

THE WOMAN'S PAGE

Durham Socials

George Scurlock To Fort Bragg
George Thomas Scurlock, son of Mr. and Mrs. J. W. Scurlock left the city Tuesday, May 13 for Fort Bragg where he will be in training.

Visits-Parents
Mr. and Mrs. J. W. Scurlock had as their week-end guest their daughter, Mrs. Lenda Fuller of the city and Mrs. Naomi Johnson and children from University.

Mothers' Day Speaker
Miss Lillie Mae Rogers of the city was one of the speakers on Mothers' Day at Mount Gilead Church, Orange County. Miss Rogers is a former teacher of Russell School.

Mrs. Lula Scarlett Ill
Mrs. Lula Scarlett is ill at her home on Route 1. Her daughter, Mrs. Sadia Branch from Brooklyn, New York is spending a few weeks with her.

Motors To Oxford
Mr. and Mrs. John Pearce motored to Oxford Sunday to attend a funeral. They were accompanied by Gover Scurlock.

Receive Diploma
Miss Eunice A. Scurlock, daughter of Mr. and Mrs. Scurlock received her diploma from the Little River High School May 9.

Moxahela Class Meets
The Moxahela Class of Saint Joseph AME Church met at the home of Mrs. Mary C. Evans, Umstead Street, Tuesday night at 8 p. m.

Missionary Society Convenes
The Senior Missionary Group of St. Joseph AME Church met at the home of Miss Jennie Belle Lebane, 1222 Fayetteville Street, Sunday afternoon at five o'clock. Missionary Circle number two met with Mrs. Hines at the same time.

PTA Holds Meet
The Hillside Park High School Parent-Teacher Association held the regular meeting in the High

the High School Auditorium Sunday afternoon, May 18, at 3:30 p. m. The Male Chorus of the Second Baptist Church was on program with other features and school work of worth and interest for the community.

Graduating Exercises
The Graduating Exercises of the Lincoln Hospital School of Nursing was held at the North Carolina College, Monday evening May 19 at 8 o'clock. The Commencement address was delivered by Dr. M. O. Bousfield of the Julius Rosenwald Fund.

Pastor's Aid In Session
Members of the Pastor's Aid Club of Saint Joseph AME church met with Mrs. Viola Brown at her home, 1700 Fayetteville Street, Thursday night at eight o'clock. Mrs. Annie L. Alston is pres.

NCO Glee Club In Recital Wed.
The Durham Chapter of North Carolina College Alumni Association will present in a return concert the Men's Glee Club of North Carolina College, under the direction of Isador B. Oglesby, at the W. G. Pearson Elementary School, Wednesday night May 21 at 8:15. Because of the request made by numerous persons in the city who were unable to hear the group in the concert in April, the concert will be given. Proceeds of the concert will go toward furnishing the Scholarship Fund sponsored by the Alumni Association.

PTA Meet at Pearson School
The Parent Teacher Association of the Pearson Elementary School held its last meeting of the school year in the school auditorium, Tuesday evening at 8 p. m. The main feature of the meeting was a picture show presented by representatives of the Juvenile Court. "Boy in Court" was the title of the picture.

Miss Mary Couch Honored On Her Thirteenth Birthday
Miss Mary Couch celebrated her 13th birthday Tuesday night

Queen Of The Lincoln University Relays



MISS LILLIAN SPURLOCK of Peoria, Illinois, was this week chosen "Miss Mid-West" to reign over the Mid-West

Conference Track Meet Held at Lincoln University, May 16-17. Miss Spurlock, a junior majoring in English, who spent

one year at the University of Illinois, is a student assistant in the English Department. Her attendants are:

Misses Lucille Wesley, junior Finleyville, Pa., and Frieda Roye, senior, Kansas City.

May 13 at the home of her father on Smith Street. The guest enjoyed numerous games and dances. A delicious course of refreshments were served. The guest declared a delightful evening was spent.

Returns to City
Mrs. Francis Jeffers, teacher in Stovall, N. C. is in the city with her husband, Walter Jeffers on Glenn Street.

Mrs. Martha Donnell Dies
Funeral services for Mrs. Martha Donnell, wife of late Walter Donnell who died at her home on Thomas Street Saturday morning, May 17 at 2 a. m. was held Monday afternoon at Saint Paul Baptist Church at 4:30 p. m.

Miss Patricia Ann Wearing Given Birthday Party Sunday
Little Miss Patricia Ann Wearing was honored on her second birthday Sunday, May 18, with a

dinner given at her home and a delightful course of ice cream on March 26, and decided to call themselves "The Ace High Whist Club." The officers were elected as follows: President, Iola Jones; Vice president, Geniva Ruffin, Secretary, Catherine Pierce, assistant Secretary, Edythe Jones, Treasurer, Mary Cornegan; Business manager, Jesse Wright, Chairman of Membership, Manye Fozy; Chairman of Social Committee Annie Miller. After the business was taken care of the guest played cards. Delicious refreshments were served.

Attends Funeral
Robert Jones and John Allen motored to Raleigh Sunday where Mr. Jones attended the funeral services of an aunt, Mrs. Jennie Cooke.

Ill
Mr. and Mrs. C. C. Holloway visited the bedside of Johnnie Goss Sunday, who is ill at his home in the Peakville Community.

Younger Set Organize Social Club
Some of the younger set of the social circle of Durham have organized a club to further their "afterwork" activities. They met

at the home of Mrs. Annie Millard on March 26, and decided to call themselves "The Ace High Whist Club." The officers were elected as follows: President, Iola Jones; Vice president, Geniva Ruffin, Secretary, Catherine Pierce, assistant Secretary, Edythe Jones, Treasurer, Mary Cornegan; Business manager, Jesse Wright, Chairman of Membership, Manye Fozy; Chairman of Social Committee Annie Miller. After the business was taken care of the guest played cards. Delicious refreshments were served.

IMPROVED KONGOLINE
KONGOLINE INOX LINKS
REMEMBER THIS!
"SOFT FEEL, AND HAVING MANY CHOICES TO CHOOSE FROM"
THE ORIGINAL KONG
KONGOLINE IS THE BEST FOR 25 YEARS
FULL SIZE JOB ONLY \$1.00
SEND DIRECT TO OUR FACTORY FOR YOUR JOB TODAY!
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PROMISE TO SPRING
WE WILL BUILD you a house with walls the color of sun, when the shadow of winter has wavered, when the time of snow is done. The roof will be blue as the flower that lives in the heart of the sky. The windows will shine like new after moving over the sand. The floor will be deep with shadows of slow clouds drifting by. Over the still will come the rabbit, the robin, the deer—trembling trusting, and shy. Spring, you will speak to them softly there in that radiant hour, with your words like music remembered, like winds at the waking of day. You will speak to them softly the words they come to hear—white shadow, brave heart, quiet breast—the rabbit, the robin, the deer.

James B. Conant, president of Harvard University, recently returned from England: "I believe we should fight now."

HOME OWNERS FORUM
By ABNER GORDON
WHEN applying a new roof, leave the old shingles in place to provide additional insulation and structural strength.
Over-roofing results in fuel savings which often pay for the installation in a few years, while the double layer with the use of red cedar shingles, for instance, adds at least seven pounds per square foot to the strength of the roof section.
The same spacing, side lap and nailing suffices for over roofing as commonly practiced on regular solid deck installations, even though the original shingles were nailed to "single lath" or strips.
Saw off the old shingles just below the second course butts and trim those at the gables so that the weathered edges will not be visible. Replace these denuded areas with one inch boards flush with eave or gable, so that the new shingles will have a strong, firm base for border overlaps.
Valleys should be partially lined with timber strips nailed down before placing new flashings, while extra long zinc clad nails are essential to penetrate the old roof and at the same time assure firm anchorage with the sheathing or strip base beneath.
Due to freedom from checking and warping, combined with their light weight and unsurpassed durability, certified red cedar shingles are widely recommended for this work.
Q.—Does aluminum make the best primer for overcoating with white lead paint?
A.—Best painting practice questions the application of an oil vehicle paint such as pure white lead over a varnish vehicle primer such as aluminum, because paint films of varying elasticity and wearing properties do not make the most effective combination. To be on the safe side, apply a white lead priming coat under body and finish coats of white lead paint.

Charlotte Socials

Miss E. Marie Nixon, Supt. of Good Samaritan Hospital spent the week-end in Baltimore, Maryland visiting friends.

Mrs. Dallas Keck Harvey and Miss F. Cora Glenn of New York arrived in the city Wednesday to be the house guests of their cousin of Mrs. C. Arthur Anderson at her home on Beatties Road.

Member of the Pick Wick Bridge club met with James Ross at his home on Hamilton street last Thursday evening. Prizes were awarded to G. T. Nash and Ernest Friday.

Old-Fellows-Iodke North State No. 3238 held their annual Thanksgiving sermon Sunday at Saint Paul Baptist church May 11. Dr. J. S. N. Tross was guests speaker. Deputy Henry Stitt made a plea for old and new Old-Fellows to come back into the fold.

Joe Tutt of Oliver street was called to his home in George Thursday morning to attend the funeral of his father Robert Tutt.

Mrs. Cora Glenn of Oliver St. who is a patient at Good Samaritan Hospital is reported improving.

Doctor J. D. Martin, Senior, well known educator, who was a member of Johnson C. Smith University faculty for many years died at his home on Martin street after a lingering illness. Funeral services here held Wednesday at 7th street Presbyterian church. Interment was in Pinewood cemetery.

Mrs. Curtis Perkins and little daughter Curtistina of Winston-Salem, were the house guest for a few days of Attorney and Mrs. L. P. Harris at their home on E. Stonewall street. Mrs. Curtis is the sister of Mrs. Harris.

My Mothers Bible

This book is all that's let me now
Tears will unbidden start.
With faltering lips and throbbing brow,
I press it to my heart.
For many generations pass
Here's formed our family tree
My Mother's hands this Bible clasped
She dying, gave it me.
Take this, she said with feeble tones
And let it be your guide
When trials press and woes be-guile
E'er keep it by your side.
Although five years have passed
Since she has gone
Its still fresh in my memory
How she loved this book divine,
and dying leaves it to me.
Now I join you all in fond memories
Of that life your hearts hold dear,
And may you ever be faithful and true
To the Bible, the life, the love
Your Mother left you.

Pine Street Neighborhood Club met at Mrs. Emma Leathers May 9. The above poem is written by one of its members Mrs. B. Bass in memory of her mother.

Tops In Scholarship



MISS MERCEDES SYDNOB, Senior from Troy, Mo., made a straight "A" average in her studies at Lincoln University of Missouri last semester and leads the honor roll with a 3,000 grade point average. A major in home economics, she expects to graduate in June.

PINON TREES
Not quite the majesty of evergreen
Nor yet their height,
Food-bearing, sturdy pinons grow
between
Beauty and light—
Shade from the sun and shelter
for the birds,
These pinons stand,
Serving good purposes like
growth that girls
And charms the land.

Meat Dishes That Are Easy On the Budget

By Katharine Fisher
Director, Good Housekeeping Institute

Meat plays an important part in meals that keep us feeling fit. Besides supplying energy, it is rich in body-building factors—proteins, iron, copper and phosphorus. It gives us health-guarding vitamins A, B, and G. Here are some recipes—all using "economy" cuts—that will help you keep meat on your daily menus.

All recipes tested by Good Housekeeping Institute. Use Institute-approved measuring cups and spoons. Measure level.

Spanish Veal

1 1/2 lbs. veal shoulder, ground twice	6 small potatoes, pared and quartered
2 tbsp. melted butter or margarine	6 small onions, sliced
1/2 c. day-old bread crumbs	1 seeded green pepper, chopped
1 tbsp. chopped parsley	1/4 tsp. pepper
1 egg, well beaten	1 tsp. sugar
2 tsp. salt	1/2 tsp. bottled condiment
2 tbsp. flour	1/2 meat sauce
2 tbsp. salad oil or fat	1 1/2 c. hot water

Mix together the veal, melted butter, bread crumbs, parsley, egg, and 1 tsp. of the salt. Form into balls about 1 1/2" in diameter (makes about 21 balls); roll in the flour; and brown quickly in the salad oil. Place browned meat balls and drippings in a large kettle, deep well cooker, or Dutch oven; add potatoes, onions, green pepper, remaining 1 tsp. salt, pepper, sugar, and condiment sauce, which has been dissolved in the hot water. Cover, and cook for 1 1/2 hrs., or until meat and vegetables are tender. Turning heat low as soon as steaming commences. Serves 6 or 7. To serve 3 or 4, make 1/2 this recipe.

Swiss Steak

1 1/2 lbs. bottom round, or rump beef, 1 1/2" to 2" thick	1 1/2 c. canned tomatoes
1/2 c. flour	8 large onions, sliced
1 tsp. salt	1 stalk celery, chopped
1/2 tsp. pepper	1 clove garlic, minced
2 tbsp. salad oil or melted fat	1 tsp. bottled condiment sauce
	8 drops tabasco sauce

Trim excess fat off meat. Combine flour, salt, and pepper, and with the edge of a saucer, pound 1/2 of it into one side of the steak. Turn steak over and pound remaining flour into other side. Heat salad oil in heavy skillet, and when oil is very hot, brown steak in it very quickly on both sides. Then add rest of ingredients; cover; and bake in slow oven of 300°F. for 2 to 2 1/2 hrs., or until tender. Uncover for last 1/2 hr. in order that sauce may cook down to a rich thickness. Serves 6 or 8. To serve 2 or 3, make 1/2 this recipe.

Braised Short Ribs of Beef with Vegetables

3 lbs. short ribs of beef, cut in 3" pieces	2 c. boiling water
1/2 tsp. salt	8 pared medium potatoes
1/2 tsp. pepper	8 peeled small onions
2 tbsp. salad oil or melted fat	8 scraped carrots
	1 medium turnip, pared and cut in 1/2 slices

Rub meat with the salt and pepper, and brown quickly on all sides in the salad oil in a skillet. Place browned meat and drippings in a deep well cooker, large kettle, or Dutch oven; add water, cover, and simmer over low heat for 1 hr. Then add the vegetables, and cook 1 to 1 1/2 hrs., or until tender. If desired, thicken gravy with flour (2 tbsp. flour and 2 tbsp. water to each cup of gravy) after removing meat and vegetables. Serves 6 or 8. To serve 2 or 3, make one half this recipe.

Spicy Frankfurters

1 lb. frankfurters	1/4 c. catsup
2 tbsp. flour	2 tbsp. vinegar
2 tbsp. water	1 tsp. granulated sugar
1 c. water	1 tsp. prepared mustard

Cut frankfurters in half lengthwise. Place in a deep, covered skillet. Combine the flour with the 2 tbsp. water, add remaining ingredients; and pour this sauce over the frankfurters. Cover, and bring to the boiling point; then turn heat very low, and simmer for 20 min. Serve with the sauce over them. Delicious with mashed potatoes. Serves 6 or 8.

Growing Up



BERNICE and DOLOBES CALVIN, 16 and 13-year-old pianists, who were recently awarded top honors—the coveted medal and a special prize and highest ribbon honors by the New York Philharmonic Society. In an exclusive interview with L. Baynard Whitney they tell how they did it. Mrs. Andrew Carnegie presented the awards.

Fred Allen, radio funster: "A gentleman is a fellow who never hits a woman with his hat on."

Ginnings BY COTTON JOE



Those machines for pickin' cotton outa' the field may work out fine, but the biggest help to the farmer would be to get more cotton goods picked off the store counter.

A Good Habit

Plenty of refreshing sleep is a good habit to cultivate. Children should sleep ten hours, adults eight, at night.

TOAST

And another good habit is to make toast with **BAMBY** Home-Made Style Bread. For here's a loaf that was made for toasting purposes! An open, loose crumb—a tender crust—and flavor! Well, this bread has a marvelous old-time flavor, that is simply delightful.

Bamby Bread
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