WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

LADONY (potato pancakes) are real food! Serve them as you would other pancakes, or top with a mound of sour cream, a La Russe.

HOSTESSES at a cabaret party in the Cherry Hill Union Hall, recently, were members of the Clever Kiquejays Club, shown above. Left to right are Mesdames Melinee Yerrell, Lois Clark, Harryette Coleman of Washington; Roberta Keets, Gladys Hairston, Pauline Brooks, Elizabeth Dell, Lillian Bates and Elizabeth Bartz.

Russians love potatoes in many different ways

One of the many things we're learning about the Russian people these days is that they love potatoes.

"Barioshka" is their word for this, the world's most important vegetable. They eat potatoes by the billions, smothered with sour cream, sprinkled with dill, teamed with herring, with mushrooms, with cucumbers. A sizeable part of the Russian potato crop is made into vodka and those who've traveled in the USSR say that the Russian rye for French Fries equals ours.

Just to confirm any notion that potatoes are only "starch," let's say right here that potatoes come near being a complete food. A nice mealy potato has just everything you need, except fat. Human adults have been able to remain in good health after several months of eating nothing more than potatoes and a little extra fat.

IN OUR country where we have such a great variety of foods we eat potatoes not only because of their high nutritive value but because they taste so good and fit any menu. There are hundreds of ways to prepare them, but why not try some of these usually good Russian recipes from the test kitchens of the United Fresh Fruit and Vegetable Association.

POTATO PANCAKES (Ladoshy) are made with four medium (one and three - fourth pounds) raw potatoes, grated, one-fourth cup flour, one egg slightly beaten, one teaspoon salt, one-eighth teaspoon ground black pepper, one tablespoon grated onion, and one-half teaspoon soda.

Wash and scrape potatoes. Place in a large bowl of cold water and salt. Cover and cook fifteen minutes or until potatoes are tender. Drain if necessary. Add butter or margarine. Heat until melted.

Add sour cream and black pepper. Heat, only until hot. Do not boil.

YIELD: Four to six servings.

FOR HERRING CUTLET or Rissoles you will need five salt herrings, ten cups cold water, one-fourth cup finely chopped fresh onion, one tablespoon butter or margarine, 2 cups mashed potatoes, one egg, two tablespoons sour cream, one-half teaspoon salt, three-fourth teaspoon ground dill, one-eighth teaspoon ground black pepper and one-third cup fine, dry bread crumbs.

SOAK HEARRING in cold water overnight or twelve hours. Drain. Remove bones and chop very fine. Saute onion in butter or margarine and add to fish along with potatoes, sour cream, dill, and black pepper.

Mix well and shape into cutlets. Roll in bread crumbs. Fry in hot shortening to brown both sides.

YIELD: Six to eight servings.

NEW POTATOES in sour cream require twelve small potatoes, one pound new potatoes, one-half inch boiling water, one and one-half teaspoons salt, two tablespoons butter or margarine, one cup sour cream, and one-eighth teaspoon ground black pepper.

Place in a large saucepan. Add boiling water and salt. Cover and cook fifteen minutes or until potatoes are tender. Drain if necessary. Add butter or margarine. Heat until melted.

Add sour cream and black pepper. Heat, only until hot. Do not boil.

YIELD: Four to six servings.

KIDNEY WITH POTATOES require one pound beef, veal, or lamb kidneys, one teaspoon salt, one cup cold water, three tablespoons flour, three tablespoons flour, 3 tablespoons butter or margarine one-fourth cup chopped fresh onion, twelve small boiled potatoes, one cup sliced cucumbers, one-half teaspoon salt, one-eighth teaspoon ground black pepper, and fresh parsley.

Split kidneys and remove central fat and white tubes. Soak with the one teaspoon salt and cold water thirty minutes. Drain off water. Cut into slices one-fourth inch thick. Sprinkle with flour. Saute in butter or margarine along with chopped onion twelve minutes or until lightly browned on both sides.

Place on a platter over which pour sauce from the pan. Encircle with boiled potatoes and sliced cucumbers mixed with one-half teaspoon salt. Sprinkle with black pepper garnish with parsley.

YIELD: Four servings.

Fish and Potato Bake will brighten up Lenten meal

The Lenten season is drawing to a close and by now you must be tired of new recipes or probably running low.

Here is a new fish your family will like, and it is delicious. It is a quick and easy preparation. Fish and Potato Bake is made with Carnation Evaporated Milk, which is a rich and like cream product. It gives extra richness to all your cooking. Carnation "creams" coffee to perfection, too. Try it!

FISH AND POTATO BAKE is made with one pound fish fillets, two lemon slices, two cups prepared instant mashed potatoes, one fourth cup melted butter, one cup milk, one cup grated cheese, three eggs, two-thirds cup small-curd cottage cottage cheese, one teaspoon salt, one-fourth teaspoon salt, one-fourth teaspoon pepper, one tablespoon grated onion, one-half cup coarsely crumbled cracker crumbs, one tablespoon butter, paprika.

Place the fish in top of double boiler. Add lemon slices. Cover and steam fish over hot water until fish can be flaked about 30 min. Remove fish. Remove lemon slice and flake fish.

Beat potatoes, butter, cheese and eggs to blend well. Add flaked fish, carnation, salt, pepper and onion. Mix well. Spoon into buttered eight-by-eight two-inch baking dish. Mix the cracker crumbs with paprika and sprinkle over top of casserole. Sprinkle generously with paprika.

Bake in moderate oven (350 degrees F.) about 40 to 45 minutes. Serve at once.

NEW 'WHISPERING' BREAD!
Squeeze Tip-Top and get the message!

"Fresh-h-h-er" from our new Tender Bake method!

Do we really want you to squeeze Tip-Top right there in the store? You bet we do! "Fresh-h-h-er," Tip-Top whispers, and fresher it is. Our special Tender Bake method bakes new freshness and flavor right into every loaf. But please don't take our word for it... squeeze it yourself! Hear the whisper? Then serve Tip-Top, the bread that says "Fresh-h-h-er" to your breadlovin' family.

Women who love their families set a Tip-Top table.

"Tip-Top" TM Reg. U.S. Pat. Off. © 1960 Ward Baking Company

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 Eager, Eager & Mulberry Streets. Adj. opposite the market.
North-Maryland-20th-Carries
Daily 10 A.M.—Wed. till 7—Fri. till 7
Stores Open EVERY NIGHT

S&H GREEN STAMPS
SAVE Valuable S&H Green Stamps for beautiful EASTER GIFTS
Acme SUPER MARKETS
Where Quality Counts and Your Money Goes Farthest

OPEN FOR BUSINESS
EVERY SAT. 8 A.M. to 3 P.M.
THE SLAUGHTER HOUSE
135 S. WARWICK AVE.
SPECIALS THIS SATURDAY!
LARD lb. 8c
FAT BACK lb. 8c
Streak of Lean lb. 22c
HIND PIGS FEET ea. 5c

Believe it or not, Spring due Sunday

Spring is scheduled to officially begin at 9:43 a.m. (Eastern Standard Time) on Sunday, Mar. 20, but the quickening of the earth does not exactly follow the astronomical timetable.

Instead, life returns north at a leisurely pace of about 15 miles per day, the National Geographic Society says. Like an invisible stream, spring flows across the countryside, filling valleys and climbing up to the hills. Little by little, it captures the highest peaks.

Some plants boldly thrust themselves up from still-frozen soil to greet the verdant season. Sap is forced under tremendous pressure to the topmost twig of the tallest trees. Even the low-growing tomato plant generates a pressure of 100 pounds per square inch in its stalk.

INSECTS CRAWL from their hiding places. Bears come out of hibernation. Birds fly back to their nesting grounds. Some plants migrate with the seasons. Buds of duckweed, a floating aquatic that dangles tiny rootlets in ponds, rise to the surface by filling themselves with buoyant gas. In the fall, they sink again to the bottom by taking on water. Sailing last like a submarine.

Earthworms move up from below the frostline. Baby eels, hatched in mid-ocean, begin their annual assault on the shoreline of the East Coast.

Human beings also migrate. They move from fireplace to outdoor grill, from recreation room to garden, from dining room to patio. The first wishes trickle onto beaches and up to mountain camps.

"Carnation is the milk that whips like cream—with far fewer fat calories," Miss Thrift explains to a student. "I prefer it to any other brand for recipes like Whipped Sundae Salad." (Recipe at right.)

Home Economics Director tells why...

"Carnation is the milk I use like cream —with 1/2 the fat calories!"

Miss Pinkie Thrift is chairman of the home economics department at Southern University, Baton Rouge, Louisiana. "In class we use Carnation to make favorite dishes taste extra special—as if they'd been made with cream," Miss Thrift explains. "Wonderfully smooth cream sauce, for example. Meat loaf that stays moist through baking. And an easy, delicious cheese sauce that needs no flour or butter because Carnation itself is so creamy-rich. It whips, too—higher than whipping cream!" A special method of evaporation gives today's Carnation the consistency of golden country cream—with 1/2 the fat calories.

"From Contented Cows"

"Cream itself couldn't make coffee taste richer—yet Carnation has only 1/2 the fat calories," Miss Thrift emphasizes. Carnation in the red and white can is the world's favorite brand of evaporated milk.

recipe:

WHIPPED SUNDAE SALAD
(Makes 6 servings)

To Whip Carnation: chill 1 cup undiluted Carnation Evaporated Milk in refrigerator tray until soft crystals form around edge of tray (15-20 minutes). Whip until stiff (about 1 minute). Add 2 tablespoons lemon juice. Whip until very stiff (1-2 minutes longer). Makes about 3 cups.

1 3/4 cups canned pineapple chunks
1 cup pineapple syrup
1 package lemon-gelatin
1/2 cup chopped nuts
1/2 cup mayonnaise
1 cup chopped celery
3 cups whipped Carnation (above)

Drain pineapple. Heat syrup to boiling. Pour over gelatin. Stir until gelatin dissolves. Chill until thick and syrupy. Add nuts, mayonnaise and celery. Fold the whipped Carnation and the gelatin mixture together. Alternate layers of whipped gelatin mixture and pineapple in tall glasses. Chill, garnish and serve.

Judge Stout urges Morganites train for motherhood, careers

Philadelphia Municipal Court Judge Juanita Kidd Stout urged Morgan State College coeds here, Wednesday, to train for motherhood, for new careers, for community service and the exercise of citizenship.

The jurist also urged that the coeds develop "real values, keep open minds and a positive attitude, and maintain respect for parents."

JUDGE STOUT, first woman of her race appointed a Municipal Court Judge in Philadelphia, gave the keynote address of the Fourth Annual Women's Week held March 6-11 under the theme "Better Women for a Better World."

"More education for motherhood is needed if we are to have better women for a better world. She said:

"When in a metropolitan city approximately 42 per cent of all major crime is committed by boys between the ages of 14 and 17 and any time in 1959 in the United States when over 2,000 girls 15 years of age and younger bear illegitimate children . . . it is clear that mothers have failed.

"Fathers have failed, too, but especially, have mothers failed, for it is still the mother who bears the responsibility for molding young minds."

* * *

CALLING motherhood perhaps the most important activity any human being can perform, Judge Stout urged the coeds to study subjects "that will fit you for motherhood and that will help you grow into honest, trustworthy, women of merit."

The simple fact of birth, she noted, will not transform a "tickle, giddy, empty - headed girl into the type of mother required to rear children properly today."

* * *

ON THE matter of seeking careers, Judge Stout warned that many careers which now employ women will be outmoded or eliminated by new machinery and technology within a few years. To face up to this problem, women must train for careers as scientists and engineers and might even consider careers in law.

She attacked the idea that some professions are peculiarly fitted for men only and noted that in Russia women are encouraged into science and law as well. In Russia approximately 30 per cent of the lawyers are women, while in the United States only 3.3 percent of the lawyers are women."

* * *

ON THE matter of community participation, Judge Stout maintained that colored Americans have not done enough.

"As a group we have not done enough. We receive a lot, but give a little."

Yet, she said, "there is not a community in this country that cannot use more volunteer help and she urged women to "get into community activities. She also urged women to get into politics and begin now "to analyze issues and evaluate intelligently things that are happening."

* * *

WHILE ADMITTING that education is important, Judge Stout maintained that education alone will not produce the "better women needed for a better world." To become such better women, she advised the coeds to:

1. "Seek real values and discard artificial ones. We are too much concerned with keeping up with the Joneses. We place values in things, on the types of clothes one wears, on the kind of car one drives, or the number of carats in one's rings."

2. Keep an "open mind and a positive attitude."

3. Be respectful to your parents. This might seem elementary, the jurist conceded, but she pointed out that the courts are full of cases of "abandoned parents" . . . parents whose children, many of them professionals, have neglected them.

Judge Stout also urged that students develop a standard of excellence and learn to discipline themselves to hard work.

BALTIMORE BETA CHAPTER OF THE PSI GAMMA MU SORORITY is shown above along with sponsors, the Alpha Chapter from Washington at the Saturday luncheon meeting in Baltimore at Wilson's Restaurant. Front row are Miss Virginia Price, Baltimore; Mrs. Rosa M. Wallace, Baltimore; Mrs. Julia C. Richardson, Baltimore; Mrs. Mildred R. Murphy, Baltimore; Mrs. Jennie G. Fletcher, Washington, Alpha chapter Basileus; Mrs. Elizabeth Phillips, Baltimore; Mrs. Jeanetta B. Wilson, Baltimore; Mrs. Helen E. Hardin, Baltimore.

WOMANPOWER FOR WOMEN'S WEEK — The fourth annual Women's Week, observed at Morgan State College, March 6-11, brought to campus a number of outstanding women. Among participants on the week-long program which explored the theme "Better Women for a Better World," were, left to right above: Miss Burma Smith, Morgan coed; Mrs. Gladys Shepperd, author; Mrs. Jewel Maxique of Washington; Mrs. Martin D. Jenkins, Dean of Women Thelma Bando; Mrs. Evelyn Reynolds of Philadelphia, and Dr. Irene Diggs of Morgan faculty.

Psi Gamma Mu Chapter is formed in Baltimore

The Beta Chapter of the Psi Gamma Mu Sorority, a cultural, education and philanthropic organization, was established in Baltimore on Saturday at a meeting held at Wilson's Restaurant.

Sponsoring the new chapter were members of the Alpha Chapter of Washington.

Members of the new chapter, Mrs. Rosa M. Wallace, Hetty E. Hardin, Elizabeth M. Phillips, Jeanetta B. Wilson, Julia C. Richardson and Miss Virginia Price.

Mrs. Murphy is Basileus; Mrs. Richardson is Anti-basileus; Miss Price is Grammateus; Mrs. Wallace is Tammiokus, Mrs. Phillips is chaplain.

The gift of a gavel, presented to the chapter by Mrs. Dorothy Mae Clark, anti-basileus of Alpha Chapter was received by Mrs. Murphy.

PLEDGE CEREMONIES date, on January 23 at the home of Mrs. Rosetta S. Williams, 1002 W. 43rd St., Baltimore.

Officers of the sponsoring Alpha chapter are Mrs. Leola Robinson Carter, founder and Basileus emeritus, now a resident of Detroit; Mrs. Jennie G. Fletcher, Basileus; Mrs. Clark, Anti - basileus; Miss Delma Cooker, Grammateus; Mrs. Armeta S. Leach, Tammiokus; Mrs. Edith B. Robinson, Epistoleus; Mrs. Anit C. Robinson, financial secretary; Mrs. Josephine P. Samuels, parliamentarian; Mrs. Jerome J. Spears, Keeper of the Seals; Mrs. Lillian S. Coleman, chaplain; Mrs. Sadie H. Hamilton, business manager and Mrs. Catherine Chavis, publicity chairman.

THE PSI Gamma Mu sorority was founded in Washington in September, 1930 by a group of women whose goal was the initiating and sponsoring of projects which fill a need in the community.

In May, 1937, the sorority was incorporated under the laws of the District of Columbia.

Since that time the group has grown in number and influence and many civic projects, including food and medical care for underprivileged children, have been accomplished.

Children in settlement houses have supplied with clothing at Christmas time and have enjoyed parties under the sponsorship of the organization. In 1941 the group presented a Hanovia Super Alpine Lamp to the Pediatrics Ward at Freedmen's Hospital.

* * *

THE 13TH Street Branch YMCA received an archery set for the boys' department, pictures for the North Lounge, an electric clock for the main auditorium and a bulletin board for the main floor.

The sorority contributed toward the printing of the Girl Scout Folders in 1942.

Other financial contributions include those to the Boys Club of the Metropolitan Police, the American Red Cross, the Tuberculosis Association, Camp Clarissa Scott and the Ledroit Park Nursery School.

Each year beginning the third Sunday in February, the sorority observes Founders' Week and attends a selected church to give $25 or more to aid the church youth organization.

* * *

THE LATEST project of Psi Gamma Mu is the purchase of the sorority house at 1314 Vermont Ave., NW. with the purpose of giving aid to children in the surrounding community.

* * *

ATTENDING THE Baltimore affair from Washington were: Sorors Fairfax Lomax, Helen Day, Jennie Fletcher; basileus, Henrietta Gould, Dorothy Clark, Josephine Samuels, Delma Cooke, Sadie Hamilton, Jerome Spears, Anita Robinson, Rebecca Cole, Vivian Perpall, Nettie Prihmer, Hope Patterson, Addie Pleasants, Edith Robinson, Mildred Gray, Catherine Chavis, Katherine McKaskell, Thelma Wheeler, Blondena Whaley, Hattie Carpenter, Sadie Sterling.

Others present included Sorors Agnes P. Underwood, Rosetta Williams of Baltimore.

SPECIAL— CHILDREN'S LAXATIVE
GIVES 2-WAY OVERNIGHT RELIEF —SWEETENS YOUNG 'UNS TUMMIES!
Gentle Laxative Also Sweetens Upset Stomach! Works Overnight —Won't Interrupt Sleep or Play!
Syrup of Black-Draught tastes honey-sweet. Made of pure vegetable herbs, thorough but gentle. Most important its twin-action gives 2-way relief. Given at bedtime, it's "timed" to relieve constipation first thing in morning, helps sweeten sour stomach, too. Get Syrup of Black-Draught today.
ADULTS: Try regular Black-Draught in Powder or Granulated form. Or get new, easy-to-take Tablets.

Wondering how to invest...
for larger income—or to give your saved dollars a chance to grow? Learn what Mutual Funds may do for you.
Phone or write today.
SECURITIES, INC.
2321 REISTERSTOWN ROAD
PLAN FOR TOMORROW — TODAY!
MA. 3-6348 9-9 Mon.-Fri. 10-3 Sat.

SHIM Bleach Cream
RECAPTURES THE SKIN BEAUTY YOU WERE BORN WITH!

FOR FRESH YOUNG
LIGHTER SKIN LOVELINESS IN JUST 10 DAYS or your money back
Miraculous Formula Works While You Sleep To Lighten, Brighten Time-Darkened Skin—Naturally!

Your skin was lovely the day you were born. But sun, wind, externally caused irritation and time often make skin grow darker . . . blotchy, rough, coarse areas appear. You lose the attractive, youthful look that adds so much to your self confidence.

Science has uncovered a way to return the baby-fresh brightness and thrilling lightness to your skin. This hydrophilic formula actually softens, smooths, tightens skin pores and, best of all, lightens skin tones gloriously. It is called Shim Bleach Cream.

New life for your skin can often mean a new life for you. Try Shim Bleach Cream with Hexachlorophene for a healthier, more resilient and alive than ever, return the unused portion for a full refund. Shim Bleach Cream is at your favorite drug and department store.

SHIM BLEACH CREAM
A product of W. L. Vemack, Inc., 1723 Jerome Ave., Sheepshead Bay, Brooklyn 35, New York

—Gadabouting

(Continued from Page 12)

tory cards will reach them by the Medical Company (AMB) (Sep.) APO. 35, New York, N. Y.

THE DEL PHI DELTAS, an up and coming social and civic minded club in the city recently celebrated their fifth anniversary with an evening out on the town. This included dinner at the Garrison Lounge and attending the Arena Players production "Look Back In Anger."

About to enjoy the evening were Mesdames, Judith Marlin, Yvonne McMillian, Virginia Ridgely, Esther Hudson, Amy Dunlap, and Dorothy Stone. Amy Dunlap is club president.

* * *

"BAHAMAS, here we come," say the adventurous Marliniquen, for now their plans of last year are taking shape in that direction.

The forthcoming trip was discussed in their recent club meeting, held at the Ruxton Avenue home of Helen Tucker, who served the most delectable fare.

Club president, Beatrice Smith, is in favor of many more of our clubs arranging for such a rewarding trip to far - off countries and little-known places.

Marliniquers' in attendance were:

Myrtle Thompson, Susie Moore Alma Perry, Ruth Payne, Dorethea Foster, Justina Chandler, Hester Greedway.

Irene Cooper Harris has been on sick leave for a while and was unable to be with them. Victorine Q. Adams was also absent, however, after viewing films of the Islands at a previous meeting with Mrs. Adams the girls were most enthused over this trip.

* * *

BALTIMORE CHAPTER of the Chi Chat Clubs gathered in the Dukeland Avenue home of Mrs. Archie C. Jones, Saturday, for their regular session at pinochle.

Mrs. Aubrey Williamson was co - hostess.

Before they settled down to cards (after, of course, an elaborate luncheon) they named new officers, including:

Mrs. Williamson, president; Mrs. Mary W. Jones, secretary; Mrs. Mary McCray, treasurer; and Mrs. Marie Murphy, reporter.

A guest, Mrs. Lindora Houston, took first prize (also a guest was Mrs. Terry Gilmore), and second prize went to Mrs. McCary. Mesdames Alice Nixon and Elaine Taylor were winners of third and fourth prizes, respectively.

* * *

MEMBERS OF the Northwest Child Study group had as speaker Dr. Samuel Rubins, obstetrician and gynecologist of the staffs of Sinai, Johns Hopkins and Lutheran hospitals, at their meeting this week.

Dr. Rubins, who discussed "How To Tell a Child About Sex," emphasized the necessity for truthfulness with elaboration. The subject should be treated as normal information for young children and as they reach teen - age, without exceptional emphasis and with little criticism, he suggested.

The club planned a semi-formal dance for their teen-age group to be held at the YWCA during the Easter break. They will also support the Provident Hospital benefit concert on Saturday.

Guests at their session were Mesdames Charlotte Walker, Sarah W. Taylor and Martha Leary.

Members present were Mesdames Margaret Crivers, Courtney Valentine, Marian Myers, Anetta Williams, Vyna Skinner, Alice Payne, Ellen Johns; Florella Clark and Jimmy La Forest.

* * *

SIGMA OMEGA KAPPA Sorority initiated six new members Saturday afternoon to start another chapter of its sorority.

The new members are Barbara Prestridge, Brenda Evans, Charlene Cephas, Muria Clark, Carolyn Holland, and Marilyn Oliver.

The officers of the parent chapter are Carol Spencer, president; Alfreda Brown, vice president; Brenda Winckler, secretary; Veronica Hackett, assistant secretary; Tina Dates, treasurer; and; Arlyce Chapman, business manager.

Other members of the parent chapter are Beverly Barnett, Andrea Brown, Brenda Clarke, Carolyn Dotson; Carolyn Foy, Elise Jude, Catherine Jordon, Madeline Murphy, Sheila Reynolds, Shirley Roberts and Patricia Smith, and Anita Sampson.

POT - POURRI: Whenever anyone has a tendency to discount love, he should be so fortunate as to know or know about the 'A Jack Thomases of Magothy Park Beach.

Mr. Thomas is, of course, the nationally known musician and Mrs. Thomas was, before she went in for another hobby, one of the East's most fabulous dress designers.

Now they spend much of their time on a model poultry farm at Magothy . . . which they credit for their excellent health and zest for living.

But back to the "love" part. They celebrate the 40th anniversary of their marriage on Sunday. And, as Anita says "neither would change places with anyone in the world!"

The occasion will be marked with a small dinner party for 14 intimate friends and members of the family.

The Thomases shed the years gracefully, boasting openly of their 70th and 65th birthdays, respectively, which come up on the day before Easter (his) and on Easter Sunday (hers). How do they do it? "Something special do do," says she . . . pointing to 1500 baby chicks she is this week nursing through first days of life. "Someone to develop," says he . . . pointing to the exceptionally talented students he works with in his studio three days a week. And mutual interests, as you and I can see.

Miss Charlotte E. Williams, assistant librarian at Morgan State College, is in Provident Hospital.

W. A. C. Hughes Jr., attorney, was in Bluefield, W. Va., this week . . . called there by the serious illness of his mother, Mrs. Mary Hughes, widow of the Bishop.

And Mrs. Hughes' sister-in-law, Mrs. Laura Butler, is also seriously ill at her McCulloh Street Home. Mrs. Butler celebrated her 92rd birthday the past December.

And speaking of other grand golden - agers, Mrs. Georgia Dennis celebrated her 72nd birthday on Monday at a dinner party for a few close friends. With her on that occasion were Mr. and Mrs. Louis Lassiter, Mrs. Moxella Miles, Mrs. Hattie Jones, and Robert R. Dennis.

JEANETTE LEATH

Yes, Miss Leath is back at HENDIN'S — where she is looking forward to helping many of her friends select their Spring and Easter clothes from HENDIN'S fabulous assortments.

It's only four weeks to Easter! Come to HENDIN'S now select your Spring Suit, Coat, Dress or an entire Easter outfit and CHARGE IT! Remember, you can pay as little as

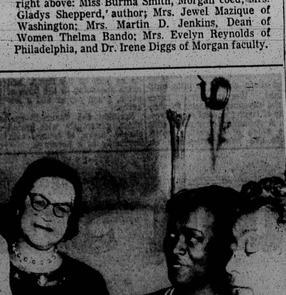
$1.00 A WEEK

Open a Charge Account today. No waiting no delays.

HENDIN'S Hollywood fashions
1725 PENNSYLVANIA AVENUE
Open Mon.—Thurs.—Fri. & Sat. Nights

Jeanette Leath Will Help You Choose Your EASTER CLOTHES at at HENDIN'S

Lenten Menu Treats ... At Wilson's!
CHEF'S SPECIAL DINNERS
$2.50
Broiled boneless Shad cooked in pure, creamery butter, with Baked Idaho Potatoes with Chives Cheese Sauce, Grade Peas and Chef's Salad with Roquefort cheese dressing.
$2.50
Pot Roast, Burgundy Sauce with Mushrooms, Buttered French Cut String Beans, Baked Idaho Potato, and Chef Salad with Roquefort Dressing.
Wilson's RESTAURANT
Also Wilson's Hall Available For Parties, Dances, Meetings, etc.
LA. 3-5844 - LA. 3-1819
WEEKDAYS, 11:00 A.M. to 1:30 A.M.
SUNDAY, 12 NOON to 12:30 A.M.



THE BALTIMORE CLUB of the National Association of Colored Business and Professional Women recently presented a check for $100 and a pantry shower to the Anna Mae Hunter Home for the Blind. Reading from left in picture are Mrs. Anna Mae Hunter, director of the home; Mrs. Ethel J. Day, Mrs. Alice F. Ford, club president, and Mrs. Lillian S. Watty, chairman.

Miss Fain wed to Sidney Dennis

Miss Isabel Fain of 515 Prestman St. and Sidney Dennis were married in the home of the bride, Sunday.

The ceremony was performed by the Rev. Frederick Brown.

Zell
COSMETOLOGY - TEACHERS ACADEMY
706 - 708 MADISON AVE. PL. 2-6073

Scientific Training In All Branches Of Cosmetology
(SPECIAL TEACHERS COURSE)
Fully Approved By
STATE BOARD OF HAIRDRESSERS AND BEAUTY CULTURISTS
MARYLAND STATE DEPARTMENT OF EDUCATION
Day - Evening - Part-time Classes
Easy Payment Plan