butter cream frosting when there's company for dinner.

The cake will reward you with a delightful aroma as you blend Chocolate Oatmeal Cookies. Raisins add a wholesome bonus to this variation on the popular classic. And since 6 ounces of cocoa goes as far as 8 of baking chocolate, you can afford to make enough to satisfy all your cookie monsters.

Finally, turn up the oven to 400 degrees F and let pie shells bake while you prepare a banana or chocolate cream filling. Fill one pie shell, freeze the other.

Cocoa Pastry Pie Crust

(2 pie shells)

2 cups unsifted all - purpose flour
½ cup sugar
One-third cup Hershey's Cocoa
¼ teaspoon salt
½ cup plus 6 tablespoons COLD butter
1 teaspoon vanilla
4 to 5 tablespoons very cold water

Combine flour, sugar, unsweetened cocoa, and salt in mixing bowl. Cut in butter with pastry blender or two knives until particles resemble coarse crumbs. Sprinkle in vanilla and water, 1 tablespoon at a time, mixing with fork until all ingredients are moistened. Shape into a ball; chill until ready to use. Divide dough in half.

Roll each piece into a circle 2 - inches larger than 9 - inch pie plate. Place in pie plate; flute edges. Prick bottom and sides with tines of a fork. Bake at 400 degrees F for 8 to 10 minutes; cool. Fill with your favorite cream filling. And, if desired, sprinkle with grated chocolate.

Chocolate Peanut Butter Chip Bars

(About 32 bars)

Two-thirds cup butter or margarine
Two-thirds cup shortening
1 cup sugar
1 cup packed light brown sugar
2 teaspoons vanilla
4 eggs
2½ cups unsifted all - purpose flour
½ cup Cocoa
1 teaspoon baking powder
1 teaspoon salt
2 cups (12-ounce package) Reese's Peanut Butter Chips

Cream butter or margarine, shortening, sugar, brown sugar and vanilla in large mixer bowl. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, baking powder and salt; add gradually until smooth and well blended. Stir in peanut butter chips. Spread mixture in two greased and floured 9 - inch square pans. Bake at 350 degrees F for 30 to 35 minutes or until cake tester inserted in center comes out clean. Cool in pan; cut into bars.

Tripple Spiced Cocoa Cake

¾ cup shortening
1¼ cups packed light brown sugar
1 cup sugar
2 eggs
1½ teaspoons vanilla
2 - Two thirds cup unsifted cake flour
Two-thirds cup Cocoa
1½ teaspoons baking soda
¾ teaspoon salt
¾ teaspoon cinnamon
¼ teaspoon ginger
⅛ teaspoon nutmeg
1½ cups buttermilk or sour milk

Cream shortening, brown sugar and sugar in mixer bowl. Add eggs and vanilla; blend well. Combine flour, cocoa, soda, salt, cinnamon, ginger and nutmeg; add alternately with buttermilk or sour milk to creamed mixture, beating well after each addition.

Pour into two greased and floured 9-inch square cake pans. Bake at 350 degrees F for 40 to 45 minutes or until cake tester inserted in center comes out clean. Cool cake in pans about 10 minutes; remove from pans. Cool completely. Frost, if desired, or serve with a dollop of whipped cream or ice cream.

To sour milk: Use 1½ tablespoons vinegar plus milk to equal 1½ cups.

Chocolate Oatmeal Cookies

(About 6 dozen cookies)

1 cup shortening
1 1-3 cups sugar
2 eggs
2 cups unsifted all - purpose flour
One-third cup Hershey's Cocoa
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
½ cup milk
2 cups rolled oats
1 cup raisins

Cream shortening and sugar in large mixer bowl. Add eggs; blend well. Combine flour, cocoa, baking soda, salt and cinnamon; add alternately with milk to creamed mixture, beating well after each addition. Gradually stir in oats and raisins. Drop by teaspoonfuls onto lightly greased cookie sheets. Bake at 350 degrees F for 10 to 12 minutes. Cool 1 minute before removing from cookie sheet onto wire rack; cool completely.

—Carnival

(Continued from Page 14)

number of native captains who run charters to the island.

Most have been sailing all their lives, and can equip you with snorkel gear. The ride over to Buck Island is the perfect way to cool out — so much so that it became a daily requirement during my stay.

Captain Clyde, who charters half and full day sails on his 30-foot sloop, the Snowflake, persuaded me to try snorkeling just once.

After getting over my initial fear, of jumping from the boat into 50 feet of water, I was hooked! There is an underwater trail, lined with giant coral reefs that have been labeled for your convenience.

The fish here are gorgeous — brilliantly colored, as if by some wild artist who was given free reign.

St. John is the smallest and quaintest of the three islands. It can be reached by ferry from St. Thomas. Two-thirds of the island have been preserved as a national park, and its lengthy, marked underwater trail is one of its main highlights.

A fun way to travel between St. Croix and St. John, or St. Thomas, is by Antilles Airboat. The small seaplane takes off and lands in the water, and is almost as much fun as an amusement park ride.

St. John, St. Croix, and St. Thomas each has its own distinctive charm and appeal. All three are well worth a visit — at which time it can be seen why the license plate slogan, "American Paradise," could not have been more appropriate!

Through the Windows

Through the windows of my eyes
I see a house.
Through the windows of that house
I see a door
Through the doors of that room
I see a bed.

Through the windows of my eyes
I see my wife
Through the windows of my eyes
I see she's not alone.
I closed the windows of my eyes
And hers too.

YOLANDA ATKINS
Baltimore, MD