

THE WOMAN'S PAGE

DURHAM SOCIAL NOTES

RETURNS TO NEW YORK

Mrs. Lillian Buchanan has returned to Red Hook N. Y. after spending three weeks here. Some of her friends who entertained her while here were: Mesdames Lillian Davis, Luvenia Hicks, C. C. Spaulding, Julia Moore, Sue Norfleet, Pearl Cordie, Betsy Bills, Parena Watkins, M. A. R. y Shepard, and Miss C. Reveria.

TO WASHINGTON

Mrs. J. H. Wheeler, Mrs. Julia Warren and brother are spending some time in Washington, D. C.

ENTERTAINS

James T. Taylor, Dean of men at North Carolina College entertained his Sunday School class last week at his home on Fayetteville Street.

CO-WORKERS MEET

The co-workers class of Saint Joseph A.M.E. Church met at Mrs. F. K. Watkins last Sunday evening.

SATTERFIELD-DAVIS CLUB

Satterfield-Davis club met at home of Miss Thelma Spaulding at 906 Fayetteville Street last Wednesday night at 7:30.

The C. I. C. club will meet at the home of Miss J. B. Mebane next Sunday afternoon.

Messrs Dwight and Warren Moore, of Cary, N. C. were in the city visiting Sunday.

Mrs. John Tillery, mother of Herbert Tillery, Business Manager of the CAROLINA TIMES spent the week-end in the city from Morehead City.

Friends of Mrs. Lula Davis will be glad to know she is able to be out again after being confined to her home for some time.

Louis Moore motored to Cary, Sunday to visit his parents. He was accompanied by Miss Kathryn Seward.

Miss Katrina Tatum is back home again after spending some time in Winston-Salem.

CHURCH NOTICES

DOUBLE HEADER SERIES

During the month of February at Saint Joseph A.M.E. Church, Rev. J. A. Valentine will preach a series of sermons both morning and evening. At the eleven o'clock service his subject will be "Stewardship" while in the evenings his general topic will be "How Right Are You?" Evening services begin at 7:30.

ANNIVERSARIES PROGRAM

The Mt. Zion Baptist church junior usher board held their anniversary last Sunday night. A play was presented by the group entitled, "Farmer Brown's Conversion of the Doctrine Stewardship." The program was enjoyed by everyone present.

MUSIC DIRECTORS OF

CENTRAL DISTRICT

HOLD MEETING

DURHAM — On Saturday, January 11, at the call of the chairman, the High School music directors from the central district held a business meeting at Hillside Park High School, with the chairman, Miss Claggett, of Durham presiding. Although it attended in large numbers, a very interesting and worthwhile meeting was held. Routine business was carried out with the election of the following officers: Secretary and Treasurer, Miss Evelyn H. Foster and Miss R. N. Burnette as Assistant Secretary. After the election of officers, a lengthy discussion of the District Music contest followed, with a discussion of place, time, musical numbers, judges, etc. No plans are definite but are tentative.

Those directors who were in attendance were the Misses Teresa H. Claggett, Durham; Blanche E. Rand, Oxford; Ruby N. Burnette and Evelyn M. Foster, Carthage; Messrs R. J. Douglass, Roxboro; C. V. H. Collins, Raleigh.

IN FASHION NOW

Suits are definitely in for the spring. Practically every model has a long jacket although it may be mannish or softly feminine.

Accessories accent the dark navy suit or those of gabardine in neutral shades.

Most of the suits are single breasted but those with an army or navy air are usually double breasted.

Pastel wools are lovely for those who like color.



HOME OWNERS FORUM

By ABNER GORDON

The maintenance of cleanliness in the home garage as well as its redecoration are often made difficult due to those stubborn oil stains which commonly appear on walls, doors or trim. Lubricating oil is non-drying and tends to penetrate deeply into wood insufficiently protected. Consequently, if not completely removed, the stains not only become deep rooted, but also prove an insecure foundation for painting, causing the film to discolor and soften. However, a comparatively simple treatment renders the affected wood suitable for redecoration.

Scrub the stained areas thoroughly twice with a strong trisodium phosphate or sal soda solution, allowing at least a week for the wash to dry between applications.

Follow with a straight household ammonia rub to neutralize the surface alkali which inevitably remains as a result of the solution treatment.

When the surface is dry once again, a thin sealer coating of pure orange shellac over previously spotted areas renders the wood suitable for painting. As assurance against further difficulties, apply pure white lead paint which is impervious to the action of oils, water, dirt or grease. Consequently, any stains which may result are easily removable by simple washing.

Q.—Are there insulation materials which can be blown into the wall spaces of old houses without costly reconstruction?

A.—Yes. There are several manufacturers producing what is known as all insulation which is readily poured or forced under spaces after construction is complete.

Fill insulation is simply granulated mineral wool or a variety of other basic ingredients of a cellular structure.

For further information see your local lumber dealer.

MRS. FANNIE H. THOMAS DIES IN WASHINGTON

FARMVILLE, N. C., Special to the CAROLINA TIMES—Mrs. Fannie Hamlin Thomas, 36, who succumbed to an extended illness at Gallinger Hospital, Washington, D. C. was buried from the home of her parents, Mr. and Mrs. A. P. Hamlin, 305. Walnut Street, Friday.

She was eulogized by Father Armfield, of the eastern diocese of the Protestant Episcopal church. Interment was at Wilson, N. C. She was well known throughout eastern North Carolina and Washington. She attended Henderson Normal School and Bricks Junior College.

Her father operated a very successful blacksmith business here for a number of years. Ill health forced him to sell the business a few years ago.

MISS GARNER ENTERTAINED AT BIRTHDAY PARTY

Miss Mary Bernice Garner was entertained at her home, Monday evening, January 13 with a birthday party given by her sister, Mrs. George Harper. The guests assembled at 8 o'clock. Bridge was enjoyed the first part of the evening. Supper was served at 9:30 o'clock. After which the guest of honor was presented gifts. Those enjoying the evening were the honored guest, Dr. Turner, Mr. and Mrs. Pratt, Mrs. Lula Mae Ropal and Messrs George Avery and Jimmie Edgerton others were Misses Cornelia Saunders, Mary Barnett, Magaline Saunders, Maggie M. Haywood, Patsy Williams, M. A. R. y Williams, Anna McCoy, Annie B. Garner, Louis Barnett, Messrs Frank Jones, Lee French, Jr., David Conter, James Barnett, James Hunter, Freddie Morris, Celie Cameon, Mayo Harrover, Richard Mack, Charlie Harper, Albert Simble, and David Bell.

Stepmother's Attitude Should Be Friendly

EVERY year thousands of women take up the task of raising other women's children. The job of being a foster mother is not an easy one, but the attendant problems are not impossible to solve. Especially difficult, says Gretta Palmer in the February Good Housekeeping Magazine, is the role of stepmother-through-divorce. Since, in this case, the child has two mothers, the situation may prove thoroughly bewildering to him. Further complications may occur if any discord arises between the two households in which he has a part. For the sake of the child, any differences must be straightened out from the start.

A stepmother, Miss Palmer advises, must not demand a child's affection. Her attitude should be that of a wise, friendly grownup. The real mother should have first claim in all decisions; the stepmother should defer to her judgment. But if there is a problem with which she feels better able to cope, she should first ask the husband to obtain the other's permission to handle it. If stepmothers study their jobs, they can make a glowing success out of the task.

VERY BRIEF

British have plan for bombing Rumania, but withhold execution.

Henry Ford says company wants to help country in the crisis.

U. S. traders report shipping continues on Burma Road.

November's exports show increasing rate of war's demands.

Wallace, in report, says totalitarian victory would cut markets.

Clippers stripped of luxury fittings to carry bigger loads.

A little man is afraid of competition.

Literature is easy produce but hard to sell.

Everybody is the common good when it means a private profit.

Not every graduate of our schools and colleges deserves a diploma.

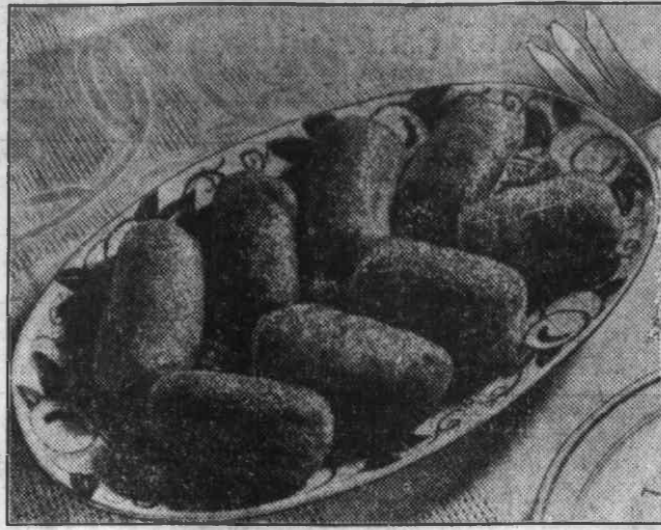
Any husband can tell you why every family should have two cars.

Ham and Mushroom Croquettes

pan hot...crispy brown...and tender

by Dorothy Greig

THERE'S nothing nabby pabby about these croquettes. They exult in keen relishing flavor. That is partly because they are made of ham, in itself one of our most flavorful meats.



To that is added the velvet creaminess of condensed cream of mushroom soup with its fullness of mushroom flavor, finely chopped eggs and seasonings. Let us roll, dip and quick fry our croquettes to hot brown crumb crispness. Then serve them in all their fork tenderness to the ones that we love best.

The Croquettes

1 can condensed cream of mushroom soup
1 egg, slightly beaten
2 tablespoons water
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/4 teaspoon prepared mustard
1/4 cup soft bread crumbs
1 cup ham, finely chopped

Combine the salt, Worcestershire sauce and prepared mustard with

the chopped eggs. Heat the cream of mushroom soup and add the chopped eggs (with seasonings), soft bread crumbs and chopped ham. Heat and cook 4-5 minutes. Chill for 2-3 hours. Mold into croquettes.

The Breading for Them:
Flour
Fine crumbs
1 egg, slightly beaten
2 tablespoons water
Dip the croquettes in a mixture of the flour and fine bread crumbs (1/2 flour and 1/2 crumbs), then in the egg mixed with milk or water, and roll in the fine crumbs at the last. Fry in hot, deep fat (365°-385° F) for 2-5 minutes or until golden brown.

It is entirely possible for somebody to work for somebody else and retain complete self-respect.

The trouble with most campaigns is that the preliminary arrangements wear out the workers.

Business unlike weeds, doesn't develop accidentally; behind every success is energy and brains and a never-die spirit.

The government, in its defense program, is largely let-

ting private initiative demonstrate what it can do.

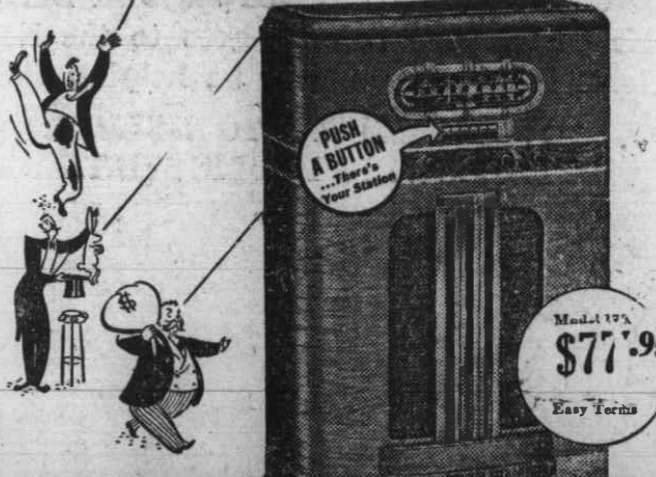
It is better to be late than never, according to the old saying, but occasionally it makes little difference.

Every fifteen minutes an American citizen meets horrible and useless death in a traffic accident, yet some self-styled American big-wig patriots profess to be horror-struck at the prospect of our boys dying on a foreign battle-field to defend the American front from the fate of England.

The word's getting around!

For More Pleasure!
More Features!
More Value!

IT'S RCA VICTOR



Brand New 1941 Model Features IMPROVED ELECTRIC TUNING

The cabinet is finer, the tone is finer, the performance is finer as RCA Victor reaches a new peak in value! Yes—and when you see and hear this splendid new radio you'll agree that you have never seen anything comparable at such a low price. By all means come in today for a demonstration!

For finer radio performance—RCA Victor Radio Tubes

HAVERTY'S FURNITURE CO.

"The Friendly Store" — 227 N. Tryon Street

IT'S TIME YOU KNEW — by LAWRENCE

ZRA STONE, AT THE AGE OF 22, IS AN OUTSTANDING RADIO STAR, AUTHOR, CASTING-DIRECTOR, DIRECTOR, STAGE STAR AND MOVIE THEATRE OWNER. WHAT IS THE NAME OF THE CHARACTER HE PORTRAYS ON A WEEKLY RADIO PROGRAM?



THE CHAMOIS CAN STAND ON A SPACE ABOUT THE SIZE OF A SILVER DOLLAR. WHERE IS THIS ANIMAL USUALLY FOUND?

TORNADOES SOMETIMES OCCUR INSIDE OF HURRICANES! DO YOU KNOW THE DIFFERENCE BETWEEN A TORNADO, CYCLONE, TYPHOON AND HURRICANE?

ALFRED THE GREAT INVENTED THE METHOD OF MARKING A CANDLE IN EQUAL SECTIONS OF BLACK AND WHITE SO THAT EACH SECTION BURNED IN A GIVEN TIME. WHO INVENTED THE METHOD OF DIVIDING THE DAY AND NIGHT INTO EQUAL PARTS, AS SHOWN ON BULOVA WATCH DIALS?

That's New in Cooking
Gertrude Dent



Penny-Wise Meat Cookery

GIVE a man his choice between the most elegant filet mignon and a humble pot roast and he'll pick the pot roast every time. There's something about the rich, brown surface and the full flavor developed through the long, slow, moist cooking that simply cannot be duplicated no matter how expensive the cut of meat.

The deep well cooker of the modern electric range is made to order for the making of such thrifty cuts. The magical moist heat generated by this cooker gently dissolves the connective tissue, making these inexpensive cuts of meat tender and delicious. At the same time, the thickly insulated walls of the cooker hold in the heat so successfully that only a very small amount of current is used and the cost of cooking is therefore almost nil.

Not only pot roasts, but numberless other inexpensive meat cuts can be brought to deliciousness in the well cooker — cross-cut beef shanks with noodles, short ribs of beef in a zippy barbecue sauce, a brisket of beef with navy beans, or a plump onion sauce. Meat cut for stewing can be cooked as an Irish stew with dumplings, or with lima beans and bacon.

Here, however, are the plans for one well cooker dinner that will have the man of the house sniffing the air appreciatively when he comes into the house.

Serve with Apple Horseradish Sauce (Serves 6)

4 pounds beef chuck

- 4 tablespoons fat
- 1 medium-sized onion
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 2 stalks celery
- 6 carrots (scraped but left whole)
- 1 cauliflower (broken into flowerets)
- 6 medium-sized potatoes (pared)
- 1 tablespoon flour
- 2 tablespoons water

Wipe the meat with a damp cloth and dry it. Melt fat in well cooker with high heat and brown the meat on both sides. When well browned, drain off the fat and add 1 cup of water to the meat. Add onion, salt, pepper, and celery stalks. Cover the cooker. When steam comes from the vent, turn the switch to the lowest position that will maintain steaming. At the end of 1 1/2 hours open the cooker and add the carrots, cauliflower and potatoes. Recover and cook for 45 minutes longer. Remove meat and vegetables from cooker. Add flour and water stirred to a smooth paste. Turn to high heat and cook, stirring constantly until the gravy thickens. Serve with horseradish sauce to which grated apple has been added.

If you plan to serve a tossed green salad and an orange refrigerator cake as the remainder of the menu for this meal, we guarantee it will be voted a success by the family.

QUOTATION

Get the pattern of your life from God . . . then go about your work and be yourself. —Phillips Brooks.

Both Great Britain and Germany say that they will win the war—at least we can take our choice.

Even Cupid Must Eat



By BETTY BARCLAY

Here are some recipes that will be appreciated by those who are celebrating St. Valentine's Day by having a family feast or a frolic with friends:

Valentine Punch

1-2 lb. 4 oz. can sour pie cherries
6 whole cloves
1 stick of cinnamon
1/2 cup light brown sugar
3 cups canned unsweetened Hawaiian pineapple juice
Four cherries and their syrup in a saucepan. Add cloves and cinnamon and bring to a boil. Add sugar and simmer for five minutes. Strain mixture through a fine sieve and chill served mixture. Combine with pineapple juice, which has been chilled in cans before opening. Add a few drops of red coloring, or enough to make the mixture a bright cherry color. To serve, pour over ice cubes in glasses. Yield: Eight 6-ounce glasses.

Carrots Salad

Tomato together lightly with 2 forks:
1 1/2 cups orange pieces
1 1/2 cups finely cut carrot
1/2 cup raisins

Beets Fazole

(a one dish meal)
2 cups cooked, dried limas
2 cups tomato sauce or strained tomatoes
1 tablespoon chopped onion
1/2 pound spaghetti
2 tablespoons bacon fat
1 teaspoon salt
1/2 teaspoon pepper
Cook the spaghetti in boiling salted water until soft and drain.

Cook the onion in the fat, add tomato, limas and spaghetti.

Individual Strawberry Shortcakes

Individual strawberry shortcakes are attractive for dessert at a Valentine's day luncheon or for party refreshments. The quick-frozen strawberries come all ready to serve — cleaned, hulled, sliced and sweetened, as full of flavor and vitamins as the day they were picked, and quick-frozen.

Spread 1 (16 oz.) box quick-frozen strawberries, just thawed, on the lower halves of 4 hot short-cake biscuits, split and buttered. Top with upper halves and additional berries. Garnish with 1/2 cup cream, whipped. Serves 4.

Valentine Rennet-Custard

1 pkg. vanilla rennet powder
1 pint milk, ordinary or homogenized
1/2 cup raspberry jam
1 cup whipping cream
1/2 teaspoon vanilla
1 teaspoon sugar
10 lady fingers
2 tablespoons graham cracker crumbs
Set out five dessert dishes. Divide the raspberry jam among them placing about 1 1/2 tablespoons in the bottom of each dish. Cut the lady fingers lengthwise, placing four pieces around the sides of each dish. Make vanilla rennet-custard according to directions on the package. Pour into dessert dishes on top of the jam. Do not move until firm—about 10 minutes. Chill in refrigerator. Just before serving, top with whipped cream, to which sugar and vanilla have been added. Sprinkle with graham cracker crumbs, or place a soft pink candy heart on top of whipped cream.

A children's variation is to cut marshmallows into very fine pieces and arrange in the outline of a heart on top of each rennet-custard just before serving.

Cupid's Brew

6 cups freshly brewed decaffeinated coffee
1/2 cup whipping cream, whipped
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
Top hot decaffeinated coffee with a spoonful of whipped cream into which the spices have been folded. Sugar may be served with the coffee if desired.

Serve decaffeinated coffee at your Valentine's Day party and your guests won't be worried over sleeping problems later on.

Maglo Valentine Candies

3/4 cup (7 1/2 oz. can) sweetened condensed milk
1 teaspoon vanilla
4 cups sifted confectioners' (4X) sugar (about 1 lb.)
Mix sweetened condensed milk and vanilla. Add confectioners' (4X) sugar gradually, mixing until smooth and creamy. Makes 1 1/2 pounds. Roll out on a slightly sugared board about 1/4 inch thick. Cut with a small heart-shaped cookie cutter. Decorate with motifs, such as "To My Love," put on with a water color paint brush dipped in melted chocolate.

You'll be sure of a gay St. Valentine's party if you start your guests off with one of the new parlor games that are easy to learn. Circlegammon, an exciting new development of backgammon or Dog Fight, the new airplane maneuvering game played on a vertical board, are sure to be party success.