COOKING IS FUN.

With Lent comes opportunity for experiment with new foods

By FANNIEJOE REID

For those of you who have been in the habit of serving the same meals around the clock, Lenten comes as a pleasant interval to surprise and perhaps delight your family with new seafood recipes.

There's another bonus. Lean fish contains two percent or less fat and approximately 18 percent protein. This combination is ideal for weight - conscious persons and for most of us who need slimming down a bit for spring fashions.

But in the main, these recipes are for pure delight of good food satisfaction, so try these:

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START A MEAL off with delicious lobster Bisque.

For this you will need three-fourth pound of cooked lobster meat, two tablespoons chopped onion, two tablespoons chopped celery, a fourth cup butter or other fat, melted;

Two tablespoons flour, a teaspoon salt, a fourth teaspoon paprika, a dash of pepper, a quart of milk and a bit of chopped parsley.

Grind the lobster meat. Cook onion and celery in butter until tender. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly.

Add lobster meat and heat. Garnish with parsley sprinkles over the top.

Serves six.

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OR MAKE an old - fashioned New England Fish Chowder.

One of the best recipes requires a pound of fish fillets, fresh or frozen, a fourth cup chopped bacon or salt pork, a fourth cup chopped onion, a cup water.

A cup diced potatoes, a half teaspoon salt and a dash of pepper, two cups milk and a bit of parsley. Thaw frozen fillets and skin if necessary. Cut fillets into half - inch pieces. Fry bacon until lightly browned.

Add onion and cook until tender. Add water, potatoes, seasonings and fish. Cook for about 15 minutes or until potatoes are tender. Add milk and heat. Garnish with parsley sprinkled over the top.

Serves six.

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IN THE EVENT you are not following a strict Lenten program in the area of foods, you will like to try oyster or shrimp stuffing for that next bird you serve.

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THIS SHRIMP stuffing is really something special. You make it with a half pound shrimp, fresh or frozen, a fourth cup chopped onion, two tablespoons chopped parsley, three tablespoons butter or other fat melted.

An egg, beaten, two tablespoons milk, a half teaspoon thyme, a teaspoon salt, a dash of pepper and three cups soft bread cubes.

Thaw frozen shrimp. Peel shrimp and remove sand veins. Wash and cut into small pieces. Cook onion, parsley and shrimp in butter until tender.

Combine egg, milk and seasonings. Mix all ingredients together until well moistened. Makes enough for a four-pound bird.

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OYSTER STUFFING is made very much the same way. Use a pint of oysters, a half cup chopped celery, a half cup chopped onion, a fourth cup butter or other fat, melted;

Also a quart of soft bread cubes, a tablespoon chopped parsley, a teaspoon salt, a dash of pepper and a dash of poultry seasoning.

Drain oysters, saving liquor. Remove any piece of shell. Chop oysters. Cook celery and onion in butter until tender.

Combine cooked vegetables, bread cubes, seasonings and oysters. Mix thoroughly. If stuffing seems dry, moisten with oyster liquor.

Both of the latter recipes make enough stuffing for a four - pound bird.

Washington Bridge Unit hold mixed team-of-4 play

Twenty - two fables of players competed in an annual mixed team of - four tournament sponsored by the Duos Duplicate Club at the 12th Street YMCA, Saturday. The Duos Club is the only affiliate Unit composed primarily of husband and wife partnerships.

The Saturday tournament was won by a team of Mr. and Mrs. Carlisle Pratt and Dr. Joseph Henry and Mrs. Clyde Woolridge who won a total of 33½ boards. In second place, with a total of 29 boards were Ira Lucas and Mrs. Thera Archer teamed with James Pearox and Mrs. Genevieve Shell.

The defending champions, Major and Mrs. Fred Petite and Mr. and Mrs. Aubrey Jones were held to third place with a total of 27 boards.

CREDITED with 25½ boards, the Baltimore team of Charles Burns and Mrs. Evelyn Bullitt, Clem Venture and Mrs. Nellie Hickerson was tied for fourth and fifth place with the Washington team of James Lee and Miss Gloria Vernon, Walter Mann and Mrs. Doris Payne.

In sixth place, winning 23 boards, was the team of Edward Lovett and Mrs. Mildred Anderson, Edmond Peters and Mrs. Edna Davis.

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USUALLY A DIFFICULT tournament to organize because each partnership must be made up of a man and a woman paired with a similar partnership to make a team, the Duos tournament this year set a WBU record for entries and reflected the growing interest of local players spurred by prospects of the national championships scheduled for the Sheraton Park this summer.

The tournament event was directed by John Alexander undersanction of the American Bridge Association.

Spinach ring

Safeway's special price on spinach, this week end, makes this vegetable a must on the week's menu planning.

A delicious way to serve it will be in a spinach ring.

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SPINACH RING requires two tablespoons flour, a half cup milk, three eggs, separated, one and three - fourth cups cooked chopped spinach, a half teaspoon salt, an eighth teaspoon pepper, and a half teaspoon grated onion.

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MELT BUTTER, blend in flour, add milk and cook until thickened, stirring constantly. Serves six.

SOCIAL BUTTERFLY — Off she goes to grandma's house, or on a date with Dad, looking her prettiest in this princess dress with easy - sew pleats and a high - seamed bodice.

High or low neck is becoming.

Printed Pattern 4535 comes in sizes 2, 4, 6, 8 or 10. Size six takes two yards 35- inch fabric.

• • •

SLEEK AND SIMPLE is this cool and curvaceous sheath. Bright Juniors with an eye for news will spot it on many a fashion page.

Ultra easy to sew, it may be made with a scooped neck or Mandarin collar, sleeveless or with sleeves. Slanted buttoning is an added fashion feature.

Printed Pattern No. 4705 comes in Junior Miss sizes 9, 11, 13, 15 and 17.

Size 13 takes three yards of 35 - inch fabric.

SEND 35 CENTS IN COINS for each pattern. Add 10 cents for each pattern for first-class mailing.

Send to Anne Adams, AFRO-AMERICAN Pattern Department, 243 W. 17th St., New York 11, N.Y.

Print plainly name, address with zone, size and style number.

Prepared foods can be served with grace, style and pride

Thanks to the makers of these modern - day miracles of quick - frozen prepared foods, packaged mixes, and other time-saving products, the busy homemaker is saved many tedious hours in the kitchen.

So that, now, she has more time and little time extra touches that make a meal memorable and individually hers. She has time to set a gracious table, arrange a charming centerpiece and "pretty-up" herself for family or guests.

QUICK - FROZEN meat pies, for instance, are invaluable on those occasions when time is at a premium. Pop your choice of beef, chicken or turkey in the oven. While the pies bake to a golden brown (about forty minutes), you'll have time to make a salad.

For a real special touch use frozen artichoke hearts. Serve cold cheese in the morning so they'll be well chilled by evening. Heat some packaged bean biscuits, too, and make some instant coffee.

This will be a marvelous meal with no hint of the make shift about it.

ARTICHOKES PIQUANT requires two carrots, sliced, one half cup water, two tablespoons oil, two tablespoons lemon juice, one small bay leaf (optional), one teaspoon salt, one teaspoon old fashion garlic salad dressing mix, or ¼ teaspoon garlic salt and one package (nine ounces) quick-frozen artichoke hearts.

Put carrots, water, oil, lemon juice, bay leaf, salt and salad dressing mix in saucepan. Boil about five minutes. Then add the frozen artichoke hearts and continue boiling until vegetables are tender—five to ten minutes. Chill in seasoned liquid, then drain. Serve on lettuce. Makes four servings.

For heating quick- frozen beef, chicken and turkey pies, pre-heat oven to 425 degrees F. (Hot). Put pie in its foil pan on baking sheet. (The baking sheet helps to brown bottom crust.) Place in hot oven and bake until crust becomes a golden brown and filling is bubbly—about thirty-five to forty minutes.

When baking four or more pies at one time, bake five to ten minutes longer.

Allow the hot pie to cool about five minutes before serving. Then serve in its foil pan or turn the pie out of pan onto serving plate.

Lemon Coffee Cake delicious for breakfast or as dessert

Fresh coffee cake is always more than welcome at the breakfast table. But a new favorite is so special that it can be served for dessert.

It's Lemon Coffee Cake. The cake itself is light and tender with a delicate, fresh - lemon flavor, and the unusual topping is a perfect contrast — crunchy and butter-rich, with lots of crisp nuts.

LEMON COFFEE CAKE is made with 3 tablespoons melted butter or margarine, one-third cup crushed cornflakes, one-third cup finely cut, unsalted nuts, one-third cup brown sugar, two cups sifted, all-purpose flour, one tablespoon baking powder, three-fourth teaspoon salt, one-third cup soft shortening, one cup granulated sugar, two eggs, two-third cup evaporated milk, three tablespoons water, one and one-half teaspoon grated lemon rind, and four teaspoons lemon juice.

Mix well, the butter, cornflakes, nuts and brown sugar. Set aside. Sift together onto a piece of paper, the flour, baking powder and salt. Mix shortening, sugar and eggs in a two-quart bowl until light and fluffy. Add milk, water, lemon rind and lemon juice slowly, then mix until well blended.

Add dry ingredients to mixture at once, mixing thoroughly. Pour into greaser nine-inch square baking pan. Sprinkle cornflakes mixture over tp of cake.

Bake near center of 375 (high moderate) about 30 minutes, or until cake pulls from side of pan.

Make one nine-inch cake.

Ripe olives in sauce for fish

A good cheese sauce with wedges of ripe olives makes a pleasant change from tartare sauce to serve on broiled, baked or poached fish for Lenten dinners.

Start with a medium white sauce, add a generous measure of sharp cheese, a little mustard, Worcestershire sauce and cayenne, then stir in plenty of large pieces of ripe olives.

A sprinkling of parsley adds a touch of contrasting color. We like this particularly on poached sole.

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BURGUNDY wine gives robust flavor and rich color to meatless sauces so popular for Lenten use.

Make your favorite spaghetti sauce omitting any meat called for, and use California Burgundy as part of the liquid. Add extra seasoning in the form of onion, green pepper and a few herbs.

Sprinkle the "sauced" spaghetti generously with grated cheese. Serve, of course, with Burgundy as a beverage.

Clam and spaghetti casserole main dish for Lenten supper

A cold March night and a hot clam and spaghetti casserole go together like love and marriage.

No better recipe for the former can be found anywhere than the one which follows.

YOU WILL NEED a pint of clams, two tablespoons butter or other fat, melted; two tablespoons flour, a half teaspoon salt, a dash of pepper, one can of condensed mushroom soup, a fourth cup milk, a package of spaghetti, two tablespoons butter, melted, and a half cup dry bread crumbs.

DRAIN AND chop clams. Cook clams in butter for five minutes, stirring constantly. Blend in flour, salt and pepper. Add soup and milk gradually and cook until thick, stirring constantly.

Cook spaghetti as directed on package. Drain. Add spaghetti to sauce. Place in a well greased one - and-a-half-quart casserole. Combine butter and crumbs. Sprinkle over casserole.

Bake in a hot oven, 400 degrees F. for 10 minutes or until brown. Serves six.

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HAUSWALD'S HOLSUM Sof-twist BREAD

League to study responsibility for reshaping affairs of decade

The theme, "Our Responsibility for Reshaping Affairs During the Present Decade," will be explored when the Maryland League of Women's Clubs holds its annual conference, on March 26.

The one - day session will be held in the Carver Vocational and Technical High School, beginning at 8 a.m., and all sessions will be open to the public.

There will be a 50 cent registration fee, and the luncheon reservations are $4 per person. Luncheon reservations may be made by mailing check or contacting Miss Fannie B. Glascoe, financial secretary, 1624 Druid Hill Ave. Reservations must be made before the day of the conference.

A CELEBRITY filled program has been arranged for the one - day meet.

Governor J. Millard Tawes will bring greetings to the group at the morning session. The keynote address will be given by Dr. Albert Whiting, dean of Morgan State College, and the luncheon session will have as speaker, Dr. Marjorie Parker, director of practice teaching, State of Maryland Department of Education.

DR. HERMAN BRANSON, head of the department of physics at Howard University and a consultant to the Atomic Energy Commission, will be consultant at one of the workshops which will follow the business session.

This workshop, one of four to be held, will deal with "Youth Faces the Challenge of the Space Age."

Other workshops will include: "Health, Wealth and Social Welfare," Dr. Effie O. Ellis, co - ordinator of medical education, Provident Hospital, and Dr. Winfred O. Bryson Jr., head of the Department of Economics and Business, Morgan State College, consultants;

"Community and World Affairs," Miss Essie Hughes and Mrs. Nesrine Clift, of Clifton Park Junior High School faculty, consultants;

"Family Life Education", Mrs. Irma Detheal, consultant.

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CHAIRMEN OF workshops will include Mrs. Verniece Reynolds, Miss Una Corbett, Dr. T. Vivian Winder and Dr. Delores C. Hunt.

Mrs. Lena K. Lee, president of the League, will preside at the business session, and other presiding officers will include Mrs. Rosalie J. McGuire, first vice - president and chairman of the conference; and Mrs. Mary B. Adams, luncheon chairman.

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CARDETTES COCKTAIL PARTY
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Tormenting Rectal Itch Stopped In Minutes
Science Finds New Healing Substance That Promptly Stops Itching and Pain of Piles
New York, N. Y. (Special) — One of the most common afflictions is a condition known as "itching piles". It is most miserable, agravating for the victim during the day and especially exasperating at night.
No matter what you've used without results — here's good news. For the first time, science has found a new healing substance with the astonishing ability to promptly stop the burning itch and pain. It actually shrinks hemorrhoids — without surgery. Medical science has proved this substance reduces a remarkably effective rate of healing. Its germ-killing properties also help prevent infection.
In one hemorrhoid case after another "very striking improvement" was reported and verified by doctors' observations. This improvement was maintained in cases where doctors' observations were continued over a period of months! Among these sufferers were a wide variety of hemorrhoid conditions, some of 10 to 20 years' duration.
The secret is this new healing substance (Bio-Dyne*) — discovery of a world-famous research institution. This substance is now obtainable in suppository form known as Preparation H.* Ask for Preparation H suppositories (convenient to carry if away from home) or Preparation H ointment with special applicator. Absolute satisfaction guaranteed or money refunded.
*Reg. U.S. Pat. Off.

Phi Delta Kappas schedule practice teaching seminar

Gamma chapter of the National Sorority of Phi Delta Kappa will hold its annual seminar for practice students at Morgan State College, Saturday, March 19.

The seminar will be held in Holmes Hall, from 11 a.m. to 12:30 p.m.

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DR. William V. Lockwood, vice principal of School No. 452 will be the speaker. His topic will be "How the Baltimore School System cares for individual differences" in carrying out its curriculum.

Group discussions will then be held, each with a resource person and a discussion leader. Groups are as follows:

Art — Ethel A. Clarke and Cornelius Griffin; business education, Dennis Crosby and Ruth Marshall; English, Anita Bradley and Aurelia Green; foreign language, Essie Hughes and Amy Weaver;

Home economics, Hazel Givens and Rebecca Brown; mathematics, Pierre Davis and Mary N. Brooks;

Physical Education, Wallie Mae Stanley and Josephine Lansey; science, Barbara Patterson and Carrie Stanford and geography and history, Bessie Anderson and Ethel Brewington.

The sorority works closely with Dr. Frank DeCosta, the head of Practice at Morgan State College, in offering this educational service.

Soror Carrie O. Staten is basileus of the local chapter.

Busy Day hamburgers

Most of us have days when each minute counts . . . there's just not enough time to get things done! On those busy days, it's nice to have a dish that can fix in a hurry, like busy day hamburgers.

These hamburgers turn out unusually tender and juicy. The secret is a combination of double - rich evaporated milk and rolled oats, mixed with the meat and seasonings.

Serve Busy Day Hamburgers on toasted buns, along with a crisp green salad, cookies and milk and you have a quick, delicious meal for your family!

BUSY DAY hamburgers are made with one pound ground lean beef, one cup evaporated milk, one - third cup uncooked rolled oats, three tablespoons finely cut onion, one teaspoon salt, and one - eighth teaspoon pepper.

Mix all ingredients. Spread in greased eight - inch square pan. Bake in 375 oven (high moderate) 30 minutes, or until top is brown. Cut into pieces. Serve plain or in buns. Makes four servings.

Adults only medicines

The little girl had a nasty case of chicken pox. She was tossing around, getting more restless and irritable all the time. Her mother gave her some aspirin but it didn't seem to help.

Having a new baby to care for as well as her ailing seven-year-old, mother began to feel she'd go out of her mind if she couldn't quiet the youngster.

Then she remembered a tranquilizer the doctor had given her for morning sickness while she'd been pregnant. She had some of the capsules left and she gave one to the little girl. The next afternoon she gave her two more.

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THEY SEEMED to work. The child slept soundly that night. But by noon the next day she suddenly became twisted and rigid with severe muscle spasms. Her jaws were locked tight, so she couldn't open her mouth. Her head was twisted to one side. Her arms and legs jerked uncontrollably.

The alarmed mother rushed her to a doctor, who got her to the hospital. The hospital had seen other children poisoned by that powerful tranquilizer and promptly administered an antidote.

The seizures soon stopped and the little girl left the hospital the next day. She was lucky.

It's always risky to give somebody else medicine that has been prescribed for you. To give a child a drug prescribed for an adult is doubly dangerous. A child's constitution differs from an adult's. Something that does you good can do your youngster a great deal of harm.

Let the doctor tell you how to dose a sick child.

(This column is sponsored in the interest of better health by: YOUR TUBERCULOSIS ASSOCIATION).

Carter-Milburn ceremony held

Miss Rebecca Theresa Milburn, daughter of Mr. and Mrs. Arthur Milburn of 1835 E. Chase St., and Robert Carter Jr. were married, here, Saturday.

The Bridegroom is the son of Mr. and Mrs. Carter Sr. of 1628 Ashland Ave.

The couple was attended by Miss Joan Milburn, sister of the bride, and Arnold Mills.

The newlyweds are at home at 2222 E. Chase St.

CLUB OF WEEK—Special project of the Jollyettes Savings Club, this year, has been the Anna Mae Hunter Home for the Blind. Above members are shown as they presented a check to the founder of the home, Miss Hunter. Left to right are Miss Hunter, Mrs. Daisy G. Lewis, Mrs. Mildred Williams, Mrs. Roberta Baptiste, Mrs. Lorraine Covington, Mrs. Norma Taylor, Mrs. Jones. Members of the club also include: Mesdames Annie Hill, Alice Robinson, Cora L. Dawson, Susie Young and Mamie Parker, not on the photograph.

AFRO SMILE WINNERS

Last Friday the AFRO, in a tribute to Smile Week, published a series of pictures of smiling people. No names were used and the persons portrayed were invited to come into the office and pick up a $5 prize. Twelve responded out of 13. On Monday, the missing young lady called up but we had to tell her the deadline had passed. The pictures are reprinted below, this time with the names.

MRS. ELLA H. SAWYER
Business teacher

SMILING FOURSOME — The smiles on these young ladies won each of them $5 in the AFRO's Smile Contest. All are residents of Perkins Homes. Shown here: Mrs. Theresa White, 347 S. Sprmg Ct.; Mrs. Loretta Lucas, 204 Mason Ct.; Mrs. Jeanette Barnes, 228 S. Mason Ct.; and Mrs. Juanita Samuels, 222 Mason Ct.

MRS. MADDRESS RILEY
Husband is postal worker

MISS COBY BYRD
Stenographer at BURHA

MRS. GLORIA KNIGHTON
A Hampton alumnus

EUGENE BYRD
A soph at Morgan State

DENNIS WILLIAMS
Wants to be a policeman

MRS. CLARICE BASS
Girl Scout leader

MRS. GLADYS DOZIER
Cpenna Falls teacher

83,000 may be taken off vote books

A sharp warning to registered citizens to be certain and vote in the May 17 primary as a protection of their registration, was issued this week by Thomas J. D'Alesandro (Tom), president, Board of Supervisors of Elections.

Mr. D'Alesandro revealed that approximately 113,000 citizens have been mailed returnable cards, asking their correct, addresses, whether moved and if still living — and that only about 30,000 replies have been received.

This means that at least some 83,000 citizens will be stricken off the Supervisors of Elections registration books—if they fail to vote in the primary.

A supplemental listing of the names of registered voters, who failed to answer the communications from the Supervisors of Elections, will be at the proper polling places during the May 17 primary.

Election judges will correct or confirm the registration of those who appear to vote.

Others will be discarded.

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MR. D'ALESANDRO had this to say on the matter:

"While I feel that it is always important for every citizen to exercise his right of franchise in every election this year, because of the house-to-house canvass that was conducted in January, in accordance with Article 33, Section 37, of the Annotated Code of Maryland, I believe that it is more incumbent upon every citizen to vote in this primary.

"For if anyone was marked 'moved' in the canvass and failed to answer the notice sent to him by the Supervisors of Elections, he will be removed from the registration rolls — if he fails to vote in the primary."

Mr. D'Alesandro said further that, because of this necessary canvass, that — after the May 17 primary, an accurate count of the city's registration of eligible to vote citizens can not be determined until after that date.

Woman Nearly Itches To Death
"I nearly itched to death for 7½ years. Then I found a new wonder cream. Now I'm healed," says Mrs. D. B. Scott of L. A. Have a through relief from torture of vaginal itch, rectal itch, chafing, rash and eczema with an amazing new scientific formula called ANTI-ITCH. This fast-acting medicated cream kills harmful bacteria causing these miseries, relieves and allows skin tissue, blood scratching—stop itching. Don't suffer another moment. Get TANGANE today at all drug stores.

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