

from the

The Woman's Angle

GLOBAL JOTTINGS BY Lou LuTour



NEW YORK, (GLOBAL)—Designer Beulah Bullock expressed her appreciation to the models and others who participated in the lovely fashion show held recently in her home, by entertaining them at cocktails last Sunday. One of the features of the afternoon was the outstanding musical performance by Johnny Johnson, who, although a distinguished analyst at Bellevue Hospital, loves to be referred to as a "Guitarist." The young doctor is quite a performer on that instrument and contributed a great deal to the success and charm of the occasion.

One of the nicest affairs of the past week was the Testimonial Dinner given in honor of Arthur Ford, recently appointed Commissioner of Water, Supply, Gas and Electricity in New York City. The affair was held at the Town Hill Restaurant at 391 Eastern Parkway in Brooklyn, which, incidentally, was just re-

cently opened by Charles Keller, well known Brooklyn lawyer. The affair, therefore, afforded a double opportunity for us—to help pay tribute to Commissioner Ford, and to congratulate Charlie and his lovely wife, Doris on their beautiful new establishment.

The Lambda and Tau Omega Chapters of Alpha Kappa Alpha Formal Friday evening May 7 at the Park Terrace Ballroom in the Bronx. The Bugs present Sorority present their Spring their annual Kotton Festival Sunday, May 16. As usual, prizes will be awarded for the most unusual, outstanding and the prettiest cotton dresses. The New York Club of the National Association of Negro Business and Professional Women's Club will present their Sojourner Truth Award Tea, Sunday, May 16 at the International Center, 46th Street and United Nations Plaza. Among those honored will be Mrs.



COCONUT- STRAWBERRY PIE - Coconut-Strawberry Pie features Spring's favorite fruit in a toothsome delight that's a pleasure to see and simple to make when you use a pie of Jell-O coconut cream pudding and pie filling mix.—(ANP)

County Dress Revue Ends At Shaw Univ.

Forty women participated in the County Dress Revue held at West Campus of Shaw University last week.

The Dress Revue was centered around pattern and material selection for house, street and casual dresses. With Mrs. Anne Walker of Foggus and Mrs. Annie Jones of Shotwell acting as narrators.

The Danish System of judging was used with the following women receiving blue ribbons: Mesdames Ruby Mayo, Margaret Coen, Wilma Mayo of Shiloh Club; Mesdames Ashley Powell and Cleopatra Doster of West Grove Club; Mrs. Willie Mae Hunter of Springfield Club; Mrs. Mable Burton of Fenwick Springs Club; Mrs. Lovie Myatt of Juniper Level Club; Mrs. Kometia Chavis of Jeffries Club; Mrs. Katie Leach and Katie Mable Leach of Pine View Club.

Four-H winners were Ruby Garner Four-H Club, and Swanhild Debraun, Lockhart Club; The McKenney and Linnick A-Very; Four-H members will represent the County in the District Contest to be held at Elizabethtown.

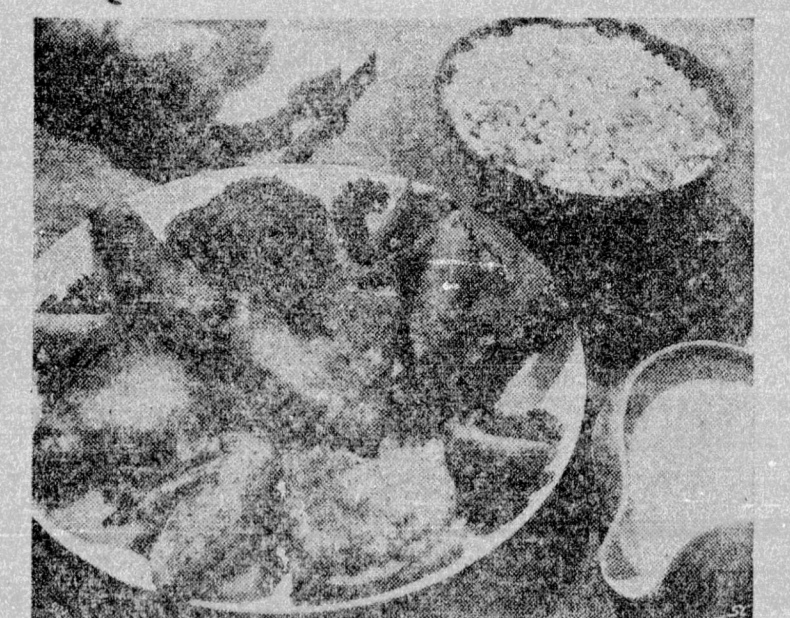
Thelma Berbeck Boozer, Dr. Vera Campbell and Mrs. Patricia G. Peters. The Citizens Committee of the Vocational Guidance and Workshop Center presented its 1954 Awards this week to Dr. Max Rubinstein, Dr. Rupert Picott, Mrs. Betty Granzer, Mrs. Evelyn Cunningham, and Miss Lucille Crocker. Also to Buddy Bowser, Mrs. Myrtle Parker, and Mrs. Alberta T. Kline.

Who would have thought twenty-five years ago that the average American family would be enjoying such rarities as strawberries in January or corn-on-the-cob in March, or that the choicest ocean-fresh fish would be served a thousand miles inland? And what has occurred in this span of twenty-five years since Birds Eye began to quick-freeze food two and a half decades ago.

Today quick-frozen foods know no season and no limit to their variety. From such items as fish, poultry, vegetables, and fruits, they have gone on to specialties like quick-frozen orange juice and lemons and pre-cooked foods like French fries, whipped potatoes, and fish sticks.

Bringing over six flavors and goodness, specially prepared, quick-frozen foods are available in a variety of sizes and quantities.

Quick-Frozen Foods 25 Years Old



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CHARM

NEW YORK, (GLOBAL)—Whether a woman is a great beauty, or not, there is one quality which is most desirable, and which all women should try to develop, and that is the quality of simplicity. This does not mean that one must not wear ornaments, or the more frilly styles in clothing, but it does mean that one must value very carefully to see that bills are not overdone. Nothing is more confusing than the sight of a woman with several different kinds of jewelry decorating her person, and the most ornate shoes and accessories she can find. Smart women know simplicity is the essence of all art—and being well dressed is an art. So, don't drape yourself in excess frills and stumble around in the most ridiculous looking footwear, just because somebody said it was the style. Nothing is more elegant than a simple—not austere, but simple—costume.

Dorothee Says...

BY DOROTHEE LANE WALKER

Home Economist, Carolina Power and Light Company

CHERRY SAUCE FOR ZAM
One can sour red cherries
2 tablespoons cornstarch
1/4 cup sugar
1/4 teaspoon cinnamon
1-2 lemon

Drain juice from cherries into a saucepan. Combine sugar, cornstarch and cinnamon and add to juice. Cook until thickened, stirring constantly. Add cherries and this sliced lemons. Simmer for fifteen minutes, remove lemon and serve hot.

The very last of the hant is best ground. Ground hant provides a delicious dinner dish when made into ham, sweet potato and pineapple patties.

ANSWERS TO FARM QUESTIONS

QUESTION: What effect, if any, does the weather have on forage crop diseases?

ANSWER: Weather conditions, especially temperature and moisture, largely determine the destructiveness of forage diseases. They are responsible for a disease being of epidemic proportions one season and of minor consequence the next. Unfortunately, weather conditions on the Carolina farms favor the development and spread of certain forage diseases the year round. But there are ways to control them.

QUESTION: What are some of the advantages of a home vegetable garden, other than the exercise you get?

ANSWER: A vegetable garden will save you money. Returns from a garden plot, on an acre-size basis, are higher than for most other crops. A garden will also save you with higher quality vegetables than is possible to obtain any other way. If the garden is close by, as it should be, you will eat more vegetables, regardless of income. The garden will help provide valuable training for your children, whether in town or on the farm. It provides a hobby, especially for persons doing non-farm work. And excluding the exercise you get, it will provide you with better health. Vegetables are a natural source of food. They furnish valuable material for building and regulating the body and maintaining health and growth.

QUESTION: What are "robber bees"?

ANSWER: Bees that swarm over exposed honey, gorge themselves on it and carry it back to their nest, will provide you with better health. Vegetables are a natural source of food. They furnish valuable material for building and regulating the body and maintaining health and growth.

Garden Time

May is another month of odd jobs in the yard and garden. This is a good month to plant dahlias. They will grow well in any good, well drained garden soil—either sandy loam or clay loam. Good varieties for North Carolina according to color are:

White — The Real Glory, Great Lakes, Red — Cherokee Brave, Edna D. Maffie, Pink — Jersey's Beauty, Victory, Five-Star General, D. Day, Pink Flamingo, Autumn shades — Jane Cowell, Kirton, Flagstad, California Fasciant, Yellow — Prairie Sun, Edgar Guest, Clara Hook, Purple — King David, Jean Trumbee, Orange-Red — Arthur Godfrey, Ruffled Giant, Blend — Dixie Winnetot.

Plant dahlias at least three feet apart and stake them with five stakes or they will blow over in our summer storms. Do not fertilize too much at planting time, but apply fertilizer at least once a month during the growing season. Any good garden fertilizer will be satisfactory.

During this month also the narcissus and tulip leaves will begin to turn yellow and die down. That indicates that they are going into their rest period for summer. This is the time to move them if you plan to do so — or they may be taken up and stored in a cool dry place for the summer and replanted in the fall.

Easter lily plants, after they are through blooming may be set out in the yard. They should be taken out of the pot and planted much deeper in the garden — seven to 10 inches deep. They may bloom again next year or the second year.

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Hints To Homemakers

EXTRA-QUICK LAUNDERING — Some garments, especially rayon prints that run slightly, can be successfully washed if you do everything including ironing, as fast as possible. Use the regular hand laundering method with the following changes:

1. Use water that is just barely warm.
2. Wash garments as quickly as possible.
3. Rinse garments twice, as quickly as possible.
4. Use two Turkish towels to remove excess water. Put one towel inside the garment, then put the garment on the second towel and roll them up together. Knead slightly, then unroll.

Iron immediately. It is suggested that you set your ironing board up and start your iron heating to proper temperature for the material before you begin to wash the garment.

AVOID excessive bleaching, prolonged wearing of soiled clothing, over-exposure to sun, wind and rain on clothesline.

Fashion Trends by Freddy S. Henderson

Women are frequently admonished to "Act your age," but for a long time now they have refrained from telling the age. Incongruous? I'd say. Also incongruous is the fact that so many women would not dare tell their ages so around showing it. As for me, I think that you might as well be old as to look old. Now the cosmetic houses are capitalizing on the fact that women like to conceal their ages, and entire store promotions have been worked around the theme. It sounds like a good idea, with the expected life span of a woman already about the level of "three score and ten."

A few days ago it was my pleasure to hear and see Dr. Sylvia Laurie, eminent Parisian physician and skin specialist, demonstrate and lecture around the theme, "A trip back to youth." Her presentation was delightfully entertaining and very convincing. While she admitted that some women, the "march forward" type, keep their youth, none is without help. The theory is that the appearance of the skin has nothing at all to do with years, and her own skin is most representative.

Many of the cosmetic houses are giving attention to the retention of beauty for the older woman, and while some of the preparations are on the expensive side, many a woman is willing to risk a trip to the provinces in order to get a trip back to youth.

FLOATING VEGETABLE MARKET



VENICE, ITALY—Everything floats in Venice—the world's "swimmingest" city. This is a floating vegetable market. Geese of various shapes and sizes are used in a multitude of ways.



If you want romance and a bridal veil... Make your hair alluring with a lively, new haircolor. It's so easy to give your hair the demure gleam that spells irresistible attraction and allure. Ask at your cosmetic counter for Godefroy's L'arieuse Hair Coloring in the red box. Choose from 18 flattering colors.

Godefroy's L'arieuse
GODEFROY MFG. CO., 3510 OLIVE ST., ST. LOUIS 3, MO.

After Months Of Research

A&P Food Stores Market A New Gelatin Dessert

A new gelatin dessert, Ann Page Sparkle Black Cherry, an eighth flavor, is being introduced by A&P Food Stores.

The new dessert is the result of months of research in A&P's laboratories to obtain the proper flavoring and color. It will be marketed in the regular three-ounce size in a new package under the Ann Page label and will be manufactured in the company's Quaker Maid plants in both Brooklyn, N. Y. and Terre Haute, Indiana.

Gelatin desserts have been in widespread demand for many years but most have been limited to six popular flavors: lemon, lime, orange, cherry, strawberry, and red raspberry. Sometime ago, A&P added black raspberry to its flavors and the black cherry makes the eighth with its own distinctive flavor. This will give housewives a wide choice of easily prepared gelatin desserts from which to choose.

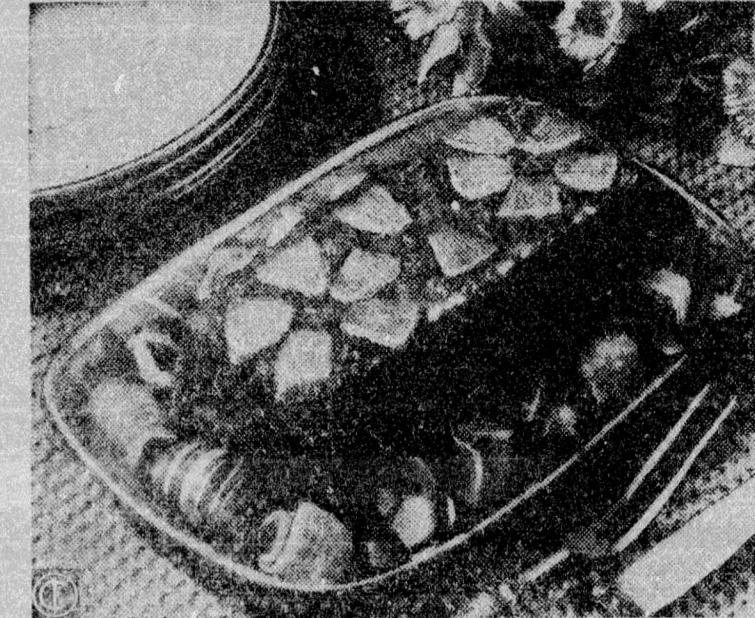
While the ready-mixed gelatin contains sugar, natural and artificial flavor, fruit acids and coloring, each average serving is low in calories. It is also free from carbohydrates. Gelatin desserts are widely used in hospitals and are recommended by physicians.

My Neighbors



"Yes, dear—working late. No, dear, I don't hear any pops corks."

Help Yourself To A Bonus!



PENNY for penny, here's a food value team you can't beat—cereal and milk. Whether you start the day with a bowl of cereal and milk, munch on a handful of pre-sweetened cereal, enjoy cereal-made cookies along with a tall glass of cold milk, or use the pair to stretch leftovers into a main dish, few foods can make such a contribution to the satisfaction of daily nutritional needs at such a low cost as does this well-liked combination.

Used together, cereal and milk offer 19 important nutrients—15 essential protein, carbohydrates, thiamine, riboflavin and niacin, iron, phosphorus, calcium, fat, Vitamin A. The calcium is especially important in view of recent studies which show that calcium deficiency in teenage and adult diets is greater than any other nutritional deficiency. . . . You never outgrow your need for cereal and milk.

Upside Down Ham Leaf is designed to use up leftover ham in a glamorous fashion, and it's as much fun to make as that kind of cake. Pretty isn't it? What you can't see is the cereal and milk goodness which makes it such Good Eating in more ways than one.

Upside Down Ham Leaf

Combine ham, pork, parsley, slightly crushed wheat flakes, salt, and pepper with egg, milk, and pineapple syrup; mix well. Place pineapple in bottom of 9x5x3 inch loaf pan and sprinkle with brown sugar. Pack pork mixture on top. Bake in moderate oven (350°-375°F.) about one hour. Remove from pan, turning upside down onto platter to serve. Yield: 8 to 10 servings.

Homemakers of the nation can do a great service to the far-flung by serving milk more often and in different ways. A bowl of cereal and milk for breakfast is not only a nutritional bonus but a way of solving the milk surplus problem.

MULLING WITH MULLER



Some women, who have blond eyebrows, have found that using a black pencil is too heavy for their coloring, and brown prevents the problem of being too reddish. The answer may be in the new charcoal gray pencil, just introduced. It goes on easily and the clear sweep of the eyebrow adds a feminine charm.

Last night I placed the world's newest electric shaver on the table and exclaimed to all the family— "it's mine! And I mean it! I'm tired of comments made by certain members of the family because I find this an excellent way for good leg grooming—no ugly nicks or bother. Foolish of me to let them see it because it's the thinnest, lightest and most powerful shaver—the new Custom Schick—and, of course, they each in turn had to try it. . . what's more they "enthused" over the leather-touch shaver. It wouldn't surprise me if it became a "Father's Day" gift instead of my very own! Oh, well, their enthusiasm has given me an idea for graduation and birthdays!

Sometimes table and chair legs get badly scratched and no end of polishing will help. There are little tubes with built-in brush, now available, containing naphtha, mahogany or walnut-color "paint" which can be applied to scratches. Let dry, then polish.

About this time of year we give thought to mothproofing winter suits, furs, etc. If you don't want to put your tiny Peter Pan milk collar or small fur piece in storage just stick camphor crystals on them and wrap in aluminum foil. You'll really feel the moth. Gosh!



100 PROOF LIQUEUR SOUTHERN COMFORT CORP. ST. LOUIS 5, MISSOURI

PURE PORK SAUSAGE

Now Comes In 3 BLENDS

★ The NEW EXTRA HOT

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Jones Pure Pork Sausage is manufactured in Garner, near Raleigh, and distributed throughout North Carolina.

JONES SAUSAGE COMPANY