# ANNAPOLIS OPINGS

By ELOISE RICHARDSON

**Writer is confined to Anne Arundel Hospital; County closes down last of its two-room buildings — 300 attend exercises at new elementary school; Three births reported in area; Houston resident pays a visit; Stars of Faith Singers to give concert.**

Well, here I am in the hospital — not realizing it would happen — especially at Easter time.

**It isn't too bad, I must say—nothing like I thought it would be, as far as my mental attitude is concerned.**

Then too, when you look around you and see how much better off you are than most of the sick, who are confined, it gives you a good feeling, and you are conscious of breathing a prayer of thanks, and compassion engulfs you very being for those others.

**HERE AT THE** Anne Arundel General Hospital there is a lovely group of nurses who are so conscientiously interested in all the patients, and like all other places of employment most of them are overly busy because of the shortage of help.

**Orchids from me to those on the staff of Anne Arundel General who have helped me. They are all very efficient, kind and pleasant.**

**They are:**

**Mesdames Eleanor Kerchner, Ruby Jaysom, Sarah Williams, Martha Hines, Olly Thornton, Beatrice Woodard, Edna Lebow, Beatrice Jones, Mary Williams, and Dorothy Gatling.**

**I must not forget little Mrs. Susie Stewart, the maid — "a little ray of sunshine" who flits from one room to the other and brightens the day for all the patients.**

Speaking of being in here at Easter time — I am not complaining. One must always count his blessings, and I like most people, have much to be thankful for, and I am never unmindful of it.

Easter, which always comes more or less with the awakening of spring, is such a beautiful and stimulating time of the year.

The birds are singing, the flowers (some of them) are blooming, and others are peeping up out of the ground.

Everything is coming to life or taking on new life.

**WHAT'S NEW?** I am not too newsy this week because I am confined, but I have some for you, and I think it is very good news.

**At last Anne Arundel County has closed the last of its three old two - room buildings which were at Freetown, Magothy and Marley Neck.**

**The pupils from those schools are now attending the new and most modern ten - room building.**

This newest elementary school is located at Freetown near Lippen's Corner and has as its principal, Joseph Taylor of Baltimore, who has taught in the county system for a number of years.

Recently, 300 parents, teachers and guests met at the new school to mark the closing of the old schools, another milestone in the ducational progress of the county.

The program was presided over by Leon White, president of the Anne Arundel County P-TA.

**Guest speakers were** Miss Sarah V. Jones, supervisor of Anne Arundel County schools and George Crawford, state supervisor of curriculum.

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**MISS JONES** expressed profound gratitude for realizing "a dream come true" for she had her opportunity to see the last of one - teacher and two-teach - r schools close. She stated that the county now has 12 consolidated modern buildings.

Mr. Crawford pointed to the fine progress education has made in this county and emphasized that further effort be put forth to carry on the highest type of educational work in the county as a local sphere to work toward at all times.

**Greetings** were given by Mr. Taylor, the principal, and remarks were made by Mrs. Johnnie Mae Mitchell, vice - principal, and the Rev. Mr. Dyson.

Faculty members of the new school are;

**Mesdames Teressa Reed, special class; Irene Hebron, fourth grade; Hatelle Ross, first grade; Shirley Turner, first grade; Misses Doris Oswalt, music; Bernadine Tyler, third grade; Shirley Bargamento, speech therapist, and Katie Henderson, second grade; and Earl Smith, fifth grade.**

Other members of the staff are Mrs. Dora Levrony, clerk, and president of the PTA; Mrs. Antoinette Dyson, in charge of the cafeteria, and Clayton Green, custodian.

Well, we have some newcomers in Annapolis just opening their little eyes.

Dallas and Arie Lee Pace are the proud parents of a fine baby son, Dallas Givens Pace, Jr., born on March 24. The lucky little infant weighed seven pounds and three ounces and is 19½ inches long.

Dallas and Arie Lee are both instructors at Bates High School. Mother and son are doing fine.

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**ANOTHER INFANT** newcomer is Herberto Tuhaya Jr., the son of Mr. and Mrs. Herberto Tuhaya Sr. born on March 24, at 5:30 p.m., and weighing nine pounds and 11 ounces.

The mother is the former Miss Gertrude Chambers, a Morgan student and the daughter of the Rev. and Mrs. John T. Chambers, Sr.

Little Herberto is the eighth grand child in the Chambers family. Mother and son are doing fine.

**Remember to send cards of cheer to Mrs. Evelyn Parker (she's the nurse), Mrs. Thelma Persons, Mrs. Virginia Bryan, Mrs. Mary Hicks, Mrs. Gladys Cager; also Mrs. Elizabeth Culley, Mrs. Elizabeth Tolson, Anthony Brown (he's the proprietor of Brown's Hotel), the Rev. Samuel Harris of Davidsonville, and Mr. William Hall (proprietor of Trinagle Inn on Highway 301).**

They are all confined at the Anne Arundel General Hospital.

Mr. and Mrs. Carroll Chambers of Parole had as their guest for the Easter holidays, Mrs. Chambers' mother, Mrs. Sedonia Pointer of Houston, Texas.

Mrs. Chambers' father is the Rev. L. P. Pointer, pastor of Greater Mt. Olive Baptist Church at Houston. Mrs. Chambers is a teacher at Bannekers High School in St. Mary's County.

The Stars of Faith Singers formerly of the Ward Singers of Philadelphia, will be presented in a concert at Mt. Olive AME Church on Sunday evening, April 5 at 8 o'clock.

The singers have given concerts all over Europe, South America, Haiti, Hawaii and throughout the United States.

Mrs. Georgia Boston is chairman of the concert, which is a project in the interest of Women's Day.

**A "FASHION TEA** will also be held at the Mt. Olive AME Church on Sunday, April 5 from days.

ON THE EASTSIDE

## Miss Sara E. Williams and Mr. Thomas Wilson married

By CHARLOTTE W. DOWNIE

Miss Sara Elaine Williams, daughter of Mr. Thomas Williams, and the late Mrs. Eliza Anne Williams, became the bride of Mr. Thomas Monroe Wilson, son of Mrs. Barbara Edwards.

**The ceremony was performed by the Rev. G. E. Vanderford. A reception followed at the home of the bride's father.**

She was given in marriage by her brother, Charles Mercer.

The brown was of lavender imported lace over taffeta made on princess lines, with an imported silk stole. She wore pearls.

Miss Joan Faulks was maid of honor. Her trapeze style gown featured the new brown and grey check.

The bridegroom's mother was stunning in a salmon pink chantilly lace gown.

Mrs. Wilson is a graduate of Clifton Park Junior High School and Mr. Wilson is a graduate of Dunbar High School. The couple will be at home at 1667 Clifview Avenue.

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**AMONG GUESTS** seen were: **Messrs. and Mesdames Charles Mercer and J. Casbentessy.**

**Mesdames Clarabelle Baskerville, Fannie Starkes, Zelma Faulks, Marie Talferro, Clara Hester, George Maddox, Mary Carter, Irene Kess, Barbara Edwards, Lucy Harrison, Ruby Harrison, Delores Morgan, Misses Barbara Green, Christine Smith, Jean Faulks;**

Messrs. Sam Williams, Charles Blackley, Elmo Williams, Darnell Robinson, Clifton Maddox, Thomas Horton, Thomas Williams, Jim Chandler, William Green, Walter Power and Mrs. Leroy Harrison.

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**WELL...HERE** is another fine club just newly organized ...have I started something? ... Remember neighbor get on some hand wagon, do things go places ...it makes life worth living. I know

**The latest club to get under way is the Dukes and Treys. Kinda cute eh? This is a social club organized March 15th of this year for the purpore of members having fun and relaxation. With a membership of 14 strong, they should really take the Eastside by storm.**

Officers and members are: president, Lawrence Griffin; secretary, Ersella Griffin; business manager, Samuel Russell; treasurer, Alvin Keeley.

Members are: Iris Griffin, Loraine Mondowerey, Gladys Russell, Catherine Myers, Elizabeth Saunders, Edward Saunders, Marie Berry, Lawrence Raymond, Cardrienne Griffin.

The group met last week at the home of Lawrence and Iris Griffin to work out plans for the supper to be held April 17th at 1807 N. Washington St., their first project.

Congrats neighbors and may you have much success with your group.

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**A BIRTHDAY** party given during the Easter season was the one Mr. and Mrs. Alphonso Brown held for their 6-year-old son, Jerryl, on Tuesday at their home, 1815 E. Eager St.

**Big feature of the party was the large chocolate ice cream egg the Browns had especially made for the event and were the children thrilled.**

Having fun of fun were: Alton Russell, La Fern Russell, Eddie Berry, Clarence Holley, Smallwood; secretary, Naomi Solomon; treasurer, Sara Trent. Meetings will be held twice a month and many great ideas are in the making to benefit the new Provisional members which the board will induct in September of this year.

**OUR GOOD** Neighbor of the week is Mrs. Ersella Brown of 1815 E. Eager Street.

She is the wife of the well known orchestra leader, Alphonso Brown of the Tune Toppers.

Our Good Neighbor is the mother of two sons, Jerry, age 2, and Garry, age 1.

She is a member of Fountain Baptist Church of which the Rev. Dennis Barrow is pastor.

She is secretary of The Deuces and the Treys and a Sewing Circle

Her hobbies are cards, tennis, and roller skating.

She is a good mother, good wife and Our Good Neighbor.

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**REMEMBER OUR** sick and shut-ins: Miss Edna Gibson, 1008 Brantley Avenue, Miss Pearl Rice, 2131 Homewood Avenue.

Memory Verse: Trust in the Lord, and do good: so shalt thou dwell in the land, and verily thou shall be fed. Psalm 37, V. 3.

**WEDDING BELLS** sounded at 2414 Edmonson Ave. recently as Mrs. Otis Graves became the bride of Frank Blackwell, contractor. Flanking the newly married couple here are West Rhoades, left, best man, and Mrs. Elizabeth Rhoades, maid of honor.

MT. WINANS NEWS

## Lot of visiting during holidays

By GERTRUDE M. PARKER

Miss Lucinda Wallace and her nephew Francois Billingsley of 2408 Huron St. spent the Easter holidays in Detroit visiting her sister, Mary, and aunt, Mrs. Willie Mae Billingsley. Mary is attending Wayne College in Detroit.

Mrs. Hattie Burley of 2408 Huron St. and her sister, Mrs. Marie Harold, spent the Easter holidays with their sister, Mrs. Fannie Johnson of Jersey City, N. J.

The Vicereets Club met at the home of Mrs. Victoria Anderson, 2615 Huron St. The club honored Mrs. Inez Fallin, the president, on her birthday. Mrs. Dorethea Battle is secretary.

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**MRS. MARY PATTERSON NEWMAN** and family, of St. Albans, New York, and Mrs. Janitha Cameron of Philadelphia, Pa., were among the visitors at Mt. Winans Methodist Church on Easter Sunday.

Mrs. Mamie Johnson of 2409 Puget St., spent the Easter holiday with relative on Lenox Ave., New York City.

Johnnie Jordan and Mr. Giles of Saginaw, Mich. spent the weekend with Mr. and Mrs. Clinton Shorts of 2607 Huron St.

**The WSCS of Mt. Winans Methodist Church is sponsoring a spring tea at the home of Mr. Edna Ross, 2521 Huron St. on Sunday, April 12, at 4 p.m. Mrs. Bessie Molley is president and Mrs. Edna Ross, secretary.**

Mrs. Edna Ross, of 2521 Huron St., was guest for dinner at the home of her son and daughter-in-law, Mr. and Mrs. Everett Ross, 2412 Huron St. last Sunday.

Other members of the family present were Mr. and Mrs. Henry P. Johnson, Mr. and Mrs. William Ross Jr., Mr. and Mrs. Ellicott Ross and daughter, Karen.

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**ON SUNDAY,** April 5 at 4 p.m., the Rev. William Brown and members of the Huntingtown Charge will worship with the Mt. Winans Methodist church.

**Friday, April 10, there will be a barbecue dinner at Mt. Winans Methodist Church. It is being sponsored by Mrs. Shirley Harris and Miss Gloria Meekins.**

The Sarah O. Collins Weslyn Service Guild of Mt. Winans Methodist Church met at the home of Mrs. Blanche Powell, 3604 Hollinsferry Rd. last Tuesday evening. Mrs. Blanche Powell is president and Mrs. Janet Williams is secretary. The Rev. Herbert Pratt is minister.

TOURING TURNER STATION

## 8th grader wins spelling bee at Sollers Point High School

By E. S. McDANIEL

The Sollers Point High School's Annual Spelling Bee came to an exciting close when the 18 students who were standing at the beginning of the contest dwindled down to one — Charles Bridges the winner, from 8B. Mrs. Atkins was the hometown teacher.

**The second place winner was Ethel Watson, 7E, Mr. Simpson the homeroom teacher. Jeome Watson, from 8C, was the winner of the third place. Mrs. Thornton the homeroom teacher.**

The first prize was a nice leather notebook binder. A dictionary was the second prize, and the third prize was a notebook binder. All of the contestants received fountain pens.

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**A WEEK** of inspiring revival services was held at the Mt Olive Baptist Church of which the Rev. Shelton A. Fleming is the pastor. The guest speaker for the week was the Rev. W. H. Winston of Kenbridge, Va. pastor of Cedar Creek Baptist and several churches on his circuit. He is also moderator of the Ebenezer Baptist Convention of Virginia.

On Sunday following the week of services, Mr. and Mrs. Yemus Fleming entertained at dinner at their home, 705 **N. Avondale Rd. in honor of the Rev. Mr. Winston. Other guests included the Rev. Mr.** and Mrs. Shelton A. Fleming, the Rev. Mr. and Mrs. Jimmy Robinson, the Rev. Mr. and Mrs. Gilborn and Mr. and Mrs. Andrews.

Don't forget to attend the PTA meeting at the Sollers Point High School on April 6 to see and hear the talent of the pupils to the community by the Baltimore County Supervisor of Music Department of Turner Station. The program will consist of music by the band, and talks by representatives from department officials from Towson.

Come and bring a friend!

One of the most inspirational joint Good Friday services was held at the St. Matthew's Methodist Church with a choir, under the direction of Mrs Vivian Newton Quinn, that was made up of the various churches of Turner Station, Sparrows Point, Edgemere and Cottage Grove. The Rev. S. A. Bennett, pastor of St. Matthew's, presided.

The Seven Last Words of Jesus was ably handled by the ministers, to whom they were assigned.

First, the Rev. David B. Banks, pastor of Greater St. John Baptist Church, Turner Station.

Second, the Rev. S. A. Fleming, pastor of Mt Olive Baptist Church, Turner Station.

Third, the Rev. W. H. Winston, Kenbridge, Va.

Fourth, the Rev. L. H. Davis, pastor of Ebenezer Methodist Church, Sparrows Point.

Fifth, the Rev. Carlton O. Cooke, pastor of Union Baptist Church, Sparrows Point.

Sixth, the Rev. Dockery S. Thompson, pastor of Friendship Baptist Church, Turner Station.

Seventh, the Rev. Peter Jennings, pastor of Shiloh Baptist Church, Edgemere.

**THE JOINT** Good Friday services started with the Mount Carmel Alliance at the St. Matthew's **Methodist Church in 1948 under the pastorate of the** Rev. John Carter. Some of the ministers who served in this organization at that time have been transferred to other churches or they have passed on.

Among the deceased were the Rev. C. Oliver Gaither, Union Baptist Church and the late Rev. Nathaniel Mondie of Galilee Baptist Church. The Rev. Reginald Boston, nastor of St. Stephens AME Church conducted the prayer for the deceased ministers.

The Rev. Parris Thompson, pastor of Bethel Baptist Church, was present and offered the summary prayer for the services. Deacon Paul Foster, the oldest of the group, offered his annual prayer and expressed his appreciation of the boys" who are younger and preached so well. Deacon Foster Mt Union Baptist Church has not missed a service since they started.

Mrs. Margaret Risher and **Mrs. Loretha Hanock of the St. Matthew's Methodist Church rendered a duet. Later in the services, Mrs. Risher gave a beautiful rendition of, "Robe of Calvary."**

At the close of the services the audience was invited to retire to the beautiful dining room of the church where a free dinner was served to all who cared to share fellowship at the table.

The dinner was prepared by the ladies of the church under the leadership of Mrs. Erma Franklin.

The church and the dining room were decorated with fresh Easter flowers. After having such a lovely time at the church, we had to find our various ways home through a heavy downpour of rain, but who cares about a rain after such a spiritual and material feast?

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**I HAD** a long chat with Mrs. Clara M. Banks the other day at which time she revealed to me what she has been through in the past year. It is a story — half. First she lost her only sibling, her brother in Baltimore in February a few days when her father passed. That left her brother and mother. She had labored for many months caring for the ill members of her family in Cleveland, Ohio.

She recently returned to Baltimore to join her husband, the Rev. David B. Banks, pastor of the Greater St. John Baptist Church. Mrs. Banks brought her mother back with her. She is with her daughter at the home of her daughter at 1319 Caroline St.

Clara had lost considerable weight but she has regained the lost weight and she has added some that she has never had before. She looks very well.

**Mrs Enczy Cole of 222 Chestnut St. has been a patient at the Johns Hopkins Hospital for nearly three weeks. She has undergone surgery and is resting comfortably. She may be found on Halstead 2, North. A card from some of the members of the Inner Family Life Discussion Group and the PTA as well as her church, will help her on the road to recovery.**

Henry McDaniel, brother of Harold L. McDaniel, is a patient at Johns Hopkins Hospital He had to undergo surgery but is getting along nicely. He is on Halstead 2. Henry lives at New Orleans, La.

The Rev. Mr. and Mrs. Everett had as their guest members of Mrs. Everett's family from Brooklyn, N.Y. They were Mr. and Mrs. Irvin Trout, Mr. and Mrs. Lafayette Southerland, and Mr. and Mrs. Paul Trout. They are all members of Concord Baptist Church of which the Rev. Gardner Taylor is pastor.

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**THE PASTOR'S** Aid Society of the New Shiloh Baptist Church invite a presentation to the Rev. Mr. and Mrs. Everett during the Sunday morning services which swelled their purse to make the Easter season a little more cheerful. Mrs. Evelyn Morman is president of the group.

The Easter services of the Union Baptist Church were quite inspiring. At the close of the services, there was a special dedication service for the new capes of the Nurses Unit. There are twelve nurses available for the services of the church at any time that they are needed.

**On the second Sunday in April, the Rev. James Frank-lin, originally of Pamplin, Va., will be the guest speaker for the entire day. The Rev. Mr. Franklin is a senior at Virginia Seminary and College at Lynchburg, Va. He sings as well as he preaches.**

The Easter Cantata of the Union Baptist Church was well attended. It was a treat to those who wanted to hear and to see the children participate. All members of the Sunday School received large Easter eggs.

Mrs. Edna Brown, a long-time sick member of Sparrows Point, has been ill for a long time. She is now recovering at the home of her daughter, Mrs. Mildred Alston who lives in Day Village.

CHERRY HILL NEWS

## McKeldin speaks at ward meeting

By WALTER W. HILL

The Silbert Social Club will hold its first Sunday dinner at the Pride of Baltimore on Sunday, April 26, starting at 4 p.m. Mrs. Hattie Lyers, president; Mrs. Felica Temple, secretary and Mrs. Clara Roane, business manager.

**Sympathy is extended to the family of the late Mrs. Lillian Diggs of 520 W. Conway St. who died last Sunday. Services were held at Mt. Hope Baptist Church on Thursday.**

Samuel Bryan, ward executive of the 21st ward and Vincent Wheeler of the 22nd Ward, met at the home of Augustus Knox, 624 S. Paca St. on behalf of former Gov. Theodore McKeldin and the Republican Party. The Governor spoke and pledged support to the candidates for City Council.

The candidates are: Thelma Brown, Elnora Patterson and Augustus Knox.

Other speakers for the evening were Miss Lucy Hammond, Mrs. Gertrude Bush and Mrs. Elsie Gordon.

**THE ANNIVERSARY** of the Pulpit Aid will be held on Sunday morning at Ebenezer AME Church. Mrs. Rebecca Nixon is president.

The pastor and congregation will be hosts to Grace AME church of Catonsville at 4 p.m. The Elks Lodge observes its anniversary at the church at 3 p.m. on Sunday, April 12. Mrs. Georgeana Wesley is sponsor.

**Wayman Memorial AME Church will be host to the Young Adults of Brooks Chapel from Calvert County during their musical program on Sunday, April 5 at 3 p.m. The program is in the interest of Women's Day.**

A hearty welcome to Private DeMorris Gant, 2610 Forrester Ave. who has completed his basic training at Ft. Jackson, S.C. and is now home on leave.

**THE STAR** of Bethlehem AME Church invites the public to be with the members in their scheduled evening dates:

Mrs. Lillie Bowen is sponsoring a 40-cent rally on April 5 at 3 p.m. On April 12, the Rev. Shell Choir and congregation will be guests at 3 p.m. and the Rev. L. A. Dyson and congregation of Mamon and Hall Methodist Church will worship at 8:30 p.m. Mrs. Lelia McQueen is president.

Get well wishes are sent to Mr. and Mrs. George Johnson Moses Chinn, Mrs. Eunice Dritto, Mrs. Louise Parker, George Martin, Louis Mollock Sr. and the Rev. Noah D. Mel-

CATONSVILLE NOTES

## Rev. Jentry McDonald is called to Morning Star

By SAMUEL TORSELL

A musical tea will be held at Mt. Gilboe AME Church on Sunday, April 5, at 3 p.m. for the benefit of Women's Day. Mrs. Dorothy Henderson is sponsor.

**The Rev. William Tapscott preached his farewell sermon on Sunday as pastor of the Morning Star Baptist Church after 26 years of service.**

The church was crowded with members and friends and the Rev. Mr. Tapscott baptized the following persons: Melvin Lloyd, James Ragler and James Anderson.

The Rev. Jentry McDonald has been called to pastor the church and will preach on Sunday morning. The Rev. Mr. McDonald is assistant staff manager of the North Carolina Mutual Life Insurance Co., East Baltimore branch.

**He lives at 1924 W. Lanvale St., Baltimore, and is a member of Sharon Baptist Church.**

Mrs. Sally Nelson, 17 Shipley Ave., who is the sister of Mrs. Margie Nelson, is sick at her home.

Harry Brown is a patient at Johns Hopkins Hospital.

**AT THE** last meeting of Emma Williams Temple No. 258 of Elks over which Dt. Ruler Anna McCormick presided, the members were happy to see some daughters out who had not been in attendance for quite some time, namely, Daughters Clara B. Hall, Rosa L. Fields, Verletta Scott and Ida Torsell.

**District Deputy Rosa A. Fields presented the gavel to Rev. Dt. Ida Torsell, who conducted the devotions.**

The juvenile class of the Temple is being reorganized. Parents and Guardians are asked to send their children between the ages of six and 12 to the meetings which are held the first Friday in each month at the Elks Home at 5 five o'clock.

**CATONSVILLE 1923**

Crescent Lodge of Elks held its first street parade in Catonsville. George King was chairman and Samuel Torsell was exalted ruler.

**Mrs. Amy Hill was attending the Elks Grand Lodge Convention in Indianapolis. She was a delegate for the Emma Williams Temple.**

Mrs. Jeroline Winefield, Mrs. Wyletta Spenny and Miss Sadonia Ray, all from New York were the guests of their aunt, Mrs. Rosa Wilson, 10 Melrose Ave.

GLEN BURNIE ECHOES

## Mrs. Gaither given surprise on birthday

By FELICIA E. ADAMS

Mrs. Catherine Gaither of Glen Burnie was given a surprise birthday party by her sons and daughters, Mr. and Mrs. Roland J. Gaither, Mr. and Mrs. Clifton Gaither, Mr. and Mrs. Sterling C. Gaither and the Rev. Mr. and Mrs. Samuel Moses Gaither at the home of Mr. and Mrs. James Chase and sons.

The honoree received beautiful and useful gifts.

**Guests included Mesdames Novella Snowden, Sally Jones, Hilda Bonds, Letitia Briscoe; and Mr. and Mrs. Columbus Howard, Mr. and Mrs. James Chase, Mr. and Mrs. Theodore Matthews, Mr. and Mrs. Mike Holland, Miss Dolores Matthews, Miss Shirley Gaither, Miss Evelyn White, Miss Cynthia Moore, Miss Valeria Moore and Miss Iola Howard of Washington.**

Charlie Hughes, Eulus Gaither, Gilbert Myles, Victor Howard, Charlie Moore, John Chase Jr. and Aubrey Chase.

Mr. and Mrs. Theodore Chase of Baltimore had as their dinner guests recently, Aubrey Chase, Mr. and Mrs. James Chase and sons, Mrs. Juanita Gaither and Mrs. Catherine Gaither of Glen Burnie.

**MRS. MABLE POWELL** of Baltimore became the bride of William Odan of Cedar Hill, Md. on Saturday.

The wedding took place at the home of the bride's cousin, Mr. and Mrs. Aaron Wright, 2526 W. Pratt St.

The Rev. James E. Adams officiated.

The bride looked lovely in a pale blue dress with ankle-length dress, above-the-elbow gloves and a white petal hat.

**The matron of honor, Mrs. Edna Durham, wore a navy blue chiffon.**

James Perry of New York was best man.

A reception was held at the Cedar Hill home of the bridegroom.

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**OUT-OF-TOWN** guests for the affair were Mr. and Mrs. James Perry, parents of the bride, from White Plains, N.Y.; Mr. and Mrs. Nathaniel Gibson, Mr. and Mrs. Moses Gibson, Mr. and Mrs. Walter Duke, New York City.

Miss E. Oliver, Mrs. Camilla Oliver, Mrs. Maggie J. Wise, Mrs. Ruth Lawson, Mrs. Corine Rouse and Miss Jewel House, all also from Washington.

Mr. and Mrs. Calvin Davenport from Towson.

Other guests included the Rev. Mr. and Mrs. James Adams, Mr. and Mrs. Allan Wright, Mr. and Mrs. Benjamin Oden (parents of the groom), Mr. and Mrs. Aaron Wright, Mrs. Flusonie Chambers and son Willie, Jr., Mr. and Mrs. Lester Hayes, Mr. and Mrs. Lawrence Wells, Mr. and Mrs. Freddie Kess, Mr. and Mrs. Raymond Nixon, Mr. and Mrs. Hugh Oden.

**Also, Mr. and Mrs. Otis Johnson, Mr. and Mrs. Roscoe Oden and daughter, Mr. and Mrs. James Fleming and daughter, Mr. and Mrs. William Bouyer, Mr. and Mrs. Sterling Gaither, Mr. and Mrs. Moses Wright, Mr. and Mrs. Elroy Hall and Mr. and Mrs. Moses Mahoney.**

Also, Mrs. Rosa Lindsey, Mrs. Wilson and daughter, Mrs. Sonbie Huston, Mrs. Pearl Oden, Miss Bernice Odan, Percell Odin, Stewart Armstead, Vernon Oden, Wesley Bouye, and Manuel McCrey.

The bridegroom is a member of the Metropolitan Methodist Church in Washington where he is a member of the trustee board and president of the ushers' board.

Mrs. Felicia Adams is grateful to the beginners of her Sunday School at Metropolitan Methodist for the beautiful potted plant they presented to her after their exercise on Sunday.

**FRIENDS AND** neighbors are extending sympathy to Mrs. Ethel Queen, wife of the late Albert Queen of Glen Burnie, who was buried recently after services at Metropolitan Methodist where he was a life-long member and a member of the trustee board.

Thought for today—There is a great difference between knowledge and wisdom.

# Whet your appetite while whittling down your figure

By FANNIEJOE REID

One of the complaints about going on a diet is that the food allowed gets monotonous, or that, too often, it is just plain unappetizing.

**Not so, And now, that spring is here, after the season of heavy meals and lavish parties, most of us can stand some reducing.**

But, let's have fun with our reducing meals.

Select low-caloried items that appeal to the eye. That is one way of banishing the psychological dread. Back this up with honest-to-goodness taste appeal ...and you'll have it made!

**Make your entre tasty and serve generous portions. A tart large glass of tomato juice, sparked with celery or garlic salt and a dash of lemon.**

Close by a beautifully arranged platter of relishes: green and ripe olives, crunchy celery, carrot sticks, tiny scallions, radishes and orange slices.

Perk the relish tray with a bowl of cream cheese...vitalizing and non-fattening.

Get all of your food needs in ... a portion of broiled steak a couple of tasty chops, broiled, with a vinegar dress, or the same dressing on crisp boiled cabbage.

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ANOTHER GOOD STEP is to learn what an ally your spice shelf can be. Spices and herbs are flavor builders so low in caloric value they needn't be counted. Take an herb like oregano, for instance. A small pinch does magical things to tomatoes, eggplant, cabbage, salad greens, seafood and lamb.

**Herbed Shrimp Perfection is a very satisfying luncheon dish. At 50 calories per serving you can allow yourself a 60-calorie slice of bread, and a dainty piece of angel food cake (at 82 calories per piece) and still keep to a modest total for lunch.**

The Perfection is made with an envelope of unflavored gelatine, a fourth cup water, a cup tomato juice, a cup clam juice, a tablespoon fresh lemon juice, a teaspoon salt, a half teaspoon whole oregano leaves.

Also a fourth teaspoon ground black pepper, a fourth teaspoon garlic powder, two teaspoons minced onion, a fourth cup diced celery, a fourth cup diced green pepper, a can of shrimp (4½ ounces) and salad greens.

**Soften gelatine in cold water. Heat tomato juice and add to softened gelatine. Stir in clam juice, lemon juice, seasonings and onion.**

Chill until the mixture begins to thicken. Fold in celery, green pepper and peeled and deveined shrimp. Turn into a one quart mold rinsed in cold water. Chill until firm and ready to serve. Unmold onto serving plate and garnish with salad greens.

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**YOU NEED NOT** leave fish off your diet menu. Here's a delicious way to prepare halibut (at 337 calories per serving) or haddock (at 281 calories per serving).

**Use one tablespoon margarine, two tablespoons of fresh lemon juice, a teaspoon crumbled whole oregano leaves, two teaspoons salt, a fourth tablespoon of ground black pepper and one and a half pounds fish steaks.**

Melt margarine. Add lemon juice adding seasonings as desired. Place fish in a greased broiler, having the oven control set to broil.

Broil 10 minutes or until fish is brown and flaky, basting two times with butter and lemon sauce.

**NOW HAVE** A little something very, very delicious to complete the picture of dieting being fun.

**This can well be Peach Royale.**

**Peach Royale is made with a third cup cold water, a half teaspoon almond extract, a third cup Starlac nonfat dry milk, two envelopes unflavored gelatine, a half cup cold water, three-fourths cup canned peach syrup and two and a half cups pureed canned peaches.**

**Combine 1/3 cup water, almond extract and Super Starlac nonfat dry milk in small mixer bowl.** Beat with electric mixer until stiff, about 6 minutes. Place in refrigerator. Soften gelatine in ¼ cup water Pour syrup into metal saucepan; cook, stirring constantly, until syrup is hot. (Do Not Boil). Remove from heat.

Add gelatine; stir until dissolved. Blend into peach puree. Rinse 1-quart mold with cold water. Pour 1 cup of the peach - gelatine mixture into mold. Chill until set. Place saucepan containing remaining mixture in bowl of ice and water. Chill gelatine mixture, stirring constantly, until it reaches the consistency of unbeaten egg white, fold into whipped Starlac.

Pour into mold on top of peach - gelatine mixture. Chill until firm, about 2 hours. Unmold just before serving.

To unmold, loosen edges of peach royale with knife; tap sides of mold firmly. Dip into warm water to cover base, a few seconds. Unmold.

**START ON YOUR WAY** to a slim spring figure with a meal spiked with a festive relish tray. Here, green and ripe olives, crisp celery, carrot sticks, scallions, radishes and orange slices are served with an enticing cottage cheese dip.

## Make a sweet potato crust for that fresh celery and ham pie

With potatoes and celery in good supply and at reasonable prices, you will most certainly want to try this delicious and new recipe, fresh celery and ham pie with sweet potato crust.

For this you will need one-fourth cup chopped onion, one-fourth cup butter or margarine, one-fourth cup flour, one cup milk, one cup ham stock, one cup diced celery, cooked; one cups diced leftover, cooked ham; one-half cup cooked fresh peas, one teaspoon salt, one-fourth teaspoon ground black pepper and one-fourth teaspoon garlic powder.

Saute onions in butter or margarine until limp. Blend in flour. Stir in milk and ham stock. Cook until of medium thickness, stirring constantly. Add celery, ham, peas and seasonings. Turn into a 10 by 6 by 2-inch baking dish. Cover with sweet potato crust.

Trim and anchor edge to casserole. Make two to three slits in top of crust to allow for escape of steam. Bake in a preheated hot oven (400 degrees F.) twenty-five minutes or until browned.

Ham stock—Add one cup water to ham bone. Cover and cook slowly one hour.

* * *

**SWEET POTATO** crust is made with one cup sifted all-purpose flour, one teaspoon double-acting baking powder, one-half teaspoon salt, three-fourths cup cold mashed sweet potatoes, one-third cup shortening, melted, and one egg, well beaten.

Sift flour, baking powder and salt together into a bowl. Add sweet potatoes, shortening and egg. Stir until blended. Chill one hour or until stiff enough to handle. Roll or pat to one-fourth-inch thickness to fit the top of the baking dish.

Yield: Six servings.

## Spring lamb en route to good eating

Lovers of lamb — and there be many of ye, here in the Northeast — good news is in store. The lambs that but lately gamboled in sunlit fields are on their way to market — half of them, a good deal more than last year's two hundred in Baltimore for a few days when her father passed. That left her brother and mother. She had labored for many months caring for the ill members of her family in Cleveland, Ohio.

She recently returned to Baltimore to join her husband, the Rev. David B. Banks, pastor of the Greater St. John Baptist Church. Mrs. Banks brought her mother back with her. She is still ill at the home of her daughter at 1319 Caroline St.

Clara had lost considerable weight but she has regained the lost weight and she has added some that she has never had before. She looks very well.

**Mrs Enczy Cole of 222 Chestnut St. has been a patient at the Johns Hopkins Hospital for nearly three weeks. She has undergone surgery and is resting comfortably. She may be found on Halstead 2, North. A card from some of the members of the Inner Family Life Discussion Group and the PTA as well as her church, will help her on the road to recovery.**

Henry McDaniel, brother of Harold L. McDaniel, is a patient at Johns Hopkins Hospital He had to undergo surgery but is getting along nicely. He is on Halstead 2. Henry lives at New Orleans, La.

The Rev. Mr. and Mrs. Everett had as their guest members of Mrs. Everett's family from Brooklyn, N.Y. They were Mr. and Mrs. Irvin Trout, Mr. and Mrs. Lafayette Southerland, and Mr. and Mrs. Paul Trout. They are all members of Concord Baptist Church of which the Rev. Gardner Taylor is pastor.

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**THE PASTOR'S** Aid Society of the New Shiloh Baptist Church invite a presentation to the Rev. Mr. and Mrs. Everett during the Sunday morning services which swelled their purse to make the Easter season a little more cheerful. Mrs. Evelyn Morman is president of the group.

The Easter services of the Union Baptist Church were quite inspiring. At the close of the services, there was a special dedication service for the new capes of the Nurses Unit. There are twelve nurses available for the services of the church at any time that they are needed.

**On the second Sunday in April, the Rev. James Franklin, originally of Pamplin, Va., will be the guest speaker for the entire day. The Rev. Mr. Franklin is a senior at Virginia Seminary and College at Lynchburg, Va. He sings as well as he preaches.**

The Easter Cantata of the Union Baptist Church was well attended. It was a treat to those who wanted to hear and to see the children participate. All members of the Sunday School received large Easter eggs.

Mrs. Edna Brown, a long-time sick member of Sparrows Point, has been ill for a long time. She is now recovering at the home of her daughter, Mrs. Mildred Alston who lives in Day Village.

## Clam-Bean Puff

You'll never be at a loss to produce a hearty supper or luncheon entree with a can of tender blue lake green beans and one of minced clams on hand. It's a superb flavor combination and one that's sure to please in "Green Bean and Clam Puff."

Bake cut blue lake green beans and minced clams in a nicely seasoned cracker-custard mixture. Serve this golden, light entree with sliced tomatoes and a pan of crusty corn bread for a satisfying, quick meal.

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**GREEN BEAN** and Clam Puff is made with one cup milk, one tablespoon instant minced onion, one-fourth cup chopped green onion, one cup coarsely crumbled soda crackers (about sixteen), one (No. 303) can cut blue lake green beans, one (seven-ounce) can minced clams and liquor, one-half teaspoon salt, one-half teaspoon Worcestershire sauce, two well beaten eggs, one-fourth cup melted butter or margarine.

Combine milk, onion and crackers; let stand ten to fifteen minutes. Drain green beans and add with all remaining ingredients to cracker mixture. Turn into buttered baking dish, about one quart size, and bake in moderate oven (350 degrees F.) for thirty-five to forty minutes.

Makes about five or six servings.

## Quick Pizza

The basis of this Quick Pizza is from Make-Your-Own-Mix, which is made by cutting a cup of shortening into two pounds of enriched Washington Self-Rising Flour.

To make - Your-Own-Mix biscuits by adding enough milk to two cups of the Mix to make a soft dough. Turn out on lightly floured surface and knead about 10 strokes. Place on well greased 12 x 15 inch baking sheet.

**PAT OR ROLL** out until entire sheet is covered. Make a ridge around the outside edge of dough. Spread with a tablespoon of liquid shortening. Bake in a 475 degree oven for five minutes.

**Remove from oven, spread a** 10-ounce can of spaghetti sauce with meat evenly over the biscuit dough. Sprinkle with one teaspoon oregano or Italian seasoning. Top with a cup grated mozzarella cheese.

Return to hot oven for about seven minutes. Serve hot.

Makes about six servings.


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