

SOCIETY NEWS

BOOKER T. WASHINGTON TOURIST CLUB.

The B. T. W. T. Club met Tuesday, April 30, with Mrs. Bessie Gordon, 1814 Jefferson street, in the absence of the President, the Vice President, Mrs. Gordon, called in the meeting to order, which was opened in due form.

A very interesting business hour was spent, the club though young, is doing some excellent work. Those present, Mesdames Gordon, Marshall, Priest, Boyd, Misses K. O. Walker, Rucker, Mesdames Aldredge, Floyd, Cook.

The club adjourned to meet Tuesday, 14th with Mrs. J. L. Harding, 2714 Jefferson street. The president requests that each member be present. The meeting will be opened promptly at half past 2 o'clock.

AMERICAN BEAUTY CLUB.

The American Beauty Club met at the home of Mrs. Arthur Ross 1254, 3rd Ave South, on May 1, 1918. The meeting was presided over by the president, Mrs. D. E. Alexander and the devotional exercises were led by the chaplain, Mrs. T. W. Rideout. The roll was called and each member responded with dues and quotation.

Whereas, it has pleased the Almighty to take from our midst the son of our beloved member, Mrs. Chas Keel, we the members of The American Beauty Club bow in humble submission to him who does all things well, and extend to the bereaved family our heart felt sympathy.

Resolved, that we give a design and a copy of these resolutions be sent to the bereaved family, also to the Globe, and a copy be spread upon the minutes of the club.

It is her's and our lost, but heavens gain. The Lord giveth and the Lord taketh, blessed be the name of the Lord.

(Signed) Mrs. D. E. Alexander, President. Mrs. T. M. Rideout, Chaplain. Mrs. T. F. Patton, Secretary.

Call at the office of the National Industrial League, room 5 Napier Court and learn of its work.

HYACINTH LITERARY ART CIRCLE.

Hyacinth Literary Art Circle met at the home of Miss Alice Davis, Foster avenue. The meeting was opened in the usual form. Miss Matie B. Pebbles read a very interesting paper, also Miss Alice Davis. The roll was called; each member responded with quotation and dues. One hour was spent in work, after which the hostess served a delicious three course menu. The meeting adjourned to meet with Miss Geneva Farris, Hogan street, May 4, 1918.

QUINO CLUB.

The Quino Club met at the home of Mrs. Gant Thursday, May 2, with Mrs. Bramble as hostess. The president, Mrs. Williams, presided. Prayer by Mr. Shackelford. Roll call and the minutes of the previous meeting were read and adopted. After a brief business meeting the club was favored by remarks from two visitors, Mrs. Thompson and Miss Jennie Love. The hostess served a delicious two course menu. The club adjourned to meet with Miss Lena Brown, Fern street, Thursday, May 16th.

NONPARIEL ART CLUB.

An interesting meeting of the Nonpariel Art Club was held April 2nd with Mrs. L. L. Moore and Mrs. W. S. Ellington as hostesses at the home of the latter. Much business was transacted in which each member took an interesting part. A pleasant feature of the meeting was an instrumental and violin solo played by Mr. Johnson and Mr. Montgomery of Fisk. The hostesses had as guests Mesdames Killebrew, Callver, Hoard, Misses Jackson, Harwell and Hirst of Fisk. A social hour closed the meeting and refreshments were served by Misses Hazel Harwell and Gladys Hirst.

NONPARIEL ART CLUB.

The Nonpariel Club spent a pleasant afternoon April 30th with Mrs. J. H. Hale as hostess. Knitting is the work of the hour. Business and work over, a social hour was enjoyed. Mesdames Houston, Cheatham, Hurt, Boger, Ellington, Moore, Hightower, White, Hale and Neal were the members present. An ice course was served. The club adjourned to meet with Mesdames Cheatham and Hurt as hostesses, of 915 Second avenue, S., May 28th, at 3 p. m. Ladies, be on time.

U. S. CLUB.

One of the most pleasant affairs of the commencement season was a dance given by the U. S. Club on Wednesday night at the Napier Hall. Napier hall is one of the newest additions to Nashville and the U. S. Club Christmas party, this being the first social function held in it. From nine eleven thirty o'clock the young people, who were chaperoned by Prof. and Mrs. F. G. Smith, enjoyed themselves very much. Their special guest Mrs. Brown, of

MR. OSSIAN CROCKETT ENTER-TAINED.

On Wednesday night, May 1st, at the beautiful home of Prof. and Mrs. H. J. Johnson an interesting event was given in honor of Mr. Ossian Crockett by Clark Memorial M. E. Church choir of which he is chorister. Mr. Crockett is called to the colors to assist Uncle Sam in his fight for world Democracy. During the evening the following program was rendered: Miss Eloise Moores presided at the piano.

RELIEF CLUB.

The Relief Club held its regular meeting with Miss Mary V. Brown at the residence of Mrs. J. A. Turner, 910 Overton street, Friday afternoon at 4 o'clock. Mrs. A. B. Morris, assisted by Mrs. Baggie Pettis presided over the meeting. Mesdames Townes and Sanders were visitors to the meeting and each spoke on the subject of the relief of the club. After all business was transacted the hostess served a delicious strawberry and ice course.

The meeting adjourned to meet with Mrs. Emma Aldridge, 1019 King Street, Friday, May 24th. Visitors always welcome.

BELOVED FAMILY LEAVES CITY.

Gloom and sadness have covered the southern part of Belmont, and the morning of the 11th, saw the departure of the McKinley's and others to Chicago, Ill., where they will make their home in the future. Several farewell parties were given in their honor and they will never be forgotten by those who knew them. Church and social circles will also miss them as they were very prominent in the same. Many presents were presented to them before leaving and we all wish that they will be crowned with everlasting success and happiness. Those who consist of the leaving parties were: Mrs. Febbie Carter, Misses Lattie McKinley, Vera Hogan, Dimple Bolton and Sallie Lamberson.

MRS. SARAH BLACK DEAD.

Mrs. Sarah Black died April 27th at 10 o'clock at her home, 1017 Olympia street. She was a faithful, true Christian, leaving a husband, two children, two sisters, two nephews, a host of relatives and friends to mourn their loss. She was born and raised in Tullis, Ala., and later moved to this city. By her kind and noble deeds she gained many friends. Sister Black was loved by all who knew her, for she was the same Mrs. Black all the time. She was a member of the Tabernacle Baptist Church. Her request was that Rev. H. M. Burns preach the funeral, Monday, April 29, at 2 p. m. These three songs she requested sung: "My faith looks up to thee," "Jesus, lover of my soul" and "How happy are the saints above." She was ready and willing, waiting on the Lord to call her for she had done her duty so well. It was our loss but heaven's gain.

MISS H. BUCHANAN CHEATHAM MAKING GOOD.

One of our prominent citizens was recently in the section of the state of Mississippi where Mrs. Helen Buchanan Cheatham of Nashville teach and was most favorably impressed with the work she is doing. She passed successfully the examination and is the Domestic Science teacher of Jordan River Public school, Kiln, Miss. She has also organized the Red Cross Society of Hancock County and sufficient money was raised to send 106 boxes to the boys in the trenches. Mrs. Cheatham is employed by the Jordan River Lumber Company and our informant says is doing a wonderful work for the colored people.

NEGRO PUBLIC LIBRARY.

The month of April ended with the following record: 955 readers, 1600 used the library, circulated 755 books. Club Directory—City Federation—W. C. T. U. Big Sisters of the Forward Quest Junior Dramatic Club, Forward Quest Girls' Rock City Academy, Bethlehem House, Bible Story Hour Total 18 meetings, Junior Dramatic Club presented for the Bethlehem Bible Story Hour—The Parable of the Talents and the Parable of the Virgins.

SATURDAY, MAY 11.

The Junior Dramatic Club will present the "Journey of Life." The characters are Pilgrim, Louis, Bostwick, Wealth, Cleo Overby, Love, Lizzie Young, Beauty, Sadie Blaine, Religion, Carrie Bell Berry. The public is cordially invited. Last Sunday the following acted out "The Ten Virgins."—Wise

Virgins, Natalie Lawrence, Lelin Mae Ewing, Bertha Adams, Bessie Chandler, Foolish Virgins—Sadie Blaine, Sadie Armstrong, Cleo Overby, Carrie Bell Berry, Walter Traster was the groom and Errol Church and Annie Anderson, attendants.

FISK UNIVERSITY.

On the night of Friday, May 17th at 8 o'clock, there will be a concert in Fisk Memorial Chapel. This is the annual Public Recital of the Department of Music.

The program will consist of piano, vocal and organ music, and is a most attractive one. There will be no charge for admittance, and the public is invited to come, hear and enjoy.

Miss Clara Belle Stevens will give her graduating piano recital at Fisk Memorial Chapel on Saturday afternoon, May 18th at five o'clock. All are cordially invited to attend.

A JAPANESE DRILL AND WEDDING AT THE SYLVAN STREET BAPTIST CHURCH, WEDNESDAY NIGHT, MAY 22, 1918, AT 8:00 P. M.

For the benefit of Pastor's Aid Fund, Sylvan Street Baptist Church and Clubs No. 1 and 9 of Spruce Street Baptist Church. Admission 10 cents. Mrs. Mollie Lane, President, Miss H. T. Fowler, Manager. One dollar in silver will be given to the one who sells over \$5.00 worth of tickets, and free admittance given to the one selling over five tickets.

A. & M. COLLEGE, NORMAL, ALA.

General Announcement—Forty-third Annual Closing Agricultural and Mechanical College for Negroes, Normal, Ala.

May 22nd to 29th, 1918.

Wednesday, May 22, 10 a. m.—Annual Primary Outing. Thursday, May 23, 8 p. m.—Closing Primary Department. Friday, May 24, 8 p. m.—Closing Grammar School.

Sunday, May 26, 10:30 a. m.—Baccalaureate Sermon. Rev. A. C. Williams, Pastor Sixteenth Street Baptist Church, Birmingham, Ala.

Sunday, May 26, 8 p. m.—Anniversary Religious Societies and Sunday School Teachers' Training Class Exercises, Address by Rev. E. E. Newell, pastor St. John's A. M. E. Church, Huntsville, Ala.

Monday, May 27, 8 p. m.—Class Day Exercises. Tuesday, May 28, 8 p. m.—Annual Debate. Wednesday, May 29, 2:00-4:00 p. m.—Alumni Meeting.

Wednesday, May 29, 8 p. m.—Graduating Exercises, College, Normal, High School and Industrial Department. Address by Dr. J. W. E. Bowen, Vice President Gammon Theological Seminary, Atlanta, Ga.

RESPONDS TO THE CALL OF HER COUNTRY.

Miss Elizabeth B. Moore will arrive home Saturday, May 11th. She has resigned as director of Domestic Science of the Phyllis Wheatly Y. W. C. A. at St. Louis, Mo., to take up work at Camp Upton, Yaphank, L. I. New York, as director of cafeteria Hostess House No. 3.

Miss Moore plans to spend two weeks at home before reporting for duty June 1st. She has had a very successful year at St. Louis, but feels it her duty to respond to the call of the country at this crisis.

There will be a series of meetings for a week beginning Monday night, May 13, 1918 at the Tenth Ave., Baptist Church for the purpose of raising money for the building of the Jackson Street Baptist Church. The pastor, Rev. H. Hudgin will preach the introductory sermon Monday night his subject will be the prodigal son.

Rev. J. L. Hardin, pastor of the New Hope Baptist Church will preach Tuesday night, May 14, come and hear him.

There will be a rally given at the Tenth Avenue Baptist Church, Sunday May 12, 1918 by the two clubs no other purpose of the purpose of raising money to help complete their new building, we hope to raise the sum of \$100. Rev. W. H. Whitaker will deliver the sermon at three o'clock please come out and help us.

Rev. A. W. Porter, pastor of the 15th Avenue Baptist Church will preach for us on Wednesday night, May 15, come one and all and be with us and help us in our struggle.

EVENTS AT PEARL HIGH SCHOOL.

The opening of the new Pearl High School has put new spirit into the pupils. Their school life has been happier. Their dispositions sweeter, their conduct better, their interest in school work keener. The new building with its splendid equipment and new furniture seems to have changed the whole life of the pupils. They are more amenable to correction and more easily contented. An atmosphere of contentment and joy has been established to animate both teachers and pupils. Even the pupils of the grammar schools who come to Pearl High for manual training have caught the spirit and are influenced by it. Pearl High School has enjoyed a year of prosperity it never before equaled in its history.

Pearl High Stage Curtain.

The Pearl High stage curtain is a thing of beauty. Much has been written about this curtain. There has been great delay in securing material for its making on account of poor transportation facilities. But it is finished at last and now hangs in place. Friends and patrons of the school are invited to the school to see it. It is a perfect piece of workmanship and adds greatly to the beauty of the auditorium. It was made by Lebeck Brothers of heavy, rich, green velvet, with curved valance to correspond with the overhead arch of the stage. The curtain adds a finished effect to it and makes the whole a perfect work of art. The cost is as follows: Main curtain, \$50.00; valance, \$25.00; foot curtain, \$75.00; total, \$250.00; foot-lounging extra. ***

The Pearl High Debate.

The Pearl High Debate was both a literary and a financial success. It was a fact worth noting that every entertainment given this year in the auditorium of the school has met with the heartiest support of the people. Last Friday night the auditorium was crowded to the limit with an expectant and admiring crowd.

Hotel Dale CAPE MAY, N. J.

This magnificent hotel, located in the heart of the most beautiful seashore resort in the world; replete with every modern improvement, superlative in construction, appointments, service and refined patronage. Orchestra daily, garage, bath houses, tennis, etc. on premises. Special attention given to ladies and children. Send for booklet.

E. W. DALE, Owner.

Chairs from the recreation rooms and stools from the lunch room had to be brought in to accommodate the people. The contestants spoke in a manner as to reflect credit upon themselves and their school. Each side was ably defended. The subject, "Resolved, that Foreign Immigration to the United States Should be Further Restricted by the Imposition of an Educational Test," was discussed from every angle.

For a while it looked as if there would be a close decision, but the negative was not able to overcome the facts and the eloquence of the affirmative and the judges rendered a unanimous decision in favor of the affirmative. The young men fought to the last and contested every inch of the ground, but the young ladies held their own, quoting frequently from high authorities to substantiate their points.

The total receipts were \$90.55; expenses, \$15.08, leaving a balance of \$75.47.

Parent-Teachers' Association to Meet.

The last meeting of the Pearl High Parent-Teachers' Association will be held in the auditorium of the school Friday evening, May 10th, at 8:15 o'clock. The president, secretary and principal of the school are extending extra efforts to bring out full attendance. The teachers have been unusually faithful in attending these meetings and upholding the hands of the officers in carrying out their policies. Parents have not been as diligent in attending the meetings and demonstrations as they might be. Extra efforts to bring out full attendance at this final meeting, that parents may see the beautiful curtain and hear the interesting program, which is as follows:

Vocal Selection—Miss Queenie Arterberry. Instrumental Solo—Miss Mabel A. McGavock. Address—"Child Welfare," Rev. S. L. McDowell, pastor First Baptist Church.

Vocal Selection.—Mrs. H. J. Johnson. Business and Adjournment. Miss Lena T. Jackson, chairman of the Program Committee, has invited all members of these participants which promises to be the best of the entire year.

Dr. F. G. Smith Introduces Superintendent Keyes. At a patriotic mass meeting held at the Sylvan Street Baptist Church last Friday night, Principal F. G. Smith was accorded the honor and pleasure of introducing Prof. J. J. Keyes, superintendent of the city schools. It was a splendid meeting, the object of which was to arouse the interest and unselfish use of power, authority is a sure attribute of greatness. Prof. Keyes is not an autocrat. He is careful of the feelings of others. During the nine years of his superintendency, amid all the vexatious and multitudinous duties and perplexities of his office, I never once saw him irritated or angry. His forbearing and unobtrusive use of power demonstrated true greatness in him in a plain and unmistakable manner. He is also a Christian superintendent. He believes in the church and the Sunday school and has served as superintendent of the Sunday school of his church. Prof. Keyes believes that the beginning of wisdom is the fear of God and that the end of it is to Him.

Mr. J. C. Miles, of the Department of Agriculture of Washington, D. C., made a stirring address on Food Conservation. His appeal touched every person in the audience. Mrs. Leslie Warner, one of the most refined and cultured women of the white race, a woman of national reputation, who has traveled through Europe and America, spoke on the subject of Patriotism. She was introduced by Mrs. J. C. Napier. Prof. C. K. Davis, of Peabody College, spoke on Gardening and emphasized the absolute necessity of cultivating every vacant foot of ground. He stated that Davidson County did not raise enough food to supply itself. Dr. Mattie E. Coleman and Ho. J. C. Napier also spoke, pledging their loyalty and the loyalty of the colored people to help win the war.

Visitors at Pearl High. The school was favored the past week by a visit from Second Lieut. Meredith Ferguson of the United States Army. Prof. J. T. Eberhardt of the A. and I. State Normal and Leonard Pi-har of the staff of medical advisors. Lieut. Ferguson was formerly a pupil of Pearl High School and was held in high esteem by his teachers. He received his military training at the O'pers' Training Camp at Camp Meade. His remarks to the students were a tone of obedience to orders when they came from higher authority, no mat-

Tuskegee Institute Summer School For Teachers— June 10th, thru July 19th, 1918. Unequaled Advantages! Special courses for Teachers in ROSENWALD SCHOOLS :

- 2. Barley meal and flour. 3. Buckwheat meal and flour. 4. Corn grits. 5. Corn meal. 6. Corn flour. 7. Cornstarch. 8. Cottonseed flour and meal. 9. Feterita flour and meal. 10. Kafr meal and flour. 11. Milo maize. 12. Oat meal and flour. 13. Oats—rolled. 14. Oats—granulated. 15. Peanut flour and meal. 16. Potato flour and starch. 17. Rice and rice flour. 18. Rice—polished or unpolished. 19. Soyabean meal. 20. Sweet-potato flour. Housewives of America! Don't wait for the latest tested recipes from the Food Administration. Take down your old cook book and paste this in it (with cornstarch paste): Approximate Equivalents (by weight) to One Cup Wheat Flour.

- Cup Buckwheat flour 1.00 Corn meal 1.00 Corn flour 1.00 Rolled oats ground in food chopper 1.00 Rice flour 1.00 Barley flour 1.00 Hominy grits 1.00

The above measures are for average flour and meals. If your material is very fine, use a little more than the above measure; if very coarse, a little less. If you have scales, use them. The following weights are the average of three weightings of one standard cup of sifted flour or meal filled lightly, without packing:

- A. Meals and Flours. Ounces. Barley flour, approximately 3.00 Buckwheat flour, approximately 3.00 Corn flour, approximately 3.00 Rice flour, approximately 3.00 Wheat flour, approximately 3.00

- B. Uncooked Cereals. Ounces. Corn meal, approximately 5.00 Hominy grits, approximately 5.00 Oats, rolled, approximately 5.00 Oats, rolled (ground), approximately 5.00 Tested Wheatless Recipes. Carry-overs.

- 1-1/4 cups liquid. 4 cups barley flour. 3 tablespoons fat. 6 teaspoons baking powder. 1 teaspoon salt. 1 teaspoon salt. 2 cups corn flour. 3 tablespoons fat. 6 teaspoons baking powder. 1 teaspoon salt. Ricemat Defenders. 1 cup milk. 1 tablespoon fat. 2 tablespoons sirup. 2 eggs. 4 teaspoons baking powder. 1 teaspoon salt. 1-1/4 cups rice flour (2 ounces). 1-1/4 cups ground rolled oats (6 ounces).

- Oatcorn Conquerors. 1 cup liquid. 1 tablespoon fat. 2 tablespoons sirup. 1 or 2 eggs. 3 teaspoons baking powder. 1 teaspoon salt. 2-1/2 cup ground rolled oats (4 ounces). 1 cup corn flour (4 ounces). Chocolate Cake. 1-2 cup fat. 2-3 cup sugar (about 4-3-4 ounces). 1 cup sirup about 1-1-2 ounces). 3 eggs. 3-4 cup milk. 1 teaspoon salt. 2-3 cup sugar (4-3-4 ounces). 1 cup sirup (1-1-2 ounces). 3 eggs. 3-4 cup milk. 1 teaspoon salt. 1-2 cups buckwheat flour (8 ounces). 6 teaspoons baking powder. 1 teaspoon cinnamon. 2 squares chocolate. 1 teaspoon vanilla. Cream the fat, sugar and egg yolk. Add the sirup and mix well. Add alternately the liquid and dry ingredients sifted together. Add flavoring and melted chocolate. Fold in well-beaten egg whites. Bake about one hour, starting in a moderate oven, 350° F.—177° C. After 20 minutes raise to 400° F.—205° C. Chocolate Cake.

- 1-2 cup fat. 2-3 cup sugar (4-3-4 ounces). 1 cup sirup about 1-1-2 ounces). 3 eggs. 3-4 cup milk. 1 teaspoon salt. 2-3 cup sugar (4-3-4 ounces). 1 cup sirup (1-1-2 ounces). 3 eggs. 3-4 cup milk. 1 teaspoon salt. 1-2 cups buckwheat flour (8 ounces). 6 teaspoons baking powder. 1 teaspoon cinnamon. 2 squares chocolate. 1 teaspoon vanilla. Cream the fat, sugar and egg yolk. Add the sirup and mix well. Add alternately the liquid and dry ingredients sifted together. Add flavoring and melted chocolate. Fold in well-beaten egg whites. Bake about one hour, starting in a moderate oven, 350° F.—177° C. After 20 minutes raise to 400° F.—205° C. (Index No. E-37.) Washington: Government Printing Office: 1918.

Over the Tops. 1 cup liquid. 2-3 cups corn flour. 3 tablespoons fat. 6 teaspoons baking powder. 1 teaspoon salt. Ricemat Defenders. 1 cup milk. 1 tablespoon fat. 2 tablespoons sirup. 2 eggs. 4 teaspoons baking powder. 1 teaspoon salt. 1-1/4 cups rice flour (2 ounces). 1-1/4 cups ground rolled oats (6 ounces).

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