COOKING IS FUN

Holiday recipes to add zest to the Yuletide menu

By FANNIEJOE REID

The holiday season is here. Again it is time for thinking of the traditional Yuletide additions to the family menu, the deserts and sweets without which no holiday table is complete.

The old standby is the Christmas fruit cake, and I know that mother and grandmother used to make them wellin advance, sometimes giving them the opportunity to age for months.

However, with the pressure of today's 'round-the-calendar activities, quite a few of us find ourselves sliding our cakes and pies into the oven as late as Christmas Eve — and sometimes Christmas morning itself is made fragrant with the smell of baking cakes, pies and candies.

FOR THIS YEAR'S Christmas fruit cake, if you haven't already baked yours, try this recipe:

First assemble the following ingredients:

One pound of flour, one pound of butter, one dozen eggs, two pounds of seeded raisins, two pounds of currants, one half pound figs, one half pound of pound of citron, one half pound of almonds one teaspoon of mace, two tablespoons of cinnamon, two tablespoons of minjuice oneorange rind and juice one-fourth pound of cake flour over fruit, four tablespoons of brandy, two teaspoons of vanilla, one teaspoon of nutmeg, four tablespoons of rum.

METHOD

CREAM BUTTER well; add sugar, have your fruit washed and dry before it is ready to flour.

Beat egg yolks very lightly, add molasses, then add the rest of the ingredients alternately; Fold in egg whites last. Bake in 275-degree Fahrenheit oven for 1 hour and 55 minutes or until done.

* * *

THE FOLLOWING recipe for rasin pie is an interesting changeover from the traditional mince.

INGREDIENTS

One and a half cups seeded raisins, one and a half cups water, one-half cup of sugar (light brown), one-fourth teaspoon of salt, three tablespoons of butter, 4 tablespoons lemon juice, one-half of a lemon rind, grated, one teaspoon of vanilla, one teaspoon of mace, one teaspoon of nutmeg, three teaspoons of rum, three tablespoons of corn starch.

METHOD

Cook rasins in water for 3 minutes, mix sugar, cornstarch and salt together, add to rasins cook until thickened.

Add butter, lemon juice and rind, vanilla, mace rum and nutmeg.

Turn into pastry shell, put strips of pastry across top or close top crust. Bake in hot oven, 425 degrees.

A holiday novelty is rasin candy.

INGREDIENTS

One cup of seeded rasins, three tablespoons of juice, and grated rind of one-half of a lemon.

One-half teaspoon of salt, one cup water, one-half cup of butter, one-half cup of sugar, three tablespoons molasses, two cups of cornflakes, one cup of cake flour.

METHOD

Cook fruit, juice, lemon rind, salt and water for one minute. Beat butter, sugar together, add molasses, cornflakes and flour.

Press half the mixture in a square pan, spread on fruit filling. Press on remaining mixture. Bake in moderate oven 375-degrees for 30 minutes. Cool and cut into squares.

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by Alice Brooks

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Our new 1959 Alice Brooks Needlecraft Catalogue has many lovely designs to order: crocheting, knitting, embroidery, quilts, dolls, weaving. A special gift, in the catalog to keep a child happily occupied—a cutout doll and clothes to color. Send 25 cents for your copy of the book.

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Mince pudding holiday treat

The holiday season is with us again and mom is in the kitchen making those extra-special dishes for pop and the kids.

If you haven't tried it, add delicious steamed mince-meat vanilla pudding to the list of holiday treats.

2-½ cups sifted all-purpose flour
2 teaspoons double-acting baking powder
½ teaspoon salt
½ cup chopped nuts
1 cup mild, light molasses
½ cup milk
2 teaspoons pure vanilla extract
1 egg, well beaten
1 cup finely chopped beef suet
1-½ cups moist mincemeat

Sift the first 3 ingredients together. Add nuts and mix well. Turn into a well-greased 2 - quart mold. Cover and steam 3 hours.

(If lid to mold is not available, cover with aluminum foil or 2 layers of heavy brown paper and tie in place with a strong cord or hold in place with an elastic band.)

Remove from steamer, uncover, and place in a slow oven (300 degrees F.) until top is not sticky, about 10 minutes. Serve hot with Vanilla Hard Sauce.

If desired, make this pudding a few days ahead of time, heat in the mold in a kettle of boiling water just before serving.

YIELD: 8 servings.

Turkey supreme

Cooked noodles make an interesting base for creamed mixtures. "Turkey and Noodles Supreme" offer some mighty good eating with those flavorful left - over turkey pieces combined with noodles, cheese and ripe olives in a subtly seasoned cream sauce.

If you plan to serve this good turkey dish for guests garnish the top with slices of fresh tomato and some whole ripe olives.

* * *

TURKEY AND Noodles Supreme requires two - thirds cup ripe olives, eight ounces noodles, two tablespoons butter or margarine, one cup thinly sliced celery, two tablespoons chopped onion, two tablespoons flour, one and one - half cups milk, one teaspoon salt, Dash cayenne pepper, one cup grated American cheese, and one and one - half cups diced turkey.

Cut olives into large pieces. Cook noodles in boiling salted water until tender. Drain. Melt butter, add celery and onion, cover and cook slowly 10 minutes. Blend in flour. Add milk, salt and cayenne, and cook and stir until thickend.

Blend in cheese, turkey, olives and drained noodles. Cook slowly until heated through.

Makes 6 to 8 servings.

Swiss steak

If Swiss steak is a favorite at your house, try a new recipe that will make the biggest hit yet — Vegetable Swiss Steak, made with a Pet Evaporated Milk recipe.

It's unusually good because it's made with canned vegetable soup, instead of just tomatoes, and the extra flavor you get from the vegetable soup is really wonderful. Then, too, this recipe includes milk, and it's an ideal way to add extra milk nourishment to a favorite main dish that usually doesn't have any milk at all.

VEGETABLE SWISS STEAK is made with:

1½ lbs. round steak, ¼ in. thick
2 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons hot fat
1 can vegetable soup
½ cup water
2 tablespoons finely cut onion
1/3 cup Pet Evaporated Milk

Foes admit all should vote--Ike

"The right to vote does belong to any citizen that can qualify for the voting privilege, and all of us should stand for that."

President Eisenhower, Wednesday attributed the statement to "a number of my respected southern friends" with whom he confided before appointing the nine-man Civil Rights Commission.

"None of them," the President said, "was particularly happy to see a civil rights bill projected, but every single one of them that I can recall" agreed on the right to vote.

Although Mr. Eisenhower did not name any of his "respected southern friends," one of the persons with whom he confided was Sen. Richard B. Russell (Dem.-Ga.), a staunch segregationist.

* * *

THE PRESIDENT told newsmen at his press conference, the first since the elections, "I don't feel very well about" the refusal of Alabama officials to cooperate with the Commission investigation.

He termed the defiance as "a rather sad sort of thing, because all the way around we are running into this refusal of complying with the basic laws of the land."

The laws that are being defied, he pointed out, are "laws that have been upheld by our courts as legal and proper."

* * *

EXPRESSING disappointment, the President said:

"This Commission was, in its formulation, supported by people from different sections, and certainly I took every possible pain I could to get one that would represent every shade of opinion in this field, and even to give it a geographical base, that I thought would appeal to the common sense and the general opinion of the country.

"For example, Governor Battle and Mr. Storey, who was president of the American Bar Association, and Mr. Carlton, were all from the South."

One of the reasons for taking the commission so long to get started, the President said, was "the difficulty I had in getting exactly the kind of people that I wanted within the time it took."

* * *

HE EMPHASIZED that it was a sad thing that, even after such a representative group the Commission now has to get the Justice Department "to come in to place this case before a Federal court."

Getting back to his friends, who all agreed that every qualified citizen should have the right to vote, Mr. Eisenhower noted that even they "would rather have seen this (Civil Rights Bill of 1956) not as a law, apparently, but they said just exactly that."

"I believe," he continued, that responsible people in every section, if they will look at this, will see the need for complying with the law if we are not going to have a deterioration in the quality of governmental activity and indeed, possibly the quality of our own thinking with respect to our Government, and what we need."

Music at Meade

The Christmas portion of Handel's "Messiah" will be performed by the Fort Meade Choral Society in the post chapel Wednesday, Dec. 17, at 7:30 p.m.

"Guest soloists will include Phyllis Frankel, soprano; Ellen King, contralto; and Ralph Marquiss, tenor. Guest musicians will be organist Donald King and Joseph Stephens, harpsichord.

The famous oratorio will be conducted by Rodney Hansen, post chapel organist and choir director.

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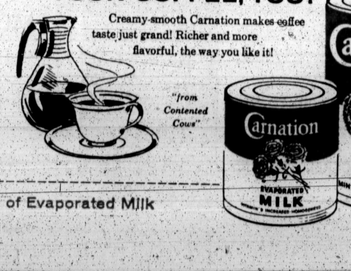

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Tree to be lighted at Morgan

Lighting of the Christmas tree Sunday, Dec. 14 at 6 p.m. will officially open the Morgan State College observance of the Yule season.

Lighting of the Christmas tree, giant fir, that is the gift of Sigma Gamma Rho Sorority, will be sponsored by the Morgan Christian Council.

It will be followed at 6:30 p.m. by a concert in the Christian Center featuring the College Choir in a program of Christmas music. The public is invited.

Earlier on Sunday at 2 p.m., the Morgan Chapter of Alpha Phi Alpha Fraternity will give its annual Christmas Party for underprivileged children.

The members of the fraternity expect to entertain approximately 250 children at the affair which is to be held in the Morgan Christian Center.

The members of Delta Sigma Theta are collecting gifts for Rosewood Inhabitants.

* * *

A HIGH POINT of Morgan observance will be the annual Christmas Musicale which will be presented jointly by the Department of Music and the Modern Dance Group.

The program will be held at 10 a.m. in the Hurt Gymnasium and will feature the college Choir under the direction of Saul Lilienstein, the String Ensemble, directed by William Haithcock, and the Concert Band, conducted by Dr. R. Hayes Strider, head of the Department of Music and coordinator of the musicale.

Miss Dorothy Phelps of the health, physical education and recreation faculty will direct the Dance Group.

This concert is open to the public and will precede the 11 a.m. dedication of the Theodore R. McKeldin Student Union Building to which the public is also invited.

Morgan will close for the Christmas recess on Saturday, Dec. 20 and will re-open on Monday, Jan. 5.

MORGAN'S McKELDIN UNION — This is the $300,000 Theodore McKeldin Student Union at Morgan State College, which will be dedicated on Wednesday, Dec. 17, at 11 a.m., with Governor McKeldin giving the dedicatory address. The split-level structure features a large lounge, conference rooms, offices for the director of student activities, a canteen, bookstore and post office and provide facilities for study, recreation and social activities. The building is 113 feet long and 152½ feet wide.

$300,000

(Continued from Page 1)

make of himself a successful candidate, brushing up on his oratory as part of the preparation. Running for mayor again in 1943, he scored an upset victory.

He sought the governorship again unsuccessfully in 1946, but entering the contest in 1950 was elected by an unprecedented majority and became the fourth Republican Governor in the history of the State.

The people of Maryland liked the way he served them well enough to re-elect him.

As Governor, Mr. McKeldin has won many honors and recognition for having eased this state's acceptance of the Supreme Court's decision outlawing segregation in education.

* * *

THE FORMAL dedication of the building will be at 11 a.m. in the Hurt Gymnasium. Governor McKeldin will give the principal address on a program at which Josiah F. Henry Jr., chairman of the trustee heading committee, will preside.

Carl Murphy, chairman of the Board of Trustees of the college, is to receive the key to the building and will then present it to President Martin D. Jenkins.

Governor and Mrs. McKeldin will officially open the new building and then will be the guests of honor at a luncheon in the Memorial Refectory.

Open house will be held in the building from 12 noon through 9 p.m. for the college community and the public.

In addition to the formal dedication exercises, a series of special programs developed by Morgan students with the assistance of Mrs. Alice Parham, director of student activities, and Assistant Dean Albert N. Whiting has been planned for the months of January and February.

* * *

A SPLIT-LEVEL structure built and equipped at a cost of approximately $300,000, the McKeldin Union provides Morgan students with a modern center for study, recreation, and socializing.

Designed by Taylor and Fisher of this city, the building stretches 113 feet long and is 52 and 5 10 feet wide. Inside, it has a footage of 16,723 square feet including 2,088 feet in two balconies.

The upper level of the building forms a large lounge bordering on which are conference rooms and the office of the Director of Student Activities.

Other features of this level are a wide porch extending the length of the lounge and a fireplace which rises ceiling high.

* * *

THE BUILDING ALSO provides facilities for the college canteen, bookstore and postoffice, conference rooms and offices for student organizations and workrooms for student publications.

In announcingthe dedication ofthe building, President Jenkins said: "We cannot overemphasize the importance of this facility to the development of our program.

"The building should help us to promote the educational, cultural and social development of our students.

"We are especially pleased that the facility meets the urgent need of providing a study center and lounge area for the approximately 1,500 off-campus students."

Grid heroes honored for defense work

Gaining the spotlight for their outstanding defensive play during the 1958 football season, 18 young men from Baltimore high schools were honored Friday night at the annual "Unsung Hero" banquet.

Among the 18 were three tan players, Robert Royster, right tackle, Dunbar High School; Mel Hopkins, right end, Douglass High School; and Mel Jefferson, left halfback, Carver High School were honored.

They were cited and given individual awards for their fine blocking and tackling throughout the past football season.

One boy is selected each year from the football playing schools in the MSA to exemplify the player who is an outstanding defensive player and performs without the reward of headlines.

This year it was Bob Lambdin, a 17 - year - old senior of Loyola High School.

As has been the case since 1948, a civilian award was given to a person who qualifies as an adult" "Unsung Hero."

This year's award self to Walter Sondheim Jr., chairman of Baltimore's Urban Renewal and Housing Agency.

School 25 to do Yule play

Baltimore Elementary School No. 25 will present the play "Greensleeves, the Shepherd Boy," in the Dunbar High School auditorium, Caroline and McElderry Sts., at 7:30 p.m. There is no admission fee.

Leading characters in the play will be Robert Carter, Edward Crowder, Henry Bert, Harvey Fawlkes, Gilbert Sewell, Rufus Robinson, John Faulkner, Jerry Gill, John Jones and Nathiel Robinson, as the shepherds.

Louis Faulkner, Theodore Nelson and Lloyd Poole play the three kings.

Wyrant Flonary, Charles Winkler, Miles Harrison, Melvin Ray, Gary Wilmore, Lazetta Church, Marjorie Page, Herbert Lawson, and Joseph Banks act the roles of the nine attendants.

Readers are Carolyn Boone, Johnnie Mae McFadden, Deborah Freeman, Veronica Walker, Phyliss Bassil and Ruth Cooper.

Mrs. Dolores Burton has the role of Mary and Jesse Green the part of Joseph.

Yule spirit

The yuletide spirit is in evidence at the Carver Vocational-Technical High School, where the choirs and the athletic department are rehearsing for the annual Carol-Sing which will be held in the school auditorium Wednesday, Dec. 17, at 8 p.m.

Leerinda Carroll, Irene Holly, Garnelle Armstrong, Pauline Pullen, Lelia Bailey, Lucille Ford, Janice Russell, Rosella Stanton, Gloria Moore, Janie Johnson.

Library award

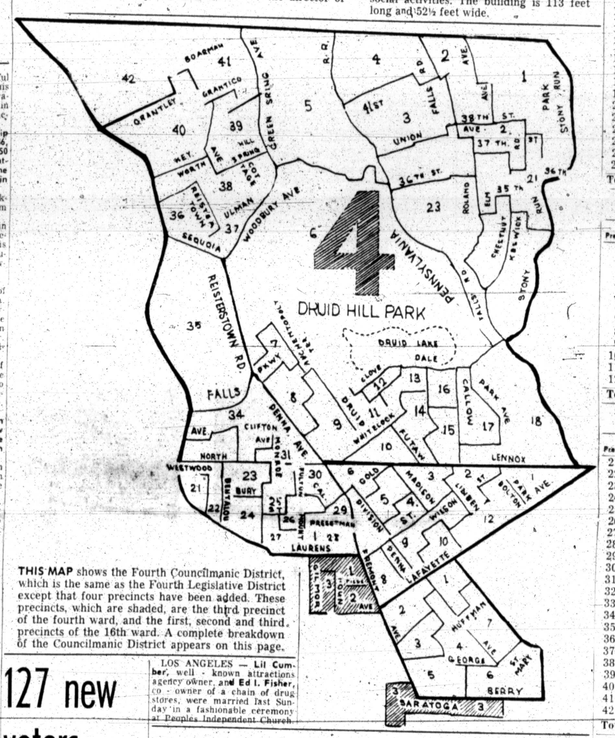
For the eighth consecutive year the Enoch Pratt Free Library has received a monetary grant from the Harry Fuller man Fund, in New York City, for enlargement of its collection of musical recordings.

Arthur H. Parsons Jr., library director, announced the latest gift of $115 for this purpose.

Here's makeup of 4th District

Listed below is a complete breakdown of the voters in the Fourth Councilmanic District.

It shows the number of white and colored voters in each of the 70 precincts, the total number, the number who voted in the Nov. 4 election and the percentage of registered voters who actually went to the polls last month.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