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

ANNAPOLIS DOINGS

BY ELOÏSE RICHARDSON

"To desire is to obtain; to aspire is to achieve. Your vision is the promise of what you shall one day be; your ideal is the prophecy of what you shall at last unveil," so stated James Allen in his booklet, "As a Man Thinketh."

She finished Dillard High School at Goldsboro, N.C. as salutatorian of her class and then returned to school 18 years later and prepared herself teaching profession.

This story is a true one and is about an unusual personality, of the late Julius Worrells and who in all her endeavors, never takes "no" for an answer.

Vivacious, and a stalwart believer in her convictions, Mrs. Houston Thompson, the former Miss Ethel Worrells, daughter Mrs. Minnie Worrells Coley of Goldsboro, has proved herself an exceptional individual,—one the community respects and is proud of.

It was in February, 1951 that Mrs. Thompson entered Maryland State Teachers College at Bowie and started on her study to become a teacher.

Prior to that she was a housewife, worked awhile as a check-in clerk at Sears Roebuck Co. etc. at the U.S. Naval Academy, and did sewing for the general public.

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WHILE AT BOWIE, Mrs. Thompson, was considered a very fine student and she was a very good influence on younger students there.

She served as vice-president of the Senior Senate during her senior year and also gave aid to the matrons with the younger students.

She served as chaperone for students leaving the campus, and was a member of the dramatic group, Bowie Arts Theater (the BATS).

After graduation on Jan. 28, 1955, Mrs. Thompson was appointed to her first position, that of fifth and sixth grade teacher in the Town Neck School.

In less than a year, because of her efficiency, she was requested as a teacher at the Parole School, one of the largest in Anne Arundel County, where she remains as a teacher of the first grade.

Aside from her teaching duties she serves as a tetra-committee of the school. She serves on the cafe. the program committee and the ways and means committee, and is a member of the beautification committee of the P-TA.

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IN THE COMMUNITY she is a real dynamo. When the first sit-in movement was set up here, Mrs. Thompson was among five others who were arrested in the bus terminal restaurant case.

She is recording secretary of the Annapolis Branch NAACP and is tamas of her sorority, the National Sorority of Phi Delta Kappa, Alpha Mu Chapter.

A member of First Baptist Church, Mrs. Thompson is an Intermediate, Sunday School Teacher, president of the Gospel Chorus, recording secretary of the Women's Organization, and recording secretary of the Public Thorpe North Carolina Club.

If you enjoy cultural programs, by all means attend the Founder's Day program of the Aluminae Chapter of Delta Sigma Theta Sorority on Sunday, January 29 at Assembly Hall off Clay St. The time is 4 p.m.

This year the program will be presented in the form of a Symposium, centered around Womanhood."

This program should be of special interest to parents and teenagers and there will be excellent speakers.

Those on the panel are Sgt. Violet Whyte, policewoman of Baltimore, the Rev. Leroy Bowman, pastor of the First Baptist Church, Mrs. Ida Rogers, counselor at Bates High School, and Mrs. Viola Lincoln, superintendent of the Barrett School for Girls.

Mrs. Annis Gazaway, supervisor of After-Care Supervision and Public Assistance of the Department of Welfare, will be the moderator.

Refreshments will be served.

Mrs. Matilda Harison is president of the chapter.

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AN INTERESETING program at the Parole School recently was Parent Visitation Day. Planned by the executive committee of the P-TA, the program was conducted to acquaint parents with what goes on in the operation of the total school program.

The main speaker for the day was Miss Ruth V. Dudderer, assistant superintendent of schools, who spoke on the subject "How the Elementary School Is Designed to Develop Boys and Girls." She was introduced by Everett Pettigrew, supervisor of schools.

Gestures were given by the principal, Walters S. Mills. Mrs. Genevieve Dyson, a parent, explained the purpose of the program.

After a group assembly, visitors observed teachers and children in their daily routine in the various classrooms. A luncheon in the school cafeteria followed this activity.

After the luncheon, Frank B. Butler, retired vice-principal of Bates High School, led the group in its summary of its findings, which was followed by a joint assembly of the faculty and visitors for the last of the program.

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OTHER VISITORS were Mrs. Mary C. Brown, visiting teacher in pupil personnel; the Rev. John T. Chambers, former P-TA president; the Rev. James E. Johnson, Rev. Calvin Herbert, Mesdames Rachel Johnson, Juanita Price; Mesdames Sally Brooks, Lillian Rowell, John Kent, Margaret Hanks, Katherine Pindell; Miss Evelyn Simms, Orlando Day, P-TA president; Albert Mabell, Leroy Brown, Arthur Takeall and Chesterfield Harris.

TO ALL THE Hams and their AYL's that read this column last week, I want to say, thank each of you for the many congratulations. May I also thank Levin Lansdowne for his presentation.

The Civil Defense Rescue Squad are sponsoring a party on Monday, Feb. 20. Glasses and tear guests are invited. Please present your ID card.

IN ANNOPOLIS 12-year-old Lawrence Wright, survivor of Pasadena fire that killed his six sisters and brothers and an uncle, talks with nurse Mrs. Lillian Donaldson at Anne Arundel General Hospital.

SOUTH BALTIMORE NOTES

Townsman Social Club to give cabaret party

By WALTER W. E. HILL

The South Baltimore Community Club will hold its first meeting of the year this week at the home of Mrs. Mable Thomas, 911 Warner St. Mrs. Anna Dixon, 1709 N. Hilton St., will entertain the Dainty Dutchess.

Mrs. Laura Atkinton is doing nicely at Johns Hopkins Hospital and wishes to thank everyone for the get-well cards.

The Townsman Social Club will sponsor a Cabaret Party this week. Among the clubs attending will be the Sociables of Mt. Winans.

The Lily of The Valley and the Jolly 8 Club will observe their Anniversary services at the Shiloh C. C. Church on Sunday, Jan. 29. The Flower Circle of the church will sponsor a program on Feb. 5 at 3 p.m. The Rev. George W. Baynard is pastor.

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The Welfare Committee of the Poe Barbour Homes recently gave its annual affair.

Among those attending were: Mesdames Dolly Taylor, Celestine Anderson, Elaine Bowen, Florence Jackson, Mary Gray, Leona Washington, M. Liddes Johnson, Yetta Burton, Goldie Jones, Hattie Nelson, Mary Gaither, Elizabeth Lee, Lillian Parham, Emma Stepney, Hilda Banks, Camay Sanders, Elizabeth Turner, Elsie Robinson, Annie Mae Jones, Margaret Rhodes, Mildred Diggs and Lucilla Gross.

Also Miss Gwendolyn Powell, Mr. and Mrs. A. Lumpkins, Mr. and Mrs. Edward Whittles, Mr. and Mrs. Effen Jenkins, Mr. and Mrs. Thaddius Thornton, Mr. and Mrs. James Matthews, Lee Alston, Herbert Bailey, Melvin Washington, Harry Johnson, and Camuel Hauser.

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THE POLLY Pigtails of Poe, met Friday and worked on paper Mache Morrocos. They were led and instructed by Mrs.

The Pinz Pong Tournament standings were as follows: Eddie Smith, James Burke, Simmon Davis, Leon Burke, James Smith, Benjamin Newman, Robert Smith, Earl Gray, Herman Shaw, James Bull, John Goodman, Michael Connors and Stanley Goodman.

On The East Side

By CHARLOTTE W. DOWNIE

What promises to be a most colorful affair is being planned to take place on our Eastside.

On Feb. 3 at School 185, Federal and Rutland Ave., the East Baltimore Unit 18-32 is sponsoring its Second presentation ceremony.

At this event all of the children who have actually earned Kadet promotions, will be given same, plus drilling demonstration, choral selections and short introductions. The affair will be held at 7 p.m.

Commander Clyde C. Jeffers will preside ... Hope to see you there.

NOW HEAR THIS NEIGHBORS ON THE EASTSIDE... Registration for the new spring term is now in progress at the Dunbar Evening School.

Nights for registration are Jan. 23, 24 and 25. The new semester begins Jan. 30.

A staff of counselors are anxious to help you select and progress in a program of your own choice. Henry W. Horsey is principal.

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THE STAR of the week club Friday was Mrs. Ethel Mae Jones, who celebrated her birthday by the Rev. C. C. Brown, pastor of Grace AME Church of Catonsville. **Presiding at the dedication was the Rev. J. H. Cashen, pastor of the Falls Road AME Church.**

One of the highlights of the afternoon came when Otto Silva, president of the Men's Club made a presentation of the Holy Bible in memory of all departed men of Falls Road AME church. Master of ceremonies was Eugene Fletcher.

Participating on the program were George Brown and Arnold Ebb of Catonsville.

Remarks were by Mrs. Annie M. Jones.

The Men's Club was organized last May for the purpose of betterment to the community and do helpful work in all churches as much as possible.

Members include Otto Silva, president; Eugene Fletcher, secretary; Simon Merritt, treasurer; Marshall Stewart, business manager, and Emmanuel Lee, James Kennedy, Sterling Powell, William Epps, Henry and Richmond West.

Just too pretty was the surprise Levin gave for lovely Mrs. Mary Davis by her husband David Davis and her wonderful children, Mr. and Mrs. Jerome (Fern) Mathews, Mrs. Phyliss Richarson and Floyd Matthews.

The party was held at the couples cute home 2416 E. Federal St.

Joining the hoopers to celebrate were Mr. and Mrs. Ray (Rose) Waters, Robert and Sarah Trent, Mesdames Elizabeth Barbar, Tillie Garrett, Mrs. George Baldwin (Hattie R. Bryant), Jan. 19; Mr. and Mrs. Andrew Gross (Madeline Virginia Brown), Jan. 22; Mr and Mrs. Joseph Sylvester Randall (Teresa Brown), Jan 18; Mr. and Mrs. Otto F. Mason (Doris J. Holland), Jan. 26.

Wards Methodist Church, Chesapeake Beach, will have a rally on Jan. 29. Sermons will be delivered by the Rev. William H. Davis, pastor, at 11 a.m. and the Rev. William Edwards at 3 p.m.

The Rev. Mr. Edwards, pastor of Mt. Hope, his choir and congregation will be in charge of the afternoon services.

Misses Laura Ann Smith and Alberta Gray, Bowie State College freshmen, will be home for the weekend.

Miss Smith is the daughter of Mr. and Mrs. Richard C. Smith of Owings, and Miss Gray is the daughter of Mr. and Mrs. Biddy Gray of Huntingtown.

Sympathy is extended to Mrs. Alice Green Johnson and family at the loss of her uncle, John Tyler, of Conway, Anne Arundel County, who died suddenly.

Mrs. Edith Moton Ennis is new subscriber for the AFRO. Mrs. Ennis is a former resident of Calvert Co. and is now a resident of Long Island, N.Y.

Birthday greetings to Mrs. Lucy Baskins, 528 N. Carey St., on Saturday, Jan. 28.

COURTROOM DRAMA

Mother faints in court after son gets life

A life sentence — silence — an agonizing screech — a woman faints.

All these things added up to provide a tragic courtroom drama Tuesday in Criminal Court.

The action occurred before Judge Anselm Sodaro as he sentenced 18-year-old Ronnie (Speedy) Williams of the 1500 block N. Durham St. to life imprisonment on a rape charge.

The youth's mother, after hearing the sentence, just crumpled, screamed in the courtroom, and suddenly slumped to the floor.

Guards rushed over to her and made a futile attempt to revive her.

She was taken into the corridor where she lay for more than an hour before she was able to move.

Aided by an unidentified man, she was assisted to the elevator from the third floor corridor and taken to a courthouse exit.

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YOUNG WILLIAMS was convicted after testimony showed that he attacked a 25-year-old practical nurse on Nov. 7, 1960 and attempted to attack another woman on the same night.

Upon examination by James W. McAllister, prosecutor, police testified they were called to the vicinity of Broadway and Gay Sts. about 1:30 a.m. where a 21-year-old woman complained that a man had attempted to attack her.

Police said they then canvassed the area and came upon the defendant and another woman walking out of an alley near Broadway and Chase Sts.

They said they were told by the woman that the defendant had pulled her into the alley and attacked her.

The woman testified that she was standing on the corner waiting for a streetcar to take her to work at University Hospital when the boy pulled her into the alley and attacked her at knife point.

THE WOMAN testified that after the attack, the youth cried and said that he was sorry.

Williams testified that the woman consented and that he intended to pay her.

After being examined by a Supreme Bench doctor, young Williams was certified sane, but showed "hostility toward women."

In sentencing, Judge Sodaro said:

"The Court has a strong duty to protect women and children in particular.

"It makes no difference from what neighborhood they come or what their race, creed or color.

"This could have resulted in death, but the victim was able to cope with the situation better than most women would have."

Propose women use own money when in taverns

ANNAPOLIS — They are going to make it hard on women patrons of taverns in Maryland — if a bill given the General Assembly Wednesday is passed.

Senate Bill 199 would make it unlawful for a "female sitter, or by whatever other name she may be called," to:

"Solicit any person or persons to purchase for herself, or for any other person, any food, tobacco or drinks — whether alcoholic or non-alcoholic;

"Or who solicits any money with which to purchase food, tobacco or drinks, or solicits any money with which to nurse any music box or other entertainment device in the licensed establishment."

This proposal to make the women have their own money in nightclubs and taverns was brought in by Senator George W. Della (D. 6th D., Balto.)

Tourin' Turners

By E. S. McDANIEL

Mr. and Mrs. Samuel Seay of 700 Peach Orchard L. announce the marriage of their daughter, the former Miss Frances Seay, to Ray Henry, son of Mr. and Mrs. Coleman Henry of 111 Main St.

The Rev. James A. Everett performed the ceremony in the New Shiloh Baptist Church on Saturday, Jan. 21. For her marriage, the bride chose a light-blue ballerina frock of organza with a matching flat bow and veil headpiece. She carried a bouquet of pink carnations. Her only attendant was her sister, Mrs. Rosetta Forbes, who wore a matching gown in yellow as that worn by the bride. John Taylor served as best man to the groom.

Immediately following the ceremony, a reception was held at the Community Center. The newly-weds are at home at 120 Oak Avenue.

Tickets to the 10th annual Sweethearts Ball are now on sale. Proceeds from the ball benefit the Mt. Winans Methodist Church, Westport to attend WSCS Day. Mrs. Bertha Cromwell is president of WSCS at St. Andrews.

The Rev. Herbert Pratt is pastor of Mt. Winans.

Mrs. Bessie Mallory of N. Baltimore District WSCS was guest speaker at St. Andrews Church.

Mr. and Mrs. Alnutt Chase entertained with a dinner at their home in Huntingtown for her three sisters: Mrs. Grace Rawlings, Mrs. Ruth Gray and Mrs. Alice Parron. Also present were her nieces: Misses Joyce Jones and Geneva Gray.

The Youth Fellowship of Coopers Methodist Church and its president, Daniel Evans, will hold a program on Sunday. Guest speaker will be the Rev. Joseph Collins of Washington.

WEDDING anniversaries include:

Mr. and Mrs. Edward Dare (Ella Mae Jenkins), Jan. 16; Mr. and Mrs. William Hawkins, Jr. (Ruth Brown), Feb. 9; Mr. and Mrs. James Griffith (Ann C. Whitted), Jan. 17; Mr. and Mrs. James Adams (Dorothy Randall), Jan. 28; Mr. and Mrs. Samuel Bailey, Jan. 29.

This is a benefit to help pay off the mortgage on the Health Center which will open in another week.

Mrs. Della Majett, teacher at the Sollers Point High School, has been a patient at the Provident Hospital for several days. Send get well cards to her there.

LITTLE WESLEY WHITMORE, the blue baby son of Mr. and Mrs. LeRoy Whitmore of 130 Honeysuckle Ct., entered the Johns Hopkins Hospital on Jan. 26 to undergo some studies and tests that the doctors deem necessary at this time. Please whisper a prayer for his brave little boy and his parent young parents.

On Tuesday, Jan. 31, a follow-up to the White House Conference on Children and Youth will be held at the Baltimore City Hospitals. Persons receiving announcements should make every effort to attend.

Last week, Mr. and Mrs. Robert Lewis were called to Columbus, Ohio to attend the funeral of Mrs. Lewis' sister-in-law.

Don't forget to take a can of food to your church on Sunday to be sent to the people in Tent City in Tennessee who are volunteers and are not permitted to purchase any. Your minister will see to it that the food arrives a the proper place. If you find that you will not be able to attend church on Sunday, ask a friend to carry your contribution to the church for you.

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MRS. HELEN BROOKS of 1007 Jay St., Sparrows Point, died on Jan. 17, after a lingering illness. Her funeral was held at the Ebenezer Methodist Church on Jan. 20. Wiln interment in the Baltimore National Cemetery.

Mrs. Brooks is survived by her four sisters, Mrs. Delia Evans, Mrs. Augusta Torrence, Mrs. Evelyn Pugh—all of Sparrows Point, and Mrs. Carrie Green of Back River.

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CORRECTION: An announcement appeared in this column last week regarding the illness of Mrs. Pugh. The statement should have read that Mrs. Brooks, sister of Mrs. Pugh, was reported as being ill. I regret the error.

Directors picked for Camps Mohawk, Conoy

Directors for the two YMCA summer camps for the 1961 season have been appointed according to Herbert A. Davis, chairman of the Metropolitan Camps Committee of the "Y".

Willis W. Miller, camping executive for the Baltimore "Y," will act as resident director of YMCA Camp Conoy which will observe its 50th Anniversary this year.

Alonzo F. Moss, associate executive secretary of the Community Extension Branch of the "Y," will be resident director of Camp Mohawk, formerly known as Camp Druid Hill.

Both of these Community Chest supported camping organizations will provide facilities for pre-season and post-season church and conference groups as well as for the regular camping season for young people.

CAMP CONOY is located on the Chesapeake Bay just north of Cove Point near Solomon's Island and Camp Mohawk is situated on the Patuxent River at historic Kings Landing near Huntingtown.

Camp Mohawk will provide a season of camping for girls as well as boys while Camp Conoy's facilities are limited to boys and families. Both camps will be ready to receive campers on June 17.

J. A. B. Callis is chairman of the Camp Mohawk Operating Committee, and Philip W. Chase Jr., is head of the Camp Conoy Operating Committee. Both camps serve members of all of the branches of the YMCA in the Greater Baltimore area.

CALVERT CO. NEWS

Mrs. Amanda Finch to attend congregational meeting Feb. 1

By MELVINA EDWARDS

The following sick members are again able to be out: Mrs. Ruby Chase and Alnutt Chase of Huntingtown, Md.

The Rev. Mr. and Mrs. William Edwards visited Thomas Rawlings, a patient at Calvert County Hospital on Sunday. His wife is Mrs. Gertrude Rawlings of Sunderland.

Alexander Rice has left Calvert County Hospital and has returned to his home in Huntingtown, Md.

Mrs. Martha Clarke, who fell and injured her arm, has improved.

Birthday greetings to Mary Virginia Chase, daughter of Mr. and Mrs. Alnutt Chase of Huntingtown.

Belated Jan. 6 birthday greeting to Alnutt Chase of Huntingtown, Md.

Michael Charter, husband of Mrs. Hattie Charter, is on the sick list.

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MRS. AMANDA FINCH, 831 Washington St., well-known civic worker, was guest speaker at Congregational Church, Eagle Rock, N.C.

She will be among members of the League of Women Voters who will attend a Congressional meeting in Washington, on Feb. 1.

The Rev. Mrs. Estelle Brooks, choir and congregation of St. Andrews Methodist Church, Mt. Washington, will worship at Mt. Winans Methodist Church, Westport to attend WSCS Day. Mrs. Bertha Cromwell is president of WSCS at St. Andrews.

The Rev. Herbert Pratt is pastor of Mt. Winans.

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HOWARD COUNTY NEWS

Mrs. Roger Hall back from Germany

By BEAULA MOORE

Mrs. Dora M. Carter had a number of her friends in to dinner at her home on last Sunday afternoon.

Those present were: Mr. and Mrs. Hubert Moxon, Mr. and Mrs. Morris Woodson, Mr. and Mrs. Silas E. Craft, Mr. and Mrs. Charles Conway, Mr. and Mrs. Remus Dorsey, Mr. and Mrs. Edward Beck, Mr. and Mrs. Samuel Carter, Mr. and Mrs. Glascoe Gaither, Mr. and Mrs. Robert Coleman, Mr. and Mrs. Theodore Moore.

John Evans, Mrs. Anna Mathews, Mrs. Clara Eyles, Mrs. Catherine Burley, Mrs. Barbara Exum, Mrs. Alenda Bradley, Mrs. Helen Matthews, Mrs. Thelma Johnson, her son Charles; Walter Mack, Mr. and Mrs. Thomas Mack of Washington, the Rev. and Mrs. Costello Mattews, the Rev. and Mrs. Leonard Moore, the Rev. and Mrs. Samuel Moore, the Rev. I. S. Riley, the Rev. A. D. Webb, the Rev. Charles Taylor, the Rev. Samuel Carter and Miss Joyce Minor.

A LARGE welcome home to Mrs. Roger (Ethel) Hall. She spent the past month in Amberg, Germany visiting her mother, who has been ill.

A musical program will be held at Unity Baptist Church Jan. 29 at 3:30 by the Junior Choir for the Mission. **The Rev. Mrs. Cora Green is president; Mrs. Mildred Dungess, sponsor, and the Rev. Samuel Moore, pastor.**

Also on Sunday at 7 o'clock the Fellowship Group will give a musical program at Unity Baptist Church, Ellsworth Mathews is president.

The Rev. Irving J. Fleming, his choir and congregation of Waterloo Christian Community Church, will render service at the First Baptist Church of Guilford at 3:30 Sunday. Mrs. Mildred Green is sponsor.

At 8 p.m. Mrs. Beatrice Owens will present a musical group. Both these services are for the Pastor's Aid. The Rev. A. D. Webb, host pastor.

THERE WILL be a spiritual song fest featuring three famous groups, the Harmonizing Four, The Blind Boys and the Siamese Twins. The host group will be the Gospel Troubadors. It will be at Harriet Tubman High School Jan. 29 at 3:30. Robert P. Smith is sponsor.

The Rev. Mrs. Aileen Moore will deliver the sermon at 8 o'clock Sunday at First Baptist of Lakeland. The Rev. Covington is host pastor.

Oscar Hall will entertain the Methodist Men at the home of Mr. and Mrs. Roger Thomas, Tuesday, Jan. 31 at 8 o'clock. Rendale Green is president and the Rev. L. H. Davis is pastor.

The Women's Society of Christian Service of Asbury will hold its monthly meeting at the home of Mr. and Mrs. Charles Conway, Thursday, Feb. 2 at 8 p.m. Mrs. Maggie Deshields is president.

Send a word of cheer to Mrs. Mollie Gross of Race Road, Elkridge, who is ill.

WEEK'S BEST BUYS

Vegetables for stews maintain food budget

By VIRGINIA L. McLUCKIE
Food Economist

Winter weather whets appetites for piping hot foods that are aromatic as well as tasty.

You can satisfy both the appetites and your food budget by planning hearty soups, stews and by serving tempting casseroles, says, Virginia McLuckie, Food Economist, Baltimore Office, University of Maryland, Department of Markets.

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EVERYONE SEEMS to have a favorite casserole or stew recipe that the family enjoys. In addition there are just lots of excellent recipes in periodicals and cook books and on many packages of food products. Try a new recipe or try a new seasoning.

Stews and casseroles are in excellent place to use a touch of herbs for a new flavor. A bay leaf added to beef as it stews imparts a nice flavor. Rosemary has an affinity for chicken. Thyme adds zest to lamb.

WHEN YOU SHOP for economy meat cuts for stews or casseroles the shoulder cuts of beef, lamb or veal are suggested. Possibly the left over portions of a roast will be the meat you use. Ground meat can be made into delicious casseroles.

Pork products make excellent pot pies and one dish stew recipe that the family enjoys. In addition there are just lots of excellent recipes in periodicals and cook books and on many packages of food products. Try a new recipe or try a new seasoning.

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THE BEST BUYS at the produce counter are those that fit into hearty meals.

White potatoes are in heavy supply and priced attractively. The size of potatoes in casserole recipes are frequent and a good stew has tender white cubes of potatos. Onions for seasoning are on the best buy list.

Each year enough onions are grown that each person could enjoy eight pounds of their flavorful fragrant goodness. When you buy onions look for those that are clean, hard, well shaped and have dry skins.

Store them at home in a dry cool place and you can take advantage of buying in quantity.

CELERY is another of the best buys that fits into the menu of winter foods. The crisp green pascal celery will add texture and flavor to any dish. Other vegetables you will find at moderate prices to add to hearty dishes are green peppers, turnips, rutabagas and carrots.

For the crispness you need in the menu the best buys are cabbage and lettuce. Vary your cole slaw by adding chunks of unpeeled apples, or pineapple, and use a dressing other than mayonaise for a change. Cabbage also serves well as a cooked vegetable.

Add snipped dill to cabbage for a new flavor treat. Lettuce is a standard item for salad making and it is a good buy at present. Florida tomatoes are in moderately heavy supply.

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when our neighbors is South America are having summer fruits in season. Imported fruits can be seen in the markets however prices make them real luxuries.

Nectarines, peaches, and honeydew melons are coming from Chile. Cantaloupes are being shipped in to this country from Mexico. Spanish melons are coming from Spain and pineapples from Puerto Rico.

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THE BEST fruit buys are to be found in citrus fruits. Florida. Juicy oranges, medium and small sizes are the best values. Tangerines are a good buy. Grapefruit quality is excellent both in white and pink meat. Select citrus heavy for its juice fruit.

Serve citrus for Vitamin C which is one vitamin you need to take daily since it does not store in the body.

OVEN VEAL stew is made with 2 pound veal for stew, flour, 2 tablespoons lard, 2 teaspoons salt, ¼ teaspoon pepper, 1 No. 303 can tomatoes, 1 pound fresh or 1 No. 303 can green beans, 1 green pepper, 3 stalks celery, and 3 medium onions.

Chittlings are fun and fast to fix with KREY Chitterlings

Modern cooks let Krey prepare their chittlins for them. Krey cooks away all odor and waste ... lets you enjoy flavor-filled chitterlings that are instantly, conveniently ready to serve!

Try this delicious recipe ...

KREY CHITTERLING CHIP DIP

1 pound 2-ounce can Krey Chitterlings
1 onion, chopped
1 tablespoon Worcestershire sauce
1 tablespoon mustard
1 clove garlic, chopped
4 tablespoons chopped parsley
1 tablespoon paprika
2 tablespoons salad dressing
2 tablespoons lemon juice

Drain and rinse Krey Chitterlings. Cut into very small pieces. Stir and mix well with all other ingredients. Chill thoroughly. Serve with crisp potato chips, corn chips, or chilled vegetable dippers.

Quality Midwestern Meat Products Since 1882
KREY PACKING COMPANY
ST. LOUIS, MISSOURI

Add a delectable baked dessert to round out that oven dinner

There's no place like home on a cold and blowy winter's day and the kitchen is the coziest place of all—especially if there's the warm and palate - tickling smell of roasting meats and the redolence of a vanilla flavored dessert wafting from the oven.

Winter is an ideal time for oven dinners. The meat or main dish is the first thing to consider in setting the oven temperature for the whole meal. Almost all cuts of meat cook best in a slow 325 F. oven with fresh pork dishes needing a slightly higher 350 F. With the roast you can bake vegetables such as potatoes, carrots, onions, eggplant, etc.

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THE SAME slow - to - moderate oven which cooks the main course to perfection is suitable for the delectable baked desserts for which recipes follow. Vanilla Peach Pudding, for instance, is a scrumptious vanilla-flavored batter baked over - sliced peaches; then topped with whipped cream.

Vanilla Huntington Rice Pudding is the daintiest of rice puddings; Vanilla-Lemon Meringue Pudding and Vanilla - Coconut Soufflé Pudding are simple, but delicious variations of bread puddings.

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ALL OF THESE desserts can be popped in the oven to bake for an hour or a little longer without any further attention from you. All are flavored with pure vanilla extract. We recommend the vanilla extract not only for its beautiful fragrance as it is measured into an uncooked mixture, but because pure vanilla extract keeps the same fine flavor throughout a long baking process. It doesn't "bake out" or change its character in the presence of heat as do imitation vanillas.

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VANILLA PEACH PUDDING is made with 1 can (1 pound, 13 ounces) sliced canned peaches, 1 teaspoon grated lemon rind, ¼ teaspoon salt, 1 teaspoon pure vanilla extract, 1 tablespoon quick - cooking tapioca, 1 tablespoon butter or margarine, ¼ cup butter or margarine, ¾ cup sugar, 1 egg, 1½ cups sifted all - purpose flour, 2½ teaspoons double-acting baking powder, 3/4 teaspoons salt, ½ cup milk, and 1 teaspoon pure vanilla extract.

Drain peaches, reserving 1 cup of the syrup and mix it with peaches, lemon rind, salt, pure vanilla extract and tapioca. Turn into a 1½ quart casserole or baking dish. Dot with the 1 tablespoon butter or margarine.

Soften remaining butter or margarine into which gradually blend sugar. Beat in egg. Sift together flour, baking powder and the 3/4 teaspoon salt, add alternately with milk mixed with rest of the pure vanilla extract. Beat batter about 20 strokes.

Spread uniformly over peaches. Bake in a preheated moderate oven (350 F.) 1 hour or until pudding is soft, firm and browned. Serve hot with whipped cream. If desired, top with Lemon Meringue.

YIELD: 6 servings.

FOR VANILLA-COCONUT Soufflé Pudding use 3/4 cup sugar, 3/4 cup hot water, 6 slices day - old firm textured bread, 1 cup angel flake coconut, 1/3 cup sugar, ¼ teaspoon salt, 3 eggs, beaten lightly, 2 cups milk, scalded, and 1½ teaspoons pure vanilla extract.

Put the 3/4 cup sugar in a heavy saucepan and heat until the mixture has melted. Add in ½ cup of the hot water. The sugar will lump at this point, but cook until the lumps have dissolved and the syrup has thickened. Pour syrup into a 9 x 5 x 3-inch loaf pan.

Rotate to coat the bottom and sides. Chill until the syrup is firm. Remove crust from bread and place a layer in loaf pan over hardened syrup. Top with ½ of the coconut. Repeat, using remaining bread and coconut. Combine the 1/3 cup sugar, salt and eggs. Stir in milk and pure vanilla extract.

Pour over bread. Place in pan hot water. Bake in a preheated slow oven (325 F.) 1 hour or until knife inserted in center comes out clean.

YIELD: 6 servings.

MAKE VANILLA-LEMON MERINGUE PUDDING with 1/3 cup butter or margarine, 1 cup sugar, 1½ teaspoons pure vanilla extract, ¼ teaspoon salt, 1½ teaspoons grated lemon rind, 2 eggs, separated, ½ cup water, ¼ fresh lemon juice, and 2 cups soft fresh bread crumbs.

Soften butter or margarine. Gradully blend in ¾ cup of the sugar, pure vanilla extract, salt, and lemon rind. Beat in egg yolks. Stire in water, lemon juice and bread crumbs. Turn into a buttered 1 - quart casserole. Place in a pan of hot water. Bake in a preheated moderate oven (350 F.) 1 hour or until knife inserted in center comes out clean. Beat egg whites until they stand in soft peaks. Gradully beat in the remaining ¼ cup sugar.

Spread on pudding. Bake in a preheated slow oven (325 F.) 15 minutes or until delicately browned.

YIELD: 6 servings.

VANILLA HUNTINGTON rice pudding requires ¼ cup uncooked long-grained rice, 2 cups hot milk, ¼ teaspoon salt, ½ cup sugar, 1 teaspoon grated lemon rind, 1 tablespoon butter or margarine, 1 teaspoon pure vanilla extract, 2 egg yolks, beaten, and Lemon Meringue.

Place rice, milk and salt in top of double boiler. Cook 20 minutes or until rice is tender. Combine sugar, lemon rind, butter or margarine, pure vanilla extract and egg yolks. Gradually add to the cooked rice. Mix well. Turn into a buttered 1-quart casserole.

Place in a pan of hot water. Bake in a preheated moderate oven (350 F.) 1 hour or until pudding is soft firm and has lightly browned. Top with Lemon Meringue. Bake in a preheated slow oven (325 F.) 15 minutes.

Green beans in tomato sauce

For a new taste thrill in the vegetable field, try serving your next green beans with a tangy sauce.

Green beans in onion sauce are delicious.

For this use a half cup minced onion, three tablespoons fat, white sauce and four cups cooked green beans.

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WHITE SAUCE is made with two tablespoons butter, two tablespoons flour, a cup milk, a fourth teaspoon salt, an eighth teaspoon pepper.

Melt butter and blend in flour. Add milk gradually, stirring constantly. Reduce heat and cook three minutes longer. Add seasonings.

Cook onion in fat, add to sauce and combine with beans. Heat thoroughly.

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OR SERVE BEANS with tomato sauce.

Use medium onion, minced; three tablespoons fat, three and a half cups cooked green beans, three-fourth cup tomato sauce, a half tablespoon sugar, a teaspoon salt, two teaspoons lemon juice and one-eighth teaspoon pepper.

Cook onion in fat until tender. Add beans, tomato sauce, sugar, salt, lemon juice and pepper.

Heat thoroughly, stirring occasionally.

Serves eight.

Quicker Mixing Baking Powder and Salt Already Added

"NO FINER FLOUR AT ANY PRICE"

Asks annual listing of teachers' pay

ANNAPOLIS. — The Governor would be furnished a listing annually of State teachers and their salaries, if a bill given the General Assembly Wednesday is passed.

Senate Bill 205 would also require the same listing and salary information for all other employees in the Departments of Education throughout the State.

The bill, introduced by Senator John L. Sanford (D., Worcester), would have this information before the Governor not later than Aug. 1 of each year.

Senator Sanford asks that his bill be declared an emergency matter, to become effective on passage.

COOKING IS FUN

Fish, so friendly to budget, scores high in reducing diet

Trying to take a few inches off the waistline?

It's no easy job. And watching your diet, well, that's even more trying, especially for weight watchers who love to eat.

Yet it doesn't have to be a problem. It's easy to indulge your taste for good food and keep a careful eye on your diet at the same time. All you need to do is to find foods that are low in calories but so versatile you never tire of eating them.

Fish is the answer. Did you know there are over 200 varieties of fish and shellfish on the market today? And there are thousands of different ways fo serve them.

Fish and shellfish fit into every meal. What's more you take off pounds safely because fish is healthful. It's high in protein and vitamins A, and D.

Use your fish to stay shapely and healthy.

SCALLOPED OYSTERS is a good point at which to begin.

Use a pint of oysters, three-fourth cup dry bread crumbs, three - fourth cup unsalted cracker crumbs, a dash of pepper, a third cup butter or margarine, melted, a fourth teaspoon Worcestershire sauce and a cup of milk.

Drain oysters. Combine crumbs, pepper, and butter. Sprinkle one - third of the buttered, seasoned crumbs in a well-greased, round-baking dish, 8 x 2 inches. Cover with a layer of oysters. Repeat layers.

Add Worcestershire sauce to milk; pour over oysters. Sprinkle remaining crumbs over the top. Bake in a hot oven, 400 degrees F., for 20 to 25 minutes or until brown.

Serves six.

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BAKED FISH in Creole Sauce is another recipe you will want to try.

Use two pounds of fish portions, a fourth cup chopped onion, a fourth cup chopped green pepper, three tablespoons flour, two cups canned tomatoes;

Also a teaspoon salt, a half teaspoon sugar, a dash of pepper, a whole bay leaf and a whole clove.

Place the portions in a single layer in a well-greased baking pan, 12 x 8 x 2 inches. Cook onion and green pepper in butter until tender. Blend in flour.

Add tomatoes and seasonings and cook until thick, stirring constantly. Remove bay leaf and clove. Cover fish with the sauce.

Bake in a moderate oven, 350 degrees F., for 35 to 40 minutes or until fish flakes easily when t