## - - Gadabouting

(Continued from Page 9)

ter of Alpha Kappa Alphas (Delta Pi Omega chapter) will have a Fashionetta Co-ter.

* * *

AND THE piece de resistance, here, Sunday, will be the Maryland League of Women's Club's annual Fashion Revue at Douglass High show the smarttst of ensembles. Susie Strothers of WEBB will preside, and Clarice Brooks and Shirley Strothers will narrage.

Music for the occasion will feature Elmire Miller, pianist and Iva Larkins, organist. Ruth Murray will have chage of the cullinary department; Marion Jones and Vivian Young, the finance; Vernice Reynolds, the hostesses and Marian Campbell, music for the social hour.

The affair is under the chairmanship of Naomi Camper and Gwendolyn Lee is president of the League.

THE BEAUTIFUL spotlighted courtyard, viewed through the glass-walled ballroom of the Cherry Hill Union Hall made a perfect seasonal setting for the cocktail party hosted by the Phalanx Club a Saturday evening ago.

Stately white-barked trees gracefully shedding colored leaves, made a picture of autumn in all its glory to compliment the pretty feminine togs within, and that strictly tailored black and white color scheme featured at each table.

Setting a fine pace for fall entertainment, the hosts corralled Bobby Felder's Blue Notes, the DeSchields Catering Co., and tall terrific sippables to round out a real gay evening.

The Phalanx are:

Albert Hawkins, president; Roland Harris, Ben Foreman, James McGlothern, Harvey Seay, Avon Wright, James Murray, Gene Atkinson, Jesse Foxx, Willard Pinkney, Ellis Deans, David Wright, Charles Howard and Richard Washington.

* * *

THE CAPERETTES are back in stride for the season, and plotting a gala evening for their scholarship fund raising activity on Saturday.

They will hold forth at the Elegante Room at luncheon, a wig and fashion show and cards.

* * *

ST. MARTHA'S GUILD of St. James Episcopal Church has a really elegant card party planned for November 13th. The prizes are fabulous!

The affair will be in the Guild Hall, beginning at eight in the evening. Funds from the affair will be used towards renovating the study of Fr. Donald O. Wilson. Verniece Reynolds is at the helm of the party, Minnie Davis is the warden.

* * *

ADVANCE SAVINGS AND LOAN will celebrate the receiving of their Federal Charter at open house in their North Avenue office, and a public meeting at Shiloh Baptist Church, Wednesday.

Guests will be received at the office from 10 a.m. to 3 p.m., when Mesdames Ruth Turner, Grace Johnson and Geneva Griffin will enhance the hours by ushering.

That evening, beginning at eight, members of the Baltimore chapter of Business and Professional Women will be hostesses.

Miss Helen J. Fowlkes, chairman of B and P social committee; Mrs. Susie Strothers, Mrs. Rosalie McGuire, president of the local chapter, will assist with the program. Aiding them will be Mesdames Mary Carter Smith, Edna D. Johnson, Ethel J. Day, Dorothy Smith, Roslyn Catlin;

Also Mesdames Coretha McNeal, Loretta Watty, Mattie Gwathney, Vergie Waters, Juanita Young, Emma Dudley, Lillian Watty, Rosa T. Gaskins, Margaret L. Wilson, Catherine Torrence; and Misses Marian Jones and Inez Redmond.

* * *

LES FILLES JENDI (a newly organized club of professional women who indulge their fondness for bridge along with a charity program) was entertained by Gladys Brown at her home on The Alameda, Tuesday evening.

The hostess (who incidentally is president of the group) completely floored her guests with the magnificence of her prizes. Ernestine Tetter won first prize. Gift for second highest score went to Edwin Burke, and the third prize to Nellesande Brewer. Faye Costa was guest.

Members of the club attending were Gloria Jones, Nancy Arnaz, Lorraine Green, Edwin Burke, Ernestine Tetter, Nannie Garrett, Jane Harrison and Nellesande Brewer.

ANOTHER interesting club meeting was the dinner session hosted by Jane Harrison for members of the Just Twelve Club, on Saturday.

During the business interlun they discussed plans for a card party.

Then they feted birthday celebrants Carrie O. Johnson and Edith Brice . . . the latter in absentia.

At the meeting were Emma Dudley, Elizabeth Demby, Mary Jenkins, Phyllis Walston; Willa Mae DeShields, Bessie Womack, Clarissa Matthews, Marion Jones and Margaret Gassaway.

* * *

THE DOUBLE FINESSE Bridge Club awarded beautiful trophies to the winning pairs of the previous Monday night game;

Special awards were made in addition to the legs to be won on a three - legged trophy that is always in play.

Mrs. Pearl Brackett and Mrs. Nettie Hickerson won the North - South Pairs; William Tucker and Glenn Scutt, East - West.

Winners Monday night were Mrs. Shirley Wood and Mrs. Pearl Brackett in North-South pairs, Mrs. Nettie Hickerson and Miss Jeye Williams, second. Dallas Nicholas and Orrin Nixon led the East - West pairs, Oliver Green and Mrs. Phyllis Murphy were the runners up.

YMCA is sponsoring a contract bridge Class on Monday night at 8:30 p.m. Mrs. Grace M. Hall is the instructor. Any one interested in these lessons may get further information by calling Mrs. Hall or the Druid Hill "Y".

* * *

MRS. PARFENIA C. MITCHELL as honoree at a MITCHELL was honoree at a Mrs. Bernice Sherman, Saturday.

Mrs. Mitchell and her daughter Valerie, 7 years old will leave on the 17th to join Sgt. James Mitchell in Hanker, Germany.

Guest attending the luncheon were:

Mesdames Jessye Belfield, Irma Weidgon, Cecelia Hall, Marie Caesar, Virginia Jones, Ann Williams, Bernice Branch, Louise Jones, Emma Sutton, Elizabeth Sanders;

Also Valerie Mitchell, Wanda Whiting, Kim Whiting and E. Felecia Branch.

* * *

MR. AND MRS. TALMADGE HILL SR. of Morgan Park had as houseguests for the Homecoming Weekend at Morgan State College Dr. and Mrs. Leroy Walker of North Carolina College, Durham; Mr. and Mrs. Carroll Humpon of Annapolis, Md., Mr. and Mrs. Barry Jones and Mrs. Enid McCoy of New Haven, Conn.

These friends gathered in the Monumental City in time to enjoy the smorgasbord at the Sheraton Inn on Friday evening.

Following the game between Morgan State and A. and T. College of Greensboro, N. C., the Hills had them for dinner and relaxation:

Also Mr. and Mrs. Stanley Burdnell and daughters Lori and Dana of Washington, Messrs. and Mesdames Herbert Hilliard Douglas King, and Charles Gibbs of Arundel-on-the-Bay; Mr. and Mrs. Cecil Burton of Annapolis; Kenneth Brown Mrs. Sadie Neal of Delaware, Miss Beulah Davis,

Also Dr. and Mrs. Maurice Adams, Mr. and Mrs. W. T. Warrington, Dr. and Mrs. George Spaulding, Mr. and Mrs. Joseph Bostic of New York and Howard K. Wilson.

* * *

NINETEEN SORORS of Alpha Zeta Chapter of Zeta Phi Beta Sorority here in Baltimore used all modes of travel excepting boat to attend their Atlantic Regional Conference recently in Boston.

Sorors Mary Adams, Elizabeth Demby, Emma Dudley, Sandra East, Mary Fields, Jane Harrison, Doris Howell, Mary Hurt, Katherine Johnson, Arlene Kilpatrick, Carrie Langley, Beatrice Mayo, Angie McClain, Catherine Neal, Gloria Paster, Betty Persons, Beatrice Pitts, Lillie Ross, and Mamie Williams convened with the more than 100 other sorors in an interesting, and productive meeting.

Attending were; Zeta Boule scholarship winner Soror Priscilla Amparbin of Ghana. The main banquet speaker was Soror Umolo of Nigeria, African regional director for the Sorority.

* * *

THE TOTS AND TEENS held its annual Family Night on November 1, in the undercraft of Douglas Memorial Community Crurch.

Edward Robinson, physical education resource teacher, led the group in square dancing, folk dancing, the Conga, hilarious games, and community singing.

The activity was chaired by Mesdames Pauline Brooks and Lucille T. Williams.

Members present were:

Monica Bond, Louis Bond, Debra Hunter, Thomasina Watkins, Yvonne Gassaway, Deaver Smith III, Maurice Smith, Rosalind Smith, Jennifer Smith, Alphonso Gorham, Joy Bond, Edna Russell, Gwendolyn Mickle, Jeanette Johnson, Lucille Williams, Richard Mitchell Sr., Cynthia Cousins, Stephen Gorham, Annette Lambson, Darlene Hunter,

Irene P. Hill, William Bevans, Richard Mitchell, Deaver Smith Jr., Anna Smith, Anna D. Smith, Paula Brooks, Marilyn Bevins, Ethel Hunter, Palestine Anderson, Violetta Lee, Ernestine Lee,

Muriel Cousins, James Hill, Luther Bond, Earl Anderson, William Bevins, Norma Lambson, Marion Bascomb,

Cynthia Stewart, Thomas Lincoln Cousin Sr., Thomas Lincoln Cousin Jr., Thomas Mickle, Charles Lawson, Fannie Lawson;

Thomasine Mickle, Ernest Lee, James Watkins, Thomas Thomasine Watkins, and Mary Bevins, president of the club.

* * *

RICHARD LONG, of Morgan State College faculty, was speaker at the meeting, on Saturday, of the Philomathians. Mr. Long talked on "The Motive and the Que; Some Aspects of Shakespear's Art."

Mrs. John Chissell, hostess, entertained the club group at the Stafford Hotel.

Attending the meeting were:

Mesdames Ralph V. Cook, Frederick H. Dedmond, Carol B. Diggs, W. A. C. Hughes E. Everett Lane, William H. McAbee, Carl Murphy, Warren A. Peck, Frank W. Philips, Sarah I. Sampson, Douglass Sheppard, S. Edyard Smith; Dr. E. Irene Diggs, Dr. Regina Henry, and Miss Miriam Hughes.

## Loyola in bid for $1,900,000

Loyola College of Baltimore has announced the formation of a special committee of business and industrial leaders to conduct a new development project, which will be known as the Loyola Land Library Program.

The immediate goal of the group will be the raising of $1,900,000 to be used for the acquisition of additional acreage and the erection of a much needed Library building.

Honorary chairman of the campaign is the most Rev. Lawrence J. Shehan, Archbishop of Baltimore. The general chairman is Thomas B. Butler. Henry P. Irr, Charles P. Crane and Beverly H. Mercer will serve as vice chairmen.

NOV. 12

A steak dinner will be held at Temple No. 6, 514 Wilson St., 7 p.m. - 12 midnight.

NOV. 16

Dr. Leo P. McCallum, a dentist from Newark, N.J., will show films about Asia and Africa at Temple No. 6, 515 Wilson St., 8 - 10 p.m.

NOV. 22

The Colonial Golf Club's annual banquet at 7 p.m. in the Glenwood Country Club, West Friendship.


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NEW TASTE THRILLER! Already fully cooked by Goetze's master chefs. Fabulous Creole Saure baked right in. Tempting flavor and natural juices protected by vacuum-sealing. Wonderful family dinner — economical to serve often. Enjoy hot as main dish — and slice cold for marvelous sandwiches.

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SPECIALS

FORES OF LAMB 27c lb.

LEG OF LAMB - - 39c lb.

SMOKED HAM HOCKS - - - 15c lb.



"Now that's what I call fresh bread," says Althea Gibson, top woman athlete!

NEW AIR-TIGHT WRAPPER KEEPS TIP*TOP 'JUMBO' SO FRESH IT FOLDS!

Ask Althea Gibson! When other breads go stale and hard, Tip-Top Jumbo Bread is still so fresh, you can fold it. The secret: a new air-tight 'Flavor-Guard' wrapper. Keeps bread fresh day after day, so you don't throw slices away! And Althea knows that Jumbo is packed with jumbo nourishment for better body building! Get a loaf of delicious, giant-size Jumbo Bread today. You can fold the last fresh slice days from now.



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FRESH HAMS . 39c lb.

SPARE RIBS . . 35c lb.

NECK BONES . . 15c lb.

FRANKS OUR OWN 39c lb.

PORK HEARTS 29c lb.

BOLOGNA By the Piece 33c lb.

10-LB. PAIL OF LARD . . . . . $1.19

6-LB. TUB OF LUNCH MEAT . . $2.10

Three happy, healthy little girls keep the David J. Johnson, Jr. home in Baltimore ringing with laughter and music. Here they enjoy a comparatively quiet "tea" party beside their doll house. Left to right: Avis, 1½ years; Marchell, 10; and Dana, 3.

*What are these little girls made of?*

Sugar and spice and everything nice...

*and plenty of Carnation—the milk with extra Vitamin D for sparkling teeth, sturdy bones and glowing good health*

"When they are good, they are very, very good," declares Mrs. Johnson. "And they often get a reward—banana pudding for dessert!" (Recipe at right.)

"Marchell collects dolls and plays the violin—and she and Dana are taking ballet." Mrs. Johnson studied voice and music at Capitol University. Mr. Johnson studied at Pennsylvania Academy of Fine Arts. He is sales supervisor for a leading Baltimore company.

"All my girls were Carnation babies," Mrs. Johnson points out. "The doctor recommended it—and it's still their favorite milk." Even when you add an equal amount of water, Carnation is richer than sweet, whole milk.*

*U.S. Dept. of Agriculture Handbook #8, Composition of Foods

Banana pudding for dessert! "My family raves about this simple recipe," Mrs. Johnson admits. "And I know it's nourishing because I make it with Carnation. It's my milk for all my cooking—cocoa and cereals, too." Carnation in the red and white can is the world's favorite brand, by far.

*recipe:*

CARNATION *double-quick* BANANA PUDDING

*(Makes 4 to 6 servings)*

24 to 28 vanilla wafers
1 package vanilla pudding and pie filling mix
1 cup undiluted CARNATION EVAPORATED MILK
1 cup water
1 to 2 sliced bananas

Line a 1-quart casserole with vanilla wafers. Mix the pudding mix, Carnation and water in a saucepan. Cook according to package directions. Pour half of pudding mixture into lined casserole. Top with banana slices. Place remaining wafers on top of pudding. Cover with remaining pudding mixture. Chill before serving.

"Jean Contented Cows"



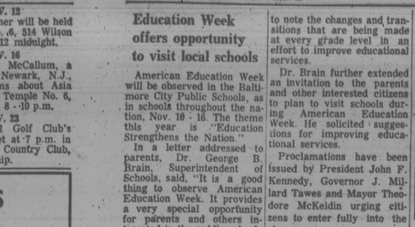
## Education Week offers opportunity to visit local schools

American Education Week will be observed in the Baltimore City Public Schools, as in schools throughout the nation, Nov. 10 - 16. The theme this year is "Education Strengthens the Nation."

In a letter addressed to parents, Dr. George B. Brain, Superintendent of Schools, said, "It is a good thing to observe American Education Week. It provides a very special opportunity for parents and others interested in the public schools to note the changes and transitions that are being made at every grade level in an effort to improve educational services.

Dr. Brain further extended an invitation to the parents and other interested citizens to plan to visit schools during American Education Week. He solicited suggestions for improving educational services.

Proclamations have been issued by President John F. Kennedy, Governor J. Millard Tawes and Mayor Theodore McKeldin urging citizens to enter fully into the observance.



GUEST SPEAKER—Kenneth O. Wilson, left, AFRO vice president in charge of advertising, introduces Charles T. Williams, vice president of Schenley Distillers and guest speaker at closing banquet, Belford Lawson, general counsel, National Business League, is at right.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PLENTY OF SPECIALS!

*From Mildred's Kitchen*

By MILDRED BROOKS

## Christmas is near: fruit cake time

It's time to think about those wonderful Kitchen Goodies that make our holidays happy. Cook books are chock full of interesting and glamorous ideas that are yours for the making.

A traditional part of our Holiday Hospitality is the FRUIT CAKE. From the Ebony Cookbook comes this elegant Recipe. (Incidentally, this cook book is excellent for Xmas gifts!)

LIGHT FRUIT CAKE takes the following:

½ pound shelled almonds
¼ pound shelled pistachio nuts
½ pound candied lemon peel
½ pound candied cherries
1 tablespoon lemon juice
10 egg whites
1 cup butter or margarine
1½ cups sugar
½ pound candied pineapple
4 cups sifted flour
1 teaspoon salt
½ teaspoon cream of tartar

Pour boiling water over nuts. Let stand a few minutes, drain, and remove skins. Cut almonds in long thin shreds. Cut fruit in thin strips. Combine fruit with nuts and 1 cup flour. Cream shortening.

Add sugar gradually and beat until fluffy. Add lemon juice. Add remaining flour sifted with salt, a little at a time. Stir in fruits and nuts. Beat egg whites with cream of tartar until stiff but not dry. Fold into batter.

Pour into greased and paper-lined pans and bake in slow oven, 275 - 300 degrees F. for 2½ to 4 hours, depending on size of pan used. A small loaf requires 2½ hours. A large 10-inch tube pan will take about 4 hours. Makes about 4½ pound of cake.

Many cooking methods have been modernized with the use of the "Mix." Grandmother may be shocked at this idea — but, delicious Fruit Cakes can be easily and quickly made in this way. Try it!

* * *

E-Z HOLIDAY FRUIT CAKE

¼ cup flour
¾ teaspoon baking powder
1 teaspoon cinnamon
¼ teaspoon allspice
1 cup chopped walnuts
1 cup chopped, candied fruit
1 cup raisins
1 pkg. (14 oz.) Date Bar Mix
2/3 cup hot water
3 eggs, beaten
2 tablespoons molasses

Line two loaf pans (about 7 x 3 x 2-inches) with brown paper; grease paper. Mix flour, baking powder, spices, nuts, fruit and raisins. Combine filling from Date Bar Mix with hot water; add crumbly mix from package. Add eggs and molasses. Add flour-spice mixture and blend well.

Put batter into pans, smooth tops carefully. Bake at 325 degrees F. for about 1 hour and 20 min. Cool 15 min., remove cakes from pans and cool on wire racks. Makes 2 cakes, 1 pound, 3 oz. each.

The old-fashioned, dark, moist Fruit Cake is still a Favorite with many. Baked in an assortment of shapes, this Cake makes an ideal Holiday gift. Make your Fruit Cake now — so that it can be mellowed with wines for full holiday enjoyment.

* * *

ARK FRUIT CAKE

1 box seedless raisins (15 oz.)
1 box golden raisins (11 oz.)
¾ pound citron
½ lb. each: candied cherries, lemon and orange rind
¼ lb. candied pineapple
2 cups coarsely chopped nuts
2¼ cups sifted flour
1 cup shortening
1 cup sugar
½ cup molasses
5 eggs, beaten slightly
¾ teaspoon salt
½ teaspoon soda
½ teaspoon soda
1½ teaspoons cinnamon
½ teaspoon each cloves and mace
½ cup fruit juice
1 cup jam or preserves glaze and decorations

Force fruit through coarse balde of food chopper. Add nuts, and mix in 1½ cups flour. Cream shortening until fluffy. Gradually add sugar and molasses. Beat in eggs; add remaining flour, sifted with salt, soda and spices; mix well. Stir in fruit, nuts, juice and jam.

Turn into 2 deep 9-inch tube pans, reased and waxpaper lined. Bake at 275 degrees F. about 3½ hours. Cool slightly; remove from pan, and peel off paper.

Glaze and decorate when cold: Bring to boil ½ cup ligh corn syrup and ¼ cup water. Cool. Spread over cake, and decorate with pineapple, candied cherries and angelica or citron.

TOMATO SOUP CAKE

2 cups sifted cake flour
1 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon cinnamon
½ teasoon cloves
1 teaspoon nutmeg
½ cup shortening
1 cup sugar
1 cup condensed tomato soup
1 cup chopped walnut meats
1 cup raisins

Sift flour, soda, baking powder and spices together 3 times. Cream shortening with sugar until fluffy. Add sifted dry ingredients and tomato soup alternately in small amounts, beating thoroughly after each addition. Stir in nuts and raisins. Pour into greased tube pan or loaf pan and bake in moderate oven (350 degrees) 50 to 60 minutes. Let stand 24 hours before cutting. Cover with cream cheese frosting. Makes 1 (8x4x3 inch) loaf.


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PAY ONLY ONE-THIRD EACH MONTH!

INCLUDES: Cut To Your Specifications AND DOUBLE WRAPPED READY FOR YOUR FREEZER

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Only 43c LB. GROSS WEIGHT CUT & DOUBLE WRAPPED FREE!

20 lbs. of PORK CHOPS 19c lb.

SPECIAL! HEN TURKEY Grade "A" 7-14 lbs. 9c lb. With the purchase of 10 or more lbs.

U. S. INSPECTED FANCY WESTERN BEEF HALVES 1 250 LBS. AT 37c LB. TOTAL PRICE $92.50 $30.84 Per Mo. For 3 Months

CUT & DOUBLE WRAPPED FREE GUARANTEED TO SATISFY or if not satisfied return within 10 days and your purchase will be replaced or money refunded!

Supreme Beef Order . . . . 75c lb. GROSS

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We Age & Cure Our Own Beef

OPEN DAILY 9 to 9

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90 DAYS SAME AS CASH OR 6 MONTHS TO PAY

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NOBODY CAN SAVE YOU MORE!

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All prices effective thru Sat., Nov. 9th. We reserve the right to limit quantities.

OPEN LATE TONIGHT TIL 10 PM

SATURDAY NITE til 9 p.m.

100 M Merchants GREEN STAMPS

FREE EXTRA MERCHANTS GREEN STAMPS WITH THIS COUPON AND PURCHASE OF $5.00 OR MORE

Excluding Milk, Milk Products and Fair Trade Items.

Limit One Coupon Per Shopping Family

IN ADDITION TO THE STAMPS YOU RECEIVE WITH YOUR PURCHASE

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PORK LOIN Sale

RIB END lb. 23¢

LOIN END 3½ lb. AVG. lb. 33¢

RIB END SLICED lb. 27¢

LOIN END SLICED 3½ lb. AVG. lb. 37¢

FANCY WISCONSIN LONGHORN CHEESE . . . . . lb. 49¢

FRIEDMAN & BELACK KNOCKWURST ALL BEEF . . . . . 12 oz. pkg. 59¢

MAXWELL HOUSE INSTANT COFFEE

6 oz. jar 58¢

WITH A $5.00 PURCHASE OR MORE

ADDITIONAL COFFEE OR COFFEE WITH LESS THAN A $5.00 PURCHASE WILL BE SOLD AT REGULAR PRICE.

FRESH GREEN BRUSSELS SPROUTS 2 lbs. 33¢

SELECTED GOLDEN BROWN LARGE SHRIMP FREE! — 1 PACKET OF OLD BAY SEASONING WITH PURCHASE OF 1-lb. OR MORE. 5-lb. box $3.89 . . . . lb. 79¢