

TABLE TALKS

by Jane Andrews

One of the delightful features of small cakes and cookies is their versatility. The young people away from home love to receive them from the home folks. They're indispensable for picnics, and great stand-bys for after-school snacks and for whipped-up-in-a-hurry suppers. They're equally at home at elaborate teas and in the good old-fashioned cookie jar.

In some households, lunches for school or shop are packed everyday. Small cakes and cookies fit neatly and appetizingly into lunch boxes.

CHOCOLATE SQUARES OR COOKIES

1 1/2 cups sifted flour

1 1/2 teaspoons Baking Powder

1/2 teaspoon salt

8 squares Unsweetened Chocolate

4 tablespoons butter or other shortening

1 cup sugar

1 egg, unbeaten

1/2 cup milk

1/2 teaspoon vanilla

Sift flour once, measure, add

baking powder and salt, and

sift together three times. Melt

chocolate and shortening over

hot water; cool to lukewarm.

Add sugar and mix well. Add

egg and beat thoroughly. Add

flour, alternately with milk,

stirring only to blend. Add van-

illa.

For squares, spread in two

greased 9 x 9 x 2-inch pans and

bake in moderate oven (375°

F) 12 minutes, or until done.

Let cool in pan; when almost

done, cut in squares. Remove

from pan. Makes 50 squares.

For cookies, drop from tea-

spoon on ungreased baking

sheet. Bake in moderate oven

(375° F) 9 minutes, or until

done. Cool slightly; remove

from pan. Makes 3 dozen

cookies.

BROWNIES

1/2 cup sifted flour

1/2 teaspoon Baking Powder

1/2 teaspoon salt

1/2 cup butter or other shortening

2 squares Unsweetened Chocolate, melted

1 cup sugar

2 eggs, well beaten

1/2 cup chopped walnut or pecan meats

1 teaspoon vanilla

Sift flour once, measure, add

baking powder and salt, and

sift again. Melt shortening and

chocolate over boiling water.

Add sugar gradually to eggs,

beating thoroughly, then add

nuts and vanilla. Decorate with

white nuts, if desired. Bake in

greased pan, 8 x 8 x 2 inches,

in moderate oven (350° F) 35

minutes.

Butter Scotch Surprise

1 1/2 cups sifted Cake Flour

1 1/2 teaspoons Baking Powder

1/2 teaspoon salt

1/2 cup butter or other shortening

1 cup sugar

2 eggs, well beaten

2 squares Unsweetened Chocolate, melted

1/2 cup vanilla

Sift flour once, measure, add

baking powder and salt, and

sift together three times. Cream

shortening and sugar gradu-

ally, and cream together until

light and fluffy. Add eggs and

beat well. Then add chocolate

minutes. While still warm, cut

in rectangles. Remove from pan

and cool on cake rack. Makes

2 dozen brownies.

For Indians, use 3 eggs in

above recipe and add 1/2 cup

cut dates. Spread in two

greased 8 x 8-inch pans. Bake

as directed.

TOASTED COCONUT

Use recipe for Brownies

(above), omitting nut meats.

Add 1 cup Shred Coconut, finely

chopped, to batter. Cover

with topping made by mixing

thoroughly 1/4 cup coconut with

1 tablespoon sugar and 2 tea-

spoons melted butter. Bake as

directed for Brownies.

ICEBOX COOKIES

3 1/2 cups sifted flour

1 1/2 teaspoons Baking Powder

1/2 teaspoon salt

1 cup soft butter or other shortening

1/2 cup sugar

2 eggs, unbeaten

4 squares Unsweetened Chocolate, melted

1/2 cup vanilla

Sift flour once, measure, add

baking powder and salt, and

sift again. Cream shortening

and sugar together until

light and fluffy. Add eggs and

beat well. Then add chocolate

and vanilla. Roll dough in

moderate oven (350° F) 10

minutes, or until done. Makes

about 13 dozen icebox cookies.

PINWHEELS

2 cups sifted flour

1 teaspoon Baking Powder

1/2 teaspoon salt

1/2 cup butter or other shortening

1/2 cup sugar

2 eggs, unbeaten

1 tablespoon milk

2 squares Unsweetened Chocolate, melted

1/2 cup vanilla

Sift flour once, measure, add

baking powder and salt, and

sift again. Cream shortening

and sugar together until

light and fluffy. Add eggs and

beat well. Then add chocolate

and vanilla. Roll dough in

moderate oven (375° F) 10

minutes, or until done. Makes

5 dozen pinwheels.

BUTTER SCOTCH SURPRISE

1 1/2 cups sifted Cake Flour

1 1/2 teaspoons Baking Powder

1/2 teaspoon salt

1/2 cup butter or other shortening

1 cup sugar

2 eggs, well beaten

2 squares Unsweetened Chocolate, melted

1/2 cup vanilla

Sift flour once, measure, add

baking powder and salt, and

sift together three times. Cream

shortening and sugar gradu-

ally, and cream together until

light and fluffy. Add eggs and

beat well. Then add chocolate

and vanilla. Roll dough in

moderate oven (375° F) 10

minutes, or until done. Makes

5 dozen pinwheels.

WEDDING AHEAD—A ceremony and wedding bells are at the end of the busy ride for Peggy Ann Garner. The former child star is touring with the play "Bus Stop." She'll wed Albert Salami when the tour concludes. He's her onstage hero, as well.



SPRING IN HIS HEART—George Maynard, chairman of the British Marbles Board of Control, is 84 years old in body. But he's no older at heart than the kids of his left, who are taking a lesson in knuckling under during the World Marbles Championship at Tinsley Green, England.

Duke Ellington Discusses Jazz

by John Russell

whistling. People used to

lot of walking, and they'd

tie. You'd ask someone, "Is

that you're whistling?" and

he'd say "nothin'."

It was more fun comparing

the early days, said Duke

Ellington, whose career goes

back to the time when jazz was

flourishing. "I was a kid then,"

he said. "I was a kid then."

He told how someone in the

twenties had started a story

that "Ellington never writes

music on paper," a story that

has been perpetuated in vari-

ous degrees ever since. With

onomatopoeic humor, he de-

scribed how he was supposed to

convey to his musicians what he

wanted them to play. Let the

romantics now be advised: Duke

Ellington writes music on paper.

In fact he challenges the

wire hands. "What's the

improvisation of the bridge

of an untutored people. He

recalled the story of "The Boy and

the Elephant" in roughly this

fashion: "There was a little

literate boy, you see, ragged as

a can of spaghetti, and he's

walking along through the

grass, and he finds a black stick.

Well, you and I know it's a

clarinet, but to him it's a black

stick. So he sits under a tree

and blows on the end of the

stick and out comes music (Mr.

Ellington paused momentarily,

possibly for an imaginary dra-

matic chord.) And that's jazz.

Mr. Ellington laughs at the

story, but he feels it illustrates

a widespread mistaken notion

of arrangement. "I don't believe

a man plays the blues because

he has the blues," he said. "It's

like any art—sculpture, for in-

stance. A sculptor can carve a

figure of a crying woman with-

out being a crying woman."

Thus Mr. Ellington suggested

that jazz may be more conscious

and less spontaneous than the

romantic stories would suggest.

"You have to have some kind

of arrangement," he said. "It

may have more than the other

is playing." At the moment he

has a 16-piece band.

Mr. Ellington said that the

place, it takes five or 10 years

for a musician to learn his in-

strument, whether he studies

formally or on his own. He

considers the student might

work on exercise sheets, the

equipment he has to use, and

recordings. Instead of scales he

learns other players' bits of in-

vention, and when he becomes

professional he has to learn the

licks. The method which paid

off in summer were his yellow

spring, but we kept on experi-

menting with different rigs. It

was only when we got the

down to the bottom with a

band was playing in Al-

bama during the Auburn

Lucy situation. Mr. Ell-

ington rarely uses in ordinary

conversation the "jive talk,"

he said. "The word 'cat' was an

exception. It is an all-purpose

word usually with a favorable con-

notation, here it probably meant

simply "musician."

In jazz today, Mr. Ellington

conceded, "you need every-

thing you can get. You need

the conservatory—with an ex-

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