



# THE WOMAN'S PAGE



## Social Notes

### MRS. EVA GOINS HOSTESS TO WISTERIA BRIDGE CLUB

Mrs. Eva Goins was hostess to the Wisteria Bridge Club Monday night. The home was a scene of autumn—fall flowers were used in profusion. Five tables were arranged for guests who enjoyed the evening to the highest. Salad course, tea, cake, candy and nuts were served. Highest club prize was presented to Mrs. Pearl Cordice. Second to Mrs. Clyde Scarborough. Mrs. Bernice Jones, guest prize.

Members present were: Ida McCoy, Josie Rich, Betsey Mills, Pearl Cordice, Clydia Scarborough, Ed Davis, Mary Shepard, Dottie Williams, Mamie Spaulding, Pevy Watkins, Sallie Whitford, Lillian Buchanan, Maude Lorraine Chat Rivers.

The guests present were: Sadie Christmas, Mabel Davis, Emma Leathers, Bernice Jones, Ruth Spaulding, Heaster Mitchell, Celesta Smith.

**Attending Conference**  
Mrs. Alice Briggs and her two children, Dorothy and Samuel Lee are attending a conference of the Free Will Baptist Church at Raeford. They will return to Durham on Sunday evening.

**Attending Conference**  
Rev. and Mrs. W. F. Cox of Simmons St. left the city Wednesday morning for Raeford to attend the Conference of the Free Will Baptist Church. Rev. Cox is Pastor of the Oak Grove Free Will Baptist Church located on Colfax Street.

**Visiting Parents**  
Miss Hazel Edwards, co-ed of West Virginia State College is visiting her parents, Prof. and Mrs. G. A. Edwards of Fayetteville Street.

**Rev. Higgs Feted With Surprise Party**

The members of Mt. Calvary Christian Church honored their pastor, Rev. N. E. Higgs with a surprise party at his home, 604 Branch Place on Saturday evening, Nov. 20.

The guests were members and friends of the church, who enjoyed a delicious course of sandwiches, ice cream and cake. Rev. Higgs was presented with a handsome purse which was highly appreciated, by him.

**Who's It Club Has Gals' Affairs**

The Who's It Club entertained its many friends at the Algonquin Club House on Friday night November 19. The club consists of popular co-eds with George Young as President. The guests declared a gay evening was spent.

**Visits Times Office**

J. A. Rogers, noted historian visited the Carolina Times office on Saturday. Mr. Rogers will speak at White Rock Baptist Church on Sunday morning.

**Visits Times Office**

Reverend McKinley Hawkins of Brooklyn, N. Y. visited the Carolina Times office on Tuesday. Rev. Hawkins is visiting his uncle, J. O. Toney in Spring



Polka-Dotted Velvet Ensemble

An ensemble that consists of matching coat as well as suit printed with small white polka dots, and satin blouse, is developed in wine velvet.

## Planning The Big Dinner

By Aunt Ruthie  
Over the hills and through the snow—  
New Grandmother's cap I spy!  
Hurrah for the fun—is the pudding done?

Hurrah for the pumpkin pie! We've always thought that this little verse—which is certainly in the repertoire of every well-brought-up American—holds a very right and proper attitude toward Thanksgiving. The journey is pleasant and exciting—Grandmother herself is all right, and there's going to be a lot of fun—but it's the dinner, ah, that dinner, that is the real center of the stage!

**Thanksgiving Brings Out The Best In Cooks.**

There's something inspirational to us all about Thanksgiving dinner. Mediocre cooks turn, almost overnight, into chefs of the first water, and a good cook performs miracles of gastronomical elegance upon her humble stove, until the very air from the kitchen itself will drive a hungry man mad. Thanksgiving dinner just simply MUST NOT FAIL!

To that end, we're giving here here some hints that we've picked up in getting together a good number of Thanksgiving dinners—that will help all toward that elegant feeling of stuffed sufficiency that should steal over the family just about 5 minutes after the pudding.

**After the Turkey, Then What?**  
Of course, you'll have turkey. And if you'll remember these suggestions, we'll guarantee that it will be the golden-brown, thoroughly cooked, wonder bird that everybody expects.

Allow 3-4 or 1 lb. of turkey to each person, depending on whether you buy it with feet, feathers, etc. or not. Tell the butcher not to chop off wing tips, but to chop the feet off cleanly and sharply.

Although some people prefer, as I claim to prefer, the flavor of a tom turkey, impartial judges have repeatedly assured us that there is no perceptible difference in flavor or tenderness.

Allow one cup of stuffing to every pound of turkey. Baste your turkey securely. Roast your bird at a temperature of 350.

Here is a convenient time table for that process:  
7 lbs.—3 hours 18 lbs.—5 hours  
12 lbs.—3 3/4 hour 22 lbs 5 1/2  
A turkey will roast as well in a covered or uncovered pan, although if you use an uncovered the bird with a sort of tent of

lightly oiled paper.

For the remainder of your dinner, it is wise to have something just a touch unexpected—an old favorite fixed in a new way. Thus your dinner will have that "different" feeling that will make it one to be long remembered. Here are some recipes that are unusual, but easy to prepare, and will go well with your Thanksgiving feast.

**Beeslet as Grain.**  
1 cup grated 1-2 tablespoons  
American cheese flour  
1 1/2 cups milk Salt & pepper  
1-2 tablespoons  
butter

**Roll the broccoli in salted water in an uncovered kettle until tender. Drain and place in a buttered baking dish. Sprinkle with cheese. Make a white sauce of the milk, butter, flour, and seasoning. Pour over broccoli and bake until cheese melts.**

**Chestnuts with Brussels Sprouts**  
Drop brussels sprouts in cold water for ten or 15 minutes before cooking. Cook in salted boiling water in uncovered pan for 20 minutes. Then combine with boiled chestnuts and simmer for 10 minutes more. Season with browned butter.

**Cranberry Pie**  
3/4 cup sugar 1 tablespoon  
1 cup water Cornstarch  
2 cups picked 1 tablesp: water  
over cranberries

**Bol together the sugar and the cup of water 5 minutes, add the cleaned cranberries and cook until all have popped their jackets. In the meantime, make a paste of cornstarch and water, add carefully to the berries, stirring steadily. Pour this filling into a baked graham cracker crust, and bake in a moderate oven for twenty minutes.**

**Cider Frappe.**  
1 cup sugar 1/2 cup water  
3 1/2 cups sweet cider  
1 can No. 2 pineapple juice  
Juice of 2 lemons Mint-Cherries  
Cook sugar and water together 10 minutes; cool, add fruit juices and cherries, and cider. Freeze in mechanical refrigerator. Remove from tray and whip to a mush with a rotary beater. Serve in sherbet glasses.

A pleasant variation to time-tested mince pie, add 1 cup of muscatel wine to every two cups of mince meat. This gives a delightful, tangy flavor.

**NEW YORK**—From corpse to jail cell in one short jump is the story of Chief Craig. It was enacted Tuesday.

Craig was found, apparently dead, beside the highway. Officers gathered beside the body, and were preparing to hold an inquest when Craig sat up, around, and landed in jail for drunk.

## Suggestions For The Week-End Menu

By Aunt Ruthie	Spinach	Carrots	Rolls
	Ice Cream	Plain Cake	Milk
		Coffee	
<b>FRIDAY Breakfast</b>	Hot Cocoa	Omelet	Bacon
Orange Juice Sausage Grits	Toast	Orange Marmalade	
Biscuits Coffee Milk	<b>SCALLOPED POTATOES WITH PORK CHOPS</b>		
<b>Luncheon</b>	4 or 5 Medium Sized Potatoes	1 Medium Sized Onion	Flour, Salt, Pepper
Baked Mackerel White Potatoes	2 to 3 cups milk, 4 pork chops	Eggs, Crumbs	
Buttered Spinach Bread	Slice potatoes and onions thin, arrange in layers in buttered baking dish. Sprinkle each layer with flour, salt and pepper and dot with butter. Add milk in cover. Season pork chops with salt and pepper; dredge with flour, dip in beaten egg, and roll in fine dry crumbs. Brown chops in fat in hot frying pan. Place meat on top of potatoes and bake in a slow oven; 300°F., for about an hour or until meat and potatoes are tender.		
Sliced Pineapple Cookies Tea	<b>BERNICE CALVIN WINS HIGH SCHOLARSHIP HONORS</b>		
Coffee	Continued from page three		

**SATURDAY**  
Pineapple Juice Eggs Ham  
Jelly Toast Coffee Milk

**Luncheon**  
Vegetables Soup Baked Spare ribs Mashed Potatoes  
Collard Greens Corn Bread  
Apple Sauce Cookies Tea

**Supper**  
Boiled Pig Feet Potatoe Salad  
Saltine Crackers Coffee Milk

**SUNDAY Breakfast**  
Grapefruit Fried Chicken with Gravy Grits Hot Rolls Butter Coffee Milk

**Dinner**  
Fruit Cocktail Roast Pork  
Crowned Potatoes Apple Sauce

## Marie Downing BEAUTY AND ROMANCE

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MARIEUSE BEAUTY FOUNDATION

The Lorraine Beauty Foundation is established by the Godette Manufacturing Company to study methods of preserving women's natural beauty, and to make the results of this research available to the public.

**THAT PISKY CHAP: CHAPPED SKIN**

Jack Frost and Old Man Winter have little difficulty, those whose skin has a tendency to be too dry should pay particular attention to the use of cream. Spread a thin layer of cream over your face and hands before going out into wintry winds, and at night use a little lubricating cream or even olive oil if the condition is severe. If you don't use lipsticks as a rule, you can protect the lips by using colorless lip pomade which can be purchased at your drug store.

Winter, of course, is no excuse to let dirt accumulate, but it is nevertheless true that soap can be an enemy as well as a friend. Too much soap dries out the skin, and should be used sparingly during the cold months. Once a day is enough for some persons, and everyone should be extremely careful to rinse off all trace of soap after washing. It might be wise for you to avoid the alkaline soaps and switch to those with an oil base.

And now a word about foods: When Mother Earth sheds summer verdure, many of us lose our good eating habits. Vegetables are not easy to get, so we turn to meats and pastries. No good can come of this, for besides the effect on the general health, the skin as well, reflects the improper diet.

Beauty is only skin deep, but save the surface and you save all. The young man you met last night probably likes you turned up nose, but don't nearly so much if your skin is chapped like a cement sidewalk!

Next time, a word to the woman whose life begins at forty.

A reminder: My contest for beauty hints closes November 30. Have you written your letter?

## Washington Hi Homecoming

By Klara L. Burton

Washington High's Homecoming Proved Very Interesting Fete, although their team did get beat.

Friday November 19 was Washington High School's Homecoming which was an interesting program, because, first of all, their team played a very tough bunch of gridlers, the Hillside Tornets, who have lost only one game this football season.

Washington High started their day with a parade that proved to be very outstanding. The line of march was as follows: 1. American Legion Band; 2. Liberty Club; 3. Girl Scouts; 4. French Club; 5. Girl Reserves; 6. Freshmen; 7. Debating Club; 8. Boy Scouts; 9. Social Studies Club; 10. Sophomores; 11. HI-Y; 12. Home Ec. Club; 13. Glee Club; 14. Juniors; 15. Crown and Scepter; 16. Patrol; 17. Varsity Club; 18. Seniors; 19. Miss Washington High; 20. Chtr leaders; 21. H. H. S. Arthurian Club; 22. Hillside High School V. N. V. Club; 23. Miss Hillside High; 24. Alumni P. T. A.; 25. Washington Elementary Float; 26. Washington Grades; 27. Lucille Hunter Float; 28. Lucille Hunter Grades; 29. Crosby School; 30. Obtrlin School; 30. Business Business Floats.

The parade began at the Memorial Auditorium and marched up Fayetteville Street by the Capitol and to Shaw University's Alumni field to the game where

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TRAINED NURSE IN ATTENDANCE

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**Regal Theatre**  
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**James Gagney**  
—IN—  
**His latest Picture "G - MEN"**  
UNCLE SAM'S WAR ON GANGSTERS

**Tues. - Wed. November. 30 - Dec. 1st.**

**Andy Kirk AND HIS Clouds Of Joy**

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DURHAM, N. C.

FRIDAY NOVEMBER 26  
Advance Tickets—88c  
Plus Tax  
White Spectators Invited  
DOORS OPEN 8 P. M.  
DANCING FROM 10:30 to 1:30 A. M.

**JAZZBO JONES**

OH, WHAT A FALL

WILL YOU SHOW ME TO ROOM THIRTY SEVEN

SORRY, BUT ROOM THIRTY SEVEN IS OCCUPIED BY MR. JAZZBO JONES

I KNOW IT, IM HIM, I JUST FELL OUT THE WINDOW

ROOMS BY DAY OR YEAR

ROOMS BY DAY OR YEAR

PICTURE ME AS THE LEADIN MAN IN A FIVE REEL FEATURE. I HOPE DOUG CHAPLIN AND CHARLIE FAIRBANKS WONT GET SORE. WELL, HERE GOES

ACTOR WANTED BOLLER MOVING PICTURE SHOW

THE FIRST PICTURE YOU'LL BE IN WILL BE A WILD ANIMAL COMEDY. YOU GET IN THE CAGE AND PLAY WITH ALICE.

I RESIGN

THAT TIGER WONT HUNT YOU, WHY ALICE WAS BROUGHT UP ON MILK

I WAS BROUGHT UP ON MILK, TOO

BUT I EAT MEAT, NOW