NCNW urges program for education need

WASHINGTON— New emphasis on continuing education for effective community service permeated the 26th Annual National Convention of the National Council of Women held here this week.

Working in collaboration with the Adult Education Section of the United States Office of Education, Department of Health, Education and Welfare, the convention focused attention on the critical need for education to develop the leadership of both youth and adults in a free society.

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THE CONVENTION theme was "Strengthening Community Services Through the Colored Woman Volunteer". Delegates, observers and visitors from all parts of the country heard the keynote address given by Dr. Ambrose Caliver, chief of the Adult Education Section, HEW and President, Adult Education Section, USA.

Task Groups were led by Dr. Edward Brice, Specialist, Fundamental Education and Library Education, Office of Education and Roger Shaw, specialist, Human Relations, New York University.

On the program also was the Honorabilt Wilbur A. Cohen, assistant secretary of the Department of Health, Education and Welfare.

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ON SATURDAY morning, Dr. Robert Johnson, assistant professor, Social Sciences, New York University, addressed youth at a breakfast attended by young students from junior councils in different parts of the country, students from the universities in the Washington area; senior high schools; social agencies and churches. Miss Wilma Ray was chairman of the Youth Breakfast Program.

Delegates heard the first report of the Educational Foundation which was granted tax exempt status in September. The Foundation announced the acquisition of new property, an FHA financed 40 unit housing project for middle income people.

This will be the first such project sponsored by a voluntary national organization in the United States. The project will be named "The Bethune House" and is estimated to cost $440,00 when built.

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ANOTHER PROJECT of the Educational Foundation was reported by the Executive Associate, Dr. Rhetta M. Arter and Mrs. Corinne Morrow of Research and Action Associates, New York City.

Dr. Arter gave a preview report of the Women's Interracial Neighborhood Services (WINS) pilot project, which demonstrated the impact of a two year active research project to implement Fair Housing Practices Legislation.

Women from New York, New Jersey and Connecticut representing 27 organizations participated in the development of a unique demonstration of true attitudes and conditions of minority housing in an "Open City". Mrs. Helen M. Meade, Director of Region 1 and council women in that Region participated in the convention demonstration.

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A HIGH POINT of the entire week was the unveiling of the sculptor's model of Mrs. Mary McLeod Bethune. The statue will be 12 feet tall when completed and the overall measurements are to be 21 feet by 30 feet, and will be the focal point in the Educational Center being dedicated to the memory of Mrs. Bethune.

The statue is being done by Robert Berks who is distinguished for his statues of such notables of Justice Brandeis, Einstein, Lincoln and others. Mrs. Daisy E. Lampkin of Pennsylvania is the chairman of the Educational Foundation of the National Council of Women.

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THE INTERNATIONAL NIGHT Program with Dr. Dorothy B. Ferebee, Past National President as chairman, was held in the new State Department Auditorium. More than 30 foreign embassies were represented.

Speakers included the Honorable Katie Louchhim, special assistant and consultant, Women's Activities, Department of State; Mrs. Tanimowo Ogunlesi, president, National Council of Nigerian Women and Mrs. Abbe Clement Jackson of the United Church Women and who attended the World Council of Churches meeting in Oslo, Norway.

An illumination of the Four Freedoms executed in gold and platinum was accepted by Mrs. Louchheim for the Department of State from the National Council as a tribute to the memory of Dag Hammarskjold. It will be hung in the new memorial library at the United Nations. The artist is Sol Model.

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HEADING THE ORGANIZATION for a third two year term is Miss Dorothy I. Height of New York. Vice presidents elected to serve are Mrs. Lisle C. Carter, New York, Dr. Deborah Partridge Wolfe, New Jersey; Mrs. Frankie Muse Freeman, attorney, Missouri; and Miss Vinita V. Lewis, Washington, D. C.

Other officers are:

Mrs. Gladys Warrington, Pennsylvania, recording secretary; Miss Lyra Stanley, New York, assistant recording secretary; Mrs. Alene Ewell, Washington, D. C., treasurer; Dr. Irmah Moore, New York, chaplain; Mrs. Ruth Harvey Wood, Attorney, Virginia, parliamentarian; Mrs. Henrine Ward Banks, Florida, director of Junior Councils; Mrs. Loi Jones Pierre-Noel, Washington, director of Fine Arts and Mrs. Marion H. Bluitt, historian.

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ELECTED TO serve on the executive committee were: Mrs. Marion H. Jackson, Washington, D. C. Mrs. Edith Holt, New Jersey; Mrs. Daisy E. Lampkin, Pennsylvania; Mrs. Blanche Crayton, Ohio; Attorney Alma Hudson, California; Mrs. Daisy S. George, New York; Mrs. Litha B. Davis, Florida; Dr. Lorraine Williams, Washington, D.C. and Mrs. Robert C. Wallace, Illinois.

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ON THE SOCIAL SIDE of the convention program was a reception given by the American Association of Railroads for the Board of Directors and a fashion show at a Donor Luncheon sponsored by the Educational Foundation. Mrs. John F. Kennedy was the honorary chairman and Mrs. Marjorie McKenzie Lawson served as chairman.

An informative luncheon on the Peace Corps was held with Mrs. William Thomas Mason, past national president, serving as chairman. Arrangements for the 26th National Convention included Mrs. LeCount R. Matthews and Mrs. John R. Oliver, co-chairmen; Mrs. Marie M. Jones, president of the Washington Council; Mrs. Bertha Lomack, Mrs. Lillian D. Agee and Miss Florine Clayton, president, Washington Junior Council.

TREATS FROM FREEZER — Holiday goodies, such as cakes and cookies, can be made now and frozen until needed. Recipes for the above will be found on this page.

Downingtown to get new matron

DOWNINGTOWN, Pa. — In a dinner meeting on the campus on Tuesday afternoon the board of trustees of Downingtown Industrial and Agriculture School was informed of the school's need of an assistant matron in Virginia Waring Hall, the girls' dormitory.

The vacancy in the position will occur on December 1, when Mrs. Dorothy F. Harris Privott is resigning for reasons of maternity. Her husband is Downingtown's assistant commandant of boys.

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WILLIAM T. COLEMAN, Sr., William T. Coleman, Jr., Earl F. Dales, the Rev. Dr. William H. Gray, Jr., and Dr. Carl Murphy were reelected to the board for three-year terms. Mrs. Helen L. Lewis, faculty representative since May 28, 1953, when she succeeded the late Mrs. Virginia L. Waring, was reelected for her ninth year on the board.

All of the officers were reelected for one-year terms. Attorney A. Leon Washington Rhodes remains as chairman, Mr. Coleman, Sr., as vice-chairman, Dr. Thomas D. Clayton of Coatesville as treasurer, the Rev. E. Luther Cunningham as secretary, and Mrs. E. Washington as assistant secretary.

ANNAPOLIS DOINGS

BY ELOISE RICHARDSON

Maryland Debutante Ball held in Washington Hotel; AFRO woman reporter cited; Miss Evelyn Juanita Jones chosen Miss Annapolis Shrine Club; Bates PTA to sponsor a one-act Christmas play.

It was a thing of beauty to behold when the 1961 debs made their bows to society at the Maryland Debutante Ball in the Hotel of Columbia on Saturday evening.

Nothing could have been more beautiful than the cotillion. Other highlights which lent charm and loveliness were the father - daughter waltz and the post debutantes' dance.

Other features of the ball were the coronation of the queen and the presentation of an award of achievement.

Mrs. J. M. Udochi, the wife of the Ambassador of Nigeria, crowned Miss Delores A. Gross, the ward of Mr. and Mrs. Joseph A. Wilkes of Clinton as the queen.

Second place went to Miss Sandra A. Abney, the daughter of Mr. and Mrs. Lewis Abney of Glenarden.

Miss Paressa M. Connor, daughter of Mr. and Mrs. Hugh C. Connor of Lanham was third, and Miss Valois M. Mickens, the daughter of Mr. and Mrs. Charles W. Mickens of Washington, D. C. received honorable mention.

ELIZABETH M. OLIVER, outstanding staff correspondent for the AFRO-AMERICAN Newspapers, and one of the leading newspaper women in the country, was presented by Mrs. Mary Mrs. William H. Richardson of Annapolis and given the achievement award, which cited her "for distinguished work in journalism with courage and dignity."

A surprise note on the program, and a very fine one, was the presentation of a cup to Mrs. Henry A. Wise Jr., one of the sponsors of the ball, in its fifth year, by Miss Cynthia Deus, daughter of Mr. and Mrs. Evarod Deus of Lanham.

An award to Mrs. Wise from the past debs of 1957 through 1960, the inscription on the trophy read: "To year of debutante work for Mrs. Henry A. Wise Jr.—Five years of debutante work for the Maryland Debs. 1957-1961."

The annual affair, which chooses girls from all over the state and the District, is sponsored by both Dr. and Mrs. Wise, of Lanham.

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PRIOR TO THE ball, six sessions of a Debutante School of Charm were held for the 25 candidates. The first two were held at the AKA Sorority House with Mrs. Clarice Davis and her Voguette Models, Inc. in charge.

The third session was held at Howard University, where a group of college students conducted a vocational guidance panel. There the girls of Women's staff and students at tea.

The other two sessions were held at the YMCA under the direction of Antonio Texieria, dance teacher.

In September a reception was held for the girls and their parents at the Hotel Statler for a get-acquainted session.

The outstanding personalities in their various fields are brought to the ball.

ANNAPOLIS GIRLS who came out this year and their escorts are:

Miss Jean O. Brown, the ward of Mr. and Mrs. Leonid of Crutchfield, had as her escort, Joseph Brown of Baltimore. Her gown was of white taffeta. The skirt was made in three tiers and the strapless bodice was shirred, set off by a cummerbund. She wore a single pearl at her neck.

Miss Carolyn Crutchfield, the daughter of Mr. and Mrs. Crutchfield wore embroidered silk organza in a strapless gown. The top of the bodice and the full skirt was scalloped. This gown was especially made for the ball by Mrs. Abbie Morsk teacher at Bates High School. Carolyn's jewelry was a cultured pearl set between two hearts in a necklace with earrings to match. Her escort was Sinclair M. Vester of Millersville.

Miss Harriet James, the daughter of Mr. and Mrs. Harry James wore a strapless Chantilly lace gown with a wide full hoop skirt. Her jewelry was a tiny gold cross necklace. Her escort was James W. Braxton of Annapolis.

Miss Mary Grace McDade daughter of Mr. and Mrs. S. W. McDade, was in white satin fashioned along princess lines in a Gay Nineties Piima Donna motif. The skirt, straight in front, trailed off in the back onto a train effect. The only trimming was a large rosette of the self material on the back of the bodice. Her sleeves were elbow length and the neckline was a round over the shoulder effect. She wore seed pearl earrings. She had as her escort Leonard R. Turner of Annapolis.

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MISS JOYCE TONGUE, daughter of Mr. and Mrs. Anthony Hutcheson, was in white silk organza. Her bodice was tight-fitting with an embroidered and scalloped neckline and the skirt was full. She wore pearl jewelry. Her escort was Allen Thomas of Annapolis.

Miss Brice Spears, daughter of Mrs. Helen W. Spears, wore a gown with a bodice of Chantilly lace with a square neckline and cap sleeves and the full taffeta skirt had a bustle at the back. Her jewelry was a single strand of pearls. Her escort was Gary V. Seely of Annapolis.

Miss Rose E. Kyler, daughter of the Rev. and Mrs. Oliver W. Kyler was gowned in silk organza. The tight-fitting bodice had a scalloped neckline and cap sleeves. Her skirt, which had four deep tiers, fell to the back in a train effect. She wore a two-strand pearl necklace.

Miss Grace McDade and her parents had as guests who attended the ball, her aunt, Miss Mary Able, her brother, Arthur, a commercial photographer and Miss Ramona Booza, a student nurse, all of New York City.

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AMONG OTHERS from Annapolis seen there were Mr. and Mrs. Robert Keller, Mr. and Mrs. Moses Lessons, George Mitchell and his daughter, Miss Dorothy Mitchell, Mesdames Naomi Pettaway, Edna Holt, Alice Darnell, Berlina Larkins, Mollie Harris, Travola Broxton and Miss Bettie Ellis.

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MISS EVELYN Juanita Jones, 157 Obery Ct., was was chosen "Miss Annapolis Shrine Club" for 1961 when the club held its annual Charity Ball recently. Proceeds from the ball are used to stage a Christmas party for underprivileged children in the community, which this year, will be held on Dec. 23.

Miss Jones had as her attendants, Miss Carolyn Wells, Geraldine Colbert, Laretta Taylor and Rosylyn Johnson.

Members of Universal Lodge No. 14 of the Masons, paid homage to the outgoing Past Master John T. Chambers Jr. on Nov. 15.

The large attendance included members of Prince Hall Chapter No. 15 of the Order of Eastern Star, their Bernice Allsup, Worthy Matron brought greetings and introduced her cabinet.

Others who participated on the program were Past Master Norwood Brown who gave the encomium, Past Master I. R. Turner, the payer, and Herbert E. Baden, District Deputy Grand Master of the 10th District, who gave remarks.

Worshipful Master Tollie Vann Jr. presented Past Master Chambers with a Past Master's Jewel, ordered by the lodge. He was also given gifts by his mother, Sister John T. Chambers Sr. and his wife, and Worthy Matron Allsup.

A delicious repast was served. The committee in charge consisted of Brothers Brandford, W. Parker, R. R. Simms, chairman; F. Allsup and C. Gross Sr.

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THE Mystery Christmas Card, a one act play will be presented on Tuesday, Dec. 5, at the monthly meeting of the Bates PTA. This program, under the leadership of Mrs. Olivia P. Brown, speech instructor, will be held at 8 p.m. in the Little Theater. Music will be furnished by the music department.

At the close of the program, those present will participate in a gift-exchange activity after which refreshments will be served with Mrs. Barbara Pearman in charge. George Mitchell is president and Mrs. Beulah Diggs, chairman of the program.

Reach into the freezer when unexpected guests call Xmas

Does the Christmas season always seem to slip away without your having done half the happy things you meant to? Entertaining, for instance.

Whether it's snacks for carolers, an impromptu supper for friends or refreshments for open house on New Year's Day, there's nothing handier than being able to reach into the freezer for your best cake, a plump holiday pie or a plateful of gaily frosted Christmas cookies.

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WHILE YOU MAY prefer to freeze a batch of cookie dough to be baked as needed, it's smart to bake and decorate your fancy Christmas cookies ahead of time...before you get too rushed.

You simply can't space candy buttons on a cookie Santa Claus boot when you're all a-twitter with last-minute holiday chores. Bake your cookies now, when you have time to enjoy decorating them. The recipe for Vanilla Christmas Cookies is a foolproof one, a pleasure to work with.

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ONE THING should be borne in mind: The quality of food to be frozen should be the best. The freezer can preserve good qualities, but can't improve what isn't there.

Use pure vanilla extract, for instance, in all of your Christmas baking to be stored. Pure vanilla retains its delightful fragrance while artificial vanilla becomes harsher during storage in the freezer.

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THE DATE AND NUT Luncheon Loaf (recipe below) like all fruit cakes and breads, improves with freezing. Fruit cakes and breads which have been frozen slice well when thawed. Coconut Christmas Cake will store beautifully also, as will all butter cakes.

It's best to bake the cake layers and store them in the freezer until needed, frosting them just before serving.

However, if you prefer to frost them before freezing, tuck the freshly frosted cake into the freezer a few hours so it freezes solid before you wrap it. This keeps your most artistic frosting swirls intact.

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COCONUT Christmas cake requires three cups sifted cake flour, three teaspoons double-acting baking powder, one-fourth teaspoon salt, three-fourth cup butter or margarine, one three-fourth cups sugar, two one-fourth teaspoons pure vanilla extract, six egg white, unbeaten, three-fourth cup milk and Vanilla Coconut Frosting.

Sift the first 3 ingredients together and set aside. Cream shortening with sugar and pure vanilla extract until well blended and fluffy. Beat in egg whites, one at a time.

Add the flour mixture alternately with the milk. Beat batter one-half minute. Turn into 2 well-greased, lightly floured, square 9-inch layer cake pans. Bake in a preheated moderate oven (350 degrees F.) 30 minutes or until done.

Cool in pans 10 minutes. Turn out onto cooling racks to finish cooling. Spread Vanilla Coconut Frosting between layers and over top and sides of cake.

YIELD: One 9-inch square cake.

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VANILLA Coconut Frosting is made with one-half cup butter or margarine, three to three one-half cups sifted confectioners' sugar, one-fourth cup milk or light cream, one-sixteenth teaspoon salt, one and-half teaspoon pure vanilla extract, and one package (three one-half oz.) angel flake coconut.

Mix butter or margarine until fluffy. Add confectioners' sugar alternately with milk or cream mixing well after each addition. Blend in salt and pure vanilla extract. Spread between layers of 9-inch square Coconut Christmas Cake.

Sprinkle with one-third of coconut. Spread over top and sides. Sprinkle with remaining coconut.

YIELD: Sufficient frosting for top and sides of two 9-inch square layers.

TO FREEZE: Frost cake, freeze without wrapping. Then wrap in moisture-proof freezer paper, heat-seal and label. It is a good idea to place the frozen cake in a box to prevent mashing during storage.

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FOR VANILLA Christmas cookies use four cups sifted cake flour, two one-half teaspoons double-acting baking powder, one-half teaspoon salt, three-fourth cup butter or margarine, one one-half cups sugar, two eggs, four teaspoons milk and three teaspoons pure vanilla extract.

Sift the first 3 ingredients together and set aside to use later. Stir butter or margarine in the mixing bowl until soft. Gradually add the sugar. Beat in eggs and pure vanilla extract. Stir in sifted flour mixture and milk. Chill 1 to 2 hours or until dough is stiff enough to handle. Roll one-eighth inch thick on a lightly floured board.

Shape as desired with cooky cutters. Bake on lightly greased cooky sheets in a preheated hot oven (400 degree F.) 10 minutes or until cookies have lightly browned around the edges.

Cool on wire cooling racks. Frost as desired with Confectioners' Sugar and Water Icing. Decorate with glazed fruit, colored sugar, silver dragees, chocolate decorettes or cinnamon drops.

YIELD: 4 dozen cookies, assorted shapes and sizes.

Confections' Sugar and Water Icing: Gradually stir 2 tablespoons water and one-fourth teaspoon pure vanilla extract into one one-half cups sifted confectioners' sugar.

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DATE and Nut Luncheon Loaf is made with one one-half cups sifted all-purpose flour, one-half teaspoon salt, one teaspoon double-acting baking powder, one one-half cups sugar, three fourth cup chopped raisins, two cups (one-half lb.) pecans, coarsely chopped, two eggs, separated, three teaspoons pure vanilla extract and one cup chopped pitted dried dates.

Sift together flour, salt, baking powder, and sugar. Combine dates, raisins and nuts. Add to dry ingredients and mix with fingers until well blended. Beat egg yolks with pure vanilla extract and add. Mix well. Beat egg whites stiff and blend into the mixture.

Turn into a well-greased lightly floured 9x5x3-inch loaf pan. Bake in a preheated slow oven (300 degrees F.) 1 hour, 30 minutes or until a cake tester inserted in center comes out clean. Cool in pan 10 minutes.

Turn out on cake rack. Cool. Wrap in foil or store in a tightly closed tin box. Keep 24 hours before serving. To serve, cut in very thin slices.

YIELD: One 9x5x3-inch loaf.

James Green is survived by more than 86 close kin

James Burton Green, 79, 721 E. Biddle St., died Sunday. Funeral services were held Thursday at Shiloh Baptist Church, Sparrows Point.

Mr. Green, who is survived by more than 86 close kin, was born Sept. 2, 1882 in Harrisburg, Pa. and came to Baltimore at an early age.

He was a life long member of the Shiloh Church where he served as an usher, member of the choir and piano accompanist.

He formerly worked at Bethlehem Steel Co.

Surviving are his wife, Mrs. Annie Green, four daughters, Mrs. Ardel Scott, Mrs. Bernice Lomax, Mrs. Novella Coker, Mrs. Avon Farmer; four sons, Ernest, Melvin, Lenard and Larry Green, an aunt, 50 grandchildren, and 26 great-grandchildren.

Charles Ford Sr.

Funeral services were held Wednesday at a funeral home in the 1400 block E. Preston St. for Charles Ford, 730 N. Caroline St. who died Friday. He is buried in the Baltimore National Cemetery.

Mr. Ford was born June 24, 1896 in Crew, Va. and came to Baltimore at an early age. His parents were the late Thomas and Jennie Ford.

Surviving are three daughters, Mrs. Ann Langley, Miss Shirley Ford, Mrs. Garnetta Brayboy, and two sons, Charles, Jr. and Harry Ford, 14 grandchildren, two sisters and two brothers, nieces and nephews.

HOWARD COUNTY NEWS:

Pew Rally ends

By BEAULA MOORE

The end of the Pew Rally of Payne's AME will be Sunday, Dec. 3 at 3 p.m. Ministers speaking on the letters in the word Tabernacle will be the Rev. John Blackston, the Rev. Harry Conway, the Rev. Samuel Moore, the Rev. John Blake, the Rev. Alpone Abron, the Rev. Ollie Galloway, the Rev. David Sparrow, the Rev. Reginald Bell, the Rev. Leon and Moore and the Rev. W. S. Holt, host pastor.

The anniversary service of the church and pastor of Asbury Methodist Sunday, Dec. 3 at 3 p.m. will continue with the Rev. James Adams, pastor of Metropolitan Methodist Church, delivering the message for the Usher Hour; at 7:30 The Rev. Samuel Moore, pastor of Unity Baptist Church will speak. Installation of the Junior Ushers will take place, also.

Tuesday, Dec. 5, the anniversary sermon will be given by the Rev. Richard Johnson sary sermon will be given by the Rev. Richard Johnson, of Ebenezer Church, Washington.

The W.S.C.S. of Asbury Methodist will meet at the home of Mrs. Sedonia Blackshield Dec. 7. Mrs. Maggie Deshields is president.

There will be a Hat Luncheon at Guilford Elementary School Saturday, Dec. 2nd in benefit of the senior class students of Harriet Tubman High who live in the Guilford Area. A prize will be given for the prettiest hat. The time of the affair is 2:30 p.m. Mrs. Mildred Woodson is chairman.

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MRS. MARGARY McCORMICK of Illinois, world traveled lecturer and member of the auxiliary board of the Bahai' of the U.S. gave an inspiring and thought provoking address at the Guilford Elementary School on last Friday night. She was sponsored by the Howard County Bahai Group. Mrs. Ruth James, Secretary.

Birthday wishes are in order for Mrs. Agnes Allen who celebrates on Dec. 2; Beverley Blackston, 12 and Miss Margaret Harding on the 6th.

COLUMBIA, S.C. — Kees Kooper, Dutch violinist, and Mary Louise Bioehm, American pianist, will appear in concert at Benedict College Wednesday. The husband - wife team is being sponsored by the Lyceum Committee.

NAACP CHRISTMAS Seals are now on sale by the local chapter. Leaders of this year's annual campaign displaying the handsome seals here, are Mrs. Edith Allen, chairman, 713 N. Fulton Ave., LO. 6-3317, and Mrs. Ida Russell, co-chairman, 1903 Ruxton Ave., LA. 3-6815. Seals are also on sale at the NAACP office.

From Mildred's Kitchen

by Mildred Brooks

It's Cookie Time!

WHAT REALLY appeals to all children under ninety? Cookies, of course. Now, that the Holidays are almost here, the demand for these delicious morsels will become greater and greater.

Why not make your Cookies now, before you get kneedeep in the hurry and scurry of pre-Holiday preparations? Baked or unbaked, they may be stored in the freezer until needed - more about this later. There is a kind of cookie for all tastes and occasions: soft, chewy, spicy, buttery, thin, thick, cake-like, fruity or nut-filled - to mention a few.

Quick 'n Easy recipes are used now by all Homemakers and those with a flair for cooking. At this moment, why not go to your kitchen, and whip - up a batch of these delicious fruit bars - which require no rolling or shaping.

HERE'S THE RECIPE: Preheat the oven to 350 degrees F. Combine 1½ cups sifted all-purpose flour, 1 teaspoon baking soda, 1 teaspoon s a l t, ½ cup chopped nuts, 2½ cups uncooked quick oats and 1½ cups brown sugar, (firmly packed). Add 1 cup melted shortening and mix well. Press half of dough into a greased 12" x 8" x 2" baking pan. Spread with mincemeat filling. Cover filling with rest of dough: patting down well. Bake for 25 to 35 min. Cool in pan, cut into 36 pieces.

FOR MINCEMEAT FILLING: Mix ¼ cup granulated sugar, 1 tablespoon cornstarch, ½ teaspoon lemon juice and 1½ cups canned or prepared mincemeat in a saucepan - stir until thick. Cool.

FOR PINEAPPLE FILLING: Mix 6 tablespoons granulated sugar, 4½ teaspoons cornstarch, 1½ cups canned crushed pineapple and 1 tablespoon lemon juice in a saucepan - stir until thick. Cool.

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LAST CHRISTMAS, this next recipe was a favorite around my house:

FRUIT DROPS

¼ cup boiling water
½ cup diced mixed candied fruit
¾ cup raisins
¾ cup butter or margarine
2 cups brown sugar
2 eggs
1 teaspoon grated rind
3 cups sifted flour
1 teaspoon soda
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon ground cloves
½ cup chopped nuts

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POUR BOILING water over mixed fruit and raisins. Cream butter and sugar together until light and fluffy; beat in eggs and orange rind. Add half dry ingredients which have been sifted together, then the water-fruit mixture. Add remaining dry ingredients, mixing well. Stir in nuts. Drop by teaspoonfuls onto greased baking sheet. Bake at 375 degrees F. for 10 to 12 minutes or until brown. Makes about 6 dozen cookies.

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FOR AN UNUSUAL Cookie that is made with the yolks of hard-cooked eggs and flavored with Rum or Brandy, try this for something delicious and different: SUGAR RUM TOP COOKIES -

1 cup butter
¼ cup sugar
½ teaspoon salt
Grated rind of lemon
¼ cup rum or brandy
Yolks of 3 hard-cooked eggs
2 cups all-purpose flour

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CREAM BUTTER AND SUGAR, add mashed egg yolks. Add sifted dry ingredients and grated rind. Add rum, mix well and chill for one-half hour. Roll out to one-eighth-inch thickness, cut with floured cookie cutter and brush tops with slightly beaten egg white. Sprinkle with a mixture of one-half cup sugar, few grains salt, and one-eighth teaspoon cinnamon and top with pecan half. Bake at 350 degrees F. for 12 to 15 minutes.

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THE NEXT recipe is an easy recipe, that makes five different kinds of cookies from just one mixing. How wonderful can a recipe be? It's called the Five-Way-Drop cookie. The ingredients are:

2 cups sugar
1 1/3 cup soft shortening (half butter)
unbeaten eggs
½ cup milk
2 teaspoons vanilla
4 cups sifted all-purpose flour
2 teaspoons baking powder
1 1/3 cup soft shortening

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Cream fat and sugar together well. Add unbeaten eggs, milk and vanilla, beating well. Add sifted dry ingredients and gradually add to creamed mixture mixing well. Divide dough into 5 parts. For coconut cookies, add one-half cup shredded coconut to one portion.

For Orange-Pecan Cookies, add one tablespoon grated orange rind and one-fourth cup chopped pecans, top with half pecan.

For CHOCOLATE cookies, add one square (1 oz.) melted and cooled chocolate, one tablespoon cream and one-fourth cup chopped nuts.

For PLAIN COOKIES, decorate with colored sugar, candied fruit or nuts. For FRUITED COOKIES, add one-half cup diced candied fruit or one-third cup mincemeat. Bake 375 degrees F. for 10 to 12 minutes. Makes 6 to 7 dozen medium cookies.

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TO SAY Merry Christmas to a neighbor or friend, something baked from your kitchen, is a very cherry way. To make Cookie gifts attractive, use some of the many kinds of easily available containers.

Children, who like to share in the family's Holiday preparation, can decorate empty oatmeal boxes or coffee cans - lining them with waxed paper or foil. Candy and cookie jars, baskets, refrigerator dishes or Cookie sheets can hold your very attractive cookies - tied with Christmas ribbons.

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IN ORDER to make your Cookies ahead of time, these few suggestions might be helpful. To keep Cookies for a short length of time, store soft and crisp ones in different containers, making sure they are thoroughly cooled. Crisp cookies stay fresher in tightly covered containers (if they need more crisping - put them in a 300-degree oven 5 minutes before serving)

In an airtight container, place the soft cookies - a slice of apple or orange helps to mellow and moist cookies (change fruit often). Bar Cookies may be stored in their baking pan, covered with foil.

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A FOOD-FREEZER is marvellous for storing cookies until needed. Baked cookies may be stored for as long as 6 months; those unbaked, may be stored for about 3 months. Make certain that the cookies are cooled before storing. As containers, coffee tins, plastic bags, wide mouthed screw-top glass jars or plastic freezer containers may be used, provided that they are sealed carefully (masking tape is excellent for this. Pack baked cookies in layers on waxed paper and fill air spaces with crumpled paper.

Before serving, thaw at room temperature in the sealed container for about 15 minutes. Refrigerator cookie dough can be wrapped in foil, sealed and placed in freezer; thaw only until slicing is easy - then, bake as usual. Dough for drop cookies can be placed on the cookie sheet as for baking, but put in freezer instead - allowing them to remain until frozen.

Frozen cookies can be removed from cookie sheet and stored in containers - with doubled waxed paper between layers. To bake, remove frozen cookies from container, place on cookie sheet and bake - no thawing necessary. Uncooked dough for Bar Cookies can be wrapped, sealed and frozen in the pan—then, baked without thawing. Cooked Bar cookies should be put on a waxed-paper covered cardboard, wrapped in foil, sealed and placed in freezer.

So now, off to Cookie Heaven!

RALEIGH, N.C. — President James A. Boyer of St. Augustine's College announced a conference on Federal Government Programs for Colleges and Universities in Washington last Monday and Tuesday, sponsored by the American College Public Relations Association.

BEST BUYS

Potatoes, kale, pork low priced this week

In this period between holidays, homemakers with busy schedules are looking for economies in food shopping and time saving in meal preparation, says, Virginia McLuckie, Food Economist, Baltimore Office, University of Maryland, Department of Markets.

Seasonal buys at the produce counter can be used to make tasty meals with an eye to economy. The supply of white potatoes remains heavy and low in cost. Select either regular boiling potatoes or a variety for baking to suit your needs. Maine, russett, or Idaho bakers give a dry mealy product.

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GREENS FROM NEARBY farms are on the best buy list. These include spinach, kale and collards. Whether you select prepackaged or bulk greens, look for fresh crisp bright beans that are young and tender. Carrots are a versatile vegetable that are attractively priced.

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THE VEGETABLES you select for stews and casseroles are those which give flavor and color. Seasonal in the market are Brussels sprouts and broccoli. You will find sweet corn from Florida is very good in quality but moderately priced. Mushrooms from Pennsylvania are suggested as a good buy for making meals more interesting to diners.

Apples are the leading fruit buy. Four-pound film bags, packed at the orchards are good buys on a pound basis. Small size Florida juice oranges are the best orange buy. More grapefruit is reaching the markets in both white and pink varieties.

When buying any citrus select fruit heavy for its size to insure juicy fruit. This is tangerine season and receipts will be increasing for the month. Cranberry supplies remain heavy and quality good.

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RED MEAT specials will attract shoppers. About ten per cent larger pork supplies are expected this December than were available last year. Beef supplies are expected to be slightly more than last year's relatively heavy supply. Many easy to re-heat dishes like stews, soups and casseroles can be made from some of the economy cuts, thus, a time saving for busy homemakers. Broiler fryer chicken remain large and prices are attractive. Frozen fish fillets are quick cooking and low in cost per serving.

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FOR HOLIDAY BAKING which will be starting soon the supply of nuts and candied fruit is more than ample. The total production of the four major nuts, almonds, pecans, walnuts, and filberts is expected to set a new record this year. Almonds and pecans are 50 and 35 per cent respectively above last year.

In California sizes of nuts are reported smaller than in previous years and quality may be impared because of sunburn causing dark kernels.

In response to numerable requests we are again giving the following cranberrry bread recipe:

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CRANBERRY BREAD is made with two cups sifted all-purpose flour, one cup sugar, one one-half teaspoon baking powder, one-half teaspoon soda, one teaspoon salt, two tablespoons melted shortening, one egg, well beaten, one-half cup chopped nuts, and two cups fresh cranberries (cut in halves or chopped) juice and grated rind of one orange.

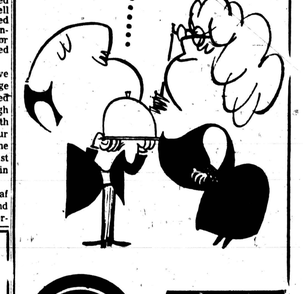
Sift together the first five ingredients. Combine orange juice and rind with melted shortening and add enough water to make three-fourth cup. Stir in beaten egg. Pour the liquid ingredients into the dry ingredients and mix just enough to dampen. Fold in cranberries and nuts.

Spoon into a greased loaf pan 9 x 5 x 3 inches and spread evenly, making corners and sides slightly higher than center. Bake in 350-degree oven, 50 to 60 minutes.

Remove from pan. Cool. Store overnight for easy slicing.

NORMAL, Ala. — An annual show consisting of unique arrangements of chrysanthemums, carnations and assorted varieties of flowers was presented at Alabama A. and M. College

More PARKS' Chitterlings, Moddom?



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ELNA TASTY CUT BEETS . 8 16-oz. cans $1
RED DART SEASONED GREEN LIMA BEANS 8 16-oz. cans $1
STRATFORD FARMS PRUNE JUICE . . . . 3 37-oz. bots. $1
ROYAL "B" PINEAPPLE JUICE 4 Qt-oz. cans $1
ELNA TENDER SWEET PEAS . . 8 16-oz. cans $1
ELNA CUT GREEN BEANS . . . 8 15½-oz. cans $1
FOOD CLUB SMOOTH OR CHUNK PEANUT BUTTER . . 3 12-oz. jars $1
HUNT'S RICH TASTY TOMATO SAUCE . . 10 8-oz. cans $1
ELNA VITAMIN ENRICHED ORANGE JUICE . . . 3 46-oz. cans $1

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