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

Christian Community Church of God

2701 W. BALTIMORE ST.

SUNDAY, DECEMBER 22, 1963

9:00 A.M.—Sunday School
10:30-11:00 A.M.—Station WSID
11:00 A.M.—Sermon by the Pastor
4:00 P.M.—Communion Service
8:00 P.M.—Christmas Program and Christmas Tree

CHRISTMAS DAY SERVICES

6:00 A.M.—Early Morning Prayer Service.
11:00 A.M.—Sermon By The Pastor.

PENNSYLVANIA AVENUE A.M.E. ZION CHURCH

"The Church Of The Burning Heart"

1116-26 Pennsylvania Avenue

SUNDAY, DECEMBER 22, 1963
— FOURTH SUNDAY IN ADVENT —
9:30 A.M.—CHURCH SCHOOL.
11:00 A.M.—WORSHIP. Sermon: "The Word Made Flesh" by the pastor. Music by the Sanctuary Choir and Chorus No. 2.
4:00 P.M.—Annual CHRISTIAN ENDEAVOR Christmas Program.
7:30 P.M.—Twilight Concert of Christmas Music by the Sanctuary Choir.

WEDNESDAY, DECEMBER 25, 1963
— ANNUAL CHRISTMAS SERVICE —
8:00 A.M.—WORSHIP. Sermon: "The Great Wonder" by the pastor. Music by the Sanctuary Choir, Choruses, and Youth Choir.

A FRIENDLY WELCOME TO ALL

CLINTON R. COLEMAN, Minister

We wish for you the blessings of Christmas. May the radiance of the Star of Bethlehem light your way to peace and contentment in the coming year.

This is Our Christmas Wish to Our Many Friends, Replacing Christmas Cards

REV. & MRS. SPENCER G. DOBSON

Hi, Everybody

Merry Christmas

From

THE REV. MRS. LAURA B. TURNER

2926 W. NORTH AVENUE

Vice-President of The United Saints Association of America

SEASON'S GREETINGS

To Our Members and Friends

ZION BAPTIST CHURCH

CAROLINE AND LANVALE STS.

SUNDAY DECEMBER 22 1963

9:30 A.M.—Church School.
11:00 A.M.—Morning Worship. Sermon by the pastor Subject: "Three Symbols of Christmas"
5:30 P.M.—Pre - Christmas Program "Trimming The Tree."
8:00 P.M.—Annual Christmas Carol Service.

WEDNESDAY, DECEMBER 25, 1963

11:00 A.M.—Union Christmas Service, 1st Baptist Church, Caroline and McElderry St.

DECEMBER 26th
7:30 P.M.

Annual Church School Play entitled "The Nine Lessons"

REV. R. M. WILLIAMS, Minister

FAITH BAPTIST CHURCH

"The Praying Church"

ASHLAND AVE. and BOND ST.

Merry Christmas To All

REV. WALTER E. PAIGE, Pastor

May our Lord bless your Christmas
As once again His heavenly birth is retold
And the peace and joy His coming brought
Be yours this Christmas Day and always.

SUNDAY, DECEMBER 22, 1963

9:15 A.M.—Sunday School.
10:45 A.M.—Morning Worship. Sermon by the Pastor. Special Music by all Choirs of the Church.
4:00 P.M.—Sunday School Christmas Program.

DECEMBER 24, 1963

10:30 P.M.—Christmas Eve Praise Service. Music by all Choirs of the Church.

NEW HOPE BAPTIST CHURCH

DOLPHIN ST. and HARLEM AVE.

JOYOUS CHRISTMAS GREETINGS TO ALL

SUNDAY, DECEMBER 22, 1963

6:00 A.M.
Prayer and Praise Service

10:00 A.M.
Sunday School

11:00 A.M.
Sermon by Pastor

SUNDAY, DECEMBER 22, 1963

5:00 P.M.—Sunday School Program
7:00 P.M.—Candlelight Program. Christmas Carols Sung by All Choirs. Choirs. (With Presentation of Gifts)

TUESDAY, DECEMBER 31—9:00 P.M.
NEW YEAR'S EVE SERVICE

WE WELCOME YOU

REV. W. N. STOKES, Pastor

300 voice Hollyday House choir sings at Pentagon

WASHINGTON

The 300 voice Hollyday House Children's chorus will present a program of carols and hymns at the Pentagon, and will also sing at the Pageant of Peace.

Mrs. Robert McNamara, wife to the Secretary of Defense, will attend the Pentagon performance which will be presented in the main concourse, at noon of Dec. 19.

The Choir will also participate in the Pageant of Peace, Sunday, Dec. 22.

* * *

THE 300 YOUNGSTERS who will sing at the Pentagon on the 19th are from six elementary schools in Northwest D.C. — Adams, Oyster, H.D. Cooke, Morgan, Morgan Annex, and the new Meyer Elementary school.

The chorus fulfills a long-time dream of Mrs. Florence N. Cornell, an active member of the Youth Council Area 1 Board since its founding in 1954.

A former principal of the Adams School, now retired, she is a member of the Hollyday House Board and a participant in many neighborhood activities.

The completely volunteer group, organized by Mrs. Francis Lee Hull three years ago after last May's Spring Festival of Arts at Adams School, 19th and California Sts., Northwest, received rave notices from prominent city groups.

Mrs. Dorothy Goldberg, wife of the Supreme Court Justice, told the choristers last spring:

"There is a song in our hearts because you are singing the music you make cheers us on to work harder for more art in the life of our city."

Other friends and sponsors of the chorus include: Secretary of the Interior Stewart Udall, James, V. Bennett, Federal Bureau of Prisons, Mr. and Mrs. Todd Duncan, Mrs. Flaxie Pinkett and James A. Washington Jr.

Hollyday House, a neighborhood center at 2317 17th St., Northwest, is sponsored jointly by the Commissioners Youth Council, the public schools and the D.C. Recreation Department.

* * *

THE HOLLYDAY Choir has a fairly full calendar. Engagements for the coming holiday season include:

Sunday, Dec. 22, 7:30 p.m., featured performance at the Peace Pageant, at tree-lighting time.

Sunday, Dec. 22, 5:30 p.m., carols at Union Station.

Sunday, Dec. 29, 5 p.m., concert at Asbury Methodist Church, 11th and K Sts., Northwest. The public is invited.

STONY RUN FRIENDS MEETING

5116 N. CHARLES ST.

Meeting for Worship 11 A.M.

EVERYONE WELCOME

AMES MEMORIAL METHODIST CHURCH

CAREY and BAKER STS.

SUNDAY DECEMBER 22 1963

9:30 A.M.—Church School. Mr. Warner Brown Supt.
11:00 A.M.—Morning Service. Theme: Music at Christmas.
6:00 P.M.—W.S.C.S. Study Chorus.

TUESDAY 8:00 P.M.
Christmas Eve Communion Service

A CORDIAL WELCOME TO ALL.

Greetings For A Blessed Christmas and Properous New Year

ERNEST P. CLARK, Minister

SIMMONS MEMORIAL BAPTIST CHURCH

Cumberland St. and Pennsylvania Ave.

JOYOUS GREETINGS

TUESDAY, DECEMBER 24, 1963

12 Midnight — Christmas Pageant — "Glory To The New Born King"

SUNDAY, DECEMBER 29, 1963

9:30 A.M.—Sunday School, Deacon Stephen Biddle, Supt.
11:00 A.M.—Morning Worship. Sermon by the pastor.
3:30 P.M.—Talent program sponsored by the Deaconess Board.
6:00 P.M.—B.T.U., Sis. M. E. Rush, Director.
8:00 P.M.—Evening Worship — Sermon by the pastor

New Years Eve Watchnight service at 10:00 P.M.

Baha'i World Faith

"Love me that I may love thee. If thou loveth me not, my love can in nowise reach thee. Know this, O Servant."

Everyone is welcome to the Sunday meeting at the

BAHA'I CENTER

5301 GWYNN OAK AVE.

SUNDAY, DECEMBER 22, 1963 at 12 Noon

Speaker - LEROY IOAS, Haifa, Israel, Subject: "Promises of Christ fulfilled in Baha'u'llah

Greetings At Yuletide

CONCORD BAPTIST CHURCH

FRANKLIN and POPPLETON STREETS

SUNDAY, DECEMBER 22, 1963

9:30 A.M.
Sunday School

11:00 A.M.
Morning Message by the Pastor. Subject: "Born To Live"

5:00 P.M.
Christmas Program by the Sunday School and B.T.U.

7:30 P.M.
Nurses Unit Anniversary—Featuring The Adams Chorale in a recital.

A CORDIAL WELCOME TO ALL

REV. MATTHEW R. SILVER, Pastor

Merry Christmas and Happy New Year

WALBROOK-TRINITY PRESBYTERIAN CHURCH

"Where No One Is A Stranger"

3200 WALBROOK AVENUE, BALTIMORE, MD.

WEDNESDAY, DECEMBER 25, 1963

9:30 A.M.—Church School
11:00 A.M.—Special Christmas Morning Worship Service. Sermon by Rev. Frazer.
5:00 P.M.—Westminister Fellowship
ALL ARE INVITED

TUESDAY, DECEMBER 31, 1963

11:00 P.M.—Watch Night Services

REV. THOMAS P. FRASER III, Pastor LO. 6-3230

Season's Greetings

ST. PAUL METHODIST CHURCH

1000 W. SARATOGA STREET

SUNDAY, DECEMBER 22, 1963

ORDER OF WORSHIP

9:30 A.M.—Church School. Mr. Calvin Parker Supt.
11:00 A.M.—Christmas Message by Bishop Edgar A. Love, Resident Bisohp of the Washington Annual Conference.
3:30 P.M.—Pastor Choirs and congregation will worship at Mt. Hope Metholist Church Sunderland Calvert County Maryland. Rev. Laura Edwards Pastor. Bus leaves from the church at 1:30 P.M.

A CORDIAL WELCOME TO ALL

S. R. BENNETT, Minister

Season's Greetings

MOUNT OLIVET CHRISTIAN CHURCH

DISCIPLES OF CHRIST

FULTON and PENROSE AVES.

CHRISTMAS SERVICES

SUNDAY DECEMBER 22, 1963

9:45 A.M.—Church School
11:00 A.M.—Morning Worship. Minister C. L. Whitfield Preaching.
2:00 P.M.—Church School Program Fellowship Dinner following (Communion every Sunday.)

You are invited to enjoy our services and fellowship

CLINTON L. WHITFIELD, D.D. Minister

REV. & MRS. FRANK BROWN

extend to their congregations and many friends of

CHRISTIAN MEMORIAL METHODIST CHURCH

2001 W. NORTH AVE.

Best Wishes for a Merry Christmas and a Happy New Year

SUNDAY, DECEMBER 22, 1963
9:30 A.M.—Sunday School
11:00 A.M.—Morning Worship
6:30 P.M.—Methodist Youth League Hour
CHRISTMAS DAY, Dec. 25, 196Fe
6-7:00 A.M.—Morning Worship
DECEMBER 26, 1963
7:00 P.M.—Sunday School Christmas Program
DECEMBER 26, 1963
8:00 P.M.—Watch Night Services

Season's Greetings

SHARP ST. MEMORIAL METH. CHURCH

DOLPHIN AND ETTING STREETS

SUNDAY, DECEMBER 22, 1963

WORSHIP SERVICE

9:30 A.M.—Church School
11:00 A.M.—Morning Worship. "THE HIDDEN MOTIVE", Rev. Jackson, preaching
3:00 P.M.—"The Story of the Nativity" in song and scripture by the combined choirs of the church.

MORRIS QUEEN, Director of Music
KELLY L. JACKSON, Minister

Magnificent Bird Spotlights Christmas Dinner

Sing a song of turkey Now, in left overs

By LU PATTERSON

Are you planning a magnificent Christmas dinner this year? For your crowning glory, choose a fine turkey, a generous-size bird that will do you proud as its brought to the table in all its massive golden splendor.

Turkeys are so economical these days, the lowest they've been in 21 years, that they're well worth the investment.

It's a good idea to get a bird that's bigger than you might need for an ordinary meal. Holiday feasts are great appetite stimulants, and second and even third helpings are likely. If there are leftovers, so much the better. They'll make future tasty meals.

Allow about a half pound per serving on the large birds; about a pound for the smaller birds.

Serving a roast turkey has become wonderfully convenient and easy in recent years largely because most of the birds sold today are "ready-to-cook"; that is, they're cleaned inside and out and the pinfeathers are removed.

Still, it's best to check that the pinfeathers are out when readying your bird for cooking. Then rinse the bird inside and out under cold running water, and blot it dry.

Next, salt the cavity and stuff it, if you wish.

To hold the wings in place during cooking, bring the wing tips onto the back of the bird and place over the flap of neck skin. Wrap string around the ends of the legs and tail and tie, or if there's a band of skin above the tail, tuck the legs into it.

Brush the skin with softened butter, margarine or other shortening. You're now ready to get on with the roasting.

Roasting the turkey is an easy job, no matter which of the various methods you choose. Among the most populor is the slow-oven roasting method in an open pan. This method assures a flavorful and evenly browned bird with a minimum of shrinkage and juice loss.

Pre-heat the oven to 325 degrees F. Place the turkey on a rack in the roasting pan to keep it out of the juice. To insure even browning of a large bird, start roasting it breast side down, then turn it breast side up for the last hour of cooking. If turning the bird is too difficult, you can also get good results by roasting it breast side up for the entire cooking period.

To prevent excessive browning and drying out, cover the bird with a piece of cheesecloth dipped in melted fat or with a tent of aluminum foil. Baste several times during roasting. When half or two-thirds none, cut the string or skin to release the legs.

Foil is fine for Cooking

If time is of the essence, try cooking your teurkey in foil or covered with the roaster lid in a hot oven. It will save up to half the cooking time depending on the size of the bird—you save the most time with this method on the larger birds.

Your turkey will be just as tender, flavorful, and juicy as when roasted without a cover, but will not develop the same rich even brown of the slow roasted bird. When wrapping in foil, use a heavy duty aluminum foil and seal tightly with the seam on top.

Cook the foil-wrapped or lid-covered turkey on a rack in the pan in a 450 degrees F. oven. Uncover for the last 15 minutes of cooking to allow the turkey and the juices to brown. Baste the bird once or twice.

Here are some quick ways to tell if your turkey is done to tender perfection. The drumsticks should twist freely and the joints break easily. The meat in the freshly areas, like thighs and breast, should feel soft when pressed with the fingers. If you use a meat thermometer, the internal temperatures should register at the poultry mark—around 100 to 200 F. Make sure to place the thermometer in a thick meaty part like the thigh, where it doesn't touch bone and can be read easily.

Here is a Christmas Dinner Menu you might like to serve this year:

Cranberry Juice
(served in living room)
Roast Turkey with Oyster Stuffing, Giblet, Gravy
Mashed Sweet Potato in Orange Shells
Brussels Sprouts with Chestnuts
Glazed Small Onions
Celery and Carrot Sticks
Mincemeat Pie
Coffee

Quick tricks for the housewife

A lot of time and irritation can be saved by little tricks that make house chores easy.

Do you know that bread crumbs added to scrambled eggs will improve the flavor and make larger helpings possible?

That sweet potatoes will not turn dark if put in salted water (five teaspoons to one quart of water) immediately after peeling?

That a tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread?

That is you cut drinking straws into short lengths and insert through slits in pie crusts, juices will not run over in the oven, and steam will escape?

That eggs will not crack easily if the shells are wet in cold water before being placed in boiling water?

That raw potatoes left to stand in cold water for at least a half hour before frying will improve the crispness of French fried potatoes?

Ways to use left-overs

If the food is good, don't throw it away. Little Leftovers, or big ones can be converted into many dishes. For instance, when bread is a bit dry, it is just right for French Toast.

Jbits of fruit, fresh or canned can be used in muffins. Bits of meat and vegetables are delicious in omelets. And the last of the cake will will make a luscious Brown Betty or Bread Pudding.

A main dish that will utilize any number of items that you may have accumulated, and which will greatly please your family is "Anybody's Stew".

For this you will need one and a half pounds of meat (probably the last of that roast), four carrots, sliced, one-half cup chopped celery, a half small sweet pepper, chopped, one cup tomato sauce or catsup, salt, a dash of Worcesters ire sauce, a half cup cooking sherry, six small potatoes, quartered; two medium onions, chopped; a small apple, a tablespoon parsley, chopped, a clove of garlic, one-fourth teaspoon black pepper, a teaspoon sugar and sauteed mushrooms.

Cube the meat and put it into stew pot. Add onions, celery and parsley, and cook until vegetables are tender. Add other ingredients, plyus water to cover. Bring to a boil. Cover and simmer until **potatoes are tender, adding enough water to keep from sticking.**

Serve with green salad and French bread.

Serves Four.

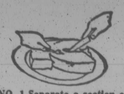
Reduce with comfort and safety

If you really want to reduce, the best diet is one that is adequate in all respects, except that it is low in energy value. On such a diet excess fat will be used to supply your energy requirements for work and play.

FAMILY FARE

WITH FOOD FAIR specializing in a particularly fine supply of turkeys at economical price this weekend, this Christmas bird will be the star of Wednesday's dinner.

How to carve Blade Pot Roast

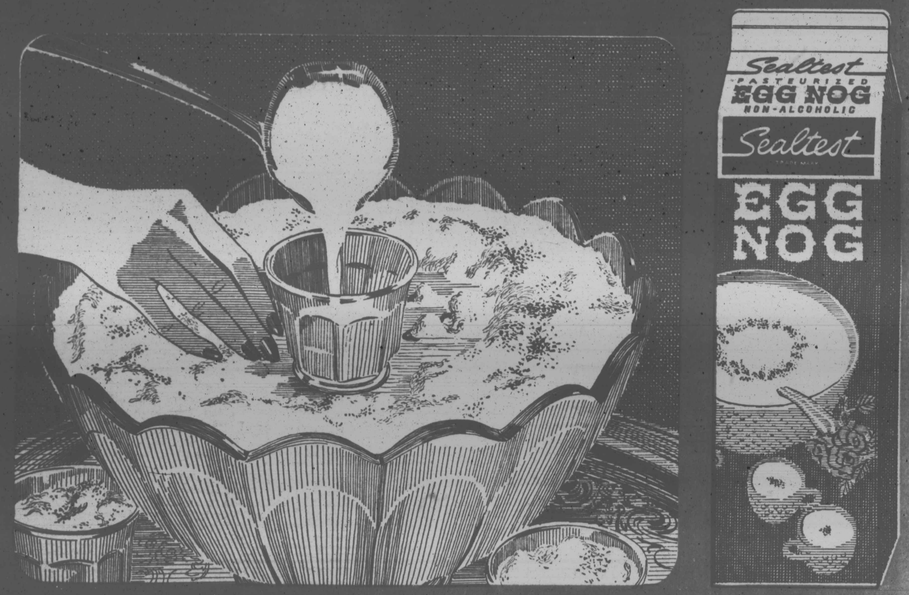


NO. 1 Separate a section of the meat by running the knife between two muscles, then close to the bone.

NO. 2 Turn the section so the grain is parallel with the grain is parallel with the platter. Cut across grain.

NO. 3 Cut slices from one-fourth to three-eighths inch thick. Separate remaining sections and carve across the grain

Two Special Holiday Treats
Dairy Fresh and Dairy Good



SEALTEST DIP'N DRESSING! Serve Sealtest Dip'n Dressing as a delicious "dip" with crackers. It also adds zest to your favorite vegetables, meats. For that special festive touch, use Sealtest Dip 'N Dressing!