

THE WOMAN'S PAGE

Social Notes

Apex Visitors
Mr. and Mrs. Allen Thomas of Apex visited their cousin, Bill Jones, proprietor of the College Inn on last Monday. Mrs. Thomas is the former Miss Evans of Raleigh.

Sunday Guest
Mr. and Mrs. McMillan of Raleigh were the Sunday guests of Mr. and Mrs. Patterson of 624 Price Street.

Volkmenia Club Holds Memorial For Miss Amey
The Volkmenia Club held its opening meeting last week at the home of Mrs. Sara Amey, Johnson, in memory of the late Miss Minnie Amey, who was a loyal member of the organization.

After the program, the club members were invited into the dining room where they were served a delicious course luncheon. The place cards were hand painted booklets, in shape of an oak leaf. On the inside was the following poem, written by Mrs. Lydia Merrick and dedicated in memory of Miss Amey.

We Remember
The Volkmenians meet
With Minnie Amey first
On Elm Street
It is with gladness
Not sadness
We think of her here
We still see her smile
We feel her good cheer
No task was too great
No snow too deep
On her job she was there
Loved Club mates to greet
As she did them
Shall we do now?
Faithfully carry on loyal and true
Just making happy—the whole day thru.

Elder Washington Attends Conference
Elder H. A. Washington left the city on Tuesday to attend the CME Conference in Asheville. Elder Washington has pastored in Durham for six years, at the church on the corner of Matthew and Cobb Streets. He says that this year is the greatest of the three he has had in the Washington District. Bishop J. A. Brad, D. D. presides at the conference in Asheville.

Winston Salem Guest
Dr. Malloy of Winston Salem was the guest of Mr. and Mrs. W. L. Patterson of Price Street while attending the Doctors' Clinic at Lincoln Hospital last week.

Junior Missionaries Sponsor Delightful Program
The Junior Missionaries Society of the Pine Street Presbyterian Church sponsored an enjoyable program at the church on Sunday afternoon. Professor James T. Taylor Dean of men at North Carolina College was the guest speaker. His speech was very well received by the audience. Others taking part in the program were: Misses Morine Dixon, Cleo Russell, and little Miss Vivian Austin; Mesdames Avant and Fancette; also Reverend Avant, Messrs. David Parham, James Patterson and Professor Buchanan. Misses Eva Patterson and Ruth Royster were in charge with Miss Royster as Mistress of Ceremonies.

Attends Football Game
Mrs. W. D. Hill was among those from Durham to attend the football game in Charlotte on Saturday between North Carolina College and Johnson C. Smith U.

Community Center To Present Sue Smith McDonald In Recital
The Community Center of the White Rock Baptist Church presented Sue Smith McDonald, Contralto of Philadelphia, in recital at the church on Sunday night at 7:30.

He local home town paper says that "Miss McDonald recommends herself immediately to her listeners with a warm and mellifluous voice of equal beauty in all registers."
Miss McDonald is a native of Waycross, Ga. Her musical training began when she was quite a child. She continued her study of music at Clark University, Atlanta, from which school she received her baccalaureate Degree. For ten years she was a teacher of voice and the piano at colleges located in Nashville, Tenn., Austin, Texas and Orangeburg, South Carolina. Her post graduate work has been done in Chicago and Boston.



Headed by President Aida Bailey, the Women's Education Club of Montclair, N. J. has won wide commendation by its policy of providing scholarships for deserving students, funds for which are raised by recitals, featuring nationally famous artists and sponsored by the club. Marion Anderson was last year's recitalist. Shown in the above photo, grouped about President Bailey, are Club Members Elizabeth Vobburgh, Fannie Downey, Minnetta Dennis, Kathleen Wibican, Vestilla Lester, Mary B. James, Clifton Beckett, Virginia Fowler, Mary Gregg, Florence Hampton, Auriel Hayes, Mary Moore, Clara Ricketts, Lucy Selden, and Lena Stephens. (ANP)

Suggestions For The Week End Menu

(By Aunt Ruthie)

FRIDAY Breakfast
Orange Juice Bacon
Poached Eggs Coffee
Toast Milk
Lunch
Oysters Fried with Bacon
Potato Salad Crackers
Tea Milk
Dinner
Lamb Chops with Glazed Pineapple
Mashed White Potatoes
Carrots & Peas Parker House Rolls
Lemon Snow with Custard Sauce
Coffee Milk

SATURDAY Breakfast
Tomato Juice Cinnamon Toast
Eggs Marmalade
Coffee Milk
Lunch
Fruit Salad Grilled Ham
Sandwiches
Cake Cocoa
Dinner
Liver Loaf Spinach
Brussels Sprouts Salad
Baked Potatoes Sliced Bread
Gingerbread Pudding
Coffee Milk

SUNDAY Breakfast
Grapefruit Pancakes with
Maple Syrup Sausage
Coffee Milk
Dinner
Chilled Pineapple Juice Duck
Roasted Fruit Salad
Apple Sauce String Beans
Candid Sweet Potatoes
Hot Rolls Chocolate Cream
Cake Deni-Tasse
Supper
Potato Salad Frankfurters
Hot Chocolate Drop Cookies

OYSTERS FRIED WITH BACON
Very thin slices of bacon rolled around the oysters, pin together with a toothpick; dip in butter, fry, withdraw the toothpicks, serve on toast with tomato sauce.

LIVER LOAF
1 pound beef liver
1-4 cup chopped salt pork
2 Tbls. chopped onion
1 cup soft bread crumbs
1 Egg, beaten, salt, pepper.
Pour boiling water over liver, let stand for a few minutes and then drain. Grind liver, salt pork and onion together and combine with remaining ingredients. Mix thoroughly and shape into a loaf with the hands or turn into a greased loaf pan. Place a few strips of salt pork over the top of the loaf or dot with butter, and bake in a moderate oven, 350 degrees F., for about an hour.

Duke University School of Religion will be the guest speaker. His subject is "The Part Youth Must Play In Thanksgiving."

The president of the league, Charles Doom, has arranged the following numbers in accordance with the occasion: Two solos by Miss Margaret Rice and Isadora Boyd Oglesby; Readings by Mrs. I. H. Buchanan, and the Misses Marie Southernland and Ethel Doom. The public is cordially invited to attend.

NEW MODERATOR OF NEW HOPE BAPTIST ASSOCIATION TO MAKE GOODWILL TOUR OF ALL CHURCHES

REV. T. A. GRADY
Rev. T. A. Grady, newly elected moderator of the New Hope Baptist Association has announced that beginning November 21 and extending through February 21, 1938 a "Goodwill Tour" of every church comprising the association will be made as a means of creating interest, a better understanding and wholehearted cooperation between the 31 member churches.

REV. JAMES STEWART
Rev. James Stewart, President of the Sunday School Convention; Mrs. A. Filmore, President Women's Department; Rev. W. M. Fuller, President BYPU; Rev. C. L. Lassiter, Moderator Union Meeting and S. J. Caldwell, President of the Musical Convention, which is located on Gleen Street in the East Durham section has one of the most progressive programs for young people in the city. He is a graduate of the North Carolina College, class of 1922.

REV. C. L. LASSITER
Rev. C. L. Lassiter, Moderator of the church at the corner of Matthew and Cobb Streets. He says that this year is the greatest of the three he has had in the Washington District. Bishop J. A. Brad, D. D. presides at the conference in Asheville.

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Rev. W. M. Fuller, President of the BYPU. He is a graduate of the North Carolina College, class of 1922.

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MRS. A. FILMORE
Mrs. A. Filmore, President of the Women's Department. She is a graduate of the North Carolina College, class of 1922.

CLUB WOMEN WIN PRAISE FOR AIDING WORTHY
The Women's Education Club of Montclair, N. J. has won wide commendation by its policy of providing scholarships for deserving students, funds for which are raised by recitals, featuring nationally famous artists and sponsored by the club.

1 cup sugar
1 tablespoon tapioca
1-2 package prepared gingerbread flour.
Make syrup of sugar and water, boil apples and stew slowly until tender. Add tapioca. Place in casserole. Mix gingerbread flour according to package directions and pour over top. Bake in a moderate oven, 350°F., for 30 minutes.

CHOCOLATE ICE CREAM CAKE
2 layers of cake
Chocolate Syrup
Vanilla Ice Cream
Walnut or Pecans
Spread bottom layer of cake with ice cream, add top layer, pour chocolate syrup over all and decorate with nut meats. Serve at once.

CHOCOLATE SYRUP
1 cup Cocoa
1 cup sugar
1-4 teaspoon salt
1 cup boiling water
1-2 teaspoon Vanilla
Mix cocoa, sugar and salt, add water, mix thoroughly. Cook 5 minutes over direct heat, add vanilla, chill. It a hot sauce is preferred, hold in double boiler and add 2 tbs. of butter just before serving.

HARLEM GROUP TO SEND AMBULANCE UNIT TO SPAIN
Continued from page three
ing the Loyalists, this is the first time that an effort has been made to send to Spain an ambulance unit completely staffed and a hospital unit completely

GINGERBREAD PUDDING
1 cup water
2 lbs. cooking apples (peeled and cut in 8ths.)

Have A Cocktail

(By Aunt Ruthie)
Perhaps some of our readers of "Have a Cocktail" would like to turn the clock backwards just for a little. We have dug up some old favorite recipes. Hope it goes well.

Jack Rose
Into a shaker place some cracked ice. Equal portions of applejack and gin. Add a dash of grenadine and shake. Serve in cocktail glasses.

Dry Martini
1 part French vermouth
2 parts dry gin
Ice, stir and serve in cocktail glasses.

Manhattan
2 parts rye whiskey
1 part Italian vermouth
Ice, stir and strain into glass in which maraschino cherry has been dropped.

Rock & Rye
Into glass put:
1-2 tablespoon rock candy or up
1 wine glass of rye
Juice 1-2 lemon
Add wineglass of boiling water

ARABIAN DROPS
1-2 cup butter
1-2 package sliced pasteurized dates
3-4 cup powdered sugar
2 egg whites, unbeaten
Place all ingredients in mixing bowl and stir until they are well blended. Drop mixture by teaspoons on a well-oiled baking sheet or inverted dipping pan. Bake in a moderate oven 350c. for 15 minutes. (makes 18 cookies)

COOKIE CORNER

(By Aunt Ruthie)
CHOCOLATE APPLESAUCE COOKIES
(Makes 3 dozen)
1-2 cup shortening
1 cup sugar
2-1-4 cups flour
1 teaspoon soda
1-2 teaspoon salt
2 teaspoon cinnamon
1-2 teaspoon cloves
1-2 teaspoon ginger
4 teaspoon cocoa
1-2 cups applesauce (unswartened)

Cream shortening, add sugar and heat well, sift together the flour, soda, salt, spices, and cocoa and add alternately with the applesauce. Beat thoroughly. Drop by teaspoonfuls on greased pebble sheet and bake in a moderate oven, 350c. for 15 minutes.

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