LBJ here at Armory tomorrow

President Lyndon B. Johnson comes here Saturday evening in a major campaign rally at the Fifth Regiment Armory.

His scheduled appearance here Thursday evening was cancelled due to the death of former President Herbert Hoover, and the President's subsequent declaring of a 48 hr motorium on campaign matters.

Tickets for that rally and was to have been held at the Civic Center, will be honored at the Armory.

The Morgan State College Band under direction of Dr. R. Hayes Strider and assistant band master, Wallace A. Clarke will play at the Fifth Regiment Armory, Saturday night when President Johnson comes to Baltimore.

* * *

THE PRESIDENT'S helicopter will land in the Patterson Park Annex at 8:15. From there, his motorcade will travel on Eastern Ave. to Washington St., then north on North Ave.

After going west on North Ave., the Presidential entourage will turn at Howard St. and travel south to the Armory, arriving at 9 p.m.

READY TO RIDE with no place to go are Misses Jo Anne Minnis, 13, 4113 Westchester Rd., and Brooke Whiting, 12, 3717 Nortonia Rd. The two young horse-back riding enthusiasts found last Friday that many of Maryland's riding clubs and stables refuse to admit colored applicants.

Mrs. Berry left estate of $19,707

The former Mrs. Elizabeth Goody Berry, a former city school teacher, left an estate of $19,707.05, according to an inventory filed in Orphans Court this week.

Mrs. Berry, who died April 26, this year, is survived by her widower, Ernest R. Berry, and an aunt, Mrs. Gertrude Ferguson, both of whom live at the Madison Avenue address; and a cousin, Mrs. Vera I. Wilson of 2901 Garden Drive, who is administratrix for the estate.

Liquor Board denies Cherry Hill license

The Liquor Board denied the application of a proposed liquor store in the Cherry Hill area this week.

The application filed by John W. Eich 3rd., was considered by the Board unnecessary for the public convenience and accommodation or was it in the public interest.

William H. Murphy attorney representing protestants to the application told the Commissioners at a hearing last Thursday that it had been a long standing policy of Cherry Hill residents to oppose liquor outlets in the area.

Opposing the issuance of the license has been several well - known civic leaders. Among them were, State Sen. William Hodges, Dr. Lillie M. Jackson, president, local NAACP branch, and the Rev. Rudolph Obey, pastor, Cherry Hill Presbyterian Church.

In addition, the license request was protested by the Cherry Hill Coordinating Council, which represents 27 independent organizations and clubs and by the Arundel Hill Improvement Association.

Four petitions were also presented at the hearing signed by 260 residents of the area opposing the issuance of the license.

Mr. Rich, a wholesale liquor salesman, said he had hoped to build a one story structure at a cost of about $8,000 in a presently undeveloped area of the community.

I. Marshall Sidler, representing the applicant, presented a petition signed by 255 residents of the Cherry Hill area, who favored the proposed liquor outlet.

The official ruling of the Commissioners stated: "The Board has carefully considered the testimony and evidence offered in this case and has taken into consideration their own records and present knowledge of the area, and has concluded to deny the application."

Kell-A-Kough Kop, says,
"Fall is the season
Changing weather is the reason
for coughs due to colds"
GO BUY AND TRY
KERR'S Kell-A-KOUGH
50c...89c $1.25
At Drug Stores Everywhere

AUTUMN IS HERE
Since 1910 thousands of Baltimore Families have found it pays to call us for
100 Gallons of the Hottest - Cleanest
FUEL OIL
14.4c per Gallon
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C.O.D. OIL CO.
OR. 5-1818
PAY CASH AND SAVE
$14.42 Per Hundred
WE OFFER PREMIUM QUALITY FUEL OIL at SAVINGS!

Joyce gets top postal position

Postmaster William Lautaitis today announced the promotion of Harvey Joyce, 54, 3218 Sequoia Ave., from assistant to superintendent of the Parcel Post Station for Baltimore.

Mr. Joyce, a veteran of 34 years in the Post Office, becomes the first in the area to fill a Level 12 position.

He started in the postal service in 1929 as a substitute clerk and worked up through the ranks. He served as a foreman of mails for 10 years before becoming general foreman in 1961.

* * *

A DOUGLASS High School grad, Mr. Joyce attended Morgan State and Chenney State Teachers College.

He and Mrs. Joyce, the former Mrs. Dorothy Glover, have one married daughter.

He is a member of Our Lady of Lourdes Catholic Church.

In announcing the new precedent - setting appointment, Postmaster Laukiatis said, "I was delighted to make it and will set a date later for his induction."

Riding stables refuse to admit 2 youngsters

Two young girls, horse back riding enthusiasts, learned Friday that many riding clubs and stables in the "Free State of Maryland" have an all - white membership policy.

The horseless riders, Brooke Whiting, 12, 3717 Nortonia Rd., and Jo Anne Minnis, 13, 4113 Westchester Rd., found that neither their experience nor appearence (they wore English style riding habits), convinced the stable managers to let them have a horse.

At one stable, a large sign read:

"Horses for hire, $2.50 on weekends and $2 on weekdays."

JO ANNE told the AFRO, "There were approximately 20 horses saddled and hitched in both Western and equestrian style, at the Pine Bottom Riding Academy, on Tridelphia Rd., Elicott City.

"It was plain to see that they were just waiting for someone to ride them."

The disappointed young girl said that after visiting several stables and being given a variety of excuses, such as: "I'm sorry, but this is a private place, all the horses are privately owned," and "We aren't taking any more members. We've got too many damned members now," they returned home.

BROOKE STATED that before leaving to go riding, she and her companion called the WoodGait Farm Stables, in Reisterstown, and were told:

"Just come on out and fill out an application. We have room for new members."

Not so when they arrived. The girls were told, "Sorry, all filled up. No more applications."

Calling back to Woodgait after returning home, Brooke pretended to be a white caller and asked, "You all don't accept colored do you?"

She said the reply was, "Why no, of course not!"

* * *

BOTH YOUNG riders are experienced.

"We have ridden at Cub Hill in Baltimore County and have gone to summer camp in East Aurora, N.Y., where we were trained. At the camp each of us had his own horse and had to care for it," the girls said.

Jo Anne stated that they wanted to join a riding club in order to improve their riding habits as well as for pleasure.

"We look forward to the day when man knows no race of inferiority. There's no reason why we couldn't get in, except for our color. Not one reason on God's earth," she declared.

* * *

BROOKE is the daughter of Dr. and Mrs. Albert Whiting. Dr. Whiting is dean of Morgan State College.

Jo Anne is the daughter of Mrs. Jeanette B. Leath, the AFRO Clean Block director. Her step - father is Captain John E. Leath, of the Maryland National Guard.

Parren J. Mitchell, executive secretary of the State Commission on Interracial Problems and Relations promised the girls he would

(Continued on Page 22)

Federal unit probes charge against GPO

The President's Committee on Equal Employment Opportunity is now reviewing a complaint of discrimination against the Government Printing Office which allegedly keeps colored machinists out by denying them interviews for jobs.

5,000 volunteers sought to help retarded children

Division chairmen for Retarded Children's Week, held locally by the Baltimore chapter of the Maryland Association for Retarded Children, Nov. 8 - 15 have been named, reported Gerald "Lorenzo" Wheeler, honorary chairman. Mrs. Robert Wachter of Mt. Pleasant said the appeal is conducted in the City and Baltimore County.

She added: "We are striving for 5,000 door - to - door volunteers to make this a successful campaign."

First public day care center dedicated today in Westport

FIRST PUBLIC DAY CARE CENTER

By ROGER NISSLY

Something unique in Baltimore—the city's only public Day Care Center, which will act as a model for other community-sponsored children's centers — was dedicated today (Friday) in Westport.

As city leaders, including Mayor McKeldin, praised the new facility, the promise of the future care and well-being of tots in the Westport area was very much in evidence.

Blocks, bicycles, paints, dolls, records, books, clay, jungle gyms, a sandbox and a sliding board are all provided for the recreation of the youngsters while their mothers are away at work.

Located at 2401 Alaska Ct. in a newly-refurbished building that once served as administration office for the Westport Housing Project the bright, cheerful center will accommodate children of ages 3, 4 and 5.

The approximate hours for its operation — to be finally decided on later — will probably be from 7 a.m. to 6 p.m., in order to give working parents time to get to and from work.

* * *

MISS JANE BEALS, who is director of the center, states that the daily program will include a concern for the education, health and family life of the children.

Much time will be allowed with periods for special activities such as music and art, she said.

The three age groups of children will each be supervised by a head teacher and an assistant.

The center also boasts a fully-equipped kitchen, which will provide hot lunches an morning and afternoon snacks for the 42 "pupils."

For outdoors play a large playground has a combination sprinkler-wading pool (for use in the summer), jungle gyms, sliding board, bicycles and a generous supply of large building blocks (for constructing "houses").

Although there are many private day care centers in the city, this is the only one to be publicly sponsored and will serve as a test project.

Youth, 17, freed in assault case

Ellwood E. Nutt, 17, 2000 block W. Lanvale St., charged with criminally assaulting a 16-year-old girl Sept. 15 as she returned home from school, was freed Tuesday by Judge Edwin Harlan in Criminal Court.

Harry A. Cole, Nutt's court appointed attorney, in his final argument before the court declared that the evidence presented by the state failed to establish a prima facie case.

He said:

"There has not been any kind of evidence presented by the state which would indicate that the alleged victim of this assault resisted her assailant, nor is there any evidence of violence."

The girl testified that as she and a younger companion returned home from school, on the day of the alleged assault, they were approached by the defendant.

HER COMPANION, a 14-year-old girl, knew the youth and introduced her to him, as they continued walking, she stated.

Upon reaching the 2200 block Edmondson Ave., the teen-ager told the court, Nutt made several advances toward her, which she rejected.

The defendant, she testified, then grabbed her around the neck and forced her to accompany him under a nearby bridge where he attacked her.

She stated her companion left the scene and ran home leaving her alone with Nutt.

The girl testified that this had occurred at about 3:30 p.m., and she was forced to remain with him for four hours.

Before releasing her, she said, the youth threatened to kill her if she reported the incident, made her write her name, address and telephone number on a piece of paper, which she gave to him.

When she returned home, the girl stated she learned her parents had reported her missing to the police and she told them of the attack.

PLAINCLOTHES patrolman Howard Corbin testified he was investigating the assault at the girl's home when he was informed that Nutt had called and was still on the telephone.

A younger sister of the girl, acting on his advice, posed as the victim and invited the caller to come to the house after assuring him she was alone, Officer Corbin testified.

Following a second telephone call, a youth came to the house but told police he was only Nutt's friend, and that he had obtained from him a piece of paper on which the girl had written her address.

The youth, however, told the court that Nutt called the girl from his home and he took the piece of paper without Nutts knowing it.

Under cross examination by Mr. Cole the girl said she had not resisted and when he instructed her to remove parts of her clothing she did so out of fear.

"I WAS AFRAID," she declared. "He threatened to kill me."

She also stated that the defendant had given her carfare home.

Nutt, taking the stand, denied having assaulted the girl without her consent.

He said after they were introduced he and the two girls walked for a while, "laughing and joking" among themselves.

The accused youth stated the younger girl after a while said she had to go home and left.

The time element was also contradicted by Nutt in his testimony, who denied having held the girl against her will and by force for four hours.

HE SAID when he met the two girls it was already about 4 p.m. The defendant stated they remained under the bridge for only about 20 minutes.

Mr. Cole declared in his final argument, "It seems unlikely that the victim of such an assault would give her assailant her correct address and telephone number."

Citing that the state failed to make out a case against the accused youth, Judge Harlan stated he could not possibly find him guilty and dismissed the charge.

Judge rules baby must get blood

The religious objections to blood transfusions by parents of an infant suffering with an "accute" heart condition were overruled Tuesday by Judge Charles E. Moylan Sr., in Juvenile Court.

The parents, Mr. and Mrs. Eugene Richardson, 2000 block Smallwood St., are Jehovah's Witnesses and testified that Biblical commandment prevented them from permitting the transfusions.

Their one month - old son, Nathan, according to Dr. Harold E. Harrison, chief of pediatrics, City Hospitals, in a letter to the Court said that the child needed an exploratory operation to determine the exact nature of his heart failure and how it could be treated.

He said that such an operation might require a blood transfusion and the consent of the parents had to be given before the operation could be performed.

* * *

THE PARENTS stated that they had no objections to the child being hospitalized nor did they have any objections to the operation.

They said their objection was solely to the transfusions.

Advising the couple was an elder of their religious faith, Walter Bridges, who told the court that their Bible commanded:

Acts 15:28 - 29, "For the Holy Spirit and we have decided to lay no further burden upon you but this indispensable one that you abstain from things sacrificed to idols and from blood."

Deuteronomy 12:23, "Only beware of this, that thou eat not the blood, for the blood is for the soul; and therefore thou must not eat the soul with the flesh."

The Jehovah's Witnesses contend that a transfusion is considered eating of blood and therefore was prevented.

* * *

ACTION against the parents had been placed by both hospital authorities and the Department of Public Welfare.

Judge Moylan ruled that the child be placed under the guardianship of the Welfare Department for the sole purpose of consenting to the transfusion.

Dr. Harrison told the AFRO Wednesday that although the child's condition is considered very satisfactory, "the operation is extremely necessary" because of the "acute congestive heart failure."

He said the operation would be peformed on Thursday.

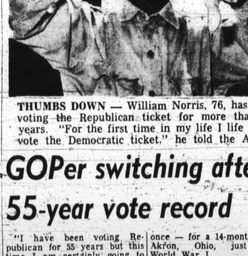
Policemen's wives form organization

"I started thinking about it last Friday night after Patrolman (Teddy Lee) Batford was killed. The wives of policemen don't know each other and I feel they should."

Thus spoke Mrs. Lillian Griffin, to the AFRO Wednesday, concerning the newly formed United Police Wives' Association, which held its initial meeting Thursday night.

Mrs. Griffin said that membership in the Association would be for the wives of all police officers, regardless of color.

GOPer switching after 55-year vote record



THUMBS DOWN — William Norris, 76, has been voting the Republican ticket for more than 50 years. "For the first time in my life I life I will vote the Democratic ticket," he told the AFRO.

"I have been voting Republican for 55 years but this time I am certainly going to vote for Johnson".

Talking to the AFRO was 76 - year - old William (Buck) Norris, 725 George St., a retired lumber - yard employee who still works part - time on a job he has held for 40 years.

Still a member of Payne Memorial, Mr. Norris, who will be 77 in December, says:

"I have to vote for Johnson. I don't want things to go back to where they were when I first started voting 55 years ago."

Mr. Norris was born in Baltimore and left the city only once — for a 14-month stay in Akron, Ohio, just before World War I.

Speaking of his early days, Mr. Norris remembered attending "old Number Nine School" at Carrollton and Riggs Avenues.

"George W. Bi lle was principal. I remember he stick he used on our hands when we were naughty."

HE WAS trained as a cabinet maker and went to work for another lumber company, where he spent nine years, just about the time he became a Republican.

He joined Payne Memorial AME Church when it was on the corner of Calhoun St. and Patterson Ave. Now it is Laurens St. "I sang on the choir," he recalled.

Sen. Welcome named to 'Citizens for Tydings'

State Senator Verda F. Welcome was named a vice-chairman of "Citizens for Tydings" for Baltimore City by the three-co-chairmen of the Statewide citizens group.

Mrs. Welcome, who represents the city's Fourth District in the Maryland State Senate, will be involved in organizing citizen support for the candidacy of Joseph D. Tydings, the Democratic nominee for the U.S. Senate.

She was named to the post by C. Meredith Boyer, Jay Fitzgerald and Mrs. R. Sargent Shriver, co - chairmen of "Citizens for Tydings."

In accepting the appointment, Mrs. Welcome recalled that she was a colleague of Mr. Tydings in the Maryland House of Delegates from 1950 until 1961 when he was named U.S. Attorney by President Kennedy.

"I was proud to serve with Mr. Tydings in the State Legislature," Mrs. Welcome said, "and I am proud to work actively in his campaign for national office."

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OVER 100 OTHERS TO SELECT FROM
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★ Vets Need No Money Down
★ Best Trade-In Deals Available
Day or Night

BEST BUYS:

Oct. is big month for food variety

By VIRGINIA McLUCKIE, Food Economist

October is a big food month as so many commodities receive special emphasis. This situation indicates a change of season and encourages consumers to purchase a wider variety of seasonal foods and develop heartier meal plans.

The poultry industry emphasis on eggs for "Eggtober" is when supplies of medium size eggs are large and prices are very attractive. Wise consumers buy eggs that have been kept under refrigeration to maintain quality. Select Grade A eggs and use them for poaching, frying, hard or soft cooking and in baking. On a price per pound basis eggs are a real bargain protein food.

* * *

THERE IS an abundance of meats available. Featured items usually represent good buys. Fryer chicken, beef and cured hams or picnic shoulders receive most of the emphasis. It is more economical to make a purchase on cost per serving than on price per pound when buying meats.

Supplies of lamb and veal are very short in comparison to beef and except for an advertised special sale prices for these meats reflect their supply status. The many different recipes and ways to prepare meats should be utilized fully to avoid sameness in your meals week after week.

* * *

THE VEGETABLE picture was not changed much over last week. There has been an increase in receipts of cauliflower and cabbage from New York state. Eastern celery and onions from New York are also among the best buys along with carrots and Maryland sweet potatoes.

The early fall and late summer potato crop is well below last year which accounts for the present higher white potato prices. Make quality the basis of selection for all fresh vegetables. Shoppers will find attractive sales on frozen and canned vegetables from carryover and new pack stocks. If you have proper storage facilities and the foods fit into regular meal plans these sales will provide economies.

* * *

THE FIRST of the cranberry crop has reached the markets. Local pumpkins for pie and decorations are in liberal supply particularly at roadside markets.

The three fruits on the list of best buys are apples, Bartlett pears and Tokay grapes. Light offerings of peaches, plums and melons will provide some variety in fruit. The first of the season Florida grapefruit and navel oranges have reached the markets but no volume is reported as yet.

Currently observed is National School Lunch Week. The purpose of the school lunch program is to serve a well - balanced lunch which provides about one - third of a child's daily food needs at a nominal cost. The program is administrated locally through the State and local departments of Public School Education in cooperation with the United States Department of Agriculture.

Children participating in lunch programs are exposed to new foods in new forms, learning at the same time the idea of a well balanced lunch and the importance of good eating habits.

Parents with children in schools serving school lunches find menus of a Type A lunch surprisingly varied and nourishing.

* * *

EACH TYPE A lunch to meet the standards set by the program must contain ½ pint milk; 2 ounces of protein rich food; a ¾ cup serving of 2 or more vegetables or fruits or both in raw or cooked form; 1 slice of bread or its equivalent in rolls or biscuits; 2 teaspoons butter or margarine.

Many cafeterias also serve a small dessert or offer the child dessert in addition. Needs of older children or teenagers are met by serving larger portions or seconds. Some schools are served with only milk programs. Learn more about this worthy lunch program if there is a cafeteria in the school your child attends.

* * *

SWEET POTATO BALLS are made with two and one-half C. mashed sweet potatoes, one - half teasp. salt, two tablesp. butter, melted, ten marshmallows, one C. chopped pecans, one - third C honey, and one tablesp. butter.

Combine mashed sweet potatoes, salt and two tablesp. butter. Chill for easier handling. Shape in 2" balls with marshmallows inside each. Use one - fourth - to - third sweet potatoes to cover. Heat honey and one tablesp. butter in small heavy skillet over high heat. When syrup is hot add potato balls, one at a time.

Clothes grow with the child

Clothes that grow with the child . . . That's the dream of every mother of school-aged children.

Yet how? Clothing specialists at the U.S. Department of Agriculture suggest you shop for garments that allow for growth. In a little girl's dress, fullness gathered, pleated, or circular—set on each side of the front and back, allows for action and growth.

* * *

DRESSES without belts or definite waistlines will fit comfortably as the child grows taller.

Select a garment that has roomy armholes and short sleeves without cuffs or bands. Bands hamper arm movement and become tight as the child grows taller.

PUT A COFFEE filling in a delicious chocolate-coconut crust for a wonderful pie with excellent taste and texture contrast. The pie can be made the day before and stored in freezer.

When economizing use chicken in main dish

While popular appetite has been growing apace for broiler - fryers in recent years, the nation's producers have been more than keeping up with the demand for this tender-meated junior member of the chicken family.

* * *

The amount of chicken produced at present is enough to put some 31 pounds of chicken each on our dinner plates during the year, notes USDA's Marketing Service.

Nearly all of this amount is inspected and certified for wholesomeness under government supervision — the law requires it for all poultry that crosses a State line, a safeguard that is one of the great blessings of the present decade.

* * *

THE NATION'S hatcheries are now shipping broiler-fryers to market in heavy volume, considerably more so than a year ago, when supplies were also abundant.

Prices are economical, making chicken a top value at the market in the way of a meat - type food. Why not take advantage of the situation to get enough birds for immediate use and to keep in the freezer or freezing compartment of the refrigerator for other chicken dishes in days to come?

* * *

WHETHER YOU'RE planning an at - home meal or packing the school or work lunchbox, chicken makes an excellent choice as the important protein food on which the meal will hinge.

As the name implies, these young birds are delectable when broiled or fried for off the plate or "in hand" eating. Slice or cut up into bits and use in salads, or for casseroles or creamed preparations. Or serve savory, golden brown roast birds, stuffed or unstuffed, for real eye-catchers.

* * *

IF YOU'RE having the crowd in for a meal, here's an excellent buffet - style dish that will please all age groups—CORN-Y CHICKEN CASSEROLE. It's recommended by USDA home economists.

Tid prepare this casserole which serves 20 generously: Sprinkle three - fourths pound corn chips in baking pan. Combine two cups chopped cooked chicken with three - fourths pound chopped onions, one pound grated cheddar cheese and six cans undiluted cream of chicken or mushroom soup.

Pour this mixture over the corn chips. Sprinkle top of casserole with one cup corn chips and one cup grated cheddar cheese. Bake in 350 degree F. oven for 45 minutes.

* * *

HERE'S ANOTHER casserole dish that will show up chicken at its best, CRISP NOODLE CHICKEN.

It requires only one hour of baking time and amply serves six. To prepare, arrange one cut - up broiler-fryer weighing two and one-half to three pounds in shallow six - to - eight - quart, ovenproof baking dish. Combine one can cream of mushroom soup, one cup dairy sour cream, one - half package of dry onion soup mix and one-eighth teaspoon pepper.

Blend thoroughly and spread over chicken. Add one can chow mein noodles. Bake in 375 degree oven one hour or until chicken is tender. Serve with crisp salad made of plentiful late summer vegetables, hot rolls and butter, and icy cold milk.

* * *

FOR A PLEASING family everyday meal try this tasty BAKED CHICKEN SALAD. To prepare enough for four to six people: Combine four cups cubed cooked chicken, one and one - half cups celery, two tablespoons grated onion, one - half cup chopped nuts and one cup grated sharp cheddar cheese.

In separate bowl stir one-fourth cup lemon juice, one-half teaspoon salt and a dash of pepper into one - half cup mayonnaise. Stir mayonnaise into chicken mixture. Add more mayonnaise if necessary, but be sure to just moisten the ingredients.

Pour mixture into greased pan. Add a scattering of chopped nuts for garnish. Bake about 30 minutes in 350 degrees F. oven.

Short-cut recipe for coffee pie

We're always happy to pass along a short-cut recipe when it's really good.

This Coffee Pie recipe meets the test with its fluffy lightness and excellent flavor as well as convenience.

Because it is made with decaffeinated instant coffee, it has the added advantage of being caffein free . . . a boon to many of us.

Smooth and flavorful, Cafe au Lait is a popular beverage with many people. It is easy to serve to guests when you use decaffeinated instant coffee, Sanka, for example.

* * *

CAFE AU LAIT requires one-half cup drip grind decaffeinated coffee, one and one-half cups water, and three-fourths cup milk, heated.

To use a drip coffeemaker: Prepare as usual, using drip grind coffee and a four-cup (or larger) coffeemaker. (Only up to half the pot's capacity can be prepared — the proportion of ground coffee to water has been doubled, but space must be left in the filter section so the coffee can expand for full flavor extraction.)

To use a vacuum coffeemaker: Prepare as usual, using fine or drip grind coffee and allowing Demitasse to brew in upper bowl over low heat three minutes.

* * *

TO SERVE: pour coffee and milk together into carafe. Serve with sugar, if desired.

COFFEE PIE is made with one-half cup cold milk, one and one-half teaspoons vanilla, one tablespoon instant decaffeinated coffee, one envelope whipped topping mix, one-fourth cup butter, three-fourth cup granulated sugar, two eggs, and one baked (9-inch) Coconut Crumb Crush, chilled.

Combine milk, vanilla, coffee, and whipped topping mix in a small deep bowl. Stir to blend. Then whip at high speed of electric mixer or with a rotary beater until mixture forms soft peaks.

Cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat at high speed for about five minutes. Beat whipped topping into the mixture. Pour into a crumb crust and garnish with reserved coconut. Freeze for five hours or overnight. Makes six to eight servings.

COCONUT CRUMB Crust requires one and one-third cups (about) flaked coconut, two tablespoons butter, melted, two tablespoons granulated sugar, and one-fourth cup finely crushed chocolate wafers.

Combine coconut and butter and mix well. Add sugar and crumbs, mixing throughly. Reserve about 2 tablespoons crumb mixture for garnish. Press firmly on bottom and sides of a 9-inch pie pan. Bake at 375 degrees for 8 to 12 minutes, or until lightly browned. Cool.

Try Mandarin Gold Pears

Delight your family and guests with a dessert that looks and tastes like "something special" but is actually one of the simplest things you could make.

"Mandarin Gold Pears" is a combination of tender fresh California Bartlett pear slices and mandarin orange segments drizzled with a warm sauce subtly flavored with apricot jam, cloves and lemon juice.

It's delicious as is, but if you want to turn it into a more elaborate dessert, top each serving with a scoop of ice cream or a dollop of whipped cream.

* * *

WHILE FRESH Bartletts are so plentiful in markets enjoy them often in desserts, salads and appetizers and for out-of-hand eating. These aristocrats of the pear world were rather scarce last year because of less-than-cooperative weather conditions but this year's crop is a bonanza, and the fruit is of top-notch quality.

Be sure the fresh Bartletts you eat are properly ripened. The "feel" of the fruit and the color of the skin are the indicators to note. If the pears "give" to gentle pressure when cupped between the palms of your hands, they are eating-ripe.

* * *

WHEN THE skin is golden yellow and the fruit yields to palm pressure, you may be certain California Bartletts are at the peak of their eating goodness. Should you buy green-skinned Bartletts, simply let them ripen at room temperature in a paper bag; when ripened, they'll taste every bit as good as the yellow-skinned pears you buy.

Mandarin Gold Pears are made with two teaspoons cornstarch; one-eighth teaspoon ground cloves, one can (11 oz. mandarin orange segments, one tablespoon lemon juice, one-half cup apricot jam, one tablespoon butter or margarine, and two or three fresh California Bartlett pears.

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IN SAUCEPAN mix cornstarch and cloves. Blend a little liquid from oranges with cornstarch mixture to form smooth paste; stir in remaining liquid, lemon juice and jam. Cook and stir until thickened; remove from heat and stir in butter.

Halve and core pears; slice lengthwise. Arrange pears and oranges in six shallow bowls. Drizzle with sauce. Top with whipped cream or ice cream if you wish. Makes six servings.

Try piquant meat balls

Learning to cook with wine makes a novice feel like an expert. The reason is this. Once she begins experimenting with wine cookery, she learns the wine - flavored foods are really quite easy to prepare. Even better, the resulting dish has a delicately mysterious flavor that prompts compliments from everyone at the table.

Favorite standard recipes can quickly become wine-flavored specialties by just substituting a little wine for part of the liquid called for in the recipe. For instance, try using a little California Burgundy or Claret in place of part of the water the next time you make your favorite recipe for stew or Swiss steak.

* * *

A DASH of Sherry in a basic white sauce will do wonders for creamed seafood or vegetables. Or try using a simple mixture of half melted butter and half California white dinner wine along with your favorite herbs to baste chicken as it bakes or broils. Any of these ideas will help you to discover the goodness of wine-flavored foods.

* * *

IF WINE cookery is brand-new to you, here's a basic recipe for meat balls in a tomato - wine sauce that is simple to make and will provide an excellent introduction to wine cookery. The sauce features Burgundy or one of the other red dinner wines produced in California. This same dry red wine is also a good choice to serve as the accompanying mealtime beverage.

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PIQUANT MEAT BALLS are made with one pound ground lean beef, one cup soft bread crumbs, one-half cup milk, one teaspoon salt, one - eighth teaspoon pepper, one lightly beaten egg, one tablespoon instant minced onion, two tablespoons shortening, one (8-oz.) can tomato sauce, one - half cup California Burgundy or other red dinner wine, one teaspoon prepared mustard, one-half teaspoon dried oregano, and one - half bay leaf.

Combine beef, crumbs, milk, salt, pepper, egg and onion, and mix well. Shape into small balls, and brown lightly in heated shortening. Drain off any excess fat. Add all remaining ingredients, cover and simmer about 20 minutes.

Guidelines for good grooming

Crumbling cookies in space travel may change our good grooming guidelines. In the horse and buggy days of our grandparents, the term grooming needed no explanation.

One groomed one's horses — brushed, trimmed, combed them — according to how one valued them. Children in particular insisted that their favorite pony's tail be braided and tied with a beautiful red ribbon.

* * *

BY EXTENSION, good grooming meant doing something with oneself or with one's children, using soap and water in generous amounts. Someone has said that mama never had it so good.

From lye soap and washboard she has progressed through push button automatic washers and dryers to the professional service she gets from the dryeleaner.

* * *

GOOD GROOMING continues to mean basic body cleanliness, neatness, trimness. Good grooming also means clean, clothes . . . but even more than clean clothes: spotless and well finished or pressed clothes.

It means shined or brushed shoes without run-over heels. It means stockings with seams straight, and without runs. Thanks to seamless hose we are relieved of the worry of crooked seams.

It means clean shirts and suits for men; clean blouses, skirts, sweaters and dresses for women. These underlying principles of correct dress and good grooming apply to boys and girls too.

4564 SIZES 10-20 by Anne Adams

4926 21½-23½ by Anne Adams

The 2-piece pullover dress with its own dickey rates raves with all the young smart, on-the-go gals! Choose checks, tweed, vibrant wool.

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THIRTY-FIVE CENTS in coins for this pattern — add 15 cents for first-class mailing and special handling.

* * *

FACE FLATTERING CLOTHES—wear it with down or up - turned brim! Sew it jewelbright velveteen shantung, suitable for winter outfits. Clever gift idea, too.

Printed Pattern 4926: Misses' Head Sizes 21½, 22, 23. Yardages in pattern.

* * *

FIFTY CENTS in coins for this pattern — add 15 cents 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.

* * *

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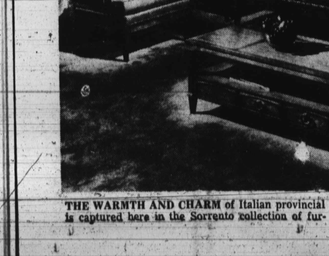

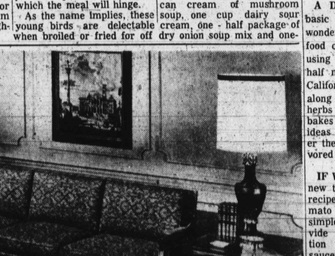

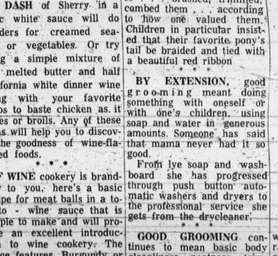

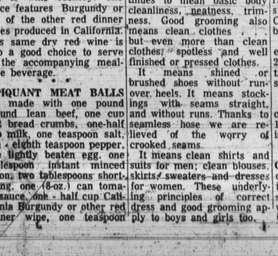

THE WARMTH AND CHARM of Italian provincial is captured here in the Sorrento collection of furniture and accessories. The entire grouping is available at Sears, Roebuck and Company.