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

MRS. MAE WRIGHT ALLEN will wear this champagne colored shantung dress with matching champagne colored polished calf shoes and bag when she is married to Warren Peck on Saturday. The flowered togue is in the same shade.

Clerics make gift to Rev. Holloman

WASHINGTON — Baptist Ministers gave a cash gift to the Rev. J. L. S. Holloman as a "token of appreciation" for his 35 years of service at the Washington Baptist Seminary, of which he is president.

The gift was made Monday preceding the regular services of the Baptist Minister's Conference.

Gadabouting In Baltimore

Peck-Allen wedding set for Saturday

with Lula Jones Garrett

Mae Wright Allen and Warren Peck will be married, Saturday afternoon, at her summer place in Shady Side, Md., making cupid's score perfect on the local front.

The ceremony will be read by the Rev. C. V. Trigg, attended by members of the luncheon following on the immediate families, with lawn, weather permitting.

Mrs. Allen, daughter of Mrs. Annie Wright and the late Dr. William Wright, is head of the English department of Lemmel School. Her fiance is an interior decorator, son of Mr. and Mrs. Edward Peck, Sr., and a member of his father's firm.

For her wedding on Saturday, the bride will wear a champagne colored silk shantung dress with champagne colored polished calf shoes and bag. Her corsage will be orchids. She will be attended by her cousin, Catherine Baker Bridges of Washington and best man will be his brother, George.

Following the wedding the newlyweds will be at Shady Side for the summer, and at home on Harlem Avenue in the fall.

Members of the family to attend the ceremony will be Mrs. Wright, Mr. and Mrs. Edward Peck Sr., Mr. and Mrs. Edward Peck Jr., Mr. and Mrs. George Peck, Mr. and Mrs. Joseph Peck, Mr. and Mrs. William Brown, Mr. and Mrs. Gilbert Edwards and Mrs. William Lampkin, the Rev. Mr. and Mrs. Trigg and Mrs. Alice Williams.

• • •

MRS. NORMA DILLARD and Clarence Maiden have selected August as the month for their wedding.

'Twill be a quiet ceremony in Holy Trinity Parish.

Mrs. Dillard, daughter of Mr. and Mrs. Royce Pettis of St. Albans, N.Y., is assistant professor of home economics at Morgan State College.

Mr. Maiden is the new vice principal of the new Woodlawn High School in Baltimore County.

• • •

IDA BAYSMORE and Benjamin Randall have reached an agreement. The date for their marriage has not yet been set.

Miss Baysmore is the daughter of Mr. and Mrs. Milton Elickson, morticians. He is a teacher here and son of Mr. and Mrs. Lonel Whitworth.

Mr. and Mrs. Jerome Scott Govans, entertained for the couple at a patio party, Saturday.

Guests included Messrs. and Mesdames Albert Bundy, Robert Baysmore, Charles Manns, James Smith, James Myers; Mrs. Lillian Watson, Russell Stewart, Miss Mildred Britt and Miss Betty Barbour.

• • •

JEAN DREWRY HARRIS and James D. Williams drew the most beautiful of spring days. Saturday, for their equally beautiful wedding in Douglas Memoria Church.

Tall baskets of spring flowers, in the blues and pinks, backed by the laciness of pale green fern decorated the altar, and followed in scheme the colors of pink and blue of the wedding.

The Rev. Marion C. Bascomb read the doube-ring ceremony.

The bride wore blush pink a waltz - length frock of net and Chantilly lace. The dress was made with a basque waist, bouffant skirt and long sleeves. The scalloped lace neckline was square at the front and scaped into a V at the back.

A pink petal hat with tiny veil, and matching silk shoes completed the ensemble. Tiny pearl earrings and a single strand of pearls, a gift from the bridegroom, were her jewelry and she carried a prayer book topped with a single purple-throated orchid.

She was given in marriage by her brother, Leonard E. Drewry of Trenton, N.J.

Matron of honor was her sister, Mrs. William T. Briscoe of Atlanta, Ga. Her gown was of turquoise chiffon with Chantilly lace overskirt, made with a basque bodice and bell—shaped skirt. A matching turquoise half-hat and shoes accompanied the dress and she carried a nosegay of the pink and blue flowers.

Mr. Williams had as best man his brother, Robert Williams of Washington.

Ushers were Henry N. Drewry of Princeton, N.J., brother of the bride; Royal Weaver, cousin of the bridegroom; and Moses Newson.

For her daughter's wedding, Mrs. L. Emmett Drewry of Selma, Ala. wore rose Chantilly lace with matching flower hat and accessories. Mrs. Lilian Williams, mother of the bridegroom, selected beige taffeta and lace with orchid hat and

Following the reception shoes.

and a post-wedding party given by Mrs. Jacqueline Ross, sister of the bridegroom, the couple left for upstate New York.

The new Mrs. Williams, a graduate of Morgan State College, is on the advertising staff of the AFRO-AMERICAN Newspapers. Mr. Williams is assistant managing editor of the same newspaper and also a visiting instructor at Morgan State College.

• • •

UP IN ORANGE, N.J., on Sunday morning, the Carl Murphy Smiths (Barbara McFall), had their infant daughter, Jonee Michele, baptized at Epiphany Church.

Lamoyne and Robert Matthews of Baltimore and Thomasina McFall of East Orange were god-parents.

There was brunch afterwards for the family and a few friends at the East Orange, N.J. home of the baby's grandparents, Mr. and Mrs. William McFall.

SHARING THE spotlight with brides are retiring teachers including Mrs. Edith Brown Jones and Miss Hattie Anita Tyler.

On Sunday evening in the Sheraton - Batimore Inn, the principal, Mrs. Maude Williams, and faculty members of the Henry Winter Davis School No. 125, gave an elegant testimonial dinner for the two and showered them with gifts.

William Jessup Jr. presided, and other program participants were Mrs. Marlina W. Jones, who gave the invocation, Mrs. Gertrude Urquhart, the welcome: Mrs. Charlotte Swan and Mrs. Annie Henry, who provided the music (group singing).

Mrs. Lillian Maith brought greetings from the Central Office staff, and Mrs. Lilly Stevenson from the area team.

Then came a batch of "Best Wishes from All of Us," with Mrs. Lillian Johnson and Mrs. Evelena Henderson in presentation roles. Gifts to the two were presented by the principal, and responses came from the honorees.

Sandwiched between was delightful music by Mrs. Gladys Taylor and Mrs. Annie Henry, soloists; and Miss Bernadine Howard, painist.

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AND OVER at school No. 116, from which the principal, Reginald Watts and the vice principal, Mrs. Irma Dancy, are being transferred, there was considerable party-giving.

Mr. Watts and Mrs. Dancy entertained the faculty in his new Cedardale Road home on Thursday evening. There were dancing, dining, record playing, etc. in the elegant clubroom.

The faculty gave Mr. Watts a sun gun to abet his hobby of photography. To Mrs. Dancy went a beautiful handbag.

Next day (Friday) the faculty entertained at luncheon for the two, when he received a plaque and she an engraved silver tray. The school staff also gave Mr. Watts a plaque.

• • •

MRS. ALMA WILLIAMS was proud but pooped by Friday night. She had seen three of her brood graduate in two weeks and hostessed a major graduation party for daughter Catherine.

Catherine graduated from Douglass High School this term. Lawrence completed the courses of Booker T. Washington Junior High School, and Patricia graduated from St. Pius Elementary School.

The graduation party took place in the Druid Hill Branch YMCA, was shared jointly with Diane Davis and was a double occasion affair, marking the two's birthdays.

And a very gay party it was with the girls in their pretty prom dresses. Catherine's dress was of white ruffled organza; while Diane chose yellow organza.

The hall was decorated with flowers and spot-lighted by a most attractive table, flanked by double birthday cakes. Receiving with the honorees were Mrs. Alma Williams and Mrs. Victoria Coleman, respective mothers.

Assisting hostesses were Mesdames Celestine Anderson and Frances Cade.

Catherine is planning to enter Morgan in the fall. Diane will complete her studies at Peabody Institute.

Guests were:

Caroline Harcum, Barbara Tubman, Olivia Howell, Sheila Green Linda Brown, Norma Neal, Jean Pulley, Olivia Tyler;

Misses Brenda Hargrove, Geneva Jones, Frances Cade, Mildred Griffin, Betty Williams, Barbara Davis, Peggy Johnson;

Montague McAdory, Eugene Gay, Edward Young, John Lewis, Arnold Williams, James Forest, Milton Bryan, Alphonsus Jones, William Faisons;

Roland DeMids, Joseph Davis Jr., Clarence DeMids, Jerome DeMids and Ronnie Lockwood.

• • •

THE CARDIGANS held their closing meeting a Friday ago at the home of Mary Williams.

Business session included plans for a fall and dance and for the club trip to New York as of tonight (the 23rd). The girls will be ensconced in the Hotel Governor Clinton for a week end of theatre going sightseeing and fun.

New members inducted at last meeting were Maxine Jackson, Barbara Jenkins, Louise Edwards and Mary Fletcher.

Sweeping into the presidency again was Bernice Hall with Bernice White as vice-president; Margaret Beulah Westcott, corres

Peck, recording secretary; Glunik, recording secretary; Beulah Westcott, corresponding secretary; Vera Fry, treasurer; Elizabeth Butler, assistant treasurer; and Vera Taylor, sergeant at arms.

Other members include Lollie Hockaday, Harriet Morton, Gloria Sims, Myrtle Smith, Ruth Tonkins, Janie Wright and Rose Hawkins.

• • •

OFF TO New York last weekend, went Milton and Doreva Stanley (she a Baltimore Continental) to join others from Washington, Philly and Newport News for

(Continued on Page 12)

DR. AND MRS. CARL MURPHY

Shown as they greeted his brother, D. Arnett Murphy, following their Wednesday morning marriage. D. Arnett and another brother, John H. Murphy Jr., were best men.

MRS. NORMA DILLARD (To be August bride)

Mr. and Mrs. Elisha Butler mark 50th wedding anniversary

Mr. and Mrs. Elisha Butler (she's the former Otelia Brown), observed their 50th wedding anniversary on Sunday.

Members of the family helped them celebrate at the Carlisle Ave. home of their daughter and son-in-law, Mr. and Mrs. Norbert Lee.

Other daughters and sons-in-law present were Messrs. and Mesdames Joseph Mackay, Elisha Butler Jr., Joseph Butler, George Butler and Mrs. Lillian Holt.

• • •

GRANDCHILDREN in attendance were Mildred Russell, Elsie Ayers, Angela Hall, Leonard Butler, John Lee Jr., Phyllis and Janet Butler, Reginald, Marty and Bonnie Joe Butler.

Great-grandchildren present were Derrick and Rodesick Russell, Lisa Hall and Mark and Kevin Ayers.

Here from out - of-town were her sister, Mrs. Angela Calli, Bridgeton, N.J. niece Mrs. Madeline McGruder and her son/ Steven, of Bristol, Pa., and her nephew, William Brown and Mrs. Brown and their son, Billy, of Cornwell Heights, Pa.

Mrs. Butler's two other sisters, Mrs. Mary E. Phillips, and Mrs. Nora Lewis of Baltimore; and Mr. Butler's brothers and sisters - in-law, Mr. and Mrs. George Butler, and Mr. and Mrs. Avon Butler, all of Baltimore, were also present.

The Avon Butlers marked their 38th wedding anniversary at the same time.

Other relatives present were Messrs and Mesdames Spence Lewis, Archie Lewis and daughter, Linda; I Henry Phillips and children, Sylvesta, Pamela and Ronald.

And, Messrs. and Mesdames J. Hiram Butler, William Peyton and daughter, Kenneth Corprew, Wade Taylor, Donald Brown, Nello Hamiel; and Frank Phillips, and children, Marie, Benjamin and Rachel.

Also, Mesdames and Misses Paula Lewis, Marlene Howard, Mary Scott, Lillian Edwards, Elaine Gomez, Ellen Billips, Georgianna Phillips, Ida Coleman, Lillian Howard, Hilda Parker, Lucy Clark;

And, Tony, Michael and Sidney Edwards, John Shearin Jr., Marvin T. Russell, Joseph S. Hall and Clarence Ayers.

Quiet rites for Mr. Pinkney, Mrs. Whaley

Louis H. Pinkney, postal worker, and Mrs. Frances Whaley, were married Tuesday in a quiet ceremony at the home of the Rev. Reginald J. Daniels, pastor, Madison Avenue Presbyterian Church.

The bride, employed in the nursing service at City Hospitals, is the daughter of Mrs. Barbara E. Sheffey.

Mr. and Mrs. Henderson Bruce, friends of the couple, were best man and maid of honor.

• • •

ATTENDING THE ceremony were:

Mr. and Mrs. Vernon Sheffrey, brother and sister-in-law.

Among relatives in attendance were:

Mesdames Emma Johnson, Eugene Askew and George Brown, sisters of the bride;

Mesdames Vernon Sheffey, the bride's sister - in-law; Thelma Austin and John Brown, sisters-in-law.

Also a brother, Vernon Sheffey, and two brothers-in-law, George Brown and Eugene Askew.

The new Mrs. Pinkney formerly lived at 601 Gold St. It is the second marriage for both.

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THE PETITE SOCIAL CLUB, Inc.

wishes to thank everyone who helped make its Annual Charitable Musical Tea and Fashion Show at 3315 Bateman Ave., home of Mr. and Mrs. John (Beulah) Davis, a success, Sunday, June 11.

Also Mrs. Sarah Edmondson, chairman; Mrs. Flossie Young, co-chairman; Mrs. Olivia Jefferson, narrator; Mrs. Victorine Adams and her Democratic Ladies, Ellis Dawson, Master of Ceremonies, and Charles Stanley's Organ Trio, who all contributed so much in making the affair a success.

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

COOKING IS FUN

Well-made cole slaw America's favorite

A well - made cole slaw is a coast-to-coast favorite in America, a relish - salad which makes any main dish taste better.

It is the one salad made from a leafy green vegetable which is served in both plain and fancy restaurants and roadside stands, at church suppers, clambakes, wiener roasts and chicken fries.

Much of the two billion pounds of fresh cabbage we Americans polish off annually goes into the cole slaw bowl. Probably no two good cooks make slaw quite the same way, for hundreds of variations are possible.

• • •

USE EITHER green, red or crinkly Savoy cabbage. Add finely minced onion, celery, green pepper (or find a ripe pepper which has turned a lovely red).

Crisp cucumber is delicious with shredded cabbage.

So are shredded carrots or creamy avocado bits.

Sprinkle chopped fresh dill, chives, parsley or watercress over the mixture. Diced fresh fruits are delightful in a cole slaw, about one part fruit to three or shredded cabbage. Use apples, pineapple, plums, green grapes, pears or whatever's at hand.

• • •

MUCH DEPENDS on the dressing. A creamy dressing is one of the most popular. Blend a good mayonaise with a little fresh lemon juice and a couple tablespoons of sweet or sour cream. When you're looking for a deluxe cole slaw fold a little whipped cream into mayonnaise—about one part cream to three to four of mayonnaise.

And since people are becoming more and more interested in nutrients as well as how good a food looks and tastes, here's a reminder that cabbage makes a high contribution of vitamin C and helps fill our quota of a variety of other vitamins and minerals.

Here, from the test kitchens of the United Fresh Fruit and Vegetable Association, come some delicious cole slaw recipes you will want to try.

• • •

CABBAGE CUCUMBER slaw is made with two and one - half cups medium-fine shredded cabbage, one cup coarsely shredded unpeeled cucumber, one-half cup finely diced celery, one-fourth cup finely chopped onion, one teaspoon salt, one-fourth teaspoon ground black pepper; two tablespoons sour cream or mayonnaise, and one tablespoon French dressing.

Combine all ingredients. Toss lightly and serve soon after making.

• • •

FOR RED and green cole slaw use one - half medium head green cabbage, one-fourth medium head red cabbage, one-third cup finely chopped onions, one-third cup finely chopped green pepper, one teaspoon salt, one - fourth teaspoon ground black pepper, two teaspoons sugar, one teaspoon fresh lemon juice, one - teaspoon cider vinegar, and one-half cup mayonnaise.

Shred cabbage finely and combine with remaining ingredients. Mix well.

• • •

MAKE COOKED cole slaw with one medium head cabbage, boiling water, two teaspoons salt, one - fourth teaspoon ground black pepper, one teaspoon dill seed, one - half teaspoon sugar, one-half cup sour cream, and two tablespoons wine vinegar.

Shred cabbage and immerse in boiling water to cover for one minute. Drain well. Remove to another bowl and cool. Combine salt, black pepper, dill seeds, sugar, sour cream and vinegar and add to cabbage. Toss and serve.

• • •

CABBAGE APPLE slaw requires three cups medium fine shredded cabbage, one cup finely chopped celery, one medium unpeeled apple, diced, one-fourth cup chopped green peppers, six tablespoons of boiled salad dressing, one-fourth teaspoon ground black pepper, and one teaspoon salt.

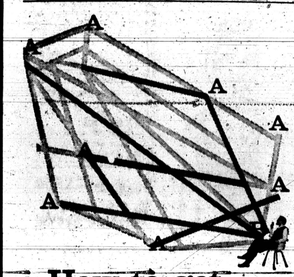
Combine all ingredients. Toss lightly and serve soon after making.

• • •

DILLY SOUR cream slaw is made with four cups finely shredded cabbage, one cup diced celery, one-fourth cup chopped parsley, one - half cup sour cream, one table-spoon shredded fresh onion, one-half teaspoon salt, one and one - half tried dill seed, one-sixteenth teaspoon ground black pepper, two teaspoons fresh lemon juice, and green pepper rings.

Combine first three ingredients in a mixing bowl. Mix sour cream with seasonings and lemon juice. Add to salad. Toss lightly and serve. Garnish, as desired, with green pepper rings.

Recipes above are for six servings.



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This is not a puzzle.

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You are at B in this drawing. The A's are the power plants of a number of investor-owned electric light and power companies. The lines show how their power lines connect you with many different plants.

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Women who love their families set a Tip-Top table

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HALTER PLAYSUIT — Here's a one-piece playsuit, with deep-cut back and trim pants.

Pattern No. 3256 comes in sizes 10, 12, 14, 16 and 18. In size 14 the suit takes one and seven-eighths yards of 35-inch fabric; and the full skirt (also in the pattern) three and seven-eights yards of 35-inch material.

• • •

SUMMER SORCERY. This is quite an enticing frock with a wonderfully clever crossed-over bodice.

No. 3170 comes in sizes 12, 14, 16, 18 and 20. Size 14 takes four and three-fourth yards of 35-inch fabric.

• • •

SEND 35 cent in coins for each pattern to Iris Lane, AFRO-AMERICAN Pattern Department, Box 1490, New York 1, N.Y. Add 10 cent for each pattern for first-class mailing.

For the new Spring - Summer Pattern Book featuring the pick of the season's up-to-the-minute wearable styles, send 50 cents.

BEST BUYS

Potatoes, grapefruit carry low price tags

By VIRGINIA McLUCKIE
(Food economist)

Market offerings are diversified giving shoppers an opportunity to select produce of good quality from local and shipped - in sources, says, Virginia McLuckie, Food Economist, Baltimore Office, University of Maryland, Department of Markets.

White potatoes, cabbage and cooking greens carry the lowest price tags. The offerings of potatoes are in old or winter potatoes or new potatoes from the Florida crop. There is also a choice of Maine Russets or Idaho potatoes for baking. New round Red potatoes are also available. The supply of cabbage is heavy and quality very good from North and South Carolina. Cabbage is the lowest cost per serving vegetable you can purchase. Make your selection from solid heads that are crisp, green and heavy for their size. Cooking greens that are from the Maryland-farms include Spinach, collards, cabbage sprouts, kale and turnip tops. These greens offer a variety in flavor and are an excellent source of vitamin A. Kale rhubarb is by the pound or by the bunch. Rhubarb is another springtime treat.

Tomato supplies from Florida and Mexico are heavy. There is a choice of repacked cartons and vine ripened tomatoes. Celery supplies continue heavy and quality is good. There are increasing supplies of cucumbers and sweet corn from Florida. Salad greens are available in goodly amounts and a wide variety.

Grapefruit continues to be the best buy at the fruit counter. California Valencia oranges are increasing in volume. These are very sweet seedless oranges, excellent for salads and fruit cups. Shipments of watermelons from Florida and Mexico are increasing. Strawberries from North Carolina are in the moderate to higher price range but quality is better than average.

Fryer chickens are in heavy supply. These tender young birds are economical tabierare. The growth of the broiler industry in the United States has been spectacular. Fryers are considered an everyday, easy to prepare, meat that the entire family enjoys. Chicken should always be cooked until well done. There is less shrinkage, better texture, better flavor and more attractive meat from slow cooking at low to moderate temperatures until well done. This is the secret of all methods of cooking chicken.

• • •

CHICKEN Oriental, three cups cooked chicken, pieces, three cups cooked rice, two medium oranges, sectioned, salted peanuts, almonds, coconut.

• • •

MARINADE, one and one-half cups pineapple juice, one - fourth cup cornstarch, one large garlic clove, crushed, one and one - half tsp. salt, one - half tsp. ground ginger, one - half tsp. ground cinnamon one-half tsp. nutmeg, three tbsp. lemon juice, one - half cup water, two tbsp. salad oil, one tbsp. brown sugar, one-half tsp ground all-spice, one-half tsp. ground cloves, one-fourth tsp. pepper, one tsp. ground cloves, one-fourth tsp. pepper.

Combine all marinade ingredients and pour over chicken. Refrigerate, covered, two to three hours. Remove from refrigerator about 20 minutes before placing in oven. Cook, covered, in a slow oven (325 degrees F.) for 20 minutes, or until steaming hot. During last five minutes place place orange sections over chicken. Replace cover. Serve with rice. Garnish with nuts and coconut. Serves 6.

Make a pretty Wild Rose Cake to celebrate a special birthday

A beautiful birthday cake, ringed with cups of fragrant coffee, is an affectionate tribute we pay to a very special person.

Once a year, we mix the batter with loving care and then frost the layers more delectably than ever before.

• • •

OF ALL the birthday cakes we've seen, there's none which out - shines the magnificently decorated Wild Rose Birthday Cake. With a huge pink rose covering the entire surface of the cake, it looks like an artist's crowning work — yet it's actually one of the easiest cakes to decorate.

All it requires is a batch of prettily tinted icing, spoon and a broad, relaxed stroke!

• • •

AFTER THE cake has been frosted with white icing, six large green leaves are styled with the spoon. Mounds of dark pink icing make the outer petals and, finally, smaller swirls of pale pink form the heart of the flower.

A few silver dragees in the center, candles around the edge, and there you have the most elegant cake that ever graced a birthday board. To best complement your luscious confection, just be sure to serve plenty of your best hot coffee. After all, when the cake is so special, the coffee should be, too!

• • •

WILD ROSE Birthday Cake is made with 2 cake layers (9-inch), ¾ cup light corn syrup, 2 egg whites, few grains salt, 1 teaspoon vanilla, ¾ cup light corn syrup, 2 egg whites, and green and red food coloring.

Make cake layers with any favorite cake mix. Cool.

Pour ¾ cup corn syrup into saucepan; bring to boil. Beat 2 egg wites stiff, but not dry; add few grains salt. Pour corn syrup slowly on beaten egg whites, continuing to beat until frosting holds peak. Add vanilla. Fill and frost cake layers.

Now, using remaining syrups, egg whites and salt, make frosting again, beating until very stiff. Omit vanilla. Divide into 3 portions. Tint one portion green; the second, deep pink, and the third, pale pink.

• • •

WITH TEASPOON, place 6 large mounds of green frosting around top edge of cake, shaping with spoon to make oval leaf shapes. Groove slightly to resemble leaves, pulling tips to rim of cake. Now drop large mounds of deep pink frosting between and on top of leaves, shaping with spoon to resemble petals.

Place sweller mounds of pale pink frosting in center and spead each one with back of spoon, pulling up points here and there. Fill center with silver dragees. (Do not use holders for candles.)

Lambda Kappa Mus honor Miss Hunter

NEW YORK—Miss Charlayne A. Hunter, coed who broke the segregation pattern at the University of Ga., will be special guest of Lambda Kappa Mu Sorority at their dinner dance, here, June 24.

The dance will be the culminating feature of a three-day conclave which the sorority will hold in the Sheraton - Atlantic Hotel, here.

MRS. SOPHIA Y. JACOBS, leader in the field of human relations, world traveler and writer, will be speaker at the banquet. Mrs. Jacobs is also president of the National Council of Women of the United States, and a past president of the Urban League of Greater New York.

Miss Miller wed

GREENSBORO, N.C. — Miss Juanita R. Miller, daughter of Mrs. Atgie Bowden of LaGrange, N.C., and Leo Wesley Jones were married, here, recently.

The bridegroom is the son of Mr. and Mrs. William A. Jones of LaGrange. The ceremony took place in the home of the officiating minister, the Rev. J. E. Blue.

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1 ACME MARKETS
THIS COUPON IS WORTH
100 S&H GREEN STAMPS
in addition to your regular stamps with an order of $5.00 or more except cigarettes and Fair Trade Items.
NAME
ADDRESS TOWN
Offer Expires Saturday, June 24, 1961
LIMIT—ONE COUPON PER FAMILY

WE GIVE S&H GREEN STAMPS

2 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of 2 loaves of ACME WHITE or
DARK BREAD
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

3 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of any 2 pkgs of LANCASTER BRAND
LUNCHEON MEATS
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

4 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of a 3-lb bag of
YELLOW ONIONS
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

5 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of a dozen of SWEET JUICY
ORANGES
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

6 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of a LARGE SIZE
ANGEL FOOD CAKE
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

7 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of one of ANY VARIETY
Lancaster Brand Dinner
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

8 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of 2 pkgs of
IDEAL SLICED CHEESE
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

9 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of a pound of
ASCO, WIN-CREST or IDEAL
COFFEE
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

10 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of a 2-lb loaf of CHEF'S DELIGHT
LOAF CHEESE
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS

11 ACME MARKETS VALUABLE COUPON
FREE 30
S&H GREEN STAMPS
with the purchase of a GALLON JUG OF SPEED-UP
BLEACH or STARCH
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, JUNE 24, 1961.
NAME
ADDRESS