



**MS. EVELYN ROGERS CHATS**  
...With Ms. Louise DeBerry

**For Dr. Nicholson**  
**Nine Days Was Just Too Short A Stay In Amsterdam**

By Teresa Burns  
Post Staff Writer

Nine days was just too short a stay in Amsterdam for Rev. Dr. Maggie Lamb Nicholson. Her trip to that country as the only Charlottean member of the International Platform Association, was culturally educational and exciting. To put it simply, the trip was something different.

From Nov. 1 to Nov. 9, Nicholson, along with about 51 other members of the association, toured the city by bus and Amsterdam's famous channels by motor boat.

"They live on boats. It looks like all houses are sitting in the water," Nicholson said. The beautiful windmills, Amsterdam is noted for, could not be ignored. "People live in the windmills. The windmills are placed a certain way for births, deaths and war."

Unlike America, Amsterdam celebrates Christmas, December 5. They call Christmas Day, St. Nicholas Day.

And an occurrence rarely seen in the U. S. is beer joints and churches located side by side. "In Amsterdam the church came first and the beer joints second. When the communities started, usually a beer joint was there," Nicholson stated.

It seems, however, that there are similarities as well. For instance, their dress is practically the same as ours. "You wouldn't know you were there - they just talked differently," Nicholson said.

"It depended on where you were going and who



Dr. Maggie Nicholson

you saw. I saw very few blue jeans. And the only people who wore wooden shoes were those working in the fields," she continued.

Even the age old profession, prostitution, makes Amsterdam similar to the U. S. But they handle the situation a little differently.

According to Nicholson "They have a Red Light District where prostitutes are examined and taken care of in a dignified manner. I recommend that any city have a Red Light District - it keeps the prostitutes off the streets."

And if you think you are a bargain hunter, "People from Amsterdam go to South Carolina to get drivers' licenses. It's cheaper to fly here and live three weeks than to get a driver's license there." So that brings us to one more common characteristic: inflation.

At least in Charlotte,

some restaurants won't charge you for water. Some places might charge you 15 cents. But Nicholson noted, "For a glass of water it would cost an equivalent of about 75 or 80 cents."

Even though inflation is a factor in Amsterdam, Social Security aids senior citizens and the disabled. "They have had Social Security for four or five hundred years. The disabled receive 80 percent of their salary and the retired receive 75 percent of their salary for life," Nicholson began but, "They pay 45 percent of their salary in Income Tax."

Inflation, windmills and the Red Light District are just a few of the educational aspects revealed to Nicholson. To actually see the Palace of Brussels and the fishing Village of Marken was a golden opportunity to be cherished.

"You see what you read about in books and know it for a fact. Traveling is far more advantageous," Nicholson revealed.

As a member of the International Platform Association (founded by Daniel Webster and Mark Twain), Nicholson is given the opportunity to travel abroad each fall. To become a member one must be recommended and invited to join. Nicholson became a member four years ago.

The president of the International Platform Association is the literary giant, Lowell Thomas. The association consists of 51 nationalities. All United States' presidents from Teddy Roosevelt down are automatically members, according to Nicholson.



First time models Jason Towned and Adrian Breathett stole the show during Bennett College's recent Christmas production, "The Living Madonnas." Featured in an interpretation of Raphael's "Madonna of the Goldfinch" with Bennett's Monica Motley, the two pre-schoolers found it hard to keep still. Jason, on the left, is the son of faculty member Delcine Townes. Adrian is the grandson of Dr. and Mrs. George Breathett. Monica is a sophomore from Detroit, Mich. (Picture by Myra Davis.)

**Rogers, DeBerry Love To Fix Mouth-Watering Dishes**

Evelyn Rogers and Louise DeBerry are both residents of Edwin Towers on West Tenth St. They love to cook and are fabulous at preparing delicious mouth-watering dishes.

Mrs. Rogers will be 70 Dec. 22 and she's a lady on the go. "I stay too busy to retire and settle down - I'm always going. If anybody says go, I'm ready," Rogers said.

"I fill in at my daughter's Villa Antique Shop when she needs it and help with the grandchildren," she continued.

With six children, 17 grandchildren and eight great-grandsons, Rogers never has a boring minute.

"I like to crochet and I'm trying to crochet things for Christmas," she said. And she also enjoys reading. "But I mostly help others - That's where I get my pleasure, I like people."

Rogers is a Georgian and has worked in various professions. I worked in government offices during World War II, in hospitals, laundries and owned two restaurants in my lifetime." She has

always enjoyed cooking.

Mrs. DeBerry was born in Richmond, County in N.C. She has seven children, (five are living) 23 grandchildren and great-grandsons. With three sons, she became involved in sports.

"I love sports. Everything that comes on TV, I'm right there. I understand every play they make," DeBerry announced.

She is such a fan some of the Charlotte Hornets baseball players boarded at her home years ago. "I used to keep ball club players - They were nice boys - I never missed a ballgame," she said.

Presently, DeBerry is a resident of Edwin Towers and says she loves the people who stay there. "They are a pretty nice bunch, and Mrs. Wilson is one of the best managers in town."

As far as cooking is concerned, she said she has cooked all of her life and enjoyed it. But she said, "I don't think I can do too much cooking now."

These two ladies have shared their delicious recipes. Who knows, these desserts might be the best you've ever put into your mouth.

- Louisiana Nut or Fruit Cake**  
6 Eggs - separate & beat yolks and whites  
1 lb. (2 cups) sugar  
1/2 lb. butter  
1 tablespoon soda  
1 box raisins  
1 quart shelled pecans  
1 box mixed nuts  
1 lb (3 c) plain flour  
1 1/2 tablespoons nutmeg  
1 glass whiskey  
Bottle of cherries  
1 jar cooked figs

Mix - add beaten egg whites. Line pan with foil (no greasing) Bake at 250 to 300 degrees until done.

**Blue Cream Delight**  
By Louise DeBerry

- 1 cup self rising flour  
one-fourth cup brown sugar  
1 stick melted butter  
1 cup chopped pecans  
Cook at 350 for 10-12 min.  
Let cool.

- One 8 ounce package of cream cheese  
three-fourths cups sugar (granulated)  
large bowl Cool Whip  
Put on top of crust

- 1 can blue berry pie filling  
Put on top cream cheese mix  
Keep in Refrigerator

- By Evelyn Rogers  
**Red Velvet Cake**  
1/2 cup butter (or crisco)  
1 1/2 cups sugar  
2 eggs  
2 1/4 cups Swans Down cake flour  
2 tablespoons cocoa  
2 ounces red cake coloring  
1 teaspoon salt  
1 teaspoon vanilla  
1 cup buttermilk  
2 tablespoons bourbon (optional)  
1 teaspoon soda  
1 tablespoon vinegar

Cream shortening: add sugar gradually; add eggs, one at a time. Make a paste of cocoa & red color. Add to mix. Add salt & vanilla - Add flour, buttermilk, bourbon alternately. MIX, BUT DO

NOT BEAT. Sprinkle soda over batter - Add vinegar and fold in. Bake at 350 degrees approx. 30 to 35 min.

- Icing**  
2 tablespoons corn starch - Cook in 1 cup water til thick.  
cool thoroughly.  
Cream 1 cup (or 2 sticks) margarine or butter with 1 cup sugar. Add cornstarch mix and beat until fluffy (or like whipped cream) - Add 1 teaspoon vanilla. Spread on cake.

**Homemade**

**Christmas Gifts**

**Are Cherished**

The most unique and cherished Christmas gifts are those that are homemade.

Using your time and talent to make presents for friends and family is a good way to save money too, says Dr. Thelma Hinson, family resource management specialist with the North Carolina Agricultural Extension Service.

Consider gifts that can be enjoyed and used up during the holiday season such as decorations or holiday foods. A certificate announcing when these gifts will arrive can be given before the actual present so that the recipient can plan for their use.

Gifts for services are also welcomed and might include transportation, hair care, babysitting, household jobs and repairs, health care services, or fellowship and entertainment for special occasions.

For these, design an attractive "I Promise" or "Certificate" as the gift.



The Mount Peace Minister's Wives Alliance local branch recently held their annual Christmas party at Gethsemane Baptist Church in Charlotte.

Twenty members (two not pictured) posed to have their pictures taken for the archives book.

Forty churches nationwide belong to the Mount Peace Association.

Members are as follows in the first row from right to left: Bernice Williams, Marie Young (treasurer), Cleo Hamright (historian), Lois Pendergrass (recording secretary), Thomasena Drummond (president), Lucille McIlwain, Mary Neely,

and Altonia McKissick. The back row consists of Margaret Dewberry, Elizabeth White, Fannie Elder, Minnie Rorie, Minnie Macon, Fannie Coley, Nellie Hayes, Lillie Davis, Virginia Ervin, Sarah White (vice president), Robbie Diggs. Not pictured are Moease Caldwell (secretary) and Sarah Faulkner.

The Charlotte branch of the Minister's Wives Alliance was founded 40 years ago and is a church and charity-related organization. Their latest project is a crisis assistance ministry.

**Malcolm A.**

**Pharr Enlists In**

**U.S. Air Force**

Mr. Malcolm A. Pharr, son of Mr. and Mrs. Arthur J. Pharr, of 2701 Ablewood Road, has enlisted in the US Air Force.

Airman Pharr, a 1978 graduate of West Charlotte High School, joined under the Air Force's Delayed Enlistment Program (DEP), which allows him to accumulate time in the Air Force Reserve until he enters active duty on Jan. 22, 1980.

Sergeant Zeke Smith Jr., Air Force recruiter in Winston-Salem, NC, stated that Airman Pharr successfully completed a series of tests which qualified him for the Aircrew Life Support Specialist field of training.

**Shredded Cabbage**

One pound of cabbage will yield five firmly packed cups of shredded cabbage. This will cook down to a little over three cups drained, unless it is overcooked - then it will be less.

**From The Gang At**  
**Jerry's Market**  
4227 Statesville Rd.  
596-9822

**Merry & Christmas**

**Happy New Year**

**Peace... Love...**  
Let us rejoice as we celebrate and remember the true meaning of this holy day. Thanks.

**Prayer & Thanksgiving To All**

**Closed All Day Xmas Day**