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LEAD BENNETT FROSH — Recently elected officers of the freshman class at Bennett College are, left to right: Missess Sandra Huggins, Lima, Ohio, financial secretary; Andrea Mast, Houston, Texas, vice chairman; Patricia Greene, Baltimore, Md., chairman; Sandra Jenkins, Orangburg, S.C., recording secretary and Juliette Douglas, Greensboro, N.C., representative-at-large.

Paine alumnae donates $1,000 to loan fund

AUGUSTA, Ga. — Mrs. Rossie Thompson Hollis, an alumnae and trustee of Paine College, as well as a devoted servant of the Church, has given Paine College $1,000 for the establishment of a loan fund for the use of students preparing for vocation of service.

In presenting the money, Mrs. Hollis wrote, "I only hope that the gift may serve a girl or boy who will feel obligated to serve and live in will be a blessing to the coming and live. If they faithfully such a way that she or he usually in which they serve return it as they become able to pay it back so that others may profit by it, I will be glad."

THE FUND will make possible short term loans to students in amounts considerably smaller than those usually granted through National Defense Student Loans. They will be non-interest bearing when repaid within one month's time, or will carry a rate of 4 per cent if paid within one year.

Ellis H. Rece Jr. acting dean of students at Paine, said, "These loans will assist us in meeting the needs of students who find that their careful accumulations of the cost of the school year have fallen short by $100 or less. Now, they will be able to meet such an emergency in an honorable and businesslike way. "In keeping with Mrs. Hollis' request, first preference for these loans will go to students preparing for vocations of service, particularly within the Church.

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First Jamaican

WASHINGTON — (ANP) — Jamaica's first U. S. ambassador, Neville Noel Ashenheim, presented his credentials to President John F. Kennedy last week.

The new ambassador of the first country to gain independence in the Western Hemisphere almost 40 years, in remarks to President Kennedy, noted the historical bonds of kinship and friendship between the two countries.

MR. AND MRS. JOHN W. BEASLEY were married in Baltimore recently. The bride is the former Miss Dorothy Ford, daughter of Mr. and Mrs. Chester Ford. Mr. Beasley is the son of Mrs. Adline Barksdale of Anthens, Ga.

Golf club holds meeting

BALTIMORE

Mrs. Nellie Briscoe and Mrs. Madeline Davis were hostesses at the recent meeting of the Ladies Division of the Colonial Golf Club. After the business session, Mrs. Briscoe showed color films of her trip to Mexico and the club's Scotch Foresome tournament.

Plans are under way for the Carnation Milk Tournament to be held in the spring and for the formation of a junior golf group which would include girls and boys from 10 to 16 years of age.

* * *

RESULTS FROM the Club Championship for 1962 are: Mrs. Alma Owen, champion, and Mrs. Marie Murphy, runner - up; Mrs. Nettie Brown, first flight winner and Miss Audrey Hopkins, runner - up; Mrs. Annie Pitts, second flight winner, and Mrs. Johnnie Garrett, runner - up; Mrs. Lillian Bell, consolation flight.

The Colonial Ladies were represented in the YMCA tournament in Washington, D.C. by Mrs. Alma Owen, Mrs. Mary McCray and Miss Audrey Hopkins. Mrs. McCray, playing in the second flight, won a $20 gift certificate while Miss Hopkins won third place in the first flight.

Robert Wallace, tournament director of the Men's Division, reports results of the Men's Club Championship are:

Fred Medders, champion; Clarence Gross, runner-up, with M. Chambers and Richard Pope.

by Soror Goldie Nicholas, Petersburg, Va. and Soror Thomasina Mann, an undergraduate student of Hampton Institute. Soror Grace Pleasants, former Mid-Atlantic regional director under whose administration the hostess chapter, Zeta Pi Omega, was established was consultant.

* * *

SOROR MARGARET SPIVEY, basileus of Zeta Pi Omega, presided at the opening session and Soror Edith Leach, acting basileus for Delta Alpha presided at the luncheon program.

The day's activities concluded with a reception in honor of Soror Piggott at the home of Soror Mary T. Eldridge, 1877 Broadell Drive, Fayetteville.

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SHE'S THREE—Linda Marie Brown, daughter of Mr. and Mrs. Richard J. Brown, celebrated her third birthday at a party given by her parents, Sunday.

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UTZ POTATO CHIPS

Mid-Atlantic AKA region conference at Fayetteville

FAYETTEVILLE, N. C. — The ninth Mid-Atlantic Region Basilei Conference of the Alpha Kappa Alpha Sorority was held at the E. E. Smith High School in Fayetteville.

One hundred fifty basilei, graduate advisors, officers and members representing 43 chapters in Virginia, West Virginia and North Carolina attended. Zeta Pi Omega and Delta Alpha Chapters of Fayetteville under the leadership of Soror Margaret Spivey and Soror Earnestine Thompson were hostess chapters.

* * *

SOROR LUCILLE PIGGOTT, regional director of Greensboro, North Carolina was in charge of the one-day conference. In introducing the theme, "Strengthening From Within," Soror Piggott emphasized that in order to strengthen the component parts of any organization, there must be an earnest attempt to strengthen the source of the organization's energy — The Individual Member.

Soror Piggott stressed the need for new strategies for leaders of Alpha Kappa Alpha to give chapters the necessary vitality which automatically comes from active interesting programs.

The theme "Strengthening From Within," was thoroughly discussed in 3 workshops. "Undergraduates — The Hope Of The Future" was led by Soror Lillian Middleton, A-T College, and Soror Ella Mundon, Virginia State College. Soror Eleanor Catling, North Carolina College, was consultant for the group.

Soror Jessie Ratley, Newport News, Va., was consultant for the workshop "Chapter Vitality." Sorors Sadie Currie, Johnson C. Smith University, Shirley Frye, Greensboro, were discussion leaders.

The discussion, "New Strategy for Leaders," was led by

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Try Pumpkin puff for Thanksgiving

TRY PUMPKIN PUFF FOR

Is there a Jack - O - Lantern made from a fresh pumpkin still around your house? If so, you are in for some good eating! After removing the wax, soot and trimmings, the pumpkin may be prepared for some tasty, delicious dishes in one or two ways.

For the Oven Method, cut the pumpkin in half crosswise, removing seeds and string. Place pumpkin, shell side up in a greased shallow pan. Bake at 375 degrees, until fresh is tender — for 30 to 45 min. When cool, remove rind and press flesh through a sieve. If it is easier to cook on top of the stove cut pumpkin in pieces and cook in a small amount of boiling salted water in a covered saucepan for about 20 min.; drain.

Remove shell and strain. If this is to be used for pie, heat over low flame to evaporate some of the moisture.

* * *

HERE'S A delightful dessert in which fresh or canned pumpkin may be used.

It is topped with Sherry-Ginger Whipped Cream.

* * *

PUMPKIN CUSTARD

- 1 can Pumpkin
- 1 cup light brown sugar
- 1 tablespoon flour
- 1/8 teaspoon salt
- 1 teaspoon each ginger, nutmeg, cinnamon
- 2 tablespoons butter
- 1-½ cups milk
- 4 eggs, slightly beaten

Sherry - Ginger Cream

* * *

MIX PUMPKIN, sugar, flour, salt, spices, butter and milk. Cook stirring constantly for 5 min. Cool slightly; pour over slighty beaten eggs. Pour into well - buttered 1-½ qt. casserole. Place in pan of hot water. Bake at 350 degrees F for 1 hour or until Pumpkin Custard is set. Serve with a glob of Sherry - Cream. Serves 6.

* * *

TO MAKE TOPPING: Whip 1 cup heavy cream add ¼ cup confectioner's sugar, 1 tablespoon Sherry Wine and ¼ cup chopped preserved ginger.

If a Sweet - Tooth isn't yours, try this vegetable-recipe for Pumpkin, that is a favorite in Jamaica, West Indies:

* * *

PUMPKIN PUFF

- 2 cups hot mashed pumpkin
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoon minced onion
- 1 egg, beaten

* * *

COMBINE ALL ingredients. Place in a greased baking dish. Bake at 400 degrees F for 30 min. Serves 4.

The flavor of pumpkin in the next recipe does wonders for this spicy dessert. Steam Puddings have an extra special appeal during frosty, winter days. True, it does take a little more time to prepare than most desserts, but for this gastronomic treat, the effort is unjustifiable.

* * *

STEAMED PUMPKIN

- 1-¾ cup sifted enriched flour
- 1 teaspoon baking powder
- ½ teaspoon each salt, baking soda, cinnamon, ginger and cloves
- ½ cup shortening
- 1 cup brown sugar, packed
- 2 eggs
- ¼ cup buttermilk
- ½ cup canned pumpkin

* * *

Mix and sift flour, baking powder, salt, baking soda and spices. Cream shortening and sugar. Add eggs; beat well. Add flour mixture alternately with buttermilk and pumpkin to creamed mixture. Pour into greased 1½ qt. mold. Cover mold tightly. Steam 1¾ hours, or until wooden pick stuck in center comes out clean.

Cool a few minutes; loosen from sides of mold; remove; serve warm with hard sauce molded into small "pumpkins." Serves 8 to 10.

How can anyone mention Pumpkin without thinking of Grandma's favorite pie? Here is a good ole - fashioned recipe that could easily make you the "Champeen" Pie Baker:

* * *

PUMPKIN PIE

- 1 can pumpkin (1 lb. - 13 oz.)
- 1 cup brown sugar, firmly packed
- 1 cup granulated sugar
- ¼ teaspoon ground cloves
- 3 teaspoons cinnamon
- 2 teaspoons ginger
- 1 teaspoon salt
- 4 eggs beaten
- 1 cup Carnation milk
- 1 cups whipping cream

* * *

TWO 9-INCH unbaked pie shells or one deep 10-inch. Combine first 8 ingredients; mix well. Combine evaporated milk and cream, heat scalding point; add; mix well. Pour into unbaked pie shell. Bake at 350 degrees F until knife is clean when inserted near rimd and comes out clean. Garnish with a border of whipped cream drizzled with cream.

JIFFY CHOCO-PEANUTS DROPS, shown above come to the aid of packers of school lunches as well as provice nourishing treats for the pre-school set.

Apple cake

America's favorite desserts often stem from the versatile apple, and among the top favorites is Dutch Apple Cake.

For this delicacy you will need three-fourths cup sugar, ¼ cup soft butter or substitute, 1 egg, ½ cup milk, 1½ teaspoons salt, 1½ cups sifted flour, 2 teaspoons baking powder, ½ teaspoon salt.

* * *

MIXTURE SUGAR, butter and egg together. Stir in milk. Then add the dry ingredients which you have sifted together. Spread the batter in greased and floured nine-inch square pan.

Arrange pared apple wedges or slices on top so they overlap. Sprinkle with a mixture of sugar and cinnamon, the amount depending on the tartness of the apples.

This easy-line ensemble in three pieces is very harmonious and becoming in its Chanel-type jacket, slim skirt and boat-neck blouse.

No. 3175 comes in sizes 12½, 14½, 16½, 18½, 20½, 22½, 24½. In size 16½ the suit takes 3-1/8 yards of 42-inch fabric; the blouse 1¾ yards of 35-inch.

* * *

THERE IS a simple fresh charm in this full-skirted, front-buttoned jumper that should take it right to the head of the class.

No. 3185 comes in girls' sizes 8, 10, 12, 14. Size 8 takes 2¾ yards of 35-inch fabric for the jumper and 1½ yards of 35-inch for the blouse.

* * *

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Scallops

If scallops had been especially designed for skewer cookery, they couldn't be in a better size or shape. These bite-size morsels are just right for broiling, and their mild flavor invites additional seasoning with herbs and wine.

Here is a simple way to use the frozen, breaded scallops in a dish that takes only minutes to prepare. They are threaded on skewers with bacon and mushrooms, then served with a curry sauce.

Just three ingredients make the sauce — canned chicken soup, California Chablis or other white dinner wine and ½ to ¾ teaspoon curry powder. Heat slowly to boiling, stirring frequently.

with Quick Curry Sauce.

* * *

FOR Quick Curry Sauce combine 1 (10-oz.) can undiluted condensed cream of chicken soup, ½ cup California Chablis or other white dinner wine and ½ to ¾ teaspoon curry powder. Heat slowly to boiling, stirring frequently.

* * *

SKEWERED SCALLOPS are made with 2 (7-oz.) packages frozen breaded scallops, 24 fresh mushrooms or water chestnuts, 8 slices bacon, hot cooked rice, and Quick Curry Sauce.

Thaw frozen scallops slightly. On each of 8 small skewers, thread 3 scallops and 3 mushrooms alternately, lacing a bacon slice in-between. Broil about 4 inches from heat about 3 minutes on each side or until bacon is crisp.

Arrange 2 skewers for each serving on hot rice. Serve

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EXCITINGLY FLAVORED HEINZ KETCHUP 14-oz. bot. 21c
EARLY GARDEN DEL MONTE PEAS 4 16-oz. cans 75c
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FRESH CAUGHT FRESH BLUEFISH 1-lb. 25c
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