Rev. Robinson feted by Volunteer Ladies

THESE SEVEN seniors at Fairmount Hill Junior-Senior High School, shown with instructor, Mrs. Rose Wallace Byrd at left, have not only completed the Cosmetology course at the school, but passed the State Board examinations. They are, (l-r) Misses Celeste Johnson, Vonzella Collis, Lynn McCoy, Veronica Matthews, Magdalene Sweeny, Mary Johnson and Lolita Johnson.

The Volunteer Ladies of First Abyssinia Baptist Church gave an appreciation and birthday banquet for the pastor, the Rev. John W. Robinson in the Arthur J. Payne Christian Center, recently.

The hostesses were Mesdames Florence McKnight, Armes Parker, Annie Powe, Leslie Stephen and Mary Windley.

The Rev. Mr. Robinson received many expressions of appreciation for his 17 years of dedicated service.

The innovation was given by The Rev. Murray Fleming. The Rev. William Rivers was toastmaster. The Rev. Edward W. Revels was the speaker.

The musical tribute to the honoree were rendered by Mrs. Bettie Cooper, Mrs. Clara Mavin, Mrs. Bernice Aiken, Hallelujah Chorus and The Rev. Daniel Green.

Highlights of the honorees life was given by Mrs. Florence McKnight, Mrs. Ines Robinson, The Rev. Lewis Campbell, Deacon James McKnigat and Trustee William K Jones made remarks aoont him as a husband, ministerial friend and pastor. Auxiliaries of the church, friends and the Volunteer Ladies made presentations.

The climax of the presentations was the draping of a money tie around the Rev. Mr. Robinson's neck by Mrs. Leslie Stephen and the capping of him with a mofiey crown by the ministers and friends.

Amont those attending were:

Gloria Andrews, Arie Banks, Virginia and Gwin's Barber, E'verta Bartley, Pearl and Alphaus Bessias, William O. Blount, Catherine Bowden, Agnes Brown.

Ogratcher Bryson, Annie Ruth Campbell, Mazie Campbell, Geraldine Clark, Mary Pryor Cook, Lela Corlett, Annie Davis, Emma Dean's, Minnie Dillard, Natalie, John and Kenneth Edwards, Sarah Footman,

Robert Lee Fortune, Catherine French, Annie and Edward Fo[illegible] garet Fulton, Louise George, Betty Lord[illegible] and La'Shone Handy, Francis Harris, Isaac Harris, J. C. Henry, Rachel Johnson, DeLois Johnson, Mary Johnson,

Mrs. William K. Jones, Deloris Kelly, Delores Lane, Nettie Lassiter, Emma Lee, Susie Lewis, Mr. and Mrs. John Lenon, Jsanette Littlejohn, Woodrow McFadden, Kenneth and Raymond Parker, Will Powe, Jeroleen Presbury, Charlena, Chamelia and Pauline Reinhardt, Charles Rice, Rebecca Rice, Jacqueline.

Mable and Laurence Richardson, Mrs. William Rivers, William Robinson, Ollie Rollins, Maria L. Savage, Helen Scroggins, Randy Scroggins, Adelbert Scott, Ann, Kim and Wayne Scott,

Edna Smith, Louise Smith, Merle Smith, Martha Smith, Emma Suiff, Mrs. and Mrs. Vance Townes, Jr., Mazie Ward, Eva Weathers, Amanda Wilson, James Windley, and Doris Worrell.

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THE REV. MR. AND MRS. JOHN W. ROBINSON, seated, are shown at appreciation and birthday banquet given by the Volunteer Ladies of First Abyssinia Baptist Church, standing, Mesdames Florence McKnight, Agnes Parker, Annie Powe, Leslie Stephen and Mary Windley. The banquet was held in the Arthur J. Payne Christian Center.

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BEST BUYS

It takes planning for a good picnic

By VIRGINIA L. McLUCKIE
Food economist

This is the time of the Year when thoughts turn to the outdoors.

This week marks the official opening of the picnic and outdoor eating season. For outdoor eating meal patterns remain much the same but the doings of meal preparation and serving change.

You have heard a lot about getting up an outdoor meal on the spur of the moment and its sounds wonderful. However there is planning that goes into any picnic or barbecue or meal from the grill. When you plan a picnic it is all too easy to forget about good meal planning.

• • •

Apicnic is still a meal. Abarbecued hamburger is a bun with pickles, potato chips, cakes and soft drinks does not constitute a good nutritious meal.

You will want to add vegetables either cooked on the grill or raw finger foods like carrot and celery sticks to round out the meal. Milk for the youngster is a good idea and still one of the best food buys and the nutritional value of your meal will go way up.

Do plan to keep menus simple so the meal will not mean a lot of extra work for you. A cook out or a picnic is a form of recreation and should be pleasure and at the same time provide a satisfying meal.

As the season for the picnic starts it will be well to learn the proper care of foods that are carried away from home for eating. Here are some general rules for the care of picnic foods.

Keep cold foods cold and hot foods hot.

Cool meats throughly before packing. Then pack them in an insulated or thermos container.

Avoid meat, fish, egg and poultry salad mixtures if they cannot be kept as cold as they would be in a refrigerator which is about 40 degrees F. These foods spoil easily once they have become warm.

• • •

Keep vegetables crisp with ice or in cold water. A film bag or aluminum foil are excellent for carrying lettuce and other raw vegesables.

If sandwiches are made at home, they should be wrapped individually. If fillings that freeze well are used the sandwiches may be frozen and carried in an insulated container.

Beverages that keep well either hot or cold may be carried in thermos container. Ice tea, lemonade, juice and fruit drinks may be frozen in plastic containers or clean milk paper cartons and carried in insulated bags or in ice chests, thus keeping cold and also helping keep foods packed near them cool.

Pack cookies and cakes closely in a box so that they will not slide around and break while being carred.

• • •

Use plastic containers for salad dressings, mustard etc.

Avoid all foods with cream fillings or custards because they spoil very quickly when not kept very cold.

Carefully check the amount of food you take outdoors to avoid having leftovers that may not keep without proper refrigeration.

Seasonal foods and good buys suggested are Grade A Large Eggs, Lettuce, spinach, cabbage, and asparagus. Florida watermellons are available as an excellent picnic fruit. The first of the Maryland and strawberry crop has come to market.

Cheese Deviled Eggs are made as follows. To mashed yolks of six hard cooked eggs, add one fourth cup mayonnaise; dash of salt and pepper, and Worchester shire sauce; one tablespoon each minced onion and celery; one fourth teaspoon prepared mustard; one fourth cup grated process American cheese. Use to refill whites.

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Holland to 'Big Board'

NEW YORK (UPI) — Dr. Jerome H. "Brud" Holland, the U.S. ambassador to Sweden, is among seven men already chosen to join the board of governors of the New York Stock Exchange, now being revamped as part of an exchange reorganization, according to a New York Times report.

Holland would serve as one of 10 public representatives. Six of 10 industry representatives have been chosen, also, it was indicated, and a committee is searching for a full-time, paid chairman.

Holland, who has served as ambassador to Sweden since April 1, 1970, is former president of Hampton Institute in Virginia and of Delaware State College in Dover.

He was an All-American football player in his undergraduate days at Cornell. He later took his doctorate in sociology at the University of Pennsylvania.

The ambassador, who it is expected would leave his diplomatic post to accept the governorship, was not immediately available for comment in Stockholm.

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Light Housekeeping

Just about everyone thinks she can wash dished . . . but are you sure. There's more than plunging the dishes into detergent and water, swabbing them with a sponge or cloth, and giving them a rinse. Equipment, method and loving care are important necessities. But knowing your dishes, whether they are fine china, earthen ware or plastic is equally important.

Generally, china is stronger than earthenware, but designs on china are prone to scratches and fading because they are applied over the glaze. These overglaze decorations may be affected by certain foods, harsh abrasives and improper cleaning methods as well as by careless handling.

On the other hand, earthenware decorations are usually underglaze and virtually involverable, the main consideration in its care is gentle handling because it chips easily.

Watch the method of stacking and stacking. Acid foods may change the color of fine china if left on the plates for long spells. Immediately rinse or soak those that have been exposed to acidic sauces, dressings and fruits. Use a sponge, paper towel, cloth or rubber scraper to remove leftovers and food particles. Never use steel wool or abrasive powders. Try silver polish for removing dark streaks from knife blades.

Wash glasses, silverware, dishes, cutlery and pans separately and in that order. A mat is good insurance against breakage. A soft brush is useful for coaxing food particles from difficed on raised designs. Use clean suds as often as necessary to help prevent a filmy buildup. Wash just one or two pieces in the pan at one time. Water temperature bearable to the hands is suitable for tableware. Rinse in hot water and air-dry on a plastic or rubber-coated rack. Finish drying with a clean dishtowel.

Fine china should be stacked with protective separators between plates. Leave ample space between stacks. Cups with gold handles should not be hooked for storage. Dishes should be warmed only in a warming oven or under hot water.

WHAT'S NEW? Housewives in Southern California's Orange County have found a way to help themselves and others, too.

Some 20 women have attended consumer education classes offered for the past four years by the Agricultural Extension Service of the University of California learning how to manage money and use credit wisely, how to plan low cost meals and how to buy food and prepare it economically.

THE BEAUTY BIT: If you are about to believe that summer has decided to take a holiday, what with these 40 degree temperatures right on the verge of June . . . and if you cannot fly off to Florida or the Islands to soak in the sun . . . but you'd still think it would be great to look like you've been in the summer sun all year through — you know how that marvelous glow can do wonders for your looks. If you can't soak up those rays in some warm land, however, here's simple solution to keep you a looking great all year 'round.

Scout around your favorite cosmetic department and buy a bronzer stick in a swivel tube. The tube is better than a gel that spreads on because you have more control when applying it to your skin. Begin your makeup by spreading a layer of baby lotion on your face to moisturize and prepare the way for the bronzer. Work the creamy pink lotion in carefully using upward strokes, around the eyes and on your neck as well. The baby lotion will keep your skin radiant and soft all day long and keep your makeup looking as pretty as when you first put it on. When applying the bronzer use your third finger and dab it on your face in gentle strokes paying particular attention to your cheekbones, forehead and nose to give you a healthy, natural look. Before you go to sleep, simply take a couple of cotton puffs saturated with baby oil and whisk every trace of your foolery away. The baby oil is gentle, yet it will effectively remove makeup and keep your skin smooth and pretty in the meantime.

• • •

RECIPE OF THE WEEK: Are you a stew buff? Well, maybe not for just any old stew, but for something like this lamb shanks with olives. Serve it with fluffy boiled rice, and a crisp green salad . . . along with a chunk of crusty French bread.

This hearty dish is made with four lamb shanks, one-fourth teaspoon thyme leaves, three slices bacon, cut in 12 pieces, two whole cloves, one tablespoon olive or salad oil, water, three-fourth pound (12) small white onions, one-half cup pimiento-stuffed olives, one small onion, chopped; four small tomatoes, peeled if desired, one beef bouillon cube, one tablespoon flour Salt and pepper, and one bay leaf.

Cut four slits in each shank and insert pieces of bacon; brown in oil in Dutch oven. Remove shanks and brown whole onions. Set aside onions on paper towels. Saute chopped onion until almost tender; drain off fat. Return shanks to Dutch oven. Add bouillon cube, one teaspoon salt, one-eighth teaspoon pepper, herbs, cloves and two cups water. Simmer covered one and one-fourth hours. Add carrots, olives and whole onions; cook 30 minutes longer, or until meat and vegetables are tender. Remove shanks, vegetables and olives to serving dish; keep warm. Remove cloves. Cook tomatoes in pan liquid about two minutes; arrange with meat and other vegetables. Blend flour and two tablespoons water; stir into boiling liquid in pan. Cook and stir until sauce boils two minutes. Add salt and pepper to taste. Pour over lamb dish. Garnish with watercress, if desirel.

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Hints For Homemakers

INEZ KAISER

Sent Mother's Day with my two sisters, my old-maiden aunt, Joyce, and her little sister Patrice. Joyce fixed brunch for us and it was quite an enjoyable day.

"We were in Joyce's apartment and she really outdid herself by preparing crepes and hot rolls. As she was putting the finishing touches on her table setting, I remarked, "I see that you're using SOF-SPREAD IMPERIAL."

"Yes," she replied, "I always use IMPERIAL because it's so good tasting. I also like the added color the decorator tub gives to my table arrangement."

"What are you two talking about?" asked my younger sister.

"We were just discussing Joyce's using IMPERIAL Margarine," I answered.

"I use it, too," my sister said, "though most of the time I use DIET IMPERIAL because-I'm trying to watch my weight."

Joyce grinned. "We're just going to eat today and enjoy all the good flavor of the margarine and everything else," she said. "After all, I spent a lot of time making those rolls."

"Okay," my sister agreed. "I'll worry about my diet next week."

MRS. BUTTERWORTH'S SECRET INGREDIENT

"Now let's eat," Joyce said. "Just sit down while I bring out the food."

"Everything smells so good," commented little Patrice. "What is it we're eating, Sis?"

"Crepes a la Joyce," was her answer. "They're cute little pancakes stuffed with diced ham and sharp cheddar cheese and topped with my special sauce."

"Can you guess what's in it? Just taste it to see if you can tell." We all tasted the sauce and then the questions really began.

"You'd never guess that I used MRS. BUTTERWORTH'S syrup heated with chopped pecans and a little brandy," Joyce explained. "I wanted to use MRS. BUTTERWORTH'S because it tastes so good, but I wanted to make something special with it, too."

"I like MRS. BUTTERWORTH'S better straight out of the bottle," quipped Patrice. "Umm, that mapley flavor is yummy."

"Well, in that case, I'll give you the bottle and let you enjoy that thick, rich good-tasting syrup while we grown-ups enjoy it with a little refinement," countered Joyce.

"You know," I put in, "you may be teasing, but MRS. BUTTERWORTH'S really is thicker than most other syrups and its buttery flavor is really special, it's no wonder Patrice likes it straight!"

Then, just as Joyce was handing her sister the MRS. BUTTERWORTH'S bottle, the first mishap of the day occurred.

WISK TO THE RESCUE

"Oh! Oh! Now I've done it," sighed Patrice. "Please don't be angry with me, Sis. I really didn't mean to spill the syrup on your new tablecloth."

"Well, I may wish I'd be—except for the fact that I know it'll come out easily in the wash," Joyce said.

"What will you wash it with, Joyce?," asked her mother. "I would really give her the dickens if she messed up my tablecloth."

"Now, Mother," responded Joyce, "Patrice is only a kid. Besides, I use WISK, which is really great for removing spots and stains.

"All I have to do is pour a little WISK on the stained area, rub it in and then just put it into the washing machine and forget about it.

"The WISK will start cleaning even before the wash cycle begins, and it's good for my whole wash—lingerie, bed linens and all. And WISK is very low in phosphates, too."

"There goes that college education again," said Joyce's mother. "What does all that mean?"

"It simply means," Joyce said, "that I can get a really clean wash even with a low-phosphate at the same time. WISK only contains 3.5% phosphorus—and that's lower than any leading detergent.

"You ought to try WISK for Patrice's clothes," Joyce continued. "It'll do wonders on her socks, gym suit and dirty blouse collars. In fact, I have an extra bottle for you to try."

BRIGHTER DAYS WITH CLOSE-UP

"Thanks, Joyce," said her mother. "You know, we certainly liked the CLOSE-UP toothpaste you gave us last week."

"Speaking of CLOSE-UP, isn't it time for you to brush your teeth young lady?" Joyce asked Patrice.

Surprisingly, there was no hesitation but an immediate rush to the bathroom.

"I don't believe it," I began. "When Ricky was her age, I had to practically spank him to get him to brush his teeth after meals."

"But we never have any problems with Patrice," my sister put in. "Patrice really seems to enjoy brushing her teeth with CLOSE-UP. She likes the flavor and she's also getting to the age when youngsters start thinking about fresher breath, whiter teeth and brighter smiles—and being nice to be close to."

"What really gets me is the way Mother likes CLOSE-UP," Joyce broke in. "I don't believe she has ever taken to anything so quickly."

"Well, you know I like anything that saves me time and does a good job," my sister said. "I like the fact that CLOSE-UP is a toothpaste and mouthwash in one. And besides, I like to feel confident about my breath and smile, too."

Close-up

When Patrice rejoined us, we all sat back, relaxed and started talking about old times. Of course, little Patrice just sat there with a perplexed look on her face wondering about those faraway times before things like CLOSE-UP.

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