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

Trotters set for weekend tripleheader

A sports and entertainment tripleheader, headlining a basketball game between the Original Harlem Globetrotters and Atlantic City Sea Gulls is scheduled for the area this weekend.

The show is scheduled for the Washington Coliseum tomorrow (Saturday) and Baltimore's Civic Center Sunday.

A half-time floor show at intermission will spotlight two additional sports events and five rotating novelty numbers.

A NEW COMEDY badminton specialty will be introduced by Hugh Forgie, veteran international champion, recently of Ice Capades fame.

Two of the world's outstanding table tennis players are to meet in one of the matches of their 1963-64 tour with the Globetrotters when Richard Bergmann, England's international title-holder, opposes Brazil's 18-year-old South American champion, Ubiraci Rodriquez Da Costa.

THE GLOBETROTTERS are making their 21st annual appearance, and will be shooting for their 49th consecutive victory at the Coliseum, formerly Uline Arena, since 1943.

They will feature Meadowlark Lemon, veteran six-foot, two-inch guard and center, and Tom Mitchell, 6-1 dribbling rookie guard.

Official skyscraper of the squad is Bill "The Orbit" Garner, seven foot, 215-pound center from the University of Portland and the Globetrotters', first seven-footer since Wilt Chamberlain.

They also are unveiling locally another giant in Cookie Hawkins, six foot, eight inch, 210 pound rookie center, who was the American League's leading scorer while performing with the Pittsburgh Rens in 1961-62 and until that circuit disbanded on December 30, 1962.

MEADOWLARK LEMON

NO HITCH TO IT

What's a way to protect the ball of your trailer hitch from corrosion pitting from the elements?

Tennis ball, slit almost in half and fitted over ball is one way.

Small frozen juice can painted, perfect for some smaller size ball is another. Aluminum foil bunched around ball, a third.

Any more?

THE WEEK IN SPORTS

Basketball

AMONG THE PROS

NBA PERFORMANCE CHART

Player and Club	G	Pts.	Avg.
Robertson, Cinc.	15	691	27.6
Chamberlain, S. F.	19	611	32.2
Baylor, L. A.	22	525	23.9
Embry, Cinc.	23	512	20.5
Bellamy, Balto.	17	426	25.0
Greer, Phila.	19	420	22.1
Barnett, L. A.	22	385	23.9
Green, N. Y.	20	348	17.4
S. Jones, Bos.	16	330	20.6
Scott, Det.	20	320	16.0
McGill, N. Y.	22	313	14.2
Walker, Phila.	19	288	15.2
Boozer, Cinc.	15	231	15.4
Beaty, St. L.	22	339	15.4
Johnson, Balto.	17	274	16.1
Rodgers, S. F.	19	268	14.0
Wilkens, St. L.	22	254	11.5
Russell, Bos.	16	242	15.1
Vaughn, St. L.	22	234	10.6
Bridges, St. L.	22	214	9.7
Ellis, L. A.	22	187	8.5
Sanders, Bos.	16	175	11.0
Barnhill, St. L.	22	177	8.1
Nauls, Bos.	16	170	10.6
Hightower, S. F.	18	167	9.3
W. Jones, Det.	20	147	7.4
Butler, N. Y.	21	142	7.7
K. C. Jones, Bos.	16	141	8.8
Attles, S. F.	19	144	10.5
Miles, Det.	20	136	6.8
Hawkins, Cinc.	18	130	7.2
Thurmond, S. F.	19	127	6.7
Warley, Phila.	19	105	5.5
Hoover, N. Y.	20	98	4.9
Wiley, L. A.	20	81	4.5
Hardnett, Balto.	17	76	4.5
White, Phila.	12	39	3.3
Thacker, Cinc.	15	20	1.3
Hogue, Balto.	14	26	1.9

NBA SCHEDULE

Tuesday

(**St. Louis vs. Phila., at N. Y.
**Boston at New York.

Baltimore at San Francisco

Wednesday

New York at Philadelphia
St. Louis at Boston
Cincinnati at Detroit

Thursday

Baltimore at Los Angeles
New York at Cincinnati

Friday

Baltimore at San Francisco
Boston at Philadelphia

Saturday

Baltimore at Los Angeles
Philadelphia at New York
Cincinnati at Boston
Detroit at St. Louis

Sunday

Baltimore at San Francisco
St. Louis at Los Angeles
New York at Philadelphia

ON COLLEGE FRONT

LAST WEEK'S RESULTS

Morgan St. Union 78
Hampton 76, Howard 56
Gallaudet 73, Bowie State 60
Central State 78, Steubenville 72
Md. State 78, Norfolk State 75
Howard 68, Gallaudet 79
Delaware State 108, Lincoln 63
Phila. Textile 73, Md. State 72
North Carolina 78, Va. State 64
D. C. Teachers 81, Gallaudet 56
Cheyney 86, Bowie State 50
Shaw 88, Livingstone 75
Pan-American 68, W. Salem 48
Clark 71, Virginia State 69
Hobbs Ind., Md. State 88
Shaw 78, Virginia State 69

THIS WEEK'S SCHEDULE

Tuesday

Va. State at Md. State
Delaware State at D. C. Teachers
North Carolina at J. C. Smith
Eastern Baptist at Lincoln
Central State at Xavier

Wednesday

Fayetteville at A and T
Elizabeth City at Delaware
Wilberforce at Central State

Thursday

Elizabeth City at Md. State
Winston-Salem at Va. State
Livingstone at Benedict
Albany State at Fla. A and M

Friday

Morgan at Brooklyn College
Md. State at Bridgeport
Winston-Salem at Union
St. Paul's at Delaware State
Johnson C. Smith at Shaw
Wooster at Central State
Clark at Tuskegee
Miles at Ala. State
Tournament at Texas Southern

Monday

St. Paul's at Morgan
Elizabeth City at Shaw
St. Augustine's at North Carolina
Texas Southern at Texas Lutheran

Football

ON COLLEGE FRONT

Saturday

Orange Blossom Classic, Miami (Morgan vs. Fla. A and M)

AMONG THE PROS

NFL SCHEDULE

Saturday

Green Bay at San Francisco

Sunday

Los Angeles at Baltimore
Cleveland at Washington
Dallas at St. Louis
Detroit at Chicago
Minnesota at Philadelphia
Pittsburgh at New York

AFL SCHEDULE

Saturday

Boston at Kansas City
Buffalo at New York
Denver at Oakland
San Diego at Houston

Boxing

LAST WEEK'S RESULTS

NEWCASTLE, England — Brian, London, British, knocked out Billy Nielsen, Omaha (4).

SYDNEY, Australia — Sandro Mazzinghi, Italy, stopped Ralph Dupas, New Orleans (13).

PHILADELPHIA — Jesse Smith, Philadelphia, outpointed Gomeo Brennan, Bahamas.

RENO, Nev. — Eddie Meshan knocked out Dave Bailey, eight.

JOHANNESBURG, South Africa —Willie Pastrano outpointed Mike Holt, lm. Nontitle.

MEXICO CITY — Raymundo (Batillas) Tapia, knocked out Alvaro Gutierrez, one.

TOKYO — Morio Kaneda outpointed Takao Maimiao.

AGANA — Guam - Narita Kazuhiko outpointed The Guam Typhoon.

PANAMA — Jorge Ceja outpointed Carlos Chaves.

SAN JOSE, Cal. — Luis Molina knocked out Tony Noriega, sixth round.

HONOLULU — Denny Mayer outpointed Hurricane Kid.

FRESNO, Cal. — Isaac Logart outpointed Frankie Ramirez.

NEW YORK — Ossie Marcano stopped Wally Hembreen, second round.

LEEDS, England — Tony Lewis, England, outpointed Wilson Harris, Chicago.

Hockey

AHL SCHEDULE

Friday

Quebec at Baltimore

Saturday

Baltimore at Springfield

Sunday

Baltimore at Providence

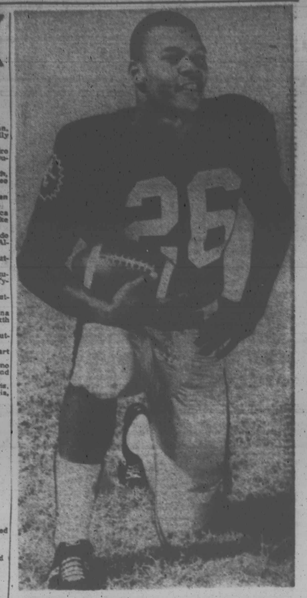
Horse Racing

SETH SEZ AT PIMLICO

ON SIGHT — May upset
FREDERICK — Good races
SAND SPUR — Closed gap
DARK HUSSY — Better than rated
BOSS PIERRE — Could surprise
DINDERS FIRE — Disappointed
SPACE SKIPPER — Going good
FROM YOU TOP — Good now
DELNESIAN — Tab
CALHOUN TROPICAL PARK
MARCIA GIRL — Just missed
SPEEDY TONY — Likes track
DEEP FOREST — Disappointed
BRIGHT PICTURE — May upset
GRANDOGE — Trials good
DANCING NAIL — Disappointed
HEAD CHIEF — Speedy
BROTHERS LOVE — Tip
COLE DATE — Good races
KELLY JEANNE — Better than rated

AT NEW YORK

KING JUDEX — Likes track
SORT OUT — Fit
VIRO — Likes track
THE SNOOK — Trials good
SALZO — Going good
YOUNG COUNTESS — Better than rated
LAST ALOAFT — May upset
CABLERY — Ready for best
CINDER MAN — Disappointed
KITTY BEALE — Good now
ON THE WALL GROUNDS
GREEN TURTLE — Ready
KIMBRO — Just missed
RUN PEPSY — Tab
BRING MISTER — Good trials
GUIDANCE — May upset
WILLOW MACK — Tab
HELIOPIC — Closed gap
CHARLEY FEENEY — Could surprise
GREEN MAN — Good new
LEBARDUE — Ready



CENTER OF DISPUTE — Tony Lorick fullback sensation of Arizona State University Sundevils, is young man in center of dispute between Baltimore Colts and AFL's Oakland Raiders. Colts general manager has filed Lorick's signed contract in office of NFL commissioner Pete Rozelle. But Raiders claim prior agreement with 203-pound speedster and threaten to take case to court to prove rights to star. Lorick is quoted as saying he prefers to play in Baltimore.

Holidays Ahead

Plan ahead! Buy a Holiday Case of Black Label Beer

Before you know it, you'll be host for the holidays.
So get ready now...pick up a case or two of Carling Black Label in the new Tab Open cans.
The tab on each can-top zips off with a flourish —the brew inside tastes tangy and light.
Get premium quality Black Label today.
And be sure to get enough for Holiday entertaining—buy by the case.

Easy-to-open TAB OPEN CANS

CARLING
Carling Brewing Co., Baltimore, Md.

Outdoor Tips

DENTAL RUBBER BANDS

The small, round, high-quality rubber bands dentists use in orthodontic work to pull crooked teeth back in place make wonderful things to hold soft baits on a hook.

Just the right size for a frog or crawfish or bell-gramite.

See your dentist twice a year ... and ask him for rubber bands.

CRAZY BAIT

Here's a crazy tip that sane ice fishermen swear works when bites are slow.

Dye minnows flashy green, red, orange, pink, yellow. Water soluble vegetable dyes do the job.

Another easier way is to paint minnow with mercurochrome.

Why do they work? Ask the fish.

HANDY LINE DRYER

This tip will keep you busy on a couple of long winter nights.

It's a way to keep water from running down the line of your spinning outfit soaking the reel and your hand.

The way: With epoxie glue, fasten a small piece of sponge rubber below the last guide. The trick is in placing it just right so it rubs against line.

Experiment with the rod set up under natural conditions to get it just right.

FOILED AGAIN

You can make a crude but serviceable reflector oven out of aluminum foil and green saplings.

Build your fire with rock walls on two sides to hold grill.

Then wrap saplings on both sides with foil and place on third side, tilted to throw fire's heat where you want it.

Get the coals glowing and the biscuits cookin'. Hot biscuits make any meal a success.

Texas Tech OK's tan athletes

LUBBOCK, Tex., — Texas Tech's board of directors voted unanimously Saturday to integrate its athletic program.

Tech, a West Texas school of 12,000 students, became the fifth Southwest Conference school to intergate athletics.

Conference schools that had already announced that tan players would be eligible to participate in all athletic programs are the University of Texas, Texas Agricultural and Mining, and Baylor.

and other school facilities

Classrooms, dormitories and other school facilities have been integrated at Tech for several years.

The school does not disclose the number enrolled.

Unitas-Mackey-Matte combine eager for Rams

BALTIMORE

The Baltimore Colts will be bearing down for their third straight victory, their fifth in six games and a third place (8-6) finish when they host the improved Los Angeles Rams in Memorial Stadium Sunday.

The Colts' only defeat in their last five games was inflicted by the Rams, 17 - 16, in the Los Angeles Coliseum three weeks ago.

* * *

HEADING THE Rams' offensive charge were fleet and elusive, halfback Dick Bass and stampeding fullback Ben Wilson.

The pair combined to dent the Baltimore defense for 198 ground yards and helped the Rams maintain ball control, while a stiff L. A. defense checked the Colts will one touchdown.

The Rams haven't licked the Colts in Baltimore since 1954.

* * *

IN COPPING four of their last five decisions the Colks have rolled up 154 points—a noteworthy pace after a somewhat erratic spell on the attack.

The key to the rejuvenated offense has been the deadly gunning of quarterback Johnny Unitas, who, during that period has connected on 92 of 149 throws for 1,569 yards and 12 touchdowns.

* * *

THE 39 - year - old slinger has utilized a variety of receivers while surging back to the top ranks of N.F.L. passers.

Four of his targets have snagged more than 30 aerials, with Tom Matte's 43 catches heading the pack, followed by Jimmy Orr's 39, Raymond Berry's 37 and John Mackey's 32.

The latter, prime Colts candidate for "rookie of the year" honors, polished an already glistening freshman log by victimizing the Vikings for five receptions, 144 yards and two scores.

He leads all Baltimore receivers with 688 yards gained and an average of 21.5 yards per catch.

BROWN OF BROWN BROWNS — Jim Brown, forerunner for the National Football League's MVP award for 1963, rushes into Washington's D.C. Stadium Sunday to help the Redskins close out local grid campaign. Champion ground gainer and scorer leads vanguard of brown Browns, including halfbacks Ernie Green and Charlie Scales, linebacker Sam Tidmore, guard John Wooten, tackle John Brown and defensive specialist Jim Shorter.

CHRISTMAS IS THE TIME FOR FEASTING

Easy to do-delicious are pimiento rolls

Beginning cooks choose recipes with a double standard: finished dishes should look complicated, but should be easy to do.

Teenagers need to be inspired to continue their newly-found interest! Batter breads and rolls fill the bill perfectly. They are certainly impressive and really take very little effort to prepare.

What young girl wouldn't be inspired when her friends rave about her freshly-baked yeast rolls!

* * *

CHEESE PIMIENTO Rolls save precious time, for just one rising is necessary, after the dough has been spooned into muffin cups. These would be ideal for early fall supper party, after a trip to the beach or lake.

THE ROLLS will rise while the young hostess prepares the rest of the meal. Luscious color and a very special flavor are added with sharp Cheddar cheese, pimiento and green pepper.

The imaginative girl will probably want to try them next time with another flavor of cheese and chopped chives in place of the green pepper.

* * *

CHEESE - PIMIENTO Rolls are made with one-third cup milk, one-fourth cup warm water (105 degrees-115 degrees F.), one package or cake Fleischmann's Yeast, active dry or compressed, one and three-fourths cups unsifted flour, one-half cup (1 stick) margarine, softened, two tablespoons sugar.

Also one-half teaspoon salt, one egg, one-fourth cup grated sharp Cheddar cheese, two tablespoons chopped green pepper and one tablespoon chopped pimiento.

* * *

SCALD MILK: cool to lukewarm. Measure warm water into large warm mixer bowl. Sprinkle or crumble in Fleischmann's Yeast; stir until dissolved.

Add milk, one cup flour, Fleschmann's margarine, sugar, salt and egg. Blend at low speed; beat one minute at medium.

* * *

DOUGH WILL BE very soft. Add remaining flour, grated cheese, chopped green pepper, and chopped pimiento; beat one minute. Spoon into 12 greased muffin cups. Cover; let rise in warm place, free from draft, until doubled, about one hour.

Bake in hot oven (400 degrees F.) 15 to 20 minutes or until golden brown.

ROASTED VEAL, garnished with stuffed tomatoes, is a delectable combination. Take advantage of the special price on veal a specialty at Schreiber's this weekend.

There's many a sub for missing items

As every cook knows one sweet milk.

occasionally is all set to prepare a dish only to find some ingredient missing on her shelf.

Luckily, there is usually a substitute that can be used for the missing item.

FOR INSTANCE:

For one whole egg for thickening or baking, two egg yolks or two tablespoons dried whole egg plus two and a half tablespoons water may be used.

For Butter

For one cup butter or margarine for shortening, seven-eighths cup lard, or rendered fat, with one-half teaspoon salt may be used. Or one cup hydrogenated fat with one half teaspoon salt may be substituted.

For Chocolate

You may use three or four tablespoons cocoa plus one - half tablespoon fat as a substitute for one square (ounce) of chocolate.

One and a half teaspoons phosphate baking powder or two teaspoons tartrate baking powder may be substituted for one teaspoon doubleacting baking powder.

For Sweet Milk

When you do not have Each half teaspoon soda with sweet milk and baking powder for baking, use equal amount of sour milk plus a half teaspoon soda per cup. one cup sour milk takes the place of two teaspoons baking powder and one cup

For Sour Milk

When a cup of sour milk for baking is needed, substitute one cup sweet milk mixed with one tablespoon of vinegar, one tablespoon of lemon juice or one and three-fourth teaspoons cream of tartar.

A half cup evaporated milk plus a half cut of water may be used in lace of one cup of whole milk.

Four tablespoons nonfat dry milk plus one cup of water may replace one cup skim milk.

For Thickening

For thickening, a half tablespoon cornstarch, potato starch, rice starch or arrowroot starch, or one tablespoon granulated tapioca may be used.

Cake flour and all - purpose may be used inter-changeably but less of the latter than the cake flour. Use seven-eights cups of all-purpose flour instead of one cup cake flour.

Baked yams with brandy

For a new and interestint treat with yams, try Baked Stuffed Yams with Brandy.

To serve six persons you will need six baked yams, a fourth cup butter, a half cup brown sugar, firmly packed, a half cup chopped peanuts, a half teaspoon salt, a dash of nutmeg and a half cup of brandy.

* * *

SLICE OFF small portion of each yam and scoop pulp into a mixing bowl. Blend with butter, sugar, brandy and nuts, reserving a few nuts for the top.

Whip until fluffy, pile lightly back in to shells. Return to hot oven, 450 degrees, about 10 minutes before serving.

Skill, flare and good knives turn carving into a fine art

Carving the holiday bird—whether it be a duck, turkey, goose or a partridge (in a pear tree)—is a happy task.

And when it is done with skill, flair and a fine set of carving tools, it is practically an art.

* * *

HERE ARE SOME tips from the makers of Ekco and Flint cutlery that will help the head of the family do the carving chores in true Lord of the Manor fashion.

The all-important beginning is a good set of knives with fine hollow-ground steel blades and long-lasting Pakkawood handles—an unusual gift idea for Dad.

A long-bladed roast slicer carves fowl best. You will also need a long-handled fork with two tines.

* * *

THE SECRET to successful bird carving is a sharp knife, applied to one side at a time.

Here's how:

First, insert the fork firmly through the center of the wishbone. Place the platter so the legs of the bird are to your right. Start by carving the leg nearest you.

Make a vertical cut on each side of the second joint of the leg where it is attached to the body by skin.

BEND THE ENTIRE leg downward toward the platter, exposing the ball socket connecting the leg to the body. With the point of the slicer, cut through the socket and connecting skin and remove the leg.

Next, cut off the wing nearest you. Place the roast slicer parallel to the wing; then move the handle of the knife out about 15 degrees and cut by pushing the knife forward.

* * *

TO SLICE THE breast meat, place the blade at the top of the breastbone. Push the knife downward and forward toward the wing socket.

For the second slice, move the handle of the knife a degree closer to the body of the bird. Repeat the same for all consecutive slices.

When you have finished one side of the bird, turn to the other side and carve it the same way.

CHICKEN AND TURKEY

1. With turkey's legr to your right, remove the leg and thigh and place them upon separate platter.

2. Sever the leg and thigh by cutting through the joint.

3. Remove the wing and cut into two pieces. Carve the leg and thigh in lengthwise slices.

4. Carve the breast in thin slices, cutting at an angle. Slice across the grain.

Economical veal for Twix-holiday meals

Being between feasts (Thanksgiving and Christmas) is no reason to serve mediocre meals. Not even the fact that this is the season of budget strain is excuse to lower the meal I-Q.

One of the Best Buys, this week, and a real taste treat, is Veal, a top bargain at Schreibers, where is it carrying a price tag of only 27 cents per pound.

Veal is so easy to prepare To roast, for instance, just take three and a half pounds of leg, loin or rib, wipe with a damp cloth, place strips of bacon over the meat and roast uncovered in a slow oven (300 F.) allowing 30 minutes per pound. This serves six.

Make A Stew

It's good economy to buy the above amount, even if you have a family of less than six.

Use a pound of the veal to make a stew with dumplings.

For this you will need one and a fourth cups flour, two tablespoons fat, two cups hot water, a half cup each of diced carrots, and potatoes; a fourth cup each of chopped onions and celery, a bay leaf, a teaspoon salt, a teaspoon Worchestershire sauce, an eighth teaspoon pepper, one and half teaspoons melted shortening, and a cup of tomato paste.

Dredge veal with fourth cup flour; brown in hot fat in kettle; add water, cover and simmer an hour or until tender.

Add vegetables, bay leaf, half teaspoon salt, Worchestershire sauce and pepper. Simmer 30 minutes.

Add Dumplings

Now sift baking powder, remaining flour and salt together. Combine milk and shortening and add to dry ingredients. Mix to a soft dough.

Add tomato paste to vegetables, bring to a vigorous boil. Add more water if beecessary. Drop dumplings from a spoon into hot liquid. Cover tightly and cook, without removing cover, 15 minutes.

This will also serve six.

Buying Dolls

Most parents with a girl in the family will be buying a doll for Christmas. Because more dolls are sold than any other plaything, this is an item to be thoughtfully considered before purchase.

The Toy Guidance Council, an independent organization, has some advice on buying, based on four basic considerations: the age of the child who will receive the doll, quality, safety and price.

TGC points out that money can be saved in buying dolls for toddlers. Toddlers, they say, are not concerned about details in facial features, doll dresses or hair styles. They like soft cuddly, simple dolls.

At about five, children like dolls they can bath, dress and "feed". A few years later when they start to become clothes - conscious, girls like teenage fashion dolls which may help them to engage in make - believe play for their own approaching teens. This is a good time, too, to initiate their use of needle, with an end in view toward interesting the girl in care and creation of her own wardrobe.

Rule of Thumb

Rule of thumb is to be sure the doll is not painted with toxic paints, that it can be dressed and undressed easily, that the clothing are made well, that limbs fit properly into body, that it is pleasantly colored, and that the hair is rooted to the head so that it can be combed, brushed and washed.

A child under one should have a doll with molded head, else she might chew on the hair and become choked.

Aid for the housewife

The busy holidays are also the days when the greatest aid to the housewife is needed. For instance bubble gum on a Christmas dress (sponge with nail polish remover unless the fabric is acetate—or sponge with hydrogen peroxide to which sodium perborate has been added, except on colored materials); or food on the tablecloth (sponge with cold or lukewarm water. Use cold water on soft drink, egg, ice cream, meat juice stains).

Quick Tricks

Try waxing your ashtrays. Shews won't cling, odors won't linger and the trays can then be wiped with a paper towel or disposable tissue.

To remove burned food from oven, place small cloth saturated with ammonia in oven over night, and food food can be easily wiped up.

Potatoes soaked in salt water for 30 minutes before baking will bake more rapidly.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt to to one of pepper.

Before emptying the bag of your vacuum cleaner, sprinkle water on the newspaper into which it is emptied, and there will be no scattering of dust.

Trying using a thread instead of a knife when a cake is to be cut while it is hot.

AFRO PATTERNS

Two versions of 1964's favorite skirt—with and without side pleats. Sew one or both in flannel, tweed, faille for town-campus activities.

Printed Pattern 4553: Misses' Waist Sizes 24, 25, 26, 28, 30, 32. Size 28 (side pleat) 1 7/8 yards 45-inch fabric.

Match up the scooped blouse and side-pleat skirt—or swap them about with other separates. Choose interesting textures, paintbox-bright colors.

Printed Pattern 4504: Teen Sizes 10, 12, 14, 16. Size 12 blouse 1½ yards 39-inch fabric; skirt takes 1¾ yards.

FIFTY CENTS in coins for each pattern — add 15 cents for each pattern for first-class mailing and special handling. Send to Anne Adams, care of AFRO - AMERICAN, Pattern Dept., 243 West 17th St., New York 11, N.Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

* * *

PATTERN FREE! Mail coupon inside new Fall-Winter Pattern Catalog, ready now! Over 200 design ideas, all sizes. Send 50c for Catalog.

Carols from many sources

From the first angelic chorus, "Glory to God in the Highest," the sound of voices raised in song and rejoicing for the birth of Christ swells across the ages. Today, carols from many lands and many epochs fill the air at holiday time.

Sources of some carols are lost in the past, but many can be traced to interesting origins.

"SILENT NIGHT"

A broken organ inspired "Silent Night." So that the people of the parish might have a song at Christmas, Father Joseph Mohr, an Austrian priest, wrote the carol, and his organist composed the music. It was sung on Christmas Eve, 1818, with guitar accompaniment.

"DECK THE HALLS"

Expressing the merriment of Christmas, "Deck the Hall with Boughs of Holly" is an English carol set to an old Welsh air. It refers to such ancient traditions as the "blazing Yule" log.

"FIRST NOWELL"

"The First Nowell" is believed to be primarily a French carol. The French word "Noel" comes from the Latin word meaning birth. "Nowell" is the anglicized version. Tune is a medieval shepherd song.

Party honors

Mrs. Pearl Venable was honoree at a surprise birthday party given by her very daughter, Mrs. Virginia Robinson recently.

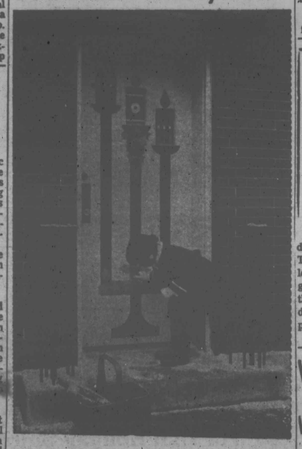
Guests were:

Thomas Hairston, who served as host; Mesdames Helen Hargrave, Hattie Lawson, Bertha Mobley, Ruth Smith, Mary Lee, Sadie Hardnett, Mary Rosette, Ethel Rowles, Emma Vincent, Vera Myers, Ella Newsome, Annie Stanton, Verna Holmes;

John Lee, James Nunnally, William Marshall, Frank Robinson, Stewart Hargrave and Berkley Venable.

JUST CUT 'N' STICK

Do-It-Yourself Holiday Door



DO-IT-YOURSELF Holiday Door — Giant holly candles glow with holiday spirit on this front door as Santa's helper adds the final touch. A few rolls of weatherproof adhesive convering and a pair of scissors are all that's needed to create the design. The candle holder is made of strips of red adhesive covering. Windows or door panels, covered with green, become the candles, and green holly leaf cutouts, provide trimming for the knocker and the candle holder base.

The Way You Look Today

By CHARLES TARROW
Fashion Editor

This is it; the magic 12 days before Christmas. There are 10 shoppings days left but if you can make good use of the Sundays, then you've an extra two days to work out your gift problems.

Christmas is also the party oriented season. There is a successful blast off at a drop of a count - down and consequently the way you look can pose a question.

This brings us to the stand off between mother and daughter who are both considering their own version of the role fashion will play in the days ahead.

* * *

THE MOST significant thing about fashion for the ages 8 through 18 is that there is no appreciable difference in style between the adult woman and her child.

Physiognomy aside, daughter's clothes look just like Mom's and with name designers like Arnold Scassie creating for the younger set — more and more mothers will be buying in the Junior Miss departments and I am not talking merely about size.

There is a problem here nevertheless — Mothers have a reluctance towards seeing daughter dressing too much in the adult manner. The restraining hand is often deemed too heavy by the affected teenager and the salesperson is often hard pressed to save the day and the sale.

What to serve with veal

To complete the menu when your meat is veal, you may serve:

French green beans, parsley, potatoes
Tart lemon pie
beverage

or

Carrots and peas
Whipped potatoes
beverage
Buttered cauliflower

or

glazed carrots
brandied pears.
beverage

or

Stuffed peppers
Egg plant
Apple pie and cheese
beverage

League sets quarterly meet

The Maryland League of Women's Clubs will hold its quarterly meeting, Saturday, in the Anna Mae Hunter Home for the Blind, 1321 Eutaw Place.

The session, which will include an important business meeting, necessitating the attendance of all presidents and delegates, will begin at 1 p.m.

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AS CUSTOMARY, this meeting, devoted to Women's Institutions, will have for sale cookies made by the inmates of the Women's Prison. A silver offering will be collected for the Hunter Home, also.

A buffet will provide refreshments.

Help the needy at Christmas. Give to the Mrs. Santa Fund.

SAFETY