



**Juneteenth, celebrated on June 19th, marks the day in 1865 when the last enslaved African Americans in Galveston, Texas, learned of their freedom—over two years after the Emancipation Proclamation—marking the true end of slavery in the United States.. This day not only symbolizes liberation, but also the beginning of a new era of empowerment and community building for Black Americans.**

**In the wake of emancipation, many freed individuals and families established Freedmen towns—self-sustaining communities where they could live autonomously, cultivate land, and build economic and social structures. These towns became bastions of Black culture, education, and entrepreneurship, laying the foundation for future generations.**



Photo from Images of America: Scotlandville, provided by KELLEE BOWIE -- Herman 'Poochie' Bowie opened the first black-owned music store in the Baton Rouge area, and brought lots of recording artists to the community. Pictured are, from left, Bowie's wife, Lucille Jackson, The Commodores' Lionel Richie, Bowie and The Commodores' Thomas McClary.



Photo from Images of America: Scotlandville, provided by DOUGLAS & ETHEL SEWELL -- By the 1940s, entrepreneurs, such as Vanderbilt and Ellen Sewell, offered Scotlandville residents access to groceries, sundries, fuel, housing, entertainment, like Sewell's Saloon.

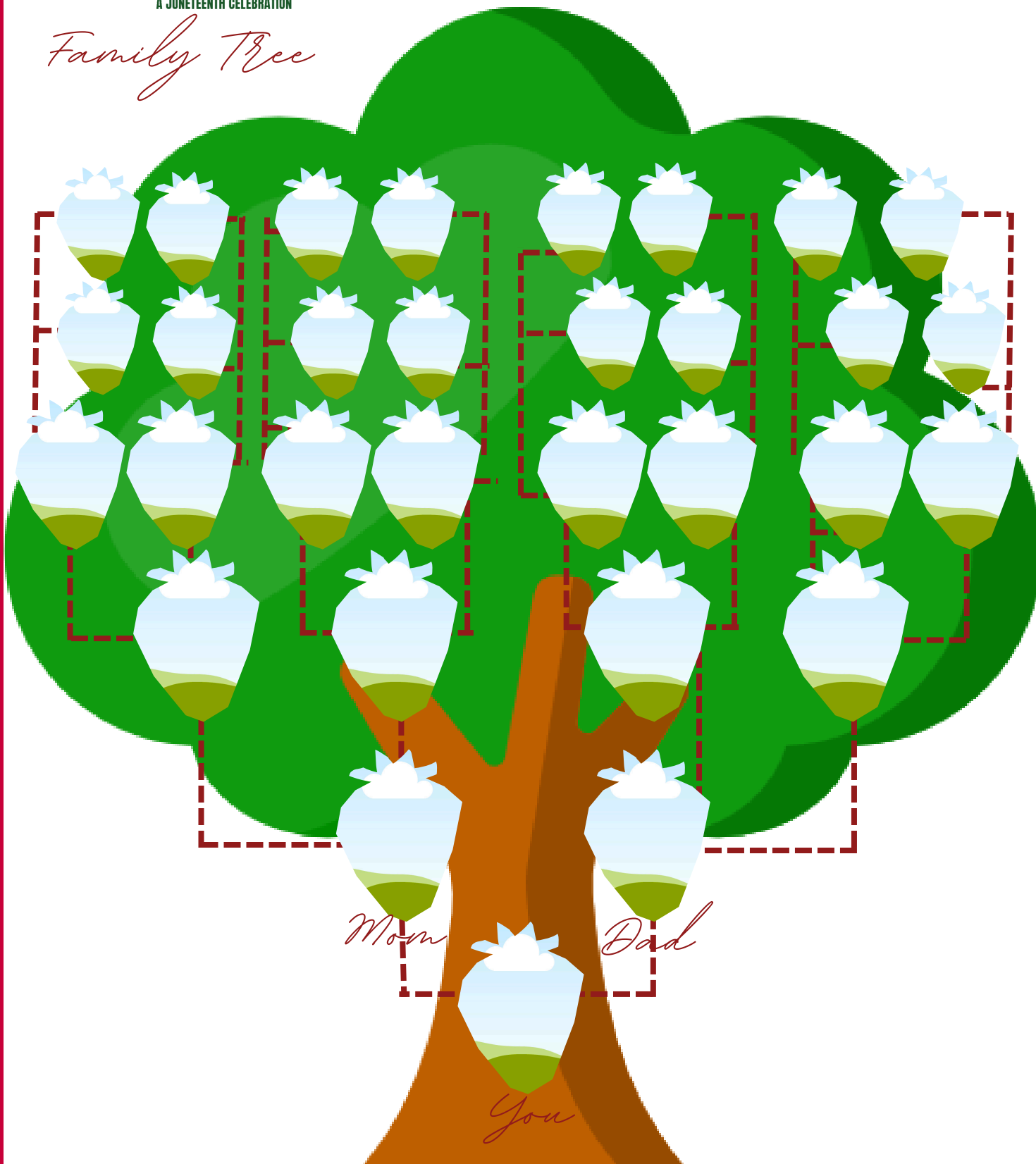
**Juneteenth is a celebration of this legacy, highlighting the resilience, ingenuity, and community spirit that have been vital in the ongoing fight for racial equity. The holiday reminds us of the importance of unity and the powerful role that strong, supportive communities play in fostering progress and ensuring the rights and well-being of all their members.**

**Download our Sweet Freedom Tool Kit to help you and your family celebrate Juneteenth and carry on a legacy of resilience and strength.**

**Download**



*Family Tree*



# The BEST Red Velvet Cake

BY: DIVASCANCOOK.COM



## INGREDIENTS:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 Tablespoons unsweetened, cocoa powder
- 2 cups sugar
- 1 cup vegetable oil or canola oil
- 2 eggs
- 1 cup buttermilk
- 2 teaspoons vanilla extract
- 1-2 oz. red food coloring, more or less depending on how deep you want the color
- 1/2 cup plain hot coffee, prepared (don't skip this ingredient)
- 1 teaspoon white distilled vinegar

## METHOD:

1. PREHEAT OVEN TO 325 F.
2. GENEROUSLY GREASE AND FLOUR (2) 9-INCH ROUND CAKE PANS. SET ASIDE.
3. IN A MEDIUM BOWL, WHISK TOGETHER FLOUR, BAKING SODA, BAKING POWDER, COCOA POWDER, AND SALT. SET ASIDE.
4. IN A LARGE BOWL, COMBINE THE SUGAR AND VEGETABLE OIL.
5. MIX IN THE EGGS, BUTTERMILK, VANILLA, AND RED FOOD COLORING UNTIL COMBINED.
6. STIR IN THE COFFEE AND WHITE VINEGAR.
7. COMBINE THE WET INGREDIENTS WITH THE DRY INGREDIENTS A LITTLE AT A TIME, MIXING AFTER EACH ADDITION, JUST UNTIL COMBINED. (BATTER WILL BE THIN)
8. POUR THE BATTER EVENLY INTO EACH PAN.
9. BAKE IN THE MIDDLE RACK FOR 30-40 MINUTES OR UNTIL A TOOTHPICK INSERTED IN THE CENTER COMES OUT WITH MOIST CRUMBS CLINGING TO IT. DO NOT OVERBAKE AS THE CAKE WILL CONTINUE TO COOK AS IT COOLS.
10. LET PANS COOL ON A COOLING RACK UNTIL THE PANS ARE WARM TO THE TOUCH.
11. SLIDE A KNIFE OR OFFSET SPATULA AROUND THE INSIDE OF THE PANS TO LOOSEN THE CAKE FROM THE PAN.
12. GENTLY REMOVE THE CAKES FROM THE PAN AND LET THEM FINISH COOLING. (THE WARM CAKE WILL BE VERY DELICATE)
13. FROST THE CAKE WITH CREAM CHEESE FROSTING WHEN THE CAKES HAVE COOLED COMPLETELY.

Sweet  
**FREEDOM**  
A JUNETEENTH CELEBRATION

MetroMorphosis



A JUNETEENTH CELEBRATION

