Deltas Observe 49th Founders Day

DELTA HONORS went to Mrs. Elizabeth Murphy Phillips, second from left, during 49th observance of Delta Sigma Theta Sorority Founders Day Sunday at Sheraton Inn. Mrs. Phillips, vice - president-treasurer of the AFRO, and a member of the Baltimore School Board, received new Delta service pin and other gifts from, left to right, Sorors Rubye Gill, Beryl Williams and Josephine Brown.

Sets Charter Day

The Baltimore Chapter of the Howard University Alumni will hold its Charter Day dinner, on Sunday, March 4, at 5 p.m., at Wilson's Restaurant, Pennsylvania and North Aves.

Linwood Koger Sr., 1615½ Division St. (17), is accepting reservations.

DELTA OFFICERS shown at the Founders Day gathering. Left to right, Soror Mabeline Carroll, president of the Alpha Gamma chapter at Morgan State College; Soror Bettye Jean Moore, a member; Soror Vivian Washington, national treasurer of the sorority; and Soror Lucille D. Venture, president of the Baltimore Alumnae Chapter, which sponsored the celebration.

Mrs. Phillips cited for community work

Mrs. Elizabeth Murphy Phillips, daughter of Founder Vashti Turley Murphy, was honored for her community work at the annual Founders' Day celebration of the Baltimore Alumnae Chapter of Delta Sigma Theta Sorority.

Mrs. Phillips is vice president-treasurer of the AFRO, a member of the School Board, and is active in numerous civic groups.

The sorority's 49th observance was held at the Sheraton - Baltimore Inn, Sunday. Soror Rubye Gill made the presentation of Delta's new service pin.

Soror Josephine Brown, vice - president, gave the honoree a dazzling red hat. Other gifts came from Alpha Gamma Chapter, Morgan Faculty Wives and Mrs. Victorine Adams of Charm Centre.

"Let There Be Peace," the theme for "Founders Day" featured original music and a special script.

Soror Beryl Williams was narrator; Soror Clara S. Green, music director and Soror Martha Bradford, script.

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THE DELTA prayer was sung by Soror Dorothy Barrick and greetings were extended by Soror Lucille D. Venture, president; Josephine Brown, who read greetings from Florence L. Toms and Eliza B. Shippen of Washington, both founders of the sorority.

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REFLECTIONS on the history of Delta were given by **Soror Vivian Washington, National Treasurer on behalf of Grand Chapter; Soror Dorothy Shaed Proctor, Eastern Regional Director, of D.C., who announced the Eastern Regional will be held in Baltimore in 1964;**

And, Soror Mabeline Carroll, president of Alpha Gamma at Morgan State College; and Soror Verda Welcome, delegate to the House of Delegates, 4th District, on civic life.

Other reflections and songs were by the Delta Trio, Sors Dorothy Barrick, Frances Lucas and Lettie Wilson. Soror Evelyn Bass sang "One World;" Soror Carol Blanton Diggs "Rhapsody in G Minor" by Brahms;

Other program participants were Sorors Dorothy Atkins, Mary K. Poole and Lucille Marcus and Louise Lamb.

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HIGHLIGHT of the celebration was the showing, Creativity in Fashions of gowns made by the wearers.

Soror Bernice McDaniels modeled a gold cocktail suit made from silk sent her from Japan. Soror Mary Pitts, a box - wool 3 - piece suit in chocolate brown trimmed in mink;

Soror Leila Terry a gold sheath caught to the side with draping and tiny jacket;

Soror Beatrice Wright modeled a black cocktail dress trimmed in black sequins on the full lapels with hat to match.

Her blouse was in Kelly green with bib of black sequins.

• • •

SOROR Patricia Press, cited as one of the country's best dressed women, modeled an original black and white skirt hemmed in black leather and a matching hat.

Her costume was from the Pauline Brooks Salon.

The Founders Day Committee included: Sorors Bernice McDaniels, chairman; Martha Bradford, Minnie Cesar, Anne Fuller, Frances Gaines, Rubye Gill, Mary D. Goode, Clara S. Green, Beryle Williams, Daretha M. Hall, Lucille Marcus, Corrine Pierce, Myrna Randolph, Elsie Robinson, Ann Shepherd and Mary C. Spellman.

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MANY OF the guests rivaled the fashion show models . . . President Lucille Venture wore a little black number with low, low back caught with a pink rose and panels on each hip . . .

Rubye Gill in a pale green and red brocade print with matching hat and feathers . . . or take Soror Harriett Peat in a black wool box suit with tiny rosebuds on the front and back. Her square matching hat carried out the rosebud theme.

Soror Celonia Walden in off - white wool embroidered with beads and matching jacket trimmed in white fur.

Soror Dorothy Shaed Proctor, known throughout the East for her costumes, was in draped black satin topped by high fur hat.

Soror Vivian Washington in a blue silk satin suit.

I. M. S.

ALSO PRESENT at Delta Founders Day, left to right, Sorors Doris R. Nash, Frances Gaines, Harriet P. Trader and Vendetta T. Wagner.

DELTA GUESTS at Founders Day luncheon included, left to right, Sorors Darretha M. Hall, Delores Adams and Elizabeth Johnson. Miss Johnson is a charter member of the Baltimore graduate chapter.

Mrs. Hunter gets award at luncheon

The Noir Les Filles Club held its annual awards luncheon Sunday at the Emerson Hotel with Mrs. Hattie Carroll, president, presiding.

Receiving the 1961 award was Mrs. Anna Mae Hunter, director of the Anna Mae Hunter Home for the Blind.

Sharing honors on the occasion was Mrs. Ethel Cuzzle, the club's oldest member, now retired, who received a bouquet of flowers.

On the program were Mrs. Marina Patterson, Mr. James and Mrs. Gibbs of Washington, and Mrs. Cuzzle.

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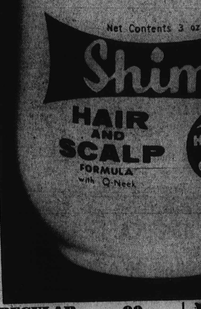

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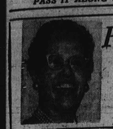

From Mildred's Kitchen

By MILDRED BROOKS

Quick Tricks from the Pantry

Just think. What a "fix" some of us would be in, if it were not for the Pantry Shelf. Foods have been prepared in so many convenient ways to fit in with our speedy way of living.

In most instances, the time saved in preparation is well worth the price of the foods on the Pantry Shelf.

For the Friday fish eaters, here is a recipe for a loaf with an unusual sauce.

• • •

SALMON LOAF WITH Claim Chowder Sauce requires:

1 pound salmon, drained
1½ cups soft bread crumbs
2 tablespoons melted butter
1 can cream tomato soup
2 eggs, slightly beaten

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FLAKE SALMON, Mix lightly with remaining ingredients. Place in a greased loaf - pan (7½x3-1/3 x 2½). Bake at 350 degres F for about 60 minutes. Garnish top wth hard - cooked egg slices, and sides with parsley and thin lemon slices. Serve with Clam Chowder Sauce. Serves Six. For CLAM CHOWDER SAUCE: Add ½ cup milk or cream to 1 can Clam Chowder. Heat but do not boil.

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WHEN YOUR FRIENDS call to say that they will be over for supper within a half - hour's time, make a mad dash to the pantry for these canned and packaged foods to make:

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GUMBO CASSEROLE
1 can Chicken Gumbo Soup
2 cups cooked rice
¾ cup diced cooked chicken
½ cup diced cooked ham
2 tablespoons chopped pimento

• • •

COMBINE ingredients and mix well. Place in greased casserole. Bake at 375 degrees for 20 - 25 min. For an extra touch, top with slices of pineapple, sprinkle with brown sugar and butter; stick a few cloves in pineapple slices.

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FOR ANOTHER main dish that can be preapred in a flash from foods mainly from the Pantry Shelf try:

• • •

CHEESE NOODLE BAKE
3 cups cooked noodles (6 oz. pkg.)
1 can Cream Tomato Soup
¾ cup grated cheddar cheese
Crips bacon, minced

• • •

PLACE NOODLES in a greased 1½ qt. casserole. Spread soup on evenly. Sprinkle cheese on top. Bake at 350 degrees F. for 20 to 30 min. Garnish with bacon. Serves 6.

It's possible that you might like to prepare an "impressive" breakfast on the spur of the moment—not using the traditional bacon 'n' eggs. If so, this is it:

• • •

EGGS IN HAM NESTS
2 cans deviled ham
4 eggs
4 slices buttered toast

• • •

PLACED DEVILED ham around the edges of toast slices to form nests. Break an egg into center of each slice. Bake at 400 degrees F. for 15 minutes or until egg is set. Serves 4.

HOW ABOUT a main dish Fish Chowder—served with a green salad, hot biscuits, steamed Fig Pudding and your favorite beverage? Prepare the FISH CHOWDER as follows: — heat but do not boil: 1 can cream tomato soup, one can cream mushroom soup, one soup - can milk, one cup light cream or evaporated milk and one can of fish—any one of these—flaked lobster, shrimp, tuna, salmon or clams (5 to 10 oz can). Season as desired.

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HEAT FIG PUDDING according to directions on the can; serve with any cornstarch - thickened fruit sauce to which two tablespoons of rum or brandy have been added.

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TO DRESS - UP a 12 oz can of luncheon meat, slice and simmer in this tastetempting Barbecue Sauce: in a large skillet, simmer for 5 minutes—one can (8 oz) tomato sauce, ¼ cup brown sugar, three tablespoon salt ½ teaspoon Worcestershire sauce, one teaspoon dry mustard, one teaspoon onion flakes, one teaspoon chilli powder. Cook slowly until meat is thoroughly heated.

• • •

FOR BUSY FOLK, this Pantry Shelf Buffet Supper should be just the thing. Place Vienna Sausage artistically on a casserole of Quick Spanish Rice or Baked Beans

A salad, like slaw, would help make the meal complete. Then, prepare your favorite bread from a Mix or use bakery-bread. Olives and pickels can be around. For a dessert, the weight-watchers would appreciate fruit, minus the juice, no less. For a more festive dessert, bake 2 layers from Spice Cake Mix. Between the layers and on top, swirl cooled vanilla pudding and decorate with canned sliced peaches.

If you have any Food Problems in your Kitchen, why not take a moment to write Mildred's Kitchen in care of the "AFRO," 1900 Eleventh Street, N.W. D.C.

CHICKEN 'N CHEESE PIE, a zesty chicken-noodle combination with a creamy sauce in a sesame-cheese crust. Bits of almonds and olives add flavor accent.

Chicken and Cheese Pie will perk up after-holiday meals

Looking for a new main dish to perk up tired, after-the-holidays appetites? How about a main dish pie?

Bubbling hot Chicken 'n' cheese pie has all the makings of a hearty family meal. A chicken and noodle Filing with unexpected bits of almond and olive is smothered in a zesty cheese sauce. Surprise bits of cheese and sesame seeds give the crust an unusual note too.

• • •

START WITH a pie crust mix. Simply add grated cheese, sesame seeds and paprika and roll into a 9-inch shell to await the filling. Mix the evaporated milk, garlic salt, Worcestershire Sauce and cheese for the sauce. You don't have to cook this first — the sauce blends while it bakes. Double-rich evaporated milk assures its creamy smoothness.

To the sauce mixture, add the chicken, the drained noodles and the remaining ingredients. Just mix to coat. Pour into the shell and bake like any pie.

Chicken remains as one of the tops on the "best buys" list. Chicken 'n' cheese pie is a delicious way to make this ordinary food "different." It could be a casserole — but it's much more fun served as a pie.

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CHICKEN 'N CHEESE PIE Crust requires 2/3 cup Mix, ¼ teasp. paprika, ¼ cup grated Process American Cheese, ¼ cup sesame seeds, toasted, and 2 to 3 tablesp. water.

For filling use 2 cups cooked noodles, well drained, 2 cups cooked, cubed chicken, 2 cups grated Process American Cheese, ½ cup Pet Evaporated Milk, 1/2 cup sliced, stuffed Olives, ½ cup cut-up almonds, ¼ cup flour, 1 tablesp. Worcestershire Sauce, and 1 teasp. garlic salt.

• • •

MIX PIE CRUST mix, paprika, ¼ cup cheese, and sesame seeds in a 1½ quart bowl. Stir in water until mixture forms a soft ball. Roll out on lightly floured board to fit 9-inch pie pan.

Put remaining ingredients into a 3-quart bowl and mix until well combined. Press mixture gently into prepared shell. Garnish with paprika or sliced olives and bake near center of 400 (hot) oven 25 minutes. Let stand 5 minutes before cutting. Makes 6 to 8 servings.

Try an old-fashioned dessert to cheer snowbound family

Next time you're snowbound, with the whole family snuggly at home, wondering how to enjoy theirr enforced teisure, do make it a fesvtie occasion by preparing a delicious old-fashioned dessert—the kind that has such a tantalizing smell of real vanilla when it comes from the oven.

Pineapple Cottage Pudding, for instance, is an exceptionally good dessert. As you can see from the recipe which follows, a vanilla batter is baked over a rich pineapple and brown sugar mixture in the bottom of a square pan. You could serve it cold, but it's much better—on a blizzardy night—if you serve it while it's still giving off oven warmth and baking fragrance.

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BREAD PUDDING is an old favorite that will take on as Vanilla Coconut Bread Pudding. It should come to the table topped with slathers of vanilla meringue. The secret of its unusually good flavor is an age old discovery, but one sometimes forgotten today.

It is simply that vanilla extract enhances other flavors: in this recipe, the lemon rind and coconut particularly. When vanilla was first brought to Europe in the 15th Century, it was so famous as a flavoring for chocolate that, for decades, no one thought of using vanilla by itself.

It is interesting that only the natural vanilla or pure extract—made from the pod of an orchid which grows in Madascar — of vanilla has this property because of its delicate flavor quality.

Vanilla Chocolate Bread Pudding is another dessert which will make the family glad they can stay home and enjoy your cooking.

AFRO PATTERNS

Cute dress for school and other for next summer! Sew two versions of this sprightly princess — with little collar or scooped neckline. Easy—see diagram!

Printed Pattern 4901: Child's Sizes 2, 4, 6, 8, 10. Size 6 dress 1 7/8 yards 39 inch; collar ¼ yard; low-necked style 1¼ yards.

• • •

CLASSIC casual with a lively lilt to its box - pleat skirt — a talent for making everyday dressing a delight. Sew it for '62 in spice-toned cottons. Choose smart push-up or short sleeves.

Printed Pattern 4971: Misses' Sizes 10, 12, 14, 16, 18, 20. Size 16 takes 5¾ yards 39 - inch fabric.

• • •

SEND FIFTY CENTS in coins for this pattern — add 10 cents for each pattern for 1st - class mailing. Send to Anne Adams, care of AFRO-AMERICAN, Pattern Dept., 243 West 17th St., New York 11, N.Y. Print plainly NAME ADDRESS with ZONE, SIZE and STYLE NUMBER.

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MT. WINANS NEWS

Methodist Men elect John Cook president

By GERTRUDE M. PARKER

The Methodist Men of Mt. Winans Methodist Church met at the home of Cornelius Levi, Jr. 2318 Hollins Ferry Rd. on last Friday evening.

Newly elected officers are: John D. Cook, president: John Molloy, vice president; Augustus Gaither, secretary; Cornelius Levi Jr., treasurer, and Lemon Jones, chaplain.

• • •

JERMIMIA BEADS received a Certificate of Merit from the Junior Salesman Division of the "AFRO-AMERICAN Newspaper.

This certificate was given to him for excellency in honesty, courtesy, reliability and salesmanship.

Congratulations to Jermimia.

He is the son of Mr. and Mrs. Clarence Beads of 2202 Severn St.

The Woman's Society of Christian Service of Mt. Winans Methodist Church met at the home of Mrs. Victoria Anderson on last Sunday evening.

The program, "Alcohol and Christian responsibility," was presented by Mrs. Edna Ross.

Dinner was served by the hostess, Mrs. Anderson.

Mrs. Gertrude Parker is president of the society.

Send a message of cheer to the sick, Mrs. Irene Meekins in University Hospital, Mrs. Elizabeth Polk and Judson Wright both on Huron Street.

DATE AND APPLE MUFFINS are made with 3 Tablesp. melted shortening 1 cup PET Evaporated Milk ½ cup finely cut, pared apples, 2 cups sifted, all-purpose flour, 3 teasp. baking powder, ½ teasp. salt, ¼ teasp. nutmeg, and 2 eggs.

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BREASTS PLUMP MEATY lb. 53c
WINGS AND GIZZARDS lb. 25c
NECKS AND BACKS . . 3 lb. 25c
CHICKEN LIVERS . . . . . lb. 69c
CENTER CUT PORK CHOPS lb. 79c
DELICIOUS MEATY SPARERIBS 3 lbs. $1.00 lb. 39c
TASTY TENDER BEEF LIVER lb. 39c
5 LBS. 89c BACON ENDS lb. 19c
FRESH SALT PORK lb. 35c
FRESH FAT BACK lb. 19c
LUSCIOUS RIPE BANANAS lb. 10c
TANGERINES 18 for 39c
MONDAWMIN — Gwynns Falls Parkway and Reisterstown Road
EASTPOINT — Eastern Ave and North Point Road
DUNDALK—Merritt Shopping Center, Merritt Blvd.
GLEN BURNIE—Glen Burnie Shopping Center, 6th and Ritchie Highway
GLEN BURNIE—Gov. Ritchie Highway, East of Old Annapolis Road
ERDMAN—Erdman Ave. and Sinclair Lane
CHARING CROSS — 5210 Baltimore National Pike
LOCH RIDGE—Loch Ridge Shopping Center, Loch Raven Blvd. at Joan Ave.
YALE—Yale Ave and Beechfield Ave.
LIBERTY HEIGHTS — Liberty Heights Ave. and Hilldale Road