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

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

COOKING IS FUN

Get plans in order for food gifts for holiday

By FANNIEJOE REID

That time is here again . . . time to think of Christmas gifts.

There are no gifts, I think, that compare with those you make yourself, and at no other time of the year are sweets and goodies to cherished as during the Christmas holidays.

That's the time when cookies and candies make perfect gifts, a time when we make something extra sweet and extra special for the children, and a time when we let the children themselves get into the swing of things, when we let them make their own goodies for giving.

* * *

TO FIT all three categories are these suggestions to delight the children — make a snow scene, all sweet and edible, every charming bit of it. It's made with Marshmallow snow, fondant buildings, candy walks and trees.

Let the children make a variety of Christmas candies all from an easy No-Cook Fondant Recipe.

For giving to friends and neighbors, to anyone who appreciates homemade cookies are these three specials. A Basic Refrigerator Cookie with two variations, a really exceptional Peanut Butter Cookie and traditional Date and Nut Squares.

Now the recipes for these Christmas delights.

* * *

CHRISTMAS SNOW SCENE requires assorted candies for decorating, one recipe No Cook Fondant for church and houses, one recipe Marshmallow for snow base, one cooky sheet or mirror, two tablespoons corn starch, two tablespoons powdered sugar and Angelica for trees.

Before you start, purchase assorted gum drops, candy confetti, colored sugar, silver cake ornaments. Then plan your snow scene. Arrange ahead of time to perfect the design. Plan where to place the church, houses and trees.

MAKE NO COOK FONDANT recipe. Using part of the Fondant, shape into form of a church. Reinforce church steeple with wooden pick and decorate top with silver candy. Make stained glass windows with candy confetti.

First moisten Fondant with Light Corn Syrup so the decoration will hold. Tint church door with food coloring. Make a few small houses using nut candy or colored sugar for roof tops. Mark windows and doors with candy or food coloring. Chill.

When the church and houses are made and the scene is planned, then prepare Marshmallow as directed. When mixture is thick and marshmallow-like in consistency, spoon onto cooky sheet (or mirror) approximately 10 x 14 inches and spread with spatula.

If you want a lake in front of church, leave part of cooky sheet bare. Pile marshmallow higher on sides to resemble hill so the village will appear to be in a valley. Mix corn starch and sugar and sift lightly through a fine sieve over entire surface. Place decorations on surface. When mixture begins to set put church and houses in place.

Then dust entire scene with corn starch-sugar mixture to give effect of snow.

NO COOK FONDANT is made with one-third cup soft butter or margarine, one-third cup light corn syrup, one-half teaspoon salt, one teaspoon vanilla extract, and four and one-half cups (one pound) sifted confectioners' sugar.

Blend butter, light corn syrup, salt and vanilla in large mixing bowl. Add sifted confectioners' sugar all at once. Mix all together — first, with a spoon; then with hands, knead dry ingredients. Turn onto board and continue kneading until mixture is well blended and smooth. Makes about one and one-third pounds. Store in a cool place.

Divide Fondant in halves. Work one-half cup additional confectioners' sugar into one part and use to shape church and houses. Tint and flavor remainder, shape into patties; or let children use to shape their own candies.

MARSHMALLOW is made with three-fourth cup granulated sugar, two envelopes unflavored gelatin, two-thirds cup cold water, one-cup light corn syrup and one teaspoon vanilla extract.

Blend sugar and gelatin in saucepan, stir in water. Place over low heat, stirring until sugar and gelatin are dissolved. Pour light corn syrup in a large bowl (3 to 4-quart) of electric mixer.

Add vanilla, gelatin and sugar mixture to light corn syrup, and beat about 15 minutes or until mixture becomes thick and of a marshmallow consistency. Makes enough for 10 x 14 inch scene.

* * *

MAKE UP a recipe for No Cook Fondant, or use fondant left over from snow scene, to make any of the following candies. Mocha Logs: Add 2 teaspoons instant coffee. Shape into rolls about one-half inch in diameter and two inches long. Roll in chocolate shot.

Nut Creams: Shape into balls about one-half inch in size. Press between two walnut or pecan halves.

Stuffed Dates: Form into rolls and fill pitted dates. Roll in sugar.

Circus Balls: Mix about one-fourth teaspoon vanilla with about one-fourth of the Fondant. Shape into balls about one inch in diameter. Roll in vari-colored candy decorations. One color may be used to complement a particular color scheme.

* * *

BASIC REFRIGERATOR COOKIES are made with three cups sifted flour, one-fourth teaspoon salt, one-fourth teaspoon baking soda, one cup butter or margarine, two-third cup sugar, brown or granulated, one-half cup dark corn syrup, one egg beaten, one cup shredded coconut, or nuts, chopped, and one teaspoon vanilla.

Mix and sift together flour, salt and baking soda. Cream butter until soft. Add corn syrup and sugar, and beat until thoroughly blended. Add eggs; blend well. Add coconut or nuts and vanilla. Add sifted dry ingredients; mix thoroughly.

Chill dough about one hour. Shape into two rolls about two inches in diameter. Wrap in waxed paper and chill in refrigerator at least four hours or overnight. With a very sharp knife, cut in thin slices (1/8 inch). Place on ungreased cooky sheet. Bake in hot over (400 degrees F.) 8 to 10 minutes. Makes about five dozen.

Chocolate Cookies: Follow recipe for Refrigerator Cookies. Add two squares melted unsweetened chocolate or 1/3 cup cocoa to batter before adding sifted dry ingredients. Stir until well blended.

Orange Coconut Cookies: Follow recipe for Refrigerator Cookies. Substitute light corn syrup for dark syrup. Use granulated sugar. Add two tablespoons grated orange peel and one-fourth teaspoon nutmeg with the coconut.

Make Peanut Butter Cookies with one and two-third cups sifted flour, few grains salt, one and one-half teaspoons baking powder, one-half cup butter or margarine, one-half cup brown sugar, firmly packed, one-half cup dark corn syrup, one-half cup peanut butter, one egg well beaten, one-half teaspoon vanilla and one-half cup chopped peanuts, optional.

Mix and sift together flour, salt and baking powder. Cream add sugar, and cream until butter or margarine, gradually light and fluffy. Add dark corn syrup and peanut butter, beating until smooth and well blended. Add beaten egg and vanilla. Add sifted dry ingredients, a little at a time, mixing well after each addition.

Shape dough into balls about one-inch in diameter. Place on ungreased cooky sheet; flatten cookies with a fork. Place about one-half teaspoon of chopped peanuts on top of each cooky. Bake in moderate oven (350 degrees F.) 12 to 15 minutes. Makes about 3½ dozen.

* * *

DATE AND NUT SQUARES require one-half cup shortening; one and one-third cups sifted flour, one teaspoon baking powder, one-half teaspoon salt, three eggs, well beaten, 1 teaspoon vanilla, one cup of dark corn syrup, one-half cup chopped nuts, two seven and one-fourth ounce packages pitted dates, finely chopped or ground and confectioners' sugar.

Melt shortening over low heat. Cool slightly. Sift together flour, baking powder and salt. Add dark corn syrup, vanilla and melted shortening to well-beaten eggs; beat thoroughly. Add nuts and dates; mix well. Fold in sifted dry ingredients.

Bake in well-greased pan (10 x 15½ x 3/4 inches) in moderate oven (350 degrees F.) 20 to 25 minutes. When cool, cut into squares. Dust with confectioners' sugar. Makes 40 squares.

NOTE: Use one-fourth cup butter or margarine and one-fourth cup shortening if desired.

THANKSGIVING for many things is offered by Mrs. Sylvia Hartwell, 1385 N. Gilmor St., who is now successfully employed after regaining her hearing. Totally deaf 10 years ago due to a nerve condition, Mrs. Hartwell underwent a series of operations, now hears adequately with the use of a hearing aid. Not only grateful for recovery, Mrs. Hartwell is thankful for many friends who gave her assistance, faith and hope during illness and trying days which came to her. After the death of her mother, Mrs. Hartwell reared her six sisters and five brothers who are now grown and married. Now happily married herself, Mrs. Hartwell is the wife of Will Hartwell, a construction worker. Customer is 13-yrs-old Stella Townes, an eighth grade pupil at Houston Junior High.

Pumpkin pie

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* * *

CARNATION PUMPKIN PIE is made with one cup sugar, one and one-half teaspoons cinnamon, one-half teaspoon cloves, one-half teaspoon allspice, one-half teaspoon nutmeg, one-half teaspoon ginger, one-half teaspoon salt, two eggs, one and one-half cups cooked pumpkin, one and two-thirds cups (large can) undiluted Carnation Evaporated Milk, and one-inch unbaked pie crust.

Blend filling ingredients together well. Pour into unbaked pie crust. Bake in a hot oven (425 degrees F.) 15 minutes.

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Lemon-turkey onion casserole

Onion and lemon lovers will eat the top right off this casserole! Onion and lemon slices are arranged over the top to make an unusual "crust" made golden red with paprika.

Underneath is a succulent mixture of turkey, rice and tomato sauce subtly seasoned with celery seed.

Ingredients are one and one-third cups water, one and one-half teaspoons salt, two-thirds cup uncooked white rice, one, eight ounce can tomato sauce, one and one-third cups turkey (or chicken) broth or water.

One-fourth teaspoon black pepper, one-fourth teaspoon whole celery seed, two cups coarsely diced cooked turkey, (or chicken), four lemon slices, halves; About five thin onion slices, halved, two tablespoons butter or margarine and one teaspoon paprika.

Put the water, salt and rice in a two-quart saucepan. Bring to a vigorous boil, over a high heat. Turn the heat down low. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes. Place the cooked rice in a well greased one and one-half quart glass baking dish. Sprinkle with the black pepper and celery seed.

Add the turkey, tomato sauce and one cup broth or water. Arrange the lemon and onion slices over the top. Use more slices if necessary to cover the top. Cover with a lid or aluminum foil.

Place in a pre-heated 350 degrees F. oven for about one hour and fifteen minues or until the onions are tender. Add water if the mixture is dry.

When the onions are tender, uncover the baking dish. Pour the remaining one-third cup water or broth over the onion and lemon slices. Cut up the butter or margarine over the top. Sprinkle with the paprika.

Place under the broiler until the top begins to brown. Serve immediately. This recipe makes six servings.

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4 years for $24

A 16 - year old youth, John C. Matthews Jr., of the unit block N. Bentalou St., was sentenced by Chief Judge Emory H. Niles in Criminal Court Monday afternoon to four years in the State Reformatory for Males for robbing Bruce A. Racey, 500 block W. Fayette St., of $24 on October 11.

Reveal testimony in Knotty Pine case

Counsel for a neighborhood group protesting the liquor license transfer of the Knotty Pines Club produced witnesses at a hearing before Judge E. Paul Mason who testified they either did not sign the petition approving the transfer or that they thought the club was to be a lunchroom.

Judge Mason two weeks ago upheld the Board of Liquor License Commissioners' decision granting permission to Nathan Polski, owner of the club, to transfer from Park Ave. and Biddle St. to the 1800 block Linden Ave.

The Good Citizens Committee Protective Association, one of the protestants, announced the City Court decision would be appealed through Mrs. Juanita Mitchell, Association counsel.

* * *

MRS. ELIZABETH Jordan, vice president of the Association, testified at the hearing on Oct. 3 that her organization made a door - to - door check of persons signing the petition approving the Knotty Pines transfer.

According to Mrs. Jordan, some of the signers did not reside at the addresses given on the petition. She said a check of 703 Pressman St. revealed that ten of the 15 signers listing that address did not reside there.

Another witness, Mrs. Alethia Murray, 300 W. Pressman, testified she did not even sign the petition bearing her name.

* * *

AT ONE POINT this exchange took place between Mrs. Mitchell and Mrs. Murray:

Q — Now, your signature appears — I show you this photostatic copy — on page 4, the third line from the bottom. Is that your signature?

A — No, it is not.

Q — I show you page 2, approximately in the middle of the page. Is that your signature?

A — No.

Continuing the direct examination, this question - answer exchange took place:

Q — You have heard Mrs. Jordan's testimony as to the persons whose names are signed. Do they live in your house?

A — Some of them do.

THE FOLLOWING, in part, is the direct testimony of Sam (Kid Biscuit) Delancey, of the Pressman St. address:

Q. — I will show you page 2, line 13 of this petition. Is that your signature?

A. — That's right.

Q. — Above it is Mrs. Murray's name. Did you sign her name?

A. — That's right.

Q. — Why did you sign her name to this petition?

A. — Well, I figured it would be all right. I asked her if it would be all right for her to sign. She said she didn't have to sign. She said she would see me later. I knew she wouldn't be for it or against it because she don't even drink.

Following other testimony, Mrs. Mitchell asked, "Now, why did you sign three different times?"

Over the objection of Oscar W. Zenitz, attorney for the Liquor Board, Mr. Delancey was allowed to answer. He said:

"I was told, when I took the slips, to go out and get the names of people who live in the area. I was offered $2. by a fellow. He said go out and get names of people who would sign the slip.

"I strictly told them what it was for. Those who didn't said, 'Go ahead and sign my name.' The people I knew was for it, I signed it. I didn't think it was nothing wrong with that.'

* * *

MISS ESTELLA Wyche, 830 Hampson St., was the witness who said she thought the place was supposed to be a lunchroom.

Her testimony, in part, follows:

Q. — Why did you sign?

A. — Because the gentleman told us it was going to be a lunchroom.

Q. — How old are you?

A. — Twenty.

Q. — Can you describe the gentleman?

A. — He wasn't too tall and he wasn't too short, and he was a well - dressed fellow.

The Court — Do you see him around here?

A. — No, he isn't here.

Q. — Now, at any time was there any mention regarding what would be sold in the place?

A. — No, he didn't tell us it was going to be a bar until after it was signed.

Q. — Then what did he say?

A. — He asked me how old was I said, 20. He said: "We will have a bar and luncheon; probably we could get you a job in the bar?"

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Teacher says State tropper was impolite

"I am going to make an investigation to find out whether it is true or not. As a matter of fact, there is a doubt that it is altogether true. . . . there are always three sides to every question — yours, mine and the truth."

This was the statement made by Colonel Elmer Timmons, commander of the Maryland State Troopers, in commenting on a complaint against a State Trooper he received from a Baltimore school teacher.

The letter from John E. Mohamed, 2008 Callaway Ave., stated that he (Mr. Mohamed) was offended by the alleged discourtesy of a State trooper last Sunday afternoon on Route 301.

Mr. Mohamed, a science teacher at Hempstead Hill Junior High School, was given a ticket for exceeding a 50-mile limit by the trooper and in his letter he said:

"I know that I am innocent of the charge . . . . nevertheless, I shall pay the fine . . . .

"However, I could never rest unless I reported the uncalled for arrogance and abuse to which I was subjected to for no reason at all.

"Had I attempted to argue or to be discourteous to them then I should have expected no better treatment."

The letter also said, ". . . whether an officer is right or wrong, he is duty bound to show the same courtesy and consideration to citizens of this state as any public servant or any self-respecting citizen is obligated to show."

* * *

IN HIS statement on Tuesday Colonel Munshower said he has put the complaint in the hands of his adjutant, who will study it and report to him.

* * *

"WHAT I AM going to do is now in the hands of Major Paul Randall, the adjutant, who will make an investigation and when he is through with that it will come back to me.

"99.8 percent of the letters I get have nothing to them — they have no basis to the complaint," he added.

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CASH AWARD WINNERS—For excellent job performances cash awards and high honors went recently to these employees at Fort Holabird. Left to right, back row: Joseph G. Staffone, 6423 Pinehurst Rd.; Maj. Gen. Richard G. Prather, commanding general of Fort Holabird, who presented the awards; Nathan Hirschhorn, 3118 Sumter Ave. Front row: Mrs. Ruth C. Brice, 2704 Elliott Driveway; Miss Lillian Wolfson, 3447 Cottage Ave., and Mrs. Rosalie A. Stefanski, 3413 Mt. Pleasant Ave.

Dr. Gill named first officer in organization

Dr. Robert L. Gill, professor of political science at Morgan State College, has been elected to the executive council of the Southern Political Science Association. He is the first of his race to hold a national office in the organization.

The entire membership voting at large elected Dr. Gill to the council during the organization's 29th annual meeting last week at Gatlinburg, Tenn.

Professor Lee Green of the University of Tennessee was elected president.

* * *

DR. GILL, a graduate of Livingstone College in Salisbury, N.C., holds the M.A. and Ph.D. degrees from the University of Michigan where he has studied and served as a fellow and research assistant at the Institute of Far Eastern Studies in 1937-38.

Last year Dr. Gill was appointed a consultant on the Far East to the Textbook Publishers Institute of America.

He received the appointment through the recommendation of Inc., publisher of the "Far He has been ame mber of

ROBERT L. GILL

Officer named

A resident of Clarksville in Howard County, Cecil G. Harrison, has been appointed communications officer for the Maryland Civil Defense Agency, it has been announced by Sherley Ewing, director. The appointment has the approved of Governor Theodore R. McKeldin.

Mr. Harrison has been active in the communications field since World War I. He spent 17 years serving with the United States Navy and attended the Harvard Naval Radio School and the Communications Engineering School, Naval Research Laboratory in Washington, D.C.

Local air man graduate from school

FORCE BASE, N.Y.—Airman 1st/c John D. Anthony Jr., of Baltimore, has been graduates from the Non-Commissioned Officers Preparatory Academy at the Air Force Base, here.

The son of Mr. and Mrs. John D. Anthony Sr. of 2738 Lauretta Ave., received his diploma from Colonel George W. Von Arb, base commander, in commencement ceremonies held in the Base Theater.

Born in Altavista, Va., Airman Anthony graduated from the Carver Vocational Technical High School in February of 1955. He enlisted in the United States Air Force on April 27 of that year.

After completing basic training at Lackland Air Force Base, Texas, Airman Anthony was trained as a jet mechanic at Amarillo Air Force Base, Texas.

He was assigned in May, 1956 to Plattsburgh Air Force Base, one of the newest and largest bombers bases of the Strategic Air Command in the northeastern United States. He works with the 528th Bomb Squadron as assistant post - flight chief.

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Matron gets three years for operations

A 37-year-old matron, Mrs. Emma Sue Wright, of the 600 block N. Pulaski St., pleaded guilty in Criminal Court Monday to two charges of performing abortions and was sentenced to not more than three years in the Maryland State Reformatory for Women.

Mrs. Wright actually faced five charges of performing abortions, and a conspiracy charge in connection with an illegal operation with Mrs. Barbara Clash, 26, also of the Pulaski St. address.

Assistant State's Attorney Julius A. Romano told Judge James E. Cullen that the State would stet the other charges against Mrs. Wright in view of her guilty plea, and drop the conspiracy charge against her and Mrs. Clash.

Motorist fined for bribe meant as 'tip'

Judge John T. Tucker, in Criminal Court Wednesday morning, imposed a suspended six-month jail sentence and fine of $100 and cost on John Taylor, 36, of the 700 block E. 22nd St., for attempting to bribe a Traffic Division policeman during a half of his auto for a traffic violation on October 1.

Joseph Rosenthal, attorney for Mr. Taylor, entered a guilty plea for his client, and contended that Mr. Taylor had intended no bribe but, not being familiar with police procedure in such instances, he had merely extended $5 as a "tip."

Judge Tucker did not indicate he was inclined to believe the tip theory, but Mr. Rosenthal hastened to point out that Mr. Taylor had an excellent prior record and was a good citizen employed as a barber.

Assistant State's Attorney Frank J. Marcellino told Judge Tucker that Officer Oliver L. Beck, of the Traffic Division, had stopped Mr. Taylor's auto at Caroline and Oliver Sts. on the early morning of October 1, after noting that the auto was exceeding the speed limit.

Mr. Marcellino said Mr. Taylor got out of his auto and approached the police car where Office Beck sat with another policeman.

He charged that Mr. Taylor inquired about the reason for being stopped, and then dropped a $5 bill on the front seat of the police car.

'Stick to your knitting,' Sun editor tells Morgan

"Stick to your knitting. In the long run, the advancement in status of any group depends not on laws, not on any form of compulsory tolerance, but on respect gained through solid achievement."

This is what Philip Wagner, Sunpapers editor, told Morgan State College students at the weekly assembly period on Wednesday morning. The occasion was the 90th celebration of Founder's Day.

Mr. Wagner was discussing 'Notes on Reconstruction.' He described the period in which we are now living as a 'second reconstruction.'

* * *

IN ADDITION to 'stick to your knitting,' Mr. Wagner suggested three other points colored people living in this era should follow:

1. "See clearly what the goal is and don't overshoot it or undershoot it.

"The goal is the simple and obtainable one of civil equality.

2. "Recognize that every right has a compensating obligation."

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New dentists

Among the successful candidates who recently passed the examinations for licensure given by the Maryland State Board of Dental Examiners were Dr. Marion L. Fleming and Dr. Howard W. Ferguson.

Dr. Fleming is from Washington, D.C., and graduated from the Howard University School of Denistry in June of 1955. He has worked for the Delaware State Health Department and for Crownsville State Hospital.

Dr. Ferguson is also a graduate of Howard University, having completed his course in June 1957 and has been working at Crownsville since that time.

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