Mr. and Mrs. Arthur J. Williams are pictured here at first wedding anniversary celebration. Highlight of the affair was the blessing of their marriage vows by the Rev. John W. Robinson (center). Also present were Mrs. Williams' two sons, Leonard and Richard Holdren, far left. At far right is Mrs. Williams' sister-in-law, Mrs. Faye Henry, was the matron of honor.

Williamses renew vows

Mr. and Mrs. Arthur J. (Betty M.) Williams of Key Avenue, celebrated their first anniversary with a church wedding, housewarming and dinner for family and friends a Sunday ago at their home.

They had been married by a judge on February 28, 1972 in Alexandria, Va., but wanted God's blessings on their home and marriage. Some 100 guests joined them.

The Rev. John W. Robinson, First Abysinnia Baptist Church, Arunsh Ave. where they are members, officiated at the service.

Mr. Williams' parents, Mr. and Mrs. Willie Corbett, and Mrs. Williams' aunt and uncle, Mr. and Mrs. Ray Cohen, and their son, Barry, who was the best man, were present.

Mrs. Williams' two sons by a previous marriage, Leonard, 10, and Richadd Holdren, 6, the ring bearer, also participated.

The matron of honor was Mrs. Williams' sister, Miss Rosylyn Davis, and his niece, Miss Glynis Johnson.

For her wedding, Mrs. Williams wore a blue, double knit, A-Line floor length dress with white orchid wristlet corsage.

Her attendants' corsages were white wristlet carnations.

Mrs. Williams, a native of Baltimore, is a graduate of St. Peters Business school. She is a secretary at a cleaning supply company.

Mr. Williams a native of Florence, S.C., is an Army veteran. He is employed by a Baltimore sales firm.

R.S.V.P.

(Continued from Page E-34)

tion of Mrs. Catherine Neale, associate regional director.

Two important topics will be discussed: Internal Structure and special projects. All sorors in the area are urged to attend.

COMING: RHYTHMIC CHOIR

The New Essene Guild of Enon Baptist Church is presenting "The Rhythmic Choir" of Peoples' Congregational Church of Washington, D.C. in a Creative Worship Service in Symbolic Movement. This concert will be held this Sunday, April 1, at 3 p.m., at the church, Edmondson Ave. and Schroeder St.

The purpose of the Rhythmic choir is to "produce spiritual growth and to help lead others to new religious horizons." It is designed to provide the participants, performers, and audience with greater spiritual awareness, deeper devotion to Christian principles, and to enhance the development of Christian character.

The message offered by these young people is readily understood by both young and old. The members of the choir represent many religious denominations.

Mrs. Velma Heitman Addison is organizer and director.

MAYOR'S BALL

Some 1,400 guests are expected to attend the Mayor's Ball, to be held at the Baltimore Hilton on June 16. The fund-raiser will benefit the Visual and Performing Arts presentations, held during the summer months for the general public in the Hopkins Plaza, Charles Center and the War Memorial Plaza. These concerts are presented without charge to the public.

MRS. ROY DENHAM
to speak at annual meeting of the Baltimore Presbyterian Association

Mrs. David Albright, general chairman, says she expects "The Mayor's Ball" to be an annual event. Mrs. Albright, also says this is a "Ball for all Legions," hoping to enlist a broad spectrum of talents, interest and participation from many or all communities.

For community participation . . . for further information on the purpose of the Ball . . . or anyone wishing to attend the Ball, may secure tickets or information by calling 338-0611. Upon receipt of a check, the tickets will be mailed. Subscription is $25 per person. Most of it is tax deductible, as stated on ticket.

All entertainment and music will be local talent. An Art Auction will run gamut in prices and unusual items. A program will be presented to Ball subscribers containing interesting prints, created especially for the Souvenir Program.

Pages will be devoted to reproductions of signatures for $1 collected by "The Sign-a-line" committee.

HOSPITAL CLASS REUNION

All alumni of Harlem Hospital Center School of Nursing, New York City, located in Baltimore and vicinity are invited to participate in the 50th anniversary celebration. Contact Mrs. Mamie LeDuff, 664-9788 after 4 p.m.

MRS. DOROTHY REED
new director of food services at Friends School

Versatiles hold spring charity ball

By GEORGIANNA MOODY

The Versatiles held their Annual Spring Charity Ball last Saturday at Le Fontaine Bleu on Erdman Ave. It was a beautiful affair given by and for a beautiful group of people. More than 400 guests enjoyed a delightful buffet dinner, open bar and music by Jimmy Smith's band.

The Versatiles is a club of young women dedicated to serving the needy. The group's services have been in various directions, but greatest has been in supporting, financially, charity groups and helping many individuals to reach their religious and educational goals.

Officers of the group are president, Mrs. Lola Mills; secretary, Mrs Ruby Jackson; treasurer, Mrs. Florence Moults by; business managers, Mrs. Barbara Council and Mrs. Blanch Dovier.

Other members are Mesdames Georgia Crawford, Marie Hartly, Marie Davis, Jennie Marabke, Barbara Mitchell, Nancy Lennon, Thelma Millard, Harriett Parker, Leona Pye, Thelma Wooten, Mrs. Mary L. Edges is recuperating in her home, 1204 Canal Street; send a good wish today.

Mrs. Pearl Brown Moore is progressing very well at home, 1538 Pentwood Rd. She sends love to the many friends who visited or sent greetings while she was confined to Provident Hospital.

The Timothy Baptist Church sends love and many get well wishes to: Mrs. Lula Mae Hill, 1129 Tiffany Ct. Mrs. Bessie Vaughn, 1128 Gilmor St.; Mrs Helen Eason, Century Nursing Home; Mrs. Dorothy Johnson, 1617 Normal Ave.; Mrs. Mary Adams, Fernhill Ave. and Mrs. Daisy Hawkes.

Deep sympathy to the family of Albert Curley who passed away last Saturday in Pa.

A word to the wise from Hilton Bostic, bus. manager of B and C Benevolent Society : To ticket holders going with the group Sunday, April 1. The bus will pull out from Oliver and Eden St. for Cherry Hill, N.J. at 2 p.m. sharp.

Happy birthday wishes to Mrs. Cardona Jacks, April 1; Miss Deborah Johnson, April 1; Miss Sherrie Sye, April 2; Miss Erika Thompson, April 3; Mrs. Daphne Sturgis, April 3; Mrs. Deborah Heights, April 5; Mrs. Sadie Flemings, April 5; Mrs. Serrena Health, April 6 and Miss Page Stinson, April 7. Also to Donald and James Boatwright, April 9.

Young Poets at festival

Young poets (ages 5 to 24) will have the opportunity to shine in the 4th Annual International Poetry Verse Speaking Festival sponsored by the "World Poets' Resource Center, Inc." and its affiliate- the "Easttern Centre of the Poetry Society of England" on Saturday- May 12th, '73 at the Kennedy Center on E. 135th St. in harlem.

The Festival, a great cultural event, has grown steadily since its beginning in 1970 53 young poets were presented at the Downtown Community School in New York City, and 75 young poets at the same school in 1971; and 122 young poets in 1972 at the Kennedy Center.

The 1973 Festival is being held from 9:30 a.m. until 5 p.m. with the program being divided as to age groups with Miss Marion Darrell in charge as the General Chairman.

Miss Darrell who is Assistant Principal at the Malcolm X School (P.S. 79) in Harlem, has been Festival Chairman for two years and she reports to date that entries for the Festival are coming in fast—and the number might even surpass the 122 young poets who were presented last year-1972.

Higher education council cancels April meeting

There will be no April meeting of the Maryland Council for Higher Education.

Council Chairman, William P. Chaffinch, has discussed with the Executive Director the items to be included on the next agenda of the Council and feels that the items under consideration do not require a meeting in April but should be made a part of the May agenda.

This will also give more time for some of the Council Committees to meet and have their reports available for the Council's May meeting. The next meeting is now scheduled for May 4.

ALMOST-NEW SALE
Montefiore-Woodmoor Sisterhood
3605 CORONADA RD.
(Off Beltway Exit 18) KANDALLSTOWN, MD.
SUNDAY, APRIL 1st 1-5 P.M.
MONDAY, APRIL 2nd 9-9 P.M.
Clothes — Housewares
Bric-A-Brac, etc.

PLASTIC SLIPCOVERS
20% Off This Month.
5 Yr. Guar. We Have All Colors.
• CLEAR • BLUE • GREEN • GOLD • ROSE • 12 GUAGE
CALL CAPITOL SLIPCOVERS 675-3357
Expert Workmanship Done In Your Home.
FREE ESTIMATES

HIDE GRAY HAIR
Get SLICK BLACK
DOUBLE ACTION
1 COLORS GRAY HAIR BLACK
2 DRESSES HAIR IN PLACE
AT YOUR DRUGGIST

Attention Beauticians and Barbers!
THE MASTER BEAUTICIANS
40TH SPRING TRADE and BEAUTY SHOW
APRIL 8-9-10, 1973
at the spacious
BALTIMORE CIVIC CENTER
HOPKINS PLACE (Side entrance)
201 W. BALTIMORE ST.
Exciting International Guest Artist
MR. KENO OF ATLANTA, GA.
Outstanding Hair and Wig Designer for television also leading barber stylist
SUNDAY, APRIL 8th LUNCHEON
Holiday Inn (Downtown), Lombard & Howard Sts.
Featuring:
HAT SHOW BY OLIVIA ALLEN
Unveiling of the Master Presidents
Mrs. Blanch White, Chm.
DOORS OPEN
MONDAY, APRIL 9th—9 A.M. to 10 P.M.
8:00 P.M. — Hair Style Contest
Mrs. Rosetta Addison, Chm.
Advance Classes 9:00 A.M. to 12 noon.
Mrs. Ann Blair Robinson, Chm.
TUESDAY, APRIL 10th—STUDENTS' DAY
(Barber & Cosmetology Students)
Mrs. Mary Nicholson, General Chairman & President

Miss Doris
Formerly Of Hair Weave & Beauty
is NOW ASSOCIATED WITH
MISTER BAKER'S HAIRWEAVING SALON
Park Heights and Belvedere Ave.
Specializing In Hair Weaving and Hair Weave Services For Women—Men—Children.
Permanents
Tinting - Frosting
Bush Blowups and Professional Pressing and Curling
SPECIAL!
PERMANENT EYELASHES
$10.00
For Appointment Call 367-9601
Monday through Saturday 9 A.M. to 7 P.M.

HOLIDAY IN LOS ANGELES
5-DAYS 4-NIGHTS
SEPT. 3-7, 1973
$285.00

CRUISE to BERMUDA
FROM BALTO.
7 DAY CRUISE
APRIL 28th
FROM $265.00 PER PERSON

HOLIDAY IN MIAMI
8 DAYS
7 NIGHTS
AUG. 18-25, 1973
$229.00 PER PERSON (DOUBLE OCCUP.)

HOLIDAY IN CALIFORNIA
8 DAYS
7 NIGHTS
AUG. 11-18, 1973
$337.00 PER PERSON (DOUBLE OCCUP.)

Aristocrat TRAVEL SERVICE, INC.
3504½ LIBERTY HEIGHTS AVENUE
FOR INFORMATION, CALL
664-7500
664-7501

ACAPULCO MEXICO
8 DAYS
7 NIGHTS
JUL. 27—AUG. 4, 1973
$279.00 PER PERSON (DOUBLE OCCUP.)

AIR SEA CRUISE
PORT-AU PRINCE
KINGSTON-MONTEGO BAY-PORT ANTONIO
8 DAYS 7 NIGHTS
AUG. 18-25, 1973
$395.00 PER PERSON (DOUBLE OCCUP.)

HAWAII BONANZA
2 WEEKS
Departing Any Thurs. or Sun. From Balto.
$409.00 PER PERSON

HOLIDAY IN SPAIN AND AFRICA ON COSTA DEL SOL
10 DAYS 9 NIGHTS
AUG. 16-25, 1973
$349.00 PER PERSON (DOUBLE OCCUP.)

HOLIDAY AT JAMAICA PLAYBOY CLUB HOTEL
8 DAYS 7-NIGHTS
AUG. 15-22, 1973
$379.00 PER PERSON (DOUBLE OCCUP.)

WEEK-END HOLIDAY in ATLANTA, GEORGIA
3 DAYS
2 NIGHTS
AUG. 3-5, 1973
$135.00 PER PERSON (DOUBLE OCCUP.)

Amtrak
SPECIAL BROADWAY
THEATRE SHOW and HOTEL
$32.00 complete

SAVINGS SPECTACULAR . . .
SPRING

CATCH THE OPENING
LINDA LYNN— EASTPOINT MALL
A GRAND NEW SHOPPING BACKGROUND/ JUST FOR YOU/ MARVELOUS CONTEMPORARY/ KICKY NEW TREND-SETTERS/ YUMMY NEW COLORS/ WONDERFULLY ALIVE/ FOR THIS OPENING WE OFFER AN OUTSTANDING COLLECTION OF GENUINE LEATHER JACKETS — THE PERFECT TOPPING FOR SPRING 1973 AT INCREDIBLE SAVINGS!
A. GENUINE LEATHER/ NATURAL RABBIT/ WHITE/ BLACK/ GINGER/ 7-15, 8-16 ~~$41.00~~ . . . $78
B. GENUINE POLISHED LEATHER/ BLACK/ RED/ NAVY/ BURGUNDY/ 7-13, 8-14 ~~$100~~ . . . $68
C. GENUINE LEATHER BACK DETAIL/ BEIGE/RED/CONGNAC/7-15, 8-16 ~~$100~~ . . . $68
FURS LABELED AS TO COUNTRY OF ORIGIN
Linda Lynn . . . A WAY OF LIFE FOR YOU
910 W. LEXINGTON TOWSON PLAZA- EASTPOINT WESTVIEW
Downtown store open daily until 6 P.M., Mon. and Thurs. until 9 P.M. Suburban stores open Mon. through Sat. until 9.30

Mushroom stuffed leg of lamb

For centuries lamb has been the meat of feasting. So Easter Sunday—or any other day when the feeling is festive—is a good time to serve a lamb roast specially dressed for spring and accompanied by a California dinner wine such as Pinot Noir, a red wine with a dry, distinctive flavor.

The usual flavor of the meat is accented with a luxurious fresh mushroom stuffing and a basting with wine. Then it is colorfully garnished with peach halves, spiced watermelon pickles and mint. Pinot Noir, or one of California's other dry red wines, is an excellent way to compliment lamb's rich full flavor. It is made from the famous grape of the same name. In California it makes a distinctive wine of medium to full body, with a rich, ruby color. It takes age gracefully—an elegant wine truly fitting for a regal mushroom stuffed leg of lamb.

A red dinner wine is usually served at cool room temperature, and some people prefer it slightly chilled. In either case, some feel that the aroma and the bouquet of a red wine is improved by a short "oreathing" period before serving. This just simply means opening the bottle an hour or so before serving to allow air to reach the wine.

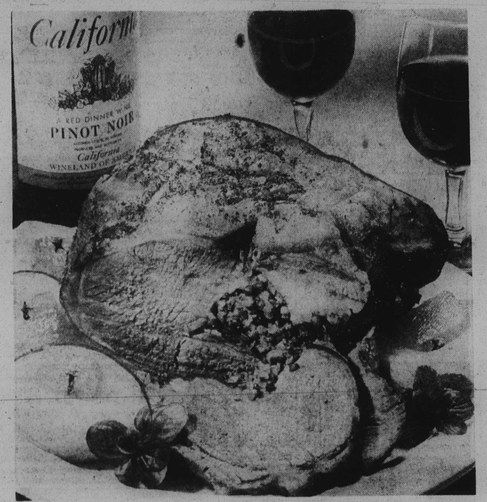
MUSHROOM STUFFED LEG OF LAMB
(Serves 8)
1 boned leg of lamb (5 to 6 pounds)
Fresh Mushroom Stuffing
1/2 teaspoon seasoned salt
1/2 teaspoon seasoned pepper
1/4 teaspoon hickory smoke salt
1/2 teaspoon dried dill
1/2 cup California Chablis, Sauterne
or other white dinner wine

Have butcher trim and bone leg of lamb for stuffing. Prepare Fresh Mushroom Stuffing. Lay lamb flat, cut side up; if necessary cut meat a little deeper so it will open up "butterfly fashion." Sppon on mushroom mixture; pat down as firmly as possible.

Fold meat over filling and tie or skewer to enclose filling and hold it firmly in place. Rub outside of roast with seasoned salt and pepper, smoke salt and dill. Place fat side up in shallow pan. Roast, uncovered, 2 to 2½ hours in 350 degree oven, or until desired degree of doneness is reached. Baste with wine after the first hour of roasting.

When lamb is done, let stand in a warm place 10 to 15 minutes for easier carving.

Fresh Mushroom Stuffing: Trim and chop 1/2 pound fresh brown mushrooms. Saute mushrooms and 1/4 cup finely chopped onion in 2 tablespoons butter. Add 1/4 cup California white dinner wine; simmer until liquid is reduced to about 1 tablespoon. Add 1/2 teaspoon salt, 1/16 teaspoon each dried dill and pepper½ cup each fine soft bread crumbs and ground or finely chopped cooked ham.



On Easter Sunday serve lamb, the meat of feast days since ancient times. Special '73 features are wine, herb and mushroom stuffing, and the garnish of peach halves and spiced melon cubes. An elegant California red wine is an excellent accompaniment.

Bonus recipes

GOLD AND GREEN SALAD
(Serves 6)

One envelope plain gelatin, one-fourth cup cold water, one cup canned pineapple juice, one-half cup California Sauterne, Chablis or other white dinner wine, two tablespoons lemon juice,

One-half teaspoon salt, one and one-half cups grated raw carrot, one to two tablespoons chopped preserved ginger, one small avocado, Salad greens, Mayonnaise.

Soften gelatin in cold water. Heat pineapple juice; add softened gelatin and stir until it is dissolved. Blend in Sauterne, lemon juice and salt. Cool until slightly thickened. Fold in carrot and ginger. Cut avocado in halves; remove seed and skin and dice fruit into gelatin mixture. Spoon into individual molds and chill until firm. Unmold onto crisp salad greens and serve with mayonnaise.

CREAMY PARMESAN POTATOES
(Serves 4 or 5)

Four medium potatoes, two tablespoons drippings, two tablespoons flour, three-fourth teaspoon seasoned salt, one-eighth teaspoon rosemary, dill or origano, one teaspoon prepared mustard, three-fourth cup rich milk, one-fourth cup California Sauterne, Chablis or other white dinner wine, one-half cup shredded Parmesan cheese.

Peel and slice or dice potatoes; cook until just tender in boiling salted water; drain well. Meanwhile, blend drippings and flour. Stir in salt, seasonings and milk. Cook, stirring, until sauce boils and thickens. Slowly stir in wine; and cheese and heat slowly until melted. Combine gently with cooked potatoes and heat slowly 4 or 5 minutes. Sprinkle with paprika or freshly chopped parsley, if desired.

Team It Up!

PRINTED PATTERN

4892 SIZES 8-18

FEEL FREE, FLEXIBLE, FINE all thru summer in a pantsuit or dress with or without dramatic, modern trim in a contrast color. Easy!

Printed Pattern 4805: Half Sizes 10½, 12½, 14½, 16½, 18½. Size 14½ (bust 37) takes 2 yards 60-inch fabric. SEVENTY-FIVE CENTS for each pattern — add 25 cents for each pattern for Air Mail and Special Handling. Send to AFRO-AMERICAN PATTERN Dept 243 West 7th St., New York, N.Y. 10011. Print NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER.

QUICK, EASY AND SEW WAY to a spring-summer wardrobe! Send for new Spring-Summer Pattern Catalog. Choose one pattern FREE. All sizes! 75 cent. INSTANT SEWING BOOK — cut, fit, sew modern way. $1. INSTANT Fashion Book. $1.

Feel Free!

PRINTED PATTERN

4805 SIZES 10½-18½

TWO main parts for the lithe jumper! Whip it up in an evening, then sew the rest of the team. Sleeveless jacket swings over shirt, pants.

Printed Pattern 4805: Misses' Sizes 8, 10,12,14,16,18. Size 12 (bust 34) jumper 2 yards 35-inch fabric. SEVENTY-FIVE CENTS for each pattern — add 25 cents for each pattern for Air Mail and Special Handling. Send to AFRO-AMERICAN Pattern Dept., 243 West 17th St. New York, N. Y. 10011. Print NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER.

QUICK, EASY-SEW WAY to a spring-summer wardrobe! Send for new Spring-Summer Pattern Catalog. Choose one pattern FREE. All sizes! 75 cent INSTANT SEWING BOOK— cut, fit, sew modern way. $1. INSTANT Fashion Book. $1.

Fashionettes

A new princess-line, button-front tennis dress for spring and summer is done in diamond pique. The fabric is 50 per cen. polyester, 50 per cent cotton. By Tennis Whites, a division of Loomtogs.

* * *

The move to color on the tennis courts is seen in a Tennis Whites pleatknit tank top. It comes in yellow, orchid, blue, or traditional white. Meant for wearing with a backwrapped tennis skirt. Wash 'n wear, of course.

* * *

Stripes will make it to the tennis courts of the land, come spring. In one maker's new line of tennis togs, there is a two-piece cable knit — mini skirt and V-neck top. It is red, white and blue stripes, running vertically. The midriff top is elasticized.

* * *

The look-alike uniform for airline hosts and hostesses appears to be disappearing United, in showing its new "uniforms" by Jean Louis, remains uniform mostly in the three basic colors — blue, green and red. The varied items — the greatest variety ever offered by the airline to its flight attendants — include: jumper, two body sweaters, two body blouses, jacket, skirt, pants or a second jumper, winter coat, trench coat, two inflight serving smocks, accessories — belt, purse and two scarves. A vest is offered as an option. The parts are meant to be mixed and/or matched. The possible outfits are many.

* * *

The new steward wardrobe for United Airline male flight attendants includes three jackets — a two-button blue or gray blazer and a four-button blue modified safari coat. Other items are two pairs of trousers, four shirts, two pullover sweaters, all weather coat, four ties. They are in the United colors of blue, green and red.

Pot pourri

BY MARIE MURPHY PHILLIPS COOKE
(AFRO Women's Editor)

Has spring started blooming in your household?

Tulip Cookies, shaped like Spring's favorite flowers, are so tasty that you'll want to keep them blooming in your cookie jar year 'round. The recipe is a simple sugar-cookie dough, sparked with orange rind and juice. To make the tulips "grow," cut circles with a 4-inch cutter, then use an edge of the cutter to cut petals from the circles. Arrange the petals in a blossom on a cookie sheet and bake until golden. You can play Mother Nature and color the tulips to your fancy by adding food colorings to the shiny frosting.

Of course, you can use your favorite cutters for the rolled cookie dough or create your own special shapes. If you feel up to it, let your youngsters cut their own cookie flowers.

It's nice to know that something as pretty as these cookies can be good for you. Enriched flour, the major ingredient in every rolled cookie, gives the essential nutrients, the B-vitamins, thiamine, niacin, and riboflavin and the mineral, iron.

TULIP COOKIES
(about 3½ cookies)

Three fourth cup sugar, one half cup butter, one egg, or egg yolk, one teaspoon grated orange rind, two tablespoons orange juice, two and one fourth cups enriched flour, one tablespoon salt, Glaze.

Cream sugar and butter until light and fluffy. Blend in egg and yolk, orange rind and juice. Stir together dry ingredients. Gradually add to creamed mixture; blend thoroughly. Divide dough into 2 portions; chill 1 hour in refrigerator or 15 minutes in freezer.

Roll out on lightly floured surface to 1/16-inch thick. Cut circles with 4-inch round cutter. Cut 3 petals from each circle, using about 1/3 of edge of round cookie cutter.

On lightly greased baking sheet arrange 3 petals in tulip shape for each cookie. Bake in preheated 375 degree oven 5 to 6 minutes, or until just golden at edges. Cool on racks. Spread with Glaze.

GLAZE

One egg white, one and one half cups confectioners' sugar, one and one half tablespoons orange juice, Red and yellow food coloring.

Beat eagg white until foamy. Blend in sugar and orange juice. Add additional orange juice, if necessary, to make a thin glaze. Tint half of glaze pink and half yellow.

"Spoon flour into dry measuring cup; level. Do not scoop. NOTE: If self-rising flour is used, omit baking powder and salt.

FINNISH SHORTBREAD COOKIES

Rich cookies, a treat from Finnish kitchens—we give you variations

Two cups butter, one cup sugar, four cups sifted flour, one eighth tsp. salt, chopped almonds, sugar (for tops).

Cream butter and 1 cup sugar thoroughly. Add flour and salt. Shape in long, slender rolls 1 inch in diameter. Wrap rolls tightly in waxed paper and chill thoroughly.

Cut dough in ½ inch slices; place ½ to 1 inch apart on ungreased baking sheet. Press each circle down with your thumb. Sprinkle with almonds, then with sugar.

Bake in hot oven (400 degree) 7 to 10 minutes. (Cookies should not brown.) Remove cookies and cool on racks. Makes about 14 dozen.

Note: You can take dough from the refrigerator and bake cookies whenever convenient. It's good idea to chill the dough at least 24 hours.

VARIATIONS

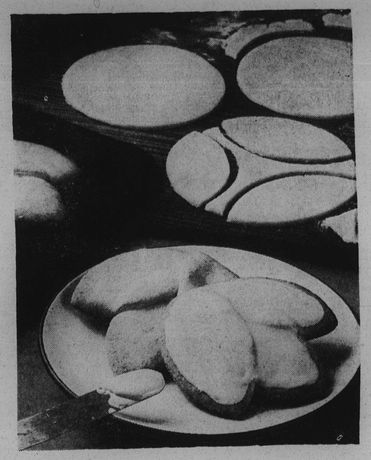
Easter Shortbreads: Prepare dough for Finnish Shortbread Cookies; chill throughly (do not form in rolls). Divide chilled dough in thirds and work with one part at a time. Roll dough 1/3 inch thick on lightly floured surface. Cut first third dough with Easter bunny cookie cutter, arrange ½ inch apart on ungreased baking sheet.

GREEK EASTER COOKIES

Excellent with coffee! These cookies are rich, but not very sweet.

One half cup butter, one cup sugar, one half cup salad oil, one half cup melted shortening, two third cups milk, two eggs, 1 tsp. vanilla, seven cups sifted flour, three and one half tsp. baking powder, one tsp. salt, one egg yolk, two tblsp. milk, two and one half tblsp. sesame seeds.

Cream butter until light and fluffy; gradually beat in sugar, salad oil, melted shortening and milk. Beat in 2 eggs and vanilla.



Tulip Cookies bring a touch of spring to snack or dessert time.

Sift together flour, baking powder and salt, and gradually add to creamed mixture to make a soft dough.

Shape in 1½ inch balls and work each ball under fingers on lightly floured surface to make a rope 7 to 8 inches in length. Twist each strip of dough and shape in double twist, making 2 loops like a figure 8 with ends overlapping slightly. Place about ½ inch apart on ungreased baking sheet.

Combine egg yolk and milk; brush on cookies. Sprinkle with sesame seeds.

Bake in moderate oven (350 degrees) about 20 minutes, or until golden. Cool slightly on baking sheet on rack; then remove from baking sheet and cool completely on racks. Makes about 5 dozen.

EASTER LAMB COOKIES

Stand lambs in green cellophane grass on a tray for a centerpiece

One cup regular margarine, two-thirds cup sugar, one egg, one tsp. vanilla, two and one-half cup sifted flour, one-half tsp. baking powder, one egg, separated, one cup coconut, one-fourth tsp. water, two drops red or blue food color.

Beat together margarine and sugar until light and fluffy. Beat in 1 egg and vanilla to blend thoroughly.

Sift together flour and baking powder. Add to creamed mixture. Divide dough in half; wrap each half in waxed paper and chill.

On lightly floured surface, roll half of dough very thin, less than 1/8" if possible. Cut with lamb cookie cutter or pattern.

Beat white from separated egg until foamy. Brush onto unbaked cookies. Sprinkle with half of cookie coconut. Place 1" apart on greased baking sheet.

pepper, 1/2 cup each fine soft ⅔Msilf ph.ltEinihonh

These rich desserts will surely please your Easter Sunday dinner guests.

BAVARIAN CREAM

One env. unflavored gelatin, Pinch salt, six tablesp. granulated sugar, two eggs, separated, one and one fourth cups milk, one cup heavy cream, one teasp. vanilla extract, ½ teasp. almond extract or rum to taste.

Day before, or early in day: In double-boiler top, combine gelatin, salt, 2 tablesp. sugar. Stir in egg yolks; then slowly stir in milk. Cook over boiling water, stirring until mixture coats spoon. Remove at once. Refrigerate until slightly thicker than unbeaten egg whites.

Beat egg whites until they form moist peaks with beater is raised; gradually add ¼ cup sugar, beating until stiff. Fold into yolk mixture, along with whipped cream, vanilla. Leave in bowl; or turn into 1½-qt. mold, or 6 to 8 custard cups or molds. Refrigerate till served.

To serve: Spoon into sherbet glasses or unmold. Nice as is, or topped with flaked coconut and green creame de menthe; crushed strawberries or raspberries; sliced peaches; canned Bing cherries, flavored with brandy; Hot Fudge Sauce, Rum-Butter Sauce or Bing-Cherry Sauce. Makes 6 to 8 servings.

. . . STRAWBERRY CHANTILLY

One env. unflavored gelatine, three tablesp. lemon juice, two cups milk, one fourth cup uncooked regular white rice, two egg yolks, slightly beaten, one egg white, one cup heavy cream, whipped, two pkg. frozen sliced strawberries, thawed.

Soften gelatin in lemon juice; then set over hot water and stir until dissolved.

In milk, in double boiler, cook rice until tender. Now stir a small amount of this mixture into egg yolks; return this to rice mixture and cook over hot water, till thickened. Stir in gelatin; then cool over ice water till mixture mounds.

Beat egg white till stiff. Fold into rice mixture with whipped cream, then strawberries. Refrigerate till serving time. Spoon into serving bowl or sherbet galsses. Makes 6 servings.

Shoes For Spring call for major decisions . . . to go to extremes in skyscraper heels rising up to 5½ inches with 1½ inch platforms or to stay down to earth in elegant pumps and classic styles that hug the foot and come in the pale suedes and white. At right, the smooth stepin, another innovation in shoe bottom interest by Herbert Levine is the one-piece low clog and heel shown here in white calf green suede bottom. At left is the spot check oxford, also by Levine, an airy look achieved through mass perforations on a 1/4 inch platform oxford. Shown in black patent and bone.