COOKING IS FUN

Cherry Puffs and coffee to enliven neighborhood meet

Planning a neighborhood coffee? Your guests will want to share this recipe for Cherry Puffs. Soften one package yeast, compressed or dry, in one-half cup water.

Use lukewarm water for compressed yeast, warm for dry. Scald one cup milk and add one-fourth cup shortening one-half cup sugar and one tea spoon salt. Cool to lukewarm, cups sifted enriched flour. Add one and one-half cups flour to la milk mixture and mix well. Add one and one-half cups flour beaten egg. Beat well.

Add more flour to make a stiff batter. Beat thoroughly until smooth. Cover and le rise until bubbly (about one hour). Stir down and add one-half cup chopped candied cherries. Mix well. Drop by spoonfuls into greased muffin cups.

Sprinkle with granulated sugar. Let rise until doubled (about thirty minutes). Bake in moderate oven (375 degrees F.) twenty to twenty-five minutes. Makes one and one-half dozen three-inch sweet rolls.

WHEN THE children can't play outdoors, keep them busy baking **Monkey Faces. Sift together** two and one-half cups sifted enriched flour, one teaspoon soda, one-half teaspoon salt, one-half teaspoon ginger and one-half teaspoon cinnamon.

Cream together one-half cup shortening and one cup brown sugar until fluffy. Blend in one teaspoon vinegar. Combine one-half cup molasses and one-half cup sour milk or butter milk.

Add flour mixture to creamed mixture alternately with milk and molasses. Drop by teaspoonfuls on greased baking sheet. Make monkey face on each cookie with raisins. Bake in moderate oven (350 degrees F.) ten to fifteen minutes.

The baked cookies will assume many amusing facial expressions. Makes six dozen chewy drop cookies.

COCONUT LEMON DROPS are dainty muffins. Extremely versatile, they're a refreshing dessert, an appetizing salad accompaniment, or a bite - size nibble to enjoy at snack time.

Sift together one and one-half cups sifted enriched flour, one-half cup sugar, two teaspoons baking powder and one teaspoon salt. Combine one beaten egg, two-thirds to three-fourths cup milk, three tablespoons melted shortening and one - half teaspoon lemon extract. Pour into flour mixture and stir until smooth.

Fill greased muffin cups two-thirds full. Bake in moderately hot oven (400 degrees F.) twenty minutes. Sprinkle tops with coconut-lemon mixture made by combining one cup flaked coconut, one tablespoon grated lemon rind, one-fourth cup sugar and two tablespoons lemon juice.

Return to oven and brown (topping lightly (about five minutes). Makes one and one-half dozen muffins.

HOW WE all enjoy the distinctive flavor of avocado—and what pleasure it is to arrange symmetrical green and chartreuse-colored slices on a salad plate!

For a pretty salad subject, an avocado may be arranged in the shape of a fan as described in the recipe below. Serve with a trim of shrimp salad and a spicy dressing — made from a salad dressing mix. You'll appreciate avocado as never before.

Avocado Fan with Shrimp Salad is made with one avocado California French salad dressing mix, one and one-half cups cooked shrimp, one-third cup finely chopped celery, two hard - cooked eggs, chopped, two tablespoons mayonnaise, two small avocados, peeled and cut in half lengthwise, and pimento strips.

To make the dressing, combine salad dressing mix, vinegar, water, and oil as directed on the envelope or cruet.

Make shrimp salad by combining shrimp, celery, and chopped eggs with one-fourth to one-third cup mixed dressing, and the mayonnaise. Makes two cups.

To make avocado fan, cut one-fourth-inch slices in each of the avocado halves from the base to within one inch of top. Spread out in fan shape. Top each with one-half cup of shrimp salad. Garnish with strips of pimento. Serve with remaining mixed dressing. Makes four entree salads.

If avocado is not to be served immediately, marinate in lemon juice to preserve color.

Sheba Court holds session

The officers and members of the Queen of Sheba Court, Order of Daughters of Sphinx held their regular monthly meeting at 1203 Eutaw Place on Wednesday. New business concerned having a member-a-month campaign. Also a Queen's Rally was planned for the benefit of the court. In charge of the rally, Mrs. Marie Smallwood, Mrs. Clara McCoy, and Mrs. Ernestine Pringle. Mrs. Fannie Wycoff and Mrs. Blanche Marks are serving as secretaries. The rally will be held on May 15th at 8:00 p.m. at Trinity Baptist Church. Mrs. Clara Hicks' group invited the affair to be held there.

* * *

PRESENT AT the meeting were:

Daughters Annie McDaniel, Clara V. Bens, May Cleveland, Nannie Murchison, Helen Carter, Katie P. Leach, Annie L. Burgess, Ernestine Pringle, Clara McCoy, Willie Harper, Elizabeth Smallwood, Blanche Caesar, Margaret Canty, Rosa Hill.

Lillie B. Hungerford, Jannie Mary Brown, Blanche Marks, Mary C. Frazier, Willie Mae Davis, Estella Johnson, Margaret Hamilton, Lina McIntyre, Carrie Saunders, Dorothy B. Joyner.

Daughters Delia O. Smith, Fannie Wycoff, Sallie Miller, Carrie Perry, Helen LeGrand, Carrie Atkinson, Clara Hicks, Fannie Wycoff.

* * *

MRS. LAVINIA ALEXANDER, Mrs. Edith Wright, and Mrs. Mary Jefferson are on the list of shut-ins from the Court.

The officers of the Court are:

Mrs. M. C. Frazier, most worthy grand matron, Mrs. Rosa Hill, vice grand matron, Mrs. Carrie Saunders, high priestess; Mrs. Edith Wright, worthy counsellor;

Mrs. Helen Carter, advocate; Mrs. Carrie Atkinson, exchequer; Mrs. Delia Smith, record er; Mrs. Blanche Caesar, first conductress; Mrs. Fannie Wycoff, second conductress;

Mrs. Mary Chaplain, first captain of the Guards; Mrs. Gertrude Young, second captain of the Guards; Mrs. Jannie Bannerman, third captain of the Guards; Mrs. Louise Lawson, guardian. Mrs. Illinois Wise supereme deputy.

Illustrious Clarence Wycoff and Mrs. Clara Bens are in charge of the activities of the Maryland Area.

The members asked to serve on the 1958 - 1959 auditing committee were Mrs. Margaret Canty, Mrs. Lina McIntyre, Mrs. Mary Brown, Mrs. Jan Boonier, Mrs. Annie McDaniels, Mrs. Clara Hicks. They will report in the next meeting.

THE MARRIAGE of the former Miss Lillie M. Fuller, (above) to Lowell T. Sampson, son of Mr. and Mrs. Clyde Sampson of Cincinnati, Ohio was announced by the bride's mother, Mrs. Arthur M. Fuller, Jr. this week.

On dean's list

Herbert Harrison Johnson, son of Mr. and Mrs. North Hampton Johnson of 2423 W. Lanvale St. — Baltimore, has been named to the winter quarter dean's list at Rochester Institute of Technology, according to Dr. Leo F. Smith, dean of instruction.

Mr. Johnson, a graduate of Dunbar High School, is a first-year student in RIT's Printing Department. He has served three years in the U.S. Army.

GOP meeting

The Republican Club of the 17th Ward, 4th District, and the Republican Federation of Women of the 17th Ward, will meet at Mt. Olive Hall, 1221 Myrtle Ave., April 29.

Scheduled as speakers are former Governor Theodor R. McKeldin and Mrs. Juanita J. Mitchell, attorney.

Dolores Allen weds

NEWARK

Miss Dolores Ruby Allen granddaughter of Mrs. Ruby Allen, was married last Saturday to Airman Robert Turner Williams at St. Peter's Catholic Church with the Rev. Thomas Cary performing the ceremony.

Miss Jacqueline Lawrence of East Orange was maid of honor. Thomas Hall served as best man. The bride was given in marriage by her uncle, William C. Allen.

The couple will reside in Syracuse, N.Y.

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A smiling young lady from Niger
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They came back from the ride
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And the smile on the face of the Tiger.

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4678 SIZES 12-20

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by Anne Adams

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IT'S A snappy wrap — see diagram! Coolest under the sun and quickest to iron — it opens flat. Choose denim, piqué, or seersucker for 1, 2, or 3 gay versions of this smart sun style. Tomorrow's pattern: Teen dress.

Printed Pattern 4573: Girls' Sizes 6, 8, 10, 12, 14. Size 10 takes two and one-half yards 39-inch fabric.

Printed directions on each pattern part. Easier, accurate.

* * *

SEND FIFTY cents in coins for Pattern No. 4678. The price of Pattern No. 4573 is 35 cents in cash. Add 10 cents for each pattern for first-class mailing.

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