

THE WOMAN'S PAGE

What's New in Cooking

Gertrude Dent



Turn Your Back Upon Dinner!

YES, literally, you can turn your back upon dinner and walk out! Providing, of course, that you leave an oven meal behind you—not one where you must put something in or take something out of the oven every little while, but one of the slick-as-a-whistle arrangements where all the food goes in at one time and is ready to be taken out together.

What makes all of this possible? It's the timer-controlled oven of a modern electric range—one which you can safely trust to cook your meal even when you are miles away. So reliable and so well-regulated is the heat control, that absolutely no watching is required. The heat in these ovens is moist and even, and no one spot is hotter than any other. The automatic time control, set before you go, starts and stops the current at any time you may desire, and at the temperature you require.

Ham Slice With Paprika Onions (Serves 8)
1 slice ham (center cut, 1-inch thick)
6 medium-sized onions
1/2 teaspoon salt
1 tablespoon paprika
3 tablespoons brown sugar
2 tablespoons butter
1/2 cup canned consommé
Place ham in greased baking dish. Remove skins from onions and cut two gashes in the root ends. Sprinkle lightly with salt and generously with paprika. Put 1 teaspoon of butter and 1 teaspoon of brown sugar on top of each onion. Arrange them in dish around ham slice. Pour consommé over onions to a depth of 1/2 inch. Bake covered, with the electric thermostat set at 350 degrees, for 1 1/4 hours.

Cranberry Pears (Serves 6)
6 large winter pears
1 cup cranberries
1 1/4 cups brown sugar
1/2 cup water
Pare and quarter pears. Arrange in baking dish. Pick over and wash cranberries. Cover pears with cranberries and sprinkle with brown sugar. Add water. Cover and bake in a moderate oven with the electric thermostat set at 350 degrees for 1 1/4 hours.

CHARLOTTE SOCIAL NOTES

By Mrs. Bessie Hardy
Telephone 31428

The Queen City Lodge, 166 of the IBPOE was the host last Thursday evening at a buffet supper at its new home on South Caldwell St. to members and prospective members. Proceeding the supper, master of ceremonies, Eugene Potts, introduced the Grand Exalted Ruler, W. P. Robinson, who made a few brief remarks. The speaker of the occasion was Rev. H. E. Wilson, who pointed to the rapid progress made by the Elks within recent years in Education, Health and religion. After the address, remarks were made by Dr. E. E. Blackman, after which a delightful repast of potato salad, baked Virginia Ham, and hot coffee was served. 100 guests were present.

Mrs. H. L. McCrory is out again after being confined to her home for a few days. Members of the Idle Rich Club entertained at an elaborate dance last Thursday evening at the City Armory. Dancing was enjoyed from 10 til 2 o'clock. Jimmie Gunn and his Dixie Serenaders furnished music for the affair. The club members looked swell in their light blue lace and shifon evening dresses with shoulder bouquets of red rosebuds. The personnel of the club are: Mesdames Pearl Shannon, president, Ruth Tillman, vice president, E. B. Brown, secretary, B. A. Allen, treasurer, L. L. Littlejohn, assistant treasurer, Haynes of E. 9th Street Saturday super. 500 guests were present.

Members of the Pick Wick Hospital, Bridge club met Friday evening with Charles Brewington of East 7th street returned to her home ill at her home.

An Oven Meal For a Busy Day

By Katherine Fisher
Director, Good Housekeeping Institute

Here's a meal you can prepare in the morning, store in your refrigerator, and pop into the oven when you return home late in the afternoon after a busy day's shopping or a P.T.A. meeting. Your family will find it delicious. What's more, it is well balanced to supply nutritional needs.

Chilled Pineapple Juice
Rice
Scalloped Veal
Baked Carrots or Squash
Baked Apples with Raisins
Coffee

Oven Meal Directions: Place Scalloped Veal and Baked Carrots or Squash on upper rack of oven. Place apples on lower rack. Bake in a moderate oven of 350° F. 1 1/2 hrs., removing apples in 1 hr.

Scalloped Veal
2 1/2 lbs. boned shoulder of veal
1/2 c. flour
2 tsp. salt
1/2 tsp. pepper
1/4 c. minced onion
1/2 c. water
1/2 c. canned whole or sliced fresh mushrooms
1 No. 2 can tomatoes, strained; or
1 1/2 c. canned tomato juice
1 tsp. granulated sugar

Baked Carrots or Squash
Place 6 c. julienned, pared carrots in a covered 1 1/2-qt. casserole with 1 c. hot water, 1 tsp. salad oil, and 1/2 tsp. salt. Cover, and bake in moderate oven of 350° F. 1 1/2 hrs. Serves 6.
If baked squash is preferred, cut 3 lbs. Hubbard squash into pieces; remove seeds. Sprinkle with 1/2 tsp. salt and 2 tsp. salad oil; bake in covered casserole, as above.

Baked Apples with Raisins
5 large firm apples
1/2 c. plus 2 1/2 tsp. granulated sugar
1/2 c. hot water
1/2 c. seedless raisins
Core apples; pare 1/2 down from stem. Place in 2-qt. round casserole. Roll 1/2 c. sugar and water 5 min. Fill each apple with raisins and 1/2 tsp. sugar. Pour syrup over apples. Cover; bake in moderate oven of 350° F. 1 hr., or until tender. Serves 5.

Dr. Wm. Lloyd Imes Principal Speaker
CONCORD, N. C. (Special to the CAROLINA TIMES)—Barber-Scotia College celebrated her seventy fourth birthday last week and reinstituted annual Founders' Day observance. A record audience witnessed the exercises. The program was marked by the historical import of the occasion, and thus did the college add another chapter to its interesting history. President Cozart gave a brief historical sketch which traced the development of the institution from the administration of its founder Dr. Dorland in 1867 through the present reorganization set-up. This sketch

Saturday after being confined at Good Samaritan Hospital for over 4 or 5 months. Mrs. Artelia Jenkins Caldwell of West Hill Street is reported ill at her home.

Miss Charlotte Hunter was a visitor in the city Friday at her home on Baldwin Avenue. Miss Hunter left early Saturday morning to resume her duties at Livingston College.

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Attend 75th Annual Progrm



Hundreds of students, teachers, friends and special guests of Lincoln University gathered on its campus Sunday, January 12, when ceremonies commemorating the 75th anniversary of the school were held. Speakers on the afternoon program were Dr. William E. B. DuBois of Atlanta University and Governor Lloyd C. Stark of Missouri. Top panel shows J. Ernest Wilkins prominent Chicago attorney and one of Lincoln's most distinguished former students, in the role of toastmaster at the Founders' Day Dinner, which was held in the evening in the school's cafeteria. On the right is Dr. DuBois and seated to the left is Lloyd King, State Superintendent of Public Schools. Bolton panel shows Governor Stark (fourth from the left), and Doctor Spriggs and Dr. DuBois who are leading the procession. Escorting team are members of Lincoln U's

Jacobs Radio Service who has been operating his business on East First street has moved his location to Fairmont park on the York Road.

Pastel wools are lovely for those who like color.

Paderewski thanks the United States for aid to Polish cause.

followed greetings extended by Miss Onge on behalf of the Alumnae Association. The Founders' Day address, delivered by Dr. William Lloyd Imes of the Saint James Presbyterian Church, New York City, was hailed as a profound, inspiring and challenging message. The subject of the address was "Education of the Whole Personality" in which the speaker set forth the whole progress of mankind in his ascent from the brute level to the dignity of the human spirit, and the task of education in clearing the vast tracks through a moral wilderness. "Spiritual poverty," he stated, leaves the individual far more impoverished than dire want." He asserted further that Barber-Scotia College for Women

CO-ORDINATOR

MR. MERCHANT
You Can Rest An
Ad Space Here In
Our NEXT ISSUE

MISS JENNIE DOUGLASS

Recently appointed Health Co-ordinator with the N. C. State Board of Health, who has made much progress in her work. This is a comparatively new service of the state which seeks to enlist the aid of all possible in a permanent program of better health. Miss Douglass is well prepared for the work, having been trained at Howard University and the University of Michigan. She is a former teacher at Fayetteville State Teachers College. North Carolina is the only state in the union having a department. Miss Douglass is the daughter of Dr. and Mrs. R. L. Douglass of Charlotte.

stood yesterday and stands today as a citadel of freedom and a fortress of the soul.

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Marie Downing BEAUTY AND ROMANCE
SPONSORED BY LARIEUSE BEAUTY BUREAU
The Larieuse Beauty Bureau was established by the Cosmetics Manufacturing Company to study methods of preserving women's natural beauty, and to make the results of this research available to the public.

Webster defines "individuality" as that quality which distinguishes one person from another. If you were to stand on a corner before a theatre or a church, and watch the great numbers of people coming out, you would be amazed at the dissimilarity of faces—so very many faces and yet all different, one from the other. It is "individuality" which makes you "you" and me "me."
Sometimes it helps actively to contribute to that quality which says that you are Dorothy and Mary is Mary, by a little exterior embellishment. We see it being done every day—and it is so simply accomplished that I wonder we didn't think of it before this.
For instance, take a group of high school girls. Probably they are all dressed in sweaters and skirts—some wear blouses instead of sweaters. However, all in all, there seems to be quite a uniformity about them. But, beyond dress, that similarity ceases. How? Look for yourself and you'll soon determine one of the chief reasons.
I think it lies in their hair fashions. One may be a long bob—one very short. Some girls affect curls; others like their hair straight and severe.
If you enjoy having ribbons of your topknot, use them in carelessly—they will be artistic and casual-looking. If bangs on your forehead attract attention to your smooth hairdo, if they attract the observer to lovely eyes, then I say wear bangs.
Hair rolled up all around the head in what is termed the "halo" or "puffs" is desired.

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