COOKING IS FUN

For feeling of achievement try home made sausage, scrapple

By FANNIEJOE REID

In these days of high tension there is nothing that is so soothing to the nerves as to retire to your kitchen and "create."

With pork plentiful and reasonably - priced, this is a good time to retreat to the days of your forebearers and create homemade sausage or scrapple, or both.

The U.S. Department of Agriculture backs our option, here, and has come up with diné directions for making both products in your own kitchen.

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HERE ARE the directions: FRESH SAUSAGE: Use four pounds of ground pork from a boned shoulder or from pork "trimmings" that offer a proportion of two-third lean to one-third fat. (Too little fat makes cooked sausage dry; too much makes it too "rich" and causes shrinkage in cooking.) Mix together five teaspoons salt, four teaspoons ground pepper, one-half teaspoon ground cloves or one teaspoon of ground nutmeg, if preferred, and one teaspoon sugar.

If pork is ground at the store, mix meat and spices until thoroughly blended. If meat grinding is done at home, sprinkle seasoning mixture over the pork before putting it into the grinder.

After blending meat and seasonings, add a scant half cup of cold water and knead sausage until it becomes sticky and doughlike. Mold into patties about one-half inch thick, or pack into small loaf pans and chill before slicing and cooking.

Fresh sausage will keep only a few days in the refrigerator. It can be kept frozen at zero F. for several weeks if the salt is omitted before freezing and added instead just before serving.

Cook sausage patties slowly and thoroughly in an uncovered fry pan until brown and crisp on both sides. No fat need be added to the pan; sausage cooks in its own fat. For convenience sausage may be started in a cold pan.

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HOMEMADE SCRAPPLE. Use two pounds of fresh pork from an inexpensive cut such as shoulder. Cook meat slowly in one and one-half quarts of water until the meat is loosened from the bones. Strain off the broth, and separate the meat from the bones. Cut meat into fine pieces. Add enough water to the broth to make one quart, bring liquid to a boil, and stir in one and one-half cups of uncooked fine whole-wheat cereal. Cook until the mixture is thickened, stirring constantly. Add the meat and one small onion chopped fine. Cook for fifteen minutes longer, stir frequently, and season with salt and pepper. Pour the mixture into loaf pans and let stand until cool and firm. To serve, slice scrapple and brown slowly on both sides in a hot fry pan. If the scrapple is rich in fat, extra fat will not be needed for browning.

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WITH BEEF also in the economical class, this week, USDA has also come up with comparative advantages of three different methods of braising beef round or chuck.

Braising is a method of cooking in which the meat is cooked slowly in a covered pan. It is applicable to any of the less tender cuts of pork and lamb as well as beef.

The three methods to be discussed here are oven braising, top-of-the-range braising, and pressure-cooker braising.

With all these methods the meat is placed in a tightly covered pan so that it is steamed in cooking. If desire, the meat can be browned first and a small amount of liquid added at the beginning of the cooking period. The kind of liquid and seasonings used gives flavor variety.

• • •

TASTE PANEL ratings indicated that long, slow oven braising at 325 degrees F. imparts more juiciness and flavor than braising in a pressure saucepan. Or, the other hand, cooking in a pressure saucepan usually makes the meat more tender than oven braising and also saves on cooking time.

For the homemaker who is apt to be at home all day, oven braising may be more convenient because, once the meat is covered and placed in the oven, it needs little attention. A four-pound chuck roast braised in a 325 degree oven requires about three hours of cooking. Vegetables can be added towards the end of the cooking time to make a complete oven meal.

Braising on top of the stove takes about the same length of time as oven braising and results in meat of similar cooked quality. However, it may be necessary to add extra liquid from time to time, since the small amount used in top - of-the-range braising may evaporate during cooking.

Corn chowder with weiners

Lunch box special for cold weather — Speedy Corn Chowder with Weiner Slices!

The youngsters really go for this in their thermos bottles. . . and it's so good for them when made with Carnation Evaporated Milk. Today's Carnation is the form of milk you can use like cream—with less than half the fat calories of cream.

That's because it is whole milk with more than half the water removed by Carnation's secret process.

• • •

SPEEDY CORN Chowder with Weiner Slices is made with four slices bacon, one-half cup chopped onion, one and two-thirds cups chicken broth, one teaspoon celery salt, one package (three-fourth ounce) instant mashed potatoes, two cups cream-style corn, one and two-thirds cups (large can) undiluted milk.

Cut the bacon in small pieces. Brown in two-quart saucepan over medium heat. Add onion and cook over low heat until soft and golden.

Add chicken broth and celery salt. Bring to boil. Remove from heat. Stir in instant potatoes. Add the corn, Carnation and weiner slices.

Spaghetti and meat balls

Is there anybody who doesn't like Spaghetti and Meat Balls? My guess is very few! and you ladies won't mind making this family favorite often with Louise Prothro's easy Pet recipe. . . easy because you use canned spaghetti with tomato sauce.

The special home-made touch comes from the tender, juicy meatballs and the secret of their delicious taste is Pet Instant Nonfat Dry Milk. The instant milk holds in all the natural meat juices . . . helps tenderize the meat. . . and adds good milk nourishment.

MISS PROTHRO'S Spaghetti and Meat Balls are made with one pound ground beef, one-half cup Pet Instant (in dry form), one egg, one teaspoon salt, one-eighth teaspoon pepper, one-fourth cup catsup, one slice day-old bread, torn into crumbs, one tablespoon hot shortening, one-half cup cut-up onion, and two one-pound cans spaghetti with tomato sauce.

In two -quart bowl mix beef, Pet Instant, egg, salt, pepper, catsup, and bread crumbs. Shape into twelve balls and brown in ten-inch skillet in hot shortening. Add onion. Cover and cook ten minutes until onion is tender. Spoon off drippings. Add spaghetti. Cover and cook five minutes until hot.

Makes four servings.

Schmidt offers legendary bread

A bread recipe originally created in the year 509 by the Benedictine Monks at Monte Cassino, Italy, and then brought to America more than a hundred years ago is the basis for St. John's Bread, now being produced and distributed through local food stores by the Schmidt Baking Company, Bakers of Blue Ribbon Bread.

More than a century ago — 1856 to be exact—a group of Benedictine Monks from Bavaria founded St. John's Abbey and University in Stearns County, Minnesota.

Other than the bare necessities of life, they brought with them an old world recipe for this unusual loaf of bread which they called "Schwartzbrot."

Schwarzbrot, or black bread, was the forerunner of St. John's Bread, or the more familiar "Johnny Bread," as it was affectionately called by generations of the institution's students, friends, and neighbors.

OLD TIMERS who entered the monastery at the turn of the century can recall watching the monks combine a thick slice of this black bread and a slice of white, sandwich style, to eat with coffee.

This custom may explain why the later Brother William Baldus, Abbey cook and baker originated a whole wheat dark bread not quite so dense as Schwarzbrot.

The present ground gained loaf of St. John's Bread, which is being baked by Schmidt Baking Co. on a franchise authorized by the Abbey, is a blending of the top types of bread eaten by the pioneer monks and students.

The dark-grained bread that Brother Baldus developed from the Bavarian version of the Monte Cassino recipe is made from unbleached flour, cracked rye flour, cracked whole wheat flour, rye meal, and other ingredients.

It is a firm and hearty bread that in many ways symbolizes its creators, the Benedictine Monks.

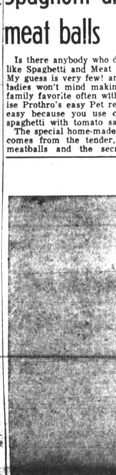
Royalties derived from the franchises given to select bread bakers go into the St. John's fund, which helps to perpetuate the work of St. John's Abbey and the Benedictine Order.

St. John's Bread is baked in the traditional rough - grain dark loaf and in a full - bodied white loaf. It brings the consumer all the old country flavor and texture and brown-crusted goodness that have come out of St. John's ovens for over one hundred years.

CARL P. SCHMIDT
His company has new bread

Acme SUPER MARKETS
Where Quality Counts and Your Money Goes Furthest
LOW PRICES IN STEP WITH SAVINGS PLUS . . . WE GIVE S&H GREEN STAMPS

4955
SIZES
10—20



4952
SIZES
12½—22½

by Anne Adams

LOOK SLIMMER — Becoming surplice line ideal for the half-size figure, features this smart two - piece dress with wrap-tie top.

Printed Pattern 4952 comes in sizes 12½, 14½, 16½, 18½, 20½, and 22½. Size 16½ requires two and a half yards of 54-inch fabric.

FROM A TWO-SKIRT fashion you can fashion two beautiful basic dresses. One has slim skirt and the other full circle skirt. Patterns for both are included.

You also have two necklines to choose from.

Pattern 4955 comes in sizes 10, 12, 14, 16, 18 and 20. Size 16, slim skirt, requires three and three-eighth yards of 39-inch fabric.

• • •

SEND 50 CENTS 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.

TOPS FOR SALADS
GULDEN'S Yellow Mustard
Because it's tops in taste.
GULDEN'S Yellow Mustard

Family style beef stew

Wise homemakers everywhere are conscious of the fact "better meals build better families."

"Family Style Beef Stew" is a splendid example of how a clever cook can prepare beef chuck in a nutritious, appetizing and surprisingly easy manner.

Chunky cubes of beef are Cooked with California Burgundy wine and tomato sauce until tender and savory. There is no browning of the meat or other tedious preparation. Everything goes into one pan including a variety of seasonings, onion, carrot and celery. What could be easier?

When the meat is done, thicken the richly flavored and colored pan juices slightly and serve with the meat.

A good French bread or other crusty type of loaf is perfect with this stew as it helps to catch the last rich drop of gravy. To further complement your dinner, chill the remainder of the Burgundy used in cooking the meat and serve as the accompanying beverage.

• • •

FAMILY STYLE Beef Stew is made with two pounds beef chuck, cut into two-inch cubes, one cup California Burgundy or other red dinner wine, one (eight - ounce) can tomato sauce, two tablespoons instant minced onion, one large stalk celery, finely chopped, one large carrot, chopped, one-eighth teaspoon garlic powder, one - fourth cup chopped parsley, two tablespoons fresh lemon juice, three - fourth teaspoon salt, one-half dried bay leaf, one (ten and one-half ounce) can consommé (undiluted) and two tablespoons cornstarch.

Combine all ingredients except cornstarch; cover and simmer until meat is tender — two to two and one-half hours.

Mix cornstarch with a few tablespoons cold water to form a smooth paste. Stir into pan juices and cook, stirring constantly, until mixture boils and thickens.

Makes four or five servings.

ONLY AT
North Avenue Market...
will you find
SERVICE
Friendly, personal, courteous
QUALITY
Famous for 30 years
VARIETY
In-season and out-of-season here "every season."
PARKING
Plenty of easy free parking on our larger lot on Maryland Ave. opposite the market.
North-Maryland-20th-Charles
Daily till 6—Wed. till 1—Fri. till 7
Stores Open EVERY NIGHT

SO GOOD
PEANUTS! PEANUTS! PEANUTS!
BUY DIRECT FROM FARM AS THEY COME FROM PICKERS
EAT THEM RAW or PARCH THEM
Prices Postpaid to your door. Strictly Cash.

10-LB. BAG	$ 3.00
25-LB. BAG	6.90
50-LB. BAG	14.50
100-LB. BAG	27.50

CHARLIE G. FORBES
RED ROUTE No. 2 ROBERSONVILLE, N. C.

Sales tax hike proposed

WASHINGTON

District government got a brand new proposal that would replace its own plan on how to raise an additional $8 million in revenue through taxes.

The Citizens' Advisory Council recommended that the sales tax be increased to 3 per cent on everything except food, leaving it to stand at 1 per cent.

The council made the recommendation on the basis of a special tax committee headed by Joseph C. Waddy, attorney.

District officials indicated that they would stick to their own plan to increase taxes in several categories, including real estate, whisky, tobacco and the uncorporated business franchise covering lawyers and doctors.

GET ON BOARD the newstip beat. It passes every week, dropping off $50 worth of checks here and there for good story tips and news pictures. Flag the beat down, just pick up your telephone, dial MU. 5-6015 and say, "I have a tip."

"We deliver as many as 125 babies a month," Mrs. Anderson points out. "I know how important it is for tiny babies to have the safest, most digestible form of milk for their formulas." More mothers feed Carnation to their babies than any other brand. It is the world's leader for infant feeding.

The Andersons with their son Michael at lunch. Dessert will be Mrs. Anderson's rich Carnation custard. "Every milk dish I make calls for this nourishing custard," Mrs. Anderson explains. "It's never 'watery', with double-rich Carnation. Every custard and creamy recipe I've made for years has been made with Carnation Evaporated Milk."

Mr. and Mrs. Anderson relax for coffee at home. "We like Carnation better than cream for our coffee," Mrs. Anderson declares. Millions prefer this double-rich milk because it makes coffee taste so much richer. Carnation is the red-and-white can is the world's favorite evaporated milk.

Head nurse tells why she selected
CARNATION MILK FOR HER OWN BABY

Mrs. Ida Mae Anderson is head nurse and maternity supervisor at a leading hospital in Detroit. She is a graduate of Good Samaritan Hospital in Charlotte, N.C. She was once affiliated with the largest hospital in New York City, and has been an outstanding leader in advanced nursing methods for many years.

In addition to her professional life, Mrs. Anderson loes her own cooking at home for her husband and their 2-year-old son Michael Lynn.

"Michael was a bottle baby for nine months," Mrs. Anderson says. "His formula milk was Carnation, of course. When Michael changed to the cup we kept him on Carnation. We mix it with an equal amount of water, and it gives him all the food values of whole milk, with extra Vitamin D, as well."

"from Contented Cows"

recipe:
"FAILURE-PROOF" CARNATION CUSTARD
(Makes 6-8 individual custards)

4 eggs
½ cup granulated sugar
½ teaspoon salt
1 teaspoon vanilla
1 cup water
1⅔ cups (large can) undiluted CARNATION EVAPORATED MILK

Beat ingredients to mix well. Pour custard Into 6-8 baking dishes; sprinkle with nutmeg. Put dishes in 2½" deep pan; pour water around custard dishes.

Bake in moderate oven (350°F.) 40-45 minutes, or until knife inserted in custard comes out clean. Remove from water and cool. Add topping, if you desire.

On the Eastside

By CHARLOTTE W. DOWNIE

From all reports the community conference and workshop being sponsored by East Baltimore Lodge 1043 of IPBOEW will be "tops."

Rip Van Winkle Couldn't Sleep with Nagging Backache

Now! Doan's gives you the fast relief you need from nagging backache, headache and similar aches and pains that often result from tiring, stress and disturbance from over-exertion or stress and strain. Doan's works fast—may be the best you've ever found. Doan's may be mild bladder irritation following wrong food and drink—for fast, soothing up a restless nonsoothing feeling. Doan's Pills are a diuretic. Use as directed. Get Doan's. A fast-acting pain-relieving action to help comfort of nagging backache, headache, muscular aches and pains. Do something effect on bladder irritation. 2. By diuretic action tending to increase output of the 15 miles of kidney tubes. Enjoy a good night's sleep and feel fine tomorrow. Doan's Pills. Get Doan's Pills today!

Help your Skin

by Relieving Itchy, Stingy Misery of Acne Pimples, Bumps (Blackheads) Eczema, Ringworm, Irritated Feet

and other common skin discomforts

Don't let your skin troubles get you down! Thousands of people have found Black and White Ointment brings quick, soothing relief to itchy, stinging skin misery. You, too, can enjoy this wonderful help. Start using Black and White Ointment this very day! Buy it at your favorite drug counter. Sold on a money back guarantee!

And to keep your skin clean, use Black and White Skin Soap, daily.

Large 75c size contains 4½ times as much as regular 35c size. Trial size 25c

Black and White OINTMENT
SOLD ALL OVER THE WORLD

BLACK AND WHITE OINTMENT

ALL CHOKED UP WITH A COLD?

New Medical Research proves you get extra-fast relief this 60-year tested way!

Do you suffer from aches, pains, fever, watery eyes, sore throat, tight chest, loss of sleep, or any other of the torments due to flu, or the common cold? If so, do as your mother and your grandmother did. Trust the reliable, time tested effectiveness of 666, the cold remedy depended upon for three generations by thousands of families throughout the U. S.

HERE'S THE REASON WHY 666 is the broad activity, multiple-ingredient medicine that brings you swift, positive relief from all distressing cold symptoms . . . frequently in a few hours. In spite of all medical research, there is no product on the market today that is superior to 666 in relieving the discomforts of the common cold because 666 liquid or tablets has more of what it takes to throw off colds symptoms fast. Always keep 666 in your medicine cabinet. To be trusted and proven by three generations, 666 must be good!

GUARANTEED

So start taking 666 for your cold now. The makers of 666 are so sure that 666 will work, they make this unconditional guarantee . . . You've got to be satisfied . . . or your money back!

Fast-Acting

666 starts working instantly. The moment you swallow the first dose! In minutes, the active ingredients start working in your body for extra-fast relief.

Famous 666 cold medicine comes in two ways . . . liquid or tablets. Same fast relief in both . . . so just yourself, but try 666 today.

The sessions, with a luncheon meeting included, will be held at Christ Methodist Church, Chase and Washington Sts., Saturday, Nov. 7 (tomorrow).

The workshop which begins at 11 a.m. will feature topics on housing, health, citizenship and voting, functional illiteracy and Juvenile Delinquency, all at community level.

This is what we have been needing to know and now is the time to learn.

Speakers garnered to discuss the various topics include Dr. H. Maceo Williams, health; Sgt. Violet Hill Whyte, juvenile delinquency; Mrs. Lena K. Lee, housing; John L. Berry, citizenship and voting and James McDonald, functional delinquency.

Samuel Daniels will be the keynote speaker and luncheon guest speaker will be Dr. Furman L. Templeton, executive secretary of the Urban League.

Eastside's own Dr. Bernard Harris Sr., who is a member of the Lodge, will introduce the speakers at the luncheon to be at 1 p.m.

Neighbors this is a must to help you and you. Please attend. I'll be looking for you.

• • •

ANOTHER MUST ON YOUR list Saturday should be to attend the 20th Anniversary Dinner honoring Charles A. Parker superintendent and Mrs. Irene Jackson, treasurer, of Trinity AME Sunday School.

Thedinner will be held Friday Nov. 13 and service will begin promptly at 8 p.m.

Trinity is located at East Hoffman St. and Callington Ave. Helen Adams Hill is secretary, the Rev. L. A. Miller is pastor.

The Annual Day of the Stewardess Board No. 1 of Trinity AME Church will be held Sunday Nov. 8 at 3 p.m.

Mrs. Nannie Mockall, president; Mrs. Tryphena McRae, secretary; Mrs. Henrietta Cook, co - chairman; Mrs. Maggie Camper, secretary.

Coming soon to Trinity is the annual cabaret and Masquerade party, sponsored by the Men's Day organization and to be held in the Recreation Hall of the Church.

Door prizes are to be awarded for the best dressed, most original, and most comical costumes.

Ernest Black is chairman; Hugh Cooper, co - chairman; James Cooper, president.

• • •

REAL GONE club on our social scene is the Ten Silouettes. These live wires are busy making elaborate plans for their third annual Pre-Thanksgiving cabaret dance.

Members have chosen the Melody Ballroom for their affair to be held Nov. 25 from 10 to 2 a.m.

Music will be by Carl Ham and his group.

The Silouettes, organized nine years ago, do much charity work in our community.

Officers and members include Mrs. Christina Smith, president; Mrs. Jacqueline Myles, secretary; Mrs. Diana Wade, business manager; Mrs. Elizabeth Harris, treasurer; Mrs. Josephine Hopkins, Mrs. Marlene Holmes, Mrs. Yvonne Henson and Mrs. Constantia Cornish" Banks.

Miss Irene Blay has been visiting with her cousin in Pennsylvania.

Good neighbor in Howard County is Mrs. Alice Brown of Jessup, Md. Box 139. Drop her a Hello card once in a while.

• • •

COME SUNDAY, Nov. 15 from 6 p.m. to 12 midnite, the Palms Pleasure Social Club No. 2 will be holding forth at their second annual Turkey Snack.

Club members plan to pack the Alphian Pleasure Club, 128 E. Preston, where the affair is to be given.

Minnie V. Burgins is president; Ruth R. Tibbs, chairman. Proceeds help the needy at Christmas. Support their neighbors.

• • •

CUTE HALLOWEEN party for the Small Fry was the one tossed by Mrs. Lanalle Harris in her pretty home on 4022 Annellen Rd.

Decorations were out of this world and the children loved them.

Highlight of the party was a talent contest.

Prizes were won by Cornelius Daniels the apple contest and Michael Haywood, Pin the Donkey Contest.

Guests were: Roslyn Roland, Michael Haywood, Braid Harris, Tony Adrus, Cornelius Daniels, Gary Daniels, Lynn Knight Kim Knight, Rickey Bolter.

Mrs. Betty Knight and Mrs. Harris were dressed as Indian girls.

• • •

SOME MORE of the "nice" people who are responsible for the efficiency of Provident Hospital.

The very busy admitting office with personable James Lipsey at the head.

Assisting him are pretty Mrs. Susie Jones, peri Mrs. Marella Torsell, vivacious Mrs. Mary P. Moore and friendly Harold Jones.

These adpt employees deserve much credit for the business like manner in which all patients are received.

Listen neighbors on our East side lets do something towards helping the "Quads" and their family.

After all they were born on "Our Eastside."

Call the AFRO MU. 5-6015 for information. Get on the bandwagon neighbors.

• • •

REALLY REALLY surprised was suave Leroy Tibbs of 1830 E. Chase St., this past Monday evening.

His charming wife, Ruth R. Tibbs and his lovely daughter Mrs. Karl Spadley, decided to give him a surprise birthday party with all the trimmings.

Leroy was lured to the party thinking it was to be a birthday dinner and when he arrived eyes of surprise greeted him (last report he is still in a daze from it all).

Among the gals there was the Spadley's pretty Eight Ave. home.

Joining in the fun were: Messrs and Mesdames George V. Tibbs, Henry A. Collins Sr., Earl Spadley, Earl Thomas and Russell Matthews, Mrs. Charles Byrd and Mrs. Leroy Tibbs. Miss Shirley Spadley, Earl Spadley Jr., Michael Johnson, Robin Johnson, Charles Brown.

The choir and congregation of Shiloh AME Church located at 2601 Lyndhurst Ave., will present a program at East Hoffman Street Church located at Hoffman and Aisquith St.

The Rev. W. V. Sewell, pastor of Shiloh, will deliver the sermon.

• • •

Good Neighbor of the Week— Our good neighbor of the week is likeable James Lipsey, collection manager in the admitting office of Provident Hospital.

Mr. Lipsey, who resides with his wife Nicey, a city school marm, at 818 Richmond Ave., is a native, of Hamlet, N.C.

He is an active member of Pennsylvania Ave. AME Zion Church.

Our good neighbor came to our fair city and Provident, well prepared for the excellent job he is doing.

He received his B.S. degree in Business Administration from North Carolina State College in 1948.

From there he trained at Kate Billing Reynolds Memorial Hospital, Winston-Salem, N.C.

In between time he served four years in the Armed Services as First Sergeant in both the European and Pacific Theaters.

Mr. Lipsey joined the staff of Provident Hospital in 1954 with the Admitting Department.

His job responsibility, is collecting patient fees which help keep the "wheels of Provident turning."

Our good neighbor is the son of the Rev. and Mrs. E. B. Lipsey.

His father pastors in North Carolina.

Interestingly enough, Mr. Lipsey comes from a long line of ministers in his family.

Namely the Rev. James Lipsey, the Rev. George Lipsey and the Rev. John Lipsey who are well known clergymen throughout the country.

His mother, formerly taught in Durham, N.C.

Mrs. Nicey Lipsey, his wife, is active in the Ladies Guild of Provident Hospital and teaches at School No. 114.

She is the daughter of Mr. and Mrs. W. B. Adams of Hamlet, NC.

Mr. Lipsey's hobbies include fishing, reading, watching television. He is also a fan of the Dodgers.

NEIGHBORS it is so good to receive a card to cheer you when you are sick and shut in (I Know). Send one today.

Mrs. Shirley Hammond Room 208 Provident Hospital.

Mrs. Diella "Dee" Marrow, Room 209 Provident.

Miss Olive Caulk, 555 Pressman St.

Ellias Wilson, 1125 W. Mulberry St.

Mrs. Mabel Allen, 2734 E. Chase St.

Mrs. Malinda McFaddin, Room 208 Provident.

William Jenkins, 447 E. Lanvale St.

Mrs. Hattie J. Walton, 1737 N. Milton Ave.

Isaac Myles 1611 Montepelier St.

Mrs. Lena B. Edmonds, 525 E. 20th St.

Mrs. Frances Baptists, 702 Radnor Ave.

Mrs. Thaxie Lawson, 1830 N. Bond St.

Mrs. Helen Robinson, 2227 E. Oliver Street.

Howard Crutchfield, Ft. Howard.

Mrs. Georgia Smallwood, 810 N. Washington St.

Mrs. Doris Harper, Brooks Lane Apts.

Mrs. Ella Daniels, 4028 Annellen Rd.

MEMORY VERSE:

The Righteous Shall be glad in the Lord, and shall trust in him; and all the upright in heart shall glory — Psalm - 64 Verse - 10.

• • •

Eastside Committee makes 1958-59 report

The 15th annual report of the Eastside Community Committee, Inc., 1118 E. Monument St., shows why it has been favorably looked upon by the City.

A community betterhood program, it has always come up with a good record of volunteer participation and continuity financial support.

Recently there was some talk that the money - pinched city budgeteers would cut or eliminate the $10,844 provided for the salaries of the two - member staff, William S. Taylor, coordinator, and Mrs. Esther M. Harris, secretary.

Later it was announced there had been a change of thinking downtown, with the ECC's service record playing a major role in the new point of view.

• • •

THE ECC BOASTS an active volunteer roll of 1,200 persons. Membership in the organization runs from $1 to $5, active; $5 to $25, contributing; $25 up, sustaining; a year.

Its recently released 1958-59 report shows it started the year with $4.36 on hand, raised $4,223.64 during the first three quarters of 1959, spending all of it on various projects but $115.23.

Eastside Community Committee, formerly known as Area Project No. 1, serves the area bounded by Fallsway and Guilford Ave. on the west, Chester St. on the east; 25th St. and Sinclair La. on the north and Baltimore St. on the south.

As many as 51,726 of the 108,477 residents are colored.

In 1958 it was one of the areas that had a brief report going over the top in the community Chest - Red Cross Joint Appeal.

• • •

SOME OF the major programs of ECC are the annual Christmas Party that last year saw 1,600 stockings distributed, a literacy training center for adults, a record of fighting against liquor licenses in the area and the annual Blue Ribbon Tea.

Other well - known activities include the Mother's Day program, the active Homemakers Club, the Religious education committee, the Neighborhood Adult Leadership - Boy Scout project and the federation of neighborhood organizations.

Elected members of the ECC's executive board are Oscar Arter, president; Haywood Musgrove, vice president; the Rev. George A. Crawley Jr., recording secretary, and Gardie Williamson, treasurer.

The chairmen of the other various subcommittees of the ECC are:

Mrs. Sadie L. Maddox, drama; James H. Hollinan, music; Donald Boyce, labor; Dr. Albert C. Burrwell, health and sanitation; Mrs. Cora H. White, recreation; Mrs. Obidell Alston, women's city work.

Also, Mrs. Inez Spicer, welfare; George W. Collins, public improvement and housing; Mrs. Celia Crawford, religious education; Mrs. Lorraine Chapman, homemakers; Mrs. Amanda Finch, public baths, and Van Story Branch, police.

CALVERT COUNTY NEWS

Homecoming celebration at Wards Church Sunday

By MELVIN A. EDWARDS

The Rev. Thomas Collins, pastor of Town Neck Church will be principal speaker on the Homecoming Day program at Wards Church, Sunday, Nov. 8. The Rev. Frank Chambers is pastor of Wards.

The Rev. Mr. and Mrs. William Edwards received a wedding cake from Mrs. Sarah Rawlings on their wedding anniversary Nov. 1.

The Rev. Mr. Edwards, who is pastor of Mt. Hope Charge Church, is joined by his wife in thanking Mr. and Mrs. Roland Riggs and Mrs. Rawlings for their efforts in making the celebration an event to remember.

• • •

MRS. SOPHIA BOARDLEY, sister of the writer, is on the critical list at Provident Hospital.

William Jones Jr., son of Mrs. Priscilla Jones of Chesapeake Beach, is now a member of the St. Edmonds Methodist Church choir.

Mrs. Rosa Brown, mother of Mrs. Joethel J. Brown was taken to Calvert County Hospital after suffering a sudden illness at St. Edmonds Sunday.

THE REV. Howard Brown will preach morning sermon for the St. Edmonds Sunday School City Rally on Nov. 8. The Rev. Joseph Collins, pastor of the Washington Baptist Church, will give the afternoon sermon.

The Rev. Samuel Green of Jones Church, preached the morning sermon Nov. 1, on the final day of the St. Edmond's Camp meeting. The Rev. Henry Chase presided. The Rev. Howard Brown led the congregation in prayer.

The St. Edmond's and Peter's Church choirs sang on the program.

MRS. Malinda McFaddin, Room 208 Provident.

William Jenkins, 447 E. Lanvale St.

Mrs. Hattie J. Walton, 1737 N. Milton Ave.

Isaac Myles 1611 Montepelier St.

Mrs. Lena B. Edmonds, 525 E. 20th St.

Mrs. Frances Baptists, 702 Radnor Ave.

Mrs. Thaxie Lawson, 1830 N. Bond St.

Mrs. Helen Robinson, 2227 E. Oliver Street.

Howard Crutchfield, Ft. Howard.

Mrs. Georgia Smallwood, 810 N. Washington St.

Mrs. Doris Harper, Brooks Lane Apts.

Mrs. Ella Daniels, 4028 Annellen Rd.

MEMORY VERSE:

The Righteous Shall be glad in the Lord, and shall trust in him; and all the upright in heart shall glory — Psalm - 64 Verse - 10.

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MT. WINANS NEWS

Mr. and Mrs. Patterson mark 48th anniversary

By GERTRUDE M. PATTERSON

The Sarah O. Collins Wesleyan Service Guild of Mt. Winans Methodist Church met at the home of Mrs. Mary Wise, 2405 Puget St. on Tuesday evening.

The Guild regrets the passing of its member, Mrs. Addys Harris. Funeral services were held Tuesday.

The Methodist Men of Mt. Winans Methodist Church met at the home of Cornelius Levi Jr. of 2617 Huron St. Friday evening. Plans are in the making for Men's Day to be held in February.

Congratulations to Mr. and Mrs. Howard Patterson of 2415 Puget St., who celebrated their 48th wedding anniversary on Oct. 25.

Sharing honors with them were their family of nine children, 24 grandchildren and 11 great-grandchildren.

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LT. JOHN and Mrs. Malloy of New Jersey attended the weekend Homecoming festivities at Morgan State College.

They also visited their parents in Guilford and Baltimore.

Annual Men's Day was held at Mount Winans First Baptist Church on Sunday. The Rev. Harry E. Dixon of Sykesville was the guest speaker at 11 a.m. James A. Williams, chairman, the Rev. Herbert S. Moore, pastor.

Mr. and Mrs. Charles T. Parker 3rd, of 2617 Huron St., were the guests of Dr. and Mrs. Rhetta at the Women's Club anniversary held at the home of Dr. and Mrs. William Garner of Morgan Park.

The Yiceretta Club met at the home of Mrs. Victoria Anderson, 2615 Huron St. Friday. Mrs. Dorethia Battle, secretary.

ATTENDING THE installation services of the Women's Society of Christian Services of Zone 1 at Aberdeen Methodist Church on Sunday were Mrs. Edna P. Ross, Mrs. Gertrude Parker, Mr. and Mrs. Charles Wells and Mr. John Malloy.

The Rev. B. P. Jordan delivered the message. Mrs. Bessie Malloy, president of the North Baltimore District Women's Society and Mrs. Margaret Wells, treasurer of the District installed the officers.

Mrs. Lillie Feel is president of the Society at Aberdeen.

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Mrs. Etta Smith — Mr. Oscar Arter Sponsor
Mr. Clark H. Walston — Mrs. Victoria Whitehead Sponsor
Miss Sergna Spicer — Mrs. Ethel Donaldson Sponsor
Miss Theresa Smallwood — Mrs. Laure White Sponsor
Mr. William Bellamy — Mrs. Victoria Whitehead Sponsor

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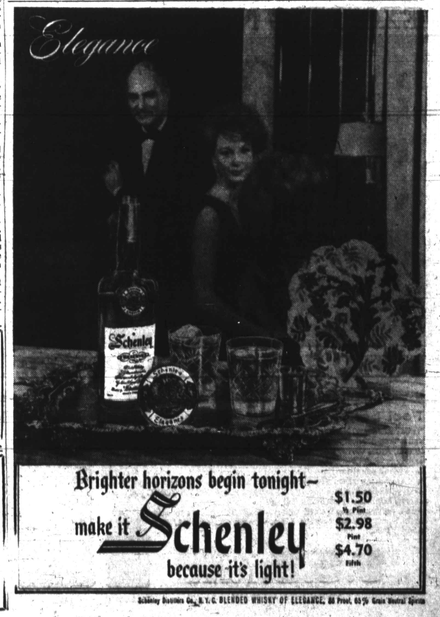
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