



EQUAL EMPLOYMENT OPPORTUNITY—Part of the membership of the equal employment opportunity advisory council being formed in the U. S. Department of Agriculture is shown at a preliminary organizational meeting last week. Clockwise from William M. Seabron (11 o'clock), assistant to the personnel director, are: Secretary of Agriculture Orville L. Freeman; Administrative Assistant Secretary Joseph M. Robertson; Personnel Director Carl B. Barnes; Assistant Personnel Director C. O. Henderson, and agency personnel

officers—Miss Verna C. Mohagen, Soil Conservation Service; C. K. Lyman, Forest Service; H. Reelf Pecksen, Office of Personnel; John P. McAuley, Agricultural Research Service; John E. Wildman, Agricultural Economics; Claude Fritchard, Farmers Home Administration; John P. Haughey, Agricultural Stabilization and Conservation Service; and Mrs. Denyse Stultz, a secretary in the Office of Personnel. Chart in background shows relative employment level of white and Negro workers. (USDA PHOTO).

To End Marriage White Hubby Uses Sleeping Pills

NEW YORK (ANP) — Because he couldn't bear the thought of losing his darling English Negro bride of 17 months, a white London television film director last week was in a hospital recovering from an overdose of sleeping pills while his wife was in America preparing for television and night club appearances.

Principals of the shattered interracial marriage are singer Shirley Bassey, 25, the rave of "Ole England," and Kennedy Hume, 35, a director of British television advertising films.

Miss Bassey, who rose from the slums of Cardiff, Wales, to become the highest paid cabaret and recording star in England with annual earnings of 350,000 came to New York last week for appearances on the Garry Moore coast-to-coast television and at the plush Plaza's Persian Room.

The Humes were wedded after he proposed to the attractive, talented tan singer seven times. But just before the Thanksgiving weekend she gave him back his wedding ring and declared that she was through with him for good.

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Do's And Don'ts



Now Is the Time to Teach Her How to Do Things.

Festive Cranberry Pudding Cake

In keeping with the festive mood of the holiday season you'll want family and company desserts that are extra-special. Festive Cranberry Pudding Cake is such a dessert and takes little time to prepare.

Yellow cake batter, made by the easy muffin method of mixing, is baked over a tangy cranberry-pineapple sauce. After baking, for a final touch frost the cake with swirls of meringue and a sprinkle of silvered almonds then lightly brown it in the oven.

Festive Cranberry Pudding Cake will help you and your family meet your daily nutritional requirements, too. Enriched flour in the tender cake layer contributes important amounts of three essential B-vitamins plus the mineral iron.

FESTIVE CRANBERRY PUDDING CAKE

1 1/2 cups drained whole cranberry sauce (1-pound can)	1/2 teaspoon salt
1/2 cup crushed pineapple	3 eggs, separated
2 tablespoons lemon juice	1/2 cup milk
1 tablespoon cornstarch	3 tablespoons melted butter or margarine
1 tablespoon sugar	3 tablespoons sugar

CAKE BATTER

1 1/2 cups sifted enriched flour	3/4 teaspoon baking powder
1/2 cup sugar	3/4 teaspoon salt

Blend together cranberry sauce, pineapple and lemon juice. Mix together cornstarch and sugar. Add to cranberry mixture, stirring until well blended. Pour into greased 8-inch square baking dish. For batter, sift together flour, 1/2 cup sugar, baking powder and salt. Beat egg yolks. Stir in milk and butter or margarine. Add egg yolk mixture to flour mixture blending until flour is well moistened. Spoon over cranberry mixture in baking dish. Bake in moderate oven (350° F.) 35 to 40 minutes or until surface is lightly browned. Remove cake from oven. Beat egg whites until foamy. Add 3 tablespoons sugar gradually and continue beating until stiff, glossy peaks are formed. Spread meringue evenly over cake and sprinkle with silvered almonds. Bake 15 to 20 minutes in moderate oven (350° F.) 35 to 40 minutes or until meringue is golden brown. Cool slightly before serving. Makes one 8-in. cake.

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Tan Topics



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CONTINENTAL FRAGRANCES

Thompson School News

Under the guidance of Mrs. Kathryn Shepard, the fifth and sixth grades of Room 8 presented a program for assembly recently. The program was in two parts. A play entitled, "An Old Diary" was presented during the first part. The characters were introduced by Annie Quiller. They were, Josie, played by Brenda Wyche; Carolyn, by Eddie Mae Watson; and Mildred by Patricia Branch. The second part of the program included singing and choral groups, and story telling. Mrs. Beatrice Hamlin of the Richard B. Harrison Library told two interesting stories.

The following pupils participated in the group presentation: Ricky Allen, Patricia Campbell, Martha Cheatham, Lawrence Miller, John Nichols, Alma Hester, Gertrude Pearson, Van Perry, Doris Peppers, Annie Quiller, Doris Ruffin, Hazel Smith, Della Thomas, Willie Williams, Alphonso Banks, Brenda Barnes, Sylvester Becknell, Mozelle Bryant, Patricia Branch, Melvin Cobb, Rosa Harris, Rufus McCullera, Lee Lockwood, Wayne Peppers, Eddie Watson, Brenda Wyche, and Ella Mae Whitaker. Rose Harris introduced this part.

The announcer for the entire program was Eddie Mae Watson. Visitors present were: Mrs. Francis R. Pearson, parent; Mrs. Beatrice Hamlin, public librarian; Mrs. A. Green, music consultant; Miss A. DeVane, school librarian; and Mrs. Mollie Mathis, parent.

Class reporters are Brenda Barnes and Hazel Smith.

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