HOMECOMING QUEEN

WACO, Texas — Miss Virdene Kriven, senior from Mexia, Texas, was crowned homecoming queen in the coronation ceremonies that launched the Paul Quinn college homecoming activities, last Wednesday.

Add a ginger accent and up your rating as a gourmet

Christmas is a good time to make "gingery" desserts.

All to often our dessert repertoire using this spice stops with gingerbread and ginger snaps. Actually, that should just be the beginning.

Ever make a ginger cream? It makes a perfect light dessert for those holiday buffets and the dozen other guest occasions that will come up during the Christmas season. It's molded with a spiced custard foundation to which gelatine, heavy cream and glazed fruit is added.

Hit On Cake

Ginger fruit cake will be a sure hit. It's made the same as any traditional fruit cake, except that ginger becomes the dominant spice flavoring in place of cloves, he recall is as delicious as it is surprising. Our recipe is a quick one that is easy on the time budget.

Ginger candied citrus rinds are another tasty idea for this snappy spice. You can make up a large batch in a jiffy. They're a bit unique for afternoon coffee or tea and they hit the spot for television parties. Candied rinds are a grand gift idea, too.

Enhances Fruit

Ginger will spark fresh pears and apples and almost any dried fruit, making it good in a variety of pies, tarts, turnovers and other desserts.

To get you started on some new ginger desserts this Christmas season, the American Spice Trade Association test kitchen offers the following recipes for ginger cream, ginger fruit cake and ginger candied rinds.

Holiday Ginger Cream

1 envelope unflavored gelatine
¼ cup cold water
1/3 cup sugar
1/16 teaspoon salt
1 teaspoon ground ginger
2 eggs, separated
1 cup milk
1 tablespoon sugar
½ cup heavy cream, whipped
½ teaspoon grated lemon rind
¾ cup glazed mixed fruit

Soften gelatine in cold water. Combine the 1/3 cup sugar, salt, and ground ginger in top of double boiler. Blend in egg yolks; stir in milk. Cook over hot water (not boiling) until mixture is hot and has slightly thickened. Stir in softened gelatine. Chill until mixture begins to thicken. Beat egg whites until they stand in soft peaks; beat in the 1 tablespoon sugar and fold into the custard mixture.

Fold in whipped cream along with lemon rind and glazed fruit. Pour into a one-quart mold or into 6 individual molds. Chill until ready to serve. YIELD: 6 servings.

Ginger Fruit Cake

1½ cups butter or margarine
1½ teaspoons salt
1 teaspoon soda
3 teaspoons ground ginger
1 cup sugar
¾ cup light molasses
5 eggs, unbeaten
1½ cups chopped nuts
6 cups (3 lbs.) mixed glazed fruit
4 cups sifted all-purpose flour
2 tablespoons milk

Heat oven to 300 degrees F. (slow). Cream together first 4 ingredients. Gradually blend in sugar and molasses. Beat in eggs, one at a time. Stir in nuts and fruit. Gradually add flour and milk. Mix well. Pour batter into two 9 x 5 x 3-inch loaf pans, lined with brown paper and greased. Bake 2½ hours or until done.

Keep a pan of hot water in a large shallow pan underneath cakes. When cakes are "cold store in tightly covered container. YIELD: 6 lbs.

Ginger Candied Orange Rind

Rind from 4 large oranges
Cold water to cover orange rind
2 cups granulated sugar
2 teaspoons ground ginger
¼ teaspoon salt
3 tablespoons granulated sugar
½ teaspoon ground ginger

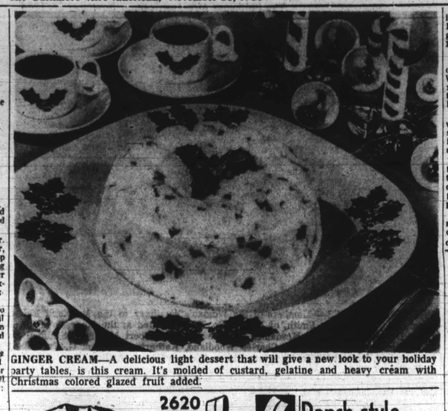
Cut oranges into eighths, lengthwise. Cover with cold water; simmer until tender. Drain, reserving 1 cup liquid for later use. Scrape inner white portion of skin with teaspoon. Cut rind into ¼-inch strips. Combine the reserved 1 cup liquid, the 2 cups granulated sugar, the 2 teaspoons ground ginger and salt.

Stir over low heat to dissolve sugar. Cook to 238 degrees F. or until syrup forms a soft ball when tested in cold water. Add rind from pan and roll in the absorbed most of the syrup (about 20 minutes). Mix the last 2 ingredients. With a fork, lift rind; simmer until the rind has sugar-ginger mixture. Cool on waxed paper. Store in tightly covered container. YIELD About ¼ lb.

Ginger Candied Grapefruit or Lemon Rind:

Substitute the rind from 3 large grapefruits or the rind from 5 to 6 large lemons. Simmer in water 10 to 15 minutes; drain and repeat, cooking until rind is tender. Make syrup with 1 cup fresh water instead of reserved liquid.

It's easy to add a dramatic touch to food. For example, next time you serve ripe olives, put them in a pretty glass bowl along with some thin crisp slices of turnip. Roll the ripe olives in garlic-flavored oil to add a tasty flavor accent.



GINGER CREAM—A delicious light dessert that will give a new look to your holiday party tables, is this cream. It's molded of custard, gelatine and heavy cream with Christmas colored glazed fruit added.

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Howard-Belt wedding held

On Friday, Nov. 13 Miss Ethel Lee Belt was married to Hugh Howard, son of Mr. and Mrs. Daniel Cisco of Baltimore in the home of her parents, Mr. and Mrs. Henry Belt sr. of 713 Eye st., Sparrows' Point.

The Rev. Carlton Cooke, pastor of Union Baptist church, Sparrow's Point officiated.

Miss Belt, a member of Union, is one of the choral group known as "Cookes Harmonizers."

Miss Megginson Attends

The bride wore a blue faille gown and was attended by Miss Elner Megginson. She was given in marriage by her father.

Mr. Belt had as his best man, Rufus Williams.

Among those present were the brides' maternal grandmother, Mrs. Martha Freeman, Cpl. Henry Belt Jr., her brother, a recent returnee from Korea; her sisters, Misses Martha Shirley, Freda and Brenda Belt and Mrs. Sylvia B. Gayland, also her two younger brothers, Ronald and Carol Belt.

Others present were:

Mr. and Mrs. Merrick C. Johnson of Pikesville, her aunt and uncle, Mr. and Mrs. Robert Freeman of Baltimore, aunt and uncle; Mr. and Mrs. James T. McDoughall of Baltimore, James Thomas of Baltimore, Mr. and Mrs. Daniel Howard, the bridegroom's brother and sister-in-law, of Turner Station;

Miss Juanita Faulkner of Littleton, N.C., Miss Mary Benson of Turner, Miss Francis Cullen of Turner, Mrs. Ollie Megginson, James Moore, James Jones, Nathaniel Alston, Mr. and Mrs. Hollywood Haskins, Mr. and Mrs. John Reid;

Mr. and Mrs. Robert Stokes of Baltimore, Miss Irene Godsey of Baltimore, Mrs. Martha Jones, Mrs. C. O. Cooke, Mrs. Eddielee Bartee, Mr. and Mrs. Percy Panky, Mr. and Mrs. Curtis Johnson, Mrs. P. Vaughans, Miss Perry, Mrs. Mildred Alston, Mrs. Della Mae Turner and Mrs. Janie Gayland.

Mr. and Mrs. Howard will be at home in the Day Village section of Turner Station after December 15.

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Ranch-style lima bake

Around the holidays we keep a close watch on our food budget so we can squeeze in all those fancy extras and festive foods that go with the Christmas season.

That's why this hearty "Ranch Style Lima Bake" is a must at our house. It's chockfull of wonderful flavor yet is a budget-stretcher. Plump cooked large dry limas from California, tomato sauce and ground beef are some of its good ingredients.

While the limas are simmering to tenderness, shape the ground beef into tiny meat balls and brown on all sides. Then add the tomato sauce and limas and pop the baking dish into the oven to bake about an hour. This tasty casserole will be a year 'round favorite of the family.

Ranch-Style Lima Bake

1¼ cups California large dry limas
3 cups boiling water
Salt
1 egg
½ cup fine dry bread crumbs
2 tablespoons finely chopped onion
¼ pound ground lean beef
1 tablespoon fat
1 (8-ounce) can tomato sauce

Rinse limas, add boiling water and let stand 1 hour. Add 1½ teaspoons salt and simmer until tender, about 1½ hours. Drain, reserving liquid. Beat egg and combine with bread crumbs, salt, onion and ¼ cup liquid drained from limas. Blend in beef.

Shape into small balls and brown in fat. Add tomato sauce, limas and ½ cup liquid from limas. Turn into baking dish. Bake in moderate oven (350 degrees F.) about 45 minutes to 1 hour. Makes 5 to 6 servings.

NEIGHBORHOOD — The club of the 1600 and 1700 blocks of W. Lafayette ave. held its monthly meeting at the home of the president Mrs. Mamie Knowland, 1614 W. Lanvale st.

After the business of the club was finished, Charles Anderson, superintendent of the Edgar Allen Poe Housing Project, was introduced.

Mr. Anderson gave an interesting talk in reference to the Housing Projects. He spoke of the many advantages made possible for children in the projects.

He also ran pictures of the many projects throughout the city, and said there was a great deal of work to be done, and excited what every civic club, and other organizations could do to keep improving conditions throughout the city.

After Mr. Anderson's talk was finished, the hostess and president served dinner.

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Slow and Easy braises meats

During the fall months, homemakers look for hearty meat dishes that will satisfy autumn-sharp appetites and at the same time be easy on the food budget. Logical choices are flavorful braised meats, using the economical "less tender" cuts so often pushed aside in favor of choice and more expensive steaks and chops.

Braising combines dry and moist heat cookery. The method is as simple as one, two, three.

1. Brown the meat by dry heat, baking, pan-broiling or frying, to develop flavor and color. Coat the meat with flour, if desired, for a better color, and be sure to brown all sides. Most important of all, don't hurry the process, for a slow brown stands up better than a quick brown during the simmering process that follows.

2. Add seasonings and a small amount of liquid (water, broth or vegetable juice), adding, more if needed as the meat cooks. Too much liquid dissolves that good outer brown layer, so be sparing.

3. Cover pan closely and simmer on top of range until meat is tender. Or, cook in tightly closed pan or casserole in the oven. The steam will soften the connective tissue and make the meat tender. Remember that simmering is cooking just below the boiling point, with unenthusiastic little bubbles that form slowly and break beneath the surface of the liquid.

4. Make sauce or gravy from the drippings, which contain valuable meat flavors and nutrients.

Your best bets for braising are these cuts:

Beef: rump, chuck, heel of round, round steak, flank steak, short ribs and Boston cut;

Veal: shoulder roast, rump roast, cutlets, breast, shank, rib and loin chop;

Pork: shoulder steaks, rib chops, tenderloin, hocks and liver;

Lamb: shoulder cuts, shanks, neck slices and breast.

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"Goose" Tatum

court showman and world-famous basketball star, takes time out to enjoy the *pause that refreshes* with ice-cold Coca-Cola.

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The delicious taste . . . the sparkling refreshment of Coke is certainly welcome in the middle of a hard day. When you tire on the job . . . at home or at work . . . enjoy *the pause that refreshes* with ice-cold Coca-Cola.

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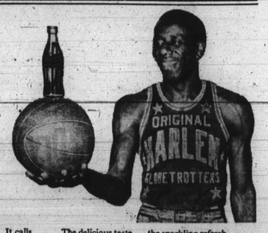

• SHOW BILL •

APOLLO — Sun., Mon., Tues., Wed., Van Heflin, Julia Adams in "WINGS OF THE HAWK," also, Cab Calloway, Woody Herman in "SENSATIONS."

BRIDGE — Sun., Mon., Tues., Biff Elliott, Preston Foster in "I THE JURY," also, Dan Dailey in "KID FROM LEFT FIELD."

CARVER PLAYHOUSE—Now Playing, Richard Widmark, Elaine Stewart in "TAKE THE HIGH GROUND."

DUNBAR — Sun., Mon., Burt Lancaster, Frank Sinatra in "FROM HERE TO ETERNITY."

EDEN — Sun., Mon., Tues., John Wayne in "ISLAND IN THE SKY," also, Joseph Cotten in "THE STEEL TRAP."

HARLEM — Now Playing, Glenn Ford, Julia Adams in "THE MAN FROM THE ALAMO."

LENOX — Sun., Mon., Tues., Fernando Lamas, Arlene Dahl in "SANGAREE," also, Guy Madison in "BEHIND SOUTHERN PINES."

MET — Now Playing, Jack Palance in "FLIGHT TO TANGIER," also, Gregory Peck in "ROMAN HOLIDAY."

NEW ALBERT — Now Playing, Mark Stevens, Dorothy Malone in "JACK SLADE."

PARK — Sun., Mon., Tues., Lex Barker in "TARZAN'S SAVAGE FURY," also, Abbott and Costello in "MEET MR. JEKYLL AND MR. HYDE."

REGENT — Now Playing, Alan Ladd, James Mason in "BOTANY BAY."

ROYAL — Stage show with Vi Burnside, Sonia Milburn, Dutch and Dutchie and Bill Jackson.

HARLEM NOW PLAYING

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Written and Directed by CHARLES MARQUIS WARREN · Produced by Nat Holt · A Paramount Picture

ALSO ON SAME PROGRAM

• GREGORY PECK • AUDREY HEPBURN

"ROMAN HOLIDAY"

BACK AGAIN—Jack Palance, the killer in "Shane," shields Joan Fontaine and Corine Calvet from danger in this exciting scene from "Flight to Tangier," Technicolor adventure drama which started at the Met Theatre, Wednesday.

HARD-BOILED RICK — Sgt. Richard Widmark falls hard for lovely Elaine Stewart in "Take the High Ground," laugh - punctuated romance at carver Playhouse.

Music Guild to entertain aged

Members of the Baltimore Music Guild are planning holiday treats for the Methodists and Baptist Home for the Aged on Dec. 22.

These plans were discussed at a guild meeting Saturday at the home of B. Lycurgus Bond, 919 N. Carrollton ave. Mrs. Margaret R. Franklin, president, presided.

Arrangements were also made for the annual Christmas party to be held Dec. 19.

Officers were unanimously re-elected to serve for the next two years.

For entertainment, the group rendered several choral selections and heard a reading by Miss Maude Leforest.

Hosts were Mr. Bond, Marshall Waters—Mrs. Mary Fairfax, Mrs. Geraldine Powell and Miss Mayme Tilghman.

Other members present were:

Mesdames Mary Mobley, Odessa Claiborne, Goldie Green Louise Person, Edna K. Mitchell, Florence C. Carter, Lillian E. Butler, Alma J. Caswell, Myrtle N. Lee, Mildred B. Bryant, Lydia Starks;

Mesdames Virginia Robinson, Marjorie L. Butler, Hazel Ellerbe, Francis C. Watkins;

Misses J. Elizabeth Carr, Elinor Dimmy, Shirley Thomas, Beatrice Mayo;

Charles Parker, William C. Brown, Alphonso K. Butler, William Hassell and R. Hayes Strider.

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Vi Burnside's revue highlight at Royal

Vi Burnside, the female tenor sax sensation, is currently thrilling Royal Theatre patrons through Wednesday Dec. 2, with her red-hot combo of musical jewelies plus her holiday revue which opened on Thanksgiving Day.

On the screen Mickey Rooney stars in "All Ashore".

Among the featured artist in this flashy revue are the Melodeans, three rhythm maidens; Dutch and Dutchie, a pair of laffsters;

Bill Jordan, the handsome master of ceremonies and songstar; exotic Sonia Milburn, a daring torse-twisting thrill dancer and Tracy McCleary and his Royal Men of Rhythm.

TRAVELER TO SPEAK

PETERSBURG, Va.—Louis J. Alber, world traveler and foreign correspondent will address the Virginia State college Forum Thursday, December 3, at 8 p.m. in the college auditorium, on the subject, "The World Communis Conspiracy."

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RICHARD WIDMARK in His GREATEST ROLE AS THE HARD-HITTING TOUGH TOP SERGEANT IN

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MONROE, THAT IS:

Phil Moore made singer of Marilyn

NEW YORK—Behind the sudden singing popularity of Marilyn Monroe in "Gentlemen Prefer Blondes," is one man—Phil Moore.

The 35-year-old Moore, looked upon by singers as a combination of Svengali and Sigmund Freud, is hailed as "The Man Who Made Marilyn Sing" in a six-page article in the current issue of Bold Magazine. Moore, who is credited with restyling the singing personalities of two struggling girl vocalists, Lena Horne and Dorothy Dandridge, and sending them rocketing to stardom, was called to Hollywood late in 1950 to tutor a rising young star named Marilyn Monroe. Though it was hush-hush at the time, 20th Century had picked Marilyn for the Lorelei Lee role in "Blondes," but realized that her voice was not up to the part. For 18 months, Moore worked with Marilyn.

Phil Moore

"First of all," he told Bold, "I tried to give her confidence that she could sing. And secondly, I showed her what her range was and taught her to sing within those boundaries for every singer must know what he can and cannot do; no matter how great a voice he has."

VCC educator serves in integrated society

DURHAM, N.C.—Mrs. Ida J. Sadsden, health educator at the North Carolina college, served as vice-president during the annual meeting of the integrated North Carolina Society of Public Health Educators at Chapel hill Nov. 1.

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Jack SLADE

SLADE HAD A WOMAN . . . *lithe of limb . . . bold in heart . . . who loved him with all the fierceness of an untamed animal . . . but even as she glorried in his strength she knew that some day he would be taken from her violently*

Allied Artists presents
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Star of "TV" MARTIN KANE, Private Eye . . .

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PLUS "PRIVATE EYES" Starring THE DEAD END KIDS with LEO GORCY