Hepbron quiz due to open

The first thing Police Commissioner James M. Hepbron plans to do this (Friday) afternoon when the City Delegation in Annapolis starts its hearing on his fitness for his job will be to request a rule change.

Commissioner Hepbron, who is being represented by William D. Macmillan, wants the restrictions removed so his lawyer will be able to cross-examine witnesses. He also seeks the right to present witnesses on his own behalf.

Neither of these privileges are extended to Commissioner Hepbron under the rules approved by the 36-member House delegation to conduct the hearing.

* * *

THE HEARING on the list of charges brought by Delegate Jerome Robinson (D., Balto. 4th Dist.), postponed from last Friday after another charge was added, was scheduled to get underway at 2 p.m. today.

Delegate Marvin Mandel (D., Balto. 5th Dist.) chairman of the delegation, will preside. Delegate John Hanson (D., Charles Co.), is serving as special counsel to the City Delegation.

As now set up, cross examination by Mr. Macmillan must be conducted by submitting written questions to Mr. Hanson who then will put them to the witness if Mr. Hanson decides they are relevant.

Before the complete denial of any right to cross-examine was widely critized, the Commissioner was not to have any chance at questioning the witnesses.

Mr. Hepbron will not be able to present witnesses but will be able to bring in statements from individuals.

* * *

MR. ROBINSON has charged that Commissioner Hepbron has made error after error in judgment while in office.

Last week the hearing was postponed so that Mr. Hepbron could study the latest charge against him, one alleging that certain associations have been detrimental to the morale of the Police Department.

Mr. Hepbron has complained that the investigators have refused to name the individuals with whom he is supposed to have associated to the detriment of the department.

As the hearing hour drew nearer, there had been some speculation that Commissioner Hepbron might decline to appear as a witness unless the rules were changed.

After declaring that he would be on hand for the hearing and that the first thing Mr. Macmillan would seek to accomplish would be a change in the rules, Mr. Hepbron declined to say what he would do if the rules were not changed.

It is expected the hearing will continue through Saturday and Monday.

A BIG DAY for Baltimore's baking industry came as these officials met on the occasion of the Schmidt Baking Co. getting its first load of flour by the new, modern Econo-Flo Flour Service process. J. D. Vanier, right, of the Kansas firm which operates the new service, is shown with Schmidt officials (left to right) James Galbraith, chief engineer; Charles Mihm, production superintendent; Arthur M. Alband, purchasing, and Joseph Walzog, manager. Installation of the new loading process marked a giant step forward for Schmidt, a leader in the bakery industry.

UNTOUCHED—The first load of bulk flour being delivered to The Schmidt Baking Co., Inc. in Baltimore, through this new revolutionary method, is brought untouched by human hands. It now comes direct from mill to consumer, resulting in a cleaner and better product. This means that sacked flour is now out of date. For years bakeries have had the flour delivered in 100 pound bags. Approximately $70,000 was spent to install the equipment necessary to handle the bulk flour method known as Econo-Flo.

23 years for murder, assault

Elwood Gamble, 36, 100 block N. Bruce St., was sentenced to a total of 23 years in Penitentiary Monday in Criminal Court.

Judge Joseph Allen convicted Gamble of the second degree murder of William Cedric, 45, 2000 block W. Saratoga St.

In addition, the defendant was found guilty of assault to murder Miss Hattie Glover, 31, 800 block W. Fairmount Ave.

According to James W. Murphy, prosecutor, the killing and assault took place at a North Poppleton St. tavern on Nov. 22.

* * *

THE DEFENDANT claimed in a statement to police soon after his arrest that the shooting was in self - defense.

He told the jurist he had been riding with Mr. Cedric and Miss Glover when the three of them stopped in the tavern.

The two people he was with, the defendant said, began to argue and Mr. Cedric pulled a knife when he attempted to act as peacemaker, Gamble claimed.

Judge Allen's sentences of 18 years for murder and 5 years for assault to murder were both maximum terms.

Hearing waived in operation case

Mrs. Consuella A. Ferguson, 32, 1500 block N. Ellwood Ave., waived a preliminary hearing on an abortion charge in Pine Street Police Court Monday and was released on $500 bail for action of the grand jury.

Mrs. Ferguson pleaded innocent to charges of performing an illegal operation on a 25-year-old woman on Jan. 25th.

The operation was allegedly performed at a home in the 1600 block N. Milton Ave., police reported.

With the arrest of Mrs. Ferguson, 12 persons are now either awaiting trial or action of the grand jury on charges of performing illegal operations.

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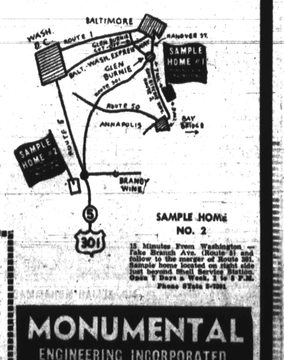

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Family Fare

TENNESSEE STATE UNIVERSITY'S fashion-minded co-eds recently viewed a versatile collection of college fashions when the Home Economics Club sponsored "Fashions on the Move." Left to right above are Mrs. Mary E. Greer, assistant professor of home economics and adviser to the club; Miss Alice Sumler, Miss Aaronetta Hamilton and Miss Alice McVay.

COOKING IS FUN

Easter Egg Cake is cute baking trick for coming holiday party

One of the cutest tricks for a special Easter treat is a lemon-chip angel cake made in the shape of an egg.

Especially to be appreciated by mothers during the Easter season is the fact that the cake requires little time, being made with a packaged mix.

The trick is to bake the cake in two oven proof bowls. Cakes are put together top to top to form an oval shape. Frost and decorate as a giant Easter egg. The kiddies will be tickled!

You will need a package of lemon crisp angel food mix, a package of Seven Minute frosting, and Easter egg garnished.

Prepare cake mix according to package directions. Pour batter into two ungreased 1-quart ovenproof bowls. Bake in moderate oven (350 degrees F.) about 50 minutes. Cool upside down in bowls, resting edges on two cans.

Remove cakes from bowls and trim off top crusts. Prepare Seven Minute Frosting, or any fluffy frosting. Frost the trimmed surface of one cake and put together with the other cake to form egg-shaped cake. Place cake on its side on oval tray or platter.

Frost with remaining frosting, tinted as desired. Decorate an Easter Egg. Use tinted butter frosting, plain or tinted coconut, jelly beans, and/or silver dragees.

* * *

IT'S TIME to talk of cabbages — and kings, the walrus said in Alice's wonderland. The time is now and the cabbage crop, king-size. Several reasons account for this situation. The sun shone bright in Florida skies this winter and helped produce a crop 45 percent larger than last year's small crop — this is the cabbage that usually comes to market in March.

With supplies at their peak, this year 'round economy food is now more economical than ever. It's a staple food, too, often considered one of the cook's best friends — so there will be many opportunities to bring cabbage to the dinner table.

When buying, choose a head that is solid, heavy for its size, and free from damage and bruises. Notice the stem end; it should be closely trimmed. Heads with yellow leaves, or other discolorations may be wasty — they may be past their prime or have some other injury. Always store your cabbage covered in the refrigerator.

Here's a recipe for Stuffed Cabbage Rolls, recommended by U.S. Department of Agriculture home economists, that you'll find suitable for both family and company meals — it's delicious and easy to prepare, too.

Use eight cabbage leaves, one or one and one-half cup ground meat, one small green pepper, chopped fine, three cups cooked rice or mashed or diced potatoes, one and a half cup stewed tomatoes, one teaspoon salt and few grains of pepper.

Cut leaves from the head of cabbage and drop into boiling salted water for 3 minutes. Then drain. Mix meat, onions green pepper, seasonings and rice or potato. Place 2 or 3 tablespoons of mixture in each leaf, and fold leaf around the stuffing.

Arrange folded side down in baking dish, and pour on tomatoes. Bake in moderate oven 20 to 30 minutes.

* * *

YOU HEAR a lot about gourmet dishes these days, but most people think such specialities are extremely hard to make. Well, that surely isn't true in the case of one of our favorites —Beef Stroganoff, for instance.

It's as easy as the most ordinary dish, and really gets a big welcome, especially from men, because it's hearty and delicious — pieces of tender, brown beef in a special, rich sauce flavored with bits of onion and mushrooms. The meat is simply round steak, and instead of making the sauce the usual sour cream way — which is sometimes quite tricky — you combine evaporated milk, vinegar and canned soup.

For Beef Stroganoff, you will need four oz. can mushroom stems and pieces, one two by 1-in. strips, one-fourth cup finely-cut Onion, two tablespoons melted butter or margarine, one-half teaspoon salt, one-fourth teaspoon pepper, one - eighth teaspoon garlic salt (can omit), one can cream of chicken soup, one - half cup Pet Evaporated milk, one tablespoon vinegar and one tablespoon all - purpose flour.

Drain and save liquid from mushroom stems and pieces. If necessary, add enough water to make one cup. In a 10-inch skillet, brown steak pieces, onion and mushrooms in melted butter. Stir salt, pepper, garlic salt and mushroom liquid into browned meat mixture.

Cover and cook over low heat until meat is tender, about 50 minutes. Meanwhile, stir chicken soup in a 1-qt. bowl until smooth. Add gradually, mixing until smooth a mixture of Pet evaporated milk and vinegar. When meat is tender, remove to warm bowl.

Drain off drippings left in skillet and add enough water to make 1 cup. Stir flour into drippings in skillet. Mix flour and add the 1/3 cup water. Cook and stir until thickened.

Gradually stir in the soup mixture. Add the meat, then heat and stir until steaming hot, but do not boil. Serve with cooked noodles or browned rice. Makes 4 servings.

Needlecraft News by Nancy Baxter

Question for a busy housewife . . . how many hours a day do you spend, this time of year, in and around an informal dining area?

Starting with warm, hearty breakfasts for everyone in your family who goes out into the brisk weather to work, or to school. Then at noon . . . I know more than one mother with three children in as many grades or schools, each one with a different sour to come home for lunch.

The noon meal can certainly become a long, drawn-out affair! Next, the afternoon snacks, the quick dinners before early evening dates or meetings. And a late supper makes a wonderfully cheery finish for a long winter evening.

* * *

WHETHER your family gathers around the kitchen table or in the dining room for these many so-called "secondary" meals, I know you want to make them as bright and attractive as you can.

Your place mats — perfect for on-again, off-again table setting — are a good place to start. Cheery, colorful ones are best, especially for those gray, predawn midwinter breakfasts.

They should be sturdy, to weather hard use and many washings. If they're inexpensive, too, so much the better. Now there's one handy way you can achieve all this, by crocheting your own place mats to suit your decor.

Crochet has really never been easier than it is today, thanks to the new, solid textures and bulky crochet cottons. Colors to choose from come in a wider range than ever, too.

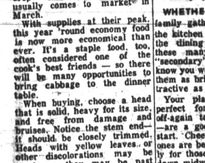
* * *

A KNITTING PIN is put to unique use in the crochet pattern we're offering today—a modern set of place mats, sure to become your favorites.

You'll enjoy making them, too, by working thick strands of crochet cotton in a single crochet stitch over a large knitting needle, every Wednesday row.

The design is simply woven in, six strands at a time, in any two bright colors—one in metallic for that extra sparkle.

We've named the pattern EARLY AUTUMN BREAKFAST SET, free Leaflet No. 5-862. If you'd like to request it from the Needlework Department of this newspaper, write, and send along a stamped, self-addressed envelope, and 25c in coin.



Now, for those heavy pots and pans in which you buy frozen chickens, cakes or other foods. They can be rinsed off easily or tossed away.

Spray dresser drawers and linen closet with sachet in your favorite fragrance to get delicately scented underthings and linens.

Tired of rusty wastebaskets? Replace them with plastic ones which clean easily and don't mark floors.

Automatic washers are wonderful for dyeing heavy articles as well as tinting light ones. Use water of desired temperature and let the dye run through the washing cycle on the machine.

Carolina Zetas observe 'Week'

ASHEVILLE, N.C. — Beta Lambda Zeta Chapter of Zeta Phi Beta Sorority, Inc., met Saturday at the home of Soror Myrtle Brittian, here.

Basileus Nell Stitt presided over the business session, after which the renewal of Zeta Phi Beta Pledge Service was conducted. Soror Myrtle Brittian and Juanita Weaver served a delicious dinner.

The Sorority Sisters worshipped Sunday at Rock Hill Baptist Church as a climax of Finer Womanhood Week. Soror Juanita Weaver gave the history of the sorority. After the services they dined with the pastor, the Rev. H. B. Ferguson and his members and friends.

Mrs. Compton's Chocolate Pudding is family's favorite dessert

BALTIMORE—Baking is the forte of Mrs. James Compton. So, when she decided to turn to a career she just naturally veered towards a restaurant.

Outside of the home, she turns to movies and to bowling . . . that is, the time out she has. With two small children there is enough interest within her four walls to keep anyone busy, Mrs. Compton will tell you.

* * *

SHE, MR. COMPTON and their children, Esther, 5, and James, one and a half, share the home with his parents. "There are so many Comptons around here that there is never a dull moment," says the charming young wife.

There really is little need for parties, she adds, but when she does entertain it is usually a dinner affair, she says.

The family worships at Union Temple Baptist Church.

* * *

THE CHOICE RECIPE is a delicious chocolate bread pudding, which she serves with an equally delectable sauce.

For this pudding she uses one and one-fourth pints of milk, three slices of bread, three tablespoons of butter, a large square of bitter chocolate, a half cup granulated sugar, a third teaspoon salt, three-fourths teaspoon vanilla, three eggs.

* * *

TO MAKE, Mrs. Compton heats the milk in which she melts a tablespoon of the butter. In another saucepan she melts the chocolate and adds to it the sugar, salt and vanilla.

She creams the remaining two tablespoons of butter and adds the eggs, well beaten, to this. Then she adds this to the crumbled bread slices.

Now Mrs. Compton butters five custard cups, which she fills with the mixture and places in a pan of water and bakes in an oven, 375 F. for about half an hour.

* * *

FOR THE SAUCE use one cup confectioners' sugar, an eighth teaspoon salt, a half cup heavy cream, whipped and three tablespoons brandy flavoring.

Beat egg white, add sugar gradually, beating until stiff. Beat in salt and egg yolk, then fold in whipped cream and flavoring. Chill. This makes one and three-fourths cups.

MRS. JAMES COMPTON

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Sizes	Bust	Waist	Hips	Length From Nape Of Neck To Waist
10	34	24	35	16½ inches
12	35	25	36	16¾ inches
14	36½	26½	37½	17 inches
16	38	28	39	17¼ inches
18	40	30	41	17½ inches
20	42	32	43	17¾ inches

Size 12 requires 2⅝ yards of 45 inch material for dress.

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(Next week look for a Personalized Pattern by ANTHONY BLOTTA).

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EASY DOES IT

BY ..... HELEN HALT

Put an end to scratchy towels, stiff blue jeans and wrinkled corduroys by agitating in their last rinse water three minutes with a capful of fabric softener.

If you're discouraged about dusty furniture and floors, spray dust cloth or mop with a dust detergent.

Like to have roasting pans which need not be washed? Use heavy foil pans in which you buy frozen chickens, cakes or other foods. They can be rinsed off easily or tossed away.

THIS WEEK'S RECIPE
Fruit Cocktail Trifle
(Serves 4)

2 eggs
¼ cup sugar
¼ teaspoon salt
1½ cups milk
½ teaspoon vanilla
10 to 12 lady fingers
¼ cup orange mamalade
2 tablespoons syrup from fruit
1½ cups well-drained fruit cocktail

Beat eggs with sugar and salt; add milk and cook and stir over hot water until thickened. Remove from heat and add vanilla.

Cool. Split lady fingers, spread with marmalade and sprinkle with syrup. Line glass bowl with lady fingers and fill alternately with layers of fruit and lady fingers. Chill thoroughly.

Safety must be first concern soon as baby begins to stand

As soon as baby stands, it's time for you to take strides to make your home safer than ever before.

Just a little rearranging can prevent many accidents, reducing worries over "what he might be doing now," and keeping "no does" to a minimum.

So, here is what safety experts say should be done to protect the very young in the home:

Have locks placed on windows so they open only to a certain point that's not wide enough for child's body to squeeze through.

Put gates in front of all stairs.

Keep doors to closets tightly shut and close all doors to rooms not within parents sight and easy reach.

Stock house with such first-aid essentials as antiseptic for cuts and wounds, Vaseline Petroleum Jelly for minor burns and bruises, gauze bandages, adhesive tape, cotton and iodine.

Plug up any electrical outlets not in use to prevent the shocks youngster can get if he pokes objects into them.

Empty waste paper baskets and trash cans frequently so child won't be tempted to sample contents.

Wax floors lightly, or not at all, to prevent nasty spills.

Remove wiggly button eyes from toys. Child can chew them off and choke.

Take that lighted cigarette with you wherever you go.

Keep all matches in safe out-of-the - way places.

* * *

IN THE KITCHEN remove handles that turn stove off and on so child can't reach up and light the burners and oven.

Turn all pot handles away from the front of the stove so tots can't tip them over.

Keep electrical appliance cords up out of reach to eliminate the possibility of pulling them down.

Clear lower kitchen cabinets of all poisonous household cleaners, paints and spot removers. From "hand to mouth" is baby's motto, regardless of what bottle labels indicate.

Keep sharp knives, tools and scissors in safe places not accessible to child.

Wipe up any spilled food immediately to prevent falls.

* * *

FOR BATHROOM safety, remove locks from bathroom door.

Place all medicines on a high shelf so child can not get at them.

Keep bathroom door closed whenever possible.

* * *

IN LIVING ROOM AND bedrooms, put away precious bric-a-brac — ashtrays, little statues, candy dishes. In the process of learning his way around, child might break them and cut himself.

Keep candy, popcorn and nuts in out - of - the - way places. Toddlers can easily choke on such foods.

Place floor lamp cords behind furniture and, whenever possible, tack them to the moldings, so child has little chance of pulling them over.

Keep dresser drawers closed. Child can trip on bottom ones and bump his head on those that are higher.

Adherence to these pointers should make a home safe for a youngster. However, parents should remember that many of these restrictions can be eased as child grows older and learns to cope with the things in his environment.

WOMEN'S WORLD

Working mothers affecting present day family pattern

By the NNPA News Service

If the outlines of the revolution in women's employment are already clearly visible, the full range of its implications for many aspects of American life still remain to be disclosed.

It would be naive to assume that the presence of so many wives and mothers in the labor force does not have consequences for patterns of family life, the development of children during their formative years, or the greater sharing of homemaking functions by husband and wife.

Some concern has already been expressed that existing child care facilities, provided either by voluntary organizations or governmental agencies, might be inadequate in the light of the large number of working mothers. But whether there is in fact a pressing need for more facilities of this kind is not known.

* * *

PAST conceptions of the reserve of womanpower which could be drawn upon in the event of a national emergency were based upon the assumption that many married women not in the labor force would be available for paid employment.

The age, marital status, and family responsibilities of those women who are not in the labor force, however, may require significant revision of this view.

Much of the legislation regulating the employment of women was enacted when the size and composition of the female labor force, as well as the economy and the technology, were very different from what they now are.

* * *

IT IS not yet clear what bearing the growth of women's employment has upon the number of women available for volunteer work with organizations providing community services, or whether such services need to be expanded because so many wives and mothers work outside the home.

Only with the clarification of these and still other issues in the country grasp the full meaning of the revolution in women's work.