

Society News

By Ann Morrison and Helena Searcie

Mrs. Clarisa Smith returned home Saturday after spending the past month in various parts of West Virginia on account of the illness and death of her husband's father, Mr. Smith, Sr.

Back home, after being in the East and Middlewest, arrived Mr. Robert Hayward last week. While traveling Mr. Hayward made several appearances as guest soloist. In Chicago he made recording of religious songs, also sang over the radio on the NBC broadcast.

Mrs. Hayward was once a member of the famous Eve Jesse choir that sang in the production Porga and Bess.

Presiding Elder, Rev. L. F. Green, was guest in our city last week. Sunday morning he was guest speaker at Bethel AME church. Monday evening he held the third quarterly conference of the church year. All departments report an increase in members and finance.

The Loyal Knights Club met Tuesday, May 18, at home of Mrs. Ben Brown.

WEDDING BELLS

Mr. Robert Crosswhite and Miss Ruby Minor, were quietly married Wednesday evening, March 13.

Mr. James Jackson and Mrs. Cleo. Cooper were married Friday evening, at 8 p. m. by Rev. J. Clow of the Mt. Olivet Baptist church at the home of the bride's mother. A large number of guests were present to congratulate the happy couple. The gifts were many and beautiful.

Little Miss Thelma Unthank, daughter of Dr. and Mrs. D. N. Unthank, celebrated her sixth birthday Sunday afternoon at the home of her parents. Twenty one youngsters were on hand to wish the young lady a happy birthday. A turkey dinner with all the trimmings, topped off with a beautiful birthday cake were the main features of the afternoon.

Mr. and Mrs. Loomis Harris honored presiding elder L. F. Green with a dinner party. Sharing honors were Rev. and Mrs. C. N. Austin, Jr. and Mr. Robert Hayward.

O. M. E. CLUB HOLDS ANNUAL ST. PATRICK DAY'S TEA

Sunday afternoon the O. M. E. Club of the Bethel A. M. E. church held its annual St. Patrick's Day tea at the home of Mr. and Mrs. Alex Cook, w007 N. E. Rodney from the opening to closing time people were dropping in for tea. The rooms were decorated in yellow and green the club's colors. The tea table was lovely with a center piece of spring flowers, surrounded by dainty sandwiches, cakes, nuts and candies. At each end of the table ladies of the club served tea, coffee and orange punch.

Ladies pouring were Mesdames Grace Purcell, Janice Lewis, Maud Banks, Dixie Mott, W. L. Myers, Gladys Boyd, Blanch Brown, G. W. Washington, L. Blackburn, Rosa Nichols, and Mrs. G. Rich. Those in the room were Mesdames E. Samuels, Ola Cook, Alma Johnson, Lucile Barnes, Amelias Lenies, Susie Reed, Anna Sheppard, and Mary Griffith, president of the Club. Corsages of daffodils worn by the members were made by Mrs. Gladys Ricks.

Messrs James Grant and Billy Davis are on vacation in Kansas City and Columbia, Mo., where they will visit their mothers and friends while away.

The have some dear friends at

84 N. Broadway who anxiously await their return.

NEW YORK NURSE VISITING IN CITY OF ROSES

From the big metropolis, New York City, came the charming Mrs. A. C. Lamb, a nurse in New York City, to visit and meet her husband, Mr. A. C. Lamb, who is a steward on one of the vessels now in Port here, and who has just returned to the states after several months of service in the South Pacific. They are house guests of Mr. and Mrs. A. L. Richardson, 2850 N. Vancouver Ave. They are here for an indefinite stay.

PROMINENT FRATERNAL MAN IN HOSPITAL

Mr. A. A. Jones, 3622 S. E. 6th St., became a patient in the Good Samaritan hospital Monday for a general checking up and treatment to ascertain the cause of his illness.

Mr. Jones is well known in fraternal circles here and at present is trustee of Enterprise Lodge No. 1, F. and A. M. and also prominent in Enterprise Chapter of the Order of Eastern Stars. As we go to print we understand that he is doing nicely. We wish you luck and hope to see you real soon, Mr. Jones.

MERCHANT MARINE BACK HOME

Mr. Jack Johnson, 1623 N. E. 1st Ave., a member of the Merchant Marines, returned to the city Tuesday. Mr. Johnson had been to the Panama Canal and New York City. His wife, Mrs. Essie Mae Johnson, and friends were glad to see him.

AMBASSADOR OF GOOD WILL ENROUTE TO JAPAN

Mr. Rudolph Jack Spencer, 221 N. E. Wasco St., a member of the Merchant Marines sailed Tuesday for Japan.

Mr. Spencer, as was shown in an article appearing in the Inquirer not long ago, spent several weeks in Australia and other parts of the country, and was styled by the papers in Sydney, Australia, "An Ambassador of Good Will."

Mr. Spencer is a reporter of the Inquirer and will, at intervals send us news items which, we are sure, will be interesting.

OFFICE SECRETARY ENJOYING VACATION

Word was received from Miss Rebecker S. Love, Secretary of the Portland Inquirer, who is now at 1405 Washington St., Lawton Oklahoma., that she found her father and other members of her family well and friends glad to see her; that she is having a splendid vacation and has seen several basketball games. She sends regards to friends, but did not say when she was returning.

PROMINENT SOCIETY MATRON ADMITTED TO HOSPITAL

Wednesday, Mrs. Joe H. Reed, of 1615 S. E. 49th St., was admitted to the Emanuel hospital where, we are informed she will undergo an operation. He many friends are wishing her success and a speedy recovery.

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WOMEN'S PAGE

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HOUSEHOLD MEMOS... by Lynn Chambers



Quick Hot Breads

Taste-tempting hot breads add a flavorful touch to any meal. Golden-crusted muffins or fluffy biscuits are the perfect accompaniment to meat and salads and go equally well with a glass of milk for a snack or with coffee or tea for breakfast.

Don't shy away from making muffins because you fear only fair results. Quick breads are the most easily mixed of all baked goods and you need to bear in mind only a few simple rules to have success.

The most important point to remember is not to "over-mix." Muffin batter, for example, should be "bumpy" — stirred only until the dry ingredients are dampened by the liquid. Biscuits should not be worked to death—they will be far more flaky and tender if the cook is not too ambitious.

Quick hot breads are an easy way to put appetite appeal into the simplest meal. Served with butter and jam, they will really give the family something to look forward to even if the main dish is hash from left-over roast or soup and salad from an accumulation of dabs of food in the refrigerator.

Cheese adds flavor as well as protein to a meal when made with muffins like the following:

- *Cheese Muffins.
- (Makes 12 medium-sized muffins)
- 2 1/4 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 3/4 teaspoon salt
- 1/2 cup grated American cheese
- 1 egg
- 1 cup milk
- 1/4 cup melted butter

Sift flour once, measure; sift into mixing bowl with baking powder and salt. Add grated cheese and mix thoroughly. Beat egg, add milk and melted butter, and pour into the center of the dry ingredients. Stir quickly until dry ingredients are just dampened. Batter should not be smooth. Fill greased muffin pans about 3/4 full. Bake in a moderately hot oven (425 degrees) for 15 or 20 minutes until golden brown. Serve hot with butter and jam.

If you want to do other unusual things with muffins you might like them with a prune or a spice flavor. Both of these will add extra enjoyment to meals.

- Prune Muffins.
- 3 1/2 cups flour
- 1/2 teaspoon salt
- 4 teaspoons baking powder
- 1/4 teaspoon nutmeg
- 1/2 cup shortening
- 1 cup brown sugar
- 2 eggs
- 1 1/2 cup milk
- 1/2 cup cut, cooked prunes, well drained

Prunes and nuts for decoration. Sift together first four ingredients. Cream shortening and add sugar

gradually. Then add beaten eggs and milk. Add dry ingredients and mix thoroughly. Mix in prunes. Turn into greased muffin pans and decorate each muffin with a half a prune and nut. Bake in a moderately hot (400 to 425 degrees) oven for 25 to 30 minutes.

Spice Muffins.

- 2 cups sifted flour
- 1 egg
- 1/2 cup sugar
- 1 cup milk
- 1/4 cup melted shortening
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 3 teaspoons baking powder
- 1 teaspoon salt

Sift together all dry ingredients. Combine egg, sugar, shortening and milk. Add dry ingredients and stir until smooth. Fill greased muffin pans 3/4 full and bake in a moderately hot (400 to 425 degrees) oven until done, 25 to 30 minutes.

What are our standards for making biscuits? Perfect biscuits are light and fluffed, fairly straight and even on the sides, level on top, well shaped and regular. Their tender crust is golden brown and rather smooth. When broken open, they show a creamy white, fluffy crumb which is even and fine-grained.

Over-mixing, or too long kneading of the dough makes biscuits tough with a pale crust. Speed and light handling are essential for flakiness.

Under-mixing, on the other hand, causes lack of flakiness in biscuits. These biscuits also lack in volume. The fat needs to be well distributed for a flaky texture.

The proportions for plain biscuit are as follows:

- 2 cups of flour,
- 2 teaspoons baking powder, 3/4 teaspoon salt, 5 tablespoons shortening and 1/2 cup milk. The dry ingredients are mixed; the fat cut in, and enough milk added to make the dough. Knead the dough for about 30 seconds, then roll and cut. Use a hot oven (450 degrees) and bake biscuits for 12 to 15 minutes.

- Apple Sauce Biscuits.
- 2 cups flour
- 3 teaspoons baking powder
- 1/4 teaspoon soda
- 1 teaspoon salt
- 3 tablespoons fat
- 1 egg
- 1/2 cup tart apple sauce
- 1/2 cup thick sour cream

Sift dry ingredients. Cut in fat. Beat egg and add to apple sauce and sour cream. Add to first mixture. Turn on a floured board and knead for 20 seconds. Roll to 1/2 inch thickness and cut into 2-inch biscuits. Place on an oiled cookie sheet, sprinkle with grated cheese and bake.

Memory Lane

YOUR WEEKLY MEMORY TEST

How good is your memory for facts and faces? Here is your chance to find out.

ONE YEAR AGO THIS WEEK

To save labor and critical materials, James E. Byrnes urged ban on all forms of this popular sport.

TEN YEARS AGO THIS WEEK



ANN PETRY, author of "THE STREET," Houghton Mifflin Literary Fellowship Winner.

Despite opposition by the man pictured above, socialists and anarchists won department elections in Spain, and rebellion began against the leadership of this dictator.

THIRTY YEARS AGO THIS WEEK

German troops prepared to attack this heavily fortified city, famed in World War I, and where the battle cry "They shall not pass" was immortalized.

ANSWERS

1. Horse and animal racing of any sort.
2. Gen. Francisco Franco.
3. Verdun.

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