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

Shrimp Rarebit

Here's a fresh as spring idea for that meatless meal . . tangy Shrimp Rarebit.

This elegant treat is a savoury combination of shrimp and mushrooms in a golden sauce.

You'll find it's the rich, tasty sauce that's the making of this dish. Grated cheese, chili sauce and mushroom liquid blend with evaporated milk into a creamy thickness.

Served over snowy rice, Shrimp Rarebit makes a company dinner—that's sure to be a compliment to your guests—a delight to your family. It's so quick and easy to fix, you'll discover it works in nicely as that something • special—even on a busy day.

MAKE SHRIMP Rarebit with four-ounce can mushroom stems and pieces, two tablespoons butter or margarine, one-fourth cup flour, one cup Pet Evaporated Milk, one-fourth cup chili sauce, one cup grated, process American cheese, five-oz. can shrimp, rinsed and drained, and four cups cooked rice.

Drain and measure liquid from mushrooms. If necessary, add enough water to make one-half cup. Melt butter in 2-qt. saucepan. Stir in flour until smooth. Stir in gradually the one-half cup mushroom liquid and milk, chili sauce and cheese.

Cook and stir over low heat until cheese melts and mixture begins to thicken. Stir in mushrooms and shrimp. Heat until steaming hot, but do not boil. Serve over rice.

Makes 4 to 6 servings.

CUT A PRETTY FIGURE in a frock made from Pattern No. 4764.

See how the dashing cape collar directs the eye to a pin-slim waist, breezy skirt. Make it in silky cotton to wear everywhere.

Pattern comes in Misses' Sizes 10, 12, 14, 16, and 18. Size 16 takes five and three-eighths yards 35-inch fabric.

• • •

WEEK'S SEW-THRIFTY is this vacation special. The popular shirtdress style or refreshing scooped neck will please any bright girl.

It is most attractive in sunbright solids, flowery prints or crisp checks.

The pattern comes in Girls' Sizes 6, 8, 10, 12, and 14.

Size 10 takes two and three-fourth yards of 35-inch fabric.

Printed directions are on each pattern part.

• • •

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 West 17th Street, New York 11, N.Y.

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

Spinach with mushrooms

Two vegetables are often better than one. Join a chopped cooked spinach and mushrooms in a Sautern - flavored cream sauce. It makes an elegant vegetable for spring menus.

Serve individual ramekins of "Creamed Mushrooms and Spinach" with a roast chicken dinner or vegetable plate luncheon. Squares of crusty golden corn bread and chilled California Sauterne or Chablis wine poured as the beverage will complete a rewarding meal.

• • •

FOR CREAMED MUSHROOMS and Spinach use 2 tablespoons chopped green onions, 2 tablespoons butter or margarine, ¼ cup sifted flour, 1 teaspoon salt, 1/16 teaspoon pepper, 1½ cups rich milk or thin cream, ½ cup California Sauterne or other white dinner wine, 2 cups chopped cooked spinach, 1 packed, and ½ cup cooked mushrooms.

Cook onions in butter a few minutes. Stir in flour, salt and pepper. Slowly stir in milk; cook and stir until mixture boils and thickens. Add wine and cook a few minutes longer.

Be sure spinach is well-drained and all liquid pressed out. Add spinach and mushrooms to sauce; heat well.

Makes about 6 to 8 servings.

If you're casting around for an unusual dessert to serve at your next party, stop right here, take a good look at these lovely meringue - crusted cakes, then read the recipe and be convinced that this is just what you're looking for.

Grated chocolate and chopped nuts are folded into the light meringue which lines the bottoms and sides of each pan into which the golden cake batter is poured for baking. When turned out from the pans, cocoa whipped cream or tiny individual meringues can be used to garnish the finished cakes.

Your guests will besiege you with requests for the recipe, so better make a few copies as souvenirs of a memorable dessert.

MERINGUE - CRADLE CAKES are made with 4 egg whites, 1 cup sugar, 1 cup pecans, filberts, or other nuts, very finely chopped, 1 square unsweetened chocolate, grated, 2 cups sifted flour, 3 teaspoons double - acting baking powder, 1 teaspoon salt, ½ cup butter or margarine, 1 cup sugar, 4 egg yolks, unbeaten, ¾ cup milk, and 1 teaspoon vanilla.

Beat egg whites until stiff enough to hold up in soft peaks. Add 1 cup sugar gradually, beating to a meringue that will stand in stiff, glossy peaks. Fold in nuts and chocolate. Grease two 9 x 5 x 3-inch loaf pans; line bottoms with waxed paper. Spread meringue evenly over bottoms and three quarters of the way up sides of pans.

SIFT FLOUR once, measure, add baking powder and salt, and sift again. Cream butter, add 1 cup sugar gradually, creaming well. Add egg yolks and beat thoroughly. Then add flour, alternately with milk and vanilla, in four additions, beating well after each amount.

Pour into meringue - lined pans. Bake in slow oven (325 degrees F.) about 50 minutes. Let cool 20 minutes before removing from pan. If desired, garnish with whipped cream or the tiny individual meringues shown here.

CHEAPER BY THE DOZEN . . .

YOUR ELECTRIC SERVICE is a bigger bargain the more you use it. As you put more and more electricity to work in your home, you actually pay *less* per kilowatt-hour.

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SPECIALS THIS SATURDAY!

LARD lb. 8c

FAT BACK lb. 8c

Streak of Lean lb. 22c

Pure Pork SAUSAGE 3 lbs. $1.00

SNOOTS - Fresh or Corned lb. 20c

COOKING IS FUN

Shrimp makes hit in salad or gumbo

If you are fishing for a new way to brighten up a Lenten meal, try a shrimp and avocado salad.

Not only are the bright pink and green colors a boost to eye - appeal through natural spring colors, but shrimp are economical now, too. Shrimp prices are lower now than they have been in six years, due to the very large catch in 1959.

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YOU CAN also now get frozen shrimp in packages to fill the needs of any size family. Packages come in sizes from five ounces to five pounds.

The size shrimp you buy will depend upon the use you are going to make of them. Jumbo shrimp run from 15 down per pound; the medium size shrimp from 30 to 40 per pound and the small size may contain 50 or more shrimp per pound.

THE BASIC method of preparing shrimp is by boiling. The main thing is not to boil them too long. Cook only until they turn pink. You may cook them either peeled or unpeeled.

TO BOIL raw shrimp before peeling, wash one and a half pounds of shrimp, place in one quart boiling salted water, cover and return to boiling point, and simmer about five minutes.

Drain, peel, remove sand veins, wash and chill. You reduce the amount of salt when cooking after peeling.

• • •

YOUR SHRIMP and avocado salad is very easily made.

The marinade is the thing. Make the marinade of one cup wine vinegar, a half cup water, a half cup lemon juice, a cup salad oil;

Three teaspoons salt, a fourth teaspoon freshly ground pepper, two teaspoon sugar, a teaspoon dry mustard, three teaspoons chopped fresh thyme;

One a half teaspoons chopped fresh oregano or a half teaspoon of crushed dried oregano.

Combine these.

• • •

NOW ARRANGE shrimp, avocado and three small onions cut into rings, and a fourth cup chopped green peppers in a large flat baking dish.

Pour marinade over all, cover and refrigerate at least eight hours.

Serve on lettuce.

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FOR A hot dish, try Shrimp Gumbo.

For this you will need two pounds fresh shrimp, a half cup vinegar, three onions, a bunch of green onions, two quarts boiling water;

One tablespoon butter, a tablespoon flour, four cups okra, cut fine; a cup cooked rice, six large tomatoes, peeled, two bay leaves, a fourth teaspoon salt and an eighth teaspoon pepper.

• • •

WASH SHRIMP. Combine two onions, vinegar and water. Heat to boiling. Add shrimp and boil fifteen or twenty minutes or until pink.

Remove shrimp, shell and clean. Save the stock.

Chop remaining onion and brown in butter; blend in flour and add okra. Add strained stock slowly, stirring constantly.

Add rice, tomatoes, seasonings and shrimp. Simmer until okra and tomatoes are cooked. Remove bay leaves.

Corned beef en casserole

There are casseroles and casseroles . . . but if you're looking for a new flavor treat, you'll want to try Corned Beef Casserole.

It's a delicious combination of corned beef and macaroni, seasoned with onion and cheese, and blended together with canned cream of chicken soup and evaporated milk. And is it easy to fix! You just mix all the ingredients together at one time.

• • •

CORNED BEEF CASSEROLE requires 1 can cream of chicken soup, ½ cup evaporated milk, 12-oz. can corned beef cut up, 1 cup grated, process American cheese, 1/3 cup finely-cut onion, 1½ cups cooked noodles, and ½ cup crumbled potato chips.

In large bowl mix soup, milk, corned beef, cheese, onion and noodles.

Pour into well-greased 1½-qt. baking dish. Top with potato chips. Bake near center of 425-degree oven (very hot) 15 mins. or until bubbly hot.

Makes 4 servings.

You will need to cook about 1 cup broken noodles for 1½ cups cooked noodles. Cook in unsalted water.

COMPARE

TENDERLY TWISTED BLUE RIBBON BREAD

UNTOUCHED BY HUMAN HANDS!

There's a *new* twist to baking, and it's in every loaf of famous Blue Ribbon Bread. Two loaves in one, gently twisted together before baking to seal off air, give every slice smoother texture and finer grain. Blue Ribbon Bread is slow-rising to tighten the twist and lock in real bread flavor then baked a tender, golden brown. Try new, delicious Tenderly Twisted Blue Ribbon Bread today!

twisting makes the difference!

Coppin expansion plans for 1,000-member student body

Coppin State Teachers College is already taking on a new look.

Under construction is the new $815,000 air conditioned library which will hold 70,000 volumes.

Coming next in the $3 million expansion program is the Campus School, a proposed demonstration school for elementary children.

A sum of $620,000 is available for the construction of the school, according to James L. Reid, assistant director of the Division on Accreditation for the State Department of Education and specialist in school planning.

The Campus School is already under contract and will go under construction this fall. It is expected to be ready for occupancy in the Fall of 1961.

THE PROPOSED Arts and Science building will be constructed at the cost of $575,000 to include eight laboratories, two lecture rooms, greenhouse and outdoor theatre.

On a split - level design, the building will be ready for occupancy in 1962.

Other proposed buildings include a $300,000 dining room, a $415,000 auditorium; a $355,000 classroom building and a new $35,000 president's home.

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ALL PLANS were worked out in cooperation with Dr. Parlett Moore, Coppin president, and members of his faculty, Mr. Reid said.

"We are looking ahead to the time when the college will have an enrollment of close to 1,000 students," Mr. Reid added.

Since the campus has an acute space for car parking, Mr. Reid also disclosed that there will be specially designed parking lots.

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ALSO, provided for is space for recreation, practice and out door exercise for both faculty, student body and the elementary children.

Soccer, hockey, ball and general athletic fields have been planned as well as tennis courts and a swimming pool.

A heating plant will be designed to provide for heating all buildings which are now heated by separate plans in each building.

Mr. Reid says that the Coppin expansion plans are not a part of any other plans and are under the direction of the State Department of Education.

He added: "We began planning early in 1959 when we realized that one day soon the student body will outgrow the present buildings.

"When you undertake expansion like this, you plan ahead for many, many years.

"Our next task is to find money for more books for the library."

Tawes okeys Univ. of Md. expansion

Gov. J. Millard Tawes announced Wednesday that he had approved a special commission report, recommending the expansion of the University of Maryland to include three state teachers colleges.

State Teachers Colleges at Frostburg, Salisbury and Towson are those under consideration.

Gov. Tawes issued this statement on proposed changes in the state program of higher education:

• • •

"LAST YEAR, in accordance with a request from the General Assembly of Maryland, I appointed a commission to study the problem of expansion of the University of Maryland.

"Recently, that commission submitted its report and I have studied it most carefully.

"The commission became convinced that the number of Maryland students enrolled as full-time undergraduates will double by 1970.

"The problem then is how the state can best prepar to meet its obligation to provide equality of educational opportunity for Maryland residents, and at the same time, assure quality educational programs, efficiently and economically operated.

"The commission has unanimously recommended the conversion of the State Teachers Colleges at Frostburg, Salisbury and Towson to centers of the University of Maryland, with continued emphasis on the preparation of elementary school teachers and with the addition of course offerings leading to the Bachelor of Arts and Bachelor of Science degrees.

"As a second phase, the commission recommends the establishment of university centers for commuting students from each of the following areas: Washington and Frederick Counties, Central Eastern Shore and Southern Maryland.

• • •

"I FEEL confident that the people of Maryland are as concerned about education as I am, and that they will welcome a sound program geared to meet the educational demands of the 20th Century.

"I approve, in principle, the major recommendations of the commission. I am also confident that the establishment of university centers at Frostburg, Salisbury and Towson will increase the number of students interested in elementary education.

"Any proposal that would hinder the recruitment of prospective teachers, or would in anyway hamper our program of teacher training in Maryland, would not have my approval.

"Experience in other states where such conversions have been made indicate that the teacher-education program was not weakened, but, in most cases, was actually improved.

"Between 1953 and 1959, 26 states have converted one or more for a total of 90 normal schools or teachers colleges to state colleges or universities.

"I have, therefore, asked the University of Maryland to make detailed studies and plans for the conversion of the Frostburg, Salisbury and Towson State Teachers Colleges to centers of the university.

"These detailed plans will then be studied by me for possible submission to the General Assembly of Maryland."

School 135 class visits power plant

Mrs. Vondalee H. Clark's fifth grade class visited the Riverside Power Plant on March 17. They were accompanied by three parents, Mrs. Beatrice Harris, Mrs. Lillian Gooden and Mrs. Florence Williams.

At the plant, the pupils were able to see the machines that are involved in the generating of electricity.

Guides for each group of seven, answered questions and shared interesting facts.

• • •

PUPILS who went on the trip were Darlene Bacoat, Caroline Burgess, Mary Chambers, Lillian Curbeam, Brenda Dudley, Joann Gladden, Jacqueline Greené, Lorraine Harris, Diann Johnson, Margaret Jones, Phyllistine Randall, Yvonne Robinson, Joan Wells, Ella Williams.

Lois Williams, Margaret Williams, Elizabeth Wright, James Arvin, Paul Brice, Eddie Brown, Calvin Davis, Reginald Dixon, Joseph Fowlkes, Charles Graham, James Griffin, Robert Gross.

Osborne Holland, Ronald Livingston, Leh Price, Winston Monk, Theodore Price, Samuel Robertson, Michael Seymour, James Williams, David Morton and George Matthews.

MISSING from her home since 4 p.m. Monday, police were searching at AFRO presstime for 13-year-old Verna Spell of 908 Myrtle Ave. Her family reports she was last seen wearing a green skirt, red and white striped blouse and a dark grey long coat.

City College paper takes top rating

Baltimore City College's weekly newspaper The Collegian, has been awarded a Medalist rating, the top award given by the Columbia Scholastic Press Convention.

The convention, attended by student journalists from 900 high schools throughout the country, was held last week end in New York.

The Collegian was one of three papers in its division to receive the Medalist rating. The Collegian also received top rating last year.

Advisers for the paper are Charles Cherubin, Walter Linthicum, Aaron Miller, and business manager Edward Shultze.

The convention featured clinics, a display of high school papers, and a dinner at the Waldorf - Astoria Hotel on March 18.

City College was represented by Richard Rubin, Howard Manhoff, Myron Weiner, Michael Novey, Cristopher Carroll, Morris Myerson, Howard Schottee, Marvin Marcus, Steven Dresdale, and Maurer Wolfe.

Elliott School PTA gives fashion show

Spring Panorama, a fashion show, was presented last week by the Reale Elliott School PTA in the Carver High School auditorium.

Mrs. Wahseola Jackson narrated the show as 45 student models from Elliott School and several professional models from the Fashion Academy donned spring fashions.

Among the fashions presented, for both kiddies and grownups, were washable school togs, beach and play attire, party frocks, Easter clothes, cocktail dresses and evening gowns.

The professional models were Mesdames Christine Jones, Annie Procter, Dorothy White, and Ruby Harrison and Miss Magnolia Fenwick.

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STUDENT MODELS WERE: Vicki Reed, Toni Beverly, Sheila Russ, Dianne Tilghman, Ava Strothers.

Betty Jones, Dennise Yence, Evelyn Wright, Paulette Alexander, Keith Harrison, Kevin Harrison, and Susan Amy.

Sandra Russ, Sonya Phillips, Sandra Spencer, Iris McClane and Brenda Charis.

Sharon Howard, Dunbar Brooks, Vadya Howard, Edward Spence, Clinton Fields, Dianna Anderson, Solomon Carter and Shiela Russ.

Russian Chorus from Yale to appear for Morgan men

The Yale Russian Chorus of Yale University, which made its second tour of the Soviet Union last summer, will open the annual Men's Week of Morgan State College April 1.

The thirty-voice chorus will appear in concert at 8 p.m., Morgan Christian Center, under co-sponsorship of the Music-Arts Committee of the Student Union.

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THE MEN'S WEEK program will be dedicated to the theme of "What Are Our Values?" and will feature on Saturday, April 2, 6:30 p.m., Memorial Refectory, the annual Men's Banquet.

Speaker will be William M. Nix, director of personnel, Morehouse College, Atlanta, Ga.

The traditional "Sweater Day" will be observed on Saturday until 5 p.m., with a prelude reception scheduled for women in the Student Union Building from 4:30 to 5:30 p.m.

The program will conclude on Sunday, April 3, with worship services in the Morgan Christian Center at 10:30 a.m., and open house in the men's dormitories from 3 to 6 p.m.

ROBERT C. LEE JOHN W. H. McCLAIN DELORES NICHOLS BASIL CATEROIS LORRAINE KELLUM ALVIN B. PALMER

Ambassador from Sudan to speak

Sudan Ambassador Osman El Hadari, who will speak at Morgan State College Wednesday, March 30, is a skilled physician as well as a skilful diplomat.

Dr. Hadari is a graduate of the University of Alexandria from which he received a medical degree in 1949. For six years, from 1950 until 1956, he was engaged in private medical practice as a physician in his native Wad Medani, in the Sudan.

While practicing medicine, however, Dr. Hadari was active in the political life of his country and aided in the Republic's struggle for independence.

Immediately after the Sudan won independence he was selected by the Government for the Foreign Service.

• • •

HIS DIPLOMATIC career began in 1956 when he was appointed first Ambassador of the Republic of the Sudan to Pakistan.

He served in that assignment until June, 1959 when he was appointed Ambassador of the Sudan to the United States.

In the highlight of his Morgan visit, Dr. Hadari will address a public meeting, 10 a.m., Hurt Gymnasium. At 11:15, he will be the guest of honor at a reception and coffee hour in the Student Union Building.

At 12 noon, he will be the guest of honor at a luncheon at which President Martin D. Jenkins will serve as host.

The Ambassador will be accompanied by members of the Chancery staff — M. A. Ahmed, counselor; A. E. Nasri, second secretary; and M. Beroir, press attache.

10 hit A-jackpot at Morgan as 249 make the Dean's list

A veteran who stopped school after the sixth grade, then qualified for college by studying entirely on his own, has hit the scholar's jackpot—a straight A semester record.

Robert C. Lee, 28, of 3109 Normount Ave., is one of the 10 Morgan State College scholars who made all A's the first semester to lead the 249 Dean's List students.

The others are:

Alvin B. Palmer, freshman mathematics major and Douglas High graduate of Baltimore.

Robert W. Hertzog, sophomore pre-medical major from Baltimore.

James M. Johnson, sophomore from Baltimore.

Basil Cateforis, junior physics major from Athens, Greece.

Anna L. Squarrel, junior sociology major from Westminister, Md.

Delois Barnes Nichols and Lorraine Turner Kellun, both senior business education majors from Baltimore.

John W. H. McClain, senior economics major from Monrovia, Liberia.

Joseph P. Goldberg, a special student majoring in physics.

The complete list of Dean's Honor Students by classes and in order of academic average follows:

Freshman Class

Alvin B. Palmer
Joe L. Alston
Sue L. Poole
Rose R. Lewis
Barbara Quinton
Paul A. Smith
Sylvia Wood
Rosalie Laurie
Omega Robbins
Robert Limerick
Joan Morris
Lorraine Bowerson
Mary H. Sherard
Franklin Howard
Robert S. Smith
Jean Wiley
Erma Williamson
Sylvia Allison
William Dean
Mahonia Green
Ethel Smith
Marva Spencer
Andrew Black
James Bashert Jr.
Ellen Dixon
Gladys Powell
Charles Boone
Catherine Butler
John Simms
Gerald Sanoff
Edmond Turton
Peggy Woolford
Henry Bell
Russell Hilton
Norma S. Brown
Gertrude Jones
Joe DeCoste
Barbara Flamer
Glenn Grafe
Shirley Holmes
Geraldine Hooper
Nick Ioanesou
Vernon Johnson
Kenneth Kane
Walter Morgan
Jeanette Murray
Thomas Proctor
Beatrice Sanders
Rosalind Newby
Sarah Owens
Effie Forbes
Peter Mason
Lenzella Pruitsea
Doreen Bell
Mary Dixon
Norma Duncan
Deloess Griffith
Richard Howard
Jean Irvin
Gloria Matthews
Frederick Oliver
Shirley Washington
T. W. Anderson
Joan Butler
Linwood Clemons
Frances Dawson
Roger Jones Jr.
Ruth Johnson
Benjamin LeCompte
Boyd Mosely
Leslie Pinkett
Eunice Purnell
Elmer Stanford
Doris Staton
Eugene Stewart
Loretta Thompson
Thomas Johnson
Maurice Allen
Betty Ellis
Marjorie Jennings
Edmee Kelley
Robert A. Smith
Raymond Tilery
Reese Marshall
Gregory Miller
Otis Mitchell
Catherine Murphy
Cynthia Owens
Benjamin Page
Ellen Richardson
Lynwood Rollins
Ina Robertson
Ina Wagman
Madeline Wilson
Mary Cummings
Betsy Deskins
William Evans
Ella Fairlax
Herbert Fraser
John Gross
Bertha Hunter
Sun June Shaw
Deanna Smith
Alvin Thomas

Sophomore Class

Robert Hertzog
James M. Johnson
Larry Jackson
Henrie Johnson Jr.
Andrew Lewis
Samuel Lewis
Gerald Brown
Bobby Burke
Beverly Cox
William Jordan
Barbara Powell
Elaine J. C. Russell
Lillian Yearwood
Juanita Dougherty
Raymond Harcum
John Hunt
Shirley McNamara
Mae Meade
Virginia Dunnaville
Julius Glover

Senior Class

Delsa B. Nichols
Lorraine Kellun
Jack W. H. McClain
Delores Johnson
Eileen Bailey
Jeanne Coleman
Rosinell Hill
John Risher
Edith Selby
Ernest Ward
James Dyghard
E. Hemmingway
Mary Hazel Jenkins
Hilda Lewis
Elaine McCoy
Albert Christy
Dorothy Green
Louis Moses
Norma Smith
Mattie Bully
Portia Boston
Doris Lawson
Mary Lewis
Sharp Ward
Barbara Butler
Yvonne Reid
Lloyd Richardson
Wolfert Robinson
Thomas Smith
Alberta Thomas
Roger Barnes
Calvin Bush
Vivian Fowlkes
Tom Handy
Annette Jones
Ernest Mudgeston
Paul Nolder
Basil Cateforis
Robert C. Lee
Anna Squarrel
Leonard Cephas
Rosetta Fewa
Louis Ollie
Nadia Jenkins
Warren Robins
Malcolm Jones
Lorraine Liburd
Paul Taylor
Mary Wolfe
Mary Fiddie
Willie Goode
Irvin Johnson
Willie Miller
Charles B. Smith
Doris Bellamy
Norma Dennis
Clarence Diggs
Paul Fairley
Josephine Armstead
Harriett Gaines
Judith Gordon
Woodrow Holmes
Lorraine Jackson
Marjorie Jackson
David Jenkins
Alberta Riley
Hyacinth Ross
Leonie Smith
Ernest Westfield
James Williams
Tanya Frost
Antonia Gregg
Lorenzo Gerrock
Charita Hughes
Richard Lockhart
Charles Perkins
Johnnie Smith
George Bennett
Lillian Brown
Yvonne Brown
Norman Carter
Lillian Chappell
Walter Cooper
Jacqueline Dyson
Sarah Gibson
Elizabeth Hawkins
Ruth Hunter
Beatrice Jones
Ruth Lee
Lloyd Michael
Mary Moore
Cherron Pindell
Charles Rose
Ann Williams
Aubrey Baden
Esther Fryer
Rose Grier
Cecil Harris
Alice Henry
Harold Johnson
C. Dudley Kellun
Columbus Mullin
Ann Sharpless
Vera Randall
Emmanuel Reid
Homer Robinson
Wynola Woody
William Dickerson
Bernice Evans
Beverly Green
Charles Johnson
Ruth Johnson
Vera Lakker
Marvin Lloyd
Malverne Nicholson
Freeman Smith
Leston Scott
Jodg Turner
Mary Warren
Joseph Students
Joseph P. Goldberg
John Avery
Roland Haywood
David Coleman
Claudes DeShields, Harold Scott, James Scott, Samuel Wade, William Winder.

JUNIOR VARSITY SWIMMING — Alvin Bailey, Roney Blackwell, Willie Bullock, Roscoe Crawford, Samuel Harcum.

Lloyd Johnson, Robert Jones, Nathaniel Lee, William Massitin, John McCray.

Berley Pollard, John Mitchell, Tyrone Sturgess, Dallas Weaver, Harold Wood.

VARSITY WRESTLING

Merrick Leon Joyner, Claude Richardson, Ronald Nash, Percy Thomas, George Jackson.

Charles Richardson, Thomas Bandon, Milton Brown, Percival Brown, Otis Knight, Jerome Hart, Christopher Johnson.

Carlton White, John Durant, Ronald Nelson, James Evans, Reuben Johnson.

JUNIOR VARSITY WRESTLING

Milton Harvey, Kenneth Bell, Frances Johnson, James Brogden, George Williams, Ernest Fred.

Joseph Morris, James McNair, Leon Bailey, Elliott Wallace, William Hall and Wayne Cooper.

Winter sports letters awarded at Carver Hi

Athletic director Lloyd (Sodie) White and principal Saul Perdue this week extended congratulations to a host of young athletes who won letters for participation in the Carver High School winter sports program.

Letters and certificates were presented to members of basketball, swimming and wrestling teams as follows:

VARSITY BASKETBALL — Horace Bass, Jerome Beans, Robert Brown, John Collins, Raphael Coward, Leslie Faison;

Hugh Garrett, Wade Hall, Roscoe Hall, John Holmes, James Jackson, Stanley Jones, Fred Massitin, Wilbert Mitchell, Lonzo Mitchell, Tyrone Sullivan, Steven Williams.

JUNIOR VARSITY BASKETBALL — Charlie Lee Andrews, Caleb Clark, Joseph Horgan, William Francis, Alvin Giunta.

Roger Lake, Alvin Moock, Ronald Pembrooke, George Rice, James Stevenson.

David Yates, Clyde Wells, James Williams, Calvin Jones.

VARSITY GRAPPLING — Alan Cullen, Richard Cunningham, Herbert Dorsey, Gaspar Elder, Edward Goldberg, George Grossi.

Ronald Harnsell, Jerome Austin, Clyde Millner, Richard Phillips.

Norman Prather, James Thorsen, Arthur Towson, Paul Winkler.

VARSITY SWIMMING — Harold Alston, Robert Alston, Arnold Coleman, Reuben Williams, Carlton Woods.

Dolores Beverly, Augustin Dorsey, Greta Edness, Walter Gill, Lloyd Michael, Mary Moore, Cherron Pindell, Charles Rose, Ann Williams, Aubrey Baden, Esther Fryer, Rose Grier, Cecil Harris, Alice Henry, Harold Johnson, C. Dudley Kellun, Columbus Mullin, Ann Sharpless, Vera Randall, Emmanuel Reid, Homer Robinson, Wynola Woody, William Dickerson, Bernice Evans, Beverly Green, Charles Johnson, Ruth Johnson, Vera Lakker, Marvin Lloyd, Malverne Nicholson, Freeman Smith, Leston Scott, Jodg Turner, Mary Warren, Joseph Students, Joseph P. Goldberg, John Avery, Roland Haywood.

Mother and baby care classes set

A free Red Cross class in mother and baby care will start Wednesday, March 30, at the American Red Cross Headquarters, 23rd and St. Paul Streets.

The classes will be sponsored by the Baltimore Regional Chapter Nursing Services.

The class will be taught by a graduate registered nurse and will meet once a week for six weeks from 1:30 to 3:30 p.m.

The lessons taught include information on the pre-natal care of the mother, as well as instruction in caring for the child from birth through the formative years.

A certificate is awarded all those who complete the course.

Enrollment may be made by calling Nursing Services, HOpkins 7-9905.

School No. 108 stages style show for 500 guests, parents

Five hundred parents attended the fashion show given by the Parent - Teacher Association of School No. 108, Sunday afternoon.

The affair, held in the Carver Vocational Technical High School, was a fund - raising project, the proceeds from which will buy books of home study by pupils.

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ASSISTED BY professional models of Les Petite Faupees, 40 pupils of the school participated in the program.

Three scenes, school, beach and party, were depicted.

In the school scene, Diane Russ wore a pink dress with black pumps and white socks; Diane Tillman showed a yellow organdie, also worn with black patent pumps and Tony Beverly, sky - blue silk and cotton ensemble with white accessories.

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BEACH TOGS were shown by Tony Beverly, who modeled a sun - back red and white frock; Keith and Kevin Harrison, in white Bermudas and green and white striped shirt; and Sandra Russ, in a cotton outfit, respectively.

Marsha Leonard showed white shorts with matching white blouse; and Susan Amy, black and white shorts with matching top. Big white buttons enhanced the blue shorts worn by Brenda Langley.

FEATURED IN the party scene were Edward Spence in black trousers and red blazer. Joan Fawkes in a blue two-toned organdy and Mary Lewis in yellow organdie.

Professional models were Mesdames And Caraway, Rosella Russ, Christine Jones, Magnolia McNeil, Dorothy White and Ruby Harris. Participating were a pixie model from the Fashion Academy, was a guest model.

Mesdames Ruby Harrison and Ruth Colton were chairman of the fashion show. Mrs. Mabel D. Booker is principal of the school and Mrs. Ella Streuber, president of the PTA of School No. 108.

NEW MEMBERS — These young men and ladies were recently inducted into the YMCA Hi-Y and Tri-Hi-Y at the Community Building in Turner Station. Present at the impressive candlelight ceremony were Alonzo Moss, Mrs. Vera Christian and Joseph Obey, "Y" program secretary. The inductees are, left to right, front: Misses Ella Rice, Barbara Randolph, Maureen Mason, Patricia Harris, Diane Ferguson, Muriel Christian, Eleanor Harris, Florence Douglass, Barbara Plummer and Yvonne Stenson. Same order, back row, are: William Blackwell Jr., Alonzo Cain, Brawley Davis, Lloyd Bryant, Jerome McArthur, Willie Parker, David Rice, Mary Broadway, Robert Evgas, Carroll Davis, Catherine Street, Robert Covington, Shayla Moody, Leon Green and Charolene Stokes.

MRS. MADDRESS RILEY, Business teacher, Children's Center, Cedar Knoll School, Laurel, Md. MRS. ELLA H. SAWYER, Douglass High business teacher

STILL SMILING, these young school teachers are back in the news not because they had the right smile to win AFRO Smile Week prizes of $10 each but because their names got mixed up. The AFRO regrets the error but not the opportunity to meet such prize-winning smiles again.

Collegians to select Democratic hopeful

For 750 students from seven colleges, the nomination of a Democratic Presidential Hopeful will take place on April 1 in Baltimore, not July 11 in Los Angeles.

The shift in time and place is effected by the Mock Democratic Convention being sponsored by the Ford Foundation-financed Institute for Political Education of Morgan State College.

Mock though it is, the Morgan convention will be marked by realism. with Paul M. Butler, Democratic National Committee chairman, as the keynoter.

Mr. Butler will kick off the political rally at 10 a.m. in the Hurt Gymnasium, with a group of other important political figures.

Among these expected at the convention are Mayor J. Harold Grady, Thomas B. Finan, secretary of Maryland, congressman Samuel N. Friedel; Edmund Mester, executive assistant to Gov. J. Millard Tawes; Louis L. Goldstein, comptroller of Maryland, Delegate Verda Welcome; State Senator J. Raymond Buffington, and Delegate Irma Dixon.

Delegates participating will include in addition to Morgan, students from Howard University, Baltimore Junior College, Western Maryland, Salisbury State Teachers College, Hood and Loyola of Baltimore.

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THE CONVENTION IS one of the major activities being sponsored by Morgan's Institute for Political Education as part of its four-year program to awaken the college community to political awareness and political know-how.

The Institute opened in September on a $103,000 grant from the Ford Foundation and is being directed by Dr. G. James Fleming, professor of political science.

Assistant Director is Dr. Dwynal B. Pettengill, assistant professor of political science.

Much of the ground work for staging the convention has been handled by 13 students selected as "Political Education Scholars." These students are: Miss Henrietta Ballard, Marvin Bryant, Augstin Doward, Water Gill, Matthew Gillette, Cecil Harris, Clifton Henry, Herbert Horowitz, Larry Jackson, Sally Robinson, Barbara Frederic, William White, and James Williams.

Saint Emma group elects officers

The Baltimore Chapter of the Saint Emma Mission Association held its annual election of officers last week.

Elected were:

Edward Richardson, president; Norman Springs, vice president; Richard Rosser, treasurer; Edward Campbell, recording secretary and William Washington, financial secretary.

Also, Calvin Hall, corresponding secretary; James Ford, business manager; Norman Henson, chaplain, and Joseph Deleaver, sergeant-at-arms.

Next York later in the year.

IN OTHER action Thursday the trustee noted that:

The new Sower Library Annex will be completed next week.

Freakish lightning in a storm caused $14,000 damage by burning out underground lighting system on the campus.

The college's new Murphy Auditorium will be completed by April 15.

The Board approved sabbatical leaves during the '60-'61 school year.

Dr. Gladys Bradley, education; Dr. J. Wedford Holmes, English; Dr. Benjamin Quarles, history; Dr. Irene Diggs, sociology; Stewart Brooks, physical education; Mrs. Ravella Bryce, English, and Donald Russell, science.

Scholarship appointments for '60-'61 include:

Thomas R. Hubbard, biology; Alice B. Johnson, education; John T. Tucker, mathematics; Joseph E. Harris, history; and Robert L. Derbyshire, sociology.

Draper leaves Morgan to take NYU position

Edgar D. Draper has resigned his position as business manager of Morgan State College to join the staff of the Center for International Studies of New York University.

Mr. Draper leaves his Morgan post on March 31 and assumes his new duties as administrative assistant of the Center's African Project on April 1.

The board of trustees acted on his resignation at Thursday afternoon's meeting.

A graduate of Howard University, he holds a master of public administration degree from New York University. Mr. Draper, has served as business manager of Morgan for the past 10 years.

PRIOR TO THAT he served for two years in Ethiopia as director of the Public Services for the Ethiopian Government, and for two years as president of Tuskegee College in Liberia. He has also taught and served as director of personnel at Texas Southern University in Texas.

He has been active in the Sharp Street Memorial Methodist Church here and is a member of Phi Beta Sigma Fraternity.

Mrs. Emma Williams, and their three children will join him in

Douglass Library Guild s