

THE WOMAN'S PAGE

DURHAM SOCIALS

You are asked to be present with her parents. She will leave at the regular meeting of the city Saturday evening April 26, enroute to her home. Mrs. Morrison is the former Miss Orphrena Holloway of this city.

Mr. and Mrs. David Justice who resides on the Leesville Rd. had as their guest during the Easter holidays, Misses Martha and Lena Mae Justice and J. C. Justice of Wake Forest.

Miss Marjorie Norris of this city spent some time in Winston Salem with her sister, Miss Ruth C. Norris who is a student at Winston Salem Teachers College.

Mr. and Mrs. C. C. Holloway entertained a number of their nieces and nephews at an Easter Egg Hunt, Monday afternoon at five o'clock. Later in the evening after playing various games, ice cream and Lemonade were served. Those enjoying the hospitality of Mr. and Mrs. Holloway were: Gracie Mae Jones, Dorothy L. Stanfield, Patricia Ann Wearing, Gracie Mae Stanfield, Charles Justice, Freeland Jones, David Stanfield, James Wearing and Howard Stanfield.

Miss Lillian Brown of Norfolk, Va. spent the Easter holidays with Mrs. Lisbon Jenkins.

Miss Esther Tilley, James Hatwood, Mr. and Mrs. James Malloy motored to Washington, D. C. for the Easter holidays.

Miss Jessie Morrison of Philadelphia, arrived in the city Easter Sunday for a two weeks visit.

"3 C" Club Holds Regular Bi-Monthly Literary Meeting

The "3 C" Club held its regular bi-monthly and Literary meeting Wednesday night, April 16, in the lobby of the Hotel Biltmore. The guest speaker for April being W. J. Kennedy Vice President and Secretary of the North Carolina Mutual Life Insurance Company. Mr. Kennedy delivered a very interesting and forceful address on "Clubs and their place in the community." Guests and members present at the regular dinner were Messrs. A. E. Jackson, John W. Bailey, Lathrop W. Alston, A. B. Finley, David M. Gilmore, Eugene Short, Henry W. Mills, John C. Scarborough, Jr., Parham E. Donnell, Preston Edwards, Eddie Boldin, James Richmond, James Reaves, Henry Holman, William McCloud, James Scott, Graham Lyons, John Long and Samuel Nance.

The attendance prize was won by A. E. Jackson.

The chairman of the program committee, Parham E. Donnell announced that the guest speaker for the Literary meeting in May would be J. C. Scarborough Sr.

Peaches In Flower



MISS MATTIE C. DRAKE, Fort Valley State College Freshman from Thomaston, Georgia, is partial to Peach blossoms, while Miss Cynthia Holliday, of Darien, Fort Valley Sophomore, sticks to flowers down in Georgia.

Layout Should Have Small Service Yard

In planning the layout and development of the lot on which a home is to be built, a small service yard should be set aside. Readily accessible from the street and adjacent to the kitchen, such service yard may be screened by shrubbery where garbage and refuse cans may be placed. A space for drying clothes should be in convenient relation to the kitchen or basement door.

The number of unserviceable freight cars on railroads of the United States is now less than ever before.

BIBLE THOUGHT

"I tell you, nay; but, except ye repent, ye shall all likewise perish."—Saint Luke, xiii, 3.

KRIEG-BIZ
From Our
KRIEG-ADS

LARGE GROUP OF DURHAMITES WITNESS UNION OF PROMINENT CAROLINA COUPLE

MISS DORIS L. HOLLOWAY BRIDE'S MAID OF HONOR

EDENTON. — In a ceremony marked by beauty and simplicity, Miss Doris L. Holloway of Edenton and Roderick Phillips of Greenville, N. C., were united in marriage at high noon April 14 at the Edenton home of the bride's parents. The vows were said before the Rev. L. G. Nichols, the bride's pastor, and Rev. H. Griffith, Rector of the Episcopal church of Edenton and uncle of the bride. Miss Holley is the daughter of J. H. Holley and the late Mrs. J. T. Holley and is a popular member of the younger social set. She attended St. Augustine's college in Raleigh and was graduated from Virginia Union University in Richmond, Va.

Mr. Phillips is a graduate of the New York School of Embalming and is a prominent and successful mortician of Greenville.

The home was beautifully decorated with Palms, cythotium ferns and smilax, and large vases of Easter lilies and burning candles. While guests assembled and during the ceremony, Mrs. Minnie Gilmer of Durham rendered a program of nuptial music. Miss Lucey Pritchard of Windsor sang "O Promise Me" and Miss Clarice E. Glenn of Danville, Va. sang "At Dawning." Traditional wedding marches were used.

Attendants

The bride chose as her attendants Miss Doris Holloway of Durham and Raleigh, as maid of honor, and Miss Floretta Pritchard of Windsor as bridesmaid. Mr. Phillips had as his best man his brother, Donovan Phillips of Greenville. Edward Holley, brother of the bride, acted as groomsmen. As maid of honor, Miss Holloway entered alone. She wore a costume suit of rose with navy accessories and a corsage of white roses.

Miss Pritchard wore a suit of rose, white accessories and a corsage of white roses. The bride entered with her father who gave her in marriage. She was charmingly attired in a costume suit of aquo. Her hat was navy blue with a blue mist mesh veil and other blue accessories. Her bridal bouquet was exquisite containing white roses, white orchids and lilies of the valley.

Immediately following the ceremony a reception was given at the home of the bride's aunt, Miss M. L. Griffith. The home was decorated throughout with Easter lilies and spring blossoms. During the reception the newlyweds left on a wedding trip to an unannounced destination. On their return they will make their home in Greenville.

Out of town guests attending the wedding and reception included the J. L. Holloway family, Mr. and Mrs. Samuel Nance, Mrs.

Guilford College Woman Addresses Bennett Freshmen

GREENSBORO. — (Special) —

"Freshman girls are 'middle adolescents' and therefore in the 'Generalized sex-interest period,'" said Mrs. Ernestine Cookson Milner of Guilford College to the freshman student of Bennett College, in a lecture Tuesday night which concluded their unit on sex education in the course in "The Art of Living," taught by Miss Lydia Jetton.

Mrs. Milner did not advocate friendships that resulted in early engagements and marriage, for marriage under 20, she stated was "economically impossible" and "physically undesirable." She felt that friendships with the opposite sex within a group was most desirable for middle adolescents. In this way, all the girls the group get to know all the boys and thus opportunity is afforded to know each person rather than opportunity given for exclusiveness in friendships between one boy and girl.

How to "Catch" the Boys

In order to be popular with the opposite sex, the speaker told the girls that they must look their best at all times, have something to talk about, especially something that interests boys such as sports, and be able to play games, tennis, table games, etc., with some degree of satisfaction.

"The Art of Living" is a course required of all freshmen at Bennett College, which seeks through it diversified units to do what its title implies—teach young women the art of successful and wholesome living. "The Art of Living" includes units on dress, mental health, nutrition and physical health, personal budgeting, how to study, family relationships, and art appreciation.

Farmers of North Carolina set an all time record of 1,181,000 acres harvested for hay in 1940, the State Department of Agriculture reports.

NOT HIS JOB

As he was drilling a batch of recruits the sergeant saw that one of them was marching out of step.

Going up to the man as they marched, he said sarcastically:

"Do you know they are all out of step except you?"

"What?" asked the recruit innocently.

"I said they are all out of step except you," repeated the sergeant.

"Well," was the retort "you tell 'em. You're in charge."

OF COURSE

"Can I have your lawn mower this evening?"

"Sorry, but I shall be using it to trim the hedge."

"You can't trim a hedge with a lawn mower?"

"You can do anything with a lawn mower if you don't want to lend it."

What's New in Cooking
by Gertrude Dent

Skillet Skulduggery

SKILLET cookery is an art by itself, despite the all-too-common belief that skillets are for frying only. Pioneer housewives knew better! Many and varied were the culinary masterpieces produced in the iron skillets which played such an important role in their meager cooking equipment.

Today we are beginning to recapture some of that savory magic, in homely skillet dinners served piping-hot. Here are two of my favorite recipes for such dishes. One is a flavorful way of cooking veal chops in canned mushroom soup; and the other is a particularly good method of making a lamb curry.

In using these recipes you will see that there is one common requirement in both—the degree of heat must be accurately controlled, and must be adjusted for each particular cooking operation. And it is here that the modern electric range wins its culinary medals. For the units on these electric ranges provide the optimum amount of heat for each step in any cooking process. To complete the housewife's joy, moreover, foods do not "stick" and there is no aftermath of blackened pots and pans.

Veal Chops with Mushrooms (Serves 5)

8 rib or shoulder veal chops
½ cup flour
1 teaspoon salt
¼ teaspoon pepper
¼ cup fat
3 tablespoons onion, (finely cut)
few grains powdered sage
1 10½ ounce can condensed cream of mushroom soup
1½ cups milk

Wipe veal chops with a damp cloth. Place flour, salt and pepper in a paper bag and shake each chop in this mixture until it is thoroughly coated. Meanwhile, melt fat in a heavy skillet on a surface unit of the electric range, with the switch turned to a medium heat. When the pan is sizzling, brown

Curried Lamb (Serves 5)

2 pounds lean lamb (cut from shoulder)
4 tablespoons butter
1 clove garlic
¼ cup finely chopped onion
4 tablespoons flour
4 tablespoons cold water
1 tablespoon curry powder
1 teaspoon salt
1 cup diced apple
¼ cup finely chopped celery

Place lamb in a saucepan and cover with about 1 quart of cold water. Bring to boil over high heat, then switch to the lowest heat-level which will keep the curry simmering, and cook gently for 1 to 1½ hours, or until tender. When the meat has cooled—preferably in its own broth—cut it into small cubes. Discard all fat. Sauté onion and garlic in melted butter in a skillet, over a low heat, until they become yellow and transparent (about 6 minutes). Then make a smooth paste of flour and water, combine with about ¾ cups of lamb broth, and pour into skillet. Cook over a medium heat, stirring constantly, until sauce becomes thick and smooth; then add apple and celery, and continue cooking 10 minutes. Combine with diced cooked lamb, and simmer gently on low heat for about 20 minutes, stirring only occasionally. Serve curry with steamed or boiled rice.

St. Titus Episcopal Church Sponsoring Baby Contest

The St. Titus Episcopal church is sponsoring a Baby Popularity Contest during the month of April. Each of the following babies has 10,000 votes thus far: Oneida Curtis, Patricia Ann Spaulding, McKinley Cates Jr., Larry Knox Jr., Joseph Berry Flemming, and Michael Henningburg. Choose your baby and see that he wins the first prize.

North Carolina's largest wheat production was in 1900 when 6,800,000 bushels were produced, reports the State Department of Agriculture.

DO DROP IN to THE HOLLYWOOD INN

"If Not Satisfied... Don't Tell Others... Tell Us"

118 S. Mangum St. Prop. Mrs. Hayswood

The Royal Cake of the Week!

ROYAL'S LEMON CAKE!

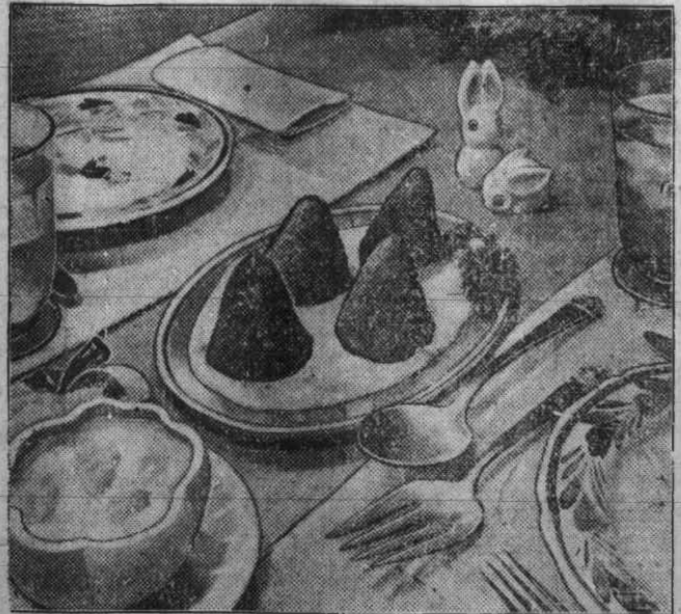
Here's A Cake To Win Your Heart!

Try this marvelous Royal Cake to whip up real interest at dessert time! Yes, Royal's fine Lemon Cake has two golden layers—with fresh lemon fruit-icing and filling. Honesdy, you've never tasted such delicious cake! Ask for it at your grocer's.

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A DISH THAT'S PLANNED FOR TWO

by Dorothy Greig



THE new bride on our block was most emphatic. "I certainly am getting tired of recipes that end with 'serves 6'. Why doesn't someone make some recipes for just two?" Why, indeed?

Well, Betty, here is one dish that's meant for two. Not only that, but we've taken an old favorite, chicken croquettes, and shown you how to simplify their making—with condensed cream of mushroom soup. The soup acts as a binder and also makes a sumptuous sauce to serve over them. From this quantity you can form either two big round croquettes or four small neat ones—just enough for a twosome family.

Chicken Croquettes with Mushroom Sauce

½ can condensed cream of mushroom soup

2 teaspoons lemon juice
1½ cups chicken, ground fine

Mix the ground chicken and lemon juice into the cream of mushroom soup. Set in refrigerator to chill. Then shape into cylinders, balls or cutlets.

Mixture for Dipping:
Bread crumbs or cracker crumbs
1 egg beaten (with 2 tablespoons water added)

Cover the croquettes with crumbs then dip into the egg mixture. Then dip in crumbs again. Fry in hot deep fat (365-385° F.) for 2-3 minutes, or until browned. Makes 2 large or 4 small croquettes.

Mushroom Sauce
½ can condensed cream of mushroom soup
2 tablespoons milk

Mix the milk into the cream of mushroom soup. Heat and serve this sauce with the croquettes.

MODEL LAUNDRY

and DRY CLEANERS

PHONE N-174

SANTONE