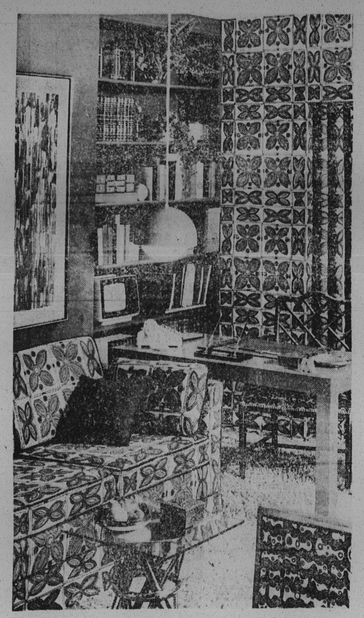
'Dakkabar' headlines fabric fashion news



Primitive fabric pizzazz brings a family roomstudy to life. These fabrics come from an exclusive group designed by Robert Earl Paige. The balancing of geometric and floral motifs gives the room a sense of the rich color and texture of primitive art without losing the planned look of contemporary living.

Upbeat and people-oriented, the home fashions look for today — and tomorrow — has arrived.

Folk and primitive art from Appalachia to Zanzibar is transforming the home into a warm, organic entity. The rich pattern legacy and vibrant color heritage of primitive art instills an entirely fresh dimension in the modern home. Folk art, or the art of the people, communicates a brotherly atmosphere of welcoming, sharing, hospitality. It provides a humanizing influence in a moon-walk machine oriented era.

In addition to the congenial, convivial connotations of folk designs, they also have universal origin and universal appeal. Many identical patterns and motifs can be found in the primitive designs of such divergent cultures as those of Uruguay and Uganda and of the Western Plains and West Africa. These universal, timeless designs are ideal for the modern home, adding warmth to hard-edge contemporary styles and relevance to traditional period styles.

PRIMITIVE LOOK

Fabrics are a perfect outlet for expressing the warm, primitive look in the home. Not only are fabrics a costly decorating investment than other furnishings but they also lend

A new and versatile fabric group, "Dakkabar," is derived directly from folk and primitive art.

The colorful new collection inspires a raft of make-over ideas for every room, suited to the do-it-yourselfer and all thumbs home decorator alike, the five fabrics are available as ready made curtains, draperies, bedspeads, pillows and throws as well as cut yardage.

The primitive-styled "Dakkabar" fabrics seem to beg for unusual uses. A dining room, for example, fulfills its role as a people-pleasing setting when a bit of imagination and one of the colorful fabrics are let loose. The ceiling could be completely covered via fabric glue with one of the geometric patterns. If the same fabric continued on walls, draperies and dining chairs, the room would burst with a new warmth and excitement geared to happy gatherings of family and friends.

BEDSPREADS, CURTAINS

A guest bedroom that really seems to welcome guests can be achieved with one of the collection's floral fabrics. Ready made bedspreads could be used on the guest bed and matching curtains or draperies at the windows. Matching fabric could then be cut to fit between floor and ceiling at the head of the bed for a striking headboard effect. The overall atmosphere of a room in full and genial bloom would provide a true guest shelter.

Mixing and matching favorite primitive fabric looks can produce a family room that seems to exude a sense of communal interests, harmony and general good times. Ready-made draperies could line one window and be repeated in a home sewn table cover on the other side of the room. The collection's richly colored ready made throw in a different pattern could be used on everybody's favorite easy chair and the same pattern repeated on sofa pillows. This balancing of different patterns and colors gives a room a sense of the rich texture and colors of folk art without losing the pulled together look of comfortable, contemporary living.

The new humanizing environments that can be created with primitive fabrics are a breakthrough in home decorating. The down - to - earth, people-oriented ambience of folk art fabrics can provide a take-off point for an entirely new lifestyle.

The new Dakkabar collection can be found at selected Sears and Roebuck Co. stores.

Mr. Paige, fabric designer, is surrounded by his primitive-inspired "Dakkabar" fabrics available in custom fabric or in ready-made . curtains, draperies, bedspreads, pillows and throws.

Pot pourri

By MARIE MURPHY PHILLIPS COOKE
(AFRO Women's Editor)

Mrs. Njansi Eleazu is young, black and beautiful. Born in Nigeria, a member of the Igbo tribe, she is presently living in Catonsville, Md. and is the wife of Dr. Uma O. Eleazu, Chairman of Area V, Community involvement of the African American Studies Division (AFRAM) at the University of Maryland Baltimore County (UMBC).

During that year, he searched for an Igbo wife. One day, he was driving near the home of an academic acquaintance, and saw the man's lovely young daughter sweeping the front yard.

"He asked me for a drink of water," says Mrs. Eleazu. "He pretended he was thirsty. I invited him in, and he said he was looking for a wife. Two days later, I accepted his proposal.

"At first, I thought he might ask my sister," she confides, "but it was me he liked.

SHE GOT MARRIED

The couple were married shortly thereafter, and she continued to study at the Advance Training College while her husband taught at the University of Nigeria.

The next year, Mr. Eleazu left for California in the U.S. to take his doctorate at UCLA while she stayed in Nigeria to await the birth of their first child, Ifeoma, a girl, who is now seven-years-old.

Mother and baby eventually joined Dr. Eleazu, where Njansi took her BA in French at California State College and Dr. Eleazu taught at California State College, and the University of Southern Calif. She speaks Igbo, Efik, French and English fluently with a smattering of Spanish and German. She is presently teaching language at University of Maryland College Park.

A GROWING FAMILY

In addition to following her husband wherever his academic career took him, teaching languages, and managing a household, Njansi Eleazu has also added four new members to her family. She is the mother on Ugo, 5; ChiChi, 4; Chikezie, 3, her only boy, and Nne-omoji who is just 5 months old. All of the children except Ifeom were born in the U.S.

When asked to contribute some authentic African dishes to the recent African American Studies Open House at UMBC, Mrs. Eleazu decided to cook what could be a fairly typical Nigerian meal. The repast, which would be breakfast in Nigeria, but which Mrs. Eleazu serves as dinner in this country, features cooked plantains and rice cooked in cocoanut juice. The fried plantain, served either with Jelof Cocoanut Rice or Fou-Fou, a wheat dish reminiscent of cous-cous, would be breakfast. For dinner in America, Mrs. Eleazu adds a think vegetable-and-meat soup.

Mrs. Eleazu is shown here in an original dress and headdress she made from material woven in Nigeria. Her earrings are representations of African warriors' shields and the pendant is a stylized miniature map of Nigeria.

NOT THE SAME

"You must understand that the dishes, as I cook them in America, are not the same as they would be in Nigeria, for two reasons," Mrs. Eleazu explains. "In the first place, the ingredients available here would not be exactly like vegetables and spices available in Africa. In the second, the people of Nigeria prefer hotter, spicier food, filled with small round red peppers which everyone grows in the back yard."

A typical evening meal that she would serve to her husband and children would consist of fried plantain, Jelof soup (stew) and beverage of milk or fruit juice. There are typically no deserts in Nigeria, and Mrs. Eleazu usually doesn't serve sweets, except for fruits or an occasional dish of ice cream.

Plantains are available in some markets and supermarkets in the U.S. They look like large, straight bananas, and are an African delicacy transplanted to this country through the West Indies, where they now grow and are harvested. The fruit is usually cooked in some manner, often fried in a different way, and served with a variety of condiments, the ingredients differing from country to country.

Nigerians prepare it as a main course vegetable, and serve it hot and spicy.

FRIED PLANTAIN

Three large plantains, one egg, one cup of flour, spices (onion, salt, coriander) enough oil (peanut or vegetable) to fill a pot for deep frying.

Slice the plantain into diagonal pieces about 2 inches long. Dip into beaten egg and dredge with flour which has been seasoned to taste with onion, salt and coriander. (about 2 tsp. onion salt and ½ tsp. coriander to each cup of flour).

Serve with or without Plantain in Sauce.

PLANTAIN SAUCE

Three whole tomatoes or 1 small can of tomatoes chopped, 1 medium onion chopped, four tbsp. vegetable oil, one tsp. salt, one fourth tsp. coriander, red pepper to taste.

Fry the onions in oil until transparent, but not brown. Add tomatoes, salt and spices and cookuntil flavors blend. Use for dipping plantain pieces. Nigerians would use fresh hot red peppers chopped fine. Americans can use ground red pepper or dried red peppers.

"African culture is oral, not written," said Mrs. Eleazu. "Therefore, I learned to cook by watching my mother.

"Each time I prepare a dish, I may change it slightly, using a little more of one spice, or a little less of another. Therefore, the measurements and directions I can give you are only approximate. Please feel free to experiment and form a taste that will be pleasing to you."

The Jelof Cocanut Rice is not a pared with rice and cocoanut as the two main ingredients. It is, rather, a hot spicy aromatic main dish. The sweet rice dish, as the average American would envision something prococoanut becomes an exotic vegetable flavoring rather than the sweet, dessert taste we know in this country.

JELOF COCOANUT RICE

One fresh cocoanut, two cups of white rice, one cup of dried corned beef or dried fish (cod), two large tomatoes, one medium onion, four tbsp. peanut or vegetable oil, salt, red chili peppers, one fourth tsp. coriander, one fourth tsp. oregano

Pierce cocoanut eyes, pour off juice and save it. Crack and peel cocoanut. Be sure to peel brown skin off meat. Grate the cocoanut meat and add the cocoanut milk to water to make 2 cups liquid.

Boil grated cocoanut in liquid for ½ hour, then strain grated cocoanut meat back into liquid. Keep the liquid and throw cocoanut meat away. Boil rice in 2 cups water for 15 minutes. Strain and add to cocoanut juice. Boil the dried meat or fish separately for 15 minutes. Drain meat juices into the cocoanut milk.

Fry chopped onions in oil until transparent but not brown. Add tomatoes, salt, coriander, oregano and red peppers to taste and cook until flavors blend, about 10 minutes. Put meat mixture into pot containing rice and mingled juices and cook over a low fire, stirring constantly, until rice is soft, about 15 minutes.

"In Nigeria, the fried plantains and jelof rice are finger foods and would be served with the plantain sauce for dipping," says Mrs. Eleazu. "We serve it here on plates, with forks," she adds.

As an alternative to rice, Njansi sometimes serves a great African staple food, fou-fou.

Fou-fou is essentially a thick wheat porridge-like dish, thought of as bread in Black and Arabic African countries. In Nigeria, it is a dip food, like Hawaiian poi, but may be eaten with a fork. Below is Mrs. Eleazu's thoroughly Americanized recipe for the wheat dish:

FOU-FOU

One half small package of Cream of Wheat, approximately onehalf cup of mashed potato flakes, for thickening salt as called for on cereal box.

Put cream of wheat and salt in saucepan with amount of water called for on box. Cook over low flame, stirring constantly, until the mixture is very thick. Take off fire and stir in mashed potato flakes until you have a ratio of about three fourth wheat to one fourth potatoes and the mixture is very dry and thick. Serve.

An alternative is fou-fou with egg.

FOU-FOU WITH EGG

Beat one egg in ½ cup of milk and add to boiling water before the cream of wheat is added. (use ½ cup less water than is called for on cereal box) Proceed as above.

Just 4 Main Parts!

PRINTED PATTERN

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M—12 —14
L—16—18
4504

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Printed Pattern 4504: NEW Half Sizes 10½, 12½, 14½, 16½, 18½. Size 14½ (bust 37) takes 2 yards 60-inch fabric. SEVENTY-FIVE CENTS for each pattern for Air Mail and Special Handling. Send to ARFO AMERICAN Pattern Dept., 243 West 17th St., New York, N.Y. 10011. Print NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER

QUICK, EASY-SEW WAY to a spring-summer wardrobe! Send for new Spring-Summer Pattern Catalog. Choose one pattern FREE. All sizes! 75 cent INSTANT SEWING BOOK cut, fit, sew modern way. $1. INSTANT Fashion Book. $1.

Two for Spring

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4565
SIZES
10½-18½

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Household hints

When an aluminum pot is used to cook eggs and similar foods, the inside may become blackish. This will harm neither the pot nor the food, says The Aluminum Association. However, if you wan. the coloring removed, try cooking some tomatoes or sauerkraut in the pot. Or, add one to two tablespoons of cream of tartar to every quart of water the pot holds and boil.

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A pegboard and hooks in the garage or basement can be a handy way of storing garden tools.

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Organize the clutter in desk drawers by using a muffin tin as container for various small items.

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Individual decorating touches help brighten the home. Frame and hang bright scarves or convert unusually patterned towels into wall hangings. Some of the popular patchwork quilts make pretty tapestry-like wall hangings.

Food clips

Making chicken ala king if chicken broth is not available, you can substitute one cup canned chicken bouillon or one chicken bouillon cube and one cup hot water for each cup of chicken broth called for in a recipe.

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Don't buy potatoes that are green. Greening is caused by exposure to natural or artificial light according to USDA. Sometimes only the skin is affected, but greening may penetrate the flesh. The green portions contain the alkaloid solanin which causes a bitter flavor and is said to be poisonous to some people. Also avoid badly sprouted or shriveled potatoes.

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Testing bread dough? Test dough by pressing tips of two fingers lightly and quickly about one-half inch into top of dough. If the dent stays, the dough is light enough to have doubled in size, according to USDA home economists.

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If you're making a salad or fancy fruit cup you may want the big, seedless naval orange. It's easy to peel and eat out-of-hand.

Mt. Winans News

By Gertrude M. Parker

Miss Janice Mims, daughter of Mr. and Mrs. Jay Mims of Brooklyn, N.Y. was recently married to Mr. Gregory Batts. The reception occurred at the McDonough St. Community Center in Brooklyn.

Miss Mims is the granddaughter of Mr. and Mrs. Alford Matthews of Ridgely St., Baltimore.

Attending the reception with the Mathewses was Mrs. Peggy Daniels and daughter, also of Baltimore.

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Attending a spiritual retreat held at the Spiritual Center in Marriottsville, Md., recently were: Mrs. Sadie Blocker, Mrs. Veneta Butler, Mrs. Martha Watkins of Mt. Winans United Methodist Church. Eighteen churches were represented.

The retreat was sponsored by the United Methodist Women of the Southwest District.

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Mr. and Mrs. Harvey Clements of Warfield Road, spent the weekend in Durham, N.C. visiting his mother, Mrs. Sarah Clements, who is ill.

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Mr. and Mrs. Mark Powell of Lynchester Road have returned home after vacationing in Miami, Fla.

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Congratulations to Mrs. Dullear Royster who was made G.S. II Unit Supervisor in the Division of Benefit Payments at the Woodlawn Division of Social Security.

Mrs. Royster is a member of Mt. Winans United Church and is married to Mr. Elijah Royster. They live on Rona Road.

Marriage Permits

GREEN-ANDERSON — James, 22, 3011 Herbert; Marilyn A., 17 Johnny, 21, 146 Reidbird;
McDONALD-WARD — Johnny, 21, 146 Reidbird; Michele I., 21, 343 E. 27th
NEPTUNE-McCOLLUM — Solomon, 28, 713 St. Paul; Ellaree, 23, 2037 Kinsey
HUDGINS-PORTERA — John J., 28, 620 N. Streeper; Lelia E., 20, 5050 E. Federal
JOHNSON-BAKER — Louis E., 24, 647 Dover; Jeanette, 29, 350 E. Whitridge
WHACK-PATTERSON — Peter R., 23, 2104 McCulloh; Sharry, 16, 2124 Druid Hill
FITZGERALD-KERN — Nelson J., 23, 3725 McTavish; Christine M., 20, 4103 Grace
MIARIS-STOLLINGS — Costantinos N., 26, 1931 E. Pratt; Despina, 38, 4608 Eastern
FRITZ-HOWARD — Neal C., 19, 1201 Hull; Barbara A., 20.
RUSSELL - DEBRAM — — James E. 24, 2725 Ashland. Mowana M. 21, 633 E. 20th
JONES-PORTER — Jonathan M., 20, 4315 W. Forest; Donna M., 19, 3214 Presstman
HENDERSON-YOUNG — Christopher J., 26, 2515 W. Fairmount; Shirley E., 27, 2451 W. Coldspring
WILIAMS-MAY — Charles E., 37, 2126 N. Wolfe; Virginia, 27.

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Boneless Roast Beef Sale!
Bottom Round or Boneless Bolar Roast lb. 1.39 WE SELL ONLY U.S. GOV'T INSPECTED CHOICE BEEF
Cross Rib Roast lb. $1.39 | Top Round Roast lb. 1.59 | Silver Tip Roast lb. 1.59 | Rump Roast BONELESS lb. 1.69
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BONELESS STEAK SALE! THICK CUT SHOULDER London Broil BONELESS Shoulder Steak LEAN & TENDER Cube Steak lb. 1.69
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Ground Chuck FRESH ANY SIZE PKG. lb. 98¢
ESSKAY Pork Chop Sale HIP CHOPS lb. 1.09 | CENTER CUT lb. 1.49 | SHOULDER CHOPS lb. 99¢
BONELESS STEAK SALE! THICK CUT ROUND London Broil Top Sirloin Steak Top Round Steak lb. 1.89
Fresh Ham ESSKAY BUTT HALF lb. 95¢ SHANK HALF lb. 89¢
Mash's Smoked Ham SHANK HALF lb. 79¢
Swift Daisys SWIFT PREMIUM SMOKED BUTTS lb. 1.39
Mash's Smoked Ham BUTT HALF SEMI-BONELESS lb. 95¢
Sliced Bacon OSCAR MEYER THICK OR REG. lb. 1.25
Hygrade's Franks ALL MEAT lb. 89¢
Pork Chops ESSKAY 9-11 ENDS & CENTERS lb. 1.09
Ground Round FRESH EXTRA LEAN lb. 1.12
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Vanity Fair REGAL PRINT FACIAL TISSUES 4 3 PLY 134 CT. 89¢
Pineapple Juice Two Guys 4 46 oz. cans 99¢
Veg.-All Mixed Veg. 5 16 oz cans 99¢
Fruit Cocktail Two Guys 2 30 oz. cans 75¢
Coffee-Mate CARNATION NON DAIRY CREAMER 16 oz. jar 65¢
Jif Peanut Butter 12 oz. 45¢
Ivory (Personal Size) FREE BAR WHEN YOU BUY 11 BARS AT REG. PRICE 12 pak 79¢
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13c OFF LABEL DETERGENT LUX LIQUID 22 oz. btl. 39¢
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