White House aide to Hoover is dead

WASHINGTON (NNPA) — Funeral services were held Tuesday for Leon Thompson, a member of the White House staff during the Hoover Administration and a veteran of World Wars 1 and 2, who died Dec. 1.

A native of Churchtown, Md., Mr. Thompson, 67, had been steward of the Alibi Club of Washington. He played a leading role in the affairs of the Asbury Methodist Church for 40 years.

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MR. THOMPSON served with the 51st Field Artillery during the World War 1 and was discharged as a sergeant in April 1919.

After five years with the Commerce Department, he joined the personal staff of Herbert Hoover and remained with the former President until his term ended in 1933.

Subsequently, Mr. Thompson worked for the Office of the Army's Assistant Chief of Staff for Intelligence. He was retired in Sept. 1955, and received a certificate of achievement for his "outstanding service in Army intelligence."

SURVIVING ARE his wife, three sons, Leon Jr., Alexander and Herman, and two daughters, Mrs. Joel Mattison and Mrs. George Marshall.

Burial was in Arlington National Cemetery.

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OLD FASHIONED — Little Arnold Prater, 1½, doesn't care for those new fanglett toys, i/e "Rocket Carts." He feels a man ought to stick close to the earth and he picks himself a tractor. Arnold is the son of Mr. and Mrs. Alvin Prater, of 131 Aisquith St.

Space Age Toys

By WILBUR PINDER

On Christmas Eve, the new "Untouchables' Water Pistol" or the "Mama and Dada" talking doll, will possibly replace the once popular "visions of sugar plums," in the dreams of children.

As for a Santa Claus, with reindeers and sled — are you kidding?

If Santa doesn't deliver his presents in a supersonic jet plane this year, the young fry will probably consider him "a square." He's "way out."

Perhaps this year, if Santa wants to make an impression, he'd better drop down the chimney in a space capsule, like the one John Glenn had.

This is the season of the year, when kiddies toys take on an air of prominence, and this year's crop of playthings leans heavily to the Space Age theme.

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IN GREAT-GRAND FATHER'S time, an old wooden box with a couple of wheels, a sling shot, or a clay and paper doll, served well as a plaything, but not today.

A toy as defined by the Encyclopaedia Britannica is, "a trifle, worthless, petty ornament, a child's plaything."

Looking over this year's assortment of toys offered in our downtown department stores, would make one doubt the correctness of the above definition.

For above all, they are far from being "worthless."

For example, there is available, a toy radio that can actually pick-up local radio programs, and he used as a short wave transmitter and receiver and is also equipped with a voice transmitter.

This unique toy — Toy? — is priced at $16.87.

Then there is the model-type "Sky Diver Jet Plane," equipped with an ejection seat for a plastic pilot, for $2.77.

• • •

YOU CAN even buy your young spaceman, a complete astronaut uniform, with fiber space helmet for $6.04.

Among the prominent toys in Baltimore this year is a miniature ice hockey game, which operates in a fashion similar to a pin ball machine.

It has an electric scoring device, with slide action hockey players and officials, and is even equipped with pennants of famous teams. This family type game may be purchased for $9.67.

A toy salesman said that one of the best sellers this year has been the Battle Ground set.

This plastic replica of an actual battle site includes miniature friendly and enemy troops, removable foxholes, trenches, camp sites, cannons, tanks, and other military vehicles.

• • •

ALSO IN the same line are "Pioneer Forts, "Cape Canaveral" sites and variety of others including the "Moon Base.' The only set of this type, that they don't have, is possibly Site.

The toys for girls seemingly remain the same from year to year. They have their kitchen sets, dolls, tea tables and chinaware.

The biggest seller in girls toys, of course, are the dolls. Some talk and some walk, and prices range from $8 to $10.

According to one salesman, the educational toys are also big sellers.

Included in these is a slide projector equipped with pictures of great men and animal or insect study pictures. It is priced at $7.47.

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A MAJOR item this year is a racing car set, which has a hand controlling device, enabling the cars to dodge obstacles, steer to the left or to the right, change lanes, accelerate and it goes forward and backward.

Of course the old favorites still remain, with a few modifications.

Among these are trains, life-children size kitchen sets made of cardboard, trucks and cars and doctor or nurse kits.

Even with the progress of time, the child's plaything has changed little in its basic concept, amusement.

Today's toy not only amuses but educates the modern child in a scientific and industrial world.

SAY YOU SAW IT IN THE —AFRO—

Public invited to lectures

Morgan State College has announced a series of Faculty Lectures that are designed to make available to the public new and authoritative interpretaions of significant subjects.

Richard I. McKinney, professor of philosophy, on Thursday, Dec. 13 when he lectures on "Existentialism and Modern Man," at 8:15 p.m. in the Student Union Lounge.

The series announced includes fifteen lectures which will be presented as forums through May 1964 on topics drawn from the broad sweep of human knowledge and selected for their likely appeal to both the scholar and the layman seeking more general information.

President Martin D. Jenkins described the series as "an attempt of Morgan College to share its distinguished faculty with the community and a phase of our program of developing here at the college a vital cultural center," he explained:

"In today's dynamic culture, our education never ceases. Through our lecture series, faculty members share the products of their ship — offering new interpretations of subjects that are of current and continuing interest. I am hopeful that the varied prescutations will contribute to the insights and understandings of those who attend the lectures."

Masonic youth group founded

Knox-Brooks No. 9, Prince Hall Affiliate, a youth fraternity was recently organized at the Masonic Temple, Fairmont Heights, Md.

Founded by Mrs. Anna Brown, who was named grand chairman, the fraternity list as sponsors Mesdames Hattie L. Minor, Ora Braxton, Dora Robinson, Queenie Gaither, Sallie McMillian and Laura Hawkins.

Officers are: Barbara Minor, Ronald Hawkins, Shirley Taylor, Beverly Ross, Daniel Leazer, Dora white, Louis Eggiston, Marshall Braxton, Walter White.

Other members are Miss Valarie Braxton, William Jones, Larry Leazer, Byron Jones, and Joyce Johnson.

Grand officers present were: Mrs. Madelane Williams, grand worthy matron; Travis Vauls, grand worthy patron; Mrs. Beulah Anderson, grand deputy; Mrs. Edith Mosby, grand supervisor, and Mrs. Evelyn Cole past grand worthy matron.

Public Places Open To All

MUSEUM OF ART — Toulouse - Lautrec paintings. Sunday 2-6 p.m.; Monday-Tues. 2-5 p.m. and 7-10 p.m.; Wed thru Sat 10-5 p.m.

WALTERS ART GALLERY — European Art Around 1400. Sunday 2-5 p.m.; Monday 1:30-5:30 p.m. Closed Monday. Tues. Sat. 10:30-4:30 p.m.

PEALE MUSEUM — 22nd annual Life in Baltimore. Sunday 25 p.m.; Monday 1:30-5 p.m. Closed Monday- Tues. thru Sat. 11-5 p.m.

SIX REALISTS — first major one man show for David Walsh.

GALLERY ONE — Painting by Roger Hayman.

MARYLAND HISTORICAL SOCIETY — open hearth cooking. Monday thru Friday, 9-5 p.m. Sat. 9-p.m. closed Sunday.

PEABODY INSTITUTE — Illustrated samples of bookman's jargon, thru Jan. Sunday closed. Daily 9-5 p.m.

FORT McHENRY HOUSE MUSEUM — Relics of War of 1812. Sunday 2-5 p.m. Closed Monday. Daily 10-4 p.m.

EVERGREEN HOUSE — "Women" display of books, metals and sheet music. Thru Friday. Monday thru Friday 2-5 p.m.

ARTS AND IDEAS — original work by 14 artists. Monday thru Friday 7:30-10:30 p.m. Sat. 12 noon-5 p.m.

Fla. Normal sets 'salute to church'

ST. AUGUSTINE, Fla. — Florida Normal and Industrial Memorial College will observe a special 70th anniversary convocation, "A Salute to the Church," Saturday beginning at 8:30 a.m.

The convocation address will be delivered by Dr. James M. Godard, executive director of the Council on Protestant Colleges and Universities of Washington.

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PLENTY OF SPECIALS!

FRESH BREAD CAKES PIES
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HOME SLAUGHTERED PORK PRODUCTS
HOT DOGS lb. 29c
CORNED SPARE RIBS lb. 39c

Man awarded $30,000 in job injury claim

Herbert Hallman, 57, a Catonsville longshoreman, was awarded $30,000 for job injuries in a workman's compensantion claim, following a hearing before the Workmen's Compesation Commission this week.

Ames I. Meyers, attorney for Mr. Hallman, won the award on a complaint that his client had suffered permanent injuries which left him totally disable workwise.

Mr. Hallman was injured Jan. 25, 1961, according to his claim, when a bridgeway collapsed as he was operating a tractor over it.

In upholding the disability claim on behalf of Mr. Hallman, the Commission stated:

"The claim-out has become permanently totally disabled, because of multiple injuries to his body which resulted in neurological infarct-mant, vascular disturbance and psychiatric depression."

REGISTER today so you can vote in the forthcoming primary election on March 5, 1963. If you are NOT registered Republican or Democrat, you can NOT vote in a Primary. However, you can change your party affiliation and qualify to vote. You must also advise the Supervisors of Elections Gay and Fayette Sts., if you have changed your address since the last election.

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Get into the Christmas spirit by making gifts from kitchen

One good way to get into the spirit of a merry Christmas is to make a lot of charming little gifts to give to all those nice people with whom you don't really "exchange" gifts.

Such tokens of good will and good wishes are especially welcome when they come from the kitchen — a loaf of nut bread fresh from the oven, a few jars of jam or jelly, a box of your best cookies.

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THE BRIGHTEST, reddest most Christmasy ingredient you can use for such holiday gifts is the cranberry. For something quite different, try a beautiful, ruby red cranberry jelly — the kind you can see through, that quivers delicately when passed along with a plate of hot biscuits.

This will cause a stir because it's so different from the usual jellied cranberry sauce. The solid remainder of the pulp makes a nice spicy Cranberry - and Apple Jam. These two gifts can be made weeks before Christmas.

• • •

FRESH Cranberry Orange Bread or Fresh Cranberry Kuchen are easy gifts from the kitchen which may be gift - wrapped and delivered a week or two before Christmas as a pre - holiday treat.

The Molded Cranberry Fruit and Nut Salad couldn't be wrapped, of course, but would be a delicious treat for a neighbor who's always so good natured about visiting youngsters and pooches.

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FOR CRANBERRY and Apple Jelly use four lbs. fresh cranberries, two qts. peeled diced tart apples, two quarts water, and sugar.

Wash cranberries and place in a saucepan with apples and water. Cover, bring to boiling point and cook 10 minutes or until kins of cranberries burst and apples are soft. Line a colander or sieve with a double thickness of cheese cloth.

Place in a large bowl or large saucepan that just fits the top of colander or if you have a jelly bag use it and let it hang overnight or until it stops dripping. Never press the bag or the jelly will be cloudy. (Save the cranberries and apples left in tre bag to make jam.)

• • •

MEASURE THE juice (6 ¾ cups). Measure ¾ cup sugar to each cup of juice and set it aside. Turn the juice into 5 to 6 quart kettle. Bring to boiling point and boil 3 minutes.

Gradually stir in sugar and cook 12-14 minutes or until two drops run together when poured from the side of a metal spoon. Turn into hot sterilize- jars and seal air-tight at once.

Yield: 4 pints

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CRANBERRY AND Apple Jam is made as follows:

Measure the cooked cranberry and apple mixture left in the jelly bag (8 cups). Add cup sugar to each cup of the mixture. Turn into a 4-quart saucepan, mix well. Add 4 two - inch cinnamon sticks.

Stir and cook 10 to 15 minutes or until thoroughly hot. Ladle into hot sterilized jars. Seal airtight.

Yield: 5 pints.

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FRESH Cranberry Orange Bread requires one cup coarsely chopped raw cranberries, one tablespoon grated orange rind, two tablespoons sugar, two cups sifted all - purpose flour, one teaspoon salt, three - fourth cup sugar, one large egg, beaten, one - half cup orange juice, one - half cup water, one - third cup shortening, melted, and one cup chopped pecans.

Combine cranberries, orange rind and the two tablespoons sugar. Set aside for later use. Sift together flour, soda salt and the ¾ cup sugar. Combine egg, orange juice and water. Add to flour mixture along with melted shortening, cranberries and pecans.

Stir only until all ingredients are blended. Turn into a well - greased, lightly floured 9x5x3 - inch loaf pan. Bake in a preheated moderate oven (350 degrees F.) 60 minutes or until a cake tester inserted in the center comes out clean.

Remove from oven. Bread will slice better, if made the day before serving.

Yield: One 9 - inch loaf.

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FRESH Cranberry Kuchen is made with one cup sifted all - purpose flour, one - half teaspoon salt, two teaspoons double - acting baking powder, one egg, well beaten, one half cup sugar, one-half cup milk, one - fourth cup shortening, melted, one-half lb. (2 cups), fresh cranberries, three - fourths cup sifted all purpose flour, one-half cup sugar, and three tablespoons butter or margarine.

Sift together the one cup flour, salt and baking powder. Set aside. Combine egg, one - half cup sugar and milk. Add to flour mixture along with melted shortening. Mix only until ingredients are blended.

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TURN INTO a greased 8x8x2 - inch pan. Put cranberries through a food chopper, using the coarse blade. Sprinkle over the batter. Mix the remaining three - fourths cup flour and one - half cup sugar. Add butter or margarine and cut it in to make coarse crumbs. Sprinkle over cranberries.

Bake in a preheated moderate oven (375 degrees F.) 50 minutes or until done. Serve warm or cold.

Yield: One 8 - inch square cake.

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MOLDED Cranberry fruit and nut salad requires two envelopes unflavored gelatine, one - half cup water, two cups fresh cranberries, one cup water, one - half cup sugar, and one - half cup fresh orange juice, two tablespoons fresh lemon juice, one cup diced fresh oranges, one - half cup diced raw apples, one - half cup diced raw pears, one - half cup chopped pecans.

Mix gelatine with onehalf cup water, in a custard cup, a pan of hot water to melt, and place in a saucepan with the 1 - cup water. Cover, bring to boiling point. Cook 8 to 10 minutes or until all tre skins burst.

Remove from heat and strain, pushing as much of the cranberries through as possible. Add mixed gelatine. Stir in sugar, orange nd lemon juices. Chill until mixture begins to thicken. - Fold in oranges, apples, pears and pecans. Turn into an oiled 4-cup mold.

Refrigerate until firm and ready to serve. Turn out onto a platter. Garnish with salad greens.

Yield — 6 to 8 servings.

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Delightful Christmas gifts with lace or eyelet 'n' bow frosting.

Printed Pattern 4800 comes in Misses' Sizes 10, 12, 14, 16 and 18. Size 16 waltz gown takes two and five - eights yards of 39-inch fabric.

• • •

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• • •

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• • •

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.

Tomatoes, chicken on economy lists

By VIRGINIA L. MCLUCKIE

From now until Spring we draw heavily on canned and frozen vegetables.

We depend upon them to supplement the fall and winter supply of fresh vegetables which this year is expected to be materially smaller than a year ago. It pays to know how to buy and use canned vegetables.

• • •

SUPPLIES OF canned vegetables are expected to be substantially larger than last year and the recent ten year average. Supplies of tomatoes and tomato products; snap beans and corn are expected to be record large.

Peas which is the other member of the big four group are in moderately short supply over previous years. Supplies of frozen vegetables probably will be slightly to moderately smaller than last season.

• • •

LET US LOOK at the canned tomatoes and tomato products and consider how they can be used to advantage. Tomatoes come packed in can sizes to suit every use, 8 oz. No 303, and No. 2 1/2.

The style pack you select will be governed by your use of the products. Whole packed tomatoes are more expensive than broken pieces or regular canned tomatoes. For soups and stews select the regular pack. Chilled whole canned tomatoes seasoned with salt and pepper and a pinch of basil may be a welcomed side dish.

• • •

COMBINE ...TOMATOES with corn or lima beans or green beans or other vegetables to make a combination dish. Stewed or baked tomatoes with buttered bread crumbs to which grated cheese is added makes a tasty dish.

If you want you can buy such items as stewed tomatoes or tomatoes corn and beans already canned to heat and serve. The hundreds of ways tomatoes, tomatoe juice paste, catsup and chili sauce are used on or in food makes one realize the popularity of the tomato.

• • •

CANNED FOODS may be considered convenience items since they require only heating before eating. Make an inventory and watch for specials and stock up for later use. Canned foods keep indifinately in a cool dark storage area.

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EASTPOINT — Eastern Ave. and North Point Rd.
DUNDALK — Merritt Shopping Center, Merritt Blvd.
GLEN BURNIE — Gov. Ritchie Highway, East of Old Annapolis Road.
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.

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Quality Buyers ask for Breyers

Snowball Cake

Snowball Cake is a wonderful dessert for a holiday party. It looks so glamorous and guests are bound to ask how you made it so round!

• • •

SNOWBALL CAKE requires one package yellow cake mix, one fourth cup butter or margarine, six tablespoons flour, one fourth cup sugar, one and one third evaporated milk and two cups undiluted Carnation thirds cup water, two egg yolks, one teaspoon vanilla, one half cup chopped nuts, one half cup chopped dates, Favorite white icing, and Maraschino cherries.

Prepare cake according to package directions. Pour into two well-buttered and floured 1 - quart, ovenproof bowls. Bake in moderate oven (325 degrees F.) for 45 minutes or until done. Cool. Melt butter in medium saucepan.

• • •

BLEND IN flour and sugar. Remove from heat. Gradually blend in Carnation, water and egg yolks. Cook over medium heat, stirring constantly until thickened. Add vanilla, nuts and dates. Chill thoroughly. Remove cakes from bowls. If necessary cut off tops of cakes to make them flat.

• • •

SCOOP OUT centers of cakes, leaving about one and one half inches on the sides. Fill with date - nut mixture. Invert one cake on top of other, forming a ball. Frost with your favorite fluffy-type white icing.

Decorate with cherries.