; Mrs. Berthena Ross, charm consultant, Ross Morgan House of Beauty, New York City;

Also, Dr. Eleanor Scott, obstetrician and gynecologist, Johns Hopkins Hospital; Dr. Frances H. Trimble, medical director, Planned Parenthood Association, Inc.; Mrs. Loren Miller, president of the Faculty Fashion Academy, Baltimore.

AF TRAINEE — Miss Faith B. Nicholson, 19, daughter of Mrs. Beatrice L. Nicholson, 2820 Woodbrook Ave., Baltimore, who is completing her Air Force Base in San Antonio, Tex.

Morgan coed becomes new helper at YWCA

Miss Patricia Thomas, an attractive Morgan State College senior, is one of the newest additions to the Madison Ave. Branch YWCA teenage department's list of active volunteers.

Miss Thomas came to the YWCA through the Morgan State College Department of Education's community participation program and has completed her field work assignment.

However, she so enjoyed her work, she found it impossible to leave her pal Saturday afternoon group the "Busy Beavers." So, Miss Thomas is here, and the "Beavers" are busier than ever.

ANY SATURDAY you may find the "Busy Beavers" bowling, playing games, doing art and crafts or swimming. You will also find Miss Thomas enjoying these activities along with the group as she instructs or helps club members who need her.

Mrs. Ellen Fisher, chairman of the committee for teenage program, says that volunteers are still needed to help carry out the program of the teenage department.

Miss Thomas is the daughter of Mr. and Mrs. Tracy McCleary, 2656 Lauretta Ave. Her father heads Tracy's Kentucky barbecue, a popular orchestra. Her mother heads Tracy's Kentucky barbecue, a popular orchestra.

MISS PATRICIA THOMAS

S. Baltimore Notes

By GEORGE W. E. HILL

This writer, a cousin of the Rev. Daniel Ridout, and his friends in Mt. Winans, join in congratulating the minister on his recent marriage.

The minister has really made a name for himself since he arrived in Baltimore. His sermons at Morgan State College were wonderful to hear as was the music presented by his sing his singing groups.

The Baltimore Singers and the Philharmonic Choir with Gerald Burks Wilson conducting, will be presented in a Lenten Concert on Sunday, March 17, at the Madison Ave. Presbyterian Church at 3 p.m.

THE REV. Julius Carroll will be the organist and Lucy Holt Jones will be soloist. Selections by Handel, Brahms and other masters will be featured.

William Banks, vice-president, and Wendall Wright and Arthur Peterson, managers.

The Trustees Aid of Star of Bethlehem AME Church will present Club Day on Sunday, March 10, at 3 p.m. A number of clubs have been invited. William Polk, president; Charlotte Hill, vice-president; Ernestine Christian, secretary; The Rev. T. H. McQueen, pastor.

Nicholas Welch of 2613 Huron St., is improving after spending six weeks in the VA Hospital. He has lost both legs but seems very happy.

JOLLYETTES— The savings club met in the home of Mrs. Roberta Baptiste, this week. Plans were made for a cabaret party the end of this month.

After the business session the club members celebrated the birthday of Mrs. Mary Pone. She received a gift of money from the club.

Attending the meeting were Mesdames Alice Robinson, Susie Ellison, Daisy Lewis, Mildred Williams, Helen Jones, Annie Hill, Norma Taylor, Mamie Parker, Roberta Baptiste and Mary Pone.

Next meeting will be with Mrs. Annie Hill, 2303 Bryant Ave.

Gadabouting

(Continued from Page 9)

sponsor a home for those less fortunates.

The Martinques have long represented the Goodwill which should be in all mankind. Their every effort is for the destitute family, and their projects num be as many as 3 a year. It is well to support such an organization of women. Their's is only the satisfaction that they've left no stone unturned when their project families are concerned.

Their president is Mrs. Ruth Fortune of Gwynns Falls Parkway.

* * *

POTPOURRI: After We Wives had recovered from the tidings that Member Ada Weaver (Mrs. Warren) had decided after 15 years to become a parent for the first time, they were pinned right back down with the news that Dr. and Mrs. Arthur (Minnie Ann) West are also among the expectants.

In fact, it's very chic this season to join the parenthood parade. Mr. and Mrs. Ernest O. Cooper of Los Angeles, Calif. (he's the son of Mrs. Rachel Cooper of this city) formerly of Baltimore are parents of a daughter who arrived on Feb. 7, and who has been named Lori Louise. Mother is the former Gloretta Pinn.

And christened at St. James Episcopal Church Sunday morning was the six-month-old son of Mr and Mr. Alfred Reddick. He is Alton Julius Reddick.

And Willard and Virginia Stewart opened their door, the other rainy night, to see what all the noise outside was about and found their porch loaded with chattering Sigma Wives.

The "Wives" were laden with gifts for the expected little Stewart, and goodies for everybody. Donnie, their pajama-clad youngest, came downstairs to help his mother hear the shock, but his elder brother slept through it all.

The newest arrival will scarcely have time to put in an appearance before he . . . parme . . . it's to be a "the" this time, say the Stewarts, will be rushed off to Virginia's home in Indiana for the summer. But Willard will have to continue to California, on the first leg of his journey to Korea.

Virginia will return here with the children when school opens in the fall. It will be several years for Willard returns to Stateside. He's an Army Colonel, you know, and is presently assigned to ROTC at Morgan State College.

Drop a line to Avon Chatman, Mamie Knox and Ronald Rayne, all of whom are ailing . . . and to Lillian Watty, who is recovering from a period a bed.

Mrs. Margaret Gassaway entertained at a buffet luncheon, Tuesday. Guests included Valerie Butler, Flourice Adams, Catherine Beard, Lelia Cooper and Thomas Gray; and William Brown, who came in later.

* * *

PEREGRINATORS— Miss Mildred Bond, of New York, now doing a stint in Washington (she's field secretary for NAACP) was the week-end guest of Dr. and Mrs. Charles Waitt, and the guest in whose honor the hosts held forth at dinner on Sunday.

Miss Bond is remembered for the job she did last year for the Baltimore Branch's membership campaign. Since then she has been in Georgia, Mississippi, Texas, Arkansas and Louisiana on NAACP missions.

Along with her on Sunday came Misses Ruth Callens, Carolyn Reynolds and LaVerne LaVizzo; and Temple Masque, all of Washington. Other guest was Mrs. Watts' sister, Mrs. Margaret Wiley.

And as of the 18th, you can add to newcomers smart young Edméhia R. Miller of Burkeville, Va., who has accepted a post in this city's schools. She resigned a position as supervisor of the Amelia County Schools to come to us. She's in the field of special education.

And add to delightful couples who have joined the town's younger set, Mr. and Mrs. Ray Hill, formerly of Oklahoma City, Okla. Mr. Hill is with the Addison Real Estate Firm and she holds down a physical education post at Union University in Richmond. They have bought a home on Coldspring Lane.

The Throman O'Daniels, incidentally, are now ensconced on Ivanhoe Ave. They are also among more recent couples to join the local set. A cousin of Nicki Randolph's, he is on the faculty of Morgan State College, and she holds a post on the faculty of Southern High School.

At a dinner party they gave, Saturday night, they had as guests Mrs. Randolph, Mr. and Mrs. Maxwell Chapman and Mrs. Pastor Parker. Mrs. O'Daniel was assisted by Mrs. Rozena Ridgeley.

FASHION FLASHES: It's been a high week of high fashions, if you ask me.

At the British Consulate, Wednesday evening, where the birth of Ghana was being celebrated, the suite's decor was flash of the new colors: green, gold and red; spiced by, of course, the black star . . . in flags and flowers.

Add to this the spice of a galaxy of guests, the ladies in their chic frocks, pert hats . . . all of this through the pleasant haze resulting from toasts to The Queen, toasts to President Eisenhower, toasts to Ghana . . . all in the best of English scotch.

The hosts, Consul and Mrs. Stanley G. Burt-Andrews, provided a buffet, heavily laden . . . were given a hand in receiving by Mrs. Bruce Alleyne, One of the prettiest ensembles about was a blue lace frock, blue contour hat worn by Mrs. Cyril Atkins, one drawing no end of attention was the Mandarin coat, straight skirt silk ensemble worn by Dr. Irene Diggs; and a lovely lady was, Mrs. C. Maxwell Lawrence in rosy red taffeta with a deep yoke insert of cream lace.

Mrs. Burt-Andrews, a pretty picture herself in black taffeta, was disappointed when her student guests came in American clothes. Had counted on their beautiful Ghana native dress to enliven the picture . . . but the young men had "loaned their lovely silks to American friends to wear to costume parties . . . and to friends in NYC, for a wedding. Daniel K. M. Duncan, Morgan student from Ghana, however, did dig up a coat. He gave the toast to the President.

At the Urban League dinner on Sunday, Chairman of the Committee Letitia Abbe selected a dinner gown of taffeta in the newest violet shade, magnificent rhinestone bracelet, tiny white hat.

Wife of the executive director, Mrs. Furman Templeton, turned to a black silk with an entriguing neckline that focused her entire figure. Chic, no end, was new board member Dr. Regina Goff, in a silk print dinner suit, that, when she abandoned the jacket exhibited a dress in intricately draped collar, charmingly low. Other new member of the board, Mrs. Myers Chambers, was in beige.

* * *

FOLKS ARE TALKING about all the furore over jobs these days. Bob Holler, formerly with a liquor distributor—concern, who, when let out got almost solid support from Pennsylvania Avenue tavern owners; to say nothing of offer from a big food concern . . . to say nothing of a "reconsideration" proposition from the former employers.

And Nicki Randolph has taken on the job of heading a dancing school for tots . . . already has as many pupils as she can handle for the present. Will instruct in ballet and ballroom.

In this she goes back to an old love . . . having been a professional before becoming Mrs. Lloyal Randolph.

Home Beautiful has carpeting savings

An unusual offering of fine carpeting is being made this week by one of Baltimore's outstanding decorators, Sidney Blumberg of Home Beautiful, North Ave. at Poplar Grove, who, for 34 years, has been beautifying many of the finest homes in Baltimore.

Mr. Blumberg announces that he has made a special purchase of new 100 per cent wool carpet by a famous maker who specializes in the new techniques of weaving tufted wool carpet to affect considerable manufacturing economies.

Though this type of carpeting compares in quality to types offered at $17. 95 per square yard, Mr. Blumberg is pricing it for a limited time only at $12.95 per sq. yd. as a special feature for AFRO readers. He states that it is comparable to luxurious chenilles that sell for twice the price and comes in eight decorator colors.

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.

Catonsville

By SAMUEL TORSELL

The Stewards of Mt. Olivete a St. Patricks Day tea on Sunday, March 17, at the home of Mrs. Mary Harris, 28 Winters Ave., tea from 4 to 8 p.m.

The Rev. Mr. Ford, his choir and congregation from Spa. rows Point Methodist Church will worship at Mt. Olivete Methodist Church, Sunday, March 10, at 5 p.m.

Landmark Masonic choir will sing Sunday, March 10, at Oldfield Methodist Church. The Rev. George Allen, pastor.

Mrs. Grace Lewis wishes to thank her many friends for helping her in the officers' rally at the Full Gospel Tabernacle.

* * *

MRS. DORA DAY GOFFRY who underwent an operation at Johns Hopkins Hospital is home.

The Jackson and Johnson Legion No. 263 will give a dance at the Legion Hall in Frederick, Md., March 15. Buses will leave William Jet at 8-30 p.m.

Catonsville 1920

Mary Elizabeth the infant daughter of Mr. and Mrs William Combash was christened at Grace Church by the Rev. J. A. Young.

* * *

MRS. MARTHA WILLIAMS and her daughter, Miss Maggie Alexander of Fort Lee, Va. were the guests of Mr. and Mrs. Daniel Harris.

Mrs. Estelle Osborne to speak for Maryland League of Clubs

Mrs. Estelle M. Osborne of NYC, assistant director for general administration of the National League for Nursing, will be speaker at the luncheon session of the annual conference of the Maryland League of Women's Clubs, here March 22.

A winner of the Mary Mahoney Medal of the former National Association of Graduate Nurses, Mrs. Osborne has also served as educational director at Freedmen's Hospital in Washington, as a member of the Federal Citizens Committee to U.S. Office of Education and on the Advisory Committee to the Surgeon General, U.S. Public Health Service.

Prior to joining the NLN staff, Mrs. Osborne was an Assistant professor at New York University.

THE ONE-DAY conference of the League will begin with registration at 8:30 a.m. in the Carver Vocational Technical High School where all sessions will be held.

Workshops will follow from 10:30 to 12:30 p.m. Subjects to be discussed include "Coping With Racial Tensions and Conflicts," "Equal Employment Opportunities—A Social Security" and "Urban Renewal; A New Concept in Human Development.

The luncheon will take place at 1 p.m. Mrs. Osborne will speak on "Opportunities for Club Women in an Integrated America."

Mrs. Bruce Alleyne, president, will preside at the business sessions. Mrs. Ruth Brown, 256 Robert Street, is chairman of the luncheon. Reservations must be made on or before March 16.

LOCAL GIRL who is Maryland representative in the 'Miss Charm' competition at Tuon State College. She is Miss Laura Jones, daughter of Mr. and Mrs. Philip Jones of Baltimore. She is a freshman majoring in business education.

Cherry Hill notes

By MARJORIE J. WARD

Everyone is invited to attend a Variety Supper given by the Cherry Hill Charmers at 1230 Shellbanks Road, March 9, 8 until 12 a.m. Lefona Powell is president while Jean Lewis is secretary.

The Parents - Teachers Association elected officers officers recently. They are as follows: Mrs. Ina Bryant, president; Elgmon Chambers, vice president; Mrs. Sarah Robinson, financial secretary; Mrs. Mary Fuller, treasurer; and Miss Juanita Holsey, secretary.

A week of dedication climaxing the eleventh anniversary celebration will be held at the "Cherry" Hill Community Methodist Church, March 11-17. Ministers and congregations that will be present during the week are: Monday, March 11 — The Rev. Edmond Meade.

Also Thursday, March 14, the Rev. Margaret Allen; Friday, March 15, the Rev. John Clarke.

Mrs. Viola Scales, of Shiloh Baptist Church will be the morning speaker on March 17, and the Rev. Arthur White of Ellicott City will deliver the anniversary speech.

Mrs. Bernice Gordon is general chairman for the week of dedication while Floyd Hartley is general chairman for the anniversary program.

Harold Strickland, executive secretary of the Indiana Avenue Branch YMCA of Toledo, Ohio, will be the guest speaker at the Cherry Hill Community Presbyterian Church on Sunday, March 10, at the 11:00 a.m. service.

Mr. Strickland was recently appointed by the Mayor of Toledo as Chairman of the administration board of zoning appeals in that city.

The Rev. Edgar W. Ward is the pastor of tre church.

Eggs, fish top buying list when planning Lenten meals

As Lenten suggestions, may we interest you in fish and eggs?

In these days of easy-to-fix menu items, fish has come along with the crowd. Frozen fish fillets, steaks and sticks can put this accompaniment with ease and with good taste, says Virginia Scott Chicko, Food Economist, Baltimore Office, Department of Markets, University of Maryland.

There is a wide selection of fish available. You may choose from fresh water or salt water fish, fresh, frozen, canned or cured. Fish prices vary with the species and available supply. Steaks and fillets usually come in 2-ounce and pound packages yielding three or four servings.

Fish sticks come in 10-ounce packages containing eight and ten sticks. Fish sticks may be cooked without thawing. Keep frozen fish frozen until just before cooking. Once it thaws, use it promptly and never re-freeze it. Thawing at refrigerator temperature is recommended.

Sea bass is the fresh fish suggestion for the week and Thisper. Sea Bass is a short, deep, compressed-fish having a large head and a mouth armed with bluish-black spots. The average size found at retail stores ranges from one to two pounds.

The sea bass is prized for its firm, white, flaky flesh. It has about the lowest fat content among fish but its protein content it compares favorably with the best. The savor and firmness of the meat make it an aspiration, of almost any culinary manner. Very satisfactory. Baked, broiled or fried, it makes an excellent main course.

THE BASIC rules of fish cookery are simple. The chief difference to be considered is the variation in the fat content of the fish. A species with higher fat content is most desirable from broiling and frying.

Lean fish are preferred for boiling and steaming as their flesh is firm and will not easily fall apart while cooking.

Fish is very tender and needs cooking only to develop flavor.

Cook just long enough so it flakes easily with a fork. Overcooking makes fish dry and tough. For texture contrast, accompany your favorite fish dish with a crisp salad and crunchy hard rolls. Lemon wedges, pars ley, radish roses, tomatoes, or a dish of paprika can give that needed touch of color.

* * *

EGGS OF high quality are in abundant supply at attractive prices. March is Egg Month. Large grade A eggs are the most economical buy at present. For you who wish to use eggs in Lenten meals, two large eggs (4 oz.) may take the place of one four-ounce serving of meat.

Use eggs generously in your meals. Because their use is seasonal and because they cannot always be recognized as eggs, they may be used more than once in a meal and any source from the first to the last course.

At the meat counter this week you may find "Cricket" fresh turkey, the cricket to round out your menus.

* * *

GREEN VEGETABLES are spot lighted in the produce counter this week. Supplies of broccoli are being shipped from California and Texas. Spinach that is washed and packaged in film bags of either 10-ounce or 20-ounce sizes is in good supply.

Head lettuce of better quality than some weeks earlier is being offered at low prices. New cabbage is available as an economical buy. When planning meals, be sure to include a green leafy vegetable every day.

The most economical fruit buy is in the citrus family. Grapefruit, orange or one which meat is plentiful. Juice oranges are the best selection in oranges for your money.

* * *

BAKED STUFFED SEA BASS 3 or 4 pound dressed sea bass; two teaspoons salt, bread stuffing (1 tablespoon butter or lard, melted, 3 slices of bacon (optional)

Clean, wash and dry the fish. Sprinkle inside and out with salt. Stuff fish loosely, and sew the opening with needle and string, or close with skewers. Place fish in a greased baking pan. Brush with melted fat. Bake in a moderate oven (350 F., for 40 to 60 minutes or until fish flakes easily when tested with a fork. If fish seems dry while baking, baste occasionally with drippings or melted fat. Remove string or skewers and serve immediately on a hot platter plain or with a sauce. Serve 6.

Glazed peaches

Fruit desserts are suitable to serve following any menu, any food combinations. These "Honey-Cranberry Glazed Peaches" are tops in this category. The always-beautiful peaches are attractive and delicious in the outstanding cranberry - wine sauce.

* * *

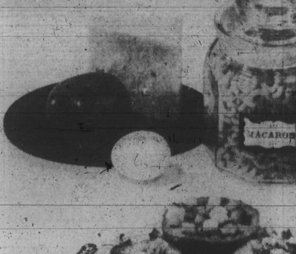
TO MAKE Honey - Cranberry Glazed Peaches, you need three-fourths cup jellied cranberry sauce, one-fourth cup honey, one-fourth cup California Port wine, one-half cup syrup from peaches, two tablespoons lemon juice, pinch salt, one (No. 2½) can cling peach halves, and sour cream or whipped cream.

Beat jellied cranberry sauce and honey until smooth. Add wine, syrup from peaches, lemon juice and salt. Bring to a boil and simmer for 10-minutes.

Add drained peach halves and simmer two or three minutes longer. Remove from heat and let stand in syrup.

Serve warm or cold either plain or with a small spoonful of sour cream or whipped cream, if desired.

Makes four or five servings.



MACARONI AND CHEESE, though a Lenten standby, need not be prosaic. Top the macaroni with luscious ripe tomatoes, liberally sprinkled with white pepper and add hunks of cheese to lift it out of the ordinary.

Cooking Is Fun

By FANNIEJOE REID

A meatless main dish pie can be the answer to your problem in Lenten lunch or supper.

Tuna fish pie is a hearty and satisfying substitute for meat during the pre-Easter season.

Cheese added to the pastry gives a glamorous touch of Tuna Fish Pie. You can use the same self-rising flour to make the pastry that you use for quick breads. The baking powder in the flour will make a light, airy pastry.

The flour contains salt, too, so you won't need it in the recipe.

Tuna Fish Pie is made with one-third cup shredded American cheese, one and a fourth cups sifted self-rising flour, a third cup shortening, and three to four tablespoons cold water for the pastry.

Also three tablespoons butter, a third cup finely chopped onion, two tablespoons flour, a teaspoon salt, a fourth teaspoon pepper, a cup milk; a teaspoon Worcestershire sauce, two cups drained flaked tuna, and a cup of cooked drained peas.

To make the pastry, stir cheese into flour. Cut or bush in shortening until mixture is crumbly. Sprinkle with water, mixing lightly until dough begins to stick together. Turn out on floured board or pastry cloth.

Press dough together. Cover or wrap in waxed paper. Place in refrigerator while preparing tuna filling.

To make the tuna filling, melt butter in saucepan. Add onion and cook two minutes, stirring frequently.

Blend in flour, salt and pepper. Gradually stir in milk and cook until thickened and smooth, stirring constantly.

Blend in Worcestershire sauce, cheese and peas. Remove from heat.

Divide pastry in half. Roll out half to circle one-eighth inch thick and fit into eight-inch pie pan. Roll remaining half of dough for top crust.

Pour tuna filling into bottom crust. Arrange top crust over filling. Trim and flute edge. Prick or slash top pastry to allow steam to escape.

Bake in moderately hot oven about 40 minutes. Cool a few minutes before cutting into wedges. Makes four servings.

* * *

NEED A lunch box idea for Lenten?

Then try this crunchy salmon spread. For four sandwiches drain one seven-ounce can salmon, and flake. Add one-half cup cottage cheese, one-half teaspoon salt, pepper to taste; two tablespoons chopped celery, one tablespoon minced onion, a fourth cup undiluted Carnation Evaporated Milk and two tablespoons lemon juice.

Blend swell. Serve on butter ed bread slices.

For an extra good Lenten luncheon salad, combine crisp bits - sized pieces of lettuce, cubes of ripe olives, garlic croutons and chunks of tuna. Toss lightly with a wine vinegar and oil dressing. Top with sliced Calavo avocado.

ANOTHER DELICIOUS meatless dish is Baked Eggs on Rice Au Gratin.

This requires four tablespoons butter or margarine, four tablespoons flour, two cups milk, three tablespoons California sherry wine, a tablespoon minced parsley, salt and pepper to taste, hard-cooked eggs, two to two and a half cups cooked rice, three tablespoons grated American cheese.

Melt butter and stir in flour. Add milk and cook, stirring constantly until mixture is thickened and smooth. Continue cooking and stirring for another minute or two.

Add sherry and parsley. Season to taste. Cut egg in half lengthwise. Place rice in the bottom of a greased shallow baking dish. Arrange egg halves on top of rice, over all pour the sherry-cream sauce. Sprinkle with grated cheese, bake in a moderate oven for about 20 minutes.

$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 Newsflip." If no answer call LA. 3-2811.

Add 3 teaspoons to each cup of gravy
GULDEN'S Mustard

At Acme You Get
CASH SAVINGS
PLUS S&H.
Green Stamps
FACTS not FICTION
Compare Quality and Price - - - you'll be convinced that you always get the MOST at the BEST for the LEAST at the ACME.
Acme SUPER MARKETS
Where Quality Counts and Your Money Goes Farthest

CORRECT SHOES FOR CHILDREN
Foot care begins and affects the health of the entire body. Correct shoe fitting earlier for proper development is a science. Your children's feet need and deserve the attention of the fitting specialists at COX'S. Cut Lasting STORE NOW OPEN
Open Mon. and Thurs. Nights
Children's Feet Acted and Cashier
MODERN Cox CORRECT SHOES
210 N. LIBERTY ST. SA. 7-7883

New
5/8 in. thick deep-pile TUFTED
100% WOOL
CARPET
$12.95 sq. yd.
8 lovely colors
Comparable in Quality to Carpet at $17.95 Sq. Yd.
SAVE $5 Sq. Yd.
HOME BEAUTIFUL EXCLUSIVE!
Because of new techniques in the weaving of tufted wool carpet manufacturing improvements, this famous maker has achieved carpet value that is truly spectacular. It's as beautiful and luxurious as custom made chenilles that sell for twice this low price. See the 8 beautiful decorator colors. Feel the rich texture. Compare the astonishing value.
Sidney Blumberg's Home Beautiful
NO MONEY DOWN! UP TO 3 YEARS TO PAY
FINE FURNITURE and CARPET MART
2900 W. North Ave. at Poplar Grove. WI. 5-0800
Open Monday and Thursday Nights 'til 9
CONVENIENT BUDGET TERMS ARRANGED

North Ave. Market
It's easy to plan Lenten Meals when you Shop at the North Ave. Market
Mosh-Maryland Twentieth-Charles Daily 10 A.—Wed. 10 A.—P.M. till 7
Home Open Every Night
Free Parking right across the street on Maryland Ave.

SPONSORED MOTHERS, CORN CHEFS
Sure Taste Good!
Made with old-time water-ground WHITE Corn Meal
Enjoy that WHOLE CORN Flavor!
INDIAN HEAD CORN MEAL

B and L FOOD MARKET PACKAGE LIQUORS
BUY-RATE Pkg. Liquors BEER-WINE
Open Late Thurs. 7 p.m. Friday and Saturday Till 8 p.m.
523-525 W. LEXINGTON ST.
FRESH MEATY PORK CHOPS 39c lb.
BETTY CROCKER YELLOW CAKE MIX box 29c
LEAN FRESH SHOULDERS 29c lb.
BETTY CROCKER DATE BAR MIX box 20c
ESSKAY PURE LARD 1-lb. pkg. 17c
POPULAR BRAND COOKING OIL qt. 55c
TENDER BONELESS ROUND STEAK lb. 59c
CHILLI Beans 2 cans 25c
All Purpose FLOUR 5 lb. bag 29c
We Save You MONEY Instead of Stamps

ADULT and TEENAGE
BALLROOM CLASSES
NOW FORMING IN
MAMBO - CHA-CHA - FOX TROT
WALTZ, AND THE EXCITING
CALYPSO
Also Private and Group Instruction.
FREE GUEST LESSON.
For Information Call
BALLROOM by BENARD
1110 MONDAWMIN CONCOURSE
LAfayette 3-7600

McGLOTTEN'S BEAUTY SALON
2315 WINDSOR AVE.
(Cor. Ruxton Ave.)
Specializing in:
• Hair Cutting • Pin Curling
• Tints and Dyes • Steam Curling
• Facials and Manicuring
For Appointment call
PEARL McGLOTTEN, Prop. MAdison 3-2910

Don't dare ECONOMIZE with your EYES
No appointment necessary
Braun's
Opticians since 1885
538-40 N. GAY ST.
You MUST be Satisfied
Pay as Little as $1 Weekly

Announcing the Opening OF
BALTIMORE & NEW YORK ASSOCIATES
Over the B and A Bus Terminal
100-104 S. HOWARD ST.
Specializing in
DOMESTIC JOBS IN NEW YORK
Up To $200 A Month
TRANSPORTATION ADVANCED
Live In or Day Work
Call Us At Once For Information
MU. 5-0640 MU. 5-8018

William C. March
FUNERAL HOME
928 E. North Ave.
COMPLETE DIGNIFIED SERVICES AT LOW PRICES
WHEN THE NEED ARISES
CALL
TUxedo 9-3987

Morstein's
1036 LIGHT ST.—PL. 2-4070
Registered Optometrist on Duty
Eyes Examined—Glasses Furnished
Accounts Invited—Pay $2 Weekly

"My Hair Just Has to Look Perfect All the Time..."
That's why America's most famous Negro model dresses her hair with DIXIE PEACH
Sara Lou Harris
MORE Beauty for Your Hair
More richness and lustre...More perfect, longer-lasting hair-dos...So Soft...So Smooth...So Inviting to Touch
Dixie Peach, now improved with wonderful lanolin, is extra rich! This fragrant beautifier has the "light touch," and those special softening and silking qualities that add radiant new life to your hair-do . . . all day long!
MORE Value for Your Money too!
The Biggest Jar at the price...
DIXIE PEACH
The Luxury Hair Dressing Pomade
19c and 35c
Professional Size 59c

AFRO Patterns

4634 2—10

4865 14½—24½

SMART STEP-IN— Favorite step-in for the half-size figure is this smart frock from Pattern No. 4865.

Now it is easier than ever to make because this is a new printed pattern. You'll love the flattering lines, crisp detailing of this pretty spring dress that makes you look taller, smarter and slimmer.

Printed Pattern No. 4865 comes in sizes 14½, 16½, 18½, 20½, 22½ and 24½. Size 16½ requires four yards of 35-inch material.

SEW TWO OR THREE wrapons for your daughter from Pattern 4634, and relax for the season.

As you can see, it has few pattern parts, whips up in a jiffy, opens out to iron. A child can dress herself easily.

Printed pattern 4634 comes in sizes 2, 4, 6, 8 and 10. Size 6 requires 2 1/8 yards 35-inch fabric.

* * *

DIRECTIONS FOR both patterns are printed on each tissue pattern part. Easy-to-use, accurate, the patterns assure perfect fit.

Send 25 cents in coins for each pattern. Add five cents for each pattern for first-class mailing. Send to Anne Adams, AFRO-AMERICAN Pattern Department, 243 West 17th St., New York 11, N.Y.

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

Patricia Hayes party honoree

Patricia Hayes recently celebrated her eighth birthday at a party given by her parents, Theodore Hayes, attorney, and Mrs. Hayes.

Entertainment for the evening included a variety of games, talent show and movies. Prizes were won by Patricia Jackson and Louis Tucker.

Attending the party were:

Vianne Bailey, Robert Butler, Brenda Edgerton, Louis Tucker, Roderica Johns, James Lewis, Patricia Jackson, Marie Phillips, Beverly Reid, Bob Flint; Charlene and Janice Pressey, Joyce Murray, Charlene Lings, Deborah Liner, Houston and Arthur Murphy, Fran Tartar, Jo Ann Minnis, and Ervin Hamilton.

Bean Bowl

Beans in most any form seem to be mighty popular. "Bean and Bacon Bowl" is a tossing together of plump kidney beans, crisp bacon, celery and California walnuts with a tangy dressing. Let this interesting combination take the place of another vegetable some evening soon and see how it delights the family.

* * *

BEANS AND Bacon Bowl is made with one-fourth cup wine vinegar, three-fourths cup salad oil, one tablespoon Worcestershire sauce, one tablespoon brown sugar, one teaspoon salt, two finely crushed cloves garlic, or one-fourth teaspoon garlic powder; one-fourth cup finely chopped raw onion (one small), or one tablespoon instant minced onion, two (No. 303) cans red kidney beans, six crappie cooked slices bacon, one-half cup California walnuts, one-half cup thinly sliced celery.

Measure vinegar, oil, Worcestershire, sugar, salt, garlic and onion into a large bowl; beat to blend. Drain kidney beans thoroughly; add to dressing and marinate several hours.

When ready to serve add crumbled bacon, coarsely chopped walnuts, and celery; toss lightly to blend.

Makes about six servings.

Winter Chutney

"Winter Chutney" is a relish you can make any time of year! For convenience the recipe uses dried fruits and canned cling peaches. You'll find this chutney delicious served with roasts or curries. Spicy fruit relishes always add interest to an otherwise ordinary meal.

* * *

WINTER CHUTNEY is made with two cups cooked prunes, one (No. 2½) can cling peach slices, one cup light or dark raisins, one large onion, one cup sugar, one cup vinegar, one-half teaspoon salt, one-half teaspoon dry mustard, one-fourth teaspoon black pepper and one-fourth teaspoon cayenne pepper.

Cut prunes from pits into large pieces. Drain peaches, reserving syrup, and chop peaches coarsely. Rinse and drain raisins. Chop onion.

Combine fruits, onion, one-half cup peach syrup, sugar, vinegar, salt, mustard and peppers. Simmer one hour or until desired thickness, stirring occasionally.

Makes about two pints.

DISTRICT CRACKS DOWN ON CONVALESCENT HOMES

WASHINGTON

The District crackdown against nursing and convalescent homes for the aged will be extended to establishments operated by churches and social agencies, authorities told the AFRO, Thursday.

Refresh without filling
Say "Pepsi, please"!
Today's Pepsi-Cola—reduced in calories—is the modern, light refreshment. Never heavy, never too sweet, it refreshes without filling. Next trip to the store, pick up a Pepsi six-bottle carton.
the Light refreshment
Pepsi-Cola
SEE "CINDERELLA" LIVE IN COLOR AND BLACK-AND-WHITE ON CBS-TELEVISION, MARCH 31.