COOKING FUN

OUTDOOR CORN

These long golden evenings are the most perfect picnic weather of the year. It's the time for lazing in the shade to catch every wayward breeze, and definitely not the time for staying in the kitchen. The children too, can be staring up sunshine and fun for the school year ahead.

ROASTED CORN: Allow at least 2 ears to a person. Allow ½ hour before cooking, soak corn in a bucket of cold water. When the fire has died down to embers, arrange the corn still in the husks on the grill. Let roast 5 minutes, then turn and roast the other side 5 minutes. Taste for doneness. Peel off husks and serve at once with butter.

It's a handy idea to carry the butter to the picnic spot in a tight-by covered jar, safe from insects and free to melt if it so chooses. If you prefer to husk the corn before cooking, or if you're using hickory smoke fuel, try this method:

Husk the corn and soak in cold water about 15 minutes. Brush the ears with hot melted butter and place on the grill. Turn the corn over and over, brushing with butter at all the while. When golden brown, serve immediately.

These methods keep you pretty near the fire. Maybe you'd rather be relaxing in the shade. Then consider this method:

Soak the corn, with the husks on, about 15 minutes. Then place in a covered pot and set on the grill over the glowing embers, or a little away from a blaze. Test after 20 minutes for doneness. Usually takes 30 to 40 minutes depending on the heat.

FRUIT NUT BREAD

Rich in nutritive value and appealing to the taste, homemade fruit nut bread is one answer to the vacation - time snack problem for the mother of active, growing youngsters. It makes a flavorful sandwich bread, too for picnics or lunches, and needs only a spread of butter or margarine or cream cheese. Here is the recipe, developed in the U.S. Department of Agriculture:

Ingredients: ¼ cup dried apricots; ½ cup raisins; ½ teaspoon orange rind, grated, ¼ cup orange juice; ¾ cup soaking water; ¼ cup sugar; 2 tablespoons melted butter or margarine; 1 teaspoon vanilla; 1 egg; 2 ½ cups sifted all-purpose flour; ¼ teaspoon salt; 4 teaspoons baking powder; 1 teaspoon soda; ¼ cup finely chopped nuts.

To Make: Cover apricots and raisins with hot water and soak for 30 minutes. Drain and save water; grind fruit finely in food chopper. Add grated orange rind, juice, and water to ground fruit. Stir in sugar, melter butter or margarine, and vanilla. Add egg and blend in.

Sift together the flour, salt, baking powder, and soda. Combine with the fruit mixture. Add nuts and blend well. Pour into a greased loaf pan. Bake in a moderate oven, 350 degrees F., for 1 hour. Cool and slice ¼ inch thick.

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EASY DOES IT

Make your starch mixture for clothes just before using, as hot starch will penetrate clothes fibers more thoroughly than starch which has been permitted to cool too much.

Sort clothes to be starched, applying the solution to white things first, then colored. Also starch clothing which needs heavy solution first, then those requiring lighter starch.

To starch evenly, always shake clothing before putting in the starch solution. Smooth cut collars and cuffs, gathers and pleats after starching to prevent excess starch from settling in the clothing.

If you hang starched clothes outdoors in dry, windy or humid weather, they may go limp. In these cases, it's best to use indoor drying facilities.

Colored clothes should be turned inside out before starching, so that any excess or unevenness of starching does not show on the waring surface.

RECIPE OF THE WEEK
Sunshine Pickalili
(Makes 5 pints)
12 medium carrots
6 medium cucumbers
2 large green peppers
2 medium onions
2 sweet red peppers
2 cups white vinegar
3½ cups sugar
1 teaspoon celery seed
1 teaspoon white mustard seed.

Grind vegetables using medium blade of the food chopper. Combine ground vegetables with remaining ingredients in a large kettle and heat to boiling. Simmer for 15 minutes. Seal in hot, sterile jars. Use for hot dogs and hamburgers.

Copper stains below windows with cooper screening can be prevented by applying a good coat of spar varnish every two years to the screens.

Small closets which do not need to be used for clothes can be converted into sewing closets. All sewing and pressing equipment can be stored here, including the machine, a small ironing board and an iron. Have small composition cabinets to hold thread, scrap materials, buttons, trimmings and scissors.

Crisp cotton lace on a nylon blouse by placing the lace between two sheets of heavily waxed paper and using a warm iron. None of the wax will go on the nylon, and yet it will stiffen the lace.

Do you exchange slips of plants with friends? An easy way to transport the slender slips is to wrap them carefully in waxed paper and place in an empty butter or lard carton. They cannot be crushed, and the package is easy to carry.

Raisin Tip
You'll save yourself a lot of time in preparing salads, cookies, cakes, etc., if you plump a whole package of raisins at one time. Cover the raisins with boiling water, and let stand 5 minutes. Then drain and dry thoroughly on a towel. Store in covered jar. During hot weather keep in refrigerator.

Canned Meats
Canned meats are tops for summer. Heat and glaze a canned ham and serve with canned cling peach halves filled with sour cream accented with a bit of prepared horseradish. It makes a pretty looking platter and tastes every bit as good as it looks.

Smart Housewife Changes Her Mind

Expert cook, Mrs. Rosa Stokes 5641 Dearborn Street, Chicago, says: "I always thought evaporated milks were pretty much the same. But I changed my mind after I tasted Carnation. You just can't beat Carnation's deliciously rich creamy flavor."

Just one taste of Carnation — and you'll never be satisfied with ordinary brands again. Carnation is the world's favorite milk because it really has the flavor.

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Carnation MILK "From Contented Cows"

Caramel-Topped Pudding

Custard plus bread crumbs makes an unusual pudding to bake, in individual cups and top with caramel sauce.

Rice Butterscotch, Nut Sauce Top Dessert for Busiest Day

Rice butterscotch with nut sauce is a delicious dessert you will be proud to serve, and a dessert you can make up the day before your party.

Rice butterscotch with nut sauce may be served in small portions as it is rich and satisfying.

When you are preparing the fluffy rice for this dessert, don't forget to make a little more than you need. Keep it in a covered dish in the refrigerator. It will work into future menus to great advantage. It makes delicious easy to make desserts, salads, and is easily reheated to serve with meat.

TO MAKE SAUCE
In a sauce pan mix brown sugar, flour, butter or margarine and the cold water. Cook until thick syrup is obtained, remove from heat. Flavor with vanilla and add the salted nut meats. Cool and serve on pudding. Serves 6.

Good-Tasting Dressing
Ready-chopped ripe olives, mayonnaise and tomato sauce combined in equal proportions make a good-tasting dressing for mixed vegetable salads. Start with chilled vegetables so the salad will be crisp and perky, and toss lightly with dressing just before time to serve.

cup cooked rice and 1 cup whipped cream. Flavor with vanilla. Pour into a serving, and a dessert you can make up the day before your party.

INGREDIENTS
2 tablespoons gelatin
¼ cup butter or margarine
¼ cup cold water
1 cup brown sugar
2 cups scalded milk
1 cup cooked rice
1 cup whipping cream
1 teaspoon vanilla
2 cups chilled milk

INGREDIENTS FOR SAUCE
2 cups brown sugar
2 tablespoons flour
¼ cup butter or margarine
2 cups cold water
½ cup salted pecans or other salted nut meats, chopped

PREPARING THE RICE
Put 1 cup of uncooked rice, 2 cups cold water and 1 teaspoon salt in a two-quart sauce pan and cover with a light fitting lid. Bring to a vigorous boil.

Then reduce heat as low as possible and steam for 14 minutes or until all the water is absorbed, leaving the separate rice grains with their full nutritional value. If you prefer more tender rice grains, add 1/3 cup more water and increase the slow cooking time 4 or 5 minutes. Remove the lid, fluff the rice to steam dry to the desired consistency and the grains will be separate and fluffy. Never stir rice; lift gently with a fork. Makes approximately 3 cups fluffy rice.

METHOD
Soak the gelatin in the cold water. In the meantime melt the butter or margarine in a sauce pan and stir in the brown sugar; cook slowly until well blended, add 2 cups scaled milk and cook until the sugar is thoroughly dissolved.

While the mixture is very hot, add the gelatin and stir it until it is dissolved. Cool and when the mixture begins to congeal, add 1

Caramel-Top Bread Pudding

Flavorful, nourishing and penny-stretching describe yummy Caramel-Topped Bread Pudding.

Here is a pudding designed especially for the children, but grown-ups will enjoy it, too. Smooth custard holds small cubes of enriched bread in a subtly flavored pudding. Serve it plain for the toddler set, but spoon a rich caramel sauce over each serving for older children and adults.

Custard Bread Pudding is exceptionally nutritious, for enriched bread provides beneficial protein, B-vitamins and food iron. Eggs and milk contribute additional protein values and other essential nutrients. Because of the protein content, it's important to bake custard at moderate temperatures so that they will not toughen or become watery.

Because it is not too sweet, your family will approve Custard Bread Pudding as either luncheon or dinner dessert. Luncheon menu might also include ham salad sandwiches and cole slaw. Enriched bread for making both sandwiches and bread pudding is one of the thriftiest of foods and is sold fresh daily at the neighborhood baker or grocer.

CUSTARD BREAD PUDDING
CARAMEL SAUCE
2 cups hot milk
3 tablespoons sugar
½ teaspoon salt
½ teaspoon salt
½ teaspoon vanilla extract
2 eggs, beaten
2 cups enriched bread cubes

Combine milk, sugar, salt and vanilla extract. Cool and add eggs. Put bread into greased custard cups. Pour milk mixture over it. Bake in moderate oven (350 degrees F.) 35 minutes. Unmold and serve with Caramel Sauce.

Makes 4 to 6 servings.

CARAMEL SAUCE
1½ cups sugar
1 cup hot water
1 tablespoon butter
½ teaspoon salt
½ teaspoon vanilla

Carmelize the sugar by heating in a heavy skillet over low heat, stirring constantly until sugar has melted and changed to a light brown sirup. Remove from heat and slowly stir in hot water. Return to heat and boil slowly until it thickens or until 238 degrees F. Remove from heat and add butter, salt and vanilla.

Makes About ¾ cup.

WATCH FOR SUMMER MOLD
Better watch the bread box, cookie jar, and plastic refrigerator bags for summertime mold. Store in a cool place and inspect daily. Wash these containers with baking soda and water twice a week and dry in the sun, if possible.

Tomatoes, Beans, Corn on Week's Plentiful List

By RUSSELL C. HAWES, Marketing Specialist

Tomato time is any time, but now this colorful and nutritious vegetable is near its peak in production and quality, making August the month to feature tomatoes on your daily menus and to "put up" plain or in juice, catsup, chili sauce, relishes, and marmalades.

Tomato canning time is here. Tomato time is here. Known long ago as the beautiful but poisonous "Love Apple", the tomato is now considered one of our best sources of vitamin C and is rich in vitamin A, and some B1. Although they retain a large share of their vitamins when cooked or canned, tomatoes are best eaten raw and fresh. Select tomatoes that are solid, and well colored with smooth, unblemished skins and stem ends free from deep scars and rings. Sort and use ripest tomatoes first and keep the rest spread out in the refrigerator.

To peel, drop the tomato in boiling water for one or two minutes, then quickly into cold, or hold the tomato on a fork over an open flame until the skin wrinkles slightly. Tomatoes should be used as soon as they are peeled, but if you should prepare them ahead of time, keep them in the refrigerator covered until used. Recipe Pamphlet No. 7 on Tomatoes is available by writing Office of Consumer Education, 815 Fidelity Bldg., Baltimore 1, Maryland.

Good Buys Listed
"Best buys" for this week also include potatoes, lima beans, snap beans, sweet corn, squash, green peppers, and eggplant. Eggplant a new culinary to the best buy but should be purchased free from blemishes and of a uniform dark color. Fried or baked in casserole dishes, it is a favorite with many.

Week's commodities in fruits include early apples, grapes, peaches, cantaloupes, and watermelons. Be ready to start your processing of peaches the end of August. Remember how good home-canned peaches and peach preserves taste in mid-winter.

Chicken fryers remain the best buy in meats, and crab meat is also reasonable. Pork prices are up and other meats remain steadily high. Eggs, dollar-wise, are still a good buy.

Frozen Guacamole
Recent research by the Department of Agriculture at Western Regional Research Laboratory has come up with frozen guacamole, a new frozen avocado product. This tasty mixture made of sieved avocados, lemon juice, salt and onion is perfect for sandwich spreads and for dunking crackers and potato chips.

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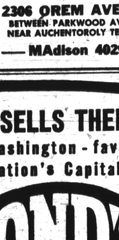
Leroy Ellen Marks First Birthday

Leroy Paul Ellen Jr., son of Mr. and Mrs. Leroy Paul Ellen Sr. of 422 N. Wolfe St., celebrated his first birthday last week.

Party guests were:

Jean, Rosalie, Daisy and Evelyn Tiller, Harriet and Paulette Purvis, William Beard Jr., Sandra, Vera, Debra and Lloyd Johnson, Victor and Harry Lee Ellison Jr.

RUMMAGE SALE TO BENEFIT THE BLIND
A rummage sale to help establish a home for the blind will be conducted on Saturday, Sept. 1 in the backyard at 1124 Mosher St. Mrs. Mary Jenkins is chairman and Mrs. Anna Mae Hunter, assistant.



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Coach, Teacher Make Vows

Jack Brayboy, Jr., of Philadelphia, coach at Johnson C. Smith University, and Miss Cleota Minor, Baltimore teacher, were married in Baltimore, Friday afternoon.

Models Seek New Applicants

The Colored Models Guild of Baltimore which will become a Models Agency as of Sept. 1st., is accepting applications for members from teen-agers and adults who desire to be photographic or fashion models.

Originally this Guild was for Carson Models and advanced students in the Carson School, but because of this expansion, and the need for more types of models this opportunity is being afforded other Baltimoreans.

Specifications Listed
These new applicants are required to meet certain specifications.

They must be between the ages of 16 and 35 years old, have an attractive figure, and a pleasing personality, be 5 feet to 5 feet, 8 inches in height, with weight between 110 and 135 lbs.

They are further required to have a flair for clothes and be willing to train hard for a short period of time.

Applications will be taken at the Carson School, 345 W. Hoffman St. any day between 7 and 9 p.m. and on Saturdays from 12 noon to 6 p.m., beginning Monday, August 27th.

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Gadabouting in Baltimore
Weddings Highlight Baltimore Calendar
With Lula Jones Garrett

Two of the town's popular maidens made their vows in elaborate ceremonies, here, Friday and Saturday, when Cleota Minor and Hildah Brown donned satin and lace and appeared before the altars of St. James Episcopal and St. Pius Catholic churches, respectively.

Miss Minor became the bride of Jack Brayboy Jr. of Philadelphia, now on the coaching staff of Johnson C. Smith University, and Miss Brown was wed to Jackson G. Glaze of this town, who, after the 28th will be on Uncle Sam's fighting staff.

For her wedding which took place at four in the afternoon, Cleota wore nylon net over satin, the skirt of ballerina length and the bodice topped with a brief cape of imported lace. A cap of the same lace, with a brief veil at the back and satin shoes completed the ensemble. She carried a prayer book marked with orchids.

She was attended by Mrs. Gloria Phillips and Miss Gwendolyn Carter. Both were ballerinas in frocks of nylon net over taffeta, with matching caps, and carried bouquets of delphinias.

Norman Brooks of Philadelphia was best man, and ushers were: Samuel Phillips, Henry Aldridge and Gwendolyn Carter.

Father Charles W. Fox, of St. Matthews P. E. Church, officiated and Matthew Parrott was at the console.

Some 200 guests attended a reception following at the home of the bride's mother, Mrs. Elise B. Minor. The newlyweds are honeymooning at the seashore, including Atlantic City and Cape May.

The W N M's gave a surprise personal shower for Cleota on last Saturday

Those present were:

Joy Shipley Cook, Gordine Chisholm, Inez Aldrich, Robbie Chissell, Gwendolyn Carter.

Mary Beth Greene, Ellen Dutton, Hortense Perkins, Louise Gee Robinson, Helen Glover, Ivy Harris, Norma Felder, Ellsworth Rhetta, Jeanne Davis, and Ruth Jennifer

MISS BROWN BRIDE
White satin and lace, the bodice fitted and the skirt ending in a cathedral train, were selected by Miss Brown for the nuptial mass which united her and Jackson G. Glaze, Saturday morning at nine. Her veil was held by a coronet of lace and pearl.

In addition to the orchid-marked satin Bible, she carried white roses, an offering to The Blessed Mother.

The bride's sister, Mrs. Charles Richardson, lovely in shrimp satin with overskirt of net, served as matron of honor. Mrs. Richards' ensemble was completed with a hat of matching satin, and she carried matching Bahrium lilies.

Bridesmaids were Mrs. Dorothy Press, Mrs. Juliette Carpenter, Miss Augustine Brown, Miss Hazel Glaze of Farmville, Va. and Mrs. Mary Anderson also of Farmville. They were gowned in fall shades of satin and carried bouquets of blue delphinias and yellow chrysanthemum poms.

Pamela Carpenter and Kathleen Press, nieces of the bride, in hoop skirted lace-trimmed satin frocks were flower girls and George Brown 4th, was ring bearer.

Page Glaze, of Pennsylvania, was his brother's best man, and ushers were George Brown, Earl Brown, Pvt. Elroy Brown, Charles Richardson Sr. and Charles Richardson Jr.

Father Hogan officiated at the Mass. Vernon Press was soloist and Mrs. Gertrude Faulkner was at the organ.

After the reception, the couple left for Washington and Farmville, Va.

MISS RAWLINGS ENGAGED
Mr. and Mrs. William McKinley Rawlings Sr., announced the engagement of their eldest daughter, Melba Elizabeth, to Lorence D. Logan Jr., at a reception at their Arlington Avenue home, Sunday.

The bride-elect is a member of the faculty of the Joseph H. Lockerman School and has recently received a master's degree in education from the University of Pittsburgh. Her fiance is a postal employee. The wedding will take place in the early fall.

Guests at the reception were:

Messrs and Mesdames Lawrence Logan Sr, Sylvester Norris, Roland Rogers, Cephas Rawlings, Harris Rawlings, Avon Rawlings, Howard Rawlings, John McNair.

Mesdames Wilhelmina Rawlings, Elsie Stanley, Lavinia Brent, Jonnie Mills, Jessie Cook, Maggie Williams, Martha Crosby, Alberta Tiles,

Misses Charlotte Brent, Wilhelmina Rawling, Frances Cook, Alice Cook, Carolyn Logan, Alma Logan, Bessie Green; Calvin Smith, Lewis Reid

PEREGRINATORS
Cleo and Robert (Pack) Diggs are ducking the heat and humidity of this town by a vacation in Hot Springs, Va. Audrey Weaver is sampling the hospitality of Paradise Farm at Cuddebackville, New York.

Anita and Donald Redd turned the nose of their motor New England-wards, this week, for a fort-night in that area.

The Rev. Mr. and Mrs. Boddie are vacationing in New Haven, Conn., and the remainder of the Boddie family is scattered over the country. Their daughter, Marcia, is studying at the University of California in Berkeley; their son, Timothy Jr. is trying out a job at Ocean City, N.J., and the baby daughter, Vashti, is a junior counselor at Camp Atwater, East Brookfield, Mass.

Mrs. Lillie Jackson and Juanita Mitchell post back of the magnificent time they are having in Paris the latter with a special rave over the styles, shops and beauty of the city. Mildred Michelson and daughter, Bettye Harris, are stashed away in the coolness of Atlantic City.

Dr. and Mrs. Berkley Butler are off for a vacation at their farm in Pleasantville, N.J. The Calvin Ashes move in from a summer in Berkeley, Calif., the neighboring cities and a leisurely drive punctuated with visits up the West Coast.

POT-POURRI
Vera Ayers of this town and Floyd R. Robinson Jr. of Philadelphia perked off to Cambridge, Md. and were married recently.

Practicing lullabies are the Benny Browns (Sara Hughes) and the James McAllisters (Anne Hughes). The prospective Mams are cousins.

The Rev. Ward D. Yerby, pastor of Perkins Square Baptist Church, was honored on his 54th birthday last Friday by the Ward D. Yerby Circle of the church. After refreshments were served, a purse of 148.85 was presented to Rev. Yerby. The Webber family of 1436 N. Fulton Ave. presented the birthday cake.

Mrs. Malinda McFadden is president of the organization which sponsored the fete and Mrs. Irene Winkley is secretary.

On Tuesday evening, a quartet of brass a crumpet with Philathea Hall, who was holding forth at the York for husband, Johnny, who marked a birthday, Nicki and Lloyal Randolph, who were there, were just back from New York, he going up to fetch her and Bernadine Harrison back from a brief stay there.

The Carols Hutchinses (Juanita Johnson) whose post-divorce quasi-marriage took place three weeks ago, have just as quickly returned to their former single status She moved out of the Madison Avenue apartment Wednesday night

After a last minute scramble for birth certificates, Dr and Mrs Clarence Monroe are enroute to Mexico. They are motoring.

Ceremony in St. Pius

Mr. and Mrs. Jackson G. Glaze leave St. Pius Catholic Church following their marriage in Baltimore, Saturday morning. The bride is the former Miss Hilah Brown.

Seeking New Trophies

Mrs. John H. Murphy Jr., Baltimore, shown with the first flight trophy in the golf tournament played in Toledo, Ohio, recently, left this week to play in Pittsburgh, Pa. and Cleveland, Ohio.

HARRIS—William Harris, 703 N. Gilmore St. is spending his vacation with his nephew and niece Mr. and Mrs. Lloyd Harris of Deal Island, Md. Mrs. Harris joins him on weekends.

Clubs

SARDONYX WOMEN — The club held a meeting in the home of Mrs. Mae Dowell, 517 Druid Hill, this week, and discussed plans for a tea on Sept. 9.

Following the meeting they were entertained by Mrs. Dowell and Mrs. Lillie King.

Members present were:

Mrs. Annie Snowden, Mrs. Lillie Owens, Mrs. Mae Dowell; Mrs. Mildred McDaniel, Mrs. Ada Carter, Miss Minnie Alston, Mrs. Annie Curtis, Mrs. Margaret Henson, and Walter Alston.

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HAPPY FAMILY For good food, for all the family they choose Pet Milk!
The Pet Milk Photographer Visits the Earl Swisher Family of Oakland, California
From 2-year-old Paula to teen-age Earlyne, the five Swisher girls are lively, pretty, and popular. Mr. and Mrs. Earl Swisher think children should share family work as well as fun, so older girls help with housework, look after their little sisters. Earl, a teacher at McClymonds High School, is busy with civic activities, especially the N.A.A.C.P., is an amateur radio mechanic in spare time.
Mrs. Swisher enjoys sewing, makes most of girls' clothes, does all the cooking. And Pet Milk, she says, is a big help in keeping her family well fed! She mixes Pet Evaporated Milk half-and-half with water for cooking, uses it undiluted in place of cream for coffee and in whipped toppings and desserts. And she saves money—because Pet Milk costs less generally than bottled milk, only one-third as much as cream!
Mother's Helpers! Barbara and Homerell do the dishes while Martha helps herself to a glass of Pet Milk. Mrs. Swisher gives credit to good food—including plenty of Pet Milk—for the fine health and growth of her family.
Sharing Good Things is one of the principles Mrs. Swisher has taught her family. Here all five little girls share the comics. Left to right you see: Paula (2), Joel (4½), Martha (8), Homerell (12) and Barbara (14).
Family Gathering! The Swishers are a close-knit family group . . . enjoy each other, help each other . . . work and play together. Here the whole family watches as Barbara, Paula, demonstrates how much she likes the family favorite, Pet Milk.
AMERICA'S FIRST EVAPORATED MILK
PET MILK
FOR BABIES.. FOR COOKING.. FOR COFFEE