



**NAACP LIFE MEMBERSHIP** — Dr. W. F. Moroney, president, and Dr. Leroy Hall, secretary of the Bachelor Benedict Club, Winston-Salem, are shown presenting a check for a life membership in the National Association for the Advancement of Colored People to Charles A. McLean, field secretary. This took place at the board meeting of the Winston-Salem branch of the NAACP last Thursday night.

Beverly Venson, Patricia Gill, Leona Malone, Janice Marshall, Matrice Sanders, Barbara Williamson, Marjorie Trice, Alaida Cobb, Frances Savage and Beatrice Mial.

### Ligon Student Council Attends A Conference

Fourteen Ligon High student council members traveled to Durham recently to attend the North Carolina Association of Student Councils Second Piedmont District Conference. The Conference was held at the Whitted Junior High School. Its theme was "Enriched Through the Student Council."

It was pointed out in the meeting that the purpose of the council should be to get "Better Student Councils and Better Students." The members were to encourage students to attend the Student Council workshop. Greetings were extended to the students by Professional Businessman J. S. Stewart, Superintendent of Durham City Schools, L. W. Hannon and Principal of Whitted, J. M. Schooler.

Mrs. Ethlynn Thomas, Speech Therapist of the Durham City Schools was the main speaker followed by remarks by Mrs. T. T. Daley, counselor at Ligon. The Ligon Council "headed" a group discussion entitled "Let's Doctor the Sick Council" emphasizing the need for improving performances of student council members.

Ligon students making the trip were: Anzella King, Betty Stevens, Vera Harris, Horace Robinson, Maxine Blackman, Mary Gill, Betty Thomas, Clifford Grimes, Benjamin Neal, Vernard Wilson, Walter Davis, Yvonne Simmons, Marilyn Yarbrough, William Manuel, Mrs. Gray, Mrs. Catherine Gill, Mrs. T. T. Daley and Mrs. Yarbrough.

### FOR WOMEN

BY BETTY COOK FOR ASSOCIATED NEGRO PRESS VARY THE DESSERT THEME!

Simple milk desserts are fine for the family—especially families with children. Put fluffy flaked coconut in them as well as ON them for a pretty decoration — and to make them even more appealing. Another word in flavor of these simple coconut desserts—they're basic, so with a few deft changes in the recipe, you can make something quite different from the original.

Nutritionally, the desserts here rate high. . . . milk being the main ingredient. And from the point of view of ease-in-making they rate high, too—plus being delicious and attractive. So, plan to include any one of the four in both everyday and "company" menus.

Special serving hint. To make the two recipes for Lemon Coconut Cream serve more people, place sliced fresh or canned fruits in individual serving dishes and use the pudding for a topping.

#### FRUIT AND COCONUT DESSERT

- 1 package vanilla pudding and pie filling mix
- 2 1-2 cups milk
- 2 tablespoons butter
- 1 cup drained canned fruit cocktail
- 1 cup flaked coconut

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a FULL boil. Remove from heat.

Melt butter in saucepan. Add coconut; cook over low heat, stirring occasionally, until coconut is lightly browned. Remove coconut and add fruit cocktail to the saucepan. Saute 2 minutes. Combine fruit cocktail and 1-2 cup of the coconut. Add combined coconut and fruit to pudding. Turn into sherbert glasses and sprinkle with remaining coconut. Serve warm or cold. Makes 6 servings.

For fruit and coconut tarts, reduce the milk to 2 cups. Pour the filling into a bowl; cover and chill. Fill 6 baked tart shells three-fourths full with filling and chill again. Top each tart with fruit-coconut mixture prepared as directed. Sprinkle with remaining coconut.

#### LEMON-COCONUT CREAM

- 1 package vanilla tapioca pudding mix
- 2 cups milk
- 3-4 teaspoon grated lemon rind
- 1-2 cup flaked coconut, toasted

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a FULL boil and is slightly thickened. (Mixture will continue to thicken as it cools) Remove from heat. Add lemon rind. Let stand 15 to 20 minutes; stir once or twice just to mix. Chill. Spoon into sherbert glasses and garnish with toasted coconut. Makes 4 servings.

#### LEMON-COCONUT CREAM

- 1 egg white

### At Fayetteville State Teachers College:

## Alumni Relations Officer Wins Award As Faculty Members Contribute To Session

Annual Session of the National Alumni Association, composed of fifty institutions, held on the campus of Fayetteville State Teachers College, the Alumni Relations Officer at the College won first place in office management and first place in materials and publication displays.

Dr. Odell Uzell, a graduate of Fayetteville State Teachers College, who returned to the college in September, after completing his

work for the Ph.D. degree in Sociology at Ohio State University, operates the Alumni Relations Office, winning an award.

Dr. H. M. Eldridge, Chairman of the Science Department at the College and Professor R. P. Robinson, Professor of Science, appeared on a panel, "Can Small Colleges Meet the Challenge of Space Age." On a separate panel, Coach W. A. Bryant, Director of Athletics,

Fayetteville State Teachers College, discussed "The Place of the Alumni Association in the Promotion of the Athletic Program in the College." Dr. H. I. Fontello-Nanton, Director of Public Relations discussed "The Utilization of News Media in Promoting the Growth of the College," and also participated in the Photography Clinic.

- 2 tablespoons sugar
- 1 egg yolk
- 2 cups milk
- 3 tablespoons quick-cooking tapioca

- 1-3 teaspoon salt
- 2 tablespoons sugar
- 1-2 teaspoon vanilla
- 3-4 to 1 teaspoon grated lemon rind
- 1-2 cup Toasted Coconut

Beat the egg white until foamy. Add 2 tablespoons sugar and continue beating with egg beater until meringue stands in soft peaks. Set aside.

Mix egg yolk, milk, tapioca, salt, and 2 tablespoons sugar in a saucepan. Cook and stir over medium heat until mixture comes to a FULL boil (5 to 8 minutes). Pour a small amount of hot mixture gradually into meringue, blending well. Quickly stir in the remain-

ing tapioca mixture. Add vanilla and lemon rind. Let stand 15 to 20 minutes; stir. Chill. Serve in sherbert glasses. Top each serving with about 2 tablespoons Toasted Coconut. Makes 4 or 5 servings.

TOASTED COCONUT: To toast coconut, spread out thinly in a baking pan. Place in moderate oven (350 degrees F) and toast 8 to 12 minutes or until delicately browned. Stir coconut or shake pan often to toast evenly. Use as garnish for puddings, ice cream, and desserts; as a topping for cake

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## Goldsboro Training School's Open House Set For Friday

GOLDSBORO — The Goldsboro Training School, North Carolina State School for the Training and Educating of Negro Mentally Retarded Children, will hold its annual Open House on Friday, May 1.

All interested persons are invited to visit the School on this date in order that they might see it and learn something of its operation.

At 8:00 p. m. pupils at the training school will present a May Day Program under the direction of the department of training and education, before and after which guided tours will be made of the grounds.

Those who attend are requested to register in the School

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