

HOUSEHOLD HINTS

By Mrs. Brevy Miller

Phone 2-4051

Rich Hot Cross Buns.

- 1 cup scalded milk
- 1/2 cup shortening
- 1/2 cup granulated sugar
- 1 teaspoon salt
- 1 teaspoon granulated sugar
- 2 tablespoons lukewarm water
- 1 fresh yeast cake
- 1 egg, beaten
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 cup seedless raisins
- 3 1/2 to 4 cups sifted all-purpose flour
- Melted fat
- 1 egg white
- 1 cup confectioners' sugar
- 2 tablespoons hot water
- 1/2 teaspoon vanilla flavoring

Combine first 4 ingredients in large mixing bowl. Cool until lukewarm. Mix 1 teaspoon sugar with lukewarm water. Crumble yeast cake into it; let soften. Stir; add to first mixture. Stir in egg, cinnamon, allspice, raisins, and as much of the flour as can be stirred into dough. Place in greased bowl; brush with melted fat. Cover with clean towel; let rise in warm place (80 to 85 degrees F.) until double in bulk. Then turn onto lightly floured board. Knead lightly about 1 minute. Shape into 2" balls; arrange side by side in greased 9"x9"x2" pan or on greased cookie sheet. With greased scissors, snip a deep cross in top of each bun. Brush with egg white. Cover with clean towel; let rise in warm place (80 to 85 degrees F.) until double in bulk. Bake in hot oven, 425 degrees F., 25 min. Turn out on cake rack to cool. Combine remaining ingredients; fill cross on each bun. Makes 16 buns.

To vary: When stirring raisins into dough, add 3 tablespoons finely chopped candied orange or lemon peel and 3 tablespoons finely chopped citron.

Quick Hot Cross Buns.

- 1/2 cup plus 2 tablespoons milk
- 1 fresh yeast cake
- 1/2 cup granulated sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 cup seedless raisins
- 2 to 2 1/2 cups packaged biscuit mix
- 1 egg white
- 1/2 cup confectioners' sugar
- 1 tablespoon hot water
- 1/2 teaspoon vanilla

Scald milk; cool until lukewarm. Crumble yeast into it; let soften. Stir in sugar, cinnamon, allspice, raisins and enough biscuit mix to make dough that can be handled easily. Mix well. Turn out on lightly floured board. Turn dough over three times; knead gently for 1 minute. Shape into 2" balls. Arrange in greased 8"x8"x2" pan or on greased cookie sheet. With greased scissors, snip a deep cross in each bun. Brush buns with egg white. Cover with clean towel; let rise in warm place (80 to 85 degrees F) until double in bulk. Bake in moderately hot oven, 425 degrees F., 15 to 20

minutes. Cool. Combine remaining ingredients, and fill cross on top of each bun. Makes 12 buns.

Blackberry Cake.

- 1 cup sugar
 - 1/2 cup lard or butter
 - 2 eggs
 - 1 cup blackberry juice, 1 cup berries
 - 1 teaspoon soda dissolved in 2 tablespoons warm water
 - 1 teaspoon baking powder
 - 2 1/2 cups flour
 - 1/2 teaspoon cinnamon
 - 1/2 teaspoon cloves
 - 1/2 teaspoon allspice
 - 1/2 teaspoon salt
 - 1 tablespoon vanilla
- Bake in oven 375 degrees till done. Contributed by Mrs. Stella Moore.

Spiced Devils Food Cake.

- 2 cups brown sugar
 - 1 cup butter
 - 2 eggs
 - 1 cup butter-milk
 - 3 cups flour
 - 4 squares melted cooking chocolate
 - 1 1/2 tablespoons cinnamon
 - 1 teaspoon allspice
 - 1 teaspoon cloves
 - 1/2 teaspoon soda dissolved in 1/2 cup boiling water
 - 1 teaspoon vanilla
- Cream sugar and butter and add to well beaten eggs, then add milk, chocolate and beat flour in lightly, adding a teaspoon of vanilla and spices. Add soda dissolved in boiling water. Add soda dissolve in boiling water. Bake in 12"x2" cake tins in a moderate oven 350 degrees for about 30 minutes. Contributed by Mrs. Lenora Miller.

Maraschino Cherry Cake.

- 2 1/2 cups sifted cake flour
 - 1 1/2 cups sugar
 - 3/4 teaspoon baking powder
 - 1 teaspoon salt
 - 1/2 cup spry
 - 1/2 cup milk
 - 1/2 cup m. cherry juice
 - 1 teaspoon vanilla
 - 2 teaspoons almond extract
 - 4 eggs whites unbeaten
 - 1 1/2 m. cherries well drained and very finely chopped
 - 1/2 cup walnuts very finely chopped
- Sift flour, sugar, baking powder and salt into mixing bowl. Drop in spry (no creaming needed). Combine milk and m. cherry juice. Add 1/2 cup of this liquid, add flavoring extract. Beat 200 strokes for two minutes by hand or with mixer at low speed. Scrape bowl and spoon or beater. Add remaining liquid and egg whites. Beat 200 strokes add cherries and nuts, blend.

Frosting.

- 2 tablespoons spry
 - 2 tablespoons butter
 - 1 teaspoon vanilla
 - 1/2 teaspoon almond
 - 1/2 teaspoon salt
 - 4 cups sifted sugar
 - 9 tablespoons scalded cream
- Combine spry, butter, vanilla, almond and salt. Beat in 1/2 cup sugar. Add hot cream alternating with remaining sugar. Beat well after each addition. Add only enough cream to make a nice spreading consistency. Add few drops red coloring.

The cook-book will be completed about the first of June. Be sure to send in your favorite recipe.

Household Hints . . .

To keep raisins from sinking to the bottom of your cake, roll in butter before stirring into the batter.

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Social Briefs

By Basilia Bell

Mrs. Anna Gamble was the house guest of Mr. and Mrs. Willard Shepard over the week end. Mrs. Gamble is from St. Joseph, Mo.

Mr. and Mrs. Willard Shepard are to spend a few days in St. Joseph visiting Mr. and Mrs. Wilber Gamble.

Mr. Odessa Johnson, who was operated on recently is up and around again.

Rev. B. T. McDaniel, pastor of the Church of God in Christ of Lincoln, and overseer of the church in this state, has returned from a trip to Kansas City, St. Louis and Memphis, Tennessee.

Mrs. Helen Bradford accompanied her husband, Elder M. J. Bradford, to Omaha Sunday where he is pastor of the mother church of God in Christ.

Little Miss Phylis Bradford was presented with a certificate for meritorious work at her school last week.

Rev. Trago McWilliams preached the sermon at the City Mission Friday evening.

The Urban League glee club is singing May 9th at St. Paul Methodist church.

Charles Goolsby is in Iowa City, Iowa, this week end attending an Alpha Phi Alpha initiation at the University of Iowa.

Mr. Son Bizer announces the

coming event of his marriage to Miss Mamie Berry which will take place in August. The date will be announced later. The reception will be held at the Urban League.

New Babies—A baby girl was born to Mr. and Mrs. Howard Dean February 28. The name of the baby is Candace Lynn.

Also a baby girl was born to Mr. and Mrs. Sam Kimbrough last Sunday morning. The baby has not been named.

Mr. Kimbrough's brother, Irven R. Kimbrough, of Oklahoma City, spent the week end here. He was accompanied by Mrs. Kimbrough.

Mrs. Hazel Sharron and son of Omaha are visiting Mr. Sharron's mother, Mrs. Lulu Walker.

Lest We Forget

Mrs. Ola Baker, 1916 Vine street. Mr. Jeff McWilliam, University hospital. Mrs. Lillian Powell, 1949 Vine street. Mr. James Watkins, 708 No. 22nd. Mrs. Hazel Laver, 844 C street. Mrs. John Miller, 309 So. 20th street.

15th Annual Style Show To Be Presented Mar. 29

The Annual Urban League Style Review will be presented Monday, March 29 at 8 p. m. at the Urban League building.

Amid a background of beautiful scenery the "New Look," Fashionable Creations, and the most recent models will be presented in a dashing display.

Even the tots will preen their wings in what will be the most recent styles about calculated to hold your interest. This is the 15th annual performance of this affair by the League and the committee in charge of promoting this year's review are confident that the number styling, the variety of models and the general interest, it will exceed that of any preceding style show.

Archie Furr

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