Cooking Is Fun

By FANNIEJOE REID

Glazed peaches are used in so many ways that a good recipe of this versatile condiment is always fine to have on hand.

Glazed peaches are very easy to make. Serve them with cold meats or add them to your ice cream.

I use four whole peaches, a cup of syrup, an eighth teaspoon nutmeg, an eighth teaspoon mace, three tablespoons butter, a teasspoon lemon juice, a pinch of salt, a teaspoon of vanilla and a tablespoon of wine.

Mix all of the ingredients. Fill the peaches in the mixture and glaze.

When serving with ice cream, sprinkle the peaches with coconut or shredded nuts, place in refrigerator until chilled.

* * *

ANOTHER out of the ordinary recipe that you might like to try is Vienna Coffee. This is a good after-diner variety.

You will need five or six tablespoons of coffee, 12 cloves, a five-inch stick of cinnamon, seven cups of boiling water, a half cup (or more) of sugar, a pint of whipped cream, an eighth teasgoon cinnamon, a pinch of salt and a pinch of nutmeg.

Combine the coffee, clove stick, cinnamon and nutmeg in a sauce pan. Add the water. Bring to a boil.

Remove from heat and let stand about eight minutes. Strain to remove spices. Add sugar and a pinch of salt. Stir until dissolved.

Garnish each serving with whipped cream and sprinkle with a dash of cinnamon. Heat. Pour into hot cups and serve at once.

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BUTTER PECAN BARS is a recipe that you can tuck away for the holiday season.

These delicasies are made with two eggs, a cup of brown sugar, a cup of granulated sugar, three-fourth cups melted butter, one and one-fourth cups sifted flour, a cup of chopped pecans and a teaspoon vanilla.

Beat the eggs. Add brown sugar and granulated sugar. Pour the melted butter over the egg mixture and blend.

Add flour, chopped nuts and vanilla and mix well.

Pour into a lightly buttered 9-inch square pan and bake at 350 degrees from 30 to 40 minutes. Cut in squares or bars while slightly warm.

* * *

WHILE THE markets are filled with fragrant grapes you will do well to capture some of their goodness for your pantry shelves.

So, here's a recipe for grape jam.

Use six cups (or four pounds) of ripe grapes, 7½ cups of sugar and a box of powdered fruit pectin. Concord grapes are best for this jam.

Slip skins from the grapes. Add a cup of water to the pulp and bring to a boil. Let simmer for five minutes in covered saucepan. Sieve to remove seeds.

Chop or grind skins and add to pulp.

Measure six cups of sugar into a large sauce pan. Set aside.

Add pectin to fruit and mix well. Place over high heat and stir until mixture comes to a hard boil. Stir in sugar at once. Bring to a full rolling boil and boil hard for a minute, stirring constantly.

Remove from heat and skim off foam with metal spoon. Stir and skim by turns for five minutes, to cool slightly and to prevent floating fruit.

Ladle into glasses quickly. Cover at once with an eighth inch of hot paraffin.

PROUD of your baking?
You can stake your baking reputation on SELF-RISING Washington FLOUR
Baking Powder and Salt Already Added
QUICKER MIXING - BETTER BAKING!

Short cut to good biscuits

Extra time will be yours when you take advantage of the short-cut offered by this recipe for making your own "biscuit mix."

Make up a recipe of this time-saving mixture when you have the leisure to do it. Then use the mix as the basis for hot biscuits that you can whip up in record time when you're preparing meals.

"Your Own Biscuit Mix" has only two ingredients, self-rising flour and hydrogenated shortening. You just empty the contents of a two-pound bag of self-rising flour into a large mixing bowl (no need to sift and measure), add one cup of shortening and blend. That's all there is to it.

Store the mix in a covered jar or other container for later use.

Baking biscuits will be a breeze when you use "Your Own Biscuit Mix." You need to measure and mix only two ingredients, the mix and milk.

* * *

ROLLED BISCUITS require two cups Your Own Biscuit Mix and ½ to ⅔ cup milk.

Make a well in the mix. Add milk and stir until the dough begins to follow the fork. Turn out on lightly floured board or pastry-cloth and knead gently 30 seconds. Roll out ½ inch thick. Cut with floured biscuit cutter or sharp knife. Bake on ungreased baking sheet in hot oven (450 degrees F.) 10 to 12 minutes.

Makes about 12 1¾-inch biscuits.

NOW FREE PARKING
Right Across The Street On Maryland Ave.
NORTH AVE. MARKET

COFFEE CREAM SOUFFLE is lovely to look at and very easy to prepare. Recipe on this page gives you directions for avoiding that souffle flop.

'Everything you could possibly desire under one roof'—at Penn Fruit Market

"Penn Fruit markets are designed to stock everything you could possibly desire under one roof.

"Here, in our 43rd market, you'll find an immense variety of the finest quality food in spotless surroundings—over upon row of specialty items, delicacies, health foods, scarce perishables—as well as an unequalled assortment of standard merchandise."

Housewives visiting the Penn Fruit market in the new Gwynns Falls shopping center are reading these words this week in a phamplet issued by the company in conjunction with the opening of the newest store in the chain.

* * *

ONCE INSIDE the huge store they can see for themselves that the store hasn't "oversold" itself and in fact has left out one important fact—that it is one of the handsomest in this area.

From the outside of the store with its glass front to the interior with its soft pastel colors and indirect lighting, the store actually shines with cleanliness and beauty.

To make shopping easier the contents of each grocery counter are plainly marked on the tree design directories mounted on top of every case.

THE MARKET IS the largest in the chain and has an area of 46,700 square feet, with 25,700 feet in the selling area and 21,000 feet in the backroom preparation area.

There are 24 moving belt cash registers, many of them manned by colored cashiers.

At each entrance there are magic carpet doors which open when a shopper crosses the tread.

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IN THE MARKET are 15 complete departments, including one not seen in any other market in the city. This is a cut flower department where the blossoms fill the air with their fragrance.

Also in the store is an international food department with exciting foods, many of them strange to the average shopper.

Scientific planning is evident in every department of the store with even a special check cashing service for customers and a parcel pick up stand, which makes it unnecessary for shoppers to carry their bundles to their cars.

Shoppers check their parcels with an attendant and then drive their car from the parking lot to the pickup station. The attendant places the packages in the car—and please—no tipping.

The Penn Fruit management hasn't overlooked anything in making the store a shopper's heaven, and as one lady said: "There's never been anything like this before."

THE CRITICAL EYE—Mrs. Samuel Jeter, 1611 N. Hilton St., was one of the pleased shoppers in the magnificent Penn Fruit Store in the new Gwynns Falls Parkway shopping center. Words aren't necessary to show that Mrs. Jeter is an experienced shopper so its pretty authentic when she says: "This is a marvelous place. I've never seen a store like this."

Souffles are fickle fancies, but here's failure-proof one

Dessert souffles' are fickle fancies—lovely to look at, but as undependable as a toy balloon. You combine all the luscious ingredients, pop your prize into the oven and then cross your fingers while it bakes to the precise moment of—you hope—fluffy perfection.

But before your confection gets to the table—oops, it's fallen into a sorry heap.

We decided recently to dream up a beautiful souffle that will not let you down at the crucial moment. And here it is, oven-brown and luscious — Coffee Cream Souffle. Serve it up proudly and then listen for the sweet sighs of contentment as your Best Man savors the first spoonful.

* * *

"OVEN-BROWN," we said, but we hasten to explain that its tantalizing color looks baked, but really isn't. Fact is, Coffee Cream Souffle never sees the inside of an oven. "Chill until firm," says the recipe and therein lies the secret of its success. Although it is as airy as the very word "souffle," you may bring this toothsome dessert to the table without so much as a twinge of colly-wobbles.

What goes with this delectable, durable sweet? Just one thing, really: coffee, hot and fragrant. Be sure you have enough to go with second helpings of souffle. For this is a sure-enough "just a little more, please" combination.

* * *

COFFEE CREAM SOUFFLE is made with 2 envelopes unflavored gelatine, 1½ cups creamed cottage cheese, 1/3 cup cold double-strength coffee, 2 egg yolks, 2½ cups hot, double-strength coffee, 1 tablespoon brandy flavoring, 1 cup sugar, divided, 2 cups heavy cream, 2 egg whites, and teaspoon salt.

Soften gelatine in cold coffee and dissolve in hot coffee. Add two-thirds cup sugar. Stir until dissolved and chill until syrupy. Meanwhile press cottage cheese through a sieve. Add egg yolks and beat 3 minutes. Add gelatine mixture and beat in. Whip cream and fold in.

Beat egg whites until they form soft peaks and add remaining one-third cup sugar and salt slowly, continuing to beat. Fold two mixtures together gently. Let stand at room temperature until mixturt will mound in spoon. Meanwhile, bind a double strip of aluminum foil firmly around 1-qt. souffle dish or casserole, extending it 2 inches above top rim of dish.

Spoon gelatine mixture into dish. Chill until firm. Remove strip. If desired, garnish top with grated unsweetened chocolate. Makes 8 to 10 servings.

Try barbecue on spaghetti

If you go for the tangy flavor of barbecue sauce, this Barbecued Spaghetti is your dish.

Add 4 teaspoons salt and 8 ounces long thin spaghetti to one and one half quarts boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes.

Meanwhile, melt 1 tablespoon fat in large skillet. Brown 1 pound ground beef well in fat. Add one and one half teaspoon salt, one eigth teaspoon pepper, one fourth cup chopped onion, one tablespoon enriched flour and one and one half teaspoons Worcestershire sauce, mixing well. Add 2 and one fourth cups tomato juice (1 pint 2-ounce can). Cover and simmer about 30 minutes.

Rinse spaghetti with hot water and drain well. Arrange spaghetti in center of hot platter with barbecue sauce around edge. Serve immediately. Makes 4 servings.

Cabbage in tomato sauce.

Cabbage, when cooked properly, is both a tasty and highly nutrient vegetable.

To keep its delicate flavor and fresh color, cabbage should be cooked quickly, usually about 20 minutes, in an open kettle with the water at a rolling boil when the vegetable is put in.

Moreover, cabbage, with only 30 calories to a generous serving, is a dieter's delight.

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STUFFED CABBAGE leaves in tomato sauce is made with 12-ounce can (2 cups diced corned beef), 2 cups soft bread crumbs, 2 tablespoons minced onion, ¼ teaspoon ground black pepper, 1 teaspoon salt, ¼ cup butter or margarine, melted, ¼ cup diced green pepper, ¼ cup chopped onion, 2 cups diced fresh tomatoes, 1 teaspoon salt, ⅛ teaspoon ground black pepper, ¾ cup water, ¾ teaspoon whole oregano leaves, and 6 large green cabbage leaves.

Combine the first 6 ingredients and mix well, and set aside. Simmer cabbage leaves in boiling water 3 to 5 minutes (the time depends upon the tenderness of the cabbage). Remove from heat and drain. Spread each leaf with the corned beef mixture. Fold over and fasten with toothpicks or tie with a string.

Arrange in a large shallow baking dish. In the meantime, combine the remaining ingredients and bring to boiling point. Boil 2 minutes. Pour over cabbage. Cover dish with aluminum foil. Bake in a preheated moderate oven (350 degrees F.) 30 to 40 minutes, basting three times with the sauce. Serve hot with some of the sauce over each.

YIELD: 6 servings.

* * *

BUTTERED Shredded Cabbage requires 1 medium head cabbage, shredded, ½ teaspoon sugar, 1 small onion, thinly sliced, ⅛ teaspoon ground black pepper, 1-inch boiling water, 2 tablespoons butter or margarine, 2 teaspoons salt, and 1 tablespoon fresh lemon juice.

Place cabbage and onion in a saucepan with 1-inch boiling water and ½ teaspoon of the salt and sugar. Leave uncovered. Bring to boiling point and boil 5 minutes.

Cover and cook until cabbage is tender, 2 to 3 minutes. Drain if necessary. Add remaining salt, black pepper, butter or margarine, and fresh lemon juice. Toss lightly. Serve hot.

Cheese biscuit

For a delightful hot biscuit that is a treat with salads, try paprika snappy cheese biscuits.

They are made with two cups sifted all - purpose flour, two teaspoons double - acting baking powder, a teaspoon salt, a fourth cup shortening, three-ounce package of snappy cheese, two-third to three-fourth cup milk and paprika for garnish.

Sift the three first ingredients together. Cut in shortening and cheese until the mixture resembles coarse crumbs.

Stir in just enough milk to form a soft dough. Knead about 20 seconds on a lightly floured board. Roll to one - half inch thickness.

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TICKETS NOW AVAILABLE — CHARLES T. BRUCE, Chairman

MED. SOCIAL WORKER

NEW YORK — Miss Ernestine High, 1956 master of social work graduate of the Atlanta University School of Social Work and a native of Raleigh, N.C., has accepted appointment as medical social worker with Fordham University Hospital, NYC.

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Look younger...look lovelier...today!
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Endless variety of merchandise offered at new G. C. Murphy Store

With 35,930 feet of shopping space, the new G. C. Murphy Store in the shopping center on Gwynns Falls Parkway offers an almost endless variety of clothing, home furnishings, appliances and other items that would take paragraph after paragraph to list.

When W. M. Anderson, district manager of the Murphy Stores, says that this newest addition to the chain "is very different," he doesn't exaggerate.

One of the different features is "see thru" glass on almost all sides of the store on both levels so that the shoppers can look into the store from the outside and see the vertiable wonderland of merchandise.

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THERE ARE 12 convenient entrances to the store on both the lower and upper levels. The most modern in flourescent lighting has been installed to spotlight every corner o f the store, flooding it with illumination that rivals the brightness of daylight.

The interior of the store has been done with a modern flourish and there are plenty of labor saving devices for the customers such as esculators both up and down.

For the shoppers who want something to eat, the store has a snack-bar restaurant with 25 comfortable stools.

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AN INNOVATION in this modern lunchonnette is the manner in which stainless steel equipment and the very latest in electrical devices enables Murphy's to serve wholesome meals in a minimum of time, and with the utmost in convenience and efficiency.

Another feature of the store is the home furnishings department which has a complete selection of occasional furniture, from mahogany to wrought iron; patio or porch furniture, and other accessories needed for complete outdoor living; all sizes of rugs in the popular fabrics and weaves, lamps and lamp shades in many styles for every room, complete line of guaranteed and inexpensive home appliances such as toasters, electric frying pans, dry and steam irons, portable mixers and automatic percolators.

Shoppers will find a dazzling variety of items in the new Murphy's—the largest variety store in the Baltimore area and the finest and most complete.

FOR THE BIRDS—The new G. C. Murphy Store in the shopping center on Gwynns Falls Parkway, hasn't overlooked our feathered friends. There's a full department devoted to birds with just about everything available that any canary or what have you could want. Doing the shopping is Mrs. Maggie Allen, 1808 Baker St.

Clubs

ROMANIA — The social club club was entertained by Mrs. Carrie Hinton Monday evening

Plans were completed for a tea at the Cloverdale Club on Sunday, Nov. 25.

Prizes at pokena went to Mrs. Sarah Maben, first; Mrs. Cora Mackey, second; and Mrs. Annie Jones, third. Mrs. Rita Foster was guest for the evening.

WORTHWHILE — The club met with Mrs. Margaret Rogers, Monday evening. Mrs. Elisabeth Davis is serving as president of the club this year.

APOLLO—Mrs. Theresa Fonseca was highest scorer when members of the Apollo Whist Club played with Mrs. Ida Dowell of 1544 N. Carey St., Wednesday evening.

Other prize winners were Mesdames Mary Briscoe and Dora Datcher.

I.B.W. — The neighborhood club gave a picnic for 48 children Saturday.

The picnic was held in Druid Hill Park. Food, drinks and sweets were provided for the youngsters, who were also taken on hikes and a visit to the zoo. A baseball game was also organized.

Chairmen for this affair were Mrs. Mary Fairfax and Mrs. Gladys Taylor. Mrs. Elizabeth Manaker was counselor. Assisting were Mrs. Alice Roberts, Mrs. Virginia Tabb and Mrs. Randolph.

Mrs. Dilletti Pinn is president of the club.

REINDEER — Among Baltimoreans who attended the Grand Lodge Convention of B.O.O. Reinderes, in Akron, Ohio, recently, were Henry Bass, John Kier, William Clatterbach, Irvin Emory, Bernard Sye and Bertie Brooks.

They are all members of Walter Baton Lodge No. 36.

FRIENDLY — The Helping Hand Club had a meeting recently at the home of Mrs. M. Donaldson, 902 N. Castle St. Their meeting on Tuesday was in the home of Mrs. V. Fowlkes, 1928 Aisquith St.

MARCATOS — The club held its opening meeting at the home of Mrs. Sula Carroll, 2835 Gwynns Falls Parkway, Friday evening.

Following the business session, pinochle was played.

Prizes went to Mrs. Mae Locks, Mrs. Louise Madden and Mrs. Marghelia Winston.

Officers and members of the club are:

Mrs. Locks, president; Mrs. Edith Chapman, treasurer; Mrs. Ruth Davis, corresponding secretary; Mrs. Winston, recording secretary; Mrs. Helen Lewis, chaplain; Mrs. Louise Madden, Mrs. Carroll, Mrs. Violet Ford and Miss Hazel Gray.

APOLLO — The club met on Wednesday evening with Mrs. Dora Datcher of 1943 Edmondson Ave.

Prizes at whist went to Mrs. Ida Dowell, Mrs. Beatrice Dabney and Mrs. Mary Briscoe. Mrs. Ann Phillips won the guest prize.

JOLLY HOSTESSES — The charity and social club met with the president, Mrs. Geraldine Rogers of 4432 St. Georges Ave., Tuesday.

Plans have been completed for a variety supper on Oct. 20, at the home of Mrs. Mary Scott, 4425 St. Georges Ave.

PERSONAL

WOODYARD — Mr. and Mrs. Percy Woodyard of 814 Bruce St. and Mrs. Hilda Hall were among the group which made the pilgrimage to Canada with the Mothers Club of St. Peter Claver Catholic Church, recently.

MR. AND MRS. EUGENE BURGESS of Baltimore were married at Aberdeen Proving Ground, Md., Saturday. The bride is the former Miss Ollie May Fulwood.

Darnell Palmer marks birthday

Darnell Palmer celebrated his first birthday, recently, with a party given by his parents, Mr. and Mrs. Frank Palmer.

The party was in the home of his grandparents, Mr. and Mrs. Ernest Stewart.

Guests included:

Robert Hatter, John H. Stewart, Jr., Olivia Newman, Alfonso A. Stewart, James Ferguson, Linda Ferguson, Richard Hatter, Avon Newman.

Edward Counsel, Jr., Yvonne Stewart, Isabell Hatten, Rochelle Newman, Ronald Grey, Jr., Marshall Featherston, Herbert Stewart.

Ernest Franklin, 3rd, Brenda Stewart, James Balter, Gloria Alston and B. G. Stewart.

Dr. Beauchamp Ceremony at Aberdeen unites Zetas' speaker Miss Fulwood, Pvt. Burgess

Dr. Mary Beauchamp, professor of New York University and co-author of the book entitled "Human Relations In The Classroom," promises to add zest to the public meeting sponsored by Alpha Zeta Chapter of Zeta Phi Beta Sorority when the Atlantic Regional Conference convenes here, on Friday.

The convention theme will be "Creativity in Integration."

Following the public meeting, the Zetas and their guests will don their bibs and tuckers for a social hour at the Me-De-So Club House.

On Saturday, the workshops will keep the sorors busy until the hour arrives for the "Hour of Welcome" sponsored by the Inter-Fraternal Council. The closing note will ooque when the Zetas worship at Grace Presbyterian Church Sunday morning.

Sorors May Fortune and Ethel Payne, are co-chairmen of the convention program. Soror Beatrice A. Mayo is basileus of the chapter.

Miss Ollie May Fulwood, daughter of Mr. and Mrs. Moses Fulwood, and Pvt. Eugene Burgess were married at Aberdeen Proving Ground, Md., Saturday.

Chaplain Charles Pratt officiated at the ceremonies.

The bride was attended by her sister, Miss Mosell Fulwood. She wore a formal wedding gown of net and lace, the bodice sequin trimmed; Her half-hat of net had a shoulder length veil of illusion attached. She carried a bouquet of bridal roses.

* * *

HER attendant was gowned in yellow net and carried blue flowers. The flower girl, Brenda Lee Holland, wore a frock of white net.

Mr. Burgess, son of Mr. and Mrs. Johnnie Burgess, had as best man, Wilmer Phillips, Jr.

The wedding was followed by a reception in the home of the bride's parents at 940 Greenmount Ave.

Gulden's choice of chefs
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*every one chosen with your Christmas list in mind.
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