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

COOKING IS FUN

Codfish offers many varied dishes for wintertime menus

By FANNIE JOE REID

In this section, this week, while the cold has the Bay frozen over, I suggest that you rediscover the tastiness of cod.

One of the most delicious of these dishes is cod patties. They are made from two pounds of cod fish, three or four small onions, two green peppers, chopped fine; two pounds of potatoes, three tablespoons parsley, also chopped fine, four tablespoons butter, an eight teaspoon salt, an eighth teaspoon pepper and three eggs.

Place cod fish in a deep saucepan. Cover with cold water. Boil two hours and pour cold water a second time and cook until tender. Remove fish from water and let cool.

Pick the flesh from the bones and break into small pieces. Boil pared white potatoes until soft. Cream well with butter and add onion, peppers, parsley, salt and pepper and mix thoroughly.

Add well beaten eggs and mix well. Make into patties and fry in deep fat.

* * *

A DELICIOUS FIRST course for this time of the year is tangerines and orange mint cup.

For this you will need three large tangerines, three large oranges, three tablespoons powdered sugar, a half cup dry sherry wine, two tablespoons creme de menthe, two tablespoons finely chopped mint and a half cup maraschino cherries.

Pare orange and tangerine sections and place in bowl. Add sugar. Toss lightly. Combine sherry and creme de menthe and pour over fruit. Chill thoroughly.

Garnish with the cherries and sprigs of mint.

* * *

IF YOU'VE ALWAYS thought of a rice dessert in terms of a baked one, here's a delightful surprise for you. This is a rice fruit custard made on top of the stove.

Rum extract is used to lend a delicious and tantalizing flavor to the creamy rice custard. Canned apricots add a golden touch and wonderful fruity flavor. This dessert stays so creamy when stored in the refrigerator that you'll want to keep some on hand, chilled and ready for dessert.

For this you will need one and one-third cups water, one teaspoon salt, two - third cup uncooked white rice, two and one - half cups milk, two eggs, separated, one cup granulated sugar, one - half teaspoon vanilla extract, two - thirds teaspoons rum extract, one and one-half canned apricot halves, drained, and nutmeg.

Put the water, salt and rice in a vigorously boiling pan. Turn the heat down low. Cover with a lid. Leave over this low heat 14 minutes. Remove saucepan lid on 10 minutes.

Stir in two cups of milk. Return to the fire. Cover and cook slowly about 30 minutes or until the milk is absorbed. Do not boil. Beat the egg yolks. Stir some of the hot mixture into the yolks. Return to the saucepan. Stir in ¼ cup of the sugar, ¼ teaspoon of the vanilla and the rum extract.

Stir in the remaining ½ cup of milk. Cool. Cut apricot halves in half. Fold the apricots into the rice custard, saving some for garnish. Cover and chill.

A short while before serving, add a pinch of salt to the egg whites. Beat the egg whites until foamy. Stir in the vanilla. Gradually beat in the remaining ½ cup of sugar. Beat until the meringue is very stiff. Fold some of the meringue into the spoonfuls of the remaining meringue over the top. Cover. Chill.

To serve, sprinkle some nutmeg over each serving and garnish with the rest of the apricots. Any remaining custard may be stored in the refrigerator and is extra delicious when it has been allowed to chill thoroughly. This recipe makes 6 to 10 servings.

* * *

OLD-FASHIONED "Fruit Floating Island" dolled up with cocktail is a dessert any good cook would be proud to serve.

I purposely baked this in custard cups so in case it wasn't all used the first meal, the servings the second time around would still look as bright and colorful as the first. It's a nice dessert for spring, particularly when the price of eggs drop down.

Fruit floating island is made with two cups milk, one-third cup sugar, one tablespoon cornstarch, one-fourth teaspoon salt, three eggs, one-half teaspoon vanilla, drop or two almond extract, two cups well-drained canned fruit cocktail and six tablespoons sugar for meringue.

Heat milk to scalding. Blend sugar, cornstarch and salt together thoroughly, and stir into milk. Separate eggs and beat yolks lightly. Slowly stir into hot mixture. Place over boiling water and cook 15 to 20 minutes, stirring frequently. Remove from heat and blend in flavorings.

Drain fruit cocktail and arrange in large custard cups, reserving about one-half cup for garnish. Pour pudding mixture over cocktail. Beat egg whites until stiff. Gradually beat in sugar. Place heaping spoonful of meringue on each pudding and make depression in center of meringue.

Set in pan of hot water. Bake in moderately slow oven (325 degrees F.) 15 to 20 minutes. Cool. Just before serving, top meringue with remaining cocktail.

Makes 6 to 8 servings.

GUESTS AT a cabaret dance given by the Gentlemen, Inc., in Baltimore, recently, included, left to right: Messrs. and Mesdames Irving Council, Robert K. Gosnell and Joseph A. Jackson.

TUCKED SHIRTWAISTER—As welcome as the first robin—attractive shirtwaist dress that boasts a tucked front, and sleeve choice.

No. 1417 with Photo - Guide is in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 38 (38 bust) with short sleeves, requires 5¾ yards of 35 - inch material.

* * *

SCALLOPED COLLARS are pretty on the matching styles for mother and daughter in patterns No. 1465 and 1466.

Both came with Photo-Guide.

No. 1465 is in sizes, 10, 12, 14, 16, 18 and 20. Size 12, 32 bust, sleeveless, requires six yards of 35 - inch material.

No. 466 is in sizes 3, 4, 5, 6, 7, and 8 years. Size four, sleeveless, requires two and a fourth yards of 35 - inch material.

* * *

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Martiniques benefit blind

Members of the Martiniques Club entertained recently at an "Evening in Paris" a benefit for the Anna Mae Hunter Home for the Blind.

The hostesses included Mesdames Dorothy Lee Davis, Dorethea Foster, Irene Harris, Sue Moore, Alma Perry, Beatrice Smith.

Also Mesdames Helen Tucker, Myrtle Thomason, Justina Chandler, Ruth Pearson, Victorine Adams and Geraldine Lioscomb.

Their guests included:

Messrs. and Mesdames Walter Wright Jr., Roy Amos, Melvin Hall, Morris Hutchins, William Nash, Otha Hawkins, James Smith.

Messrs. and Mesdames Robert Reg. Robert Smith, Albert J. Jones, Thaddeus Smith, Jesse Lee, Bernard L. Jones, Shelton Armstrong, Ohie D. Robinson.

Messrs. and Mesdames Harry Simms, Kirby Adams, Fred Warner, Eddie Goff, Jerome Carter, James Trammell, Otis Leonard, Counter Fisher, Frank Thomas, Robert Cooper, Ed Jones, Dr. Walker of New York and Sylvester.

Mesdames Nellie Hall, Gladys Forest, Gertrude Farrell, Alice Minton, Helen Johnson, Beatrice Jackson, Helen Varfield, Jane Morris.

Mesdames Sula Mae Stewart, Catherine Chandler, Lucenia Thomas, Cora Dungway, Victoria Smith, Frances Peterson, Eleanor Tolc, Dorothea Kirson.

Mesdames Laura Wright, Louise Jennings, Retha Campbell, Dorethea Myers, Gwendolyn Davis, Ca'rette Hughes, Lucille Lee, Annie Hawkins.

Mesdames Carrie Johnson, Doris Berry, Thomas Faulkner, Deborea Berry, Dorothy Wilkins, Ruth King, Lillian Cornish, Rose Bailey.

Mesdames Muriel West, Marion Perkins, Marie Berry, Del Jones, Doris Johnson, Thelma Smith, Vera Saunders, Joanne Matthews, Anne Coleman.

Mesdames Adelaide Jackson, Pearlie Austin, Evelyn Hunt, Sophia Tucker, Sophie Brown, Ida Hicks, Mary McPherson, Blanche Hazel, Minerva Scotch.

Mesdames George Drum, Majenda Taylor, Jeannette Wade, Verna Sessom, Mary Armstrong, Ada Roberts, Ada Marshall, Elsie Marshall, Hazel Silvers.

Mesdames Hattie Bayle, Frances Stanfield, Evelyn Dennison, Ruth Rutler, Bertice Patterson, Nellie Goodwin, Ethel Hurley.

Mesdames Bessie Spurill, Adele Grant, Michele Nesbit, Beverly Bolton, Melinee Verrell, Hilda Kelson, Ruth Love.

Mesdames Nellie Hall, Alberta Mitchell, Cyril Weldon, Nina Scott, Bert Bowie, Margaret Cannell, Matilda Jackson, Lucy Brazier, Gertrude Jones.

Mesdames Ruth Taylor, Minnie Wallace, Charlotte Johnson, Estelle Hodge, Ray Stokes.

Mesdames Catherine Smith, Hazlina Powell, Mr. and Mrs. Charles Jones, Gloria Stokes and Ann Shum.

Misses Jo Tyson, Andrena Howard, Jaudia Gomez, Beverly Mathews, Shirley Paace, Maude and Claudia Berry.

Misses Fannie Lane, Lucy Harris, Naomi Thomas, Mary Strickland, Faye Humphrey, Margie Buckson, Veronica Peach, Lorraine Newman.

Auggie Burn, Bob Terrance, George Mason, Sonny Powell, Jaret Del Rio, Edward Stewart, Charlie Diggs, Julius Boyd, James Thomas.

Bernard Smith, James Pulley, Clewelyn Payne, Charlie Evans, James Smith, Harry Manley, George Fry, Joe Jones and Robert McPeak of Washington, D.C.

Mesdames Bradshaw, Lloyd Taylor, George Wright, Minnie Paige, Thomas Seaborne, Ernest Wesley, Ernest Anderson, Charles S. Chase, Sylvester Williams, Smith, Alvin Johnson, Lewis Jones, Ernest Stokes, Robert Bailey, Sidney Berry, Hoeges Berry, Wallace Palmer, Harold Jackson.

Kenneth Berry, Bernard Bess, John P. McGever, Clarence and John C. Harris, Vernon Smith, Buck Taylor, Arnold Sampson.

Charlie Tilghman, Howard Marshall, Bennie Barnes, Leon Jenkins, Stanley Smith, Samuel Moulton, Charles Fairley.

Thomas Patterson, Troy Lewis, Maurice Rhodes, Eddie and William Tregham, Thomas Rice, Charles Marshall, Ernest Hawkins.

Lonnie Elterbee, Eddie Deas, William Dennison, Samuel Fridge, Daniel Armstead, Benjamin Brooks, Ronnie Bradshaw.

Austin Graves, Earl Barnett, Fletcher Little, John Tucker, Charlie Sessom, Teddy Johnson, James Taylor, Charles Dupree, Raymond Davis, Leroy Sessom.

Mesdames Paynour, Moses Lake, Alonzo Wilson, Howard Lewis, Isaac Moodie, James Tuttle, William Clarke, Richard Peck, Johnny Fulton, Louis Harris.

Martin Jasmin, Gregory Jasmin, Baron Blackwell, Angela Rycter, Barbara Royster;

Mr. and Mrs. Joseph Williams, Mr. and Mrs. Theron Cralle, the Rev. Marcus Wood, Mrs. Helen Gresham, Miss Elsie Bowser and Mrs. Eva B. White.

Bowser and Mrs. Eva B. White.

Festive party marks twelfth birthday of Spencer Williams

The "Small Fry" had lots of fun when Spencer Williams, son of Mr. and Mrs. Paul Williams Sr., 1326 N. Smallwood St., celebrated his 12th birthday, Saturday at his home.

The home was elaborately decorated with rainbow ribbons and balloons. As each child arrived he was given a gaily colored balloon shaped card on which was a number. During the evening, games, prizes and dancing revolved around numbers given. Movies were the main feature. Potato salad, hot dogs, cokes, cookies and candies were served.

Jo Ann Williams and Sylvia Lee Davis, cousins of Spencer, served as junior hostesses.

Spencer is a 6th grade student at School No. 142, member of Providence Baptist Church, Boy Scout troop 286, and studies piano at Peabody Institute.

Guests were:

Linda Creech, Dorothea Gresham, Charles Harris Jr., Deborah Harris, Aaron Harris, Richelle Johnson, Pinkie Howell.

James Newton, Ronald Tuck, Barbara Jones, Oliver Jones Jr., Constance Jones, David Fears, Ethel Jones;

Yvonne Wiley, Sandra Chappell, Elaine Thomas, Bernice Robinson, Jackie Robinson, Gilda Robinson, Larry Gordon, Jessie Williams;

Sandra Dow, Brett Tyler, Spencer Walker, Patricia Walker, Phyllis Butler, Warren Finch;

Sheila Kasey, Shirley Kasey, Jo Ann Williams, Sylvia Davis.

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Clubs

PROSPERITY — The Charity Club held its annual dinner party at the home of Mr. and Mrs. Charles Wells, 3a3 Gwynn Falls Parkway, recently.

Members present were:

Mr. Rufus A. B. Hayward, M. Stewart, F. Johnson, D. Bailey, W. Weedon, A. W. Taylor, R. Holmes, H. Highgate, M. Scott, M. Pack, O. Gray, A. R. Danahy, M. McBride, F. Kelly, W. Richardson;

F. James, L. Parker. Guest was Miss Eva Brooks.

Partners have cocktail party

A gala cocktail party given by the Partners Club at the American Legion Hall, Towson, recently, was attended by several hundred guests.

Hosting the party were:

Mr. and Mrs. Seabourne Turner, Mr. and Mrs. Connie Davis, Mr. and Mrs. Charles Powell, Mr. and Mrs. McKinley Washington, Mr. and Mrs. James Myers; Mr. and Mrs. Nathaniel Jackson, Mr. and Mrs. Edward Chapman, Mrs. Lucy Crump, Mrs. Margaret Harris and Miss Alva Valard.

Their guests were:

Messrs. and Mesdames William Britton, Phillip Franklin, Amos Fields, Edward Williams, Walter Smith, John Thompson, Earl Moore, Bellere Davis.

Messrs. and Mesdames William J. Campbell, Frank Burton, George Lindsay, Lether Sanford, Nelson Warren, Meredith Stephenson, Joseph Golson.

Messrs. and Mesdames Joseph Hall, Winfield Fields, Jethro McCallum, James Perry, Frank Bryson, Frank Coates, Dug Jenkins, Charles Newton, Benjamin Jenkins.

Messrs. and Mesdames Lawrence White, Clarence Myers, E. Rockney, Walter Myers, Joshua Crump, Kenneth Joseph Edwards, Cornelius Jackson.

Messrs. and Mesdames Frazier Jackson, Lawrence Stewart, Landon Jackson, Clarke Mallory, Walter Johnson, John W. Curtis, Clarence Johnson.

Messrs. and Mesdames David Miller, Moses Thompson, Isaac Richardson, James Smith, Robert L. Smith Sr., Hughie Cox.

Messrs. and Mesdames Elton Adams, Clarence Frazier, William Johnson, James Lee, Thomas Ayers, Daniel Johnson, Howard Winters.

Messrs. and Mesdames John Young, Charles Brown, George Tilghman, Phillip Smith, Avon Chatman, Herman Smith, Joseph Lewis, J. W. Joyce, Garry Talbert.

Messrs. and Mesdames James A. Gardner, Norman Chapan, Bernard Mason, Russell Williams, James Gardner, Joseph Locke, John Ellis.

Messrs. and Mesdames Wilbert White, Jim Williams, Dunlop Jones, James Fenniner, William C. Johnson, James Johnson, W. P. Mason, Earl Gilmore.

Messrs. and Mesdames Phil Reed, Charles Adams, Francis Lloyd, J. Reed, Charles Ballard, William Barnes, Lee Neal.

Messrs. and Mesdames S. D. Newby, William Chatman, William Thomas, Ernest Evans, Jerome Scott, Jack Madison.

Mesdames Dorothy Wilson, Ruth Fyson, Myrtle Carney, Lila Frazier, Helen Daniels, Inez Hardy, Ethel Mae Jones.

Mesdames Elizabeth Bailey, Ruth Thomas, Margaret Sherrill, Mary Lee Small Bell, Etta Fields, Viola Jenifer, Mamie Briggs.

Mesdames Ella Bowman, Janice Rickson, Lillian Burgrove, Anna Hill, Zeldon Gardner, Arabella Bass, Helen Williams.

Mesdames Nellie Richardson, Mary Evans, Sadie Hawkins, Mary Harrod, Roy Green, Elizabeth M. Oliver, Mary Lawrence.

Mesdames Genevieve Bell, Lena Thomley, Christie Jones E. Smart, Fannie Sherrod, Harriet Smith.

Misses Lila Frazier, Inez Smith, Estie Williams, Virginia Williams, Mamie Dent, H. Gray, L. Thomas, Jane Colley, Marie Scott.

Lacy Dickson, Jack Robinson, Wilbert Jones, Earl Young Jr., John Taylor, Thomas Tuttle, Bill Griffin.

John Sherrill, Raymond Johnson, Henry Sherwood, Raymond Booker, Clifford Hodges, Charles Riley, Leslie Jenifer.

E. S. Dixon, Asbury Wilson Jr., Leroy Johnson, Gerrin Thomas, Alfred Tilghman, Howard Berkeley, Dwight Bonaparte.

Clubs

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Marilyn Lewis celebrates fifth birthday at party

MARILYN LEWIS, Marilyn Lewis, daughter of Mr. and Mrs. Spencer Lewis, 2629 W. Lafayette Ave., celebrated her fifth birthday on Sunday with the showing of the movies "The Magic Fish" and "The Red Carpet", and the playing of games.

Prizes were won by Joyce Jones and Sheyle Green.

Present were:

David Hughes, Ernest Soden Jr., Andre and Renata Davage, Andre and Denise Biggers, Patricia Carson, Priscilla Blakeney;

Dilettia Greene, Paula Ashby, Gregory Cannady, Darlinc and Charlene Goode, Joe and Freddie Conway, Patrice Johnson, Adrienne Smith, Kathy and Eunice Austin;

Donna Hayes, Genova Rhode Shella Phillips, James Edwards Jr., Olivia Jones, Joyce and Ronald Jones, Annette MacDaniels and Bonnie and Cookie Frazier.

Clubs

TWAINS —Members of the Social Club donated candy to Crownsville Hospital for Christmas.

They also had their annual party in the home of Mr. and Mrs. Calvert Young, 629 Radnor Ave.

Games were played, gifts exchanged and refreshments were served.

Guests attending were:

Messrs. and Mesdames John Richardson, Samuel Johnson, Howard Gross, Mrs. Ethel Douglass and Mr. Charles Thomas Sr.

Members present were Messrs. and Mesdames Andrew Holsden, Milton Branch, Samuel Ward and Calvert Young.

SANS SOUCI — The pinochle club was entertained by Mrs. Bertye Whyle of 2409 Madison Ave. Tuesday evening.

Prizes went to Mrs. Tillie Vincent, Mrs. Myrtle Brown and Mrs. Margaret Johns.

Clubs

HOBBYISTS — The club was entertained by Mrs. Jeanette Johnson at luncheon and cards on Saturday afternoon.

Prizes went to Mesdames Mary Richardson, first; Laura Waller, second; and Ethel Addison, third. Taking guest prize was Mrs. Jewel Rawlings.

Other guests were Mesdames Dorothy Trayham, Louise Turk and Francis Mackay.

Other members attending were Mesdames Charlotte McNeill, Loretta Nottingham, Louvinia Wilson, Anna Mae Pinkett, and Mrs. Johnson.

PITCH AND PUTT — The golf club met recently and phella B. Winston and Ca. were entertained by Mrs. Mor- phella B. Winston and Mrs. Camilla Tucker.

After the business session, cards was played, with prizes going to Mesdames Rozella Runi, Marie Murphy, Nettie Brown, Aralee Portee, Madeline Davis and Wahseola Jackson.

The door prize was won by Mrs. Lindora Houston.

A grand surprise climaxed the meeting, when Mrs. Murphy presented members with unique monogrammed gifts designed and made by her.

Other members present at the meeting included Mesdames Mildred Carter and Lucille Monroe and Miss Estelle Busey.

TWENTY WOMEN. — Inclement weather was no bar to the ladies when the club met with Mrs. Rebecca Swindell, recently.

They assembled in the club room of the hostess for cocktails and later presented gifts to the secret pal of each member.

After this they were served in the dining room.

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