Mrs. Bertha Anderson finds leisure enjoyable after 45 yrs.

A teacher for 45 years who retired four weeks ago, felt she might miss the classroom and children, but so far, says Mrs. Bertha Anderson, "These last four weeks have been wonderful and very enjoyable.

"I have time to do some of the things I had always thought about doing but never got around to now that I don't have any papers to grade and lessons to plan."

But most of all Mrs. Anderson says, "I have time to relax".

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UPON retirement Jan. 31 as head of Douglass High School English department for 15 years, Mrs. Anderson was given a party by her fellow teachers, and awarded a certificate of merit for service and loyalty.

Mrs. Anderson started at Douglass in 1939.

She was also presented a foot-high card made by pupils in the art department, and signed by the teachers, and a transistor radio.

When her retirement was announced several months ago, Mrs. Anderson recalls a girl who remained after school to talk with her, suddenly bursting into tears, hugging her and exclaiming:

"Mrs. Anderson you fuss with us for our own good, but we were learning and now you are going to leave us."

From her teaching career which began in 1913 in the elementary schools, Mrs. Anderson can recall other memorable moments.

The one that stands out from the others, however, is a play she was asked to direct in 1930, while teaching at Booker T. Washington.

Wanting to give as many children as possible a chance to be in the play, Mrs. Anderson and several other teachers altered the play "Pandora's Box," renamed it "Paradise for Children," added more parts, and came up with a 200-plus student count.

MORE INTERESTING to Mrs. Anderson these days are former pupils who recognize her on the street as "Miss Brownley" (her maiden name).

Her comment always is "If you knew me as Miss Brownley, you knew me a long time ago."

Included among her former students are Judge John R. Hargrove, Peoples Court; Mrs. Essie M. Hughes, vice-principal of Douglass High School; James Hite, principal of Cherry Hill Junior High School, and Mrs. Elizabeth Phillips, vice-president-treasurer of the AFRO - American Newspapers.

To those thinking of a teaching career Mrs. Anderson has this advice:

"I think the first thing they should have is love for the work.

"One shouldn't be in teaching if he doesn't love working with children and working with people in general.

"It calls for sacrifices and you should be willing to sacrifice."

• • •

DURING HER career Mrs. Anderson says she seldom had trouble disciplining the children.

Standing 5'3" and weighing about 82 lbs., she surmised. "I look so little I guess they just had compassion for me."

If she could see any difference at all in the children of today and those of the past, Mrs. Anderson commented, it would have to be "those today aren't as interested in learning."

She laid this to their minds probably being cluttered with so many other things.

• • •

MRS. ANDERSON is a graduate of the old Teaching School for Girls. She cared for her five brothers and sisters after her mother died in 1913.

One of her sisters, the late Mrs. Margurite Brownley, was one of the first colored supervisors of elementary education.

Her husband, the late William Cato Anderson, was a former vice - principal of Dunbar High and Booker T. Washington Junior High Schools.

Mrs. Anderson lives at 2435 McCulloh St.

MRS. BERTHA ANDERSON, has found time to do some of the things she always wanted to do.

Blue Ribbon Tea set for Dunbar

More than 200 co - hostesses will march into the auditorium of Dunbar High School at 4 p.m. Sunday to initiate the 18th annual Blue Ribbon Tea.

The hostesses are all members of the Women's City - Wide Committee for Delinquency Prevention of the Eastside Community Committee.

Guest speaker will be Belford V. Lawson Jr. attorney of Washington.

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GREETINGS will be brought by Governor J. Millard Tawes; Mayor J. Harold Grady; Municipal Court Judge Robert B. Watts; City Councilmen Henry R. Hergenroeder and Clement J. Prucha; and John H. Henderson, executive secretary of the Druid Hill YMCA.

Music will be furnished by Hollihan's Student Orchestra and the Eastside Community Choir.

PROGRAM participants from the Women's Committee will be Mrs. Gloria A. Jones, president; Mrs. Sadie L. Maddox, chairman of the tea; Mrs. Celia Crawford, assistant chairman; Mrs. Martha Underwood, treasurer; and Mrs. Laura White, secretary.

The cultural and fund - raising activity will enable some 50 under - privileged young girls to attend a Fresh Air Camp this summer.

All of their expenses will be paid by the Eastside Community Committee, Inc. Oscar Arter is president of the Eastside Community Committee.

Bank completes stock offering

Hooper S. Miles, chairman of the Board of Maryland National Bank, has announced that the offering of 88,554 shares of additional capital stock has been successfully completed.

Out of the total 88,554 shares offered to the stockholders, 85,691 shares were subscribed and paid for through the exercise of rights, representing 96.767 per cent of the shares offered and leaving 2,863 shares to be taken up by the investment bankers underwriting syndicate managed by Alex Brown and Sons and Robert Garret and Sons.

Kraut teams in Shepherd's pie

Shepherd's pie has long been a favorite usage for leftover mashed potatoes. Team them with two other old favorites . . . kraut and frankfurters Week.

Try this low - cost pair often in casseroles, soups, stews and, for the youngsters, the kraut and frankfurter on-a-bun is tops.

KRAUT AND Frankfurter Shepherd's Pie is made with three and one - half cups sauerkraut, drained, one - fourth cup chopped canned pimientos, two tablespoons chopped onion, one tablespoon preared mustard, one teaspoon salt, one - eighth teaspoon pepper, one pound frankfurters, cut in one - inch pieces, and two cups seasoned mashed potatoes.

Combine kraut, pimientos, onion, mustard, salt and pepper; mix well. Turn into greased two - quart casserole. Top with frankfurters and potatoes. Bake in moderate oven (350 degrees) 40 minutes.

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FOR CREAMED Kraut and Frankfurter Casserole use two cups sauerkraut, one medium - sized onion, sliced, one pound frankfurters, sliced, one package (10 - ounces) frozen peas, thawed one can (10 - one - half ounces) condensed cream of mushroom soup, and one and one - half cups crushed potato chips.

Combine undrained kraut, onion, frankfurters, peas and condensed soup; mix well. Turn into greased two - quart casserole. Top with potato chips. Bake in moderate oven (350 degrees) 30 minutes.

Deviled eggs with asparagus

Invite some friends over for lunch! Serve these Deviled Egg and Asparagus Sandwiches, sliced tomatoes and perhaps, for dessert, lemon meringue tarts . . . a delicious meal to welcome spring.

For a sure - fire way to make a smooth cream sauce, use Carnation Evaporated Milk. The creamy - richness and smooth - blending qualities of Carnation add so much to cream sauce and other recipes.

• • •

DEVILED EGG AND Asparagus Sandwiches require four hard cooked eggs, one package (10 ounces) frozen asparagus spears, one tablespoon butter, one tablespoon flour, one - fourth teaspoon salt, few grains pepper, and one cup undiluted Carnation Evaporated Milk, two egg yolks, two tablespoons soft butter, two tablespoons lemon juice, four slices toast, and one - half cup grated process - type American cheese.

Cut eggs in half lengthwise. Remove yolks. Mash and season to taste. Stuff egg whites with yolk mixture.

BUY HAUSWALD'S Holsum

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THE ONLY BREAD RECOMMENDED BY MANY CIVIC LEADERS IN YOUR COMMUNITY!

IF YOUR GROCER DOESN'T SELL HOLSUM SOF-BLEND ASK HIM TO CALL HAUSWALD'S FOR IMMEDIATE DELIVERY!

From Mildred's Kitchen

By MILDRED BROOKS

The Milky Way

Who said milk is only for children? — How wrong can one be? Grownups have given various reasons for not drinking milk.

Some say "it gives them gas", others say "its fattening." Now, there is a new set of excuses: Milk contains cholesterol, which has been publicized in connection with heart attacks and fall - out from radioactivity (strontium 90).

Recently, the President of the United States, showed his concern over the decreased consumption of milk in a talk to Milk Producers and Food Specialists.

He dispelled the above reasons as being scientifically sound.

So convinced was he, that a Presidential Directive was given, ordering milk to be served every meal in the White House. It was emphasized that the health of the Nation depends largely on its milk consumption.

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BY NOW, all of us realize that a sense of well - being and physical fitness is the result of what we eat to a great extent. Nutrition authorities agree that animal protein is the most important element in the diet. Milk, being nature's almost perfect food, is an excellent source of this valuable constituent. Other nutrients, especially vitamins and minerals in milk, are like jewels to a necklace — they bring out the sparkle in you. Calcium, one of the minerals in milk, helps to offset bone conditions in old age — if taken when young.

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GETTING MORE milk in the family menus can be done in many ways. If not taken as a beverage, it can be "eaten" in baked products, casserole dishes and desserts. This favorite recipe is an example:

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OLD FASHIONED BREAD PUDDING — 4 slices bread, 2 tablespoons butter, 1/3 cup seedless raisins, 2 eggs, ½ cup sugar, teaspoon salt, 2 cups milk, 1 teaspoon vanilla, 4 tablespoons sugar, ¼ teaspoon cinnamon.

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GREASE A 6-CUP baking dish. Toast 2-day-old bread and spread with softened butter. Cut toast in quarters and put into a baking dish with buttered side up. Sprinkle raisins over toast.

Mix eggs, sugar (¼ cup) salt, milk and vanilla.

Pour over toast and let stand 10 minutes.

Press toast into milk mixture with a spoon to soak up more liquid. Sprinkle mixture of cinnamon and sugar on top. Bake at 350 degrees for 30 minutes on center rack of oven, until knife inserted near edge comes out clean. Serve warm or cold.

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HOW MUCH MILK is required daily depends largely on age. Adults need a minimum of two glasses. The teenagers, who are growing rapidly, should have four or more glasses. Children can have three or four glasses. For nourishing beverage that could please children and grownups alike, this milk drink is delicious:

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BANANA MILK SHAKE— 2 large ripe bananas, 2 tablespoons sugar, few grains salt, 1½ teaspoons vanilla, 2½ cups cold milk.

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SLICE BANANAS into bowl and beat until creamy with a rotary beater. Add sugar, salt, and vanilla. Stir in milk. Beat vigorously until well blended. Serve at once with cracked ice. Serves 4.

Instead of making gravy with water, use milk for more nourishment:

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MILK GRAVY — 3 tablespoons fat (drippings), 2 tablespoons flour, ¾ teaspoon salt, 1/8 teaspoon pepper, 1½ cups milk.

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MELT SHORTENING, BLEND in flour and seasonings. Stir over low heat until brown. Add milk, stirring, and heat only to boiling. Simmer for about 1 minute.

A good hearty soup would be appreciated on these chilly days. This recipe to follow can be a favorite with your family:

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CREAM OF ONION AND POTATO SOUP — 4 medium potatoes-cubed, 4 onions-sliced, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, 1/8 teaspoon pepper, 3 cups scalded milk, cup potato water, 1 tablespoon chopped parsley.

COOK POTATOES and onions together in water to cover until tender. Drain, saving water. Rub vegetables through coarse strainer. Melt butter, blend in flour, salt and pepper, add milk and potato water gradually, then stir constantly. Add potato puree, blend and cook 3 mins. Beat with rotary beater. Sprinkle parsley on top. Serves 6.

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TO VARY your menus with Milk Products, these substitutes can be made:

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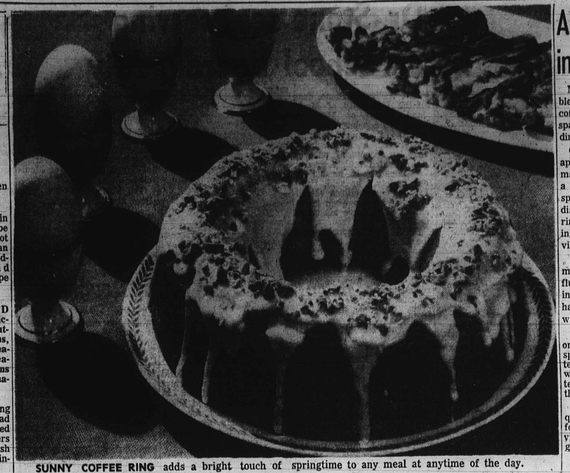
1 slice cheese equals 2/3 cup milk; ½ cup creamed cot tage cheese equals 1/3 cup milk, and ½ cup (¼ pint) ice cream equals ⅓ cup milk.

If skim milk is your choice, increase the Vitamin A-rich foods such as carrots, green cabbage, liver and tomatoes. This will make up for lack of vitamin A which is found in cream.

For an exciting new Cook Book using Milk and its Products, called "Prize Dairy Recipes," write to the Dairy Council of Greater Metropolitan Washington, 1511 K Street, NW, Washington, D.C., or call RE. 7-3150.

Let us travel to Health on the Milky Way.



SUNNY COFFEE RING adds a bright touch of springtime to any meal at anytime of the day.

Sunny Coffee Ring adds touch to springtime breakfast

Like a bright shaft of early spring sunlight, this melt - in - your - mouth coffee cake will add an early spring sparkle to any meal. For Sunny Coffee Ring is as light and gay as spring's first bold crocus.

You can quickly stir the rich orange - fragrant batter together before awakening the family for the day.

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THE AROMA of Sunny Coffee Ring baking is the only call to breakfast you'll need. Or, if you like, bake Sunny Coffee Ring at your convenience and store it in your freezer. At serving time, pop it into a moderate oven for 15 to 20 minutes to thaw and heat through. Ice and decorate then serve.

Because extra amounts of sugar and butter give Sunny Coffee Ring an almost cake-like texture, you'll find it good to serve at other times of the day too. A natural for Kaffeeklatsch, you might also like to pass a plateful of the thinkly - sliced ring with afternoon tea or coffee.

• • •

FOR AN EASY - dessert version of famous French baba top slices of the warm coffee ring with fresh orange segments or canned mandarin orange sections and a dollup of warm orange sauce.

Spring tonic good - for - you, too, is Sunny Coffee Ring. The flour you use has been enriched four ways with food iron and three B - vitamins to promote your family's better health.

For springtime and all year 'round eating enjoyment check your favorite bakery counter and choose your favorite baked treats from the wide selection available there.

SUNNY COFFEE RING is made with one and one half cups sifted enriched flour, three - fourth cup sugar, two teaspoons baking powder, three - fourth teaspoon salt, one teaspoon grated orange rind, and three - fourth cup milk, one egg, beaten, one-third cup butter or margarine, melted, Confectioners' Sugar Icing, and two tablespoons chopped nuts.

Sift together flour, sugar, baking powder and salt. Stir in orange rind. Combine milk egg and butter or margarine. Add liquid ingredients to dry ingredients, stirring only until well blended.

Pour into a well - greased five and one - half cup ring mold. Bake in moderate oven (375 degree F.) 30 to 35 minutes. Cool on rack about 5 minutes. Loosen edges with spatula and remove from pan.

When cool, decorate with Confectioners' Sugar Icing and sprinkle with chopped nuts.

Makes one coffee ring.

Confectioners' Sugar Icing requires one and one - fourth cups sifted confectioners' sugar and two tablespoons milk.

Combine confectioners' sugar and milk and mix well.

Use Washington self - rising flour and omit baking powder and salt.

Apple Cobbler joins coffee in husband-approved dessert

Make a luscious apple cobbler and bring on fragrant coffee to re - kindle the spark in the eyes of your dinner guests.

One of the top husband - approved apple cobblers is made with apples sliced into a sweet hot sauce, then spread into a shallow baking dish. A biscuit topping just rings the applie slices, leaving plenty of fruit open to view.

To make the cobbler even more special, top it with a fluffy orange sauce at serving time. This is made as is hard sauce, then flavored with orange.

FOR APPLE Cobbler use one cup sugar, two tablespoons cornstarch, a half teaspoon cinnamon, one cup water, two tablespoons butter or margarine, five cups thin apple slices.

The biscuit topping requires one cup biscuit mix, four tablespoons sugar, divided and two tablespoons grated orange peel.

• • •

BLEND ONE CUP sugar, cornstarch and cinnamon in large saucepan. Add water. Bring to boil, stirring constantly. Add butter or margarine.

Peel and slice apples. Add to hot sauce. Remove from heat. Pour into shallow baking dish.

Prepare biscuit mix as directed on package, adding two tablespoons sugar. Roll out one - half inch thick on lightly floured board. Cut with three - inch cutter. Cut each round in half and arrange around edge of baking dish.

Combine remaining suger and orange peel. Sprinkle on dough. Bake in hot oven, 450 F. about 25 minutes or until apples are tender and biscuits golden brown.

Serve warm with Fluffy Orange Sauce.

This makes six generous servings.

3176 10-16

3187 10-18

If you want a young and festive look for Easter and afterwards, make this beguiling little frock to wear as is or top it with the waist-length jacket.

Pattern No. 3176 comes in sizes 10, 12, 14, 16, 18, in size 14 dress takes three and five-eighths yards of 44 - inch; jacket one and a half yards 44-inch.

ABOVE IS the way the two-piece looks for spring—an easy overblouse tops a slim skirt. Pattern No. 3187 comes in sizes 10, 12, 14, 16, 18. Size 14 takes three and a half yards of 35-inch fabric or two and three-fourth yards 44-inch fabric.

• • •

SEND 35 CENTS in coins for each pattern to Iris Lane, care of AFRO-AMERICAN, Box 1490, New York 1, N.Y.

Add 5 cents for third class or 10 cents for first class mail.

Pattern Book 50 cents.

DISCOUNT MEAT HOUSE
409 W. LEXINGTON ST.
U.S. No. 1 POTATOES
10 LBS. — 29¢

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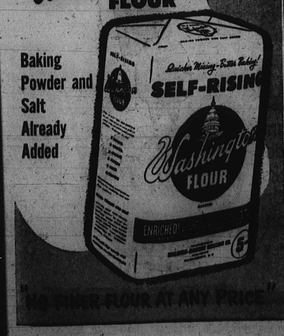
Baking Powder and Salt Already Added



"NO BETTER FLOUR AT ANY PRICE"

Special session backed in county

The Catonsville League on Human Relations has informed Gov. Tawes, that it favors a special legislative session to pass a public accommodations bill.

The group has also sent telegrams to Senator Pine, and Delegates Boone, Culver, Staten, Macguire, MacDaniel and Tyler urging them to vote for the public accommodation bill presented by the Maryland Commission on Interracial Problems and Relations.

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THE CATONSVILLE League, an interracial group, was formed in 1961.

The group is designed to work on racial problems in the areas of housing, education, recreation, equal opportunities and public accommodations.

Ala. must review

The United States Supreme Court accepted the plea of the Rev. Fred L. Shuttlesworth, Montgomery, Ala., Monday and ordered the District Court for the northern district of Alabama to take charge of his case while he sought release in local court.

In the event of failure to secure release within five days from the date of his application, the high court ruled, then the Rev. Mr. Shuttlesworth could proceed on his application in the United States District Court which would consider that all state remedy had been exhausted.

The Rev. Mr. Shuttlesworth, veteran Birmingham civic leader, currently is jailed in Alabama on conviction of a conspiracy charge growing out of the sit-in demonstrations in Birmingham last spring. He is seeking release on bail pending appeal of his conviction.

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All fresh Meat Department items (except cooked, smoked meats, poultry or sausage products) will be price marked at 10% below our regular everyday prices. . . . WE CERTIFY regular prices have not been raised to accommodate this spectacular event! All fresh meats will be carefully trimmed of excess fat and bone and displayed for your selection. We guarantee that these are the top quality meats for which Penn Fruit is famous . . . You must be completely satisfied with your purchase OR your MONEY BACK! (Sorry! Due to the tremendous discount we cannot sell to dealers.) WE RESERVE THE RIGHT TO LIMIT QUANTITIES.

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(NOTE: Pkgs. have already been price marked with the 10% discount)

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GLEN BURNIE—Glen Burnie Shopping Center, 6th and Ritchie Highway
LOCH RIDGE—Loch Ridge Shopping Center, Loch Raven Blvd. at Joan Ave.
YALE—Yale Ave. and Beechfield Ave.
LIBERTY HEIGHTS — Liberty Heights Ave. and Hilsdale Road