WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

Family Fare

Hare family together first time in 50 years

By LULA JONES GARRETT

NEWBERRY, S.C. — When Mr. and Mrs. M. G. Hare, of this city, celebrated their 50th wedding anniversary, here Tuesday, it was the first time they had had all of their 10 children with them at one time.

The occasion also marked another celebration.

Mrs. Hare observed her 70th birthday. Mr. Hare will be 84 years old in March.

More than 300 guests came to wish the couple continued happiness and to shower them with gifts.

Distinguished citizens of this city, Mr. Hare is a retired brick mason. His wife is a retired school teacher. He also taught school at one time.

* * *

MR. HARE graduated from Tuskegee Institute in 1899. He and the former Miss Ida Pearson were married in 1908, and for the next 35 years she was engaged in rearing a family.

In 1949, after her youngest child had entered college, she returned to her studies, and thereafter began a teaching career.

* * *

THE HAPPY marriage of Mr. and Mrs. Hare is an exceptional one that bears out the old maxim "Absence makes the heart grow fonder."

During all of the early and middle years of their marriage Mr. Hare was away from home most of the time. He laid brick on a number of New York City's famous buildings and worked at the same occupation throughout the Carolinas and up and down the Eastern Seaboard.

"You do not have time for discontent," says Mrs. Hare, "when you have a major common interest. Our sole interest was in seeing that we would be able to give our ever-growing family the necessary opportunities."

"All of our 10 children attended college. We have never been wealthy, but they all had the necessities for comfortable living," says Mrs. Hare.

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BY THE TIME the youngest of the 10 children had arrived, the older ones were away in colleges and then on careers. Hence the parents and all children had never been in the home at the same time until Tuesday.

The children came from nine cities for their parents' anniversary celebration.

They included:

Mrs. Claudia Bostic of Baltimore, Md.; William P. Hare of Columbia, S.C.; Mrs. Wilhelmina Goodlock of Greenville, S.C.; Hiram E. Hare of Brooklyn, N.Y.; Mrs. Addie P. King of Greenville, S.C.; Robert M. Hare of Chicago, Ill.; Dr. Henry J. Hare of Seneca, S.C.; Richard P. Hare of Jersey City, N.J.; John R. Hare of New Haven, Conn.; and the youngest, Carroll W. Hare, now a graduate student in music at Peabody in Baltimore.

IN ADDITION, Mr. and Mrs. Hare have nine grandchildren.

They are Mrs. Barbara Davis of Boston, Mass.; Miss Brenda L. Hare of Chicago, Howard Hare of Chicago, William Henry Hare and Miss Estelle Hare of Seneca.

Also William Hare Jr. of Columbia, S.C.; Miss Deborah Hare of Brooklyn, N.Y.; John J. Hare of New Haven, Conn.; Herman Goodlock of Greenville, S.C.; and Richard Hare of Jersey City, N.J.

And within the next two months, the grandparents expect two more additions when children are born to Mr. and Mrs. John R. Hare and to Dr. and Mrs. Henry J. Hare.

There is one great grandchild Peter Bostic Davis.

* * *

FOR HER RECEPTION on Tuesday, Mrs. Hare was charming in a gown of gold lame and orchid corsage. All of her daughters wore gold orchids in honor of the occasion.

MR. AND MRS. M. G. HARE of Newberry, S.C. celebrated the 50th anniversary of their marriage, recently, having with them for the first time all of their children. Shown in the family group above are, left to right, front: Mrs. Claudia Bostic of Baltimore, William P. Hare of Columbia, S.C., Mr. and Mrs. Hare, Mrs. Wilhelmina Goodlock of Greenville, S.C., Hiram E. Hare of Brooklyn, N.Y.; back row: Mrs. Addie P. King of Greenville, S.C., Robert M. Hare of Chicago, Ill., Dr. Henry J. Hare of Seneca, S.C., Richard P. Hare of Jersey City, N.J., John R. Hare of New Haven, Conn., and Carroll W. Hare, now a graduate student in music at Peabody in Baltimore.

Spadea's Personalized Pattern

FOR TALL GIRLS

Anthony Blotta thinks it takes a tall girl to carry a cape, and has especially designed this for all of you long-stemmed beauties. The jacket is sleeveless and fitted into the figure; the cape and collar that stands away from the neck are cut on the bias to eliminate center seams.

The dress is simple and buttoned in back and on the short sleeves; flaps trim the skirt pockets. Typical of Blotta's discernment is the beautiful balance maintained between the cape, hem and pockets.

Exclusively sized, custom made and perforated for easy and accurate matching, the pattern works up handsomely in cotton or wool tweed, faille, dress weight wool, crepe, or pique. From this chart select the one size best for you:

Size	Bust	Waist	Hips	Length from nape of Neck to waist
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18	40	30	41 inches	18¼ inches

Size 12 requires 4 yards of 54 inch material for dress and jacket. To order pattern A-2057, state size, enclose $1.00.

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Next week look for a Personalized Pattern by ED GERRICK).

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Do not prop up Baby's bottle

There may be times, after your baby has become an old hand at taking his bottle, when you will be tempted to lay him down to eat, with the bottle propped up beside him.

He may be able to get his food this way, but he will not find the experience as satisfying as when you hold him.

* * *

WHEN YOU hold your baby while he eats, you are giving him companionship, as well as food. If you keeping thinking of the things you could be doing while you're holding him, he won't enjoy his meal as much as when you sit back and take it easy. You need this rest period.

Once he is able to hold his bottle himself, and likes to, there's no reason why he shouldn't eat alone sometimes.

But those times had better not be when he's going to sleep afterward. Falling asleep with his bottle may make him depend on it in connection with sleeping.

* * *

IF HE seems to want to go on sucking after the bottle is empty, you will want to make sure that he is not still hungry; or, that the milk didn't come so fast that his desire to suckling was left unsatisfied.

COOKING IS FUN:

Planning keeps dieting meals appetizing

By FANNIEJOE REID

If members of your family on special diets have a tendency to get bored with vegetables, take a lesson from your nice cooks, who have a bag full of simple tricks that "dress up" the same dish to make it different at each serving.

One basic secret is the proper use of fat as a seasoning. Heat your favorite fat, blend with selected seasonings and mix the vegetables while it is still hot.

* * *

WHEN USING canned vegetables, heat in the fat rather than in the can liquor, which you can save for use in soups or sauces. Add seasoning to the bubbling fat before you put in the vegetable.

Persons on some diets, cholesterol-lowering, for instance, are likely to get bored with vegetables because they are not allowed ordinary fats and shortenings.

If a member of your family is on a cholesterol-lowing diet, you can now use a new margarine as the fat to give vegetables the gourmet treatment. The margarine, known as Endee, is made from nonhydrogenated corn oil and is sold only in drugstores.

ANOTHER SECRET for preparing vegetables is the use of spices, and of unusual combinations. Marjoram or oregano, for instance, goes well with carrots. Another way with carrots is to add brown sugar or honey and glaze.

A can of tiny onions will turn peas into a special treat, and slivered almonds do great things to green beans. A touch of chopped garlic is excellent in spinach, and chopped onions or chives dress up canned beets.

Here's a final secret: Bring your vegetables to the table in piping hot dishes, or serve them on hot plates.

Remember that they are delicious either hot or cold but never appetizing when luke warm.

* * *

OF COURSE there are many delicious ways to prepare vegetables for dieters which do not require fats at all.

Frozen Lima Bean Casserole, for instance, is one.

You will need a hard boiled egg, a package of frozen lima beans, a can mushroom soup, undiluted; a cup grated sharp cheese, a teaspoon salt, and two tablespoons minced onions.

Defrost lima beans just enough to separate. Combine all ingredients and place in a 1½-quart casserole. Cover. Bake at 250 degrees F. for 35 to 35 minutes. Makes four servings.

* * *

SHRIMP AND CORN au gratin is a good dish to try out your new margarine.

For this delicious dish you will need one-fourth package (12 ounces) medium noodles, two teaspoons salt, three tablespoons margarine, three tablespoons flour, one cup milk (about), one-half teaspoon salt, three-fourth cup shredded cheddar cheese, one 12-ounce can kernel corn, one 4-ounce can cut-up mushrooms and two five-ounce cans shrimp, de-veined.

Cook noodles with 2 teaspoons salt in 2 quarts boiling water until just tender (8-10 minutes). While noodles cook, make sauce. Drain liquor from corn and mushrooms into measuring cup. Add enough milk to make 1½ cups. In sauce pan melt margarine. Stir in flour, mix until smooth. Gradually add milk mixture, stirring constantly until thickened. Remove from heat and add ½ teaspoon salt and ½ cup shredded cheese. Stir until cheese is melted.

Drain noodles and rinse under hot water faucet. Return drained noodles to cooking pan. Add corn, mushrooms and shrimp. Pour cheese sauce over all and mix lightly with fork. Turn into well-margarined 1½-quart baking dish. Sprinkle remaining ¼ cup cheese over top.

Bake in moderately hot oven (400 degrees F.) 30 minutes. (This casserole may be prepared a half day or so in advance, covered and stored in refrigerator. Remove from refrigerator about a half hour before baking.)

* * *

FOR YOUR new meat dish this week you may like to try Beef Shortribs.

"Beef Shortribs, Burgundy" is a budge dish to please the most discriminating. The meat is richly browned, fork tender, the sauce superbly flavored. To make this delicious entree, cut the meat from the shortribs into 2-inch pieces, brown well in some of the fat trimmed from the beef, add California Burgundy wine, a little onion and a bay leaf, and then let it simmer lazily until the meat is fork tender.

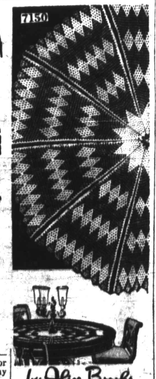
Mushrooms and a little more wine are added and the gravy slightly thickened before serving. It's delicious served with buttered noodles or fluffy rice and glasses of the same robust Burgundy or other California red dinner wine.

Beef Shortribs, Burgundy: requires 1½ pounds beef shortribs. Salt, Pepper, one cup California Burgundy or other red dinner wine, one bay leaf, one tablespoon instant minced onion, or, one-fourth cup finely chopped raw onion. Water, one-fourth cup sifted all-purpose flour, one (four-ounce) can mushrooms and one-half teaspoon sugar.

Cut meat into 2-inch pieces, removing bones. Sprinkle with salt and pepper. Rub hot skillet with fat trimmed from beef. Brown beef quickly. Pour off excess fat. Add ½ cup wine, bay leaf and onion. Cover and simmer until meat is tender—about 1½ hours. (If necessary, add water during cooking.) Skim off excess fat.

Mix flour with one cup water to smooth paste. Add to beef and cook, stirring frequently until gravy thickens. Add mushrooms (including liquid), sugar, salt to taste and remaining wine. Heat steaming hot. Serve with hot cooked rice or buttered noodles.

Makes 4 servings.



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OUR NEW 1959 Alice Brooks Needlecraft Catalogue has many lovely designs to order: crocheting, knitting, embroidery, quilts, dolls, weaving. A special gift, in the catalog to keep a child happily occupied—a cutout doll and clothes to color. Send 25 cents for your copy of the book.

ABC's of stain removal for efficiency-plus on washday

Even with the most efficient laundry equipment, there are some washday jobs that demand your personal attention before the washer begins its work.

And one of the most important is the removal of spots and stains from garments and linens.

* * *

ALL CLOTHES should be checked for stains at the time the soiled laundry is being sorted. Stains should be removed before clothes are washed — or the stains may become even worse (and all but impossible to get out later).

Here are the General Electric Consumer Institute's recommendations for stain removal, for both washable and nonwashable materials:

Adhesives (Chewing Gum, etc.)

WASHABLES — Chill with ice, remove as much as possible, then wash in warm or hot suds.

NONWASHABLES — Chill with ice, remove as much as possible, then apply carbon tetrachloride* or kerosene.

Blood

WASHABLES — Soak in cold water, then wash in warm soapy water. If stain persists, bleach with a mild bleach or hydrogen peroxide.

NONWASHABLES — Sponge with hydrogen peroxide.

Cocoa, Chocolate, Coffee, Tea

WASHABLES — Wash in soapy water and, if stain persists, bleach with a mild bleach or hydrogen peroxide.

NONWASHABLES — Sponge with warm water and, if grease spot remains, remove with carbon tetrachloride.*

Cod Liver Oil

WASHABLES — Four glycerin or one of the soapless shampoos on the fresh stain. Rub lightly between the hands to loosen the stain. Rinse well in cold water, then wash in warm suds.

NONWASHABLES — Place a pad under the stained portion and apply carbon tetrachloride* liberally. Sponge with warm, soapy water.

Perspiration

WASHABLES—Sponge stained part with warm water to which a few drops of vinegar have been added. Sprinkle powdered pepsin or baking soda over the stain; work it well into the cloth, and let stand 1 to 2 hours, keeping the stain moist. Brush off powder and rinse well. Sometimes, color can be restored by dampening the stain with water, and holding the stain over the fumes from an open ammonia bottle.

NONWASHABLES—The odor can often be removed by sponging lightly with Listerine.

*Just remember that carbon tetrachloride tends to be toxic, so be sure you are in a well-ventilated room when using it.

SHRIMP AND CORN au gratin is an easily prepared delicious luncheon dish that comes straight from your freezer and shelf.

WOMEN'S WORLD

Successful career is full time job

By the NNPA News Service

Women who subordinate the claims of work outside the home to their obligations and functions in the home will not make the effort required to move up the ladder of skill and responsibility.

Employers who are persuaded that their women workers are temporary members of the labor force are reluctant to make an investment in providing training opportunities for them. Consequently, even women who do remain strongly attached to the labor force are often deprived of the necessary means for promotion.

If employers also believe, as many do, that women are not likely to have the qualities required to be competent supervisors, and that women and men alike prefer to be supervised by men, they will be unwilling to plan to promote their women employees to positions of greater responsibility and authority.

* * *

THE RETURN to work by women in their middle and latter years has added a new dimension to the nation's total manpower resources.

These women constitute a source of supply for new workers in a wide range of fields. They have been especially important in increasing the number of professional workers in at least two occupations marked by persistent shortages.

In part, supply has lagged behind demand in teaching and nursing because many women leave these professions when they become wives and mothers.

* * *

IF THE NEW SUPPLY for these and other professions, such as stock work and library service, had been made up solely of young college and professional school graduates, the shortages would be even more acute.

The availability of qualified older women for employment in teaching and nursing, and the establishment of special training programs in order to facilitate their return, to these professions, have been important factors in expanding the supply.

Essay collection bound into book

NEW YORK—"Voices of Dissent," an anthology of essays which appeared in the first five years of the existence of "Dissent" magazine, is scheduled for publication on Jan. 28.

The collection is authorized some 30 international writers and sociologists among them Norman Mailer and L. D. Reddick.

Mr. Mailer discusses "The White Negro," which trace the emergence of the American existentialist (the hipster) to the cultured colored American. Reddick gives a detailed account of the Montgomery, Ala. bus boycott.

Baked apples for dessert are a real treat when they're stuffed with a combination of raisins, grated orange rind, brown sugar and cinnamon. Serve warm with thick cream.

Hot buttered rice is especially delicious when seasoned with a sprinkling of instant minced onion, chopped parsley and grated raw carrot.

Simple desserts sparkle when you dress them a bit, like vanilla pudding which has miniature marshmallows stirred in while still warm. When cool, fold drained fruit cocktail.

A heavenly dessert sauce can be made by blending honey butter, nutmeats and raisins. Heat and serve them over unfrosted spice cake.

Cabbage makes a nice crisp salad, tasty, too, when it's blended together with cummerstially sourred cream to which a dash of horseradish has been added.

Pork chops are flavorful when dredged in flour, then browned in hot fat and simmered gently or baked slowly with apricot whole fruit nectar replacing the water.

THIS WEEK'S RECIPE

Coffee Walnut Mousse
(Makes 1½ pints)

16 large marshmallows
¼ cup hot coffee
Few grains salt
¼ teaspoon vanilla
1 cup heavy cream, whipped
½ cup finely chopped walnuts

Chop marshmallows in quarters. Combine with coffee and salt; cook and stir over low heat until marshmallows dissolve. Blend in vanilla; cool until mixture thickens. Fold in whipped cream and walnuts. Turn into freezing tray and freeze at coldest setting, until barely firm, then reset temperature control at normal.

THE ONLY BREAD OF ITS KIND IN THE WORLD

You Can Have It— Light or Dark

READ THIS WRAPPER

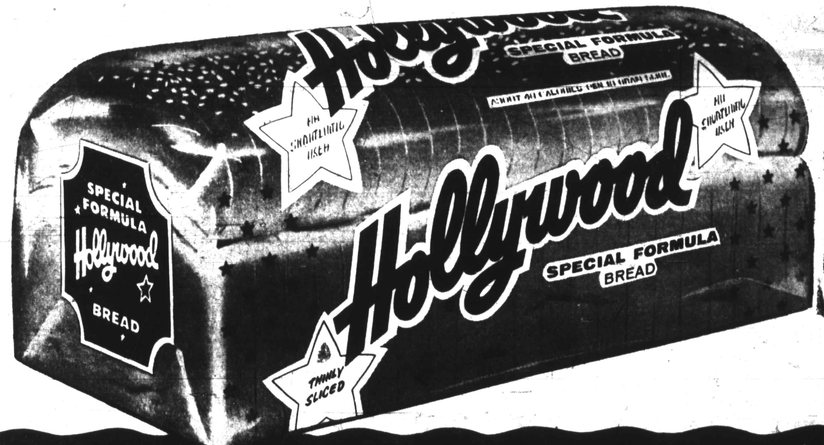
The light Hollywood Bread is baked with (8) vegetable flours made from carrots, spinach, kelp, lettuce, pumpkin, cabbage, celery, parsley, plus wheat flour, dry milk, salt, white honey, sesame seed, yeast food, white rye flour, oat flour, soya flour, gluten flour and barley flour.

The dark Hollywood Bread is baked with the same (8) vegetable flours and wheat, whole wheat and flaked or rolled wheat flours, molasses, salt, honey, malt, caramel, sesame seed, yeast food, with an addition of whole rye, oatmeal, soya, gluten and barley flours.

TRY THEM BOTH...

LET YOUR FAMILY VOTE

---and then BUY THEIR FAVORITE



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