Gadabouting in Baltimore

Miss Fitzgerald engaged to Otey Scruggs of California

With Lula Jones Garrett

Mr. and Mrs. John MacFarland Fitzgerald, formerly of this city and now of Brookline, Mass., have announced the engagement of their daughter, Barbara James, to Otey Matthew Scruggs Jr., of Santa Barbara, Calif.

Mr. Scruggs is the son of Mrs. Maude M. Scruggs of Santa Barbara and the late Mr. Scruggs. A graduate of the University of California with a master's degree from Harvard University, he is now completing requirements for the Ph.D. degree in American History at the latter institution.

Miss Fitzgerald is the granddaughter of the late Mr. and Mrs. R. Louis James and the late Mr. and Mrs. C. C. Fitzgerald of this city. She was graduated from Radcliffe College in Cambridge, Mass.

A spring wedding is planned.

THE WINGOES, as was usual, romped through a week-end of dancing, cocktailing and breakfasting, here beginning last Friday . . . ending late Sunday.

The club, whose membership is drawn from this city and Washington, opened full blast Friday night, with a formal cocktail dance in the Towson (Md.) Armory . . . where hostesses and their husbands presided over beautiful flower-centered, candle-lighted tables stacked foot-high with food and drink.

In fact Mr. and Mrs. Edward Evans had two tables, and while she (who is president) was circulating about the hall seeing that the whole affair was on even keel, he was circulating between their tables, pouring pink champagne.

If Dorothy (Mrs. E.) intended this as her swan song to the presidency (she may retire from that office this year) she certainly did so with eclat . . . for this was the prettiest of many a pretty Wingo affair.

I mentioned the food and drink, but did I mention the entertainment? Their roving quartet, with featured vocalist, enhanced the dancing, and Doris Rheubottom of Philadelphia also sang. Mary W. Jones introduced the Wingo couplers.

The dance took up the shank of the evening only for about two ayem some 132 guests went on the Sphinx Club for breakfast, which lasted until 11:30 a.m. Saturday, and some 24 of these guests journeyed then to the Evanses' McCollah Street home for brunch . . . a party which went on to Sunday night.

After the dance, another gay event to breakfast at the home of the Walter Dysons, where they were hosted by Geneva Dyson, Gwendolyn de Cecilio and Natalie Palys.

Shades of Christmas in the candlelit room were revived by Geneva's delicious egg nog . . . and the affair was upped no end by Natalie's Boston baked beans.

At this party were Wilhelmina Thomas of Atlantic City, weekend guest of the Dysons; Mrs. Edna Mae Johnson of Washington, D.C., Amenia Richards of Washington, Pa., who was house guest of the de Cecilios; John Cecilio, James Phelps, Wibert Dyson, Nat Pollard, Frank Johnson, Lloyd Mehner, William Brown, the Samuel Lincolns, the Joseph Bracys, Mrs. Mabel Cook, Miss Rose Kenny and Mrs. Pearl Adams.

Came Sunday...Mrs. Richards was entertained by Mr. and Mrs. Samuel Lincoln (she's administrative executive at the Barrett-School for Girls) at a very lovely dinner party.

At this party were the de Cecilios, the James Moorees, the Joseph Bracys, the Walter Dysons, the Goodwins . . . and a batch of small fry including James Goodwin Jr., Barbara Rucker and JoAnn and Cherie Bracy.

And Earl and Inez Johnson also had breakfast for their guests; who included:

Benjamin Lauder of New York, the William Carters; Charles Reids, Olando Pinos, Allen Simmses; Adam Smith, Mary Stokes, Dorothy Husketh, Fannie Lane;

Doris Kennedy, Mozelle Brooks, Catherine Young, Dr. Basil Weaver, Charles Mack, Howard Sherwood, Irvin Brown and Lawrence Dorsey.

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WHEN THE mothers of the Sick Club met in the home of Evelyn Bass, this week 'twas all business and no play.

After a re-cap on their toys-for-charity dance, held for their youngsters, they launched into final plans for their biennial public meeting.

This year, under the chairmanship of Jean Turpin, the meeting will take the form of a panel discussion on how to help children adjust to their integrated world.

Invitations will soon be in the mails to this affair, which will be held in the Pennsylvania Avenue branch of the Pratt Library, on Feb. 12.

Jean is being assisted by the president, Ethel Covington, and other members, who include:

Ruth Broom, Evelyn Bass, Marguerite Daniels, Catherine Greene, Charlotte Hackett, Esther Lafforest;

Mary Oliver, Olga Parker, Mary Patterson, Gladys Prestwidge, Elsie Robinson, Irene Templeton, Llewellyn Walker and Mae Williams.

Evelyn had as guests for the evening, Charlotte Hoff, whose husband has recently become one of Provident Hospital's resident physicians; and Bernice Chatman.

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SATURDAY NIGHT, Sigma Wives were entertained in high style at the Mer-Se-Co Club by Juanita Hill and Edith Saunders.

They were skillfully guided through a short meeting by the president, Naomi Camper, so that they could enjoy the games and supper planned for them.

Looking . . . picture pretty, while awaiting her third addition, was Virginia Stewart, who is the wife of Morgan State College's handsome young major.

The highlight of the evening was the round of tall tales, kept going by Juanita, who is an artist at keeping people in stitches.

About the board were Cora Gibson, Catherine Johnson, Fannie Goodwin, Reva Lewis, Catherine Greene, Mary Woodbous, Marguerite Wilkins, Violet White, Bernice Buckner and Geneva Wood.

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THE CREOLES have been as busy as proverbial bees, this week.

On Sunday they dashed to Provident Hospital to present that institution an ultra violet ray lamp for the new dermatology clinic. The gift was accepted by Dr. Louis Herman, chief of dermatology; Theodore Perkins, hospital administrator; and Mrs. Nannie M. Bass, chief of clinical nurses.

On Saturday they had held their first meeting for the year, with Rosita Uncles as hostess. They showered Alease K. Jones with birthday cards and gifts and presented two corsages made of money and sent by her sisters.

After the business session they were joined by the men for a party into the wee hours.

At the session were Willie Valentine, president; Margaret Austin, Margaret Durham, Alease K. Jones, Romaine Taylor, Rosita B. Uncles, Catherine Young, of the members;

Also George Austin, E. J. Durham, Leroy Taylor, Norman R. Uncles and Phillip Valentine.

The Creoles above were joined by Henrietta Thomas on the visit to Provident Hospital. Mamie Burke and Elizabeth Ford were absent because of illness.

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POTPOURRI: Dr. and Mrs. Carl Murphy left Wednesday for Fisk University, Nashville, Tenn., to attend the mid-winter conference of the National Newspapers Publishers Association, of which he is a board member.

The rigors of winter fetched Miss Kate Sheppard from Pennsylvania to this city. She is now ensconced with Catherine Mayon Anchenbaoody Terrace. Mr. and Mrs. William C. Chisholm dashed off, a Tuesday ago, for dinner with her sister, Mrs. Leolia Gainey of Brooklyn, N.Y.

And there were no happier parents in Baltimore, than Mr. and Mrs. Horace E. Milburn Sr., who had their children, Alice and Mrs. Horace E. Milburn Jr., of Maxwell Field Air Force Base, Montgomery, Ala.; George L. Milburn, U.S.S. Albany, Boston, Mass.; Mr. and Mrs. Jerry Clay and Mr. and Mrs. Calvin Robinson of this city, at their hearthside.

One of the gayest of recent parties was that given to close friends of Lt. Wilbert A. James and his mother, Carrie D. Scott to celebrate their reunion.

Guests feasted on delectable dainties . . . and that inimitable German wine (a Scott specialty), danced, talked groups out an evening.

Thereabouts were:

Major and Mrs. William A. Ran, Lt. and Mrs. Robert Schweitzer, Sgt. and Mrs. Henry Hall, Major and Mrs. William A. Terry, Dr. and Mrs. Talmadge Pinkney;

Messrs. and Mesdames William E. Spencer, Leroy Bennett, William Lewis, Edward West, James Clay, William Riddick, Elwood Brown, Marvin Lyles;

Augustine Brown, Rose Simpson, Sadie Lewis, Matthew Chamberlain, James E. Scott.

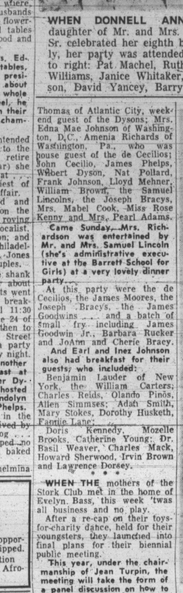
The Scotts also had as recent guests, Mr. and Mrs. Robert Boykins of Philadelphia.

The Co-Operative Women's Civic League, holding its first meeting Thursday evening, under the presidency of Mrs. Vivian Cook, reviewed its end-of-the year progress.

Members were jubilant when House Committee Chairman

(Continued on Page 10)

WHEN DONNELL ANNE JOHNSON, daughter of Mr. and Mrs. Edwin Johnson Sr., celebrated her eighth birthday, recently, her party was attended by, front, left to right: Pat Machel, Ruth Billion, Beryl Williams, Janice Whitaker, Donnell Johnson, David Yancey, Barry Redd, Shirley Banks, Vivian Lee; second row: Katrina Moore, Marylin Pettie, Millie Hutter, David Grooms, Harold Woodland, Benjamin Washington, Sarah Moore, Karen Redd, Catherine Christian, Bobby Chester, Alfred Allen and Bobby Tolson. Others not in the picture include Iris Mackel, Charles Woodland, Harry and Jerome Lumpkins, Roland Williams, Henry Collins, James Collier, Cheryl Williams, Frank Williams, Linda Bryan, George Moaney, Forence Barbe, Cynthia Grooms, Wesley Washington, Irvin Cannady, Rebecca Sydnor, Myra Green and Maurine Smith.



ENGAGEMENT ANNOUNCED—The engagement of Miss Beulah Theresa Treadwell of New York City, to Calvin Edward Phillips, of Baltimore has been announced. Both are students at Morgan State College. Miss Treadwell is the daughter of Mr. and Mrs. Hewin J. Treadwell and Mr. Phillips is the son of Mrs. Catherine Phillips.

Deltas urged to full community participation by Miss Height

"Delta Sigma Theta is a sisterhood which offers challenges for developing the individual's potentials. It must also furnish leadership and active participation in such organizations as the NAACP and the Urban League."

Past Grand President Dorothy Height, of New York City, thus urged her sisters on to fuller community activities, here, Saturday evening. Miss Height was speaker at the Founder's Day celebration of Epsilon Sigma chapter of Delta Sigma Theta.

The celebration was held in the Morgan State College Christian Center. The first part of the program was devoted to the rededication services led by Chapter President Vivian Washington and Chairman Margaret Driver. Soror Frances Hill played the organ prelude and Deltas sang Delta songs, including a new lyric written by Soror Gloria Stokes.

One of the founders, Soror Vashti Murphy, was a guest of honor.

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THE SECOND part of the program was social in nature. Before the refreshments were served, the 105 members present formed a huge circle around a beautifully decorated table, with a large booked - shaped golden cake trimmed with red roses and green leaves in its center.

The committee members were Sorors Margaret Driver, chairman, Josephine Brown, Julia O'Daniel, Gloria Stokes, Ella Edemy, Dukye Wood, Murial Davis.

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SORORS PRESENT were: Kathleen Carter, Louise Robinson, Harriet Toaden, Anethia Williams, Sara Gwaltney, Anne Fuller, Frances Stith, Beatrice Jefferson, Minnie Cesar, Beryl Williams.

Juliet Bragg, Rose Curenton, Caroline Jennigan, Rose Wrems, Reba Cooper, Beth Tucker, Annie Bomar, Janice Green, Mary McPherson, Dorothy Barrick, Bernice McDaniels.

Ardell Jendy, Ethlyn Gosnell, Davis Woolen, Portia Greene, Margaret Tann, Diores Cooper, Ruth Rosedom, Katherine Patterson, Phyllis Fowlkes.

Gloria Basfield, Delma Gooden, Helen Gray, Charlotte Mebane, Annette Johnson, Martha Goven, Osceola Aller, Frances Williams, Carolyn King, Barbara Jenkins, June Ross,

Thelma Melson, Barbara Clark, Aurelia Parker, Georgette Merritt, Harriet Jones, Dorothy Atkins, Gwendolyn Lee, Elizabeth Johnson, Mary Spillman, Ella Edemy, Alma Randall.

Cornelia Smith, Nallketah Gregory, Ruby Couch, Jeanetta Chisholm, Carolyn Stubbs, Catherine Richardson, Leida Lerry, Thelma Foreman, Murel Davis, Evelyn Bass, Twendolyn Lamont, Florence Carter, Verda Welcome, Carol Hayshent, Mamie Todd, Kitty Lane, Thelma Cox, Lavinia Brown, Carol Diggs, Shirley Swafford.

Elese Johnson, Sallie Fletcher, Caroline Bundara, Elizabeth Young, Ella Moultrie, Dolores Greening, Miss Bernita Fuller,

Frances Hill, Marguerite Peterson, Mary Williams, Bernice Brandon. The officers present were Vivian Washington, President, Christine Moore, Vice President.

Dorothy Briscoe, Ellen Fisher, Miriam Winborne, Lelia Tearry, Rubye Gill, Vashti Murphy, Dorothy Height, Mae Allen and Gladys Shepherd. Dolores Elliott from Beta Sigma in Washington was also present.

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Catonsville News

By SAMUEL TORSELL

A testimonial banquet will be given in honor of vice commander at large William Holley of the American Legion department. The affair will be sponsored by the Jackson and Johnson Memorial Post No. 203 at Grace AME Church on Sunday at 5 p.m.

Landmark Lodge Masonic choir, will render a program Sunday, at Mt. Pisgah Church, Rigps Ave. and Fulton Ave., at 3 p.m.

The Crescent Lodge Band and the Sandy Spring Band merged last week under the direction of Prof. Stetch, of Washington. They will rehearse every Sunday at the Elks Home, from 2 p.m. to 4 p.m.

Funeral services were held at Full Gospel Tabernacle on Monday for Mrs. Helen Holmes. She is survived by her husband, Roy T. Holmes, eight daughters and three sons. The Rev. Mrs. Lydia Adams officiated and was assisted by the Rev. R. C. Williams. William Tapscott, Ida Torsell and Richard Wallace.

Funeral services were held for Harry Hall on Thursday. He is survived by two brothers, Albert and William Hall and three grandchildren.

CATONSVILLE—1932

Miss Fannie Washington has returned from Atlantic City where she spent a week with relatives and friends.

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Remove make-up with Black and White Cleansing Cream, then skin with Black and White Cold Cream. 35¢ each.
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Mineral packed potatoes still top value energy-giving food

"Potatoes, prunes and prisms are very good words for the lips" observed Charles Dickens in one of his alliterative moments. If Mr. Dickens could have looked ahead 100 years he might well have prefaced potatoes with "popular," "protective" and "partnerable" and have pointed out that they are mighty good on the palate as well as the lips.

Proof of potatoes' popularity lies in the fact that they constitute the largest vegetable crop in the world today. The potato is protective of health because it contains important minerals and vitamins—for example, one medium-sized potato provides one-fourth the body's daily requirement of vitamin C. And it's protective of the budget, because penny for penny, there's no better energy-giving food buy on the market.

The potato's delicate flavor, bland but intriguing, makes it life-partner of meat, a happy teammate for other menu dishes, and a flattering foil for other vegetables.

Today's recipes for Cream of Potato and Carrot Soup and Potatoes de Luxe, made with onions and green pepper, are good examples of the latter.

FOR CREAM of Fresh Potato and Carrot Soup you will need two medium potatoes, two medium carrots, one-fourth cup minced onion, two and one-half cups water, one-half teaspoon salt, one-half tablespoon flour, one cup milk, one to one-fourth teaspoons salt, one-eighth teaspoon pepper, one-half to one tablespoon bacon fat, three slices crisp bacon.

Peel and dice potatoes and carrots. Place in a saucepan with next three ingredients. Cover and cook 10 minutes or until tender. Put through a sieve, saving the vegetable water. Mix the four to a paste with two tablespoons of the milk. Add remaining milk.

Blend with the vegetables and vegetable stock. Add salt, black pepper and bacon fat. Cook until hot and slightly thickened. Just before serving, crumble one-half slice crisp bacon over each serving.

POTATOES DE LUXE requires five medium potatoes, three small onions, one-half green pepper, two eggs beaten lightly, two teaspoons salt, one-eighth teaspoon ground black pepper, three tablespoons bacon fat.

Peel potatoes and onions and put through the food chopper along with green pepper, using medium blade. Add eggs, salt and pepper. Mix well. Heat bacon fat in a 10-inch skillet.

Add potato mixture. Spread uniformly over bottom of pan. Cover and cook over low heat, without stirring, until brown on bottom and cooked through, about 15 minutes. Serve hot.

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FOR BAKED sliced potatoes, use two tablespoons butter, margarine or bacon fat, one-half cup finely chopped onion, six medium potatoes, one-eighth teaspoon ground black pepper, one-cup hot milk, fresh parsley for garnish, and two teaspoons salt.

Melt butter, margarine or bacon fat in a 2-quart casserole. Add onions. Peel potatoes, cut into one-eighth-inch slices and

Cover and bake in a preheated moderate oven (350F.), 1 hour or until almost tender. Remove cover and continue baking 30 minutes longer or until brown. Serve hot. Garnish with fresh parsley.

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QUICK POTATOES AU GRATIN are made with one quart hot cooked diced potatoes, one teaspoon salt, one-fourth teaspoon ground black pepper two tablespoons butter or margarine, one cup grated sharp cheese, one-half cut buttered soft bread crumbs, and fresh parsley for garnish.

Place hot potatoes, salt, black pepper, butter or margarine and cheese in a 1-quart casserole. Toss lightly. Top with buttered soft bread crumbs, bake in a preheated degrees moderate oven (350F.) 30 minutes or until brown. Garnish with fresh parsley. Serve hot.

Apple muffins

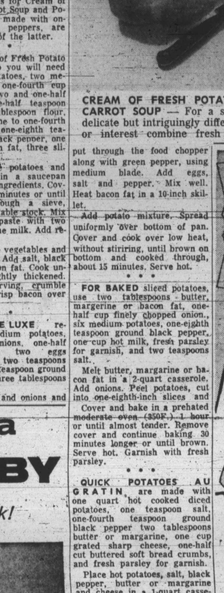
The nobby, rough tops of "Apple Walnut Muffins" come from the generous measure of chopped raw apple.

These muffins have wonderful fresh apple flavor and the delightful contrast of crisp golden California walnuts. Serve them for breakfast some morning and you'll find the family asking for a repeat performance at luncheon or supper.

Apple Walnut Muffins require two cups sifted all-purpose flour, one-fourth cup sugar, four teaspoons baking powder, one teaspoon salt, three-fourth cup finely chopped raw apple (one medium - sized apple, one-half cup chopped California walnuts, one egg, two-third cup milk, and two tablespoons melted butter or margarine.

Sift together flour, sugar, baking powder and salt. Stir in apple and walnuts. Beat egg lightly and combine with milk and butter. Stir into four mixture, blending only until all of flour is moistened.

Spoon into greased muffin pans, filling two-thirds full. Bake in hot oven (400 degrees F.) about 25 minutes. Serve hot. Makes 14 muffins.



CREAM OF FRESH POTATO AND CARROT SOUP — For a soup with delicate but intriguingly different flavor interest combine fresh potatoes and fresh carrots in this cream soup. Season with minced onions, black pepper and crisp bacon.

WEEK'S SEW - THRIFTY—Sew many smart ways to wear this versatile style. As a crisp, cool sundress! Pattern No. 4743 will also make a shorter version as an apron, a sports jerkin or a terrycloth beachcoat.

Pattern 4743 comes in sizes 12, 14, 16, 18 and 20. Size 16 requires 4½ yards of 35-inch fabric.

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Barbecued hamburgers

When I tell you that my recipe this week is for Barbecued Hamburgers, I know you'll probably think "who needs a recipe for hamburgers!"

Well, I used to think that too, until I found out how much better hamburgers can be, made from this Pet Evaporated Milk recipe. They're so much more tender . . . juicier, too . . . than hamburgers made the usual way. They're always big and plump, and just chock - full of good rich meaty flavor.

In fact, you can actually get four great, big juicy hamburgers from just one-half pound of meat, with this recipe! You see the secret is that double-rich Pet Milk, the flavor-blending milk. In this recipe, Pet Milk helps blend the mixture of meat and rolled oats into hamburgers with delicious all-meat flavor.

• • •

BARBECUED hamburgers are made with one pound ground lean beef, one-half cup uncooked rolled oats, two-thirds cup Pet Evaporated Milk, three tablespoons finely cut onion, one teaspoon salt, one-eighth teaspoon pepper, three tablespoons hot fat, one-half cup bottled barbecue sauce or catsup, and eight round sandwich buns, split and toasted.

Mix well the beef, rolled oats, milk, onion, salt and pepper. With wet hands, shape into 8 flat patties. Brown patties slowly on both sides in hot fat in skillet. Spread each with equal parts of barbecue sauce. Cover and cook 5 minutes longer. Serve in toasted buns. Makes 4 servings of 2 sandwiches each.

Basque celery

Celery's more than a relish—the old peas, beans and carrot routine, which is the week's vegetable story in most homes. For instance, celery fixed as the Basques do—with onion, tomatoes, ripe olives, cheese and crumbs—makes quite a cassa.

Plan to serve "Basque Celery and Ripe Olives" the night the meat's on the minus side, or close to it. Your family will hay have to be pretty alert to catch your camouflage.

• • •

BASQUE CELERY and Ripe Olives is made with one cup ripe olives, three cups sliced celery, one-fourth cup chopped onion, three tablespoons butter or margarine, two cups cooked or canned tomatoes, one-half clove garlic, one-half teaspoon salt, two teaspoons chili powder, two teaspoons cornstarch, one-half cup grated American cheese, and one-half cup buttered bread crumbs.

Cut olives into large pieces. Boil celery in salted water until tender; drain. Saute onion in butter until light brown; add tomatoes, chopped garlic, salt and olives. Boil about 5 minutes.

Mix chili powder and cornstarch with a little cold water and add to hot olive mixture. Cook and stir until think, blend in cheese. Place celery in baking dish and add olive mixture.

Sprinkle crumbs over top. Bake in moderately hot oven (375 degrees F.) about 30 minutes or until brown.

Clubs

WE MOMS—With Mrs. Marian Amprey and Pauline Armstrong as hostesses, the We Moms, held their regular monthly meeting on Saturday past.

The chairman of the Pre-teen Group reported on the recent Barn Dance held by the group at the Y.M.C.A. and presented plans for the next activity which will be a theater party and luncheon to be held on Saturday, January 26th.

The major portion of the business session was spent in planning for a raffling of a 17-inch portable television set in April. All members actively participated in the planning of a trip to Disneyland. "After a full business session, the members enjoyed a most tasty repast.

Present at this meeting were Mesdames Neonia Corbin, who leads the group, Thelma Thompson, Lucille Williams, Bernice Turner, Patricia Holtsclaw, Marguerite Wilkins, Minerva Williams, Jeanette Johnson, Anne Smith, Pauline Armstrong, Marion Amprey, and Mae Cornish.

IOTA PHI LAMBDA—Kappa Chapter, Iota Phi Lambda Sorority held its regular monthly meeting at the Cortez W. Peters Business School.

The meeting was opened with devotions and introduction of the guest by Soror Evelyn D. Wilkey. Soror Mahan Jackson, national president of Iota Phi Lambda Sorority, from Washington, D.C. was present to install the new officers for the year 1957. She was assisted in the installation by Soror Petrosa Frazier, also of Washington, D.C., and a member of Gamma Chapter, Iota Phi Lambda Sorority.

A very inspiring installation service was performed and the following officers installed for the year:

Odessa Howard, president; Mary Crump, vice president; Pauline Brooks, second vice president; Hazel G. Hyman, recording secretary; Ida C. Newton, financial secretary;

Thelma B. Jiggetts, corresponding secretary; Margaret Johnson, treasurer; Josephine E. Wallace, journalist; and Marie W. Lewis, dean of pledges.

Plans are now in progress for a tea to be held on Sunday, February 10, at the Masonic Temple on Eutaw Place in celebration of Negro History Week at which time the Sorority honors "Living Makers of Negro History".

Members of Kappa Chapter are planning to go to Washington, D.C., to join in a Fellowship Hour with national officers, given by the executive board of Iota Phi Lambda Sorority.

Members present were:

Sorors Mary Hamlett, Sarah F. Diggs, Emma H. Brown, Margaret Hill, Claudine Franks, Jessie Nicholson, Mable C. Waters, Ida C. Newton, Evelyn D. Wilkey,

Sorors Fannie Poulson, Mildred Ayers, Marie W. Lewis, Hazel G. Hyman, Naomi Lee, Mary Crump, Odessa Howard, and Josephine E. Wallace.

Hostesses for this meeting were Sorors Mary Hamlette, Margaret Hill, and Thelma B. Jiggetts.

Through the Oven Door by your Ceresota REPORTER

Lumpy gravy? When thickening gravy, try putting milk and flour in screw-top jar. Shake until smooth—then add to meat juices. Substitute water for milk to make brown gravy.

• • • • •

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Ceresota flour will help you stay on the neighborhood "front page" and keep your family and friends happy with the best in home baking.

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A good homemade meat soup is even better if you brown the meat in a little suet or shortening before adding to the water and vegetables.

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With the Holidays over, celebrate the New Year "home-style" with Cinnamon Roll-Biscuits. Be sure you make plenty to go around—several times!

Cinnamon Roll Biscuits

Ingredients
2 cups Ceresota unbleached flour
1 tablespoon baking powder
½ teaspoon salt
½ cup shortening
⅔ cup milk
2 tablespoons melted butter
Mix together:
½ cup sugar
1 teaspoon cinnamon

Sift flour, add baking powder and salt and sift again. Cut in shortening until a crumbly mixture is formed resembling corn meal. Add milk and mix only until moistened. Turn onto pastry cloth and knead gently. Roll out into rectangle about 8 x 10 inches and ¼ inch thick. Spread with melted butter, then with cinnamon mixture. Roll up like jelly roll forming a 10-inch roll. Cut into 6-8 pieces and set cut side up into greased muffin tins. Bake 18-20 minutes in 425° oven.

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