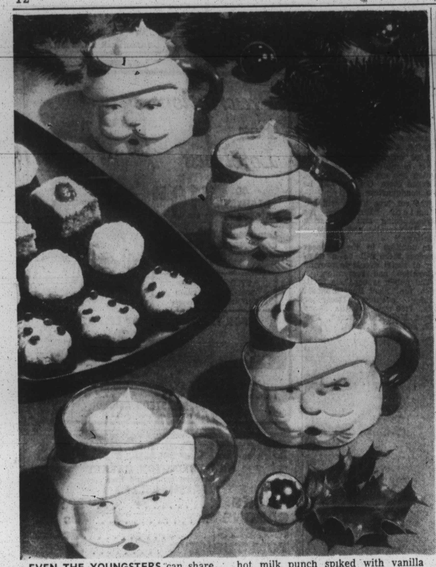


EVEN THE YOUNGSTERS can share in holiday toasts when the drink is hot milk punch spiked with vanilla and butterscotch.

Cooking Is Fun

By FANNIEJOE REID

For a holiday treat, service biscuit ice cream at one of your special meals.

Take some pieces of broken loaf sugar, and rub off on them the yellow rind o- four lemons. Then pulverize the sugar and mix it with half a pound of loaf sugar already powdered. Have ready eight small cup cakes or sponge cakes, grated fine.

Stir them in turn with the sugar, into a quart of cream. Give the whole one boil up. Then put it into a freezer and freeze it in the usual manner. Afterwards transfer it to a mould, and freeze it a second time.

Coffee cake

California walnuts are chosen for the most delectable rolls and coffee cakes.

Their golden color, crisp firm texture, and rich flavor make them ideally suited for fillings, toppings, and for adding to the most tender of yeast raised doughs. "Carmel Coffee Cake" makes use of this superior nut by adding it to the crumb topping of brown sugar, butter and flour.

* * *

CARAMEL COFFEE CAKE requires three tablespoons shortening, three-fourths cup of milk, one cake or package yeast, one-half cup granulated sugar, one teaspoon salt, one teaspoon cinnamon, one egg, and two cups sifted all-purpose flour.

For topping use one-half cup brown sugar (packed), one-fourth cup sifted all - purpose flour, one-fourth cup butter or margarine, and one-half cup chopped California walnuts.

* * *

COMBINE shortening and milk, and heat to scalding. Cool to lukewarm and stir in crumbled yeast. Add sugar, salt, cinnamon and lightly beaten egg. Blend in half of flour and beat until smooth. Blend in remaining flour.

Spread half of dough in bottom of greased nine-inch square pan. Sprinkle with half of topping mixture and pat down firmly onto dough. Drop remaining dough over first layer by teaspoonfuls and spread to cover.

Sprinkle with remaining topping. Let rise in warm place one and one-half hours. Bake in hot oven (400 degrees F.) 30 to 35 minutes. Cut into squares and serve hot.

Topping: Blend sugar, flour and butter until crumbly. Stir in walnuts.

Makes nine large squares.

Similarly ce cream may be made with macaroons broken small and dissolved in the cream, from whence half a pint must be previously taken and boiled with a handful of broken bitter almonds.

Afterwards strain this, and mix it with the rest.

* * *

YOU JUST CAN'T dispel mincemeat during the holidays. Here are two recipes that you will enjoy: mincemeat biscuits and mincemeat rolls.

Mincemeat Biscuits are made with two cups flour, four teaspoons baking powder, one-half teaspoon salt, four tablespoons shortening, six tablespoons milk, two eggs, one teaspoon sugar, and three cups mincemeat.

Sift flour, baking powder and salt, sugar, cut in shortening. Beat eggs well, add to milk, stir in flour with fork. Put on floured board roll lightly.

Brush with butter, spread on mincemeat, roll lightly and cut one-eighth inch slices. Bake on greased pan in a hot oven 375 degrees F. 10 minutes or until brown.

Mincemeat Rolls require three cups mincemeat, one-half cup luke warm water, four and one-half cups flour, two-thirds cup shortening, one teaspoon salt, two-thirds cup sugar, one cup scalded milk, two eggs, and one cake yeast (compressed).

Dissolve yeast in lukewarm water. Add shortening, sugar, salt to scalded milk. When cool, add yeast. Mix thoroughly and add eggs. Stir ir enough flour to make stiff dough.

Turn out on slightly floured board thoroughly. Put into bowl large enough to allow for slight rising, cover with cloth and set in warm room about an hour before supper.

Turn our again on floured bread board, roll dough one-eighth inch, brush with melted butter then spread on your mincemeat.

Turn three times, cut straight across, start to cut with a-knife in one-eighth inch slices, place on a greased baking sheet.

Continue to cut and roll your rolls until finish, all of the dough, then set them to rise the second time. When nice and light, bake in over 350 degrees F. for 12 to 15 minutes.

* * *

CHICKEN OR Turkey molded, makes a fine holiday salad. You will need three tablespoons gelatin, one-half cup cold water, one tablespoon lemon juice, one-half teaspoon salt, two and one-half cups chicken or turkey cut in pieces, one-fourth cup pimiento, chopped, one cup boiling water or clear chicken or turkey stock, one-half cup celery, chopped, one cup mayonnaise, two hard-boiled eggs, two green peppers and one-eighth teaspoon pepper.

Soak gelatin in cold water five minutes. Dissolve in boiling water or chicken or turkey stock. Add lemon juice and salt. Less salt if stock is seasoned.

Cover the bottom of eight individual molds with this liquid. Make (not more than one-eighth inch deep) and allow to become firm.

When firm make a design in bottom of each mold as follows:

Press the whites of hard boiled eggs through sieve and sprinkle in mold to represent a fancy vegetable cutter. Arrange one or two in the snow. Pour over a few drops gelatin mixture to anchor design.

Allow to become firm. Put chicken or turkey, pimiento, celery and mayonnaise dressing into remainder of gelatin liquid and fill n old. Put in refrigerator to chill. Unmold and serve on crisp lettuce.

ICE CREAM CIDER FLOAT—A nice holiday treat for guests. Use eight cups sweet cider, one-half teaspoon allspice, one and one-half teaspoon cinnamon, nine whole cloves or grounds, one-half cup brown sugar, two tablespoons grated lemon rind and juice, one pint vanilla ice cream, one-half teaspoon nutmeg, one-half teaspoon vanilla, one can fruit mix.

Heat cider with spices and sugar over low heat about 10 minutes, stirring to dissolve sugar.

Remove cloves, add grated lemon rind and chill. When ready to serve add, fruit, nutmeg, vanilla, mace and top with ice cream. Serve at once.

DeShieldses at dinner party

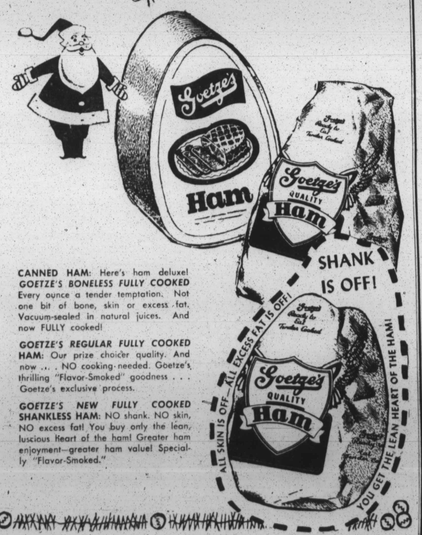
Mr. and Mrs. Charles R. DeShields entertained at a Yuletide dinner at their home, 2003 W. Mulberry St., Sunday.

Guests were:

Messrs. and Mesdames Patterson Bowsley, Clifton Johnson, Esko Lewis, Franklin DeShields, Gilbert Thomas, Malen Thomas; Mesdames Mary Thomas and Corrine Jews and Patterson Bowsley Jr.

NO OTHER MUSTARD has the blend of seasonings most folks love. GULDEN'S—brown or yellow gives flavor as no other mustard can

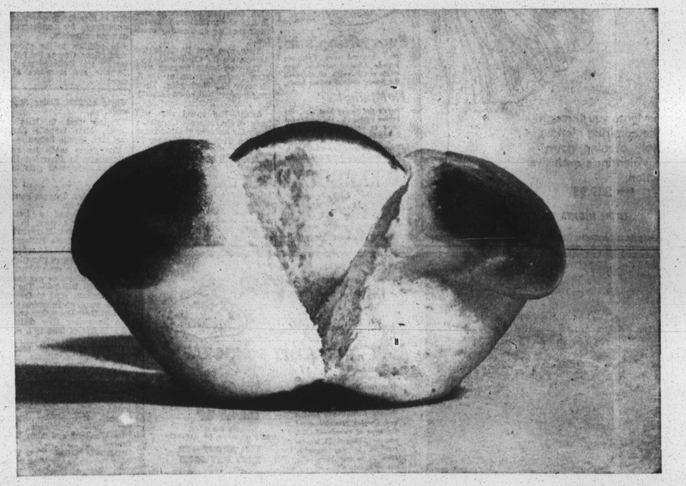
Don't guess.. get Goetze's Fully Cooked Holiday HAMS



CANNED HAM: Here's ham deluxe! GOETZE'S BONELESS FULLY COOKED Every ounce a tender temptation. Not one bit of bone, skin or excess fat. Vacuum-sealed in natural juices. And now FULLY cooked!

GOETZE'S REGULAR FULLY COOKED HAM: Our prize choice quality. And now ... NO cooking needed. Goetze's, thrilling "Flavor-Smoked" goodness . . . Goetze's exclusive process.

GOETZE'S NEW FULLY COOKED SHANKLESS HAM: NO shank. NO skin, NO excess fat! You buy only the lean, luscious Heart of the ham! Greater ham enjoyment—greater ham value! Specially "Flavor-Smoked."



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because, as every good cook knows, that permits flavor to be baked "deep down"

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Eat the BEST in 1957

Eat "Old York" BLACKEYE PEAS

Grown to produce high quality and processed to protect it OLD YORK BLACKEYE PEAS bring you the finest in eating enjoyment.

You'll like the flavor and the texture of OLD YORK BLACKEYE PEAS or one of the many varieties of OLD YORK BEANS and PEAS.

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Lancaster Brand Tender Young TURKEYS

Tender Young Toms over 17 lbs. lb. 43c | Fancy Young Hens 11-14 lbs. lb. 47c

Lancaster Sausage Meat lb. 33c
Long Island Ducklings lb. 49c
Freshly Ground Beef 3 lb. 95c

Lancaster Shankless READY-TO-EAT HAMS

Shankless Half lb. 55c | WHOLE HAM lb. 59c

Reg. 29c Doz. Juicy Florida ORANGES 2 doz. 49c
Crisp. Calif. Pascal CELERY lge. stalk 19c
Neon-A-Gold, U. S. No. 1 Maryland SWT. POTATOES 3 lbs. 19c

Supreme Stuffing Bread lgr. loaf 18c
Ideal Cranberry Sauce 2 16-oz. cans 29c
Ideal Mincemeat 28-oz. jar 39c

$50 A WEEK for news tips and photos. Be on the alert—call in your tips to the AFRO City Desk; Phones: MU. 5-6015, 6016, 1812 or 1813. Say "I've got a News-tip." If no answer call LA. 3-2811.

Through the Oven Door

by your Ceresota REPORTER

Inexpensive and easy - to - make punch will do wonders to enliven your children's holiday parties. Mix two parts of pineapple juice and one part of ginger ale—and add maraschino cherry juice to color. Serve chilled.

* * * * *

"Home, Sweet Home" is many times homier and sweeter when the tempting aroma of good home-made cakes and pies drifts from the kitchen.

Give that welcome, old-fashioned goodness to your own baking by using the UNBLEACHED NATURALLY WHITE Flour: Ceresota. Ceresota is allowed to turn a fresh snowy white naturally—without using bleaching agents. That's why Ceresota makes such a difference in your home baking.

Grace your own "Home, Sweet Home" with cakes and pies made with Ceresota flour—and bear with pride as your family and friends praise their richer flavor, better texture, and finer appearance—every time.

* * * * *

Chilled cookie dough is easy to slice if you follow this simple procedure: Just form into oblong roll, wrap in wax paper,and chill in the refrigerator. After the dough is chilled, it is firmly molded and easy to slice.

* * * * *

While we're talking cookies, these "Pecan Ball Cookies" are certain to be the star attraction at your youngsters' holiday parties.

Pecan Ball Cookies

Makes 5 Dozen

6 tablespoons shortening
½ cup butter
¼ cup powdered sugar
1 teaspoon vanilla
1 tablespoon milk
2 cups Ceresota unbleached flour
2 cups coarsely chopped pecans

Cream shortening and butter together. Add sugar and cream until light. Add vanilla and milk. Blend well. Add unsifted flour and nuts to creamed mixture and blend well. Roll lightly into small balls. Bake in 325° oven for about 30 minutes or until light brown. When cool, roll in powdered sugar.

Ceresota Unbleached Naturally White FLOUR

Look for valuable coupon with every bag

AMONG TOP WEDDINGS of the Christmas week end will be that of Miss Ann Calhoun, Baltimore City school teacher and daughter of Mr. and Mrs. William E. Calhoun of Atlanta, Ga. Her wedding to L. Edward Fuller, son of Mr. and Mrs. John Fuller of New York City, will take place in St. John AME Church, Baltimore, at noon tomorrow (Saturday).

Miss Calhoun to wear lace at wedding ceremony on Saturday

A gown of imported Chantilly lace over satin, made with a Sabrina neckline and trimmed with seed pearl and irridescent sequins will be worn by Miss Anne Calhoun for her wedding, here, tomorrow (Saturday).

Her ensemble will be completed by a finger-tip, length veil of illusion held by train of seed pearls and sequins.

She will carry a white Bible topped with orchids.

Miss Calhoun and L. Edward Fuller will be married in St. John A.M.E. Church at noon. The Rev. Messrs. Isaac M. Gray Harrison J. Bryant and P.C. Scott will officiate.

Mrs. Catherine Boston will be at the console. Miss Jeanetta Jones will be soloist, and with a choral will provide the nuptial music. The choral will include Mrs. Gloria Stokes, Mr. and Mrs. Wendell Wright, Mrs. Dorothy Barrett, Mrs. Logan Kearse, Mrs. Vonzella Murray and Mrs. Beryl Williams.

* * *

THE BRIDE'S sister, Miss Peggy Calhoun, of Atlanta, Ga. will be maid of honor. Honor matron will be Mrs. Brown. Other attendants will include Miss Ida Chisholm, Miss Martha Howell, Mrs. Eva Creigler and Mrs. Katie Rush.

The honor attendants will wear chiffon gowns of turquois blue and white net halos, garnished with mistletoe and holly.

Bridesmaids will be gowned in Cyclomen red. All will carry white velvet muffs with poinsetta bouquets. The bridesmaids will be Miss Alger Brown, Miss Ida Chisholm, Miss Martha Howell, Mrs. Eva Creigler and Mrs. Katie Rush.

Francine Ross and Karen Dailey will be flower girls and Alfred Smith will be ring bearer.

* * *

JOHN W. FULLER Jr. will be best man for Mr. Fuller. Ushers will include William Calhoun, brother of the bride; the Rev. Albert Ridgeway, Arthur Creigler and Hilton Miller.

A reception will follow at the Me-De-So Club.

Assisting hostesses will be Miss Anne Ferguson, Mrs. Ruth Tonkins, Mrs. Edna Johnson, Miss Charlotte Brent, Mrs. Frances Stith, Miss Annie Williams, Mrs. Norma Lambson, Miss Vera Carrington, Mrs. Ethel Blake and Miss Theresa Griffin of Norfolk, Va.

Mrs. Olivia Dixon is directress for the wedding.

* * *

THE BRIDE -to-be is the daughter of Mr. and Mrs. William Calhoun of Atlanta, Ga. She is a graduate of Coppin State Teachers' College and Howard University and a member of the faculty of School No. 135, here.

Miss Calhoun is also a Delta Sigma Theta soror.

Mr. Fuller, son of Mr. and Mrs. John Fuller of Jamaica, Long Island, N. Y., graduated from South Carolina State College and is a student in the School of Veterenary Medicine at Tuskegee Institute.

For her wedding trip to New York, the bride will wear a brown tweed suit with mink collar under a cashmere coat.

The newlyweds will be at home at 2369 Arunah Ave.

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PET EVAPORATED MILK

Cherry Hill News

By MARJORIE J. WARD

The Birthday of A King, a Christmas Pageant, will be presented by the Cherry Hill Community Presbyterian Church on Sunday, December 21, 1956 at 5:30 p.m.

The cast of sixty will be directed by Edward Jacomo, church dramatics director, Mrs. Millie Liston, church music director; and Miss E. V. Murphy, director of Christian Education.

Featured in the leading roles will be Mrs. Madeline Murphy as Mary; Abraham Martin as Joseph; and Willie Moore as Herod.

Along with the combined Sanctuary and Westminster Ensemble choirs, who will render music, soloists will be Mrs. Madeline Murphy, Miss Barbara Orr, Miss Barbara Young, Mrs. Constance McCraw and Carlton Simmons.

The public is cordially invited to attend the presentation and the admission is free.

The Rev. E. W. Ward is the pastor of the church.

A musical program featuring the Everready Chorus of Patapsco Park, was held at the Cherry Hill Community Methodist Church on Sunday, Dec. 9.

Mrs. Clytie F. Perry, the wife of the Rev. N. P. Perry, pastor of the Community Methodist Church, is a patient in the Johns Hopkins Hospital.

The Church School, of the Community Methodist Church, will hold its annual Christmas Program on Sunday Dec. 23, 1956 at 3:00 p.m.

Mr. and Mrs. Jerry DeNeal announce the birth of a daughter, who was born recently. The DeNeal's are residents of Carver Road.

Dr. Walter R. Cremeans, retiring executive of the Baltimore Presbytery, delivered his last sermon of his active ministry on Sunday, December 16, the morning service of the Community Presbyterian Church. The Rev. E. W. Ward is pastor.

South Balto. Notes

By GEORGE W. E. HILL

In years gone by, attending lodge meetings was rather boring. Today at Tuscan Lodge 90, things are different with a wonderful atmosphere and new teaching methods.

The new methods were introduced by a young, intelligent group of officers: Walter W. Hill, 5, W. Lewis, H. Richardson Jr., Howard Caldwell, Harold Street, Joseph Fitts, Everett Dungee, Leon Gilmore, Raymond Ford, John Datcher, James A. Richardsoh and Hosea Newby.

The disbursement of the savings fund of the Friendship Saving Club was held at the home of Mrs. Triby Wicks last Wednesday.

* * *

MRS. LOUIS PARKER, 2619 Puget St., is still ill. She is one of Mt. Winans' busiest civic and church workers.

T. B. McQueen has been reappointed pastor of Star of Bethlehem AME Church.

Choir day was observed at Mt. Winans Methodist Church Sunday. Christmas music was the special feature.

Others on the program included Mrs. Edna Parker Ross, Mrs. Daniel Fletcher, George W. E. Hill, and the Rev. A Hammond.

Guests were the Methodist Men of Metropolitan Methodist Church.

The annual Christmas party of the Friendship Saving Club will be held at the home of Mr. and Mrs. Balus Glover, 1715 Poplar Grove St., on Saturday, Dec. 29.

Officers are:

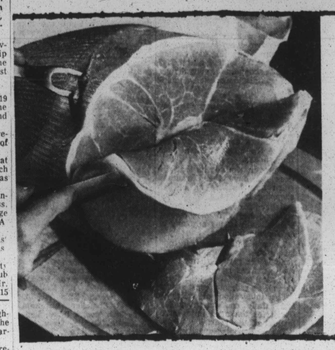
William Polk, president; Charlotte Hill, vice-president; Ernestine Christian, secretary; Triby Wicks, treasurer; George W. E. Hill, organizer.

Star of Bethlehem AM ESun-day School will hold a Christmas concert Sunday. Special music will be furnished.

Misses Jacqueline, Patricia and Gwendolyn Turner of 661 Barre St., will be guest of Mr. and Mrs. George Hill during the holidays.

Mrs. Lillian Forbes, 624 Fremont Ave., has just returned from North Carolina.

Season's Eatings from ESSKAY...



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