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

The Bridge Scene

Biggest event on the Baltimore bridge scene this week end is the Grade B Mixed Pair Regional Tournament sponsored by the Baltimore Congress which swings into play tomorrow (Saturday).

The match will be played in two sessions, first one beginning at 1 p.m., with the evening setto scheduled to commence at 8 p.m.

The Congress promises that there will be a novice section set up for those players who like duplicate bridge but feel a bit leery of playing in the same match with some of the top - rated players.

Entry fee is $2.50; regional master points and trophies will be awarded.

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MONDAY NIGHT the Baltimore Bridge Congress held a benefit game for the March of Dimes, with all proceeds going to this charity.

Eight and a half tables showed up for the competition which found the steady team of Dallas Nicholas - S. Orrin Nixon taking down first place honors.

Runner - up spot went to Paul Harris - Carter Wood, with Christine Moore - Joe Brooks (From D.C.) in the third slot.

The game marked the entrance into big league competition for many Baltimoreans who have shied away from sanctioned play.

Most were pleasantly surprised to discover that playing against top - flight teams is the best way to improve your own game.

Reddest face at the match belonged to the player who argued himself into a bottom score.

He was declarer at a three no trump contract and play had progressed to the eighth trick.

One of the defenders, in an effort to save time announced "O.K., if you've got the ace of hearts, you're making."

But no! Ol' blabbermouth couldn't see it—so they played the hand out. . . . he went down two.

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NEWEST GROUP of duplicate bridge players, is a two-table club of women who have not yet decided on a name for their club.

They met last Saturday with Mrs. Doreva Stanley as hostess. Winners were 1st., Jean Williams; second, Gwendolyn Tarter, and third, Ruperta Waters.

THE MONDAY Niters, one of Baltimore's pioneer women's bridge clubs, met at the home of Margaret Proctor, with Aurelia Parker as hostess.

NEWS FROM D.C. UNIT

The Aces Bridge Club of D.C. is the oldest bridge club devoted to duplicate play. The club holds its regular monthly meeting Jan. 9, 1961, with J. D. Peacox as host. After all business transactions were completed, a three - table match was set up executing a Howell movement.

At the conclusion of play, buffet service was enjoyed by the members present and the results of te match were announced. Winners: Aubrey Jones and Walter Ellis, second, Joe Carter and William Harkins, third, John R. Brooks and Samuel Durham.

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The VIP Bridge Club met at the 121 St. YMCA on Jan. 9 for its business meeting. Thirty members were present. Many important questions were discussed and constructive plans were formulated.

As its charitable contribution the club donated $25 to Freedom Village.

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ON JAN. 23, 1961, the club as its civic project held its annual benefit match for the YMCA. There were fourteen tables of play and the proceeds of $55 was presented to the YMCA.

Results were: winners North - South, Dorella Martin and Oliver Cassell; second, Robert and Rosia Johnson; third, N. H. Hankins and Emmett Raleigh. East - West winners: Katye Gibbs and Lula Lewis; second, Lillian Franklin and John Phoenix; third, Idella Ford and Edna Davis.

The Inaugural snow did not hamper the spirit of the pa- trons to the city match sponsored by the Columbia Bridge Club. There were six tables for a Howell movement. Results: winners, Edna Davis and Edna Hulett; second, John Palmer and Adolph Williams, third, B. F. Edelin and James Wilson.

Eleven affiliated clubs were represented at a business meeting of the Washington Bridge Unit. The two main topics of the meeting were the Eastern Sectional business meeting and The Cherry Blossoms Double Grade "A" Tournament.

W.B.U. President, Boyd A. Clarke, was selected as delegate to the Eastern Sectional tournament in New York on Feb. 17.

DEFINITE ACTION was taken on the dates of play of the 1961 Cherry Blossoms. The elaborate facilities of Hotel 2400 have been secured as the site of the match and April 21, 22 and 23, are confirmed as the dates.

FOUNDER'S DAY guest of Epsilon Omega chapter of Alpha Kappa Alpha sorority, included, left, Mrs. Emma Bright, of Baltimore, North Atlantic regional director; and left, Dr. Marjorie H. Parker, Washington, supreme basileus. Center is the chapter basileus, Dr. Gladys B. Jones. They are shown at soiree held in the Lemmel Junior High School, Baltimore.

Frazier Circle to observe anniversary

By WALTER W. E. HILL

Deepest sympathy is expressed in the passing of Mrs. Sarah Johnson of 616 W. Hamburg St. Mrs. Johnson was the sister of Samuel Bryant.

The Frazier Circle will observe bold anniversary service Ebenezer AME Church this Sunday at 3 p.m. On Sunday, Feb. 12, the Rev. George W. Baynard, pastor of Shiloh C.C. Church, choir and congregation will be guest at Ebenezer.

Annual Women's Day will be held on March 12. The Rev. Miss Agnes Alston is speaker for the morning worship. Mrs. Leila Brown is chairman.

Lewis Smallwood of 2005 Forster Ave. is convalescing at Franklin Square Hospital.

THE MOTHERS' MARCH OF DIMES, consisting of Mesdames Elenor Stenett, Corine Jackson, Alma Lockley, Mattie Beasely, Mattie Carter and Mamie Hill, collected $45.95.

Birthdays were celebrated by Miss Lucy Hammon and Mrs. Mary Payne with friends and well - wishers at a belated gathering at the home of Mrs. Janet Bryan Sunday past. To date, Jan. 25.

The Rev. Dr. Thomas B. Davis, pastor of Leadenhall Baptist Church, is doing nicely following an unfortunate mishap, a broken arm.

Happy birthday wishes are in store for Mr. Joseph Funn on Feb. 2, Theodore Chase on Feb. 7, Mrs. Gladys Gantt on Feb. 10, and Mrs. Mable Thomas on Feb. 11.

Blue Cross seeks 1,000 volunteers

The Maryland Blue Cross-Blue Shield Plan is inviting 1,000 subscribers to serve on its second Subscriber Advisory Committee.

The program is designed to provide Blue Cross - Blue Shield with a better understanding of subscriber attitudes on the Plan's benefits and operations and to develop suggestions of ways in which services of the health care organization can be further improved.

R. H. Dabney, executive director of Blue Cross - Blue Shield, stressed that membership on the Advisory Committee is strictly voluntary.

Grady backs new Provident

Mayor J. Harold Grady has added his stamp of approval to a proposal to build a new Provident Hospital.

In a memorandum sent to members of the City Council and the Baltimore delegation in the General Assembly Mayor Grady said that he supported the program of the Northwest Hospital Study Committee.

This was the group appointed by the mayor to study the needs of the hospital.

IN ITS preliminary report, the committee suggested a 300 - bed facility to replace the current 137 - bed building.

Also recommended were:

Eight major and two minor operating rooms, plus separate fracture and cystoscopic rooms, to replace the present two operating rooms.

Laboratories, living quarters, office, library and auditorium for 100 nurses. At present only 48 nurses can be trained at a time.

Six labor rooms and four delivery rooms for obstetrical cases to replace the two delivery rooms which now handle more than 2,000 cases a year.

While the recommendations from the mayor's group was in line with earlier suggestion made by a study committee appointed by Governor Tawes, still be settled is the question of financing for the new hospital.

Off The Beaten Path

By ELIZABETH M. OLIVER

Lent begins Wednesday, Feb. 15, just 12 days from today, Friday.

Go to St. Katherine's Protestant Episcopal Church, Division and Pressman Sts., sometime during the Holy season.

The visit will give deeper meaning.

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THE TINY church is like a jewel from some ancient king's crown.

The vaulted ceiling is timbered oak. Stained glass windows reflect deep rainbows. The magnificent altar, set with exquisite old - gold candelabros, has oriental rugs on the floor, an 80 - year - old oil painting of the Descent from the Cross (valued at $20,000) hangs the entire length of the back wall.

Pews, benches, other furnishings are aged wood, much more than 100 years old, imported from England.

The choir place has long old English desks with shelves under the top for hymnals and prayer books. The wood are painted with a form the back wall.

Around the wall are the Stations of the Cross, carved from marble and brilliantly colored.

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RESTORATION of each treasured piece of furniture, ceiling floor, vaults and timber beams and brick-beams, is done by members of the distinguished parish, makes the whole glow like polished gold.

The scene takes you back to the Middle Ages, the Crusades, the era of great artists, who carefully made each church a masterpiece.

The ground was donated by Edmund Law Rogers, Esq., Lord Bishop of Carlisle, England, and given in memory of Bishop Whittingham.

THE BUILDING was erected in 1879, 82 years ago. Such renovation, such as St. Katherine's present congregation gave money for, has not been done in 82 years.

They employed only experts to polish the precious woods, clean the old brick. Artists Mr. and Mrs. Pedro Lopez, restored the paintings. Many worked long hours of the morning, often all day long, on each square inch.

Father William F. Christian, rector, is gracious, cordial to visitors. His congregation includes many wealthy people, families who have attended for generations.

All are ardent workers, many of them school teachers, administrators, professional people.

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THE VISIT Bishop Richard R. Roseveate, SSM, Lord Bishop of Accra, Ghana, made Sunday, highlighted St. Katherine's 82 - Year - history. Every member was in his new. The choir, led by Mrs. Houston Jackson, wore traditional garb with the tiny black skull caps. And such wonderful music!

The processional was colorful, Impressive. The bishop wore his tall gold hat, embroidered robes of crimson and royal purple, which trailed the floor.

Father Christian, and assistants, Father Ellis, deacon and sub - deacon, Earl Savage, were followed by altar boys in white.

St. Katherine's people are quite broad - minded and modern.

Coming is the card party set for Feb. 19. The Pancake Supper, Feb. 13, Valentine's Day, the day before Lent begins, is certain to be delightful, not stuffy.

At the coffee hour, the bishop puffed at his pipe, members smoked, in the downstairs Sunday School room.

Church officers are Father Christian, Earl Savage, deacon; Melvin Hassett, subdeacon; Harold Foulkes, Men's Guild president; Mrs. Irene Day, Episcopal Church Women's president; William Stanley, Advisory Council chairman.

Other Council members are Arthur R. Creigler, Mrs. Huston R. Jackson, Joseph Lee; Mrs. Lucille Williams, F. Orrin Nixon, Edward Sheridan, Bernard Nelson.

Let's Look at the Weather

February has snow, blizzardy days, blustry high winds set for Feb. 11, 12, 15, 16, 17, 18, 22, 23, 24, 25; weather prophets say.

Cold weather is expected for March 23, 24, 25, 26, according to a 164 - year old almanac.

Famous Snows

Feb. 8, 1899— 30 inches
Jan. 28, 1922— 22 inches
Palm Sunday, March 29, 1942— 22 inches
Feb. 15, 1958— 20 inches
Dec. 11, 1960— 14 inches
Jan. 19, 1961— 12 inches

Lowest Baltimore temperature, Feb. 10, 1899, 7 degrees below zero; highest temperature, 107 degrees; July 10, 1936.

Women Invade Annapolis

In bitter cold, Feb. 2, Thursday, more than 100 women boarded busses at 8 a.m. in front of Mt. Lebanon Baptist Church for Annapolis to vouch for Delegate Verda Welcome's Public Accommodations bill.

As early as Wednesday morning, two busses were booked solid.

Included in the group were Mrs. Nellie Bowie's 10 students from Coppin State Teachers College.

The ladies recall they turned out 600 strong last January, also in blizzard type weather.

Seen from the Bus

The St. Bernard dog, a favorite of the North Ave. Wheeler St. area, hasn't minded the weather, can be seen rolling in the snow at a corner filling station where he has several good buddies.

FOUR SPIRITUALISTS, located all along the Ave., are still reading palms, despite weather.

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A HOUSE in the 2800 block N. North Ave. is vacant. All windows are open, wind and snow flag through the doors.

COPPIN COLLEGE campus and surrounding frame houses look like a picture post card from somewhere near North Alaska.

A PRETTY sight— lights down under the snow, shining from North Ave. basement stores, Chinese - laundries, beauty shops, sandwich carry-outs.

SCHOOL TEACHERS report they have worn out four and five pairs plastic boots during the recent snow spell.

SHOWN AT Dinner - Bridge party given by the Bridgettes, in Baltimore Saturday are a guest, Mrs. Appye Morse, and a hostess, Mrs. Talmadge Hill, vice president of the club.

Iota Phi Lambda commend Kennedy

WASHINGTON

The executive board of the Iota Phi Lambda Sorority this week commended President John F. Kennedy for his proposed implementation of the recommendation submitted from the report of the Committee on National Purposes, and for his forward look regarding foreign policy.

The sorority made the commendations during its recent mid-year meeting, it especially praised Mr. Kennedy on his foreign policy with its emphasis on the emerging nations of the world which will serve as a challenge and a hope for this and future generations.

Interested in national and international affairs, the group further endorsed the President's appointment of Robert C. Weaver to the office of Housing and Home Finance Administrator.

In making a number of resolutions the humanitarian-minded group pledged active participation in the White House Conference on Aging and the White House Conference on Children and Youth. The group said it would continue to support and endorse programs of "Specialized Agencies" as they relate to world peace and social and economic progress.

The executive board of the group emphasized that it would participate actively on the local, regional and national levels.

In referring to the White House Conference on Children and Youth, the sorority agreed to "meet the guidance needs of deprived children through an Iota Gem program."

Officers attending the mid-year meeting included Mrs. Florence M. Hill, president; Mrs. Ossie W. Mitchell, first vice president; Mrs. Mahala S. Evans, second vice president; Mrs. Lucille C. Preda, secretary; Mrs. Arlena Harrison, treasurer; and Mrs. Montrosa R. Frazier, parliamentarian.

Other officers were Mrs. Helen E. Newberry, dean of pledgees; Mrs. Ann L. Ivy, chaplain; Mrs. Evelyn T. Landry, northern region director; Miss Alexander Barry, eastern regional director; Mrs. Catherine N. Johnson, southern regional director; Mrs. Louise W. Bell, western regional director; and Mrs. Catherine B. Garcia, far western regional director.

Mrs. Annie Turner leads NACWC restoration drive

WASHINGTON

Mrs. Annie Mae Turner, vice president of the Northeast Neighborhood Aid, is leading her committee in securing patrons to finance the bration to be given by the National Association of Colored Women's Club Sunday (Feb 26) at the Sheraton Park Hotel from 3 to 5 p.m., Dr. Rosa L. Gragg, national president, announced.

Runner-up for the week is Atty. Isadora Letcher. Other members of the committee who rank high in securing patrons include Elizabeth Jordan, Georgia Anderson, Henrietta C. Rowe, Marion Symour, Madge Carey, Louise Jennings, Betty Harvey, Marie Levine and Lillian Logan. Also ranking high are Elsa N. Smith and Hortense Jacobs.

The Federettes, a young adult group affiliated with the NACWC, have volunteered to act as hostesses for the affair.

Serving on other committees are Juanita Conway, Adelena Howard, Sadie Reed and Ruth Rhea.

New club features in baby-sitting

WASHINGTON

A New Neighbors' Coffee Club, complete with hot coffee and pastry and a baby-sitting service, will begin on Friday, Feb. 3, at the Southeast Neighborhood House, 324 Virginia Ave., SE.

An informal adult educational club, the group is open to all adults living in the southeast area. Meeting time is from 1:30 to 3:30 p.m. each Friday. Leading off as guest speaker will be Dr. Katherine Symmonds, who will speak on "A School physician Looks at Your Child."

Other topics to be discussed in the immediate future include charm and good grooming, interior decorating, hostessing and party hints, and current events.

Southeast Neighborhood House is a non - profit agency sharing in the United Givers' Fund.

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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 embarrassing for the victim during the day and especially aggravating 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 produces 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 a doctor's observations. This improvement was maintained in cases where a doctor's 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 ointment or 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. Available at all drug counters.

Knife CUTS
Quick, apply Mercolized Wax—stops pain instantly. Such a handy dressing. Keep it in the kitchen and bathroom. Big jar 25¢
Nature's Best Petroleum Jelly
MOROLINE

BACKACHE?
DeWitt's Pills
Known and used around the world
HELP relieve backache, aching joints and muscles, or mild bladder irritations when caused by
SLUGGISH KIDNEYS
DeWitt's Pills give direct diuretic action and relieve pain with a mild analgesic.
DeWitt's Pills

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RESTORES NATURAL LIKE HAIR COLOR
Fabulous Results
Complete Treatment
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Nothing Else to Buy
Now—wonderful BLACK STRAND hair coloring works wonders on grey, streaked, old looking hair. In almost one minute, the wet 4 hour coloring, natural looking, black or brown shade that lasts and lasts and lasts.
Add Lustre and Radiant Highlights
Professional-Like Home Results
Tone down, touch streaked, grey, dull, faded colors and lifeless hair respond to BLACK STRAND Hair Coloring. Weight now 4 ounces but only from one-tenth inch to inch and a half. Shampoo-Rinse-Shampoo-Rinse—hair grows out, fast, subtle directions come in product. Shade lasts results.
BLACK STRAND HAIR COLORING
Monday-Lasting Guarantee
Choose from Shades
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WHICH ARE YOU DURING CHANGE-OF-LIFE?
ANGEL OR DEVIL
CALM AND CHEERFUL!
TENSE, TIRED, CRANKY!
9 out of 10 Women Tested Got Glorious Relief from Nervousness and Hot Flashes that Make "The Change" So Depressing!
Change-of-life can do devilish things to a woman! It's hard to be cheerful, suffocated by "hot flashes" and nervous as a cat!
Yet some stay serene as an angel! They don't suffer that misery! They take Lydia Pinkham Tablets the vitamins! Especially developed for female ailments, Pinkham can relieve both physical distress and tense feelings, in doctor's tests. Pinkham Tablets give 8 out of 10 wonderful relief—without costly shots! "Hot flashes" subsided, irritability was calmed. So don't let change-of-life bedevil you! Get Lydia E. Pinkham Tablets from druggists. See how angelic you can be—sleep misery, fear go.
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COOKING IS FUN

A dash of caraway does wonders for soup, roast

By BETSY PATTERSON

Good cooks the world over know the flavor fillip of a sprinkling of caraway seeds, and their pleasantly sharp aroma.

These little half - moonsed shaped seeds go into soups, meats, goulashes, breads, cookies and into vegetable dishes: broiled potatoes, sauerkraut, pickled beets, cabbage concoctions and onions.

• • •

CARAWAY SEEDS go to every good smorgasbord, not only in the rye bread so thinly sliced, but in caraway cheese or kuminost.

German housewives make an excellent caraway cheese as simply as this: Crumble coarsely firm, well - drained curds made from raw milk and set aside, lightly covered, in a warm place for about three days. By this time the curds will "cure," becoming translucent along the edges, and having traces of bluish mold forming here and there.

Melt a sizeable lump of butter — 2 or 3 tablespoons — in an iron skillet. Add the cured curds and place over the lowest heat possible, mashing and stirring the curds constantly until melted. Season to taste with salt. Add a tablespoon of caraway seeds to a pint (or a pound) of the melted cheese and turn into a well - buttered dish to cool and set.

This is wonderful on fresh home-made bread.

FROM THE TEST KITCHENS of the American Spice Trade Association come the following recipes for savory dishes.

The Caraway Seed Sauerkraut Soup is rich in flavors, especially welcome after wintry door exercise in cold weather. As for the Roast Pork recipe, we can only quote a Viennese gourmet of our acquaintance who says, "Why roast pork at all if you haven't got caraway seeds to use with it?"

• • •

AS FOR BOILED POTATOES with Cottage Cheese and Caraway Seed, this favorite is almost a meal-in-one. Serve it with meat, fish or lettuce as a vegetable plate. Just to show you that caraway seed has a multitude of uses, do try the Caraway Seed Sponge Cake when you're looking for an interesting dessert.

Incidentally, in case you are not familiar with them, caraway seeds are small, ridged, crescent - shaped seeds. We import most of our supply from the Netherlands where they are cultivated in the production of high quality caraway.

CARAWAY SEED SAUERKRAUT SOUP is made with 1 pound sauerkraut, 1 pound spareribs, trim off excess fat, 4 cups (1-quart) water, ¼ cup (½ stick) butter or margarin, 1½ cup flour, 1 teaspoon paprika, 1 tablespoon caraway seed, ½ pound sausage, 2 tablespoons instant minced onion, and ½ cup sour cream.

Simmer together in a covered kettle for 45 minutes, sauerkraut, spareribs and water. Melt butter or margarine in a 2-quart saucepan. Blend in flour and cook over low heat ½ minute. Stir in paprika and caraway seed.

Drain stock from sauerkraut and spareribs and add to flour and butter mixture, stirring constantly. Pick lean meat from spareribs bones and add along with sauerkraut. Brown sausage, cut in ½ - inch pieces. Add. Stir in in-stant minced onion.

Simmer 15 minutes. Serve hot topped with a dollop of sour cream.

YIELD: 8 servings.

BOILED POTATOES with cottage cheese and caraway seed requires 2 pounds (6 medium) potatoes, Boiling water to cover, 2 teaspoons salt, 2 tablespoons instant green onions, 2 tablespoons cold water, 8-ounce package cottage cheese, 1 tablespoon caraway seed, and paprika.

Scrub potatoes and place in a large saucepan with boiling water and the 1 teaspoon salt. Cover and boil until tender 25 minutes. (Cooking time depends upon size of potatoes.) Peel and serve hot. Instant green onion in cold water and blend with cottage cheese and caraway seed. Pass in a separate dish to serve with potatoes. Garnish with paprika.

YIELD: 6 servings.

FOR ROAST PORK with caraway seeds use 4 pounds loin of pork roast, 1 teaspoon salt, ¼ teaspoon ground black pepper, 1/8 teaspoon garlic powder, 1 teaspoon paprika, and 1 tablespoon caraway seeds.

Wipe pork with a damp cloth and place on a rack in a shallow pan. Combine salt, black pepper, garlic powder, paprika and caraway seeds. Rub into the meat on all sides.

Roast in a preheated slow oven (325 degrees F.). 2½ hours or until meat has browned and is tender, served with gravy made from pan drippings.

YIELD: 8 to 10 servings.

GRAVY: Pour off all fat from roasting pan, reserving ¼ cup. Scrape bottom of pan well, add the ¼ cup fat. Blend 2 tablespoons flour with 1 cup water. Pour into the pan. Add an additional cup water and stir and cook until of desired thickness.

Season with ¼ teaspoon salt and teaspoon ground black pepper and 1 teaspoon caraway seeds.

YIELD: 1 cup gravy.

CARAWAY SEED SPONGE CAKE requires 5 eggs, 2 teaspoons water, 2 tablespoons grated orange rind, 2 teaspoons grated lemon rind and 1 cup granulated white sugar, 2 teaspoons caraway seeds, 1¼ cups sifted cake flour, ½ teaspoon salt, ¼ cup sifted confectioner's sugar.

Heat eggs in a very clean bowl over hot water and continue beating until they are thick and lemon colored. Add water, orange and lemon rinds and beat well.

Gradually beat in the 1 cup sugar and caraway seeds. Beat with rotary or an electric beater over hot water 10 minutes. Remove from hot water. Sift flour with salt and gradually fold into the mixture.

Turn into a 9 x 3-inch tube cake pan which has been rinsed in cold water. Sprinkle top of batter with confectioner's sugar. Bake in a preheated moderate oven (350 F.) 1 hour or until cake tester inserted in center comes out clean. Remove from oven.

Invert over a wire rack to cool. When cool, run a spatula around sides of cake to loosen cake from pan.

Turn out on a serving plate.

YIELD: One 9 - inch round loaf cake.

CHITTERLING CHIP DIP is a perfect party item. Serve with potato chips, corn chips, crackers or toast rounds.

Try Chitterling Chip Dip at your next cocktail party

Time was when chitterling cookery was an unwelcome chore. No more. Now it's can - opener cookery, with the chittlin's whistle clean and ready to heat and eat.

Maybe you've been searching for some party time dress - ups for this meal time favorite—Here they are, four chitterling recipes that are going to make you mighty well - liked by everyone you serve.

• • •

HERE'S CHITTERLING Chip Dip, perfect for the cocktail hour or tea time, or try Chitterling with Pickle Sauce over fluffy white rice. Chitterling Casserole Castile has a Spanish flair to give your menu an international flavor. And Chitterling Saute, that's plain American good eating.

Chitterling chip dip is made with one 1 - pound, 2 ounce Pan Krey Chitterlings, one onion, chopped fine, one sauce, one tablespoon prepared mustard, one clove garlic, chopped fine, one-quarter cup chopped parsley, one - eight ounce package cream cheese, one tablespoon paprika, two tablespoons mayonnaise or salad dressing, and two teaspoons lemon juice.

Drain Krey Chitterlings and wash in hot water. Chop very fine. Mix Krey Chitterlings with rest of ingredients.

Chill

Makes about 3 cups dip for potato chips, corn chips, or toast rounds.

WASHINGTON — F. Frederic Morrow, who earned $18,500 a year as a White House aide during the Eisenhower Administration, has been named special assistant to the manager of the District Veterans Benefit office. The VA post pays $11,000 a year.

Sesame chicken en casserole is delicious route to budget meal

A chicken in the pot is always a good budget mender. With fowl at such a reasonable price this week, all that is needed for a delicious and economical meal is a good recipe for chicken.

Sesame Chicken Casserole is such a dish.

You will need one 3 to 4-lb. frying chicken, cut - up ¾ cup flour, and 1½ teaspoons salt;

For Sesame Dressing use 2½ cups—crumbled corn bread, 2 cups white bread crumbs, ¼ cup sesame seed, ¼ cup chopped onion, ¼ cup chopped celery, ¾ teaspoon poultry seasoning, 1 teaspoon salt, ¼ teaspoon pepper, 2 tablespoons melted butter or margarine, and 2 tablespoons milk.

• • •

HEAT OVEN to slow (300 degrees F.). Rinse chicken with water and drain well. Place flour and salt in small paper bag. Shake pieces of chicken in bag to coat evenly with flour. Brown chicken (except liver) in a little shortening in frying pan. (Reserve remaining drippings and flour for gravy.)

For dressing, combine crumbled corn bread, bread crumbs, sesame seed, onion and celery. Add poultry seasoning, salt and pepper. Sprinkle with butter and milk; toss to combine.

Spoon dressing into 2 qt. shallow baking dish. Place browned chicken on dressing. Cover baking dish with aluminum foil. Bake in preheated oven (30 degrees F.) 45 minutes. Remove foil and continue baking about 45 minutes or until chicken is tender.

About 20 minutes before end of baking time, fry liver (dipped in flour) slowly until tender, about 8 minutes. Place in baking dish with chicken.

FOR GRAVY, measure drippings left from browning chicken. Add enough liquid shortening to make ¼ cup; return to frying pan. Slowly blend 2¼ cups cold water in ¼ cup flour until dissolved, then slowly stir flour mixture into hot drippings in frying pan.

Cook, stirring contantly until thickened. Season with salt and pepper and a dash of sage. Cook about 10 minutes; stir occasionally. Serve over chicken and dressing. Makes 6 servings.

Canada potato cheese soup

The north wind does blow and we shall have snow, and now is the time to plan a dinner around a thick, rich, hearty soup.

Potato cheese soup, a traditional Canadian food is delightful — served steaming from a tureen with a variety of crisp crackers or breads. It is filling and a substantial dessert such as deep dish apple pie.

• • •

CANADIAN POTATO Cheese Soup is made with 1 cup hot water, 2 chicken bouillon cubes 1 oz package frozen French fries, 2 teaspoons instant onions, 3 cups milk, 1 10½ oz. can condensed cream of celery soup, undiluted; 1/8 teaspoon paprika, 1/8 - teaspoon pepper, and 1 8 oz. package process American cheese, shredded.

Combine water, bouillon cubes and frozen French fries in saucepan. Cook until potatoes are mushy, about 5 minutes. Beat until smooth with rotary or electric beater.

Add remaining ingredients, except cheese. Heat. Add cheese and stir until melted.

Serve hot, plain or garnished with additional shredded cheese and minced parsley or chopped chives.

Yield: 4-5 servings.

Salmon rounds

Instead of going round in circles over ideas for dinner these days, go — Salmon Rounds, instead.

Serve this tasty main dish topped with a sauce of creamed peas, with a colorful gelatin salad and crisp vegetable relishes. Then top your menu with big wedges of fudge - frosted yellow cake.

THE INVITING aroma of these Salmon Rounds—fresh from the oven — will bring your family to the table in minutes flat. The tender biscuit pinwheels are filled with a bright, appetizing salmon filling, seasoned with onions and lemon juice.

SALMON ROUNDS are made with 1 - cup drained flaked salmon —(8 - ounce can), ¼ cup enriched bread crumbs, ¼ cup chopped celery, ¼ teaspoon salt, 1 tablespoon chopped onion, 1 tablespoon lemon juice, 1 egg, beaten, 1½ cups sifted enriched flour, 2 teaspoons baking powder, 3/4 teaspoon salt, ¼ cup shortening, ½ to 2/3 cup milk, and creamed peas. Mix salmon, bread crumbs, celery, salt, onion and lemon juice. Stir in egg. Set aside while preparing biscuit dough. Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly.

Add milk to make a soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out into a 9-inch square. Spread salmon mixture evenly over dough. Roll up like jelly roll, sealing edge securely. Cut into 1-inch slices.

ULTRA EASY — This dashing, side-buttoned wrap is spring's most applauded casual.

Sew it snappy, as hit smartly with a quick tie. It has no waist seams. Choose cotton, shantung or surah.

Printed Pattern 4776 comes in Misses' Sizes 12, 14, 16, 18 and 20. Size 16 takes three and a half yards of 39-inch fabric.

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COOL COMING, cooler going!

This snappy wrap with the low, low back is delightfully swift to sew and a delight to wear from the first sunny day on. Whip it up now in gay, carefree cotton.

Printed Pattern 4783 comes in Misses' Sizes 12, 14, 16, 18 and 20. Size 16 takes four and three - eights yards of 35-inch fabric.

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SEND 35 CENTS in coins for this pattern. Add 15 cents for each pattern for first - class mailing.

Send to Anne Adams Care Afro - American Pattern Department, 243 West 17th St., New York 11 N. Y.

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

ANNOUNCING THE biggest fashion show of Spring-Summer, 1961—pages, pages, pages of patterns in our new Color Catalog — just out! Hurry, send 35 cents now!

Tumbling team is organized

The South Baltimore playground basketball team named the Helxedeers, amidget team from the Poe Harbour Home, 48-28, in a game played at School 161.

The tumbling team, a newly organized group, meets Tuesday at School 161. Leader is Leroy Harvey of the Poe Harbour Center.

Members of the team are Howard Huey, Lawrence Snells, Charles Lawery, Eugene Simmon, Clarence Lowery, Donald Jones, Jerry Robinson, Avon Snells, George Lee, Calvin Hall, Maurice Wilks, Rudolph Todd, Saul Drummond, Jr. and Ed Ward Jones.

The Poe Harbour Dance Class meets on Mondays. It is taught by Miss Joan Johnson and assisted by Mrs. Joy Carter, recreation leader.

Walter mnals is center director.

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SAN ANTONIO, TEXAS— A delegate to the 1960 National Democratic Convention, G. J. Sutton, 52, last week announced that he will be a candidate for election to the San Antonio City Council this spring.

For dinner tonight... a flavorsome macaroni and tomato casserole with chopped meat! So tasty with MUELLER'S
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