Zeta Phi Betas hold annual spring dance

When Alpha Zeta chapter of Zeta Phi Beta Sorority held its annual spring dance in the Catonsville Armory, Friday evening, it maintained its fast pace for the ultimate in entertaining.

From the orchestra which provided for a variety of dancing to the caterer which provided a variety of eatables, the seated affair left nothing to be desired.

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ZETA HOSTESSES were on the scene early to greeet their guests, and of course the ladies held most of the fashion spotlight, though the men were definitely in there with their fine white, printed or tapestried coats. . .to cite an example, the de luxe model worn by Charles Demby.

Carrie D. Scott, who chaired the whole thing, found time to dance frequently with Algeron Jack son Jr. She was attiredn draped blue chiffon bedecked across the waist with multi - colored sequins.

Gay and and vibrant new spring prints were worn by Leila Terry (low cut, and with matching shos) Edna O. Campbell, Hazel Phillips and Alice Payne.

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AUDREY NICHOLS was in a full - skirted white taffeta, rose - trimmed; Bernice Brown selected a two - toned orange peau de sole; Audrey Davis, a frock of variations, tiered organza in the mauve tones, and Peggy Riddick an eye-catching blue sheath.

Guinevere Spencer was in lush rose embroidered silk, and Gwedolon deCecilio; striking in a black creation with sequin shoulder straps; Emma Dudley selected pale blue silk organze delicately appliqued. Co-hosting at the same tables was Elizabeth Demby, attractive in pale pink silk.

Mary Frazier's frock was also pale pink organza, apron fronted; and Lena Woods wore an imported lace with three - toned blue cummerbund. Sadie Milbourne chose Venetian lace, and Clustie Forest, a short version of lace and organza, highlighted with orange accessories.

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ALONG WITH Mrs. Scott, the committee which so carefully planned and executed the delightful affair included:

Sorors Ethel Hodges, Ruth Russell, Althea Cornish, Emma Dudley, Hazel Phillips, Elizabeth Demby, Ovella Dorsey, Presious Williams, Beatrice Pitts, Katherine Johnson, Doris Howell and Isolene Crowner.

Hostesses also included:

Sorors Olivia Bates, Dana Brown, Eleanor Colvin, Audrey Davis, Gwendolon de Cecilio, Ovella Dorsey, Mary W. Fortune;

Sorors Mary Frazier, Alice Hall, Jane Harrison, Mary P. Horsey, Ellen Johns, Katherine O. Johnson, Margaret Lassiter, Rega Lewie;

Sorors Magdeline Rice, Camilla W. Sherrard, Naomi Smith, Jessye Valentine, Iris Wheaton, and Catherine Winslow.

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THEIR GUESTS were:

Messrs. and Mesdames Leon Baker, William Kidd, Pierre A. Davis, George E. Johnson, Eugene J. Parker, Andred Chatmon, William Addison;

Messrs. and Mesdames Adrian S. McDonald, Charles W. Dansby, Russell W. Ford, Charlie E. Thompson, J. Taylor, Roland E. Green;

Messrs. and Mesdames Paul M. Johnson, A. Leroy Jackson, Eugene Greaves, Ernest Powell, William Ferrell, Cyrus Bevgenon, William Revans.

Messrs. and Mesdames James E. Ford, George A. Poole, Emmanuel Henry, Pennyman Martin, Christopher Henry, Richard Roundtree, Melvin Williams, Leon Williams, John E. Leach, Parfitt L. Moore, Vernon F. Greene, Donald Patterson, Charles A. Dorsey;

Messrs. and Mesdames George Dorsey, Paul E. Scott, Melvin W. Pugh, Jr., Joseph Boston, William F. Henderson, Daniel Etheridge, Robert P. Diggs;

Messrs. and Mesdamts T. B. Nelson, Miller Bafes, Henry A. Collins, William B. Dixon, Wilbert L. Walker, Henderson W. Neal Jr., Theodore Gwelinsey;

Messrs. and Mesdames Harry N. Bruce, Robert Lockley, George L. Russell Jr., E. Dixon, Glendi E. Johns, Huston Pegram, John Walston, Morris Cultrane;

Messrs. and Mesdames William Kansdon, Benjamin Piper, Vincent Lassiter, Linwood Lee, Roger Lassiter, Clarence Jones, Robert R. Parker, Joseph Brown;

MESSRS. AND MESDAMES Eugene Ward, Newman Reavis, Robert Thomas, Joseph Boston, H. Clifton Davis, John W. Crooms, Charles E. Hicks, 3rd.;

Messrs. and Mesdames Reuben F. Jones, Thomas C. Freeland, Karlo Coats, Clifton W. Sherrard, Joseph R. Lee;

Messrs. and Mesdames Joseph A. Mekane, Frank L. Gwynn, Emmanuel, Benjamin Whitter, Robert L. Curtis, James H. Crowner, Shepherd H. Bugge Jr.;

Messrs. and Mesdames Douglas Campbell, Granville C. Wilborne, Stanford Dudley, Troy Lewis, James Martin, Harold Folkes, Frederick A. Hawkins;

Messrs. and Mesdames Arthur Jackson, Wellington Holmes, Leon Young, Harold H. Lyle, Jr., Elwood Golint, Raymond Hardy, Pinderhughes.

Messrs. and Mesdames Jack Madden, James L. Bugsly, Edward Richardson, Wallace Baden, Charles L. Alexander, Paul Beckham, Wesley Stubbs;

Messrs. and Mesdames David N. Wright, Jr., Charles Morris, William Russell, Lynn H. Jones, Norman E. Ross, Wilbert P. James, Richard B. Mitchell;

Messrs and Mesdames U. Simpson Stubbs Jr., J. Hobert LLane, William Lewis, William B. Perry, William E. Reynolds, Julius J. McClain, Eddie C. Evans.

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MESSRS AND MESDAMES George L. Bennett, Nathaniel B. Brooks, Norman Uneles, Ernest W. Lee, Joseph M. Jenkins, George A. Goodman, Luther Bond.

Messrs. and Mesdames William Clay, James S. Woods, Elwood L. Brown, Robert L. Payne, William H. Ross, Jr., A. C. Warringham, Clyde E. Adams;

Messrs. and Mesdames Roland Henson, Leroy Jones, W. L. Brown, Alex Jefferson, Samuel Beasley, Jack W. Amprey, Audrey Jones, Sampson Reddick;

Messrs. and Mesdames Clarence Johnson, Otho P. Pinkett, W. C. Johnson, William J. Hinkle, Lorenzo Coleman, Jr., Deaver Smith, Jr.;

Messrs. and Mesdames Roland Williams, Armstead Jenkins, Jr., A. Lewis, Jr., Robert B. Lee, Edward Peck Jr., Charles Rice, James H. Thomas;

Messrs. and Mesdames William C. Hill, Charles R. Bruce, Charles Robinson, Hugh K. Sykes, Isadore H. Goodwin, Abdella J. Campbell;

Messrs. and Mesdames Harry Valentine, Vernon Hutchins, Frank C. Redd, Martin Guttis, Leo C. Woods, W. Ernest Dennis, Herbert Fraley;

MESSRS AND MESDAMES Henry Patterson, William E. Lewis, John M. Gilmore, Frank Thorington, Wesley McNeill, Rufus Washington, Howard L. Neale;

Messrs. and Mesdames Howard Evans, John Sessoms, Frank Veney, Herbert Sith Jr., Frank Jones Jr., Walter Gleiter, Harry A. Carpenter, Oscar B. Finch;

Messrs. and Mesdames James J. Wright, Ronald N. Rayne, Charles E. Benson, Clifton Wallace, W. F. Hurst, Charles Brown, Howard Harler, J. Arnett Fraley;

Messrs. and Mesdames Willie D. Slade, Clarence D. Abrams, James A. Simmons, James E. Phillips, Thomas Hopson, Joseph Felton, William N. Turner;

Messrs. and Mesdames Charles F. Bush, J. C. Bennett, Collins B. Stanley, Maurice Owens, Ernest Lewis, Samuel Blackwell, Richard I. Roberts;

Messrs. and Mesdames Jerry Williams, John T. Gaskins, Jr., William Wooden, Percy B. Brinkley, Ernest S. Brooks, Fred Jones, Clifford Stokes, William Hutchins, John Wooldridge;

Messrs. and Mesdames Marion Hurt, Edward W. Wilkins, Ellsworth Gordon, Milton E. Jordan, Raymond Carpenter Jr., Robert H. James;

Messrs. and Mesdames Harold Nichols, Bruce Alleyne, Saul Perdue, Edward McReynolds, Frederick E. Peck, Thomas A. Pitts, Leonie W. Greene, McKinley Reeder;

MESDAMES Esther R. Taylorest, Alice W. Hill, Alice Merrill, Delmar Jones, Charlotte J. Hawkins, Gertrude Urquhart, Charles W. Barnum;

Mesdames Fannie L. Watson, Mabel Walters, Lillian Rice, Ethel A. Clarke, Lillian Lloyd, Ruth Simms, Alma W. sall,mil ,, ,shr shrdlu hrd, Alma Williams;

Mesdames Elizabeth Marshall, Mary Brothers, Julia J. Briggs, Elaine Bevans;

MESDAMES EDITH S. CLEMENT, Brown, Nancy Ryan, Angie L. McClain, Viola McClain.

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MISSES SANDRA EAST, Ruth Davis, Nancy Gaskins, Louise Simms, Viola Walkins, Rose T. Kinsey, Helena Hall, Hattie Tyler, Geneve Hill, Bertha Sembly;

John W. Greene, Walter S. Lewis, Jr., Richard F. Thomas, Jesse Little William Jackson, Arthur Roseman, Lorenzo Redd;

Messrs. and Mesdames Raymond Cassion, George C. Smith, Harrison Howard, Hiram Spencer, James Pulley, John Wood, Franklin Fitzgerald.

George L. Russell Sr., Russell Carter, Donald Warner, J. W. Culbertson, Andrew Johnson, Joseph A. Bush, W. P. Myers;

VERNAL H. SMITH, George Williams, Charles W. Barnum, Charles R. Neel, Sr., Hector Lindo, Alvin Coles, Robert Walker, Joseph Neal;

Alderman Jackson Jr., Frederick Popper, William A. Kelly, Wendell H. Jackson, Charles E. Edwards, Raymond C. Carpenter, Jr., Edward Ray, Francis H. Griffin, Melvin E. Smith, James Vanell H. Jackson Jr., William H. Mason and Frederic A. Jackson.

HOSTS AND HOSTESSES for dance to aid national NAACP Sit-Ins — Representatives of Junior and Senior High Schools throughout the city met at the AFRO last Tuesday to work with committee members of Delta Sigma Theta Sorority. They are planning a Teen-Age Hop to be held May 12 at the Milton Avenue Methodist Church.

TWO TIMES—Little Michelle Hawkins, 3, holds a plaque awarded to her by Stanton WEBB for twice winning the title of best-dressed child in the PALMA Easter Promenade. She is the daughter of Mr. and Mrs. Eddie Hawkins, 2123 Ashburton St.

Creamy rich sauce enhances

Golden brown chicken, skillet-cooked until tender and served in a creamy-rich sauce, is a dish to win friends and influence appetites any day.

Here's a dish that comes out just right every time, without your having to fuss over it. Here is a dish with the honey, delicious flavor of chicken and noodles in sauce that makes history at the dinner table.

Lightly browned chicken is cooked in a mixture of dried chicken noodle soup, onion and water until the meat is tender and juicy. After removing the chicken, the sauce is made in the same pan. For nourishing goodness here's a blue ribbon winner, everytime.

When you pour the bubbly hot sauce around the chicken and serve, be prepared for family cheers. Your guests will clamor for the recipe.

SMOTHERED CHICKEN is made with:

1 cut-up chicken (2½ to 3 lbs.), 1/3 cup flour, 1 teasp. salt, 1/8 teasp. pepper, ¼ cup hot shortening 1 pkg. dried chicken noodle soup mix, ½ cup water, 1 medium onion, sliced, and 1-2/3 cups evaporated milk;

Mix flour, salt and pepper in a paper bag. Shake chicken in mixture, two pieces at a time. In 10-in. skillet over medium heat, brown chicken slowly in hot shortening. Spoon off drippings, then sprinkle soup mix around chicken pieces. Add water and onion.

Cover and cook over low heat 30 to 35 minutes, or until drumstick is tender when pierced with a fork. Place chicken in deep serving dish. Stir milk into liquid left in skillet.

Cook and stir until steaming hot, but do not boil. Pour sauce around chicken in serving dish. Makes 4 to 6 servings.

Chittlins 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 . . .

CHITTERLINGS NEOPOLITAN

- 2 tablespoons fat
- 1 onion, chopped
- ½ cup chopped celery
- ½ cup chopped green pepper
- 2 teaspoon thyme
- 1 tablespoon chili powder
- 1 teaspoon garlic salt
- 1 bay leaf
- 8-ounce can tomato sauce
- 1-pound 2-ounce cans Krey Chitterlings
- 1-pound spaghetti, cooked and drained
- ½ cup Parmesan cheese

Combine first nine ingredients; cook 15 minutes. Stir in drained, chopped chitterlings. Shake cheese over spaghetti. Pour on chitterling sauce. Serves 6.

KREY CHITTERLINGS EBONY

Quality Midwestern Meat Products Since 1882

KREY PACKING COMPANY ST. LOUIS, MISSOURI

'ARTRA BLEACHES SKIN SAFELY!

Now doctors have developed a new beauty bleach that lightens, brightens, softens skin safely . . . Artra Skin Tone Cream!

Artra contains *Hydroquinone*, the miracle ingredient that gently bleaches with no harmful after-effects to normal skin. Use Artra daily with safety. Not greasy — it *vanishes!* Use as powder base under make-up.

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Future enjoyment of life may depend on a Wee-Squeezer fitted

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MILLINERY — HOSIERY LAY AWAY PLAN

All Time Southern Favorite!

Seasoned with country-cured pork

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CREECY GREENS DRY LAND CRESS

From the deep south comes the "King of the Greens" . . . washed, trimmed and delightfully seasoned. Just the pick of the crop!

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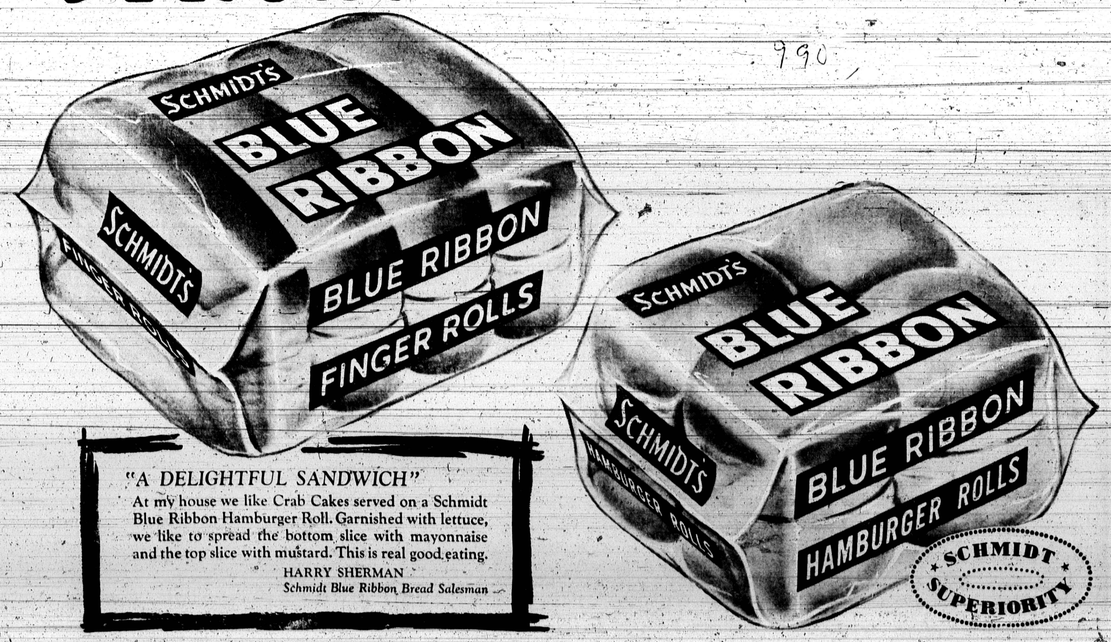

"A DELIGHTFUL SANDWICH"

At my house we like Crab Cakes served on a Schmidt Blue Ribbon Hamburger Roll. Garnished with lettuce, we like to spread the bottom slice with mayonnaise and the top slice with mustard. This is real good eating.

HARRY SHERMAN
Schmidt Blue Ribbon Bread Salesman

Tuna Buns, Spaghetti Barbara ideal for spur-of-moment meal

The last golden days before graduation are the times for happy gatherings of the crowd that's soon to scatter. When your own senior wants the gang at your house, plan a gay informal meal on the patio or in the back yard.

Just right for teen-agers or even your adult friends are Tuna Westerns served on toasted hamburger buns.

A real rib-sticker for the hungry male appetites is Spaghetti Barbara, a casserole of canned spaghetti and green beans that Mom makes in the kitchen to bring out steaming hot when the crowd is ready to eat.

Heap a bowl with celery, radishes, olives and pickles.

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FOR TUNA Westerns use three eggs, one can (6½ to 7 oz.) tuna, two tablespoons diced pimiento one teaspoon garlic salt, dash pepper, one fourth teaspoon barbecue spice, butter and six hamburger buns.

Combine beaten eggs with rest of ingredients except butter and buns. Cook spoonfuls of the mixture on a greased hot griddle or skillet. Serve in buttered toasted buns with pickle relish, catsup and mustard. Six sandwiches.

Make Spaghetti Barbara with four slices bacon, one clove garlic, one can (1 lb.) spaghetti with tomato sauce, one can (8 oz.) cut green beans, salt, pepper and Grated Parmesan cheese.

Cook bacon until crisp; remove and drain. Pour off most of the fat and cook minced garlic in it until lightly browned. Add crumbled bacon, spaghetti and drained beans, mixing lightly. Season to taste with salt and pepper.

Put in casserole and bake in hot oven (400 degrees) about 20 minutes, until heated through. (This may be heated on top of range, if desired). Serve sprinkled with Parmesan cheese. Four to six servings.

—For dessert serve citrus fruit mold.

—Raspberry flavored gelatin is the base of this fruity dessert. Dissolve it in a cup of hot water, and add one cup of the syrup drained from a 1 lb. can of orange-grapefruit sections and an 8 oz. can of fruit cocktail.

Chill until partially thickened. Stir in the drained fruit and tiny cubes of creamed cheese. Pour into a mold and chill until firm.

Unmold and serve with whipped cream.

SUPER SUDS Large Size 25c RESERVOIR FOOD MKT. 758 RESERVOIR ST.

Onion sauce and vegetables form a tasty combination

Use an onion sauce for vegetables, there's a tasty combination for you.

Use it, for baked fish fillets with just as satisfactory effect. To make the sauce, melt ½ cup butter or margarine in a sauce pan, heat until bubbly and lightly browned.

Add ½ cup chopped onions, ½ teaspoon paprika, 2 teaspoons sugar and 2 tablespoons wine vinegar with salt to taste. Pour over the hot cooked vegetables or baked fish just before serving.

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TRY COMBINING onions with peanuts, another economical food right now, in an attractive scalloped dish.

Combine 2 large onions, sliced, with 1 cup chopped peanuts in about 1½ cups thin white sauce. Pour into casserole, sprinkle generously with buttered bread crumbs and bake about 20 minutes in a 400 degree F. oven.

This makes about 4 servings of 3/4 cups each.

Most abundant right now is the Globe variety of onion, the yellow, red and white types, easily recognized by the globular shape.

In size, these onions come in about 2½ inches in diameter, and number anywhere from 3 to 10 per pound. They are a full-flavored onion, with a thickish skin covering. Remove the skin under cold running water — it will prevent tearing eyes.

• • •

FOR BEST results, choose bright, clean, firm, and well shaped onions, with dry skins. Keep them in a cool, dry place. Since home storage conditions often vary, it's better to buy them often.

Plan ahead as to your possible uses, and be sure to include the sizes you'll probably need. The smaller onions are best for boiling whole, stewing or creaming. Medium-sized onions are good for serving stuffed.

And the larger onions are especially pleasing in luscious, thick slices topping hamburgers, or for onion rings. All the sizes are equally good for grating, chopping, dicing or slicing.

• • •

ALTHOUGH onions are often included in other food preparations, they make a fine main dish vegetable, as well. Use medium - sized onions for the purpose and boil or bake them whole with the skin on. When tender, slip off the skin and serve piping hot with a parsley - flavored cream sauce.

Jack Rabbit BRAND PINTO BEANS famous for good FLAVOR

CHILI CON CARNE (with Pintos)

Sort and wash 1 pound dry Jack Rabbit Pinto beans. Boil washed beans in 4 cups water for 2 minutes. Cover and let stand 1 hour. Heat 3 tablespoons bacon fat in skillet and in it, brown about 1/2 cup chopped onion, add 2 pounds ground beef, brown and cook slowly for several minutes, combine in large kettle with 1 quart of tomatoes, add 1 scant teaspoon of chili powder, heat to boiling and serve in soup bowls.

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One will never be enough—whip in this sleek, back - zipped sheath in a sunburst range of colors! With its own jacket, it's an ideal town or travel suit.

Printed Pattern 4651: Misses sizes 10, 12, 14, 16, 18. Size 16 dress takes 2 7/8 yards 39-inch fabric; jacket takes 1¾ yards.

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CUT A BEAUTIFUL figure EASY with this shapely sheath. Curved - on-high seaming accents midriff; simple neckline "loves" strands of glittering jewels. Choose shantung, cotton, linen.

Printed Pattern 4663: Misses' Sizes 10, 12, 14, 16, 18. Size 16 takes 2 1/8 yards 45-inch fabric.

Send Thirty-five cents in coins for each pattern — add 10 cents for first class mail for each pattern for 1st-class mailing. Send care of AFRO-AMERICAN Pattern Dept., 243 West 17th St., New York 11, N.Y. Print plainly NAME, ADDRESS with ZONE, Size and STYLE NUMBER.

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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!

Baked cheese sandwiches make quick-as-a-wink luncheon dish

How's the sandwich - go - round at your house?

For us it's the hot sandwich season! My family likes nothing better than tasty, quick as a wink meals, "featuring" soup, salad and Baked Cheese Sandwiches.

The sandwiches are nourishing and extra delicious . . . can be prepared for the oven in a jiffy with cheese slices and dipped bread. In a few minutes you have melty cheese . . . goodness inside . . . and temptingly golden crust outside.

• • •

ALL YOU do is dip one side of each slice of bread in a mixture of salt, egg and evaporated milk . . . then put the cheese, topped with mustard or catsup, between the slices and bake.

Tasty, flavor-rich and appetizing, Baked Cheese Sandwiches make sensational snack fare . . . are great for light, festive occasions.

• • •

BAKED CHEESE SANDWICHES are made with 1 egg, well beaten, ½ cup Pet Evaporated Milk, 1/8 teasp. salt, 8 bread slices, 2 days old, 4 slices process American cheese, and 4 teasp. mustard or 2 Tablesp. chili sauce.

In shallow dish mix egg, Pet Milk and salt. Dip one side of each bread slice into the mixture. Let stand until mixture soaks into bread. Place 4 slices, milk side down, on well greased 15 x 12 - in. cooky sheet.

Put cheese slices on top of bread. Spread mustard or chili sauce over cheese. Put rest of bread slices, milk side up, on top of cheese. Bake in 450 oven (extremely hot) about 7 minutes, or until bottom of each is golden brown.

Turn and bake 3 minutes, longer until both sides are golden brown. Serve hot. Makes 4 servings.

SUPER SUDS Large Size 25c Giant Size 59c MOUNT HOLLY FOOD MKT. 2913 Mount Holly St.

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Women who love their families set a Tip-Top table

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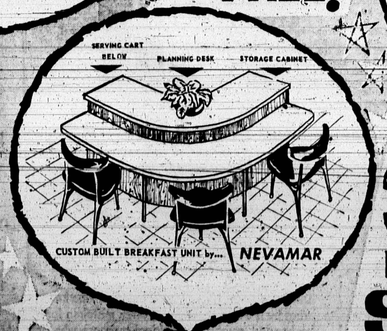

3 BIG SHOWS!

Wednesday Nite, MAY 10th

Thursday Matinee and Thursday Nite MAY 11th