Summer is here, the spareribs sizzle on the outdoor grill

No need to ring the dinner bell — the gang's already here, drawn by the zesty aroma of crispy brown spareribs sizzling on the grill!

Instant Meat Tenderizer seals in the succulent juices and reduces shrinkage 25 percent—and added boon since the necessarily long cooking time required for pork otherwise causes the meat to dry out.

* * *

WITH THESE succulent ribs, offer as an appetizing relish selection a bucket of crisp carrot sticks, celery, radishes, and green onions served in crushed ice.

A robust pot of baked beans is the perfect mate for the ribs, and for dessert, pass a tray of chilled melon sections— watermelon, cantaloupe, and honeydew.

For that last tasty sweet morsel, serve chocolate brownies with plenty of coffee, tea or milk.

Spareribs are now featured in the new "Barbecue Meat Section" of many markets, packaged with a colorful insert card giving cooking instructions.

For four pounds of spareribs use the instant seasoned meat tenderizer and one-half lemon, thinly sliced.

For chuckwagon smoky sauce you will need one cup catsup, one cup water, one fourth cup cider vinegar, one tablespoon worcestershire, one small onion; minced, one small clove garlic, minced, two tablespoons brown sugar, two tablespoons molasses, two teaspoons dry mustard, one teaspoon chili powder, and one tablespoon liquid smoke.

Combine all ingredients in medium saucepan; simmer over low heat twenty minutes. Serve hot or cold.

Allow about one pound spareribs per person. Prepare all surfaces of the meat, one side at a time, as follows:

Thoroughly moisten the surface of the meat with water—pat the water on from the faucet with your fingers or use a pastry brush or draw a wet fork across the surface. Sprinkle instant seasoned meat tenderizer evenly, like salt, over the entire surface of the meat; use about one-half teaspoon per pound; use no salt.

To insure penetration and retain juices, pierce meat deeply with a kitchen fork at approximately one-half inch intervals. Meat is ready for cooking immediately.

Make Pink Party Marble Cake to compliment a bride-elect

To celebrate an anniversary or to compliment a bride, make this romantic pink and white party cake. Fine white cake layers are delicately marbled with pink and fluffy white frosting covers the cake, which is encircled in a garland of real pink roses.

* * *

PINK PARTY Marble Cake is made with two cups sifted cake flour, two and one-half teaspoons double-acting baking powder, three-fourths teaspoon salt, three egg whites, one fourth cup sugar, one-half cup shortening, one cup sugar, milk, one teaspoon vanilla, few drops red food coloring, and marshmallow Frosting.

With butter, use three-fourths cup milk. With vegetable shortening, use one cup milk. This cake made with margarine is unsatisfactory.

Measure sifted flour, add baking powder and salt, and sift together three times. Beat egg whites until foamy, add one - fourth cup sugar gradually, and continue beating until meringue will hold up in stiff peaks.

Cream shortening, add one cup sugar gradually, and cream together until light and fluffy. Add flour mixture alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Then add meringue and beat thoroughly into batter.

* * *

TINT one - third of the batter a desired shade of pink with food coloring. Use two round eight - inch layer pans, one and one - fourth inches deep, which have been lined on bottoms with paper. Put large spoonfuls of batter into pans, alternating pink and white mixtures.

Then with a knife, cut through batter in a wide zigzag course. Bake in moderate oven (375 degrees F.) 25 minutes, or until done.

* * *

FOR Marshmallow Frosting use 10 marshmallows, two teaspoons water, one egg white, unbeaten, three-fourths cup sugar, one-fourth teaspoon cream of tartar, one teaspoon vanilla, and one - fourth cup boiling water.

Melt marshmallows with two teaspoons water over hot water. Set aside. Combine egg white, sugar, cream of tartar and vanilla in small deep bowl; mix well. Add boiling water and beat with sturdy egg beater or at high speed of electric mixer four minutes.

Add melted marshmallows and beat one minute longer to blend. Spread generously between layers and over top and sides of cake. Makes four cups frosting.

BATON ROUGE, LA. — A modern foreign language major at Southern University, Joseph Chevalier of Natchitoches, has received a Fulbright grant to study at the University of Strasbourg. Following a year's study in Paris, he will study at the university of his choice in this country on a Woodrow Wilson fellowship.

AFRO PATTERNS

4655 SIZES 9–17

4694 SIZES 12–20

by Anne Adams

ONE - SIDED NEWS—Side - buttoning makes great fashion news of a simple step - in.

The front - and - back squared neckline is a cool blessing on simmering days. Extra - easy to sew in breeze weight cottons.

Pointed Pattern 4694 comes in Misses' Sizes 12, 14, 16, 18 and 20. Size 16 takes four yards of 39 - inch fabric.

* * *

YOU'LL FEEL like dancing on a Summer day — that's the effect of this irresistible style with the cinched midriff and whirling skirt.

Sew it up in a hurry in chiffon voile, airy cotton.

The pattern, No. 4655 comes in Junior Miss Sizes 9, 11, 13, 15, and 17. Size 13 takes four and three-fourth yards of 39 - inch fabric.

* * *

SEND 35 cents in coins for each pattern. Add 10 cents for first - class mailing.

Send to Anne Adams, care AFRO - AMERICAN Pattern Department, 243 W. 17th St., New York 11, N.Y. Print plainly name, address with zone, size and style number.

Olive Omelet

What could be better for a Sunday night supper than an omelet?

It's a quick — and really easy — main dish to fix. Try "Olive Omelet," richly-flavored with onion, celery and meaty ripe olives. This one is especially simple to fix; you just put the ingredients together and bake in a moderate oven for 20 minutes or so. Serve with a nicely seasoned tomato sauce, if you wish.

Add toasted English muffins, a salad and beverage. Use luscious ripe olives in other ways, too: add slices or wedges to seafood and meat sauces, salads, casseroles, soups. They have "that certain something" that turns an everyday dish into party fare.

Olive Omelet requires one-half cup ripe olives, two tablespoons butter or margarine, one and one - fourth cups sliced celery, one-third cup chopped onion, five eggs, one - fourth cup milk, one-half teaspoon salt, one-eighth teaspoon black pepper, and tomato sauce.

Spark a vegetable salad with spicy Salad Dressing Italliene

Spark a tossed green or vegetable salad with deftly seasoned "Salad Dressing Italienne."

It's easy enough to put together the olive oil, vinegar and herbs. But it's made even easier by using convenient instant minced onion right off the shelf. You can pep up this dressing even more by adding grated Parmesan cheese.

* * *

SALAD DRESSING Italienne is made with three-fourths cup olive or salad oil, one - fourth cup wine or tarragon vinegar, one tablespoon instant minced onion, three - fourths teaspoon salt, one - half teaspoon sugar, one - fourth teaspoon oregano leaves, and one - eighth teaspoon garlic powder.

Combine all ingredients. Shake in jar or stir well. Serve with tossed green or vegetable salads. Grated Parmesan cheese may be added if desired.

Makes one cup dressing.

Peach Crisp Sundaes for dressy company dessert

"Peach Crisp Sundaes" are easy enough for family dressy enough for company.

Chubby, golden peach halves are sprinkled with a gingersnap-butter blend, then baked just long enough to crisp the cooky topping. Fill peaches with ice cream balls and whisk to waiting guests for a delicious hot-cold treat that is particularly appropriate for "Daly Month" June.

PEACH CRISP SUNDAES are made with one (1 lb. 13 oz.) can cling peach halves, one and one-half teaspoons juice, three-fourth cup fine gingersnap crumbs, two tablespoons brown sugar, two tablespoons butter or margarine, melted, and ice cream.

Drain peaches; place cut side up, in shallow baking dish. Sprinkle with lemon juice. Blend crumbs, sugar, salt and butter. Sprinkle over peaches. Bake in moderate oven (350 degrees F.) for 15 minutes. Top each half with scoop of firm ice cream. Serve at once.

Makes six to seven servings.

Give TINY FEET the RIGHT START
Future enjoyment of life may depend on St. Prescriptions filled
COMPLETE ORTHOPEDIC SERVICE
SIZES 1 to 8½ $5.50
HERBERT COX CORRECT SHOES
210 N. Liberty St. LA. 7-7883
Free Parking

ONLY AT North Avenue Market...
Will you find
SERVICE Friendly, personal, courteous
QUALITY Famous for 30 years.
VARIETY In-season and out-of-season here "every season"
PARKING Plenty of easy free parking on our larger lot on Maryland Ave. opposite the market.
North-Maryland-30th-Chatsworth
Daily till 6—Wed. till 1—Fri. till 7
Stores Open EVERY NIGHT

2311 McCULLOH ST. NO. 9-8122
Catherine Torrence DRESS SHOP
Women, Junior & Half Sizes
MILLINERY • HOSIERY
LAY AWAY PLAN

"FLOWERS FOR ALL OCCASIONS"
Reasonably Priced — Expertly Arranged
J. J. CUMMINGS & SONS
PHONE: PLAZA 2-1374, 1375, 1376
1123-25 W. BALTIMORE ST.
MEMBER FLORIST TELEGRAPH DELIVERY ASSN.
NO BRANCH STORES

YOUR EYES COME FIRST
at BARENBURG OPTICAL SERVICE
FOR 50 YEARS BALTIMORE'S MOST DEPENDABLE EYE SERVICE!
• Thorough examination by qualified Doctors of Optometry
• Bifocals, trifocals, prescription sun glasses, contact lenses.
• Newest frames, including aluminum and jeweled styles
• Prescriptions filled • Liberal credit
For appointment call LA. 7-0285
BARENBURG OPTICAL SERVICE
100 Park Avenue
Eastpoint • Westview • Harundale • 3316 Eastern Avenue

#1 IN MARYLAND!
CORONET VSQ BRANDY
the before and after dinner brandy
1st PRIZE
1st in Coronet VSQ Brandy
We pledge that Coronet is as fine as any imported brandy. So try Coronet if Brandy first!
Sip back, relax, and enjoy Coronet VSQ Brandy... the lighter milder brandy. Make your next highball with Coronet. And to add a gracious touch to your after-dinner hour, sip Coronet straight in a snifter.
BRANDY DISTILLERS CO., 350 FIFTH AVE., N. Y. • CALIF. GRAPE BRANDY • 84 PROOF

"She's Engaged"

By Ida Murphy Smith

CONIGLAND - TURK Invitations are in the mail this week for the wedding of Miss Edna Turk, daughter of Mr. and Mrs. Bennie Turk of East Chicago, Ill.

She will marry Leonard Conigland, son of Mr. and Mrs. Edward Conigland at Morning Star Baptist Church on July 9.

Miss Turk was graduated from Washington High School of East Chicago and attended Hammond Business College. She is employed by the Department of Public Welfare.

Mr. Conigland was graduated from Douglass High School and will attend the Baltimore College of Commerce. He is employed by the Enoch Pratt Library.

* * *

PEARSON - BOARDLEY

Miss Esther May Boardley, daughter of Mr. and Mrs. William Blardley is engaged to Earl Pearson Jr., nephew of Miss Lula Offutt of Bowling Green, Ky.

Miss Boardley is a 1961 graduate of Maryland State College at Princess Anne.

Mr. Pearson is a 1960 graduate of Bowling Green State University at Bowling Green, Ohio. He is a member of the U.S. Armed Forces at Fort Eustis, Va.

Stieff
For Her Engagement Diamond
Choose it with care . . . choose it here. Our selection is widely varied to suit every taste, every budget. Our reputation is your assurance of value you can trust. Our diamond specialists will be glad to help you make the wisest choice.
Prices range:
SOLITAIRES . . . from $65.00
Diamond WEDDING BANDS . . . from $37.50
Plain Gold WEDDING BANDS . . . from $11.50
All Prices Incl. Federal Tax
229 N. Howard St.
Wyman Park Drive
516 E. Belvedere
Eastpoint — Westview
Harundale Mall

MISS ESTHER M. BOARDLEY

FORMAL WEAR FOR HIRE
ADLER'S
★ White Coats ★ Tuxedos ★ Evening Tails ★ Morning Coats
405 W. Franklin St. LE. 6-3340
SUMMERS-NORWOOD FLORIST SERVICES:
1544 Penna. Ave. NO. 9-1320
★ Flowers and Decorations for entire wedding!
★ FREE Flower Girl Bouquet with bridal orders!
Sterling's Coiffure Salon
1824 Westwood Ave. LA. 3-2009
Open Daily 9 a.m. to 8 p.m.
★ Hair Styling ★ Wet Setting
★ Permanent Waving
★ Cold Waving ★ Steam Curling
★ Scalp Treatments ★ Manicuring
★ Facials ★ Pedicuring
Miss Sarah F. Sterling, Prop.

For That Wonderful Day . . .
The day your dream comes true—when you walk down the aisle and into a happy new life! Rosenthal's has a fine collection of gowns to choose from . . . gowns to make your dream complete. Our Miss Koye will be happy to assist you.
FRIENDLY TERMS
See our huge selection of Bridesmaids' Flower Girls' and Mother-of-the-Brides' Gowns!
PLUS A FREE GIFT
A String of simulated pearls to every bride - to - be who registers in our Bridal Salon! Nothing to buy!
ROSENTHAL'S
EUTAW AND SARATOGA STREETS
Shop Monday & Thursday 'Til 9 P.M.

HERE comes the Bride for her
WEDDING CAKE
Since 1868 countless brides have chosen a Rice's cake because they know that quality is our most important ingredient. Our Salesladies will be glad to show you our catalog of cake designs.
RICE'S
Fine Bakery Products Since 1868
300 N. Gay St.
835 N. Gay St.
1535 Harford Ave.
1636 Pennsylvania Ave.
2026 W. Pratt St.
1315 W. Baltimore St.
Lexington Market—nr. Greene
1618 N. Gay St.
Brandywine Shopping Center
1937 Linden Ave.
415 W Lexington St.
1081 Light St.
Hillendale Shopping Center
3111 St. Paul St.
3429 Dundalk Ave.
4528 Erdman Ave.
2614 Eastern Ave.
Middlesex Shopping Center
Ritchie Hwy. Shopping Center
Eastpoint Shopping Center
Landsdowne Shopping Center
773 Washington Blvd.
2309 E. Monument St.
Edmondson Village
Order at These Stores or Call MU. 5-6800

Black and White Color — Polaroid Movies
PHOTOGRAPHY
WERNER L. JORDAN
Day: LA. 3-8390
Night: LO. 4-5388

WEDDING INVITATIONS
★ ENGRAVED ★ RAISED LETTERING ★PRINTED
100 Personalized Wedding Napkins printed FREE with every 100 or more invitations.
MADDOX PRINTING CO.
705 DRUID HILL—LExington 9-0355
(1 Location Only)

Are You ENGAGED?
The AFRO WANTS TO KNOW
. . . AND WE HAVE GIFTS FOR YOU!
There's no charge. Just write us or call us giving full details of your wedding plans. If you have a good clear photo—send that also.
TO "SHE'S ENGAGED"
628 N. Eutaw St., Baltimore 1, Md.
or CALL MRS. IDA SMITH—MU. 5-6015
AFTER 6 P.M.—LA. 3-0302

Gadabouting

(Continued on Page 10)

the James Mebanes, the G. Luther Washingtons, Dr. and Mrs. Herbert Moseley, Hilda Higgins, Olivia Dixon, Dr. and Mrs. G. James Fleming, Gwendolyn Tarter, Mr. and Mrs. Charles Brackett and the hostesses.

Missing: Ruth Welling, Annette Johnson who is still home as a result of the accident; Mercedes Douglass who was out-of-town; Verda Welcome, Louise Lamb and Lula Patterson.

* * *

THE WOMAN'S AUXILIARY, Mondawmin Avenue, closed their club year with a theatre party, dinner and cocktails.

They trekked to the Playhouse earlier in the evening, and then to the Garrison Lounge.

Attending were Mesdames Beatrice Hawkes, Gennie Brice, Margaret Mitchell, Bertha Phillips, Modie Woodridge, Bernice White and Mary Fletcher, who, incidentally, appeared on the Mack Amateur Hour Sunday afternoon.

* * *

POT-POURRI: Filled with pride parents, this week are the Zaddock (Mae Willis) Solomons, who garnered a new son, Sunday. Baby, weighing six pounds and 10 ounces, arrived at Sinai Hospital and was named Pernell Delano by his equally proud aunt, Mrs. Modestine B. Woods, Hartsville, S.C. school teacher, who came up to welcome him.

And the gleeful Bill (Mattie) Mumbys' secret is a secret no longer. They expect a new addition in late fall.

Tucked in The Hopkins, as of the weekend, has been Thelma Weaver, modiste and member of the Carver Evening High School faculty. Cards will reach her in Oster 3.

Charlotte Johnson is still in Johns Hopkins (Thayer 808); but Gwendolyn Lynch is out and home recuperating.

* * *

THE KAYYAMITES Club held forth at its annual dinner dance, with their wives as honorees, on Monday evening at Wilson's Restaurant.

Cocktails at eight, dancing after dinner was the format for the gala affair . . . and those about included:

Messrs. and Mesdames Stuart Douglass, Robert T. Mathews, Clyde Tatum, Francis W. Green, James Norris, DeHaven Smith, Velvert Gholston, William Ghant, Liston George and Orville Swafford:

Also Frank Ellis, Barbara McCutchens, Mr. and Mrs. Charles Owens, Mr. and Mrs. Arthur Scribner and Glen DeBeal. Absent were Cliff Tatum and Harding Tribble of the club.

* * *

MATTIE GARDNER was honored with a bon - voyage dinner party given by Mr. and Mrs. Harvey Seay.

The dining room table was too beautiful for words. After dinner the guests retired to the club room where champagne was poured while the honoree opened gifts to take on her European tour.

The guests included Messrs. and Mesdames William Gardner, Edward Fisher, Avon Wright, David Wright, Benjamin Foreman, George Rosedom:

On Satuday, a group of friends entertained at a luncheon for Mrs. Gardner.

The setting was the home of Evalena Henderson.

Those present to wish her bon voyage were Mesdames Miribah Bell, Myrtice Bennett, Mary Bacote, Mabel Byrd, Irene Carter, Mae Chamberlain, Sarah Darkins, Ernestine Lewis, Mae Folkes, Margaret Jackson, Mesdames Mildred Johnson, Bernice McDaniels, Dr. Effietee Payne, Ruth Rosedom, Charlotte Shockley, Constance Ward, Lucretia Whitten, Janet Woolridge; Dr. Vivian Winder-Gilkes, Mesdames Aneitha Williams, Bertha Seay, Elaine Wright, and Beatrice Wright.

* * *

THE QUE-ETTES (Omega Wives) had their closing meeting at the beautiful Morgan Park home of Mae Folkes.

The members met at the Hecht's Roof Top for lunch and then to Mae's for an informal business meeting.

The newly elected officers are:

Bernice McDaniels, president; Myrtice Bennett, vice-president Mildred Johnson, Mary Bacote, recording secretary:

Margaret Jackson, financial secretary; Maribah Bell, treasurer; and Charlotte Shockley, chaplain.

Other members present were:

Mae Folkes, Mattie Gardner, president Mildred Johnson, Sarah Darkins, Constance Ward, Ruth White, Lewis, Janet Woolridge, Effiette Payne, Evalena Henderson, Irene Carter, Gloria Stokes, and Lucretia Whitten.

Guests were Beatrice Beaford and Kit Darkins.

* * *

THE MOLES, loaded with luggage (it in turn loaded with the most elegant clothes) will, by the time you read this, be airborne for Detroit and the national conclave.

From here will go Blanche Beckham and Jacquelyn Spencer, chapter delegates; Emma Dudley, Florence Bailey, Bertha Forte, Lou Lockerman, Bernice McDaniels, Mary McPherson and Helena Hall.

The local members were entertained this week at their closing session by Emma Dudley and Jo Rogerse at a delight meeting attended by a guest, Wanda Lowery Smith of Cincinnati; and members, Florence Bailey, Bertha Forte, Blanche Beckham, Lou Lockerman, Bernice McDaniels, Mary McJacquelyn Spencer, Carolyn Stubs, Helena Hall, Mary Pitts and Bea Wright.

On Sunday the Moles (the Males' counterpart) held forth at a cook - out for the wives and children at the country home of the Lockermans at Ellicott City, where the gentlemen planned the mea, did the cooking, et al.

* * *

JOHN AND BERNITA Fuller entertained the college set at a patio party, Saturday, in honor of their niece and nephew, Minnie Rogers of Coppin State Teachers College and Robert Edwards of Johns Hopkins University.

Other collegians, home for the holiday, and having fun at the cook-out, included:

Carol St Clair, Joyce Parker, Evelyn Thomas, Audlyn Higgins, Veronica Johnson, Kathleen Connolly, Natalie Forrest,

Eddie Carroll, Luther Blackwell, Richard McCarty, Decatur Grimes, Emerson Hawley, Jerome Wilson and Henry Wilson.

THE GOREN GALS culminated their season's meetings with a shower honoring, May Hawkins, the expecting mother in the group, Thursday.

The officers and members present were Vivian B Owings, May Hawkins, Frances H. Stith, Magdalene B. Rice, Gertrude C. Norris, Antoinette Hill, Thlema Greene and Emily R. Roberts.

Their guests were Peggy Harrison, Sadie Woolford, M. Matthews, Shirley D. Stewart, Maxine Gaskins, Myrna White, and Sara B. Gray.

The shower was held at the home of Emily R. Roberts. The living room was carrying out the color scheme of blue and pink.

"Mr. Stork" dominated the shower as he could be seen here, there, and everywhere with his pink feathers and blue cap. Mrs. Hawkins was pleasantly surprised as she began opening gifts for herself as well as for her expected baby.

Members and guests then played bridge for several hours and intermittently consumed the delicious repast that was prepared by Emily R. Roberts and Magdalene B. Rice. Prizes were awarded to Vivian B. Owings, Shirley D. Stewart, and Loraine Brown.

Meetings will resume on Sept. 15, at the home of Frances H. Stith.

MISS EDNA TURK

HOWARD COUNTY NEWS

Miss Hall becomes bride of I. G. Moore

By MRS. BEAULA MOORE

Miss Betty Louise Hall, daughter of Mr. and Mrs. Jean Hall, became the bride of Irving G. Moore, son of Mr. and Mrs. Theodore Moore on last Saurday afternoon at the First Baptist Church of Guilford in a double ring ceremony

Matron of honor was Mrs. Bertha Mason, best man was Ulysess Moore, bridesmaids were Missess Mildred Dorsey, Bessie Mae Dorsey, Joyce Minor and Eleanora Allen, flower girls were Sheila Coleman and Patricia Coleman, ring bearer was Richard Hall. Rev. A. D. Webb, pastor of the First Baptist of Guilford, officiated. The reception was held at the home of Mr. and Mrs. Hubert Mason, uncle and aunt of the bride.

The Churches of the Alhohon Charge, Ashury M.E., Locust M.E. and Hopkins Chapel are welcoming their new pastor, Rev. John Corsey.

Mr. and Mrs. Henry Moore Sr. are celebrating their 50th wedding anniversary Saturday June 17 at 4:30 at Guilford Elementary School.

* * *

CHILDREN'S DAY service will be held at Locust M.E. Sunday June 18 at 3 o'clock. Mrs. Mary Dorsey, superintendant of the John Coursey pastor.

Rev. Mrs. Aileen Moore, assistant pastor of Ashury M.E., and the choir will render service at Unity Baptist Church Sunday June 18 at 8 o'clock. Rev. Samuel Moore, the host pastor, is sponsor. The service is for the benefit of Men's Day.

Rev. A. D. Webb, pastor of the First Baptist Church of Guilford, was the guest speaker at the Baccalureate Service at Harriet Tubman High School on last Sunday morning. Mr. Elbert E. Flurry, principal:

Deepest sympathy to Mrs. Florence Gaither and family. Her husband James was buried on last Friday; and to the family of Mrs. Mamie Fisher, she was buried on Monday. Mrs. Fisher was the mother of Mrs. Corrine Offut and a devoted P.T.A. worker.

Send a card of cheer to Mr. Stanley Harding, he is a patient at University Hospital.

Bavlieds hostesses at cabaret party

The Bavlieds entertained at a gala cabaret party in the Union Hall in Cherry Hill, Saturday ago.

Beautifully decorated tables, holding candles and roses, and a variety of viands, set the background; while Sherman Lewis and his orchestra provided music for dancing.

Hostesses included Berine Gail, Dazee Rawlings, Irene Thomas, Lorene Smith, Ruth Tonkins, Audrey Pinderhughes, Doris Wallace, Carrie Staten, Ann Evans, Betty Fry, Elsie Scott and Vera Flint.

Guests were:

Messrs. and Mesdames Herman Midget, Joseph Williams, Sam Hill, John Day, Tyler Jackson, Jack Cunningham, Warren Parker, Thomas Pinkney, Milton Stanley.

Messrs and Mesdames Lawrence Waters, Robert Bennett, Wesley Marshall, Melvin Johnson, Lawson Smith, Leonard Wilmore, Herbert Reyes, Samuel May, Thomas Weadon.

Messrs. and Mesdames Samuel Beasley, George Gibson, William Harris, Gleeb Johnson, William Richardson, Charles Robinson, Alfred Taylor.

Messrs and Mesdames Walthal Berry, John Edwards, Clarence Dennis, Lester Stubbs, Cecil Johnston, Arthur Murray, Samuel Blackwell, J. T. Reaves, Paul Beckham.

Messrs and Mesdames Thomas Pinney, Jack Cunningham, Laurence Waters, Wesley Marshall, Warren Parker, Stewart Pennington, Andrew Ramsey, James Baker, Douglas Boone.

Messrs and Mesdames Leon Hughes, Robert Diggs, Clyde Tatum, William C. Johnson, Grafton Matthews, Morris Hutchins, Archie Lewis, Brown Hardy, Leonard Thompson, Earl Grandison, William Cox.

Messrs and Mesdames Perry Bradley, Miles Harrison, Samuel Daniels, Benjamin Whittier, Harold Howard, Dewitt Hall, George Howard, Armstead Jenkins.

Messrs. and Mesdames John Stokes, Wilbur Valentine, William Gardner, Herbert Johnson, Randolph Turker, John Tucker, Moses Bella, D. Barnes.

Messrs and Mesdames Mark Craybourne, Raymond Dozier, Damon Hotton, Dr. and Mesdames Clarence Reynolds, Thomas Harris, Benjamin Kimbers, Bernard R Christman, Bernard N. Christman, Harold Johnson, Thomas Frazier.

Mesdames Charles Berkey, Edna Jones, Lawrence Wood, Edna Coleman, Harry Palmer, Lois Greene, Gloria Turkey.

Mesdames Estelle Mathews, Lucretia Shaw, Marietta Pyles, Annie Lee Dennis, Hawkins, Andrew Sanders, Estelle Johnson, Doris Wallace, Celeste Watson.

Conwell Jones, Dubois Johnson, Leonard Johnson, James Johnson.

Messrs and Mesdames Flan Couch, Herbert Johnson, Randolph Turker, George White, Albert Hockaday, Nathanel Hall, Jerome Hawkins, Bernard Butler;

Miss Mildred Jordan and Carl Brewer, Samuel Tonkins and Robert Palmer.

Campers being registered for YWCA's Camp Y-Ho-Wa

Registrations for 1 day camp Y-Ho-Wa, sponsored by the Young Women's Christian Association, are now being accepted at the Central Branch.

Now entering its fourth year in Druid Hill Park, Y-Ho-Wa is open to all girls age 7 to 14. It is held Monday through Friday from 9:15 a.m. to 4:15 p.m. in two week periods, June 26 to July 7 and July 10 to July 22 and for a one-week period, July 24 to July 28.

A limited number of girls will be accepted for the entire five weeks.

* * *

CAMPERS ARE offered swimming, tennis, nature lore, camp crafts, arts and crafts, games, hiking, and music appreciation.

Because the YWCA day camp is subsidized by funds from the United Appeal, fees can be kept low to make a camping experience possible for all girls and campership are available to many. Parents are requested by the YWCA to call Mrs. Margaret Baker, camp registrar, at MUlberry 5-1460.

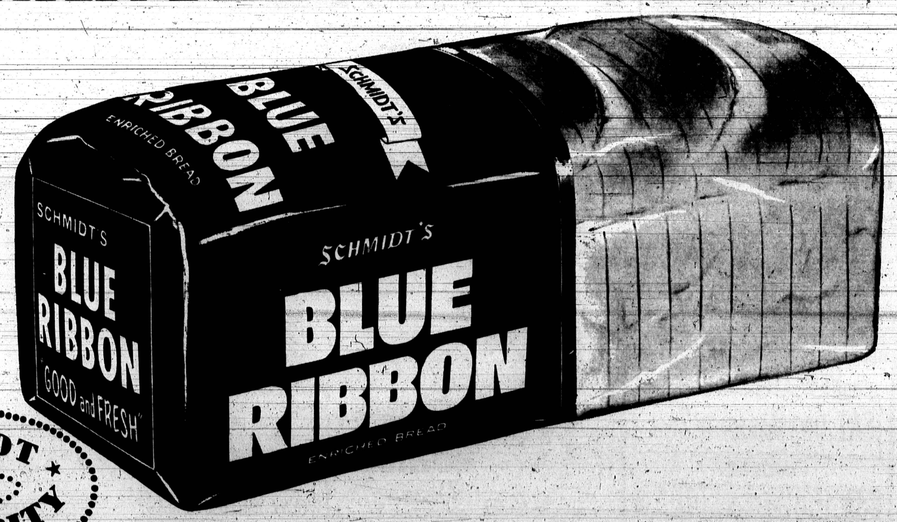
Transportation will be provided to and from centrally located areas. Bus routes to Brooklyn will be started this year to accommodate campers in that locality. Others will cover Park Heights Avenue, Loch Raven Boulevard, and Patterson Park and Eastern Avenues.

Gomillion addresses 'Kegee Civic Assn.

TUSKEGEE, Ala. — Dr. C. G. Gomillion, president, Tuskegee Civic Association, spoke on "Contemporary Political Issues Affecting Civic Democracy" Sunday in a report on a bill passed by the current Alabama Legislature.

Her mother or her sister?
BOTH ENJOY YOUTHFUL, NATURAL-LOOKING HAIR COLOR
Whether you want the excitement of a different hair shade, or want to give your hair a gray hair . . . insist on the long-lasting haircolor in the famous red package—Godefroy's Lariuse. It's easy to apply, and complete in one package—there's nothing else to buy.
Godefroy's LARIUSE
18 LOVELY COLORS
Godefroy Mfg. Company • 3510 Olive St. • St. Louis, Mo.

Diamond 75 Jubilee shirts are perfect for Father's Day
SEARS

your choice! dual collar shirt or knit golf shirt
2.98 each
Short sleeve shirt comes in exact neck sizes for wear with a necktie if desired. Permanently stayed collar; Dacron* polyester blend never needs ironing. White, pastels. Sizes 14½-17.
*DuPont Reg. T.M.
"Durene" action-knit shirts of finest combed all-cotton mesh. Feels better, wears better, looks better. Rib knit collar, underarm inserts. Many new colors and white in sizes Small to Extra Large.
*DuPont Reg. T.M.
Mondawmin and North Ave.
Just say "Charge It" at SEARS
NORTH AVENUE OPEN TONIGHT! Open Friday 10 A.M. 'til 9:30 P.M. Saturday 9:30 A.M. 'til 5:30 P.M. BElmont 5-3960
MONDAWMIN OPEN EVERY NIGHT EXCEPT SATURDAY Open Friday 10 A.M. 'til 9 P.M. Saturday 9:30 A.M. 'til 5:30 P.M. LAfayette 3-2500

YOUR FRIENDLY GROCER GUARANTEES THIS BREAD