WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

SPICED SCOTCH FANS—Homemade spiced cookies make a warmly personal gift for a friend of any age. In these flavorful, picture-pretty Christmas cookies, nutmeg is the highlighting spice.

COOKING IS FUN

# 150-year-old book yields recipe for delicious cookies

By FANNIE JOE REID

It must be the romance in us . . . that makes us look back to childhood days and then dig into old cookbooks for some long remembered delicacy that rekindles fondnest holiday dreams.

And such a recipe is for plain oatmeal cookies that were a sort of mid - day snack, with tall glasses of cool milk . . . to hold us over until the really big meal of the day.

And then, too, they were a specialty among the great variety of Christmas cookies that highlighted the holidays.

This recipe comes from a little old book published in the early 1800's, and which is one of my most precious possessions. The recipes are simple, because the cooks, in those days, had little time and none of the aids that make fun of a kitchen in these gadget days.

For these cookies you will need a cup of butter, a cup of flour, a cup of brown sugar, three cups oatmeal, three eggs, five tablespoons milk, a half teaspoon nutmeg, a half teaspoon soda, a half teaspoon cinnamon, a half teaspoon allspice, a half teaspoon baking powder, a half teaspoon vanilla.

Sift the flour, baking powder, spices and add to other ingredients. Dissolve the soda in a half tablespoon of the milk. Beat the eggs and whip in with the other mixture. Add remaining milk. Let it stand one hour then drop from small spoonfuls on a greased cookie tin and bake until a nice brown.

* * *

FROM THE old to the new. Here's a nice new recipe for anise cookies that you will like for your holiday collection.

Use two cups sifted all - purpose flour, a teaspoon double-acting baking powder, an eighth teaspoon salt, three-fourth cups butter, softened, a cup soft light brown sugar, a half teaspoon crushed anise seed, an egg, beaten, and two tablespoons milk.

Sift first three ingredients together and set aside. Cream butter, sugar and anise seed together until fluffy. Mix egg with milk and add alternately to creamed mixture with sifted flour. Fill a cooky press with dough. Form cookies in any desired shapes on ungreased cooky sheets.

Bake in a preheated hot oven (400 degrees F.) eight to 10 minutes. Store in a tightly closed cooky jar or tin box.

FOR YOUR Christmas Gingerbread men you will need one cup mild light molasses, one cup butter or margarine, four and three - fourths cups sifted all - purpose flour, one teaspoon double - acting baking powder, one and one - half teaspoons salt, three - fourths teaspoon soda, two and one-half teaspoons ground cinnamon, two and one half teaspoons ground ginger, two teaspoons ground nutmeg, one cup dark brown sugar, firmly packed, and one egg.

Heat molasses slowly in a saucepan large enough for mixing cookies. Remove from heat add butter or margarine and stir until melted. Cool. Sift together next seven ingredients. Mix with brown sugar and stir into the mixture. Add egg. Chill one to two hours or until stiff enough to handle.

Roll one - fourth to one-eighth inch thick on a lightly floured board. Shape with a gingerbread man cooky cutter. Place on lightly greased cooky sheets and bake in a preheated moderate oven (350 degrees F.) 12 to 15 minutes.

Decorate as desired with raisins, currants or frosting.

Yield: four dozen gingerbread men, six - inches tall.

ALMOND CHRISTMAS Cookies require two cups blanched almonds, one and one - half cups (three - fourth pound) butter or margarine, three - fourth cup sugar, one - half teaspoon ground nutmeg, four and one-half cups sifted all - purpose flour, and sifted confectioners' sugar and three - fourths cup sugar.

Put almonds through a food chopper using a coarse blade. Soften butter or margarine and gradually boend in sugar and nutmeg. Stir in ground almonds and flour, roll dough to one - half - inch thickness on a lightly floured board. Shape with crescent cooky cutter.

Place on ungreased cooky sheets. Bake in a preheated moderate oven (350 degrees F.) 15 minutes or until lightly browned. Transfer to wire racks. Roll in confectioners' sugar while hot. Cool and roll in sugar again.

Yield: Approximately eight dozen cookies.

* * *

FOR DATE FILLED Spice Bars use one cup chopped pitted dates, one - half cup sugar, one - fourth cup fresh orange juice, one - half cup water, one cup sifted all - purpose flour, one - fourth teaspoon salt, one - fourth teaspoon soda, and one - half teaspoon ground nutmeg, one-half teaspoon ground cinnamon, one - half cup brown sugar, one teaspoon grated lemon rind, one -half cup butter or margarine, one - fourth cup milk, one and one-half cups quick-cooking rolled oats.

Combine first four ingredients in a saucepan. Cook until thick. Cool and set aside. Stir flour with salt, soda and spices into a mixing bowl. Blend in brown sugar and lemon rind. Add butter or margarine and mix with the dry ingredients. Stir in milk and mix until smooth. Add oats.

Put half the dough into a buttered 8x8x2 - inch baking dish. Cover with fruit mixture. Roll remaining dough between two sheets waxed paper to fit top of pan. Remove paper and place dough over filling.

Bake in a preheated moderate oven. (350 degrees F.) 25 to 30 minutes. Cool and cut into bars.

Yield: 16 bars.

# Turkey makes return encore

Leftover turkey dons an epicure's cloak for a return engagement on an after - holiday meal.

And there's no call for apologies when the exciting dish is sparked with a subtle sauce which is highlighted with an exotic blend of Gulden's mustard and rare spices.

TO MAKE this "Second-Day Turkey," blend two cans of cream of mushroom soup, one and a half cups milk, two tablespoons Gulden's mustard, one - half teaspoon rosemary.

Add four cups diced cooked turkey, a half package frozen peas. Pour over two cups cooked rice in a two - quart casserole. Edge with buttered bread crumbs and bake 25 minutes in over 350 F.

# Turkey pie

Here's a tempting recipe that combines peas with turkey in a line between holidays dish that should please the whole family. USDA home economists recommend this Turkey Pie.

Use one and one-half cups chopped cooked turkey, one-fourth cup cooked diced celery, two tablespoons finely minced onions, three - fourths cup cooked diced carrots, one-fourth cup canned or cooked peas, one and one-half cups medium sauce or turkey gravy, and unbaked pastry.

Place turkey, vegetables, and onion in layers in shallow baking dish or in four individual baking dishes. Bake at 425 degrees F. (hot oven) twenty minutes or until hot through. Meanwhile, cut pastry into four circles or other designs and bake twelve to fifteen minutes on baking sheet. Place baked pastries on top of pie and serve.

One cup seasoned mashed potatoes may be used in place of pastry. Add potatoes in ring around edge of pie before baking.

This recipe serves four.

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# Strawberry pie

Strawberries — and all the good things made from them—have always seemed special.

Even now, when frozen strawberries are available all year round, they still seem one of the best desserts treats of all.

Take Strawberry Marshmallow Pie, made with evaporated milk, for instance. It's just about the prettiest, most delicious pie you ever saw or tasted! It looks like pink whipped cream, with bits of bright red berries sprinkled all through. And it tastes luscious, creamy, rich, with wonderful fresh strawberry flavor in every bite.

FOR STRAWBERRY Marshmallow Pie you will need one cup graham cracker crumbs, one-fourth cup melted butter, thirty-two marshmallows, one cup Pet Evaporated Milk, one teaspoon grated lemon rind, one-fourth cup lemon juice and one 10-ounce package of frozen strawberries.

Mix crumbs with butter. Press in bottom and on sides of a nine-inch pie pan. Chill until needed. Put marshmallows and one-third cup of the milk into a heavy quart saucepan. Stir over low heat until marshmallows are just melted.

Take off heat and stir in lemon rind, lemon juice and water. Chill until slightly thicker than unbeaten egg whites. Meanwhile, chill the remaining two-third cup of the milk in ice tray until almost froze around edges.

Then whip in a cold quart bowl with rotary beater or electric beater at high speed, until stiff. Fold into thickened marshmallow mixture. Fold in strawberries. Put into crumb crust.

Chill until firm, about three hours. Keep chilled until ready to serve.

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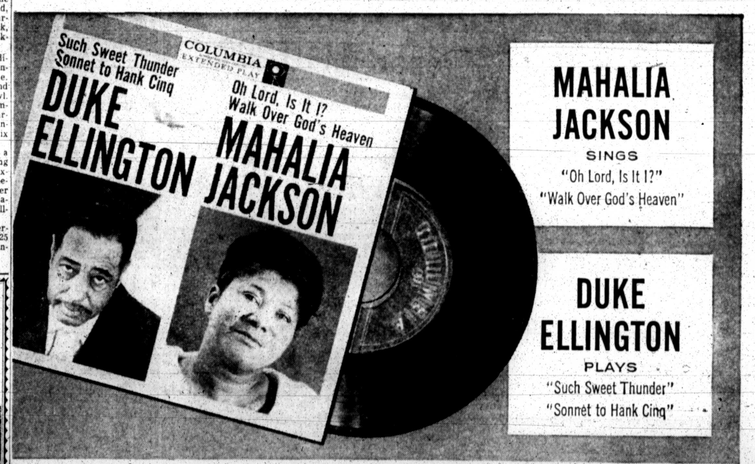


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*Gadabouting in Baltimore*

# 'Under-privileged husbands' give highly privileged party

*with Lula Jones Garrett*

The "Underprivileged Husbands and Friends" of the Friday Nighters Club members really did a beautiful one on Saturday night.

They invited the girls to a "Bring your glass pants" party.

**Strict orders were telephoned to each member to bring two glasses (one with her name on it), to wear slacks and be at the home of Russell and Bertha May between eight and nine, Saturday night.**

The girls went, adhering to the requests . . . but let Sonya Carney Holmes tell the story. Says she:

"As we walked in we were told to take a number. We handed our glasses over and were told to sit and wait as we had told them to do many times before at our parties.

"In their good time they asked us to come downstairs to the club room. At the bottom of the stairs was a gigantic sign saying 'Welcome, Friday Nighters.'

"The room was beautifully decorated, and on one wall were streamers leading to decorated name cards, to which gift boxes were attached. We were not allowed to touch the gifts.

**"I'll say we were surprised . . . but that was not all. As we descended the stairs movies were being made of us . . . mouths agape and all . . . and the cameras continued to roll as we made our ways to chairs.**

"We were promptly served . . . and reminded to not touch the gifts. As we sat trying to recover from the surprise, scales were moved out . . . to the low moans of a couple of the girls. They were going to play games!

"It was explained that each would be weighed and her age and waist measurement subtracted from weight to determine how many pennies each could collect. And then they paid up with one penny each for all our trouble.

**"Now we might have another drink and we could serve ourselves (Joy to the World!) . . . but not yet could we see the gifts.**

"Then came a game in which we could have all the pennies we could get out of a bowl . . . with a glove on one hand . . . and no scopping. The glove was as stiff as a catcher's mit. I managed 54 cents. Then it was announced that we could dance.

**". . . and finally we could get at those gifts. One by one they were passed out: To Twilah Williams, a set of gold jewelry that she 'might have picked herself'; to Bernyce Johnson, Johnny Matthis' Christmas Album, what else?; to Jean Tabb, a lovely gold compact;**

"To Lorene Murphy, a charming, rhinestone bracelet; to Jeanne Fitts, a three - piece silver jewelry set; to Nora Etheridge, a handsome rhinestone necklace; to Lucie Mae Garvin, a pair of red velvet hostess slippers which matched her pants; to Elmira Washington, a delicate pearl on a delicate chain; to Frances White, perfume of a lovely scent; and for me (Sonya) a white gold set of necklace, earrings and bracelet.

**"The hosts were Melvin Garvin, who introduced the purpose of and rules for the gala affair; Russell May, game man; Alvin Fitts, measurer of the waists including his fingers and arms inside the tape measure; Joseph White, comptroller of the scales; Paul DeNard, Etheridge, keeper of the bar;**

"James Murphy assistant barkeeper; Purnell Washington, dance partner; Incorporated Gil Brown, all around Ladies Man; and Roman Frazier, end man. 'Twas SOME party!"

Aside to the fellows: The girls are ready for another party, this week, with gifts!

**HIGHLIGHT IN THE** year's calendar of the Morgan College Faculty and Trustee Wives Club is the annual entertaining of the group by Mrs. Martin D. Jenkins, wife of the president.

**At this affair, last week, Mrs. Jenkins prepared and served exotic foreign dishes and sparked her meeting with an informal talk by Mrs. Virgil Clift, formerly of Iraq, who spoke on "The Emancipation of the Arab Woman" . . . and in which listener still of the opinion that Bagdad is still a city of the "Arabian Nights" were pleasantly brought up to date.**

Cont. on Gal. 74 Mach. 5

Special guests were Mr. and Mrs. Bruce Edemy, who brought greetings from the Morgan College Alumni, and Dr. D. O. W. Holmes, president emeritus of the college. Incidentally, Dr. Holmes' is this week, in Johns Hopkins Hospital for a check up.

Faculty and trustee wives at the session were:

Mesdames Edgar Draper, Marcus Alben, Cyril Atkins, Samuel Myers, Reymold Costa, Thomas Fraser, Virgil Clift;

**Mesdames Benjamin Quarles, Harold Dulaney, Howard Cornish, Wilkes Peters, Luna Mishoe, Horace Perrin, Richard McKinney, Daniel Skinner, Clarence Stephens;**

Mesdames Roger Williams, Frank DeCosta, Edward Johnson, Melvin Humphrey, Albert Whiting, William Burghart, Thurman O'Daniels;

Mesdames James Nix, Talmadge Hill, Nick Aaron Ford, who is president of the club, Waters Turpin, Volodymir Bohun - Chulynsky and Claude Clark.

* * *

**ONE OF THE SUAVEST** club meetings of the season was that planned by Evelyn West and Helen Cothorn for the Firesiders last week.

**The hostesses dined the group at the Garrison Lounge after which they went to Helen's for cards. . . and where Johnny (Mr. Cothorn) had an open fire laid, and a drink menu that was out of this world. . . plus individual glasses for each guest with her name in gold.**

The previous Saturday, the Firesiders made a sentimental journey to Morgan Park, where they spent the afternoon with Mrs. Carl Murphy and reminisceneed about parties, skating parties and graduation parties which she had so graciously chaperoned when the Firesiders were "The Perplexing Seven."

Special guest at Mrs. Cothorn's was Esther Johnson. Club members were Bea Nixon, Ada Weaver, Inez Reed, Ida Smith, Eula Watkins, Iris Mapp, Irma Dancy, Frances Ashby and Julia McDaniel.

* * *

**RICKY CARTER,** who is very much model - train minded, invited the young men of the Matters I Club to a train party, Saturday.

**Mommie (Mary Carter) piled the boys into the family station wagon and took them to view the exhibit of model trains at 225 West Saratoga Street being shown by the Baltimore Society of Model Engineers. Afterwards the boys had luncheon downtown.**

They included Arthur Randolph, Skippy Bryant, Douglass Parker Jr., Ricky Carter, Preston Hurtt Jr. and Louis Jacobs.

**The Maters I had their sixth annual Round-the-World party last Saturday.**

Their first "port of call" was Israel. The air in Ina Bryant's home was fragrant with a succulent array of kosher foods and beverages.

The group then hurried through the wintry air to Josephine Hurtt's cellar, made exotic with Chinese lanterns and umbrellas for the occasion. There, chicken chow mein and rice were augmented with pungent Chinese tea and other Oriental delicacies . . . and of course, crisp delicious fortune telling, sweets.

The group ended the parties in the good "Ole USA" at Frances Graham's.

About were Josephine Hurtt, Mary Carter, Clarence Henderson, Bernard Garnes, the Timothy Wrights, Douglass Parkers, Benjamin Grahams and Edward Bryants.

* * *

**AND IN THE SAME CATEGORY** of clubs, the nine to 21 age group of Tots and Teen topped their holiday off with a bowling party and luncheon.

Children at this party were: The girls: Monica Bond, Marilyn Bevans and Alice Tucker, walked off with top

(Continued on Page 10)

NEWLYWEDS AND PARENTS — The newlywed, Mr. and Mrs. Damon Mills, pose with parents immediately following their wedding Saturday at St. James P.E. Church in Baltimore, where the bridegroom's father, the Rev. Cedric E. Mills, officiated. Left to right: Mrs. Edith D. Booker, maternal grandmother of the bride; Mr. and Mrs. Norman T. Chapman, parents of the bride; Mrs. Mills, Father Mills; the newlyweds, Roscoe Bacon, Newark, best man and Miss Sheila Chapman, sister of the bride, who was maid of honor. The bride is a Garrison Junior High School teacher and the bridegroom a medical student at the University of Maryland.

BRIDESMAIDS AND USHERS at wedding of Miss Marcia Chapman and Damon Mills on Saturday at St. James P.E., Church in Baltimore were left to right: Mrs. Constance L. Morell, matron of honor; Donald Richardson, Miss Freddie Hill, Ronald Watts, Miss Iris Cornelius, of Washington, Charles Richardson Jr., Miss Miriam Hughes, Arschel Morell, Miss Sheila Chapman, sister of the bride and maid of honor; Arnold Hayes, Miss Carolyn King, Guy Jenkins, and Miss Norma Walker. Nina is the flower girl and Jeffrey Tarter ringbearer.

# 500 guests witness wedding of Miss Chapman, Mr. Mills

Five hundred guests filled the beautiful chapel of St. James Episcopal Church, Saturday at noon, to see lovely Marcia Sharon Chapman exchange wedding vows with Damon Foster Mills.

**The double-ring ceremony was officiated at by the father of the bridegroom, the Rev. Cedric E. Mills, rector of the church. William Parrott, minister of music at the church, was at the console, and Miss Veronice Tyler was soloist.**

* * *

**GIVEN IN** marriage by her father, Norman F. Chapman, Miss Chapman wore a gown of white taffeta, made with a bouffant skirt that swept into a chapel train. The bodice featured long sleeves and a modified Sabrina neckline.

The neckline was outlined in a design of seed pearls and sequins, the same pattern continuing in a panel down the front of the dress. Her bridal bouquet was of white roses.

**Honor attendants were her sister, Miss Sheila Chapman; and Mrs. Constance L. Morell, a cousin. Bridesmaids were Misses Iris H. Cornelius, of Washington; Carolyn King, Norma Walker, Freddie Hill and Miriam Hughes, of this city.**

The attendants were gowned in ballerina frocks made of coral velvet bodices and chiffon skirts. Their small hats, with flirtation veils, and shoes and gloves were in pale pink and they carried nosegays of blue and pink roses.

The flower girl, Nina Thomas, daughter of Mr. and Mrs. Joseph H. Thomas, Jr., of Dundalk, Md., also wore coral velvet, with matching shoes and hat, and white gloves. Her basket held multi-colored flowers. Jeffrey Tarter, son of Mr. and Mrs. Earl Tarter, was ring bearer.

* * *

**ROSCOE BACON** of Newark, N. J. was best man for Mr. Mills, and ushers were Arnold Hayes of Trenton, N.J., Arschel Morell, Ronald Watts, Donald Richardson, Charles Richardson and Guy Jenkins.

**For her daughter's wedding Mrs. Chapman wore a gown of aqua chiffon with matching hat and shoes and long white gloves. Her corsage was of orchids.**

Mrs. Mills, mother of the bridegroom, also wore orchids. Her gown, originated and made by her, was of rose pink, with hand-painted roses in a panel at front and the same decor at the bottom of the skirt in back. A matching hat, painted hat, and matching shoes and gloves.

* * *

**THE RECEPTION** following the ceremony was held in the Guild Hall of the church.

Guests were introduced to the receiving line by Mrs. Jewel Rawlings, and assisting hostesses were Mrs. Anethia Williams, Mrs. Dellaphine Watts, Mrs. Ruth Faucette, Mrs. Margaret Hythe, Miss Ora Larkins, Mrs. Shirley Hughes and Mrs. Doretha Myers.

* * *

**PRIOR TO THE WEDDING,** Mrs. Mills was one of the most feted of this season's brides.

One of the first parties given in her honor was a surprise kitchen shower given by Miss Carolyn King and Mrs. Kathryn Holiday at the home of Miss King.

Here, friends showered her with utensils and accessories for her turquois and white kitchen, and gifts ran the gamut from measuring cups, to exquisite linens.

Shower participants included Mrs. Sylvia Patterson, Mrs. Helen Patterson, Misses Norma Walker, Freddie Hill, Miriam Hughes, Sheila Chapman;

Also Mesdames Constance Morell, Jean Carter, Dellaphine Watts, Mary Thornton, Barbara Lambert, Lola Mathews, Joan Powell;

Also Misses Iva Larkins, Lois Young, Jacqueline Johnson, Carole Troy, Doris Oswell, and the mother of the bride, Mrs. Chapman.

**Mr. and Mrs. Talmadge Hill and their daughter, Miss Freddie Hill, entertained for the bridal party and out-of-town guests at the hosts' Morgan Park home following the wedding rehearsal.**

The bride's parents were hosts at a brunch at noon on Friday, when hostesses, wedding attendants and a few friends were guests. Among the latter were Miss Iva Larkins, Mrs. Delaphine Watts, Miss Shirley Hughes and Mrs. Ruby Tarter.

**On Saturday evening, Mr. Mills was given a bachelor party by Arschel Morell and attended by Ronald Watts, Roscoe Bacon, Charles Richardson, Jr., the Rev. Robert Bennett, Donald Richardson and Arnold Hayes.**

* * *

**THE WEDDING** and reception were attended by a large number of out-of-town guests, including:

Mrs. Charles Milton of Sheffield, Conn., Richard Breslow of New Canaan, Conn., Sterling Shirley of Chicago,

Stephen Reese, Mrs. Lucille Porter, Mrs. Dora Hughes, Miss Mabel Hughes, Mrs. Alice Fogg, Mrs. Vera Bynum, Howard Weissberg, Mr. and Mrs. Kenneth Ceppos, all of New York;

Mr. and Mrs. Edward Allen of New Brunswick, N. J., Mr. and Mrs. William Brittingham of Atlantic City, Mrs. Marietta Yetman of Plainfield, N. J.;

**Harry Carter, Mrs. Shirley Baskerville, Wortham Baskerville and Mr. and Mrs. Alkizer Culp, all of Philadelphia;**

Dr. and Mrs. Lawrence Foster, Lawrence Foster and Miss Yvonne Foster of Lincoln, Pa.; Mr. and Mrs. John Procope of Yeadden, Pa.;

Mr. and Mrs. Chauncey Davis, Mrs. Theodore Marshall, Mrs. George Barton and Mrs. Henry Williams, all of York, Pa., and Mrs. Marian Robinson, Mrs. Bessie Cornelius and Miss Joan Turner of Washington.

A wedding trip to New York followed the reception, and the newlyweds are now at home at 3311 Forest Park Avenue.

* * *

THE NEW Mrs. Mills made her debut in 1953, when she was one of the debutantes presented by the Me-De-So Club.

**She won her bachelor's degree at Pembroke College in Providence, and took a master's degree at Harvard University in Cambridge. She is an Alpha Kappa Alpha soror and at present on the faculty of the Garrison Junior High School.**

Mr. Mills did his undergraduate study at Lafayette College and is presently a third year medical student at the University of Maryland. He is a Kappa Alpha Psi man.

MR. AND MRS. ALBERT DUTTON were married in Baltimore, Saturday. The bride is the former Miss Maggie Taylor, daughter of Mrs. Florence West.

MR. AND MRS. MATTHEW PAGE celebrated the 25th anniversary of their marriage with a reception in their home on Liberty Heights Avenue, Sunday.

# Mr. and Mrs. Matthew M. Page celebrate silver anniversary

Mr. and Mrs. Matthew M. Page celebrated the 25th anniversary of their marriage with a reception in their home at 2105 Liberty Heights Ave., Sunday afternoon.

Mrs. Page wore an aqua silk peau de soie dress made with back fullness and applique of French Chantilly lace running down the front. The lace was re-embroidered with tiny rhinestones and chalk beads.

She was assisted in receiving by Mesdames Blanche Jackson, Ruth Murray, Varnita Johnson, Lillie Mae Camphor and Ruth Jackson.

Guests included:

Mr. and Mrs. John Turner of New York City, Mr. and Mrs. Robert G. Gillard of Philadelphia;

Messrs. and Mesdames Robert Carter, Napoleon Hearn, William Gambrill, James Campbell, Arthur J. Ryan, Robert Lipscomb, Luther Jackson;

Mr. and Mrs. Sanders Russell, Messrs. and Mesdames Granville Palmer, Max Johnson, Harrison Burrell, Robert Thomas, George Smith;

Messrs. and Mesdames Wiley Woodson, Norman Buchanan, Frank Johnson, Charles Murray, Thomas Alexander, Bartow Morman, Joseph Knight, Mesdames Fortunes Stokes, Phelia Delaney, Carrie L. Marcus, Alice Marvill, Eliza Jones, Mabel Minor, Carrie Paiges;

Mesdames Sarah Redmond, Mattie Epps, Hattie Hicks, Sally Page, L. A. Payne, Fannie Bailey, Eunice Bryan, Ruth Johnson, Anna Smith, Christabel Nance;

Mesdames Eliza Clayton, Olive Williams, Geraldine Harris, Lillian Terrell, Marie Overton, Minnie Dorothy Glasgow, Doris and Dorothy Gilliard, Katie Brown, Marie Wills;

Misses Charlotte Floyd, Emma Campbell, Joyce LaVern and Inez Delores Buchanan, Misheal and Yvonne Campbell;

Andrew Nutt, Marcellus Turner, Larry Hopkins, James Ulrich, James Humphrey, and Norman Robert and Joseph Buchanan.