



THE WOMAN'S PAGE

FASHIONS and SHOPPING



Social Notes

MOTHER'S CLUB TO PRESENT SEDALIA SINGERS

A delightful treat is in store for the people of Durham when the Mother's Club present the Sedalia Singers early in April. Further announcement will be given in this paper at an early date.

THE SOCIAL COHERENCE CLUB MEETS

The Social Coherence club met at the home of Miss Carrie Hill of 514 Fowler Avenue Monday night March 7, at eight o'clock. The meeting was opened by devotions after which the business part of the meeting was carried out. Mrs. Marie Collins, chairman of the program committee prepared a very interesting program for the members and guests. The program was as follows: Instrumental solo, Miss Carrie Hill, recitation by Miss Gladys Southland, Solo by Miss Mattie Hargrove, A talk on Etiquette was made by the President, Miss Juville Crawford, a solo, Miss Connie Mae Truitt. After the program two new members were taken into the club. A visitor, Mrs. Georgia Longus of Washington, D. C. was presented. Miss Hill's living room was beautifully decorated with spring flowers. She served the club a variety of sandwiches, marshmallows with cocoa and cake.

COMMUNITY CLUB OF WALL TOWN MEETS

The Community Club of Walltown met at the home of Mrs. John Rogers of 1102 Second St. March 2. The meeting was opened by the singing of "Steal Away to Jesus" by the members. The President read the 42nd Psalm. A brief discussion of this chapter

was led by Mrs. Bobbitt. Selections were given by Mrs. Addie Fye and Mrs. Rogers.

The club was glad to welcome a new member, Mrs. Virginia Hill. Mrs. Rogers served delicious refreshments to all present.

Mrs. L. B. Hicks Visiting Daughter

Mrs. L. B. Hicks, formerly of this city, is visiting her daughter Mrs. James Henderson on Fayetteville St. Mrs. Hicks was formerly connected with Lincoln Hospital.

Three C's Hold Regular Meeting

The Three C Club held its regular business meeting at the home of J. C. Scarborough, Jr. Wednesday night at 9:30 o'clock. A brief discussion of important business items was carried on.

MRS. MARY C. EVANS CONDUCTS A. C. E. LEAGUE PROGRAM SUNDAY

On Sunday evening, March 6, Mrs. Mary C. Evans conducted the Allen Christian Endeavor Program. The program was opened by a song by the congregation, invocation was led by O. W. Baldwin. The program proceeded with a recitation by Master Billie Baldwin, Miss Davis rendered an instrumental solo, Miss Hester Thompson discussed the topic, a duet was rendered by the Misses Green. The lesson was further discussed by W. G. Rhodes. An instrumental duet was rendered by Misses Beulah Roland and Evelyn Roland. A beautiful and effective solo was rendered by Miss Lillian Burton. Very timely remarks were made by the pastor, Rev. J. A. Valentine, and the President, Charles Doom. The program was very interesting.

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FIRST AID DEPT. OF ST. MARK HOLDS MONTHLY MEET

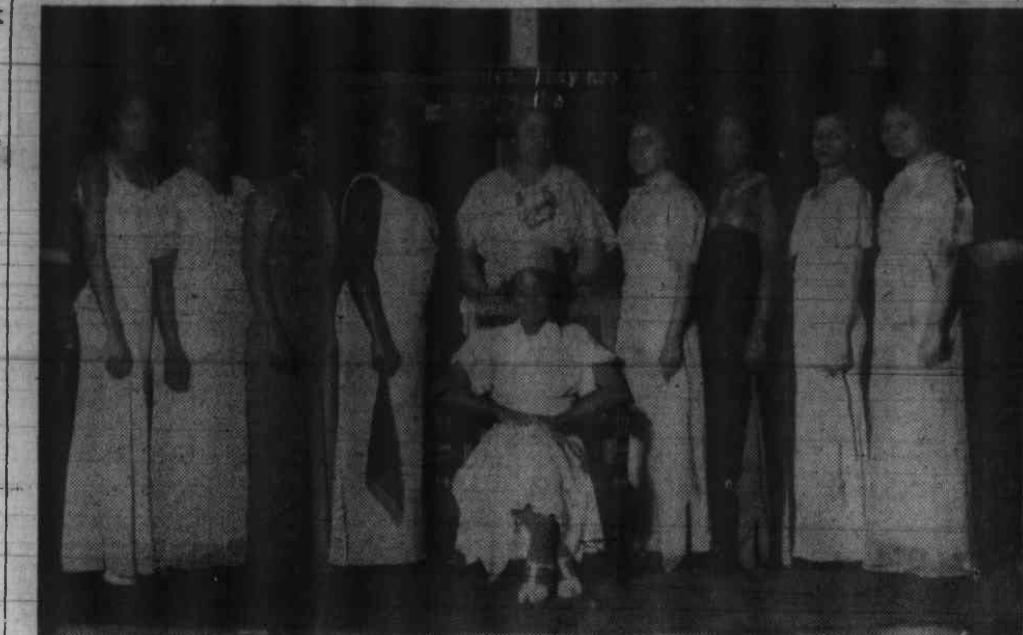
The First Aid Dept. of St. Mark AME Zion Church held its regular monthly meeting at the home of J. P. Pemberton, 105 Umstead St. Sunday evening, March 6, at 4:00 o'clock. The meeting was opened with a song by Mrs. Felder. The Scripture lesson was read by Mr. Williams. A song by Mr. Sligh and Pemberton was rendered. The minutes were received and adopted from the last meeting. The by-laws were then explained by Mr. Pemberton. Music was rendered by the Liberty 4 Quartet. Demonstration on First Aid work was given by Miss Williams and how the patients should be handled was exhibited by Mr. Pemberton. The next meeting will be held at the home of Daisy Nefin of 903 Pine St. the first Sunday in April. A delicious repast consisting of frozen punch, chicken salad, jello with whipped cream, peanuts and candy was served to the members and ten visitors. The meeting was closed with a song and the benediction was given by Rev. Perry.

MRS. ROY DEBNAM ENTERTAINS SILVER MOON CLUB

Tuesday night, March 8, Mrs. Roy Debnam was hostess to the Silver Moon Club. The living room was decorated attractively with colorful spring flowers. The evening was spent in playing bingo and bridge. Prizes were presented to Miss Pierce for high score, Miss Odelia Fuller won second prize.

In the late afternoon Mrs. Debnam served a very palatable salad course. Guests present were: Mesdames Henry Holman, David Gilmore, Blanche Patterson, Boyd French, Misses Catherine Pierce, Odelia Fuller, Bessie Amey, and the hostess Mrs. Debnam.

CROWNED "MISS LIVINGSTONE"



JONES TABERNACLE at Indianapolis, Indiana was recently the scene of the crowning of Miss Roberta Louise Gahn as

"Miss Livingstone." Miss Gahn was successful in raising the highest amount of money in the churches drive for funds for

Livingstone College at Salisbury, N. C. The second highest was Miss Roberta Mammie Keaton.

Fiestans To Swing Again

Club Fiesta, Durham's most popular club, will present its Annual Spring dance at an early date so watch this paper for big announcement of this great social event.

FANTASTIC KNITTING CLUB MEETS

The Fantastic Knitting Club met Monday night March 7, at the home of Miss Cordina Allen. Refreshments were served while the members knitted. Those present were Misses Mantell Webb, Pres. Mary Chavis, Sec'y. Catherine Wallace, treas., Alease Banks, Oia M. Butler, Rosetta Singleton, Evelyn Scott, Corinna Allen, Ethel Hargrave, and Mittie Allen.

Spends Week-end in Debon

Mrs. Caroline Dunn spent the week-end in Debon, N. C. with her father E. E. Allen. On her return she stopped in Greensboro and was the guest of Mrs. Martha McClain. She returned to her home on Thaxton Ave. Sunday night.

ROCK HILL BAPTIST PAYS OFF DEBT

Last August the Rock Hill Baptist church of Chapel Hill called to its pastorate, Rev. John K. Stanford. When he accepted the call the church had to its debt approximately seven hundred dollars. With the church's untiring efforts and immense sacrifices the amount has been raised. Last Sunday night the church was filled to its capacity and its belief that every one contributed freely to the cause. The installation service of the new pastor will begin Monday night, March 21. Plans are now being laid for the remodeling of the church.

DAVID GILMORE ENTERTAINS THREE C'S

The Three C Club was guests of its president, David Gilmore at his home Monday night, March 7th, celebrating his birthday. A delightful hostess.

along with the regular monthly meeting of the three C's.

The members played various games, such as whist, checkers, and a very exciting game of bingo.

First prize being won by Eddie Edding, second by J. C. Scarborough, Jr. The guests were ushered into the spacious dining room where a table was beautifully decorated with cut flowers and a birth day cake with two two small candles on it. A very delicious repast was served.

PASTOR'S AID CLUB OF ST. JOSEPH MEET AT MRS. DOOM

The Pastor's Aid Club of St. Joseph A. M. E. Church met at the home of Mrs. Clide Doom, Thursday March 3rd. The meeting was opened by singing "Will There Be Any Stars in My Crown." The Lord's Prayer was reported in concert, after which the minutes of the last meeting were read by the secretary. A lengthy business discussion was held. The remainder of the program was turned over to the hostess who served a delicious repast consisting of sandwiches, fruit jello, punch, mints and peanuts. The meeting adjourned with the singing of "The Church is the Foundation of the World."

High Winds Unfavorable to Fishermen

High winds and rough seas have prevented fishermen from bringing in as much FISH as three fast days this week would require if prices are to be moderate. FROZEN, SMOKED and CANNED varieties will be called on to supplement the fresh.

EGG prices are most attractive and egg dishes are usually quick and easy to prepare.

CHEESE dishes, too, are cheap, wholesome and delicious. BUTTER continues at the same reasonable level.

Pineapples Plentiful

The PINEAPPLE season opens right on time. Puerto Rico sends us most of them during March and April and Cuba during May and June. Pineapple together with Spring RHUBARB and STRAWBERRIES makes all sorts of good things possible. All these things combine well with reasonable GRAPE.

WISE AND OTHER WISE CLUB MEETS WITH MRS. HARRIS

The Wise and Other Wise club met Thursday evening, 8 o'clock with Mrs. Agnie Mae Harris as hostess at her home on Dunston Avenue. The meeting was opened with a hymn followed by prayer led by Mrs. Virginia Powell. After a brief business discussion a social hour was held. At the close of the meeting the hostess served delicious sandwiches with cocoa. Members present were Mesdames Ella Mae Bailey, Annie Mae Harris, Dollada Pratt, president; Virginia Powell, Lavern Massenburg, Thelma Long, Maggie Morgan and Mary V. Swann.

YOUNG LEADERS CLUB CONDUCTS MEETING

The Young Leaders Club, recently organized class of St. Joseph A. M. E. Church, met at the home of Miss Janette Doom, Wednesday, March 9 at 6 o'clock.

The class is under the leadership of Miss Thelma Spaulding. Officers elected were president, Miss Sarah Johnson, vice president, Miss Christine McAdams, secretary, Miss Janette Doom, and treasurer, Miss Cora McAdams. At the close of the meeting Miss Doom, the hostess served cakes and lemonade. Members present were Miss Spaulding, teacher, Misses Christine and Cora McAdams, Ruth McLaughlin, Sarah Johnson, Margaret McCoy, Emma Shanklin and Miss Janette Doom, hostess.

HILLSIDE BAND FUND INCREASING

The recent efforts put forth by the faculty of Hillside School to raise money for a band, have been highly successful so far. This campaign will be brought to a close in the very near future. In addition to the programs that have been given, a contest has been conducted in each home-room and reports have been made each morning to the treasurer.

What we get for nothing is seldom spent for myre.

IN MEMORIAM

I Remember We watched Mother breathing through the night, And so silently we seemed to speak, and we thought Her dying when she slept, and sleeping when she died. By Isaac Sutt March 13, 1933

FOOD MARKET Advice-

MEAT prices in general are somewhat higher again this week. Although forequarter cuts of BEEF and LAMB are still very reasonable, STEAKS, CHOPS and ROASTS will cost a little more. PORK, both FRESH and SMOKED is also more expensive. VEAL has been so high that a slight drop does not yet make it an attractive buy.

Lima Beans and New Cabbage Inexpensive

Two excellent values of the vegetable market, this week are LIMA BEANS and NEW CABBAGE. CARROTS are higher because of the rains in California. Cakes are fewer, very good values but none except ASPARAGUS is really expensive.

A menu calling for reasonable and reasonably priced foods follows:

- Appetizer Sauté Fennel Fried au Gratin Browned Mashed Potatoes Green Lima Beans Relish or Pickles Bread and Butter Fruit Compote Sponge Cup Cakes Tea or Coffee Milk

*This menu tested and tasted in the combine well with reasonable GRAPE. A&P Kitchens

CHILDREN LIKE THIS AFTER-SCHOOL BEVERAGE



ALL kinds of problems are solved with this luscious beverage that is flavored and spiced like pumpkin pie and yet contains milk and eggs! Johnnie is sure to get his daily quota of milk and eggs if you make this at often as he begs for it. Furthermore, he gets an after-school lunch, and he doesn't spoil his appetite for the evening meal. This beverage, however, is even more tempting to Johnnie when it is chilled with clear, sparkling ice cubes which he can make himself (with an ice cube) from the pure ice in Mother's air-conditioned ice refrigerator. He makes the cubes in three to five minutes merely by filling the container on top of the ice cube with warm water and putting it on the cake of ice. Simple, isn't it? And this is the way Mother makes the PUMPKIN MILK that Johnnie approves so heartily. She beats 1 egg yolk in a small bowl and adds to it 1/4 teaspoon of salt, 1 tablespoon of sugar, 1/2 cup of milk, 1/4 cup cooked pumpkin, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, and a pinch of nutmeg. Then she whips all the ingredients together with her egg beater, pours them into a glass containing the crystal clear ice cubes, and the health drink is ready.

NOTICE TO OUR READERS

ALL SOCIAL NEWS MUST BE IN OUR OFFICE BY WEDNESDAY NOON

oOo
Help Wanted, Memoriams, Lost and Found, Cards Of Thanks, Announcements, Etc, 2c per Word

The Carolina Times



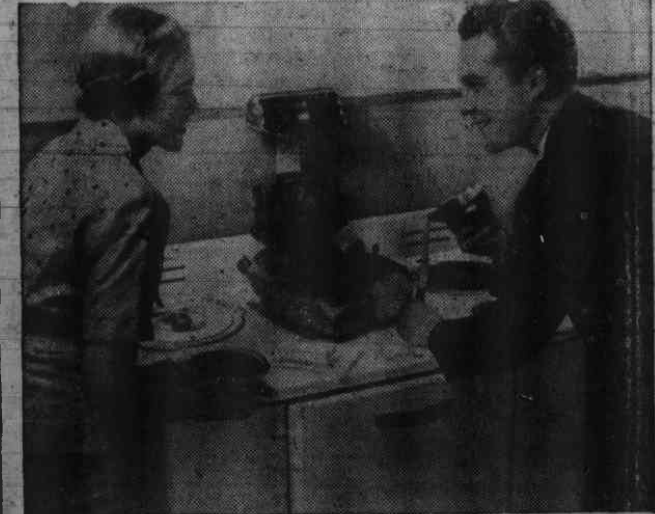
Phone N-7121 Durham, N.C.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

A perfectly normal man indulging in the "cheer" of a freshly-baked loaf of bread presents a comely picture, but modern homemakers might find it a study untrue to life, if the new Hotpoint electric range hadn't brought bread-making up-to-date and simplified it. Simplified it to such a degree that it can point



Home-made bread is coming back into popularity due to the easy, time-saving electric range method of baking it.

with pride to perfect loaves of bread that take only 30 minutes, not to bake, but to make, from start to finish.

Seems miraculous, doesn't it? Well, it is. But it's the kind of miracle that works every time, whether the homemaker is an experienced cook, or not.

The first trick in this new method of bread-making is the use of the electric mixer. This takes all the drudgery out of bread-making, making it just as easy as mixing a cake. Here are the ingredients:

- Bread: 2 cups milk, 6 tablespoons warm water, 1 1/2 tablespoons salt, 4 tablespoons shortening, 4 tablespoons sugar, 6 tablespoons yeast, 12-14 cups general purpose flour.

Bring milk and water to boiling point on surface unit of electric range switched to HIGH. Remove from unit and add salt and fat to

hot liquid and cool. Liquid should be 110° when used. Dissolve yeast in 6 tablespoons water with sugar. Divide the flour into thirds, reserving 1 or 2 cups. Pour cool liquid into mixer bowl. Add 1/2 of flour and beat 5 minutes with the mixer on HIGH speed. Add 1/2 more of flour and beat 5 minutes. Then pro-

ceed at SLOW speed, mixing the last 1/2 of flour. Knead the last cups of flour into the dough. Mold, using a pulling motion until bread looks smooth. About 10 minutes will give a tight texture. Shape into three loaves, divided or single, as desired. Place in greased bread pans.

In Cold Oven

Then place your loaves of bread in a cold oven. Turn oven switch on for exactly one minute. Set the automatic temperature control to 400°. Turn switch for baking and set the automatic timer, or chef's brain, to turn heat on 30 minutes later, and to turn heat off 1 hour from time heat is turned on. The 30 minutes interval before the heat is turned on permits the bread to rise without requiring any attention. During this interval, the temperature in the electric oven makes an ideal proofing box—not too hot, not too cold.

That's all there is to it. Simple, isn't it? Three evenly browned loaves of bread waiting to be taken from the oven—what a flavorsome treat for the family!