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

COOKING IS FUN:

Combine cranberry relish with traditional roast turkey

As prayers for peace mingle with prayers of thanksgiving, many a homemaker will want to make this year's holiday feast especially memorable.

The traditional way is a good way — a grand roast turkey, generously served, combined with a tangy cranberry relish to bring out the succulent, savory flavor, and all the other familiar trimmings.

• • •

LET YOUR BIRD be of magnificent proportions as in oldtime harvest celebrations, or smaller as needed. If there are leftovers, that's just fine. Tasty turky encore preparations will take care of them for later meals to come.

As before last Thanksgiving, there'll again be plenty of turkeys available at Northeast markets. In 1961, supplies were record large.

They'll be almost as abundant this year, running less than 10 percent short of the record, says the U. S. Department of Agriculture. And there'll be lots of cranberries, too, in every pleasing form — fresh, frozen, canned jellied or whole berry sauces, and juice.

• • •

Perhaps you'd like to try a new cranberry side dish for your turkey platter this feast-time. This CRANBERRY SOUFFLE SALAD, recommended by USDA home economists, is delicious, and easy to prepare.

Mix one package unflavored gelatin, one cup water, two tablespoons sugar and one half teaspoon salt. Cook over low heat until gelatin dissolves, stirring constantly, then remove from heat. Add one half cup mayonnaise, two tablespoons lemon juice and one teaspoon grated lemon rind.

Spoon mixture into an ice cube tray and chill 10-15 minutes in the freezer until edges are firm and center is soft, then beat until fluffy. Mix two cups fresh chopped cranberries and one half cup sugar, and fold into the gelatin along with one diced pared apple and one fourth cup chopped nuts. Turn into a four-cup mold and chill until firm.

• • •

FOR AN ELEGANT finale to the meal, serve this pleasantly tart CRANBERRY PUDDING. Sift one and one half cups sifted flour, one teaspoon soda and one half teaspoon salt. Add two cups whole cranberries, one half cup molasses and one third cup boiling water. Pour mixture into a buttered six-cup mold and cover tightly.

Place mold on rack in dutch oven or large kettle, add boiling water until it covers half the mold, cover kettle and steam for two hours. Unmold pudding and serve hot with this butter sauce: one cup sugar, one half cup cream, cooked and stirred together until sugar dissolves. Serves 6.

• • •

ADD THIS recipe for TURKEY-CRANBERRY TIERS to your post-Thanksgiving repertory. It's unusually attractive and may serve as a buffet centerpiece when entertaining or for individual family portions at lunch or Sunday supper.

To suit your purpose, choose a fancy four-cup mold or four individual molds in which to build the tiers.

• • •

CRANBERRY TIER—Combine one cup sugar and one cup water, bring to a boil, then simmer 5 minutes. Add two cups fresh cranberries and cook until skins pop, but don't stir. Strain mixture and return liquid to heat.

Soften one package unflavored gelatin in one half cup cold cranberry juice cocktail and mix into the cranberry syrup with a dash of salt. Cook until gelatin dissolves, stirring constantly, then chill until slightly thickened. Fold in one half cup diced celery and one half cup chopped nuts. Pour into mold and chill until almost firm. Then add the turkey tier.

• • •

TURKEY TIER — Soften one package unflavored gelatin in one half cup turkey broth or water. Cook over low heat until gelatin dissolves, stirring constantly. Combine two cups finely diced cooked turkey, one cup finely diced celery, one cup salad dressing, one half cup light cream, one fourth cup chopped parsley, salt and pepper.

Stir gelatin into turkey mixture and spoon over cranberry tier. Chill until firm. Serve Turkey-Cranberry Tiers on flat beds of crisp salad greens topped with whipped mayonnaise and cream cheese.

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• • •

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• • •

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Send to Anne Adams, Afro-American Pattern Dept., 243 West 17th St., New York 11, N.Y. Print Painly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

• • •

OVER 100 ANSWERS to "what-to-wear" — in our new full color Fall-Winter Pattern Catalog. Casual, dressy, school — all sizes! Send 35 cents now.

Holiday almond stuffing will enhance Thanksgiving turkey

Holiday-time is eating-time, and your holiday eating will be ever so pleasurable if you stuff the turkey—or chicken — with "Holiday Almond Stuffing."

Convenience foods such as seasoned stuffing mix, instant minced onion and almonds already roasted and diced take practically all of the labor out of preparing this tasty orange-flavored stuffing.

• • •

IN ADDITION to roasted diced almonds, toasted slivered almonds and unblanched whole almonds are now packed in attractive cans. Smokehouse cocktail almonds, surefire hits at any holiday party, are also found these days in tins.

If you wish to smoke your own almonds, combine one half teaspoon liquid smoke and two teaspoons water, then toss with one cup unblanched whole almonds. Cover and let stand overnight. Roast in flat pan in 300-degree (slow) oven 20 to 25 minutes or until lightly browned, stirring often. Sprinkle with salt.

• • •

HOLIDAY ALMOND STUFFING is made with one cup roasted diced almonds, one and one half cups thinly sliced celery, one half cup finely-chopped celery leaves, three quarts seasoned stuffing mix three tablespoons instant minced onion, one teaspoon salt, two large oranges, pared, sectioned, and diced, one cup chicken broth or giblet stock, two tablespoons lemon juice, and one half cup melted butter or margarine.

Toss together in a large bowl, all ingredients except broth, lemon jice and butter. Heat broth, stir in lemon juice and butter. Drizzle over stuffing mixture and toss to mix thoroughly. Pack lightly into turkey.

Makes 4 quarts stuffing (enough for 16 lb. - turkey).

Supper Salad

Let a "Molded Supper Salad" highlight your evening menu when seafood of all sorts is being featured in the country's markets.

It's a shapely, chilled mixture of flaked tuna, chopped ripe olives and dill pickle and diced celery in a tangily-seasoned evaporated milk mold with the airy texture of a souffle.

• • •

BE SURE have all the ingredients ready to add to the evaporated milk before starting to whip it. If you have a container of chopped ripe olives in your larder, the preparation will naturally be simplified. But it's not much of a chore to cut olives from their pits and chop the fruit.

Molded Supper Salad is made with one cup ripe olives, two cans (six and one half or seven ounce each) tuna or one can (twelve and one half ounce), one cup diced celery, one fourth cup chopped dill pickle, one and one half envelopes plain gelatin, one, fourth cup water, one can (fourteen and one half ounce) evaporated milk, six tablespoons lemon juice, three fourth cup mayonnaise, one half teaspoon salt, and three fourth teaspoon dry mustard.

• • •

CHOP OLIVES. Drain and flake tuna; combine with olives, celery and pickle. Soften gelatin in water; dissolve over hot water. Chill evaporated milk in refrigerator tray until ice crystals form around edge, about 15 minutes.

Turn into a chilled bowl and whip until stiff. Gradually add lemon juice, gelatin mixture, mayonnaise, salt and mustard; whip very stiff. Fold in tuna mixture and turn into two quart mold. Chill until firm.

Makes 6 to 8 servings.

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Peach-Almond dream parfait

End dinner on a light, refreshing note with Peach-Almond Dream Parfaits!

Colorful and delicious, this dessert makes use of convenient packaged puddings and the ever-successful Carnation Evaporated Milk.

• • •

PEACH - ALMOND DREAM PARFAITS are made with 1 tablespoon (1 envelope) unflavored gelatine, 1 package (3¼ ounces,) vanilla pudding and pie filling, ¼ cup sugar, 1 2/3 cups (large can) undiluted Carnation evaporated milk, 1 cup water, 1 tablespoon vanilla, 1 teaspoon almond flavoring, 2 tablespoons lemon juice, 4 fresh peaches, sliced or 1½ cups canned, sliced peaches and ¼ cup almonds, slivered.

Mix gelatine, pudding, sugar, 1 cup Carnation and water in saucepan. Cook over low heat until mixture comes to a full boil, stirring constantly.

Mix in vanilla and flavoring. Chill until mixture mounds from the spoon (about 45 minutes) chill 2/3 cup Carnation in refrigerator tray until soft ice crystals form around edges of tray (10 to 15 minutes).

• • •

WHIP UNTIL stiff (about) 1 minute). Add lemon juice. Whip very stiff (about 2 minutes longer). Beat into pudding mixture.

Fold in the peaches and almonds. Spoon into parfaitor sherbet glasses. Chill until firm, about 2 hours. Garnish with additional almonds.

COMING EVENTS

NOV. 18

Women's Day Service at Sharp St. Memorial Methodist Church, Dolphin and Etting Sts. Speaker, Dr. Regina Goff Henry of Morgan State College, 11 a.m. Youth Program at 7:30 p.m. featuring Donetta Muse of Washington, D.C. "Queen of Young Gospel Singers. Travel talks and exhibits by youths.

• • •

Presentation of Linen by Wesleyan Service Guild of the Washington Conference of the Methodist Church, at N.M. Carroll Home for Aged, 706 Carrollton Ave., 3 p.m.

• • •

Verle Lawson, organist-choirmaster at Christ Episcopal Church, in organ recital at Douglas Memorial Church, Lafayette and Madison Aves., 5 p.m.

NOV. 23

Dr. Lawrence C. Powell, author and lecturer, will speak on "Books As Humanizing Instruments" at 9 a.m., at the Central Enoch Pratt Library on Cathedral St.

NOV. 25

The Municipal Employees Association, formerly the Association of Colored Municipal Employees, holds its 25th anniversary Banquet at Carver Vocational - Technical High School, Pressman and Bentalou Sts., 6 p.m.

DEC. 2

The Kay Burke Chancel Choir of Macedonia Baptist Church will give a recital at John Wesley Methodist Church, North Ave., and Bloomingdale Road at 3:30 p.m.

DEC. 9

The Naylor - Hughes Circle of Sharp Street Memorial Methodist Church will present "The Messiah," by the Great Hymns Choir, under the direction of the Rev. Daniel Rideout at 7 p.m.

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OUR 146TH YEAR

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PROGRESS • SERVICE • DEPENDABILITY

ANNAPOLIS DOINGS

By ELOISE RICHARDSON

Great dissatisfaction has arisen among some of the members of the county Federation of Parents and Teachers after becoming aware of a report that applications of qualified colored teachers for work in Anne Arundel County have been rejected.

Recently a delegation from this group, headed by Elmer Thompson, who is a PTA president, called upon the Board of Education for an explanation.

As spokesman, Mr. Thompson, in his remarks, said "we are not interested in the racial issue. Our main concern is why qualified teachers are apparently turned down for jobs in the county."

In October this group brought seven questions concerning teaching vacancies, equal consideration, integration and recruiting procedures to the board.

As a rely in writing the board intimated that all vacancies were filled and that all applications are processed in the same way. The board also stated that it would continue to place selected, experienced colored teachers into formerly all-white schools.

• • •

IN EXPLAINING procedures the statement also read: "There is a false assumption that the completion of a teacher-training program is the sole major criterion for the selection of teachers. Such an assumption does not recognize that colleges vary widely — the quality of academic preparation."

Furthering the statement, the board also said "two other factors are important, — the quality of the academic record of the individual, and the personality factors which contribute to a teacher's effectiveness."

At the meeting, Mr. Thompson stated that "we are not satisfied with the answers you have given us."

Another of the federation group, the Rev. John T. Chambers, questioned the fact that the county has had to hire teachers with inadequate credentials when qualified colored teachers were forced to get jobs elsewhere.

He presented three names of colored teachers who were vindefly turned down. One is now unemployed, one works in Montgomery County and the other in Charles County.

• • •

IT WAS intimated at the meeting by the board that Dr. David S. Jenkins, superintendent, must exercise his own best judgment concerning the placement of teachers in any situation.

Mrs. John H. Norris, president of the school board, assured the group that the hiring and placement of teachers would be further studied by the school board, when an executive session to consider the problem would be held following the meeting.

However, she indicated that their would little, if anything to add, if hirring practices were in order.

• • •

THE NURSING Education Department of Crownsville State Hospital held its annual tea in honor of its recent graduates of practical nursing in the Nurses Home lounge.

The usual highlight of activities was the presentation of three awards, significant of the achievements of the members of the current class.

The Faculty Award was presented by Mrs. Mary Morgan to Frances Elliott of Arnold, Md. for the "highest theoretical achievement."

Eileen Smith of Glen Burnie received the Woman's Auxiliary Award for having achieved the status of being "the best all-round nurse." it was presented to her by Mrs. Jane Nelson.

Maria Price of Baltimore received the Anonymous Award for becoming the "best psychiatric nurse in her class," presented by Mrs. Edith Lee of Baltimore, psychiatric instructor.

• • •

DR. CHARLES S. Ward, superintendent, delivered an interesting address and afterwards, was presented a gift, patient litter apparatus for the hospital from the class by Eileen Smith.

Dr. Leon W. Whitt, director of Psychiatric Education, extended greetings to the group. The Rev. S. J. Mack, chaplain, gave the invocation and the benediction.

The list of graduates of the 1962 class is as follows:

Gertrude Belt, Crownsville; Eda Dickinson, Crownsville; Frances Elliott, Arnold; Jimmy Fee, Gambrills; Marie Gough, Washington, D.C.; Viola Hill, Glen Burnie; Arline Johnson, Annapolis; Phyllis Jordan, Crownsville; William Jones, Crownsville;

Also Margaret Lambert, Glen Burnie; Ilean Manns, Pasadena; Delores Morgan, Baltimore; Maria Price, Baltimore; Adalene Ransome, Crownsville; Lemuel Ronson, Crownsville; Ruby Smith, Baltimore; Mary Thomas, Pasadena, and Mildred Washington, Baltimore.

• • •

LOVELY LITTLE Joyce Takeall, the young daughter of Mr. and Mrs. Arthur Takeall in Admiral Drive, who has been confined to her bed since summer, took her "first steps" to attempt to walk again last week.

Joyce, an avid reader, and a third grade pupil, had correction surgery perfomed on her lower limbs. During her stint in bed because of the casts on both legs, she cheefully entertained her friends, read books, did some drawing, painting, and molding with clay and watched television.

Joyce has loved books since a "tiny tot." It was a constant ritual with her to attend story hours at the Annapolis Public Library while a pre-schooler.

While confined she has continued her school work with her teacher, Mrs. Patricia Brown. Joyce has a big sister, Martha Jacqueline, and big brother, Arthur Jr., who adore her.

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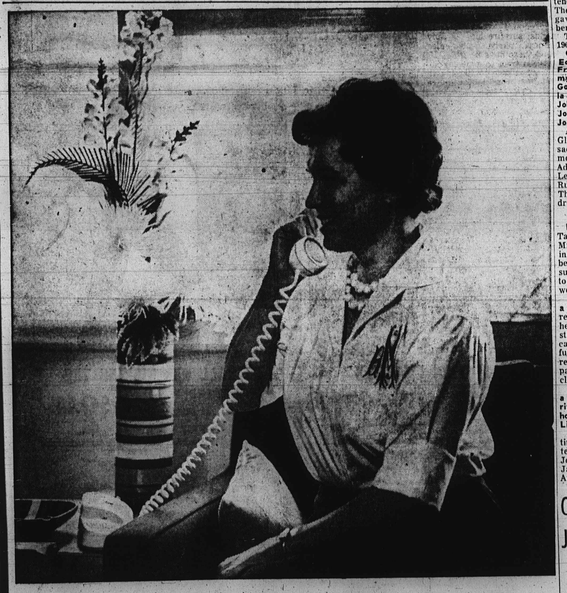
FINAL ACT — Annette Carter, 2, performs the last gesture she will do before the curtain falls in the 3-act opera "Der Rosen Kacalier" by the Civic Opera Company at the Lyric Theatre tonight (Friday) 8 p.m. As a little boy servant, Annette picks up handkerchief of a princess who finally has righted her mixed-up love affair. Chosen over seven others for the role, Annette thinks it's fun to have the switch — for a while — from girl to boy. She is the daughter of George and Juliet Carter, both public school teachers. They live at 2206 Whittier



Create opportunity, JFK tells unions

WASHINGTON

Organized labor must go beyond its customary niedces of equal job opportunity and see that opnortunity is created for workers of all races and colors.

That was the suggestion made Thursday by President Kennedy as 121 AFL-CIO unions signed agreements pledging a "fight to the finish" to eliminate discrimination and unfair practices wherever they exist.

In a formal ceremony in the East Room at the White House, representatives of the unions affixed their signatures to a document called "Union Program For Fair Practices."

The signing ceremony was initiated by the President's Committee on Equal Employment Opportunity, headed by Vice President Lyndon Johnson.

PETERSBURG, Va. —The National Teacher Examination will be given at Virginia State College Feb. 16. Applications to take the test must be at the Educational Testing Service by Jan. 18.

LUTHERVILLE FAMILY FINDS TELEPHONE CALLS SAVE 28 TRIPS TO TOWN IN TWO WEEKS

Not long ago, Mrs. Charles O. McAtee, Lutherville housewife and mother of two, kept track of all phone calls made by her family for two weeks. For each local telephone call that eliminated a trip in person, she estimated the time, travel and money saved.

And here's what the diary showed at the end of the two weeks: 567 miles of driving, $45.92 in car expenses and 34 hours . . . all saved the easy way . . . the telephone way. Telephone calls to the cleaner, the garage, the dentist, and department stores saved her countless steps and wasted motion. Mrs. McAtee's enthusiastic reaction to the results of the diary? "It's really amazing how much time and effort your telephone saves you."

What tale would your telephone diary tell? You, too, would probably be amazed at how much your phone gives in return for its low monthly cost.

THE CP TELEPHONE COMPANY OF MARYLAND

—City's first

(Continued from Page 1)

from a second floor window.

Commenting on some of his close-calls and thus noting the potential dangers in fire fighting, Mr. Thomas said that he and another fellow fire fighter were overcome by smoke in a Charles St. fire in 1957.

But Mr. Thomas received his closest call recently. He told of fighting a fire in an empty building on Lexington St., when he was suddenly enveloped in flames.

"I thought that was the end," he said. "That was the first time I was soared fighting a fire."

He received second-degree burns on the arm, ears, and face.

READING, listening to music, and following the sports world constitute Mr. Thomas' chief spare time activities.

"I love his writing," he said of Richard Wright. He also likes James Baldwin, a novelist; Friedrich Nietzsche, a German philosopher; and many of the Russian writers.

"I like all types of music," he said. "Sometimes soft music. Sometimes jazz. Charlie Parker—well—he's dead, but he was one of my favorites."

He also said that he liked the "sweet, soft music of pianist Eddie Hayward."

Football is his favorite sport.

Superstar Wilt Chamberlain of the San Francisco Warriors and swivel-hipped Lenny Moore of the Baltimore Colts are his sport heroes.

The fire Department has been integrated since 1954.

Under department rules, a fighter has to be in the department for at least five years before he can be promoted to lieutenant.

Mr. Thomas has been in the department six and a half years.

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CINCINNATI VS. CHICAGO — SUNDAY, FEBRUARY 24, 1963

San Francisco VS. CHICAGO — WEDNESDAY, MARCH 6, 1963

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ERDMAN — Erdman Ave. and Sinclair Lane.
CHARING CROSS—2510 Baltimore National Pike.
LOCH RIDGE — Loch Ridge Shopping Center, Loch Raven Blvd. at Joan Ave.
YALE — Yale Ave. and Beechfield Ave.
GLEN BURNIE — Glen Burnie Shopping Center, 6th and Ritchie Highway.
LIBERTY HEIGHTS — Liberty Heights Ave. and Hilldale Rd.