COOKING IS FUN

Economical dishes need not mean dreary meals

By FANNIEJOE REID

You know, because your food budget is not a large one is no excuse for uninteresting meals. One of the best ways I've found to ward of an ordinary meal is to have one real glamour dish . . . glamorous, but not necessarily expensive.

For instance there is no more delicious dish than braised short ribs enhanced with fruit.

Short ribs are a most economical cut of beef. For this recipe you will need two pounds of beef short ribs, two tablespoons fat, a cup of water, an eighth teaspoon each of, cloves, nutmeg, allspice, a half pound dried prunes and a fourth pound dried apricots.

Have the short ribs cut into individual servings. Sprinkle with salt and pepper and dredge with flour. Brown slowly on all sides in the hot fat, allowing about 20 minutes for the browning.

Add the water and spices, cover and bake in a moderate oven about two hours or until tender. Add prunes and apricots which have been soaked about two hours. Simmer another half hour.

* * *

IF YOU become an expert in sauces, you will seldom have a dull meal.

* * *

"Wonderful French cooking, famous all over the world, owes much to sauces. I'd like for you to try some of these, and tell me what you think of them.

MAKE A sweet mustard sauce to serve on cold ham, tongue or fish.

It is made with a third cup raisins, a cup apple juice, a tablespoon butter, a fourth teaspoon salt, a tablespoon brown sugar, two tablespoons prepared mustard and a tablespoon of cornstarch.

Cook the raisins in the apple juice until they are plump. Add butter and salt and stir until melted. Combine brown sugar, golden brown prepared mustard and cornstarch. Stir into apple juice and continue cooking, stirring constantly until thickened. This will take about five minutes and makes one cup of sauce.

* * *

A CREAM cheese sauce is especially good on asparagus, cauliflower or broccoli.

It is made with two packages of cream cheese, two egg yolks, a tablespoon of mustard, a fourth teaspoon of salt, a dash of pepper, a teaspoon of lemon juice and two tablespoons light cream.

Melt cream cheese in top of double boiler. Add egg yolks and cook, stirring constantly until smooth and thick. Remove from heat. Add remaining ingredients and blend well. Replace over hot water and heat. Makes a cup of sauce.

* * *

AND FOR hamburgers, frankfurters, meat loaf, croquettes, lima beans, spaghetti and many other foods, a good tomato sauce is just the thing.

A fine recipe for this includes two tablespoons butter, a fourth cup minced celery, two tablespoons minced onion, two tablespoons flour, two tablespoons mustard, a teaspoon salt, an eighth teaspoon pepper and one and three-fourth cups canned tomatoes, strained.

Melt the butter, add celery and onion and cook until tender. Stir in flour until smooth. Blend in mustard, salt and pepper. Gradually add tomatoes and cook over low heat until thickened. This makes a cup and a half of sauce.

* * *

NOW ADD an economical dessert and your meal is complete!

Try a triple treat . . . eye, taste and purse appeal, in a whipped dessert.

Good of the best is from a fruit-flavored gelatin, a half cup boiling water, a cup cold water, a cup of crushed pineapple and bits of marshmallows and nuts that you might have.

To keep the price low use Carnation evaporated milk instead of whipped cream.

Chill the milk in the ice tray of your refrigerator until almost frozen. Dissolve the gelatin in the boiling water. Stir in the cold water. Add the marshmallows, pineapple and nuts and let congeal at room temperature. Now whip the milk until it is stiff. Fold into the gelatin mixture, cover and chill.

Through the Oven Door by your Ceresota REPORTER

Cheese dried out? Try rubbing either butter or margarine along the cut edge before wrapping with waxed or foil paper. You'll find this helps keep cheese fresh and mild.

* * *

We're often asked why we recommend use blanching agents in processing Ceresota flour. "Why waste the flour to turn white naturally?" people want to know.

The answer is quite simple: We still process Ceresota, the good old-fashioned way because we want it to be NATURALLY FLAVORFUL, NATURALLY WHOLESOME—NATURALLY WHITE. That's why we let Ceresota "rest" after milling—so that you can count on better texture, fuller flavor, and finer appearance in your home-baking every time.

With all its UNBLEACHED, natural qualities, Ceresota costs no more than other flours.

* * *

For an appetite-awakener that's economical, too—try these "Embassy Prune Folds" which make a dish you'll be proud to serve to your special friends.

Embassy Prune Folds

Ingredients
5 cups Ceresota unbleached flour
½ cup sugar
¼ cup shortening
1½ cups milk
2 eggs (beaten)
½ teaspoon salt
2 small cakes yeast (or 2 packages dry active yeast)
¼ teaspoon mace
½ teaspoon grated lemon rind
30 prunes (soaked, cooked until soft, drained, pits removed and mashed)

Mix and add to prunes:
4 tablespoons sugar
½ teaspoon cinnamon

Scald milk, add sugar and salt and cool to lukewarm. Dissolve yeast in lukewarm milk. Add 3 cups of flour and mix well. Add egg, mace and lemon rind and beat well. Add melted shortening and remaining flour. Mix. Turn out on floured board and knead. Place in greased bowl, cover, and let rise until doubled in bulk. Punch down—let rise again. When light, knead a few times.

Roll dough into ¼" thick rectangle. Cut into 3" squares. Place a spoonful of filling on each. Fold corners to center, pinch together. Place on greased cookie sheet and cover. Let rise until light; bake in 400° oven for 20-25 minutes.

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WE SAVE YOU MONEY INSTEAD OF STAMPS!

Mrs. FANNIEJOE REID

Democratic carrot is top food for good eyes, teeth and skin

The colorful carrot is a beauty of a vegetable—in more ways than one!

Its flame-gold hue brightens the table while its nutrients contribute to the family's good looks and good health. A pound of carrots is the source of more than 10 times the daily requirement of vitamin A—that vitamin so necessary for bright eyes and good eye sight, for sound teeth, strong bone structure and healthy skin.

* * *

UNLIKE SOME beauties, the carrot has no delusions of grandeur. It never plays "hard to get"—but stays easily available all the year around.

Because the carrot is so democratic, and so pretty and tasty served plain, we sometimes tend to forget its high potential as a glamour dish. The imaginative cook will treat the delicious nutritious carrot with the respect it deserves by making it star of such gourmet-type creations as carrots in cream sauce, in which whole fresh carrots are drenched in thick cream sauce and spiked with grated cheese, fresh lemon juice and black pepper. And she will take advantage of the carrot's flair for blending delightfully with other flavors in such palate-intriguing combinations as sautéed fresh carrots with bacon crumbles, or fresh carrots frieassed with onion rings.

The United Fresh Fruit and Vegetable Association suggests these modern ways in which the attractive, healthful carrot can add interest to your winter menu.

* * *

FRESH CARROTS in cream sauce are made with eighteen small whole carrots, one-inch boiling water in saucepan, one teaspoon salt, two tablespoons butter or margarine, one tablespoon flour, one-half cup heavy cream, one egg yolk, beaten, two tablespoons grated sharp American cheese, one-sixteenth teaspoon ground black pepper, one teaspoon fresh lemon juice. Fresh Parsley for garnish, and one-half cup carrot water and milk.

Wash and scrape carrots. Place in saucepan with boiling water and one-half teaspoon of the salt. Cover and cook until tender. Drain, reserving carrot water. Melt butter or margarine. Blend in flour. Stir in cream, carrot water and milk.

Cook, stirring constantly, until thickened; about 3 minutes. Stir in beaten egg yolk. Add cheese, remaining one-half teaspoon salt, pepper and lemon juice. Stir until cheese is melted. Serve over cooked carrots. Garnish with fresh parsley.

* * *

FOR FRICASSEE of Carrots use three cups sliced fresh carrots, one tablespoon flour, one-half teaspoon salt, one-half cup chicken or beef stock, one-inch boiling water in saucepan, one-half teaspoon salt, one-half cup onion rings, one-sixteenth teaspoon ground black pepper, two tablespoons butter or margarine, and two tablespoons chopped parsley.

Place carrots in a saucepan with one-half teaspoon salt and boiling water. Cover and cook until carrots are almost tender, about 6 minutes. Drain it necessary, and set aside.

Saute onion rings in butter or margarine until limp. Mix flour with carrots and add to onion rings. Cook until carrots begin to brown. Add stock, salt and pepper. Cook slowly until carrots are tender.

Add stock, salt and pepper. Cook slowly until carrots are tender.

Fresh Carrots are good with bacon, too. Use three cups fresh carrots, one-eighth teaspoon ground black pepper, three tablespoons butter or margarine, three slices crisp bacon, crumbled, one-half teaspoon salt, and two tablespoons chopped parsley.

Add chopped parsley.

Saute carrots in butter or margarine until tender. Add salt black pepper, crumbled bacon and parsley. Toss lightly. Serve at once.

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* * *

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Clubs

SOCIAL EIGHT—Mrs. Ella Robinson of 937 Bennett Place entertained the club, this week. The next meeting will be with Miss Redessa Thomas of 617 Bentalou St. Miss Mabel Lawson heads the group.

Le Souers — Teh charity club held a meeting with the president, Mrs. Elizabeth Colbert, 2004 N. Wolft St., this week.

Mrs. Doris Holmes, 1204 Oakhurst Pl., vice president of the club, will be hostess at the next session.

Hash slices with peas

There are all sorts of quick and easy foods on grocers' shelves these day, but the real fun of cooking is in making something out-of-the-ordinary and specially good from these time-savers.

Take hash slices with creamed peas, for instance. It's made with canned corned beef hash, canned peas, Pet Evaporated Milk, and seasonings—that's all. And yet, it's so delicious that no one would ever believe you'd whipped it up in a hurry from ingredients on your pantry shelf.

The creamed peas especially are unusually good, when you fix them the Pet Milk way. You see, Pet Milk is double-rich (twice as rich as ordinary milk. So, when you make cream sauce with Pet Milk, you can dilute it with the liquid from the canned peas to get more flavor . . . more of the valuable nourishment in the liquid too.

Notice, too, that you brown the hash slices and fix the creamed peas in the same skillet, so it's almost as easy as fixing a one-dish meal. But the real proof of the meal is the pleasure you'll get from seeing your family enjoy it. Here's the recipe for Hash Slices with Creamed Peas.

* * *

USE 1 pound can corned beef hash, four tablespoons flour, one teaspoon dry mustard, one-fourth cup hot fat, one-half teaspoon salt, few grains pepper, one pound can peas, and two-thirds cup Pet Evaporated Milk.

Cut corned beef hash into 4 slices 1 inch thick. Roll slices in a mixture of 2 tablesp. flour and the dry mustard. Brown slowly on both sides in hot fat. Drain peas, saving liquid. There should be one-half cup. If not, add water to make one-half cup.

Remove browned hash slices to a warm platter. Keep Hot. Blend into fat left in skillet 2 tablesp. flour, and salt and pepper. Stir in liquid of peas. Boil and stir 2 minutes. Stir in the milk. Add the peas.

Heat until steaming hot, but do not boil. Serve over the hash slices. Makes 4 servings.

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Clubs

WILSON PARK—The savings club was entertained by Mrs. Dora Hill, 4736 Wrenwood Avenue, Wednesday evening.

New officers of the group are:

Mesdames Arneta Diggs, president; Martha Beavers, vice president; Ernis Foster, secretary; Mary Rose, financial secretary; Jennie Wesley, treasurer; Marguerite Roy, chaplain; Byrl Williams, business manager and Edward Curtis, reporter.

ARBOR VITAS—Mrs. Fannie Curtis of 2253 N. Fulton Avenue entertained the club, this week.

Officers elected were:

Mesdames Lillie Owens, president; Barney Chase, vice president; Mable Chase, secretary; Iren Curtis, business manager; Mabel Isabell, financial secretary.

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Indicate the edition you [illegible] on each individual order.

Catonsville News

By SAMUEL TORSELL

The 40-piece Crescent Lodge Band which rehearses every Sunday from 2 to 4 p.m. at The Crescent Lodge Elks Home is now open for engagements, Walter Smith is president.

The following are on the sick list: the Rev. Mrs. Ada Scott, Gary Fields and Alverta Jackson.

Mrs. Daisy Jones, 52 Lincoln Ave., was recently elected president of the Civic League of Catonsville. She succeeds Leroy Smith.

Mrs. Lulu Matthews of Shipley Ave., is now a member of the Douglass Memorial Home for the Aged.

* * *

CATONSVILLE IN 1921

Allen Prayer of Clarksville, Va., paid a flying visit to his daughter, Mrs. Mary Hardy and Mrs. Ethel Pruyear.

Frank Smith bought a house and had it hauled on a truck and put on his lot adjoining the David Fox place.

Mr. and Mrs. Milton Foreman have moved into the home vacated by Mr. and Mrs. Gaines, which was at one time also the home of the late James Squirrell.

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You've heard about Nadinola Bleaching Cream for years. Probably you plan soon to try this famous skin beautifier.
Well, now's the time to act, because now you can get a FULL DOLLAR SIZE jar of Nadinola Deluxe Bleaching Cream for just HALF A DOLLAR. That's right. Most stores now offer a special HALF PRICE SALE to introduce Nadinola Deluxe to new users.
Is your complexion dark and dull? Nadinola will lighten and brighten it. Are you embarrassed by oily shine, enlarged pores and blackheads? Nadinola works within the skin to combat these complexion faults! Perhaps your complexion has become sort of tired and old looking. Nadinola will make it look fresher, years younger. And Nadinola works so fast that these wonderful results are guaranteed from just one jar!
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Baptist churches here give $1,327 to bombed Ala. church

Thirty - six Baptist churches and organizations in the Baltimore area contributed a total of $1,327.77 for the Birmingham, Ala. Baptist Church which was bombed out earlier this year.

The money was raised for the Rev. F. L. Shuttlesworth, His Bethel Baptist Church in the Alabama town was dedby bombs.

The money was collected on Sunday, Jan. 13 at the New Shiloh Baptist Church.

The Rev. Mr. Shuttlesworth appeared and spoke to a crowded church. The Rev. J. Timothy Boddie is pastor of Shiloh.

THE CHURCHES which contributed, the amounts they gave and the names of the pastors follow:

Morning Star, Rev. N. H. Wilson, $47.00; Faith, Rev. Walter Paige, $50.00; New Shiloh, Rev. Timothy Boddie, $363.06; Psalmist, Rev. F. C. Allen, $40.50; Southern, Rev. J. R. Grant, $31; Wayland, Rev. W. W. Payne, $25; Mt. Ararat, Rev. S. B. Redd, $25; Davis Memorial, Rev. W. Davis, $10; Zion, Rev. M. Wilkerson, $29; Fulton, Rev. B. F. Jackson, $35;

Memorial, Rev. C. Browne, $25; Concord, Rev. J. M. Raynor, $25; Greater Harvest, Rev. S. Burgess, $10.05; Enon, Rev. A. J. Payne, $56.50; Providence, Rev. M. Wood, $20; Fountain, Rev. D. Barrow, $43.87; Union Temple, Rev. C. Churn, $27; Mt. Lebanon, Rev. H. E. Smith, $26.

ALSO FIRST, Baltimore, Rev. V. T. Williams, $40.96; Macedonia, Rev. W. L. Clayton, $29.50 Union, Rev. B. L. Matthews, $59.06; Leadenhall, Rev. T. B. Davis, $55.25; St. Paul, Rev. G. A. Crawley Jr., $25.

Berean, Rev. E. A. Brown, $14.; First, Annapolis, Rev. L. Bowman, $25; Whitestone, Rev. W. H. Thompson, $5.50; Perkin Square, Rev. W. D. Yerby, $3.25; Calvary, Rev. Townsend, $4.40; Mt. Hebron, Rev. J. H. Matthews, $2;

Ebenezer, Rev. J. L. Kearse, $1; Nazarene, Rev. W. A. Hall, $1; Israel, Rev. K. D. Meade, $1; First Essex, Rev. W. King, $26; First, Cherry Hill, $2.50; Woman's Auxiliary, Mrs. Eva Jen Clayton, Pres., $25; Sunday School and B.T.U., Con. Mrs. M. Gee, president, $50.

Total from churches $1,364.28
Offering $3.44
Grand Total $1,327.72

Mrs. Claggett, 96, buried here Tues.

"God loved humanity when he brought Mrs. Claggett into this world. She was a wonderful character, and all who came in contact with her loved her.

"She made the world a better place to live and she was an inspiration to many people.

Her smile and kind words made life pleasant."

The Rev. John Hammond, pastor emeritus of the Bethel Methodist Church, was speaking of Mrs. Annie B. Claggett, who was buried Tuesday.

Funeral services were held at the church where she had been a member for 20 years.

Confined to her home for more than a year, Mrs. Claggett was the widow of Marshall Claggett, a farmer, who died in 1940.

She made her home at 901 Warwick Ave., with her daughter, Mrs. Florence Stewart and her granddaughter and her husband Mr. and Mrs. Granville Hillen.

* * *

MRS. CLAGGETT was born March 20, 1860, in Ashton, Md., the daughter of George and Susan Bowen, and was a member of Bethel Methodist "AME Church there for 70 years.

Mrs. Claggett loved to sew and made sewing her career.

The Rev. Mr. Hammond told mourners that Mrs. Claggett was under his watchcare for many years, and though unable to be active in church affairs, she continued to receive communion at home, smiled and gave hope to others.

Among the floral tributes was a fern and gladioli blanket which covered the gray metal casket.

* * *

ASSISTING THE Rev. Mr. Hammond at the funeral was the Rev. H. Alexander Baron, present pastor of the church; and Rev. John T. Murray assistant pastor.

Among those who occupied eight cars to Arbutus Memorial Cemetery for the burial were:

Mesdames Florence Stewart Natalie Parr, Julia Fry, Gwendolyn Hillen, and Peggy Pace. Messrs. Samuel Stewart, Samuel Peace, Marshall Stewart, John Stewart, Earl Stewart, and Dickey Bowen.

Others were Misses Sara Bowen, and Harriett Parr; Messrs. Max Stewart, Ellen Stewart, Anita Stewart, Eloise Keys, Helen K. Harden, and Ralph Paar.

* * *

Pallbearers were Samuel Peace, John Stewart, Dickey Bowen, Earl Stewart and John C. Edwards.

Besides her daughter, Mrs. Stewart, Mrs. Claggett leaves two stepsons, James and Marshall Claggett; a stepdaughter, Miss Pearl Claggett of Spencerville, Md.; and seven grandchildren, eight great-grandchildren, and five great-great-grand children.

WIDE AWAKE— The social club will hold a meeting at the home of Mrs. Katie Carter, 2316 Braddish Ave. on Feb. 12. Mrs. Carter is president of the group. Mrs. Willie Mae Mills has been elected reporter.

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Mrs. Roosevelt ADA 10th birthday guest

The Baltimore chapter of Americans For Democratic Action (ADA) will hold its tenth annual Roosevelt Day Dinner Feb. 6 at 6:30 p.m., at the Blue Crest Restaurant, 6307 Reisterstown Rd.

Mrs. Franklin Delano Roosevelt will be guest of honor and the main speaker, it was announced by Herbert Fadder, chairman of the organization.

Dr. Martin D. Jenkins, president of Morgan State College, will be toastmaster for the occasion which marks the tenth anniversary of the Baltimore ADA.

The Roosevelt Day committee is headed by co-chairmen Henry G. Parks Jr., and Mrs. Marvin M. Poliloff.

MRS. ROOSEVELT

R. J. Depner named to State Mental Hygiene Department

Dr. Clifton T. Perkins, Commissioner of Mental Hygiene, announced Wednesday that with the approval of the Advisory Board, he has appointed Dr. Rudolph J. Depner as Assistant Commissioner.

Dr. Depner has been associated with the Department since 1951, as Director of Hospital Inspection and Licensure.

An administrative psychiatrist, he has served as superintendent of both Crownsville and Eastern Shore State Hospitals when vacancies occurred.

In his new post, he will assist the Commissioner with the operation of the Department of Mental Hygiene and direct the medical administration of the five State mental hospitals.

John Brown, 85, Grace elder for 50 years, dies

Funeral services will be held Sunday at 1:30 p.m. at Grace Presbyterian Church for John Brown, 85, 502 W. Lafayette Ave. Mr. Brown died at his home at 8:20 Wednesday night, after a lengthy illness.

Mr. Brown had been a member of Grace Presbyterian Church for nearly 50 years and was the oldest of the church's elders.

The Rev. Robert T. Newbold, pastor of Grace Presbyterian Church, will officiate during the funeral services; the Holland Funeral Home is in charge of funeral arrangements.

The body will lie in state at the Lafayette Ave home until Sunday.

* * *

MR. BROWN, a retired machinist, is survived by three daughters: Mrs. Edith Jones; Mrs. Mary Williams, and Mrs. Louie Sargeant; one son, Carey Brown, all of Baltimore.

Other survivors are: a granddaughter, Gordine Chisholm and a great grandson, Oswald Chisholm Jr., of Chicago.

He is also survived by a daughter - in - law, Mrs. Rebecca Brown; two sons - in - law, Gordon Jones and Furman Sargeant, and other relatives.

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Thinking Out Loud

By RALPH MATTHEWS

I have been numerous such raffles and subscribed to quite a few under the belief that I was helping a worthy cause.

Later I discovered down the road that there was some dirty work at the crossroads.

As a general thing, the average citizen will buy a raffle ticket, stick it in his pocket and forget about it.

* * *

WHETHER THE raffle was ever held; whether any of the fabulous prizes were ever given; or whether anybody ever really won remains a deep dark mystery so far as the public is concerned.

I imagine that, if I could retrieve all my old lottery tickets and check back, I probably have a sizeable fortune in automobiles, radios, war bonds and the like scattered around.

But you see nobody ever tells you anything more about the business once you pass over your buck.

* * *

THE PRACTICE of raffle sponsors of putting in a ringer and splitting up the loot among themselves is so common that it is generally accepted as one of the legitimate methods of conducting such affairs.

It has almost come to the point that after deciding who is the rightful winner and the whole thing happily forgotten by everybody, the corpse of an old scandal began to stir in the grave and rise to haunt all concerned.

Mrs. Waters, according to reports, received only $100 which she believed was only a gift.

The realdue went to mysterious persons still unknown, who hustled her to the bank cashed the check, divvied up the manna and vanished into the blue.

Just how the gerndarmes became involved in this case several weeks later, I am not sure.

But it is good for the community that the police have bestirred themselves, even belatedly, so that we might get to the bottom of this affair and let the public know exactly what happened.

MY REASON for saying this is that wherever more than two hundred dollars are involved somebody always tries to get slick and outsmart the general public.

Trouble's a'Coming

I have long had a sneaking suspicion that one of these bright days the people who go around conducting raffles, lotteries and such schemes were going to get themselves into trouble.

I am very sorry, however that such a fine group as the Masonic Fraternity is reported to be caught in this trap.

But, the case of 70-year-old Mrs. Lily Waters who received only $100 out of a $4,700 winning ticket certainly has a peculiar smell.

* * *

FOR THE benefit of those who came in late, we'll give a short playback.

It appears that Mecca Temple No. 10 of the Ancient Order of the Mystic Shrine, Prince Hall Masons, conducted a raffle on an automobile.

It was supposedly won by this charming old lady who was in the winter of life.

No one thought it odd that, instead of wanting the car, she preferred the cash which would be a cushion against her advancing years.

BUT HERE the plot thickens. Although the dough was to all intent and purpose delivered to the rightful winner and the whole thing happily forgotten by everybody, the corpse of an old scandal began to stir in the grave and rise to haunt all concerned.

BUT IF the attendant investigation does no more than put others on their guard so that the public will take a dim view of any such manipulations, the Shriners will have put their name to a worthy cause.

My attitude toward raffles is just the same as it is about "Give - Away" shows on television and radio. "To me they are the greatest curse ever inflicted upon the American public.

It seems absolutely revolting to me that we have developed a situation in this country whereby a handful of people are permitted to make fantastic killings by answering a few questions the costs of which are passed on to the consumer.

* * *

I MAKE it a practice never to patronize any firm or buy any product whose manufacturers throw money around in this reckless fashion.

When I see some knucklehead stammering and stuttering over a question which any third-grade child should know and carry off $64,000 for his labors I know that both the winner and the sponsor have robbed me of my dough.

They simply pass this swindle on to me in the form of increased costs, or by reducing the quality of their product.

Whatever they are selling I know I could get it for much less if they were not so all-fired generous with my pocketbook, compelling me to scrape up more and more on my cost of living.

IT JUST disgusts me to see some dullard who never had a decent thought in his head fall heir to a windfall in one night which cost the sweat of a life-time.

This form of entertainment has its greatest appeal to those morons among us who have larceny in their hearts and want to get something for nothing.

I suppose my trouble is that I just lost faith in Santa Claus at a very early age.

I have never been able to figure out any way of getting rich except through hard work because I am too nervous to steal.

Dr. Butcher's book goes on sale here

WASHINGTON

"More than 2,000 copies of "The Negro in American Culture," written by Dr. Margaret Just Butcher, were distributed for sale here this week, according to Mrs. Dovey J. Roundtree, chairman of a special citizens committee.

The sale of the book, published by Alfred A. Knopf, is part of the drive to honor Dr. Butcher for her outstanding service to the community. She is recovering from a recent illness.

The book will remain on sale through February in the community, Mrs. Roundtree said.

5,000 expected at Scout dinner

WASHINGTON

More than 5,000 Scout Leaders and their guests are expected to attend the annual Scouters Recognition Dinner at the National Guard Armory at 6:30 p.m., Saturday.

The affair, also known as the "Pot Luck Dinner" is given in recognition of the 13,000 men and women who conduct the Scouting program for boys in the National Capital Area Council.

THE COUNCIL comprises the District and 17 nearby counties in Virginia and Maryland. The event will also launch Boy Scout Week (Feb. 6-12) in the area and the celebration of the 47th anniversary of Scouting in America.

William L. Miller buried Tuesday

"He had not been well since his operation in June," Mrs. Ernestine Watkins told the AFRO Tuesday.

She was speaking of her father, William L. Miller, 69, 1824 Mount St., who died January 25.

"He was confined to home for the last month, however he was up and about until the day he passed. He died in his sleep," she added.

Born in Towson in 1887, Mr. Miller retired from years employment with a local soft drink establishment in 1951. He became a porter at a local bank, remained there for five years.

A member of Trinity Baptist Church for more than 40 years, Mr. Miller was a Mason; member of the Shriners and the Knights of Pythias.

Funeral services were held at Enon Baptist Church Tuesday, the Rev. A. J. Payne officiating.

Masonic graveside rites were held before burial in Arbutus Memorial Cemetery.

Mr. Miller is survived by his wife, Mrs. Nettie I. Miller; his daughter, Mrs. Watkins; a nephew, Leroy G. Jenkins; and a sister, Mrs. Josephine Jenkins.

P. E. Convention here Feb. 5-6

The 173rd annual convention of the Episcopal Church, Diocese of Maryland, will meet on February 5 and 6 in the Cathedral Church of the Incarnation, University Parkway and St. Paul St.

The convention will consider the possibility of establishing a diocesan magazine to take the place of the present Maryland Churchman.

The proposed publication would be the type that could be sent to every home in the diocese. The present publication goes now only to those who subscribe to it.

* * *

ALSO DURING the convention, delegates will be elected to the Provincial Synod in Washington next October.

The national church has requested that various dioceses elect their general convention delegates a year in advance.

The Maryland convention will decide during its session next week whether it will elect its delegates to the General Convention to be held in Miami in October 1958.

The convention will open at 11 a.m. on Feb. 5 with Holy Communion conducted by the Rev. Mr. Harry Lee Doll, chaplain of Maryland. He will be assisted by the Deans of the Convocations of the Diocese of Maryland.

* * *

FOLLOWING LUNCH, the opening business session will begin at 2 p.m. in the Cathedral Church.

During the evening service at 8:15 p.m., the bishop will give his annual address.

On Wednesday, February 6th, the Holy Communion will be celebrated at 8 a.m. and the business session will open at 10 a.m.

This will be a joint session of the Delegates, Clergy and the Woman's Auxiliary of the Diocese and at this time the Rt. Rev. Harry Lee Doll, D.D., his address and Mrs. E. James Hoddinott, president of the Diocesan Woman's Auxiliary will give her report.

Bishop C. Powell will preside, assisted by the Rt. Rev. Mr. Harry Doll.

* * *

THE REV. George F. Packard is secretary; and his assistant is Charles W. Wagner. Trustees are the newly appointed chairman of the committee on canons and other business, taking over the position held since 1933 by the Rev. Don Frank Fenn, D.D., Rector of the Church of St. Michael and All Angels, Baltimore.

The sessions at the Convention are open to the public.

The evening service on February 5 will be broadcast in Baltimore and Annapolis.

It will also be broadcast in Frederick. There will be rebroadcasts later in Westminster, Havre de Grace and Cumberland.

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