Cooking Is Fun

By FANNIEJOE REID

The secret to the success of any Thanksgiving dinner is the dessert. With the festive day just around the corner, no doubt you are already planning the big family dinner like I am.

To give your meal that added touch, here are recipes for pies which my family think are tops.

First, heres the good old-fashioned pumpkin pie:

Mix two cups of steamed, baked or canned pumpkin with a cup of sugar, four level teaspoons of cornstarch, one half teaspoon of salt, one teaspoon of ginger, one teaspoon of cinnamon, one teaspoon nutmeg and one teaspoon mace.

Add one pint of scalded milk, three eggs and one teaspoon of lemon juice. Cool before putting in pie crust shell. Bake in a moderate oven for 40 minutes.

CHEESELESS Cheese Pie is another favorite about my house.

Beat theyolks of four eggs and add one and one-third cups of milk, one-half cup of lemon juice, and one teaspoon of vanilla. Now add one teaspoon lemon rind, one-half teaspoon nutmeg, one-half teaspoon mace, one-eighth teaspoon of salt and one-eighth teaspoon of sugar.

Beat whites of four eggs and fold into milk mixture. Add two-thirds cup of cornflakes and two tablespoons of melted butter.

Bake in a slow oven (325 degrees F) for 30 minutes. Allow to cool one hour in oven with door closed.

MY FAMILY goes wild over Cream Apple Pie.

For this one, you crush 36 ginger snaps, add one-half cup of butter and mix well. Then take this mixture and use it to line a nine-inch pie pan.

Now dissolve one package of pineapple gelatin in a cup of boiling waters. Add three-fourths cup of cold water and beat until foamy.

Blend in one tablespoon of lemon juice, three-fourths cup of apple butter, three-fourths of whipped cream, one teaspoon of vanilla and one-eighth teaspoon of salt.

Pour into the gingersnap pie shell and chill until mixture has set. If desired, you may top it with whipped cream.

LOW-COST DELICIOUS

main dishes and desserts made with River Brand Rice

FESTIVE DISH—With the busy holiday season rushing in, why not try something new by serving plump little chickens with delicious olive and bacon stuffing. See recipe for this time-saving stuffing on this page.

How to carve a ham

Ham comes to table sliced and ready to serve, stays its delicious best even past seconds on "roast" server with two warmers, heat-resistant glass platter. Or host can preside at carving board as guests go through the line. Server and board are both good for holiday buffets.

ONE. Place the shank end at the carver's right. For a left ham, cut a few slices from the nearest side. For a right ham, slice from farthest side.

TWO. Turn the ham so it rests on the surface just cut. Steady ham with a carving fork; then remove a small wedge from the shank end; slice.

THREE. Now cut thin slices down to the leg bone. Then release them by slicing next to the bone—all at once! Be sure carving knife is super sharp.

FOUR. If you need more servings, turn the ham back to the position in the first sketch. Cut slices a right angles to bone. See, carving ham is easy!

Bacon and olive stuffing different, easy to make

For your holiday entertaining try serving plump little chickens with delicious bacon and olive stuffing. This is a really new stuffing that's different, delicious and so easy to make.

The bacon, olives, and celery add wonderful flavor, while the base is packaged pre-cooked rice, which eliminates any real "cooking."

Four to six slices bacon, diced one-half cup choppped onions, one and one-third cups (5-ounce package) packaged pre-cooked rice, one and one-half cups water, one-half teaspoon salt, 1 cup diced celery, one-fourth cup chopped parsley, ¼ cup sliced stuffed olives, one-half teaspoon poultry seasoning, dash of pepper.

Fry diced bacon in saucepan until crisp and golden brown. Remove bacon and set aside. Reserve 2 to 3 tablespoons drippings in saucepan. Add onions and sauce until tender but not brown.

Add packaged pre-cooked rice, water, salt, and celery. Mix just to moisten all rice. Bring quickly to a boil over high heat. Cover, remove from heat, and let stand 13 minutes. Then add bacon and remaining ingredients; mix lightly with a fork. Put stuffing by spoonfuls into poultry. Do not pack tightly. Roast at once. Makes about four cups, or enough for small chicken.

Apples fit into any menu

It's smart to eat apples, for taste, for health, for energy, and for economy. They are of exceptional quality, too, and retail prices are moderate. Apples fit into any menu, and hit the spot at any time of day.

Add them to cereals in the morning or serve them fried with bacon. Use them in salads, in cakes or cookies for an afternoon snack. Include with roast pork, chicken, or serve them as pie or baked for dessert, and for in-between.

What could be better than a cold, firm, juicy apple, a comfortable chair, and a good book, or munching while viewing your favorite television program?

Some of the most popular varieies in this area are coming from the Appalachian Apple Belt (Maryland, Pennsylvania, and the Virginias) and include such juicy, crisp flavor-filled Eastern apples as Delicious, Staymans, McIntosh, Jonathan and Grimes Golden. Remember, apples are a clock-around fruit, serve them every day.

APPLE TASTY

2 cups chopped apples
½ cup sugar
¼ cup chopped walnuts
¼ teaspoon cinnamon
4 eggs
½ cup raisins
2 tablespoons brandy
½ teaspoon salt.

Green-skinned, pie apples will provide good flavor for this dish. After paring and coring, chop the apples in ½ inch cubes. Separate eggs, beat yolks with sugar until light. Add other ingredients. Mix until well blended. Beat egg whites stiff and fold in.

Pour batter into a deep-sided spring form and bake in a moderate oven (350 degrees F.) for 25 to 30 minutes or until firm. Plain or whipped cream on top to serve. (Serves 6)

Mincemeat for new desserts

Mincemeat is synonymous with festive eating, but the ingenious homemaker doesn't have to limit her use of it to the holiday pie.

With prepared mincemeat and packaged cake, cooky and pudding mixes available today she can easily make fragrant, flavorful mincemeat the keynote of an interestingly different dessert for dinner any night in any week.

Mincemeat's delightful new guises include Vanilla Mincemeat Cookies and Mincemeat Vanilla Cake.

To keep the fruity mincemeat flavor from getting lost in the batter, the knowing cook always adds to her mixture pure vanilla extract—that wand-waving ingredient that makes good flavors taste like themselves, only more so.

Vanilla Mincemeat Cookies

Three-fourths cup shortening, three-fourths teaspoon soda, three-fourths teaspoon salt, one and one half cups light brown sugar, two teaspoons pure vanilla extract, one egg, two cups moist mincemeat, two and one-half cups sifted all-purpose flour, one-half cup chopped nuts.

Place shortening, soda and salt in a mixing bowl. Gradually blend in brown sugar and pure vanilla extract. Beat in egg. Add mincement. Stir in flour and nuts. Drop from a teaspoon onto lightly greased cooky sheets.

Bake in a moderate oven (375 degree F.) 15 minutes or until lightly browned around the edges. Cool on a wire cake cooler. Store in a tightly closed tin box or cooky jar.

YIELD: 5-½ dozen.

Two and one-half cups sifted all-purpose flour, four teaspoons double-acting baking powder, one-half teaspoon salt, one-half cup shortening, one cup sugar, two eggs, two teaspoons pure vanilla extract, two cups moist mincemeat.

Sift the first 3 ingredients together and set aside. Cream shortening and sugar together. Beat in eggs and pure vanilla extract. Stir in mincemeat. Add flour gradually, mixing well after each addition. Turn into a greased paper-lined 9 by 5 by 3-inch loaf pan.

Bake in a preheated slow oven (350 degree F.) one and one-half hour or until done. Cool in pan 15 minutes.

Remove from pan onto a wire rack to finish cooling. Store in a tightly closed container or wrap in aluminum foil. Serve as a fruit cake.

Canned-Cranberry Favorites

To give your own touch to canned cranberry sauce, just add any of the following to one one-pound can whole cranberry sauce. Refrigerate until well chilled. Makes two cups.

CRANBERRY - GRAPE: One teaspoon grated orange rind, one-half cup seedless grapes.

CRANBERRY ICE CREAM SAUCE

In saucepan, combine one one-pound can jellied cranberry sauce, three-fourths cup fresh cranberries, one-third cup honey; cook, stirring, about 10 minutes, or until skins of cranberries burst. Serve warm, vanilla ice cream, topped with flaked or shredded coconut. Makes two cups.

CRAN - APPLE: One cored large apple and one fourth lemon put through food chopper.

CRANBERRY BROWN BETTY

1-lb. can whole cranberry sauce
½ cup light brown sugar, packed
½ orange, coarsely chopped
1/3 cup hot water
2 cups soft bread cubes
3 tbsp. butter or margarine

Soft ice cream or whipped cream

1. Start heating oven to 357 degrees F. In bowl, combine cranberry sauce, brown sugar, chopped orange, water;

2. In buttered one-quart casserole, arrange half of cranberry mixture in layer; then one cup bread cubes; dot with one tablespoon butter. Repeat layers; then one cup bread cubes; dot with one tablespoon butter.

3. Bake 25 minutes. Serve warm, with soft ice cream or whipped cream. Makes six servings.

Buffet Turkey Tray

Arrange smoked turkey at one end of tray or wooden plank. For a bountiful effect, garnish with an unsliced turkey leg. Place spoonfuls of cream cheese, fluffed up with milk of cream, along edge of tray (guests spread cheese on turkey).

Place hot cooked cauliflowerets and peas in casserole; pour melted butter or margarine, with curry powder added, over them; place casserole over candle warmer at other end of tray.

Ideas for noodle casserole dishes

Give your favorite macaroni, noodle and spaghetti casserole dishes a new and tasty lease on life. Vary the shapes of the macaroni products you use in them.

In most instances, macaroni foods are interchangeable, weight-for-weight. Try using mostaccioliini in a macaroni and cheese entree. Mostaccioliini is hollow and resembles a straight section of a drinking straw, cut diagonally.

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Carolyn Tate reigns as queen homecoming

By ROBERT FOWLKES

Crowned Dunbar queen by popular vote of the student body and reigning at the recent Douglas-Dunbar game and at the homecoming dance was Miss Carolyn Tate of Class 12B-3.

Included in Miss Tate's court as her attendants were Annie Phillips, of 12B-4, who was runner-up, Jessa Coleman of 12A-3, Colleen Johnson of 12A-4, and Romaine Johnson of 10A-3.

Evidence of the beauty, charm, intelligence, grace, and personality that gave her this victory, were seen when she was formally presented to the senior assembly.

Miss Tate is a member of the National Junior Honor Society, librarian of the Future Teachers of America, corresponding secretary of the United Nations, secretary of the mixed choir, and a member of the girl's choir.

Others to compete in the Homecoming Queen contest, were Gloria Better, 12A-1; Shirley Tucker, 12-A-2; Dorothy Mayfield, 12B-1; Claudetta Beard, 12B-5; Delores Smith, 11A-4; Ella Bowman, 11A-1; Corita Lewis, 11A-6; Beatrice Boots, 11B-1; Marie Wilson 11B-6; Octavia Ramsey, 11B-9; Betty Coleman, 11B-10; Delores Beckham, 10A-5; Elsie Sims, 10B-2, and Mae Fordley, 10B-5.

Govans Nursery announces limited number of openings

The Govans Cooperative Nursery School has announced that it has a limited number of openings in the present enrollment.

The school meets on Monday, Wednesday, and Friday mornings at the Morgan State Christian Center on Hillen Road.

Participating mothers help one morning a week. Those interested may call Mrs. Phyllis Sachs, membership chairman, at Liberty 2-4164, or Mrs. Beverly Merriman, president, at Valley 5-0062.

MASONS PAY HONOR — Masons of King Solomon Lodge shoulder the last remains of Isaiah Brown. Funeral services for the well-known South Baltimore mortician were held Monday at Shiloh' Christian Community Church.

Convention staged at Booker T. High

A mock convention showing the purpose and importance of American Education Week was given on Monday in the auditorium of the Booker T. Washington High School.

Participating in the devotions were Phyllis Jackson, Zeline Bryant, Joyce Brown and Gloria Dickens. Delores Jackson welcomed the delegates and members to the convention. Carolyn Newman gave the purpose of the week.

Speakers included Anita Turks, Sandra Alridge, Aubrey Turner, Marion Keaton, Delores Jackson, Regina Brown, Melva Powell, Joyce Vonson, Diana Wagner, Emma Dorsey, Sandra Hutchins, Mary Faison and Juanita Green.

A piano solo was given by Sylvia Julian, Art teacher Miss Josephine Gallanger sang a solo. Remarks were given by Mrs. Ethel Payne and Harold Seaborne, Mrs. Bernice Newsome was chairman.

* * *

THE ENGLISH department presented a program on Thursday and Friday to launch its speech program for the semester. Carolyn May was mistress of ceremonies.

Participating were Imogene Rone, Augustus Mills, Mabel Walus, Zetta McDuffie, Brenda Roberts, Christine Dates, Sandra Blount, Sheila Vines, Lillian Coxon, Edith Saunders, Sedonia Brown, Delores Chippy, Alice Cooper and Jacquetine Garrett.

Also Yvonne Gilkes, Joyce Brown and the choral group under the direction of Miss Gohns.

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MSTA says more pay will attract teachers

Higher salaries, better working conditions, improved teacher colleges and guaranteed retirement benefits.

These are the factors which will attract and hold enough qualifying teachers in Maryland public schools according to a booklet released this week by the Maryland State Teachers' association.

The booklet also said that 3,800 teachers are needed in the state annually but all the colleges in Maryland will only graduate 1,120 teachers a year.

* * *

LAST YEAR, it is reported, nearly half the new teachers employed in Maryland were drawn from out-of-state. However the out-of-state sources of teachers are drying up, the booklet goes on to say, because of recent increases in salaries of teachers in nearby states.

Another problem in the schools is the rate of teacher turnover with Baltimore City having an annual rate of 12.4 per cent while the state rate is 16.2 per cent.

This means that every year the Baltimore school system loses 12.4 per cent of its teaching staff.

THE BOOKLET supports the recent proposal of the State Board of Education for an $800 increase in the state minimum salary scale for teachers and cites figures to show that the average teacher in Maryland begins at $3,480 a year while other professions offer higher salaries.

Since 1948, the booklet stated, Maryland has slipped from fourth to 13th place among the states in average teacher salaries.

The estimated cost of the plan involving higher salaries and better training and working conditions would cost over $11 million the first year, it was reported.

However, the booklet says the state can afford this because while it rates 12th among the states in per capita income, only 1.9 per cent of total annual personal income of the population is spent for schools and only four states spend a smaller proportion of income for schools.

Coming Events

NOVEMBER 16

"How Has Integration Affected Baltimore Schools?" will be the theme for discussion at the North Ave., Branch of Pratt Library, 7:45 p.m. and there is no admission.

NOVEMBER 18

Annual Women's Day at Sharp St. Memorial Methodist Church, Etting and Dolphin Sts. Dr. Gertrude Rivers, university professor, is the speaker.

The Seven Turners (singing group) in recital at First Mt. Calvary Baptist Church, Winchester near Fulton, 7 p.m.

The Harlem Globetrotters on one of their entertaining visits to the city. At the Coliseum as a benefit for the Colored Women's Democratic campaign Committee, 8:30 p.m.

"NAACP holds "Thanksgiving Meeting" at Bethel AME Church, 3 p.m.

NOVEMBER 19

Founder's Day at Morgan State College, 90th anniversary. The speaker will be James H. Carter (.16), assistant to the president. Time is 10 a.m. in Hurt Gymnasium.

Tennis will begin at the Druid Hill Ave. YMCA at 8:30 p.m.

NOVEMBER 20

"First American — A New Harvest" is a panel on American Indians that will be held at the Fellowship House, 21 W. Preston St., 8:30 p.m.

This is the night for door to door solicitations for the Muscular Dystrophy Fund.

Boxing will begin at the Druid Hill Ave. YMCA at 7 p.m.

NOVEMBER 22

Thanksgiving Day and a legal holiday.

NOVEMBER 22-25

Ira Aldridge Players of Morgan State College present "Roughshod Up the Mountain" in an off-Broadway theatre in New York City.

NOVEMBER 25

Annual Women's Missionary Society celebration at Waters AME Church. Guest speaker will be Mrs. Anne E. Heath, correctional president, Women's Missionary Society of AME Church.

NOVEMBER 27 - JANUARY 13

Four Thousand Years of Modern Art is the theme of the exhibit at the Museum of Art.

NOVEMBER 28

Presentation of Sidney Hollander Foundation Award to Baltimore Housing Authority. To be held at noon in the Community Hall of Lafayette Courts.

DECEMBER 2

Dr. Thurgood Marshall, special NAACP counsel of New York, speaker at men's communion breakfast, St. James P.E. Church 9 a.m.

DECEMBER 3, 4

Conference on interracial relations at Walbrook Methodist Church. Bishop G. Bromley Oxnam and Bishop Edgar A. Love will direct activities.

DECEMBER 14

Bureau of Music presents its annual winter concert in the auditorium of Douglass High School, Pulaski and Gwynn Falls Parkway. Time is 8:30 p.m. Guest artist will be Hassonia L. Caldwell.

Druid Hill Y classes opened

The following classes are being offered at the Druid Hill Avenue Branch of the YMCA, according to Walter J. Freeman, physical director of the Y: Fencing—beginning on Monday, Nov. 19 at 8:30 p.m.

Tennis — beginning on Monday, Nov. 19 at 8:30 p.m.

Boxing — beginning on Tuesday, Nov. 20, at 7:00 p.m.

Registration for any of these courses can be made at the physical education office of the Druid Hill Avenue Branch of the YMCA, 1619 Druid Hill Avenue.

Free education to War Orphans

The Veterans Administration has announced that more than 3,000 young men and women have applied for schooling under the new government-financed War Orphans Education program.

The program, for sons and daughters of servicemen and veterans who died of service-connected causes, is just gaining momentum following Congressional approval last summer, the VA said.

By next summer the VA expects to have received between 10,000 and 15,000 applications. The peak should be reached in the 1960's when many children of deceased World War II veterans, now in their teens, reach the eligible age.

War Orphan schooling generally is for young people between 18 and 23 years of age. They may receive up to 36 months of education, during which time they will receive VA allowances up to $110 a month.

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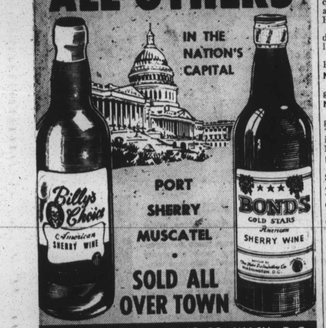

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America's most-in-demand food expert, Mrs. Louise R. Prothro travels the country over, appearing at fairs, colleges, clubs, on radio and TV. Between trips, she loves to entertain and serve treats like Festive Fruit Cake, made the Pet Milk way with *no baking!*

FAMOUS CAREER WOMAN, CHARMING HOSTESS

Louise R. Prothro delights guests with no-baking Fruit Cake

Mrs. Louise R. Prothro is a woman who loves to work with food—so much so, she's made it her career *and* her hobby!

An experienced home economist with a Master's Degree in Foods and Nutrition from Columbia University, Mrs. Prothro is a member of the Pet Milk Company's Home Economics staff. During her working day, she demonstrates the use of Pet Evaporated Milk in preparing richer, more delicious family meals that are exceptionally nourishing.

At home, she is an attentive mother and a gracious hostess. For parties, Mrs. Prothro serves rich, luscious foods that are easy to prepare. Her holiday favorite is this no-baking fruit cake made with double-rich Pet Milk. *You'll* like it, too!

A truly personal gift. Mrs. Prothro makes Pet Milk's Festive Fruit Cake for friends.

Mrs. Prothro's FESTIVE FRUIT CAKE

¾ cup Pet Evaporated Milk
2 dozen finely cut Marshmallows
½ cup Orange Juice
½ dozen ½-in. Graham Crackers
½ teaspoon Cinnamon
½ teaspoon Nutmeg
¼ teaspoon Cloves
1½ cups seedless Raisins (½ golden and ½ dark are best)
½ cup finely cut Dates
1 cup broken Walnuts
1¼ cups ready-mixed, cut up Candied Fruit, bulk or canned

Line with waxed paper bottom and sides of a loaf or tube pan holding about 6 cups. Put milk, marshmallows and orange juice into a bowl. Let stand until needed. Roll graham crackers into fine crumbs. Put crumbs into a large bowl with cinnamon, nutmeg, cloves, raisins, dates and walnuts. Add candied fruit and milk mixture. Mix with a spoon, then with hands until crumbs are moistened. Press firmly into pan. Top with additional fruit and nuts. Cover tightly. Chill 2 days before icing. Keep in cool place. Makes 3½ lbs.

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