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

Traditional Christmas dinner features 'grogs', fruit delight

Ham and turkey are the old reliables when it comes to Christmas dinner but you ought to give some serious thought to cooking a goose.

Goose is the big thing in England, France and Germany.

Goose is tender and succulent, and its skin is sheer delight because of its crunchy and crispy qualities.

Here is a suggestion for a traditional Christmas dinner featuring goose and a coud of other delicious things.

• • •

Cognac Grogs
Chicken Liver Balls
Mushrooms on toast
Celery Olives
Roast Goose with potato nut stuffing
Sauerkraut in white wine
Applesauce
Greens with or without dressing
Fruits with Coconut and Cognac
Cookies Coffee

• • •

COGNAC GROSS is a traditional cold weather drink that's real popular in the French Alps. Into an old-fashioned glass put a slice of lemon stuck with a clove, a small lump of sugar and a good shot of cognac. Add boiling water and stir.

• • •

FOR CHICKEN LIVER Rolls make one half pound of bacon now drained and crumbled, one-half cup finely chopped onions, one-fourth cup parsley. Spread between cut halves of tiny rolls or croissants and heat.

ROAST GOOSE WITH POTATO AND NUT STUFFING: Combine three cups lightly whipped potatoes with two cups of crumbs, one teaspoon rosemary, one cup finely diced onion, one cup coarsely chopped walnuts or pecans, one teaspoon salt, one teaspoon freshly ground pepper and three table spoons melted butter. Blend well and stuff the goose with the mixture.

Close up vent, place the goose on a rack and bake at 450 degrees for thirty minutes. Reduce the heat to 325 degrees and roast for another one or one and one-half hours, or until the breast is tender and the skin crisp. Basting is not altogether necessary although a white wine will give it good color.

Pour off the goose fat as it accumulates in the pan and save it for cooking. Salt and pepper the goose just before removing from oven. An eight to ten-pound goose should take two or two and one-half hours.

SAUERKRAUT IN WHITE WINE. For six persons combine three pounds sauerkraut with three finely chopped cloves of garlic, one teaspoon freshly ground black pepper and one fifth of white wine. Cover the pot and simmer for four to six hours over a low flame, adding more wine if necessary.

APPLESAUCE: Make this according to your favorite recipe, although you'll never go wrong with applesauce in cans, jars or frozen.

• • •

GREENS, WITH or without dressing. Many people will want a tossed salad with this dinner. Have a bowl of greens —endives, watercress, romaine —and a bowl of dressing. Let the guests mix the salad for themselves. Some folks like salad without dressing.

FRUITS WITH COGNAC AND COCONUT. This is an excellent choice for dessert for a heavy dinner, although the school for pudding and pie gains ground every year. Mix pineapple, peaches, apples and grapes sugared and flavored with cognac.

Cover with grated coconut just before bringing to the table. As a matter of fact, any combination of fruits will do the trick.

A splash or two of cognac is enough for this dessert.

My guests insist on
GULDEN'S Yellow Mustard
Now at your grocer's.
Get a jar today.
GULDEN'S Yellow Mustard

ONLY AT
North Avenue Market...
will you find
SERVICE
Friendly, personal, courteous
QUALITY
Famous for 30 years
VARIETY
In-season and out-of-season here "every season."
PARKING
Plenty of easy free parking on our larger lot on Maryland Ave. opposite the market.
North-Maryland-20th-Charles
Daily 9AM to 9PM (Off Street Parking)
Stores Open EVERY NIGHT

Hendlers
Christmas
Treat
Conforming to our custom, established in 1912, we will give our annual treat of Hendlers good old-fashioned ice cream on Christmas morn, to the children in the Baltimore orphanages and children's wards of the Baltimore hospitals.
Institutions desiring this treat for their kiddies should communicate with us in writing, on or before December 19, stating the number of children to be served.
Hendler Creamery Company
"The Velvet Kind"
Ice Cream
1100 Block
E. Baltimore St.

COOKING IS FUN

Cherry pie teams Yule color, taste

Holiday - bright Pineapple Cherry Pie teams two fruit flavors in a winning combination that will delight your family all through the Christmas season.

You'll want to serve it often and you can because it's so easy to make.

• • •

YOU START with canned pineapple and cherries so the job is almost done for you! For a prize - winning crust, sift together two cups sifted enriched flour and one teaspoon salt.

Cut or rub in two-third cup shortening until mixture is crumbly. Sprinkle with two to four tablespoons cold water, mixing lightly until dough begins to stick together. Divide dough in half. Roll one half to circle one-eighth inch thick and fit into nine-inch pie pan.

Roll remaining half of dough for top crust. For Pineapple Cherry Filling, mix one and two-third cups drained crushed pineapple (one pound, four-ounce can), one and three-fourth cups drained unsweetened red tart cherries (one pound, four-ounce can) and one tablespoon lemon juice. Mix one-fourth cup sifted enriched flour, one - fourth to one-third cup sugar and one-fourth teaspoon salt. Add flour mixture to fruit mixture and stir well with a fork

Turn Pineapple Cherry Filling into bottom crust. Arrange top crust over filling, trim and flute edge. Prick or slash pastry to allow steam to escape.

Bake in hot oven (425 degrees F.) fifteen minutes. Reduce heat to moderate oven (375 degrees F.) and bake about twenty five minutes longer. Makes one nine-inch pie.

• • •

HERE'S CHRISTMAS idea for a club meeting or group get - together during the holidays.

Have each person bring a copy of her favorite Christmas cookie recipe and several sample cookies from that recipe—enough for everyone to have one.

Then, place the cookies on a table for all to see. Let each person take home a sample of each cookie along with the recipe for future use.

• • •

BRING CHILDREN'S dreams of sugar plums into the holiday festivities in your home.

You can with Sugar Plum Tarts—rich, flavorful custard tarts! Decorate these glistening tarts with a dainty cloud of whipped cream. For tender pastry shells, sift together two cups sifted enriched flour and one teaspoon salt.

Cut or rub in two-third cup shortening until mixture is crumbly. Sprinkle with two to four tablespoons cold water, mixing lightly until dough begins to stick together. Divide dough in half. Roll one half to circle one-eighth inch thick and fit into six custard cups.

For the Custard Filling, scald two cups milk. Combine one-fourth cup enriched flour, one-fourth cup sugar and one-half teaspoon salt. Add to milk, stirring well.

Add one-fourth cup milk to two beaten eggs, stirring constantly. Return egg mixture to remaining milk (look over very low heat, stirring constantly, until mixture begins to thicken (about five minutes).

Add one teaspoon vanilla extract. Cool. Turn into pastry shells. Pit and cut 16 drained and chilled canned purple plums (one-pound, fourteen-ounce can) into halves.

Meat balls with potatoes

Short cuts to good cooking are of interest to all homemakers.

For example, what could be faster than sauces that don't require cooking? All you do is add undiluted Carnation to condensed soup for perfect sauces every time. I hope you'll try Meat Balls with Scalloped Potatoes soon. The sauce for the potatoes is made with cream of celery soup. And for juicy never crumbly meat balls and meat loaves, too, always use better-blending Carnation.

• • •

MEAT BALLS and Scalloped Potatoes require two-thirds cup undiluted Carnation Evaporated Milk, one egg, one and one-half pounds ground beef, one-half cup fine crumbs, one and one-half teaspoons salt, one-fourth teaspoon pepper, one teaspoon dry mustard, one-fourth cup finely chopped onion, one-half cup chopped green pepper, six cups thinly sliced raw potatoes, one can condensed cream of celery soup, one cup undiluted Carnation Evaporated Milk.

Measure all but the last three ingredients into a large mixing bowl. Mix well. Shape into meat balls. Cook sliced potatoes in boiling water five to eight minutes or until partially cooked. Drain thoroughly.

Corn pudding

For old-fashioned corn pudding use one can of cream style corn, three eggs, a teaspoon salt, an eighth teaspoon pepper, three tablespoons melted fat, three tablespoons sugar and one and an eighth cups scalded milk.

COMBINE CORN and remaining ingredients. Pour into greased baking dish and bake in slow oven thirty or forty minutes or until firm.

One-half cup chopped walnuts and two teaspoons grated onion may be added.

Redeem your S&H GREEN STAMPS for lovely Christmas Gifts!
Get Double Savings!
Acme SUPER MARKETS
Where Quality Counts and Your Money Goes Further!

4502 SIZES 12–20

This smart shirtwaist frock is an around-the-year fashion. Fitted bodice and flaring skirt are perfect formula for figure flattery.

Make it in faille, cotton or wool.

Printed Pattern 4833 comes in sizes 12, 14, 16, 18 and 20; also 40, 42.

Size 16 takes four and three fourth yards 39-inch material. Price, fifty cents.

BLOUSE BEAUTIFUL! whip up in a few hours to team with casual or party skirts, slacks and suits.

Note A neck, fitted midriff that wraps and ties in a neat and narrow waist.

Printed Pattern 4502 comes in sizes 12, 14, 16, 18, and 20. Size 16 requires one and seven eighth yards of 54-inch material. Price thirty-five cents.

CHICAGO — A 24-year-old advertising designer, **Emmett McBain**, had a Max Roach record album cover on display at the American National Exhibition in Moscow. The young artist has designed some 23 covers for Mercury Records.

ORDER FROM AFRO-AMERICAN Pattern Department, 243 West 17th St., New York 11, N.Y.

Hostess pride: Banana cake with fruit frosting

Every hostess loves that moment when she presents a cake of her own making. The guests may compliments and smile their appreciation, realizing, of course, that it is an honor to be served a beautiful home made cake.

Nowadays, a hostess does not have to bake every cake from scratch beginning with sifting the flour and sugar and so on. Instead she may want to save time to devote to other dishes by starting her cake with a box of cake mix. Two neat tricks quickly made from a mix, gives her a dependable good foundation, and from there she can proceed to make a distinctive filling and frosting which will turn these layers into a cake she can call her very own.

For example, here is a cake made from a package of banana cake mix that is delicious and pretty enough for a special occasion. The filling and frosting make it different and unusual, yet simple enough that you would be proud and happy to serve.

• • •

BANANA CAKE with Fruit Frosting is made with one package banana cake mix, one and one-fourth cups water, two eggs unbeaten, Fruit Nut Filling, and Beat n' Eat Frosting.

METHOD: Place cake mix in bowl; add water and eggs. Beat three minutes until smooth and creamy. Pour batter into two round nine-inch layer pans, which have been greased and floured on bottoms and sides. Bake in moderate oven (350 degrees F.) thirty-five to forty minutes. Cool.

Spread Fruit Nut Filling over one layer; place second layer on top. Frost top and sides of cake with Beat 'n' Eat Frosting. Decorate with additional fruit and nuts, if desired.

FRUIT NUT FILLING: Combine in saucepan one half cup each chopped dates and chopped raisins, three-fourth cup packed brown sugar, one third cup granulated sugar, and one cup water. Cook and stir over medium heat about thirty minutes, or until thick enough to spread. Cool; then add one-half teaspoon each lemon juice and grated lemon rind and one-half cup broken walnuts.

PERFECTLY PREPARED with the Finest New England Rum, California Brandy and Blended Whiskey
Just chill, shake and serve!
OVERBROOK'S Old Fashioned EGG NOG
in the NEW PARTY PACKAGE With the glass on top!
Overbrook's Old Fashioned EGG NOG
90 PROOF
AVAILABLE AT ALL LIQUOR STORES
THE OVERBROOK EGG NOG CORP. BALTIMORE 1, MD.

ACTUALLY BETTER!
Better, actually, than the accepted standard (U.S. Gov't. Specifications) for high-grade baking powder.
Better Baking is yours to enjoy when you use HEARTH CLUB BAKING POWDER
And, day in and day out it costs pennies less than most brands
HEARTH CLUB BAKING POWDER DOUBLE ACTING

RICHER COFFEE FLAVOR... with double-rich Carnation!
LOOKS LIKE CREAM! POURS LIKE CREAM! EVEN WHIPS!
Carnation in the Red and White Can actually brings out *richer coffee flavor than cream.* It's the world's leading brand of evaporated milk – the double-rich milk with twice as much cream in every drop. Join the millions who prefer the world's finest in their coffee. Fill *your* cream pitcher with Carnation, and enjoy richer coffee flavor – delicious, full-bodied – cup after cup. Get Carnation in the bright red and white can today!
Recipes on the labels, too! Look for the wonderful tested recipes on every Carnation label. Your family will love them!
World's leading brand of evaporated milk!
Carnation EVAPORATED MILK
"from Contented Cows"

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

The People's Market Place — The Want Ad Section

Classified Pages are-17-18-19-20-21 -22-23-24

Vital Statistics

MARRIAGES

TEAL-CAPERS — Atoya, 18, laundry worker, 1217 W. Hill, Elizabeth, 14, 815 Pierce.

BANNERMAN-SAVAGE — Eva, 21, nurse, 1622 Woodyear, Anna M., 21, 1461 N. Carey.

FISHER-WILLIAMS — Roosevelt C., 18, gas station attendant, 1838 N. Bond; Katherine, 19, 2301 Mura.

LAMBERTH-BUTLER — Junior, 67, retired, 740 W. Baltimore, widower, Annie M., 57.

RITCHER-BURWELL—Rufus, 35, truck driver, 308 N. Monastery, divorced; Elizabeth, 28, divorced.

LAWRENCE-LAWRENCE — Alton, 50, brick layer, 2006 Edmondson, divorced; Pauline, 45, 314 N. Ann, divorced.

BARRIS-TOLSON—James S., 50, chauffeur, 824 Harlem, divorced; Frances M., 48.

WALKER-MOSBY — Edward S., 23, student, Fort Meade, Md., Fifth, 19, Philadelphia Pa.

BEATH-SCOTT — Otho, 59, laborer, 836 W. Mulberry, widower, Carrie W., 56, 1006 W. Saratoga.

CRAWFORD-CARTER — William, A., 28, laborer, 115 N. Wolfe; Thelma, 22, 701 E. North.

BARRIS-JONES — William H., 18, joiner, 1004 E. 20th; Inez, 27, 938 N. Wolfe.

JOHNSON-ROBERTS — McKinley, 24, worker, Keyseline, Md.; Mildred, 19, 1931 Bradenth.

BROWN-LOWRY — Clarence, 24, plumber, 1218 Lafayette; Frances, 20, 1 Lafayette.

ROBINSON-MONROE — Daniel, 72, dock worker, 1202 Bonte; Ella, 2, "Sole Homestead".

EVANSON-COLEMAN — Ashford L., 57, chauffeur, 704 W. Baltimore, widower; Hortense, Md., divorced.

WOODS-CHAVEZ — William, 34, self employed, Glen Burnie, Md., 21, Forest Beach; Ella, 20, Glen Allendale.

GRAHAM-CHALK — Kermit, 49, steel worker, 1212 E. North; Aneta, 33, 402 W.

BRYAN-BOWSER — Hayes, 52, construction worker, 1 Edmondson; Amanda, 45, 1625 Edmondson, divorced.

CURREY-WILLIAMS — Sonny, 35, steel worker, 1117 E. Fairmont, widower; Rebecca, 44, 1206 Allendale, widow.

WILLIAMS-SMITH — Robert E., 24, laborer, 1441 Linden, Mae B., 22, 1323 Druid Hill.

CASTLE-THORNTON — Archie L., 27, cook, 1 Madison; Nancy J., 24, 1 Madison.

BOLTON-ROBINSON — Edward B., 34, laborer, 1306 E. Saint Thomas; Ida M., 32, 1306 E. Saint Thomas, divorced.

LEWIS-ANDERSON — Andrew J., 24, laborer, 1 Biggs Realtor; Lillie M., 20, 1 Biggs.

JOHNSON-WATTS — John B., 35, electrical worker, 1 North Potomac; Ruth, 32, 1 North Potomac, divorced.

HILL-LA VERNE — Arthur, 38, repairman, 1 Gallimore; Mae, 35, La Verne B. Gallimore, divorced.

BROWN-WALKER — Arthur L., 29, construction worker, 628 Pitcher; Sylvia, 20, Bucktown.

FARMER-GORDON — Ernest, 21, warehouseman, Brooklyn, N.Y., Jean, 22, 1 Brooklyn.

FITZPATRICK-KELLY — Jesse, 45, laborer, 1 Washington, widower; Ethel, 45, 1 Washington.

CUNNINGHAM-WILSON — Paris C., 46, brick layer, Washington, D.C., divorced; Ruth, 40, Baltimore.

LIGHTFORD-HOLT-TRUMAN — Frederick J., 21, brick layer, Philadelphia, Pa.; Mary, 18, Philadelphia.

BOYD-BOYD — Ernest, 45, musician, New York City, divorced; Ottegia R., 41, Baltimore, divorced.

DIVORCES GRANTED

Hugh R. Sykes from Christian Sykes. Maidred McMillion from Robert McMillion; Josephine Sorrell from James Sorrell. Donald Dyson from Regina Gaines.

Eleanor Brown from Arthur Brown. Willie M. Todd from Edward Todd. Mildred Brown from William Butler. Calvin Mosley from John Mosley.

DIVORCES FILED

Paul Timmie vs. Theodore Timmie. Eulan Hicks vs. Clarence Hicks. Maria Brown vs. Leroy Burrie. Dorothy Jackson vs. Peter Jackson. Bertha Jackson vs. Marquette Jackson. Mildred I. Hicks vs. Abraham Banks. Robert B. Watts, attorney.

Romaine F. Sharpe vs. Vance R. Sharpe. Robert B. Watts, attorney.

Theodore Parker vs. Gertrude Parker. Lawrence F. Dawson, attorney.

Robert B. Watts, attorney.

Willie Bonham vs. Mildred Bonham. Robert B. Watts, attorney.

Ruth Mae Bailey vs. Robert Bailey