Cabbage, carrots, apples priced for budget buying

By VIRGINIA L. McLUCKIE, Food Economist

Food shoppers seeking seasonal buys will indulge in selections from the fish counter this week. As we progress into the Lenten season, many families will be eating less red meat.

Fishery products will supply economical, tasty meat alternates for every family, says Virginia McLuckie, Food Economist, Baltimore Office, University of Maryland, Department of Markets.

* * *

FRESHLY CAUGHT fish are available in selections that are varied to suit every taste and purse. There are actually some 160 varieties of fish sold in the United States, but the average homemaker is familiar with only about seven of these.

Sea bass, from Maryland and Virginia waters is on the list of good selections in whole fish. This is a black-looking fish with firm white flesh, that usually weighs between one and three pounds. It responds well to any cooking method. Sea bass is a lean fish.

* * *

BLUEFISH, another good selection in whole fish is coming from Florida. This fish is also a lean variety and will weigh from one to seven pounds. Bluefish is excellent eating. It is sold whole, and may be baked, broiled or fried according to the preference of the cook.

Flounders are excellent food fish, with white, flaky, and delicately flavored meat. All flounders have flat, compressed bodies and a peculiar habit of lying on their sides. Flounder of different kinds can weigh from ¾ to 12 pounds. It too is a lean fish and may be purchased whole or in fillets. The fillet of flounder is sometimes referred to as sole.

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WHEN SELECTING a whole fish there are quality points to consider. Be sure the flesh is firm and elastic and not separating from the bones. The odor should be fresh and mild. The eyes should be clear, bright and full. Sunken eyes or eyes with a milky appearance are a sign of staleness.

The gills should be red and free of slime and the scales adhearing tightly. Any fillet should be firm in texture with coloring around the edges.

In preparing lean fish it is important that additional fat be added to keep the fish flavorful and from drying out excessively in cooking.

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THERE ARE several other suggestions of best-buys at the meat counter.

Fryer chickens continue in heavy supply at attractive prices. Lamb is in seasonably good supply and one of the best-buys.

There are many cuts of lamb, besides chops and legs. Get acquainted with some of the less well known cuts and try a new recipe for preparing them.

Eggs are one of the best-buys in protein sources. Grade A large eggs are the best value. This time of year top quality eggs are produced and production is nearing its seasonal peak. Use more eggs in your daily menus. Lard, a by-product of the meat industry, is very low in cost.

* * *

AT THE produce counter you will find the best-buys in cabbage, carrots, apples and grapefruit. The bulk of the cabbage supply is coming from Florida. This green cabbage makes a low cost per serving vegetable since you can count on six to eight servings per pound when served raw. Carrots, film bagged, of one or two pounds from Texas and California are a low cost vegetable.

The fruit side of the counter offers eating and cooking apples at attractive prices. Red and Golden Delicious are first choices for eating. Romes and Staymans are cooking varieties as well as eating. Citrus recommended is grapefruit. Both white and pink meat are in good supply.

* * *

THIS IS the time to feature dishes on your menus. There is an adequate supply of canned red sour pitted cherries and canned prepared cherry pie filling to meet the needs of the home maker.

* * *

BAKED FISH requires three or four pound fish, dressed, one and one-half teaspoons salt and four tablespoons butter or other fat, melted.

Clean, wash, and dry fish. Rub inside and out with salt. Place fish in a greased baking pan. Brush with melted fat.

Bake in a moderate oven 350 degrees 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.

Serve immediately on a hot platter, plain or with a sauce.

Sure, Mom! You get better eatin' right off when you start the day off right with Parks Famous Flavor Sausages! Only Parks gives you the true up-from-Virginia goodness of pure, lean pork seasoned just right, blended with such care and kept at the peak of flavor in Parks new Flavor-Seal Packages.

Parks Famous Flavor Sausages are made from a treasured Virginia recipe made the old way with just the right balance of spices to bring out the almost forgotten flavor of real country sausage. (Every delicious bite calls to mind a cool morning in the country or Virginia with a wonderful breakfast just a-waitin'!)

This is the delicately-seasoned sausage by Parks. Its luscious flavor won't delude away in the freezer or fry away in the pan!

If you like your sausage a little zestier, you'll love the robust accilimant of Parks Hot 'n' Saucy Sausage! Try both!

Get Parks Famous Flavor Sausages TODAY in the new Flavor-Seal Packages!

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Breakfast, lunch, dinner—or just be cause you crave good sausage!

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Applesauce nut cake

Cakes that can be baked in a variety of shapes often receive more - than - usual attention from the homemaker.

Applesauce Nut Cake is one of those recipes that can be baked either in layer or square loaf form. Either way the cake will be full of golden nuggets of California walnuts —always ready to give their fine flavor and crisp texture to any baking.

* * *

MAKE APPLESAUCE Nut Cake with two-third cup California walnuts, one-half cup shortening, one cup sugar, one egg, two cups sifted all-purpose flour, one teaspoon salt, one teaspoon soda, one teaspoon nutmeg, one-fourth teaspoon nutmeg, one-fourth ttaapplesauce.

Chp walnts. Cream shrt-eti applesauce.

Chop walnts. Cream shortening with sugar. Add unbeaten egg and beat thoroughly. Sift together flour, salt, soda and spices. Add to creamed mixture alternately with applesauce. Stir in walnuts. Spread in two greased 8-inch layer cake pans.

Bake in moderate oven (350 degrees F.) 30 to 35 minutes. Allow to cool 5 minutes, then turn out onto wire rack. Frost as desired when thoroughly cooled.

Makes 1 (8-inch) cake.

For an old-time TREAT try CORN BREAD!

Made with old-fashioned water ground WHITE CORN MEAL

Enjoy that WHOLE CORN flavor!

INDIAN HEAD CORN MEAL

PRINTED PATTERN

by Anne Adams

EASY-SEW SEPARATES are a smart girl's best fashion choice for a lively spring schedule.

Blouse and skirt curve close to the figure. Jacket is brief, boxy.

Pattern No. 4676 comes in sizes 9, 11, 13, 15, 17. Size 13 jacket and skirt take three and five-eights yards of 35-inch material; and the blouse, one and a fourth yards.

MAKE A COOL Casual, a comfortable idea for sunny spring days and on into summer.

Quick to sew, this dress is a stylish step-in with novel scalloped yoke and slimming skirt. sizes 36, 38, 40, 42, 44, 46 and 48. Size 38 takes four and three-eights yards of 35-inch material.

* * *

PRINTED DIRECTIONS on each pattern part.

Send 50 cents in coins for each pattern. Add 10 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.

Peach filled gingerbread

A package of gingerbread mix and a can of golden cling peaches make a very fancy looking dessert.

Bake the gingerbread in a ring mold, frost with whipped cream, and heap the colorful peaches in the center. The combination of spicy gingerbread and tender, juicy peaches is delicious. For a change of shape, bake the gingerbread in a loaf pan, split squares, and serve shortcake fashion with whipped cream and peaches. No matter what the shape, you'll enjoy the combination.

* * *

MAKE PEACH Filled Gingerbread Ring with one (No. 2½) can cling peach slices, one package gingerbread mix (or your own gingerbread recipe), one cup whipping cream and two tablespoons powdered sugar.

Chill peaches in can. Prepare gingerbread batter according to directions on package. Pour into greased 8-inch ring mold. Bake in moderate oven (350 degrees F.) 30 minutes or until done. Remove from mold.

Fluffy sauce

Make an elegant pudding out of a pan of brownies by spooning the warm from the oven cake into serving dishes and topping with "Fluffy Marshmallow Sauce."

It's easy to make this delicate wine-flavored sauce. Heat sugar with California Muscatel wine until sugar dissolves; stir in marshmallows until melted. Then pour slowly over egg white, beating constantly until slightly thickened.

* * *

SOMEWHAT THIN when hot, this sauce thickens further on cooling, but does not lost its delicate flavor or "mallow" quality.

Try a California white Port for a pleasing variation in this sauce. You'll enjoy both Port and Muscatel as dessert beverages, too; serve them in small glasses at room temperature or lightly chilled.

Shrimp sauce for rice nests

Rice Nests with Shrimp Sauce Are the perfect "something different" to add sparkle to Lenten menus.

The nests are a combination of cooked rice and cheese, quickly turned in a crunly, golden brown in deep fat and served nested in a creamy shrimp and mushroom sauce. Center the rice with a bright jelly sauce tanged with horse radish.

FOR SPEEDY preparation, cook extra rice the day before when you are serving it as a vegetable or in a casserole combination dish and set aside 3 cups. Combine with the other ingredients and shape, and the rings are ready for quick deep frying on the day you are serving them. Rice, of course, reheats perfectly to original fluffiness in a small amount of water, so plan to cook an extra amount for a combination dish another day.

The sauce for the Rice Nests is a creamy shrimp and mushroom combination, using canned shrimp. Serve with French green beans with almonds, a salad and favorite dessert and beverage.

Sauce requires: three cups cooked rice, one cup grated sharp cheese, one beaten egg, one teaspoon salt, dry bread crumbs, one slightly beaten egg mixed with two tablespoons water; and fat for frying.

Combine first four ingredients and chill. Shape into eight balls. Roll in crumbs, then egg and water mixture, then in crumbs again. Make a depression in each. Fry in deep fat at 375 degrees F. for 20 minutes.

FOR SHRIMP SAUCE use one-fourth pound fresh mushrooms, two tablespoons butter or margarine, two four-oz. cans cleaned shrimp, one and one-half cups grated cheddar cheese, one-half cup cream, three tablespoons catchup, one-half teaspoon Worcestershire, one-fourth teaspoon salt, and one-eighth teaspoon pepper.

Saute mushrooms in butter six to eight minutes. Add remaining ingredients. Simmer for 10 minutes.

Saucy Fillets

You can whip up an unusual meatless main dish treat in just 20 minutes with the help of convenience foods and this Pet recipe for Saucy Fish Fillets.

You make a rich sauce from canned mushroom soup, lemon juice and Pet Instant Nonfat Milk, for added milk nourishment. Chopped onion and curry powder make it really "saucy"! Now, this savory sauce gives a delightfully different flavor and an appetizing aroma to fish fillets (the kind you get at the frozen food counter).

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It takes only 1200 S&H GREEN STAMPS to fill a book and you can redeem your books for the nationally advertised items you want.

THE JOHNSONS with their dog Champ. Standing, left to right: Chester A. Johnson (who says his wife is the best cook in the world); niece Gertrude May, a graduate of Alabama State College; and daughter-in-law JoAnn Johnson. Seated with Mrs. Johnson are her son Lawrence, a senior at Virginia State College, and Lawrence, Jr.

ZENOBIA JOHNSON, College Dietitian for 32 years says:

"WE ARE STRICTLY A CARNATION MILK FAMILY"

Mrs. Johnson is known all over the country for her distinguished work as Dietitian at a leading Alabama college. After her busy day at school she is active in charity, civic and club work in Montgomery, Alabama.

"What do I do in my spare time? I cook," Mrs. Johnson admits. "One of my favorite dishes is macaroni and cheese, and I make it the easiest way in the world – with Carnation Evaporated Milk. You see, Carnation is so rich I need no shortening or flour for the cheese sauce!

"The fact is, I wouldn't dream of using any other milk for 'creamy' recipes," Mrs. Johnson adds. "Carnation makes superb cream sauce, cream gravy, cream pies and casseroles – and there's a very good reason. Carnation is twice as rich as ordinary milk."

RECIPE:

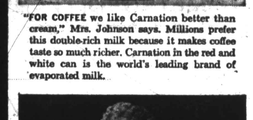
CARNATION 3-MINUTE CHEESE SAUCE IN MACARONI AND CHEESE

(Makes 4 to 6 servings)

1½ cups (large can) undiluted CARNATION EVAPORATED MILK
½ teaspoon salt
2 teaspoons dry mustard
2 cups (about 8 ounces) grated process American cheese
4 cups cooked macaroni
¼ cup chopped pimiento
¼ cup chopped green pepper

1. Simmer Carnation with salt and mustard in saucepan over low heat to just below boiling (about 2 minutes). Add cheese and stir constantly until melted (about 1 minute longer).
2. Pour sauce over macaroni, pimiento and green pepper mixed together in buttered 2-quart casserole. Bake in moderate oven (350°F.) 25-30 minutes.

"From Contented Cows"



"FOR COFFEE we like Carnation better than cream," Mrs. Johnson says. Millions prefer this double-rich milk because it makes coffee taste so much richer. Carnation in the red and white can is the world's leading brand of evaporated milk.

"CARNATION has always been the baby milk in our family," Mrs. Johnson says. "We've used this milk and this milk alone in the rearing of our two sons and our three grandchildren." Carnation is the safest, most nourishing and digestible form of milk for baby's formula.

Gadabouting In Baltimore

Victorine Adams elected Zetas 'Woman of the Year'

with Lula Jones Garrett

Mrs. Victorine Adams, former teacher, business woman, club woman and the city's most widely known woman in politics, has been selected by Zeta Phi Beta as recipient of its "Woman of the Year" award.

Mrs. Adams will, according to the sorority, receive a citation and a plaque in recognition of her vital service to this community.

The citation will be made at a public meeting and tea to be held in Morgan State College Christian Center Sunday (the 22nd). The tea will be the second in a series of affairs which will mark the group's Finer Womanhood Week.

Other items include a worship service and a formal dance, the latter scheduled for the 27th in Morgan State College Refectory.

Speaker at the tea will be Soror Mildred V. Boone of Los Angeles, Calif., national antibasileus and former regional director of the Pacific Area.

The Youth Groups of the Sorority, the P.Z.'s, the Youth Service Corps and the members of Gamma Chapter will all participate in the celebration of Finer Womanhood. Sorors Hazel M. Phillips is chairman of the Dance Committee and Sorors Audrey Davis and Vivian Purviance are chairmen of the Finer Womanhood Week Activities.

With Soror Ruth W. Cleaver presiding, the officers and members of Alpha Zeta Chapter, Zeta Phi Beta Sorority held its regular monthly meeting at the YWCA on Madison Avenue on Monday, February 16th.

Devotionals were under the leadership of the Sorority chaplain, Soror Emma Henson. Solo was given by Soror Beatrice Pitts, piano selection by Soror Mildred Williams. Presentations, introductions and announcements by Soror Albina S. Cornish.

A thought for today "The Challenge" was given by the basileus, Soror Cleaver. Accent on Youth, a progress report was given by Sorors Elizabeth Denby, Lillie Ross and Mary Hurt.

The social hour was in charge of Sorors Thelma Ashe, Evadney McCrea, Eva Washington, Etta Williams, Olivia Bates and Ovella Dorsey.

Attending the session were: Carrie D. Scott, Catherine Banks, Mary G. Clark, Vivian Purviance, Beatrice H. Hall, Ovella Dorsey, Eleanor Colvin, Etta Williams;

Audrey Davis, Carrie Johnson, Geraldine Powell, Hazel Phillips, Danna Brown, Beatrice Maye, Thelma Ashe, Florence Purviance, Mary Taylor, Mary Frazier;

Mildred Williams, Gwendolyn DeCecilio, May W. Fortune, Mary B. Hurt, Isoline Crowner, Verlena Hill, A. Goldie Ford, Eva Washington;

Ethel Hodges, Elizabeth Denby, Emma Dudley, Dorothy Johnson, Emma Henson, Lillie Ross, Beatrice Pitts, Dorris Howell, Ruth Russell;

Blanche Powell, Alice Hall, Previous Williams, Olivia Bates, Blanche Powell, Mamie Williams and Jane Harrison.

* * *

THE CHIT - CHATS, a new club, came into being at a first meeting at the home of Mrs. Iola Mimon of Vickers Road, last week.

A very sumptuous luncheon was served by the hostesses: Mrs. Beatrice Brown and Mrs. Minson, after which the group played pinochle.

Garnering the prizes were Mesdames Margaret Taylor, Mary W. Jones, Cora Meredith and Morphelia B. Winston.

Members also include Mesdames Dorothy Tighman, Mary E. Holmes, Marie E. Murphy, Elaine Taylor, Aubrey Williamson, Margaret Taylor and Mary McCray; and Miss Marion Gregory.

Mrs. Hermione Weaver was guest. Mrs. Williamson and Miss Gregory will be hostesses at the next meeting.

* * *

THE LAWYERS' WIVES really had their heads in a huddle Tuesday night at Verna Gosnell's luxurious Carlisle Avenue home.

Remember their so-successful Calypso Fashion Festival, last year? There were so many requests to bring the fabulous New York designer, Lois Bell, back to Baltimore, the Wives are planning another show which they promise will top last year's by a mile.

Lois, listed as one of the country's ten best dressed women, is showing her creations in southern cities now, but will be here by the middle of March, according to Margaret Mason and Anna Williams, co-chairmen.

Hostesses for Tuesday's meeting were Verna, Ada Cooper, Lucille Fitzgerald and Catherine Greene.

* * *

NO CUTER crop of coeds could have been found than Morgan State College chapter of AKA's (Alpha Delta) who gathered in the new Student Union Building, Sunday afternoon, to observe Founder's Day.

Their smart black frocks were perfect foils for the charming pink camelia, green-ribbon bowed corsages that identified them.

Vivian Fowlkes presided and there were skits, musical numbers and musical selections on the program.

They were addressed by their advisor, Miss Helena Hall, pinned a corsage of camelias on her as they did on the basileus of the graduate chapter, Mrs. Verniece Reynolds ...then poured tea from an attractive table for their guests, who included Washington sorors.

The group included:

Barbara Broadway, Delores Cooper, Barbara Curtis, Vivian Fowlkes, Rae Frazier, Delores Gladden, Brenda Hemingway, Alfreda Hughes, Janice Jackson.

Zoli Kaglor, Elaine McCoy, Marian Patten, Arlene Pierce, Agnes Sembly, Carolyn Shelton, who is basileus of the chapter;

Barbara Young, Francine Zachary, Joyce Grabbham, Chiquita Freeney, Amanda Gregg, Barbara Harbison, Vivian Horton, Gloria Houtman, Joyce Jones, Celestine McCants, Gloria Nelson, Frances Perkins, Delores Simmons, Lorrain Turner, Carolyn Woods, and Wynola Woody.

* * *

MR. AND MRS. SIMON C. PARKER made the most of Valentine as a theme for their annual party, Saturday night.

There were Valentines for each guest and a drawing, too, which netted Dr. T. D. O'Daniels and L. R. Easterly of Wilmington, Del. prizes.

There were heart - shaped cakes for Robert Croxton and Granville Winborne, who had birthdays on that day.

There were an elaborate dinner (sparked by heart-shaped red and white molds), card, good talk and a variety of drinks that provided for the enjoyment of the group.

And that enjoyment was plentiful was indicated by the party beginning at the dinner hour and the last guests reluctantly departing at four in the morning.

About were Mr. and Mrs. Robert Croxton, Drs. and Mesdames Raymond Hunt, Albert LaForest, and T. D. O'Daniels; Messrs. and Mesdames Granville Winborne, Julius McRae, Theodore Randolph, L. A. Bell, Cliff Mackay;

Mrs. Florence Scott, Dr. Regina Goff and Josiah Henry, of this town; and Messrs. and Mesdames Harvey King and L. R. Easterly of Wilmington, Del.

* * *

DR. GLADYCE B. JONES and Mrs. Alice Payne hosted the party for member of the Northwest Child Study Club, at the latter's home, last week.

The business section, during which plans were discussed for their children's activities, was brief ... the main item being pure pleasure.

At the meeting were Mesdames Margaret Sheffey, Mary Sprow, Ellen Johns, Buperta Waters, Marian Myers, Anita Myers, Flocella Clark and Courtney Valentine.

* * *

TALKS BY two Morgan College Students, one, Abebe De Massa from Ethiopia and the other, Victor C. Okwuasa from Nigeria, held the Lex Amis Group, (13 to 14 years of age) of Jack and Jill of America, fascinated Sunday afternoon, at the YMCA.

Each young African student told the young people and their parents something about customs, climate and government, of his country.

After the talks, the audience asked questions and an interesting discussion followed. Slides of both countries were shown and discussed. The young people showed keen interest in both African countries and participated fully in the conversation and discussion.

Present were:

Nina Adams, Tanya Bundara, Dorothy Koger, Jeannette Stephens, Betty Ann Tarter, Barbara Prestwidge;

Edward Hackett, Harold Jennifer, Arnold Wynn, William Proctor, Clarence Stephens, Jr., William Prestwidge, Evan Gilkes and Herbert Chissel;

Mesdames Nathaniel Proctor, Rufus Hackett, Earl Bundara, Earl Koger, Chandler Wynn, Gladys Prestwidge and Maurice Adams and Dr. and Mrs. Clarence Stephens.

* * *

POT-POURRI: Mrs. James H. Murphy flew in from St. Louis, Monday, ago, a narrow margin ahead of the hurricane that flattened that city. Had spent several weeks there with an ill friend. And Dr. Effie Ellis, of Provident Hospital staff, flew in from the West, over the week-end to be floored by flu and put to bed immediately.

Leaving town Thursday and Friday, respectively, are Mrs. Verniece Reynolds, who will attend an Alpha Kappa Alpha Sorority Leadership Conference in Kansas City.

And speaking of that sorority's doings on the local front, their fund-raising project this week resulted in Sarah Cephas, town teacher, winning a Caribbean cruise; Minerva Williams taking a color television and

(Continued on Page 11)

A FOND FAREWELL—Citizens in the Cherry Hill area said goodbye to Miss Hermione E. Wharton, former principal of the Cherry Hill Junior High School, at a testimonial banquet on Sunday. Mrs. Wharton (standing) is the new principal of the new Lemmel Junior High School. Seated are Mr. and Mrs. Cyrus Marshall. He is viceprincipal at Dunbar High School.

Petites, Gents honor parents

Les Petites and Gents' Civic and Social Club, a teen - age group of boys and girls interested in good community relationships, entertained at a tea in honor of their parents on Sunday.

The tea was held in the Union Methodist Church. The coffee, tea and cakes served were delicious, but insignificant in relation to the food for thought relayed in the panel discussion, a special feature of the affair.

* * *

DENNIS CROSBY, city school teacher and diligent worker with teen-agers, was panel moderator.

Speakers included Otis Warren Sr., who discussed "Fair and Effective Discipline"; Miss Linda Keyes, whose topic was "Curfew"; George Hayes, who talked on "Etiquette at Social Gatherings" and Leonard Harvey, who discussed "Use of the Family Car."

Guest of honor at the tea was Mrs. Eula Mae Watts, first and former sponsor of the group, who expressed her confidence in these teen-agers as community leaders. Other special guests included Misses Yvonne Gales, Barbara White and Dr. Arnold L. Dickman, sponsors of the club.

The tea was attended by a large number of parents, other adults and other teen-agers.

MEMBERS OF the club are: Miss Dorothy Harvey, president; Gerald White, vice president; Miss Sandra Norington, recording secretary; Isetta Clanton, financial secretary;

Norman Miller, Miss Carolyn Harvey, Leonard Harvey, Otis Warren Jr., Miss Jacqueline McDonald, Miss Norma Miller, Miss Lawanda Timser and Miss Rhoda Williams.

YW campaign goal is 2000 members

With a goal of 2,000 members, 35 leadership teams under the chairmanship of Mrs. Ethel J. Day will embark this week on the Madison Avenue Branch YWCA annual membership campaign.

The drive will have as its theme, "Look Ahead With The Drive will have as its YWCA," and according to Mrs. Day several events for member and recruiting teams will focus on the "Look Ahead" idea. "Being planned for the April 1 report meeting," said Mrs. Day, "is a fashion show of Easter Bonnets for the Space Age." The campaign will be climaxed by YWCA Sunday observances in the city's churches on April 19.

* * *

MRS. NORMAN GROSS, YWCA Metropolitan Board of Directors, will head the city-wide campaign. Other chairmen in each YWCA branch throughout the city:

Mrs. Day will be assisted by Mrs. Gross, Mrs. Ruth Trautfelder will head the Central Branch effort, and Mrs. Philip Mahaney will lead the North Area Center team. Mrs. Edward S. King and Mrs. Henry C. Armanas will carry responsibility for the Interracial Center - East Baltimore Branch.

MRS. DAY urges all Madison Avenue Branch workers to pick up their kits and to study the new street-by-street cards early in the drive. The cards may be inspected and kits called for daily, at the branch, 1812 Madison Avenue or workers may contact these team leaders for materials and assistance:

Misses Rosalind Allen, Fannie Glascoe, Helena Hall, Pattie Holloway, Ann Howard, Lorraine Linton, Sallie Stewart, Jessie Colson;

Mesdames Thelma Ashe, Virginia Brown, Ethel J. Day, Rachel F. Dodd, Ellen Fisher, Mabel Frisby, Louise Gambrill, Marguerite Harmon;

Mesdames Ethel Hodges, Mary Holmes, Daisy B. Jones, Clara Macon, Mary Mead, Arnetta Moore, Hellie Moore, Vashti Murphy, Patricia Page;

Mesdames Dorothy Payne, Leila Powell, Lillie Rowland, Eva Taylor, Marjorie Ward, Loretta Wally, Florence Wright, Leila Fowell, Addie Rowland, Mercedes Douglas, Isabella Somerville, Blanche Tyler.

Hunter Home benefits from Coffee Clutch

The Women's Progressive League of Patapsco Park sponsored a Coffee Clutch, Sunday, as a benefit for the Anna Mae Hunter Home for the Blind.

The affair was held at the home, 1321 Eutaw Place, and as a result $107 was turned over to Mrs. Hunter for use at the institution.

In addition to the service, a musical program was provided.

Attending the party were:

Mesdames Jean Coates, Van Bassemier, Julia Bell, Martha Jackson, Barbara Williams, Bessie Price, Minnette Webb;

Mesdames G. E. Jackson, Florida Mosley, Blanche Jones, Ethel Mosley, Blanche C. Thomas, Cora V. Howard;

Mesdames Viennie Stevenson, Harry Mason, Julia Barnhill, Mordecai Thomas, Ethel Mosley, Cora E. Bell, Mary Smith, Willie M. Fleming;

Mesdames Ethel Jones, Miss M. Bell, Hilda Robeson, Helen Bassemier, Mesdames Sallie Mitchell, Bessie Bell, Clara Mae Smith, Anna Jones and J. H. Thornton.

Mesdames M. Jones, Mary E. Brown, Virginia Mitchell, Amelia Bassemier, Cora Edge, Minnie Mitchell, Carrie Green, Mary Bell, Mary Smith.

Mesdames M. Jones, Willie Mae Bell, Bessie Bell, Gertrude Bell, Viola Lee, Thomas Miller, Lula Mitchell, Minnette Bassemier, Ella Bell, Ella Smith, Cora Johnson, Minnie Mosley and Maude J. Lewis.

Mesdames Ethel Kelly, Jean Coates, Mary Bell, Mary Mitchell, Ethel Mosley, Ella Bell, Ella Smith, Georgia Fields, Robert H. Carter, Sr.

Mesdames Ethel Kelly, William A. Jones and J. H. Thornton.

Mesdames Mary Bell, Hattie Bell, Bessie Bell, Beverly Barbour, Carrie Brooker, Ethel Mosley, Ella Bell, Ella Smith, Mary Smith, Mary Green, Mayola Brown, Ethel Mosley, Ella Smith, Ella Smith, Ethel Smith, Phyllis Taylor, Elizabeth Thompson, Vyrnie Tilney, Ellen Turner