Lemon cucumber sauce makes fish steak delicious entree

Fresh lemons can make any dish a dish with dash—a dash of tangy excitement for the palate, and more than a dash of vitamin C, so necessary for healthful vitality. In fact, lemons are one of the richest sources of this so important vitamin.

Good cooks know that many a dull and forgettable dish can be rendered unforgettable by the right sauce—and there's nothing like a fresh lemon for lending sorcery to sauces.

* * *

FRESH LEMON CUCUMBER Sauce makes any fish steak or mousse a taste-delighting entree. Simple vegetables, or plain boiled meats, go gourmet-glamourous under the spell of Fresh Lemon Horseradish Sauce. Foamy Fresh Lemon Sauce and Golden Lemon Sauce dress up cottage pudding, pound cake or gingerbread to a company-best dessert.

The United Fresh Fruit and Vegetable Association offers these fresh lemon sauce recipes to bring zest to your summertime meals—or to any season of the year since the exciting lemon is available the year round.

* * *

FRESH LEMON Cucumber ¾ cup butter or margarine, ⅛ teaspoon salt, 2 tablespoons fresh lemon juice, and 1/16 teaspoon ground black pepper.

Brown butter or margarine in a saucepan until golden. Add lemon juice, salt, and ground black pepper. Serve at once over meat, fish or brains. YIELD: ½ cup.

Golden Lemon Sauce uses ⅓ cup sugar, 1 egg yolk, 1 tablespoon cornstarch, 3 tablespoons fresh lemon juice, ⅛ teaspoon salt, 1 teaspoon grated lemon rind, ¼ cup cold water, 2 tablespoons butter or margarine, and ¾ cup boiling water.

Combine first three ingredients in a saucepan. Add cold water and mix well. Gradually stir in boiling water. Cook over medium heat until clear and medium thick, stirring constantly, 10 to 12 minutes. Mix egg yolk and lemon juice together and add gradually while mixing well.

Cook 1 minute, stirring constantly. Stir in lemon rind and butter or margarine. Serve warm over steamed puddings, cottage pudding, gingerbread, and fruit puddings.

YIELD: 1½ cups.

Fresh Lemon Horseradish requires ¾ stick (6 tablespoons) butter or margarine, 1 teaspoon grated horseradish, 1½ tablespoons fresh lemon juice, 1/16 teaspoon salt, 3 egg yolks, well beaten, and 1/16 teaspoon cayenne pepper.

Divide butter into 3 pieces. Put one piece in top part of a small double boiler. Add lemon juice and egg yolks. Cook slowly over hot (not boiling) water, beating constantly with wire beater.

When butter is melted, add second piece of butter, and as mixture thickens add third piece. Cook until thickened, stirring constantly. Remove from heat at once. Stir in horseradish, salt, and cayenne pepper. Serve at once.

YIELD: ¾ cups.

Make Hot Barbecue Sauce with ⅛ cup fresh lemon juice, 1¼ teaspoons paprika, ½ cup cider vinegar, ¾ teaspoon ground black pepper, ½ cup tomato catsup, ¼ teaspoon ground red pepper, ½ cup water, 1 teaspoon finely chopped onion, 1 tablespoon brown sugar, ¼ teaspoon finely minced garlic, 1¼ teaspoons salt, ½ teaspoon red hot sauce, 1¼ teaspoons powdered dry mustard, and 3 tablespoons butter or margarine.

Combine all ingredients in a saucepan. Heat to boiling point. Strain and use for barbecuing chicken, pork, beef or lamb. This sauce will keep very well if stored in a covered jar in the refrigerator. YIELD: 2 cups.

Peach turnovers

Wrap fresh peach slices in tender biscuit dough to make these attractive Peach Turnovers. It's a wonderful way to feature this popular fresh fruit.

Make the biscuit dough with self-rising flour for extra-good results. Self-rising flour already contains baking powder and salt in correct amounts. Since these two ingredients are already present, you save time in measuring and sifting too.

Cinnamon and a dash of mace flavor the peaches to perfection. Serve Peach Turnovers warm, with whipped cream or plain cream.

* * *

PEACH TURNOVERS are made with 1 cup sifted enriched self-rising flour, 2 tablespoons shortening, ½ to ⅔ cup milk, melted butter or margarine, 3 tablespoons sugar, ½ teaspoon cinnamon, dash mace, and 1 cup sliced, fresh peaches.

Cut or rub shortening into flour, until mixture is crumbly. Add milk to make a soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out to circle about 10 inches in diameter. Brush with melted butter or margarine.

Mix sugar, cinnamon and mace and sprinkle over dough. Cut into 8 equal pie-shaped wedges. Place 3 or 4 peach slices on each wedge. Roll up, beginning at wide end. Seal point and edges.

Place in greased 3-inch muffin pans with point of roll underneath, and curl roll to fit muffin cup. Bake in hot oven (425 degrees F.) about 15 minutes.

Sauce is made with 1 cup mayonnaise, ½ cup prepared mustard, 1 cup grated cucumber, drained, ½ teaspoon salt, 3 tablespoons fresh lemon juice, ½ teaspoon salt ⅛ teaspoon ground, black pepper, and 2 tablespoons minced chives.

Combine all ingredients. Chill. Serve over fish mousse, fish salads, baked or poached fish steaks.

YIELD: 1½ cups.

Foamy Fresh Lemon Sauce requires ½ cup butter or margarine, 1½ teaspoons fresh lemon juice, 1 cup sifted confectioners' sugar, 1 teaspoon pure vanilla extract, and 2 egg, separated.

Cream butter or margarine until fluffy. Gradually beat in sugar, egg yolk, lemon juice, and pure vanilla extract. Beat egg white stiff and beat into sugar mixture with a rotary beater. Serve with steamed fruit puddings, gingerbread, or plain cake. YIELD: 1 cup.

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MAKES MEAT DISHES DELIGHTFUL

Cooking Is' Fun

By FANNIEJOE REID

I sometimes think that cooks are never just so plain vain as when they turn out a fine cake. And well they may be, for it isn't easy to bake a fine-textured cake that is luscious to the taste as well as a delight to the eye.

And because there are so many snares in the path of turning out a fine cake, one faces a challenge every time a cake is contemplated.

If you would be a good cake maker do not use hit and miss methods.

* * *

FIRST, USE a high-quality flour. Always sift flour once before measuring, then spoon into cup and level by scraping with edge of spatula. Never pack flour in cup and don't yield to the temptation to add that extra touch for good measure.

Be sure sugar is not lumpy. If so, sift before measuring. Be sure to use fine shortening. To measure pack firmly into cup or spoon measures and level by scraping with edge of spatula.

Remember that the most accurate measuring and finest quality of ingredients cannot assure satisfactory flavor without salt.

* * *

ALL LIQUIDS—water, milk, cream, sour milk and buttermilk, should be at room temperature. If your recipe calls for sour milk and you have none, add a tablespoon of lemon juice or vinegar to a cup of sweet milk and allow to stand five minutes.

Remember that eggs vary in size, so you may have to add an extra egg when the eggs are small ones. Better still, measure eggs by cup. Eggs, too, should be used at room temperature. Measure baking powder carefully. An improper amount can greatly affect results.

* * *

NOW FOR RECIPES.

Let's try a perfectly delicious seasonal cake. Lime Delight. Sift together two and one-fourth cups sifted flour, three and one-fourth teaspoons double-acting baking powder, 1 teaspoon salt, one and a half cups sugar.

Add a half-cup shortening and two-thirds cup milk.

Beat for two minutes until batter is well-blended and glossy. If electric mixer is used, use medium speed for the same period of time.

Now add a third cup milk, a half cup of egg whites, unbeaten and a teaspoon of vanilla. Beat for two minutes. Pour into two, lightly greased, floured, eight-inch layer cake pans. Bake in moderate oven (350 degrees) for 30 or 35 minutes.

Or, if you wish to make a loaf cake, pour batter into lightly greased, floured, 12 X 8 X 2-inch pan and bake in moderate oven for 40 to 45 minutes.

* * *

TO MAKE lime filling, blend together one-fourth cup cornstarch, one-fourth teaspoon salt and two-thirds cup sugar. Add one cup water and mix well. Cook over direct heat until thick, stirring constantly.

Add a little of the hot mixture to one slightly beaten egg yolk. Mix well and return to remainder of mixture. Cook over low heat about two minutes, stirring constantly. Remove from heat. Add three tablespoons lime juice, a tablespoon grated lime rind and two drops green coloring. Cool. Spread between layers.

Now top with a fluffy white frosting.

To make the frosting combine one egg white, two-thirds cup sugar, one fourth cup light corn syrup, three tablespoons water, one eighth teaspoon salt and one eighth teaspoon cream of tartar.

Place in top of double boiler over rapidly boiling water and beat with rotary beater until mixture stands in peaks. Remove from boiling water. Add a teaspoon vanilla, continue beating until thick enough to spread. Frost sides and top of cooled cake and decorate with lime mints.

* * *

SPICE CAKE is another favorite of mine.

I use two and a half cups of cake flour, a cup of granulated sugar, a teaspoon baking powder, a teaspoon of soda, three-fourths teaspoon salt, three-fourths teaspoon cinnamon, three-fourths teaspoon cloves, a half cup of butter, two-third cup brown sugar, one and one-eighth cups sour milk or butter milk, and eighth-teaspoon mace and three egg whites.

PLACE BUTTER in mixing bowl and cream with sugar until very light. Add eggs, mix well. Sift flour, baking powder, soda, salt, spices and brown sugar together. Add to butter mixture, alternately with eggs and milk. Beat all together.

Bake in greased layer pans in moderate oven for 25 to 30 minutes.

I frost with Sea Foam Frosting, which is made with two egg whites, one and a half cups brown sugar, an eighth teaspoon salt, a third cup water, a teaspoon nutmeg.

Combine egg whites, sugar, salt and water in a sauce-pan. Mix well with beater. Place over boiling water, beating constantly for seven minutes, or until the frosting stands in a stiff peak. Remove from heat. Add vanilla and lemon juice and beat for about a minute.

Salad bowl

When the green stuff begins to shoot up in your garden, put it to good use in whopping big salads.

The first tender little lettuce leaves, green onions and bright red radishes taste so good with a simple oil and vinegar dressing. If you're lucky enough to have your own asparagus, toss in a few cooked spears to make the salad extra hearty. Ripe olives and hard - cooked eggs help on the "heartiness" score too, because they make "Garden Salad Bowl" ribsticking.

* * *

GARDEN SALAD BOWL is made with 1 pound fresh asparagus, ¾ cup ripe olives, 2 green onions, 4 radishes, 1 carrot, 1 quart broken salad greens, ½ cup olive oil, 2 tablespoons wine vinegar, 1 teaspoon salt, ¼ teaspoon dry mustard, freshly ground lack pepper, 2 hard cooked eggs, 1 large tomato, and whole ripe olives for garnish.

Wash asparagus, break off tough ends and cook in small amount of oiling salted water until tender. Drain and cool. Cut olives into large wedges. Slice onions and radishes thin. Pare carrot and grate coarsely.

Miss Elsie Mosely wins math award

RICHMOND

Miss Elsie Moseley, Hampton Institute freshman, has been awarded the freshman Mathematics Achievement Award for her outstanding scholastic record in mathematics.

The award included an engraved copy of Standard Mathematical Tables, engraved with her name.

A recent honor graduate of Armstrong High School, Miss Moseley is the daughter of Mr. and Mrs. William Thomas Moseley of W. Lancaster Rd.

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Cat'onsville News

By SAMUEL TORSELL

Miss Delores Welling, daughter of Mr. and Mrs. Robert Matthew, was married to Mark Lynch Jr. at Grace AME Church June 24 by the Rev. C. C. Brown.

The best man was Leroy Nicholas; maid of honor was Mrs. Juanita Griffin. Four bridesmaids: Misses Ruth Williams, Ruth Tyson, Anita Randell, Shirley Smith; four ushers: Thomas Anderson, Charles Well, Alonzo Lynch and Randolph Randell.

Miss Brenda Smith was soloist; Mrs. Ida Torsell played the wedding march. The newlyweds will reside in Arbutus.

* * *

LAST THURSDAY Miss Eleanor R. Allen and Clarence Jones Jr. were married at St. Marks Catholic Church by Father Hughes. A reception followed the ceremony at the Odd Fellows Hall.

The maid of honor was Miss Jane Chase of Baltimore; the best man was Charles Allen.

The organist was Paul Neal; the soloist was Miss Veronica Freeman.

The bridegroom is on the teaching staff at Bruton Heights high school, Williamsburg, Va.

The bride is a graduate of Morgan State College. After Sept. 5, the couple will be residing in Williamsburg, Va.

The pastor, choir and congregation of Grace Church will worship at Basil AME Church, Essex, Sunday July 15.

The Bannaker Playground opened Monday, July 2, and will continue operation until August 10. The hours are from 9 a.m. until 12. The afternoon session will be from 1:30 p.m. until 4:30 p.m. Playground leaders are Henderson Neal and Miss Elviara Allen.

Leroy Smith is a pt. ent at Provident Hospital.

* * *

CHILDREN'S DAY services will be observed Sunday at 12:45 p.m. at Grace Church. Eugene King, Superintendent.

Mr. and Mrs. Sampson Curry of Baltimore have moved into their new home at 78 Winters Ave.

Exalted Ruler William H. Washington, Deputy Walter Carter, Leigh Allen Jr., and Charles Allen went on a fishing party on the Richard Lee boat with Capt. Walter H. Carter operating off Eastern Bay.

Herbert King and wife attended a surprise birthday party for his mother, Mrs. Margaret King, last week.

CATONSVILLE 1932

William Rideout Jr. and Miss Mariah Taylor daughter of Mr. and Mrs. James Taylor of Elkridge, Md., were married Saturday, Oct. 20 at 8 p.m. by the Rev. Saunders assisted by the Rev. E. T. Addison.

Funeral services were held from Grace Church for Isaiah Bennett Sunday, Oct. 30, 1932. Crescent Lodge Elks conducted the services with Samuel Torsell, Exalted Ruler.

He was survived by: his wife, Mrs. Mary Bennett; one stepdaughter, Miss Addie Moore; the Rev. E. T. Addison and the Rev. N. B. Carrington officiated.

Riches found in vegetables

The "vegetable kingdom" is certainly worth exploring as it offers a wealth of riches in minerals and vitamins.

Vegetables often need recognition to bring forth all their goodness. Our "Confetti Relish" combines several vegetables to accent the best color, texture, and flavor of each one. Tender, meaty California large dry limas are first marinated in a celery seed dressing and then added zest; then tossed with crisp shredded cabbage, onion and pimiento.

The colors are as gay as confetti which make this an attractive relish to serve—it's a double - duty recipe, too, as you can add a teaspoon prepared mustard to ½ cup commercial sour cream and toss with the vegetables, making a salad! You'll find this little relish ideal for serving with your barbeque and other outdoor meals.

For Confetti Relish use 2 teaspoons sugar, ¾ teaspoon salt, ⅛ teaspoon celery seed, ½ cup wine vingear, 2 tablespoons salad oil, 2 cups cooked dry limas, 2 pimientos, 1 small onion, and 2 cups finely shredded crisp raw cabbage.

Combine sugar, salt, celery seed, vinegar and oil and add to limas, mixing well. Cover and stand several hours in refrigerator to marinate. Chop pimientos, cut onion into very thin slices; add, with cabbage, to limas.

Toss lightly until well blended. Serve as a relish or salad.

Makes 6 to 8 servings.

About 1 cup before cooking.

'Anyone for tennis?'—enroll at YW

Joseph Skrentny will conduct 8-week session in tennis techniques sponsored by the Madison Avenue Branch YWCA, beginning July 7.

The class will meet every Saturday morning at 10 at Druid Hill Park (hard courts) opposite the swimming pool.

According to Mrs. Effie Westherly, in charge of the Health Education and Recreation Program at the YW, the lessons are designed for beginners and intermediate tennis players as well as for those interested in the sport for figure control.

For additional information telephone Mrs. Amelia Redd, MA. 3-6553, or visit 1912 Madison Avenue.

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'I know where to find him every Decoration Day...'

WASHINGTON

"I'm satisfied. I've had my revenge . . . I know where to find him every Decoration Day."

Police quoted Mrs. Lottie Crittenden, alias Johnson, 53, who was held this week for grand jury action in the fire death of her common-law husband by a coroner's jury.

It took the jury only 10 minutes to find her responsible for the death of Harry Johnson, 55, 506 K St., SW, a dishwasher, who was burned to death last Saturday.

* * *

POLICE TESTIFIED that Mrs. Johnson admitted soaking her husband's body with kerosene and setting him afire in the front room of their apartment.

Officers said she told them that she put fire to him while he lay in a drunken stupor on the sofa. A neighbor brought Mr. Johnson into the house, she stated.

The husband struck her in the face and she hit him back with a stick; Mrs. Johnson was quoted as saying. The fight occurred before he passed out on the sofa.

MRS. JOHNSON sat with a tense and watchful expression on her face during the inquest. Her mood differed from the "satisfied" look which police described at the time of her arrest.

Coroner A. Magruder MacDonald had to advise Mrs. Johnson repeatedly not to make statements when she exercised her right to question witnesses.

She asked John E. Harris, 53, who roomed with his wife in the Johnson four-room apartment:

"Why did you come to my room on Friday night and beat me in the face?"

Mrs. Johnson said the fight was over $5 room rent which the Harris couple demanded back. "I gave him the $5 and he pushed me out in the back yard," she said.

* * *

"I DIDN'T see her," said Mr. Harris, an unemployed dishwasher. "I didn't get home until around four in the morning."

Mrs. Ruth Roberta Harris, 45, the wife, supported her husband's statement.

The neighbor, Thomas L. Chase, 1007 Sixth St., SW, testified:

"I was on my way past the house. He was lying on the ground. She asked me to take him inside. I carried him in and laid him on the couch."

Another neighbor, John Alexander, 508 K St., SW, told the jury, "I was trying to take a nap when I heard her (Mrs. Johnson) calling Harry, trying to get him to come into the house.

"Later, I heard someone say, 'Break the door down!' Then somebody else said, 'Call the fire department.'"

DET. CLARK W. HAMM said Mrs. Johnson told him she tried to put out the flaming body with water. She set her husband afire after placing newspapers under his head, midriff and feet.

When told of her right to make a statement, Mrs. Johnson simply said, "I don't want to say anything against Harry."

Then she leaned back in the chair, looking relieved and resigned in the gray cotton dress she wore. The couple had lived together for 25 years.

Those surviving Mr. Johnson include two daughters, Mrs. Marjorie Briscoe and Mrs. Beulah Johnson; two brothers, Thomas Johnson of Washington and Abraham Johnson, Keighton, Va.

Funeral arrangements were incomplete at press time.

Eastern Stars give 7 grants to graduates

WASHINGTON

The 43rd annual session of Oriel Grand Chapter, Order of Eastern Stars, Prince Hall Affiliation, was held June 20 to 22 at the Masonic Temple, 188 Belmont Ave., Newark.

Mrs. Camilla R. Lockwood, grand worthy matron presided and the Eastern Star Choir sang.

The hospitality committee, conductress and associate conductress presented guests from Ohio, Maryland, New York and the New England states.

THE MOST Worshipful Grand Master, Arthur G. Sherman of the Prince Hall Grand Lodge, F. and A.M., with his cabinet was presiding.

The Educational Committee presented a public meeting at which Mayor Leo P. Carlin extended greetings on Wednesday, June 20.

The educational committee of the Grand Chapter presented the following students for the awarding of scholarships:

From the First district, Robert Miller; District No. 2, Margo H. Jackson; District No. 3, Joyce M. Gaskins; District No. 4, Henry Maxwell; District No. 5, Pearl H. Hayes; District No. 6, Arthur P. Kelly; District No. 7, Barbara Gould; District No. 8, Frederick W. Colucci.

EACH OF the recipients will attend various colleges and universities in the coming semester.

The meeting was addressed by Mrs. Cordelia Green Johnson of Jersey City, president of the National Beauty Culturist League and of the NAACP Branch.

Fleming on mid-west tour

Dr. O. James Fleming, associate professor of history and political science at Morgan State College, left here at the weekend for a midwestern tour, the major part of which will be devoted to his reporting on "Desegregation in Maryland."

The professor's tour opened June 29 with his serving as consultant to the Institute on the Important Issues of Race, sponsored by the American Friends Service Committee at Earlham College, Richmond, Indiana.

On July 1, Dr. Fleming gave the closing address projecting the findings of the institute participants. "Ways-to-meet-the issues and how to change undemocratic practices in the areas of housing, jobs and education."

* * *

ON JULY 2, Dr. Fleming spoke on "Desegregation of Schools in Maryland" at a luncheon meeting of the Friends Clubs in Columbus, Ohio, and on July 3 lectured before a sociology class of Ohio State University on the same subject.

From July 4-8, Dr. Fleming will be studying the contemporary scene in relation to desegregation in the Bluefield, W. Va., Norfolk, Va., and the Hampton Institute area.

Two librarians at Miami meet

Miss Beulah M. Davis, librarian, and Mrs. Virginia J. Richardson, associate librarian represented Morgan State College at the recent 75th Annual Conference of the American Library Association in Miami Beach.

Also attending the meeting which attracted 3,500 librarians was Wilk S. Peters, assistant professor of education and director of the Library Science Curriculum Laboratory of the college.

Prior to returning to Morgan, Miss Davis and Mrs. Richardson went on a post-conference tour to Cuba in a group of 150.

BOXING

LOS ANGELES—Jimmy Carter, NYC, knocked out Ike Anderson, Los Angeles; lightweights.

MONROE, La.—Virgil Akins, St. Louis, w'd Don Jone, Oakland, Calif.; welterweights.

DALLAS—Rudy Thurman, Tyler, Tex., ko'd Freddie Thompson, Wichita Falls, Tex. (2); light heavies.

SAN FRANCISCO— Robert Hershey, San Francisco, ko'd Bull Hisley, Oakland (9); light-heavies.

NEW YORK—Ludwig Lightbourn, Honduras, d. Jake Joiat, Philadelphia, lightweights.

STOCKTON, Cal.—Flash Elorde, Puerto Rico, ko'd Ricky Cecil Schoonmaker, NYC (9); featherweights.

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