



THE WOMAN'S PAGE



Social Notes

Misses Marion, Evangelino, and Victoria, and John Jr., children of Dr. and Mrs. John Cordice left the city last Friday night for school. They spent the holidays with their parents.

Mrs. Jennie N. Carter spent a pleasant Christmas visiting with sons and daughters in Washington, D. C. and New York.

Misses Mildred and Audrey McKellar of 617 St. Joseph St. gave a pre-New Year party, Friday December 31, 1937, in honor of their club.

R. L. Chavis, is out after a short illness, but friends will regret that his wife Mrs. Lizzie Dowd is ill. They live at 306 Dowd St.

Honored On 60th Birthday

Mr. and Mrs. Billy McCoy of 707 Glenn Street entertained Mr. Crawford Eaton, father of Mrs. McCoy on his 60th birthday, Monday evening January 3.

The following guests were entertained: Mrs. Sophora Johnson, Miss Annie Daniels, Mrs. Bessie Leak, Miss Elizabeth Stone, Mrs. Crawford Eaton, wife of the honoree; Miss Bertha Eaton, Mr. and Mrs. Otis Eaton, Mrs. Dorothy Lillis, Mrs. Mary Eaton, Mr. Osborn Eaton and Grandchildren.

Prof. E. D. Mickle enjoyed the company of his aunt during the holidays.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

When you're nine years old you have to celebrate in some way to show the world you are really "grown-up." And what better way could there be than to bustle around the kitchen making cookies for your own birthday party? If you've ever seen a little girl who has just baked

second batch of cookies dropped on a piece of wax paper, the size of the cookie sheet, so that they will be ready to go into the oven, paper and all, the minute the first batch comes out. The paper is perfectly safe in the electric oven because in electric cookery there is no flame,



With an electric range, little nine-year-olds can make chocolate peppermint cookies for their own birthday parties.

her first batch of perfect cookies you know just how thrilled she can be at mastering one of the arts of cookery. However, when the cause of cookery is championed by the modern electric range it becomes an easy art to master, as Betty, just turned 9 years old, is proving.

Electric Range Well Insulated
There was a time when a mother was perfectly justified in shooing her daughter away from the range, because burns—both from the human and cookie standpoints—might easily have ensued. However, the Hotpoint electric range is insulated from top to toe, which accounts for that "cool-as-cucumber-cookery" you enjoy during the summer, and modern temperature control makes baking almost foolproof.

The next time young daughter wants to celebrate her "growing-upness" set her to work on this Chocolate Peppermint Cookie Recipe. She—as well as you—might be interested in trying the little hint Betty has discovered, of having the

and there's no danger of the cookies "baking" on the insulated table top of the range while awaiting their turn for the oven.

Chocolate Peppermint Cookies
(Makes 4 dozen cookies)

- 1/2 cup shortening 1 tsp. baking powder
 - 1 cup sugar 1/2 tsp. salt
 - 1 egg (beaten) 1/4 cup milk
 - 1 square chocolate (melted) 1/4 tsp. peppermint extract
 - 1 1/4 cups flour
1. Cream shortening, add sugar slowly and beat well. 2. Add egg and melted chocolate. 3. Mix and sift dry ingredients and add alternately with milk to the creamed mixture. Add flavoring. 4. Drop by teaspoonsful on a greased cookie sheet. 5. Bake in preheated or cold Hotpoint oven. Temperature: 400°. Time: Approximately 12 minutes. (P. S. Although this recipe was developed especially for your daughter, there is no rule or regulation that forbids you trying it, too. You'll like it, I know.)

Marie Downing BEAUTY AND ROMANCE

SPONSORED BY LARUESE BEAUTY FOUNDATION

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

A WORKING GIRL'S SHORT CUT TO BEAUTY

So much has been said about the girl with leisure, how she may keep her figure trim by dully walks and exercise at odd hours, prolonged facial treatments to keep her skin soft and her pores small, how she may soak her finger nails in warm oil to prevent brittleness, and a thousand methods to keep her looking rested and glamorous for that occasion of occasions, a dinner engagement with the man of the moment.

But the working girl, Heaven help her, is completely overlooked in this beauty schedule. She, who spends her day earning a living, grinding soot and grime into her pores and cracking her finger-nails, has perhaps an hour at the most between the time when she gets home, feeling as though she had been through a wringer, and the big moment when she must set forth again. But she is expected to look her freshest and feel her gayest!

Rest and Bath Helpful
There is a short cut for her. The first and most important step upon arriving home after a weary day is a warm, restful bath. Relax, lie back in the tub and think pleasant, peaceful thoughts for as long as possible. Cover your face with a substantial coating of cold cream,

BRILLIANT WOMAN ATTORNEY PASSES

The father of Mrs. Conrad O. Pearson spent some time with her during the holidays. Mr. Montgomery is from S. C.

Mr. Monroe Lyon wishes to announce his marriage to Miss Lillian Blake of this city. The wedding took place during the Christmas holidays.

A dinner celebrating the wedding of Mr. and Mrs. Dock Bullock was given Sunday, January 2nd, by the newlyweds, at the home of Mr. and Mrs. J. R. Parham, 2228 Fayetteville Street. The following guests were entertained: Mrs. Sophora Johnson, Miss Annie Daniels, Mrs. Bessie Leak, Miss Elizabeth Stone, Mrs. Crawford Eaton, wife of the honoree; Miss Bertha Eaton, Mr. and Mrs. Otis Eaton, Mrs. Dorothy Lillis, Mrs. Mary Eaton, Mr. Osborn Eaton and Grandchildren.



Violette N. Anderson Johnson, widely known woman attorney of Chicago, who died last Tuesday Mrs. Johnson, active in civic, political and social circles, was Supreme Basileus of the Zeta Phi Beta Sorority, and was busily planning to attend the annual bout of that organization in the city of Houston when she was stricken. She is survived by her husband, Dr. Albert E. Johnson, (ANP)

MARRIAGE ANNOUNCEMENT
Mr. and Mrs. James R. Evans announce the marriage of their daughter Sallie Elise

Mr. Millard Minnard Green of Wilmington, N. C. December 19, 1937 Danville, Virginia

Miss Virginia M. Ledbetter left Sunday afternoon for Greensboro, North Carolina, she assumed her new duties at Bennett College on January 3.

Little Miss Geneva Beatrice Webb has returned to her grandparents in Burlington after spending the holidays with her little brother, Edward Ledbetter Webb, grandmother, Mrs. Maggie Ledbetter, and other relatives, on Hillside Avenue, this city.

Prof. William H. Hill left Sunday for Yadkinville to resume his duties as a teacher there, after spending the holidays here with his Parents, Rev. and Mrs. M. K. Hill, on Third St.

Prof. and Mrs. Hubert Brown, returned to Elizabethtown, N. C. where they teach in the schools there, after spending the holidays with Mrs. Brown's parents, Rev. and Mrs. M. K. Hill, on

Mrs. Fred Burton with her daughter Mattie and her son Fred, motored to South Carolina During the holidays. While there they visited relatives in Florence.

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Suggestions For The Week-End Menu

- (By Aunt Ruthie)
- FRIDAY Breakfast**
Orange Juice Cereal
Broiled Bacon Muffins
Coffee Milk
- Lunch**
Cheese Souffle Mushroom
Sauce Orange Raisin
Cabbage and Lettuce Salad
Soft Ginger Cookies
Cocoa Dinner
- SATURDAY Breakfast**
Prune Juice Cereal
Small Sausage Cakes Hominy
Grits Milk Coffee
Luncheon
Kidney Bean Soup Delicate
Cornbread Green Tomato
Pickles Baked Stuffed Apples
Tea Dinner
Grapefruit Cup Liver & Bacon
Boiled Pineapple
Buttered Baked Greens Vanilla
Cornstarch Pudding with Hot
Jelly Sauce Tea
- SUNDAY Breakfast**

crisp. Add 1 minced onion and 3 or 4 teaspoons minced carrot to the fat and cook gently until soft, stirring to prevent burning. Add the beans, 2 1-2 teaspoons salt, 1 teaspoon sugar, a few grains pepper and boiling water to cover. Simmer, gently until tender and the water is absorbed. Garnish with the crisp salt pork and sprig of parsley.

Italian Beans with Cheese
SOAK 1 cup Italian beans. Cook 2 tablespoons minced onion and a piece of a clove of garlic in 1-4 cup salad oil or butter, until soft but not brown. Add the beans, stirring to season well, and cover with hot water. Add 1 teaspoon salt, a few grains pepper and simmer gently 4 hours, adding hot water if needed. Add 1 cup thick strained tomato pulp, reheat, add a scant 1-2 cup grated cheese and stir over hot water until cheese is melted.

Baked Split Peas and Bacon
WASH 1 1-2 cups split peas, cover them with cold water and let stand overnight. Drain. Cut about 3 ounces bacon in thin slices. Delicately brown the bacon in a saucepan. Add the drained peas, 1 1-2 cups water, and 1-2 teaspoon salt. Bring this to the boiling point. Pour into a bean pot. Bake in a slow oven, or at about 275 degrees, 4 or 5 hours.

Baked Beans
WASH 1 quart pea beans. Cover with cold water and soak overnight. Drain, cover with fresh water, add 1-2 teaspoon soda and parboil. Drain again. Pour boiling water over 1-2 lb. fat salt pork that has been wash-

Red Beans with Salt Pork
SOAK 2 cups dried red beans overnight in cold water. Drain, add 1-4 teaspoon soda and hot water to cover, and simmer gently for 1 hour. Drain. Cook until

NOW that Christmas is over and most housekeepers are checking up on their budgets, it may be necessary to cut down expenses to "balance the budget." Dried beans, peas and lentils offer an excellent opportunity to serve nourishing protein foods or meat substitutes at very low cost. They are all similar in flavor and in nutritive value. They should be soaked for several hours before using. They should be cooked very slowly to render them digestible and palatable.

SCOTTSBORO MOTHER DEAD
CINCINNATI — (C) — Mrs. Janie Patterson, mother of Haywood Patterson, one of the Scottsboro boys who is still in jail, died of a stroke Friday. Haywood, now an orphan, lost both parents in '37. His father, Claude Patterson, having died in Mar.

ST. AUGUSTINE WILL OBSERVE ANNIVERSARY
Continued from page two preparatory division, offering the last two years of secondary education comprise the work of St. Augustine's. Affiliated with it and located on the campus are St. Agnes Hospital and Training School for Nurses, founded in 1896 by Mrs. A. B. Hunter, and Bishop Tuttle School for the training of religious and social workers, founded in 1925 by the Woman's Auxiliary of the Episcopal Church.

Mrs. Grace Waddy Lyons, who has been visiting her mother, Mrs. Charity Rivers, and her grandparents, Mr. and Mrs. Thomas Rivers, has returned to High Point, N. C. where she is teaching.

ed and deeply scored. Put beans in bean pot, press pork into beans leaving the skin side on the surface of the beans. Mix 1 teaspoon mustard, 1 tablespoon salt, a few grains pepper, 1-2 cup molasses, 1 small minced onion and 1 cup boiling water. Add to the beans. Add boiling water to cover and bake in a slow oven, or at about 260 degrees, 8 hours or longer. Uncover during last hour of baking, to brown pork rind. Serve with raisin Boston-brown bread.

SAVE!!

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