FOR VALENTINE'S DAY — A magnificent peppermint mold of pale pink. Serve with wafer-thin, chocolate-coated cookies and cups of fragrantly steaming coffee.

Pale Pink Heart will please your Valentine

For Valentine's Day — a magnificent peppermint mold of pale pink. It's perfectly delicious with wafer-thin, chocolate-coated cookies and cups of fragrantly steaming coffee.

PEPPERMINT PINK Valentine Mold is made with one envelope unflavored gelatine, one-half cup sugar, divided, one-eighth teaspoon salt, two eggs separated, one and one-fourth cups milk, one-half cup crushed peppermint stick candy, Red food coloring, one-half cup heavy cream, whipped.

Mix gelatine, one-fourth cup sugar and salt in top of double boiler. Beat together egg yolks and milk; add to gelatine mixture. Cook over boiling water, stirring constantly until gelatine dissolves and mixture thickens slightly, about 5 minutes. Remove from heat and add crushed peppermint stick candy. Tint with a few drops red food coloring. Chill until mixture is slightly thicker than unbeaten egg white. Beat egg whites stiff—but not dry. Gradually add remaining one-fourth cup sugar and beat very stiff.

Fold in gelatine mixture. Fold in whipped cream. Turn into a cup heart shaped mold and chill until firm. Unmold and garnish with a frill of whipped cream. Serves 6 to 8.

CHOCOLATE COOKIE Hearts require one-half cup butter or margarine, one-fourth cup sugar, one-half teaspoon vanilla, one egg yolk, one cup sifted all-purpose flour, and one-fourth teaspoon salt.

Cream butter; add sugar gradually; cream until light and fluffy. Blend in vanilla. Add egg yolk; beat well. Sift in flour and salt; mixing until thoroughly blended. Chill 1 hour. Roll out on lightly floured board or pastry cloth. Cut with 2-inch heart cookie cutter. If desired, cut out one large heart-shaped cookie to use as garnish for mold. Place on ungreased baking sheet. Bake in moderate oven, 375 degrees, about 15 minutes or until delicate brown.

Cool. Frost with Chocolate Glaze; decorate edges with Ornamental Frosting. Makes about 2½ dozen cookies.

The Chocolate Glaze is made with one-half package (one-half cup) semi-sweet chocolate pieces, one-fourth cup butter, and one egg.

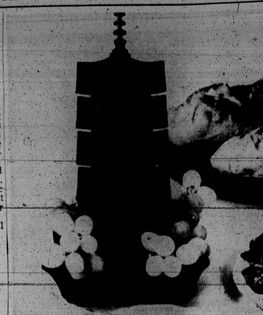
Combine semi-sweet chocolate pieces and butter in top of double boiler over hot (not boiling) water. Heat until melted. Beat in egg. Continue cooking, stirring constantly, until thick. Remove from heat; cool slightly.

• • •

FOR ORNAMENTAL roasting one one and one-fourth cups sifted 10X sugar, one-eighth teaspoon cream of tartar; one large white and Red Food Coloring.

Sift together 10X sugar and cream of tartar; add egg white. Beat with rotary or electric beater until frosting holds its shape. Add food coloring for desired shade of pink.

Cover with damp cloth until ready to use.



BAKED TOMATOES stuffed with crabmeat is delicious treat for winter dining.

COOKING IS FUN

Fill plump tomatoes with crabmeat for winter treat

Such an easy menu—but so good!

Colorful and gay, the plump, glowing tomatoes filled to overflowing with delicious red and white canned Japanese king crabmeat, bright green asparagus temptingly dressed with Hollandaise sauce, and steaming, fluffy baked potatoes — a meal that is equally good as a wintertime ladies luncheon or a family dinner!

And don't forget that the meatless days of Lent will be with us soon!

• • •

THE CRABMEAT filling for the baked tomatoes is herb touched with basil, sparked with lemon and the juicy pulp of the tomato itself. The tender succulent Japanese king crabmeat is rich in vitamins, iodine and proteins, yet low in calories so you know you are providing an excellent source of nutrition. And what a delicious way to "eat what's good for you!"

There's an added bonus in this meal for the busy hostess or housewife . . . it can be prepared in the time it takes to bake the potatoes.

• • •

BAKED TOMATO CRABMEAT CUPS require four medium-to-large tomatoes, one six and a half ounce can Japanese king crabmeat, one-fourth cup minced onion, one-fourth cup minced celery, one teaspoon lemon juice, one-half teaspoon basil, one-half cup melted butter or margarine, and a dash of salt and pepper.

Scoop out centers of 4 tomatoes, saving the tomatoe pulp. Remove membrane from crabmeat, keeping large chunks whole. Set 4 pieces aside. Mix the tomato pulp with crabmeat, onion, celery, lemon juice, basil, melted butter and seasoning.

Fill the tomatoes with the crabmeat mixture, top with crabmeat chunks. Place tomatoes in shallow baking dish and bake in moderate oven (350 degrees F.) for 20 minutes. Serves 4.

• • •

ANOTHER CRABMEAT recipe that you will want to tuck away for Lenten reference is crab salad in puff shells.

You will need a pound of crab meat, a cup of chopped celery, two teaspoons lemon juice, two teaspoons grated onion.

Also two tablespoons chopped sweet pickle, a half teaspoon salt, a dash of pepper and a half cup mayonnaise or salad dressing.

Remove any shell or cartilage from crab meat. Combine all ingredients. Cut tops from puff shells.

Fill each shell with crab salad.

• • •

THE PUFF SHELLS are made with a half cup flour, a fourth cup butter or margarine a dash salt, a half cup boiling water and two eggs.

Sift flour and measure. Add butter and boiling water in saucepan. Melt over low heat and stir vigorously until mixture forms a ball and leaves the side of the pan. Remove from heat.

Add unbeaten eggs, one at a time, beating thoroughly after adding each addition. Continue beating until a stiff dough is formed.

Drop by teaspoonfuls on well-greased cookie sheets. Bake in a very hot oven, 450 degrees F., for 10 minutes. Reduce heat to 350 degrees F., and continue baking about 10 minutes longer.

• • •

ADD FLOUR all at one time

Needlecraft News

by Nancy Baxter

They say there's only one time in a person's life when the whole world of his experience revolves around his personal wants and needs—and then he's a tiny baby, too young to appreciate his favored position.

And I might add, too dependent to quibble. It does seem true, though, that for every newborn baby there are several adults—parents and grandparents, aunts and uncles, friends—who are devoted to his health and comfort.

• • •

MANY'S THE crib or child's rocker, built by a grandfather's capable and loving hands, that's sturdy enough to serve a family for generations.

But for the most part, a baby is a woman's work. In the nursery, she knows a thousand ways to attend to an infant's well-being.

And outside, chances are her hands are often busy knitting, items in soft, cuddly baby wool.

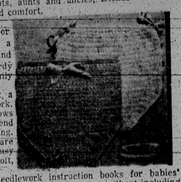
Manufactures of needlework instruction books for babies' things tell me they wouldn't put a book together without including a pair or two of soakers, because these tiny garments have proven so popular with the wee set.

Warm and absorbent—and dressy looking, for best—they also eliminate chafing from elastic. And they're so easy, they're popular with the women who make them, too.

TODAY we're offering two soakers, one for knitters, one for crocheters, both on a single handy leaflet. The pair shown at top is crocheted in a star stitch.

Back and front are worked separately, sewn at the crotch and buttoned up the sides. The knitted pair makes a good first project for a beginner. Starting the waist, it's fashioned in one piece, a decreasing to the crotch and increasing up the other side, in a four-row pattern: three rows of straight knitting, followed by a K1, Pi row.

To make it like mine either or both, just request Leaflet No. C-3339, BABY SOAKERS, from the Needlework Department of this newspapers. Don't forget to send along a stamped, self-addressed envelope and 25c in coin to the AFRO-AMERICAN 628 N. Eutaw St., Baltimore 1, Maryland.



MANY'S THE crib or child's rocker, built by a grandfather's capable and loving hands, that's sturdy enough to serve a family for generations.

RAINY DAY OR SUNNY, ACME SAVES YOU MONEY

You Get Cash Savings PLUS S&H Green Stamps

ACME MARKETS

Acme Markets

OPEN FOR BUSINESS

EVERY SAT. 8 A.M. to 3 P.M.

THE SLAUGHTER HOUSE

135 S. WARWICK AVE.

SPECIALS THIS WEEK!

SUGAR CURED Slab Bacon lb. 25c

ONLY AT North Avenue Market . . . Will you find SERVICE Friendly, personal, courteous QUALITY

OPEN SUNDAY 9 A.M. TO 1 P.M.

BRILL'S WEEK-END FOOD BUYS

MAXWELL HOUSE COFFEE DRIP or REG. lb. can 59c ONLY—WITH COUPON

15c VALUE

This Coupon and 59c entitles bearer to 1 lb. MAXWELL HOUSE COFFEE

Your Choice—Musselman APPLE or APPLE-GRAPE JELLY 19-oz. reusable tumbler 27c

LOINS OF FRESH

The Pyramids, Inc.

SPRING SPECTACULAR Featuring RAY CHARLES By Popular Demand Plus JIMMY SMITH On Organ

APRIL 16, 1960 5th REGIMENT ARMORY

Preview Tickets Now Available KANZLER J. RANDALL, Pres.

GEORGE WASHINGTON CARVER NURSING HOME

—ANNOUNCES—

★ FINEST In Nursing Home Care
★ OPEN To All Who Care for the Best
★ LOWEST Possible Rates to All
★ NEWEST And Largest Home in Baltimore
★ 24-HOUR Nursing Care
★ APPROVED & Licensed by Md. Health Dept.

Gadabouting In Baltimore

Friends nix quietus on wedding plans

by Lula Jones Garrett

C. Channing Jackson, 3rd (as you know the son of C. C. Jackson, recreation specialist, and Mrs. Jackson) and lovely Carolyn Shelton were married on Saturday.

The bride is the daughter of Mrs. Mary B. Shelton of Richmond, Va., a Morgan State College graduate (an is the bridegroom) and a worker in the department of Public Welfare, here.

The ceremony, in the parsonage of the Madison Avenue Presbyterian Church, was performed by the Rev. Reginald Daniels.

Carolyn wore a white frock which had a jersey top featuring a scoop neck and bracelet-length sleeves, and a brocaded skirt made with unpressed pleats.

Her hat was of white feathers, and her accessories included a strand of pearls and pearl earrings. Her flowers were a corsage of orchids.

Attending her was Jewel Shepperd, now of Washington, also in jersey . . . her dress being striped; and her hat one of matching feathers.

Mr. Jackson's brother, Douglass, was best man.

There had been no announcement or invitations issued, but, being the popular young people they are, the word got around. So friends not only popped in on the ceremony, but gathered at the Jackson's Longwood St. home for celebrating afterwards.?

About were Earl and Betty Knight, Walter and Joan Carr, Dr. Douglas Shepperd Jr., and Jewell, William and Petie Patterson;

Also Damon and Marsha Mills, Elaine Shoemaker, Gwendolyn Moore, Verna Mitchell, Miriam Hughes, Carolyn King, Bernice Williams, Marie Phelton;

Also Arnold Hayes, Nathaniel Jackson, Donald Richardson, Robert Jacobs, Page Dulaney, Rudolph Brown and Douglass Jackson.

Mr. Jackson, who during his tour of service in the Army became a computer while serving at the guided missiles base in Texas, did post graduate study at American University in Washington. He now has a post with General Electric in Syracuse, N.Y. as a program-mer on IBM machines.

Mrs. Jackson will join him there later.

Incidentally, she's an Alpha Kappa Alpha soror; he, a Kappa Alpha Psi man.

• • •

ON SATURDAY, David L. Burgess of Gwynns Falls Parkway held forth at a stag shindig.

The fellows sipped, enjoyed a variety of hors d'oeuvres, watched a movie and played pinochle.

About were James Grady, Vernon Drake, Thomas Cook, Robert Edwards, William Mercer, James Kennedy and George L. Moore, of this town; and Joseph M. Barnes, Benjamin Bennett, George Crawford and Caswell Leak of Washington.

• • •

SPEAKING OF weddings, from this town to Detroit, last week, went Mr. and Mrs. Leon Johnson to attend the wedding of Sharon F. Wilson and 2nd Lt. Burton D. Calwell.

The ceremony at 2:30 on the afternoon of January 30th, was in the Plymouth Congregational Church in the Michigan City.

The bride is the daughter of Sunnie Wilson, who owns the Mack Twain Hotel in Detroit. Mr. Cardwell is stationed at Aberdeen Proving Grounds in Maryland.

• • •

AND I understand that Elaine Shoemaker and Leland Hickman may have plans for an April 17th marriage.

Other Date Date include the panel which the Ladies Auxiliary to the Maryland Dental Society will have on Sunday afternoon at 3 p.m.

The affair will be their contribution to the observation of National Dental Health Week.

They have garnered such impressive panelists as Dr. H. B. McCauley, head of the Baltimore Health Department, Dr. Eric White of Provident Hospital staff, Dr. Leonard Attemus of Howard University; and Mrs. Norma Dillard of Morgan State College faculty.

Dentistry, pediatrics and dietetics will be discussed. There will be a musical hour and a social hour will follow.

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TOP - DRAWER SOCIALTY of the weekend will be the dinner dance, hosted by the Daytimers: Emma Michaels, Miriam Brown, Etta Phifer, Ronnie Carr, Stevie Harris, Norma Dillard, Jimmy LaForest, Margaret Proctor, Arnetta Lightner, Kay Carter, Ellsworth Rhetts and Robbie Chissell.

And the Serious-minded will gather at the Sheraton-Belvedere Hotel for the annual ADA dinner meeting, on Sunday evening.

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BRIDGE AND pinochle were on the agenda, Saturday night when Sarah Gray had her club group for the regular monthly meeting.

Club members about were Alice Smith, Gladys Dungee, Mary Ammons, June Rose, Cardrienne Griffin, Bernelia Freeman, Catherine Richardson and the hostess, Phyliss Murphy was the missing member.

Clogs completing the four tables were Lola Matthews, Lorrain Brown, Mae Howkins, Marcia Mills, Shirley Stewart, Ellen Howard, Joan Carr and Myrna Wayte.

Garnering first prize at bridge was Mrs. Smith, Mrs. Carr won the booby prize Mrs. Howard scored highest at pinochle.

When cards had been put aside the girls enjoyed a buffet supper. Mrs. Freemin will be hostess at this month's session.

• • •

MARIE PHILLIPS, daughter of the Frank Phillipses (Beltye) observed her 11th birthday on Saturday.

The party was at the Bryant Ave. home of the David Wrights (Rea), and was a Christmas gift from the Wrights.

Aunt Bea fixed made-to-order pigs-in-the-blanket, chicken salad, beautifully decorated birthday cake and other delicacies for the young guests.

Present were:

Yvonne Lane, Betty and Bonnie Matthews, Toni Wood, Vashti Smith, Yvonne and Priscilla Lamey, all cousins of the honoree; and Sue and Ruth Lighton, Wilma Mishoe;

Also Vianna Bailey, Charlotte Wing, Stephanie Woolridge, Pamela Young, Carole Oswell and Marie's small sister, Rachel Phillips.

• • •

LES AMIES met Saturday night in the home of Doloris Purvear . . . were dinner guests of the hostess and stared a surprise for their lady-in-waiting member, Natalie Bundey.

The baby shower for Mrs. Bundey followed the business session, during which plans were discussed for the rummage sale to be held in the Cherry Hill Community Center on March 12.

At the affair were Pearl Moulton, Annabelle Ruffin, Doloris Purvear, Evelyn Gail, Octavia Jones, Jean Tyler, Francis Gardner, Della Saunders, Deloris Adams, Josephine Johnson, Natalie Bundey and Catherine Coleman.

BLANCHE BECKHAM and Mary Catherine McPherson co-hosted the Baltimore chapter of Links on Thursday evening.

Miss Rolanda Handy and Garland Gay Jr., center, married in Baltimore recently, had as attendants, his brother, Nathaniel Gay, and her sister, Miss Rosina Handy.

BABY MAKES 3 — Mr. and Mrs. Leroy Dyett are shown with their baby daughter, April Elizabeth, born Jan. 18 at Hopkins Hospital. Mr. Dyett is a mortician. Mrs. Dyett, the former Elizabeth Parker, is a Douglass High teacher. Baby is a fourth granddaughter of Mr. and Mrs. Milton Parker, and a fourth grandchild for Mr. and Mrs. James Dyett.

Miss Cleolive Quarles wed to Walter S. Cavanaugh

Tots and Teens' Snow Ball scene of gay Madison Line

They madisoned, they cha-cha-chaed, and they sandwiched some lively bunny-hopping in between.

And they weren't those elders about whom you have been reading as having stolen the lead on these dances . . . but the 9 to 11 age group of Tots and Teens.

The occasion was their annual Snow Ball and was held on Friday in the Guild Hall of St. James Episcopal Church.

• • •

HOSTESSES included:

Marilyn Bevans, Monica Bond, John Drew, Derek East, Alphonso Gorham, Patricia Hayes, Eric Henson, Pinkie Howell,

Darlynne Hunter, Noreen Johnson, Ann Koger, Charlene Lawson, Patricia Marshall, Richard Mitchell, Alexis Morton, Wallace Myles,

Rene Patterson, Marcia Porter, Anna Smith, Greer Shorter, Gretchen Shorter, Victoria Smith, Fran Tarter, Louis Tucker and Thomasina Watkins.

• • •

THE MOTHERS who chaperoned this affair were Mesdames Mary Bevans, Fannie Lawson, Camilla Tucker, Anna Smith, Nelly Tartar.

Also Mesdames Mary Mitchell, Lorraine Hayes, Elizabeth East, Jay Bond, Sarah Howell, Ethel Hunter.

Also Mesdames Ruth Marshall, Myrtle Koger, Vanessa Porter, Thelma Smith and Martha Watkins.

• • •

GUESTS were:

Jan Adams, Dalyne Allen, Linda Anderson, Byron Alexander, Terry Abbott, Walter Adams, Emelda Brown, Helen Bishop,

Reginald Byrd, Henry Bundy, Pamela Blackwell, Venzelash Boone, Linda Bassfield, Gloria Bassfield, George Bryant,

Gold E. Bass, Stacia Barnum, Debra Carter, Deodatta Carroll, Priscilla Cromer, Marcia Carr, Thelma Cole, Yvonne Cousin, Cynthia Cousin,

David Castor, Michelle Calwell, Jan Day, Joseph Day, Evelyn Dutcher, Leslie Dashiell, Richard Evans, Deborah Edwards, Sheila Evans, Rhonda Fielding,

Mark Ford, Roman Frazier, Douglas Freeman, Michael Garner, Sheila Gibson, Robert Gorham, Michele Garber, Simeon Gonsoulin,

Gwendolyn Grant, Patricia Garner, Richard Hazzard, William Hackett, Debra Hunter, June Hankins, Delesnor Harris,

Deborah Harris, Karen Harris, Nancy Hill, Janet Hite, Emilie Julian, Joan Jackson, Roderick John, Howard Jones, Ann Jones,

Karen Jenkins, Deidre Johnson, Pamela Johnson, Wanda Johnson, Mary Koger, Kathryn Koger, Bryan Lawson, Charlene Lingo, Devereaux Lum, Patricia Miller,

Richard Minnier, Adrienne Morton, Shirley Murray, Marcia Mason, Carmen Murray, Beverly Marshall, Leroy Mathis,

Dennis Keene, Lauren McDaniel, Eli McDaniel, Robert Masten, Marcia Maddox, Sheila Myers, Michael Newton, Lars Nielsen,

Gidena Nesbitt, Carolyn Oswell, Kathy Owens, Dale Parker, Kenneth Phillips, Marie Phillips, Tanya Quill, Donna Rogers,

Sylvia Rutin, Darran Ruffin, Orlo Reed, Carlton Reed, Novette Rice, Bonnie Randolph, Dwight Ranhom, Ricmond Roberts, Sheila Ray,

Cherly Russell, Anita Sebastian, Ruth Johnson, Sandra Sharp, William Smith, Kurt Schenke, Candace Scott, John Skinner, Cynthia Thomas,

Joyce Tilghman, Charles Tates, Roland Tucker, Lynn Tyler, Vonda Tyler, Norman Taylor, Maybelle Taylor, Alice Tucker, Delano Tucker,

Maurice Wood, Yvonne Whittle, Carl White, Ruth White, Linda Welsh, Sedgewick Williams, Carmen Wines, Rayna Winckler,

Candy Wiles, Thomas Wallace, Madison Walker, Samuel Wilson, Jeunnier Wayne, Mary White, Constance Whitehurst,

Gloria Wright, Marlene White, Vanessa Wescott and Pamela Young.

Madison Ave. Club gives to Crownsville

The Madison Ave. Conservative Neighborhood Club held its monthly meeting at the home of the president, Mrs. Catherine Torrence.

A check was presented from the club to Mrs. Simon Carter, president of the Woman's Auxiliary of Crownsville State Hospital.

Present were: Mesdames Sylvia Stovall, Ethel Clark, correspondence secretary; Simon Carter, president of Auxiliary; Estelle Cephas, treasurer; Dolly Johnson, chaplain; Ruth Washington, secretary; Mary Padgett.

And, Mesdames Viola Edmonds, Edith White, Marion Ranhom, Virginia Dixon, Carrie Grimes, Alice Rawlings, Nellie Turner, Hazel Cook, Marion Ambry, Hester R. Floyd, Regina Taylor and Christine Ward.

Mrs. Smith new club president

Mrs. Ethel R. Smith was elected president of the Iradelle Bond Williams Neighborhood Club at a meeting in the home of Mrs. Gladys Taylor, last week.

Other officers named were: Mesdames Ruth Hill, vice president; Alice Roberts, recording secretary; Susan Watson, treasurer; Helen Kennedy, corresponding secretary; Gladys Taylor, business manager.

Mesdames Mary Fairfax, chairman of the program committee; Marie Green, co-chairman of the program committee; Miss Pattie F. Holloway and the Rev. Reginald Daniels, publicity.

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CAPTAINS NAMED included:

Mrs. Wallace and Mrs. Addie McCormick, 1800 block of Madison Ave.; Mrs. Gladys Taylor and Mrs. Ethel R. Smith, 1900 block Madison Avenue;

Also Mrs. Marie Green and Mrs. Emma Robinson, 2000 block of Madison Avenue; and the Rev. Mr. Daniels, 2100 block Madison Ave.

• • •

THE REV. MR. DANIELS gave inspirational remarks and outlined plans for a membership drive for the club.

The anniversary program will be held in the Madison Avenue

BUSHED?.... Have Dinner at Wilson's Tonight!

PENNSYLVANIA AVE. NATIONAL HWY.

CHEF'S SPECIAL DINNERS

$2.50

Pot Roast, Burgundy Sauce with Mushrooms, Buttered French Cut String Beans, Baked Potato, and Chef Salad with Roquefort Dressing.

$2.00

Baked Filet of Flounder, Louisiana Style, with Green Peas, and Baked Idaho Potato.

Wilson's RESTAURANT

Also Wilson's Hall Available For Parties, Dances, Meetings, etc. LA. 3-5844 - LA. 3-1819

WEEKDAYS, 11:30 A.M. to 1:30 A.M. SUNDAY, 12 NOON to 12:30 A.M.

ANGELO BEAUTY CULTURE SCHOOL

"I nearly itched to death for 7½ years. Then I found a new wonder creme. Now I'm happy," says Mrs. D. Ward of L.A. Here's blessed relief from torture of vaginal itch, rectal itch, chafing, rash and eczema with an amazing new scientific formula called LANACANE. This fast-acting, stainless medicated creme kills harmful germs and germs while it soothes raw, irritated and inflamed skin tissue. Stops scratching—usually within a few minutes! Get LANACANE today at all drug stores.

Woman Nearly Itches To Death

Sleep 8 Hours—Wake Up Tired?

Discover the Wonderful Blood-Strengthening* Action Of This Woman's Iron Tonic!

After a good night's sleep, do you still feel tired out? Often this run-down feeling is due to "Iron-Hungry Blood"—simple iron deficiency anemia. Then it's needless to suffer such awful weariness.

Take Lydia E. Pinkham Tablets, only iron tonic made especially for women. Rich in iron, Pinkham Tablets start to strengthen your blood within one day! Thus quickly help build rich, red blood . . . to restore strength and energy so you feel fine again fast! If your blood is so starved for iron that you just drag through the day, get Pinkham Tablets from drug stores. See if you don't soon feel like a "new" woman again.

*Iron is one nutritive element required from discomforts of change-of-life, monthly pain.

FEMALE AILMENTS — Lydia E. Pinkham's Vegetable Compound