Cooking Is Fun

By FANNIEJOE REID

I do not know about you, but me, I enjoy newspaper advertisement as much as I do the news stories.

But then, there's method in my madness, because I am always on the hunt for something to add to my wardrobe, but something to add to my cooking collection ...to say nothing of ways to save my food pennies.

Recently, I noticed that one of our advertisers had a special price on cranberry sauce in May?, thought I.

And then I began investigating and came up with a lot of new ideas about jellied cranberry sauce. These I pass on to you.

* * *

TAKE BREAKFAST, for instance. Did you know that jellied cranberry sauce is a grand spread for toast. Its tart-sweet ness makes for wake-up flavor.

Or, spoon some of the sauce in a omelet. It does grand things for bland eggs.

As a pancake or waffle topping, heat together a can of the sauce, a fourth cup of brown sugar, a fourth cup of butter, and a dash of cinnamon. Whee!

A cube is both colorful and tasty on grapefruit.

And you can top bowls of cereal with crushed cranberry as usual.

Another thing, the cranberry sauce does not add up as many calories as jam or jelly.

* * *

IF IT'S LUNCHEON you have in mind, cranberry sauce is delicious as a glaze for luncheon meat loaves; or baked ham. It is fine in a fruit salad . . just add cubes, or beat sauce and use as a dressing.

It dresses up a simple dessert, such as tapioca. Make a parfait by alternating layers of chilled tapioca pudding and crushed sauce, finish with a top layer of the sauce and garnish with whipped cream.

A GOURMET TRICK is to add a fourth can of jellied cranberry sauce, crushed, to a can of beef gravy, heat and pour over leftover meat or poultry. This may also be used as a "dunk" for barbecued chicken.

And no end of cooling desserts may be made from the canned sauce. Try crushing the contents of one can of jellied cranberry sauce with a fork. Blend in one and a half cups freshly grated apple. Pour into refrigerator freezing tray and partially freeze. Stir once, then re-freeze. This is a refreshing ice.

Or you might make a sherbet by beating a can of cranberry sauce with a rotary beater. Add two tablespoons lemon juice and a tablespoon of sugar. Pour into refrigerator freezing tray and freeze until firm. Remove to chilled bowl and beat until light and fluffy. Return to tray and re-freeze.

This is nice with melon halves or with orange and grapefruit segments.

THERE'S A LUCKY picture in this and every edition of the AFRO. Look for it. If your head is circled, you can collect $5 cash by calling at AFRO City Desk before the next edition is out.

Orange-glazed lamb chops

To please your appetite and please your purse, do try Orange-Glazed Lamb Shoulder Chops.

Despite their modest cost, lamb chops cut from the shoulder are meaty, tender, full of flavor. Identified by a blade bone or a round bone, they're usually cut about ¾ inch thick and are large enough to make a remembered serving.

All too often pan-fried, these chops are different, for they're bathed and glazed in a tantalizing sauce that's a treat for the nose as they cook, and with every bite as good as the fragrance promises.

* * *

ORANGE - GLAZED Lamb Chops require four blade or round bone shoulder lamb chops, two tablespoons butter, salt and pepper, two tablespoons chopped parsley, one-half teaspoon dry mustard and one-half teaspoon garlic salt, one-half cup orange juice, one tablespoon grated orange rind, if desired, four teaspoons, corn starch, and one and one-half cups water.

Heat butter in heavy frying pan or automatic electric skillet. Add chops and brown slowly on both sides. Sprinkle with salt and pepper. Remove chops to a plate.

To the drippings in the skillet, add the parsley, seasonings, orange juice and grated peel, and one cup water. Bring to the boiling point. Add remaining water mixed with the cornstarch. Boil and stir until thick and clear. Return chops to skillet.

Cover tightly and cook until fork-tender, about 45 minutes for ¾ inch thick chops. White wine may be used in place of the orange juice or to replace ½ cup of the water.

IF YOU are calorie counting, try this attractive and satisfying fresh strawberry and melon cup which contains only 46 calories. The secret of its low calorie count lies in the addition of vanilla extract which points up the fruits' natural sweetness to such an extent that the amount of sugar which would normally be added can be substantially cut.

Refresh without filling

MODERN people demand lighter, less-filling foods. And the perfect complement is Pepsi-Cola. Never heavy or too sweet, today's Pepsi is reduced in calories. Have a Pepsi.

Look for the Pepsi Bar at the AFRO-AMERICAN Cooking School.

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MEAT Cut to your liking (cook pre-packaged)

MEAT specially trimmed

MEAT Finest sold anywhere

MEAT sold by "specialists" averaging over 10 years of service

MEAT makes the meal ½ get the best

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KEEP COOL in this trio of easy to sew halters that are in dispensable for summer.

Each halter takes just a yard of colorful fabric.

No. 1590, with Photo-Guide is in sizes 12, 14, 16, 18 and 20.

HERE'S a simply styled sundress in a wide size range Gallery for the matron. Neat cropped jacket is a

No. 1569 with Photo-Guide is in sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 bust dress, requires 5 1/8 yards of 35-inch material; bolero, two yards, 3/4 yard contrast.

* * *

SEND 35 cents in coins for each pattern to Iris Lane, AFRO-AMERICAN Pattern Department, Box 438, Midtown Station, New York 18, N.Y.

Chicken with toasted rice

Perfect companions — golden toasted rice and tender, succulent chicken, broiled to a golden brown — and so good served with fluffy, flaky rice which is toasted to give it a nutty flavor.

This combination may be cooked over your back yard grill — so easily — as well as in your kitchen. So hurry up and have this quick and easy main dish! You will be mighty pleased to see how your family or your guests "take to it."

Ingredients for broiled chicken are one (2½ lb.) broiling chicken, one-half teaspoon salt, one-eighth teaspoon pepper, two tablespoons butter or margarine, melted, and one-half teaspoon paprika.

Ingredients for golden toasted rice are one cup uncooked white rice, one teaspoon sali, two tablespoons butter or margarine, and two cups water.

CUT CHICKEN into serving pieces. Rinse in water and dry. Place on broiler pan (not on rack) skin side down. Sprinkle with salt and pepper. Mix together the butter or margarine and paprika. Brush some over the chicken.

Place broiler pan 6 to 7 inches from heating unit. Set over temperature at 350 degrees F. Broil, turning every 10 or 15 minutes and brushing with melted butter or margarine. Cook 45 minutes to 1 hour or until chicken is tender. Serve with the hot rice.

To prepare golden toasted rice spread the rice on a pan and place in a preheated 350 degrees F. oven for 30 minutes or until the rice toasts to a golden brown. Stir the rice twice during the toasting.

If you are cooking the chicken and rice out of doors, toast the rice in your oven at home and cook it later. Place the toasted rice in a 2-quart saucepan. Add the salt, butter or margarine and water. Place saucepan over a high heat and bring to a vigorous boil.

Turn heat as low as possible. Cover saucepan and leave over this low heat for 14 minutes. Turn off the heat and allow rice to steam for 10 minutes, without removing lid.

Leave lid on saucepan until time to serve the rice with the chicken.

This recipe makes six servings.

GUARANTEED FRESHNESS and SOFTNESS

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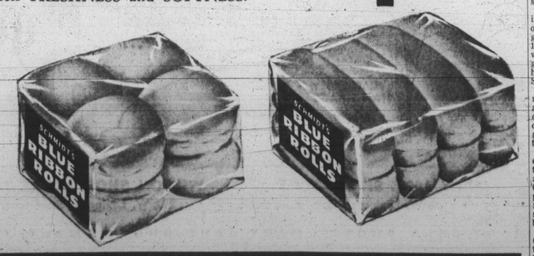
The ultimate enjoyment of sandwiches on rolls comes only when the rolls are FRESH and SOFT.

Schmidt's Blue Ribbon rolls are policed for their FRESHNESS and SOFTNESS.



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For the BEST cakes you ever tasted . . .

Washington FLOUR SELF-RISING OR ALL-PURPOSE

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Parking lot lady pleads 'no contest'

"She had done approximately $200 worth of improvement at the time the notice was issued.

"There was nothing wilful or intentional . . . She was actually trying to comply with the law.

Mrs. Juanita Jackson Mitchell, attorney, was arguing in behalf of a 50-year-old parking lot operator who pleaded nolo contendere (no contest) to three building code violations.

Mrs. Martha Jeter, the defendant, of 505 S. Paca St., was given probation without a verdict and ordered to pay $20 court costs by Judge S. Ralph Warnken.

* * *

MRS. JETER, who operates a parking lot in the 500 block S. Paca, early this year accused a city building inspector of demanding a bribe from her to overlook building code violations.

Following the disposition of the case against Mrs. Jeter Tuesday, State's Attorney J. Harold Grady issued a statement with said:

"During the investigation of the case of State vs. Martha Jeter, for violation of the building code certain allegations were made by Mrs. Jeter concerning the manner in which the case was handled by Stanley A. Engel, district inspector for the Bureau of Building Inspection.

"After a thorough and complete investigation of these allegations we have concluded that they are entirely without foundation.

"We find that there is not only a complete lack of evidence indicating any criminal charge, but that on the contrary Mr. Engel's conduct in this matter was beyond reproach."

* * *

ACCORDING TO John O'Connor Jr., assistant State's attorney, Mrs. Jeter was notified to make certain improvements on her parking lot to meet city specifications.

The prosecutor said when the specifications had not been made by Dec. 21 she received a notice ordering her to vacate the place until the work had been done.

In a Housing Court summons she was accused of the three violations on Dec. 29, Mr. O'Connor said.

The case was not disposed of in Housing Court, according to the prosecutor, and Mrs. Jeter was later indicted by the grand jury.

Mrs. Mitchell said since the indictment her client hired a road contractor—Warren G. Oler, 3633 Belvedere Ave. to complete the work.

Court frees autoist in child's death

"When I was crossing the street I was holding her hand. At first I didn't think she was hurt.

"When I looked around she was lying in the street. She was dead."

Miss Annie Watts, 18, 429 W. Hamburg St., sobbed briefly as he recounted in Homicide Court Tuesday how her 3-year-old sister, Marie, was fatally injured when struck by a car at Fremont Ave. and Warner St. on April 7.

Miss Watts said she and her sister were visiting Warner St. and were only a few strides from the curb when they were struck by the car.

"I was holding her hand all the while until I felt the bump of the car," said Miss Watts.

THE DEFENDANT, Benjamin Rose, 26, 900 block W. Fayette St., was freed by Chief Magistrate Meyer Cardin, who said there was no evidence of criminal negligence on the part of the motorist.

Magistrate Cardin made his ruling after James Gentry, assistant State's attorney, told the court "The State feels there is not sufficient evidence" to hold Mr. Rose.

Officer William Windham, of the Accident Investigation Division, said Mr. Rose told him that at the time of the accident he became frightened and walked away but returned when he composed himself.

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Girard College

(Continued on Page 2)

among the alumni to enroll students from other states.

The two youngsters who figured in the history-making decision of the Supreme Court are Robert Felder, 9, son of Mrs. Bertha Felder of 2019 N. 29th St.; and William A. Foust, 10, son of Mrs. Gainwyn Foust of 4814 Regent St.

Their fathers are dead which qualifies them for admission to the school unless they outgrow the age limitations before being processed.

Mrs. Felder, a widow for 9 years, is the mother of five children. She hailed the court decision as "one of the greatest opportunities that has ever come our way."

Robert is a 4th grade pupil at Walton School, 28th and Huntingdon Sts. At this particular stage, he wants to be a doctor: likes ball playing and the Cub Scouts.

He has a 17-year-old sister, Joan; and three brothers, Samuel, 16, who attends Edison High School; Herbert, 14, of Vaux Junior High; and Ivan, 12, a Walton School pupil.

The family attends Miller Memorial Baptist Church. Mrs. Foust is a clerk with an insurance company. Simply bubbling with excitement she called the victory "just thrilling."

Her son, William is an only child. He is a 5B pupil at the Comegys School, 51st and Greenway.

He reads a lot, likes sports and wants to be an electrical engineer. They attend Mt. Carmel Baptist Church.

Within two hours after the Supreme Court decision was made known, Mayor Richardson Dilworth issued the following statement of approval:

"In providing the funds for the establishment and operation of Girard College, it was Stephen Girard's intention to benefit the city of Philadelphia.

"The effect of the court's decision will, I am confident, do just that, in that it affirms the view of an enlightened society that educational opportunities should be provided without discrimination by reason of race, creed or color.

Flushed with well earned success and excitement, Councilman Alexander was swamped with congratulations throughout the day.

"I am the happiest man in the world," he declared. "The speed with which the Supreme Court acted almost stunned me and the decision has stupendous impact.

"Such quick action shows clearly the genuineness and justness of our cause. The court ruled our attitude proper and correct — which was my thinking all along.

"Some fellow members of the bar criticized, ridiculed and even ostracized me. They asked how dare I challenge the traditional policies involving a great estate; laws and operations which they considered inviolate.

"But I am opposed to having deadened hands regulate huge estates which affect the civil rights of people. These deadened hands must be made to conform with the general welfare, progressiveness and changing attitudes."

Mr. Alexander revealed that he had spent some $2,500 of his own money in court expenses attending this case—"and thousands of hours of hard work.

"This victory climaxes 33 years of my strong, bitter fight for civil rights," he exclaimed.

THERE'S A LUCKY picture in this and every edition of the AFRO. Look for it. If AFRO City Desk before the next edition is out.

Efforts to save life of stabbing victim; fruitless

Southwestern District police converging on Myrtle Ave. and Sarah Ann St., about 6:55 p.m. Sunday, arrived in time to hear Robert Alston, 700 block Bradley St., accuse his brother-in-law of stabbing him.

Mr. Alston, found lying on the sidewalk with a stab wound in his stomach, was rushed to University Hospital, where he died in the operating room at 1 a.m. Monday.

The brother-in-law, Robert B. Jones, 46, unit block N. Arch St., has been charged with the offense. Mrs. Martha Alston, wife of the deceased, claimed the body.

$50 A WEEK for news tips and photos. Be on the alert—call in your tips to the AFRO City Desk: Phones: MU. 5-6015, 6016, 1812 or 1813. Say "I've got a Newstip." If no answer call LA. 3-3024.

Cooking School

(Continued from Page 1)

facials and other treatments offered.

* * *

THE ASSOCIATED Home Improvement Company, of 2013 N. Charles St., will again put up the attractive stage to be used by AFRO demonstrator, Miss Harris.

This stage will feature the American Kitchens' sink and cabinet, plus Norge appliances.

Their grand prize will be a 54" cabinet sink, a regular $149.95 value.

The Henry W. Checkett and Company, Inc., 412 N. Eutaw St., will be a new exhibitor. Their grand prize will be a porch glider.

* * *

A NEW feature is the opportunity for your favorite recipe to win you a free big prize—and a spot as the AFRO's guest cooking demonstrator.

Details of this contest are printed in a box alongside this item.

Coca-Cola Company of Balti- more will present special gifts, plus free Coca-Cola in the free food baskets to be given away.

Goetze's, Inc., will give away a ham at each show, plus special meat products in the free food baskets.

Sealtest Western Maryland Dairy will give away 200 cartons of creamed Sealtest cottage cheese.

Eskay Company will offer a free ham at each show, plus special meat products in the free food baskets.

Numerous other exhibitors have similar free prizes and attractive features scheduled for the public.

AFRO readers are requested to watch the papers during the coming week for announcement of many new features.

Phantom' tot not kidnaped probe shows

On Sunday the AFRO city desk was beseiged by newstippers' calls reporting that a baby had been kidnapped from its carriage in the rear yard of a home in the 2200 block of Cecil Ave.

AFRO photographers and reporters rushed to the scene. Police reported that a young woman had been questioned at the Pine Street Station House but had been released with out charges on Monday.

Upon investigation, it was discovered that although an empty carriage was in the yard, no baby had been in the vehicle and the kidnap report was a hoax.

The baby which the mother imagined was kidnapped had died at birth some two months before.

Relatives of the father of the baby stated that the mother constantly referred to the baby as if it were in the carriage. Last Sunday, she believed the "phantom" baby had been kidnapped.

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Esko	3 lbs.	59c
Morton Salt	Bx.	9c
Tomatoes	3 #303 cans	29c
Kounty Kist Peas	3 #303 cans	35c
Apple-Sauce	Old Virginia 3 #303 cans	35c
Lemonade	or Limeade Frozen 6 cans	49c
French Fries	Snow Crop 2 pkgs.	29c
Monarch Catsup	2 12-oz. bots.	29c
Gold Medal Flour	5 lb. bag	39c
New Potatoes	5 lbs.	19c
Golden Ripe Bananas	2 lbs.	19c

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The Wm. Schluderberg-T. J. Kurdle Co.

Be a Meat Expert ...ALWAYS SAY ESSKAY QUALITY

Here are rules to help you become Afro's demonstrator

Would you like to be the AFRO's Guest Cooking Demonstrator and win a big prize as well. Here are the details:

1. Print or type your recipe on a plain white sheet of paper (one side only). Be sure it includes at least one product advertised in the AFRO Cooking School.

These products include Washington Flour, Schmidt Bread, Goetze's Meats, Eskay Meats and Esko Shortening, National Boh, Ward's Bakery Products, Coca - Cola, Western Maryland Dairy Products, Pet Milk, Kaufer Bakery, Madera Wines, Carnation Milk, Pepsi-Cola, Mt. Zion Wines.

2. Mail or bring to the AFRO - AMERICAN, 628 N. Eutaw St., before midnight, Saturday, May 11.

3. Be present at the Coliseum, Wednesday evening, May 15, when the three best recipes, as selected by the judges, will be announced.

4. First, second, and third prizes will be determined at the show, after you demonstrate the preparation of your recipe on the stage. The audience's applause will determine the winners.

5. Be sure your preparation time does not exceed 40 minutes.

6. The AFRO will furnish all the "fixings" for the winning recipe. They will be on the stage ready for you to come up and put them together.

That's all there is to it! Get your letters in today, and get ready for a lot of fun at the AFRO - AMERICAN's Cooking School and Home Show, May 15-16 at the Coliseum.

First prize winner will get 50 silver dollars. Second prize winner, 30 silver dollars, third prize winner, 20 silver dollars.

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