COOKING IS FUN

Top Cinnamon Peach Tarts with softened cream cheese

"Cinnamon Peach Tarts" are the kind of dessert you'll be proud to serve luncheon or dinner guests, as well as the family.

Peach halves and syrup get a pretty blush with cinnamon candies, then are arranged in tart shells.

Top with softened cream cheese, and you have made a simply super dessert!

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FOR CINNAMON Peach Tarts use one - fourth cup red cinnamon candies, one cup syrup from canned cling peaches, one tablespoon lemon juice, six canned cling peach halves, two tablespoons cornstarch, two tablespoons water, six baked three - inch tart shells (basis one cup flour), cream cheese and milk.

Heat candies in peach syrup, stirring frequently until candies are dissolved. Add lemon juice and well-drained peach halves, and simmer slowly for ten minutes. Remove peaches from syrup. Stir in cornstarch blended with water and cook and stir until clear and thickened.

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REMOVE from heat and cool. Just before serving put a spoonful of thickened mixture into each tart shell and top with a peach half. Garnish each tart with a fluff of cream cheese softened with a little milk.

Makes six tarts.

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SPINACH CHEESE Puffs are delicious and quite easy to make. Serve them with meat, fish or other vegetables as a main course dish, or make the puffs a little smaller and bring them out on a tray of hot hors d'oeuvres.

Use one cup cooked well-drained fresh spinach firmly packed in cup, two eggs, two tablespoons lemon juice, one tablespoon instant minced onion, one teaspoon salt, one - fourth teaspoon ground nutmeg, one-eighth teaspoon ground black pepper, three - fourth cup grated American cheese, one egg, beaten, one tablespoon milk, and one - third cup fine dry bread crumbs.

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PUT SPINACH through a sieve or chop very fine. Blend in eggs, bread crumbs, lemon juice, onion, salt, nutmeg, black pepper and cheese. Shape into one and one - half - inch balls. Mix remaining egg with milk into which dip each spinach ball. Then roll in the remaining fine dry bread crumbs. Fry in deep hot fat (375 degrees F.) until brown and crisp. Drain on paper towels. Serve hot.

YIELD: Twelve puffs.

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Fashion's beloved basic has a gently flared or slim skirt . . . one version to sew now, the other next season.

A long back zipper molds the bodice.

Printed Pattern 4693 comes in misses' sizes 10, 12, 14, 16 and 18. Size 16 flared dress, requires three and five - eighths yards of 35 - inch fabric.

• • •

YOU'D NEVER guess that Pattern No. 4648 is a culotte dress until you go into action. Or, if you prefer, make it as a dress only. Patterns for both are included.

This pattern comes in teen sizes 10, 12, 14 and 16. Size 12 culotte dress takes five yards 35 - inch fabric; and a fourth yard for the belt.

• • •

SEND 35 CENTS in coins for each pattern. Add 10 cents for each pattern for first - class mailing.

Send to Anne Adams, AFRO - AMERICAN Pattern Department, 243 West 17th Street, New York 11, N.Y. Print plainly name, address with zone, size and style number.

• • •

THE BIGGEST fashion show of summer, 1961 — pages, pages, pages of patterns in our new color catalog. Send 35 cents.

Mother's Day all-year project Mrs. Bates advises sorority

To honor mother one day in the year is fine, but it becomes a meaningless fanfare when love, help and an effort to bring happiness is not an every day pattern, Mrs. Olivia Bates declared, Sunday.

Mrs. Bates was speaker at the annual Mother's Day Breakfast of Theta Nu Sigma Sorority, held in the Madison Avenue branch YWCA.

Mrs. Bates told the group that mothers, too had a duty to perform. They should, she say, foster a plan that cements family togetherness, forces the Golden Rule, and instills pride. Each child, she said, must understand that what affects one member of the family, affects all.

"You can't let infants disrespect parents and expect them to become courteous teen-agers," she added.

Music for the program was provided by Soror Stokes, soloist; and W. Meredith Birche, at the piano.

The hostess chapter, Alpha Alpha, of the sorority, composed of beauticians, is headed by Miss Jeanette Spriggs.

Other officers are Sorors Dorothy Tross, anti - vasileus; Anita Pleasant, second anti basileus; Lillian Tate, grammateus; Sarah Sterling, epistoleus;

Sorors Ethel Felder, tamias; Margaret Mitchell, tamiouchos; Virgie Waters, parliamentarian; Ethel Paige chaplain; Christina Anderson, dean of pledges, and Ernestine Hardin and Carolyn Murray, reporters.

Chapter members also include Sorors Evelyn Benston, Sarah Hudson, Margaret Hawkins, Josephine Monroe, Grace Ray and Lucilla Warren.

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KING'S FOOD MARKET
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BENNETT'S
FIX-A DRINK
NINE DELICIOUS FLAVORS
ONE BOTTLE MAKES THREE FULL QUARTS

Lemonade Pie Mile-High

Whether you're dining with the family or having company — here's a dessert that suits the light, pleasant mood of spring — Mile High Lemonade Pie.

Cool, fluffy lemonade filling, smooth and elegant, is poured into the nest of crisp coconut which has been browned to a turn. The whole pie is chilled and served ice cold.

To make the filling, frozen lemonade concentrate and gelatin are blended with whipped evaporated milk.

You'll like the look of this springtime - bright dessert and your family will be delighted with your holiday treat!

MILE - HIGH Lemonade Pie requires three tablespoons butter or margarine, one and one - half cups coconut, one cup Pet Evaporated milk, one envelope unflavored gelatin, one - fourth cup cold water, one - half cup boiling water, two - third cup sugar, and six - ounce can frozen lemonade concentrate.

Melt butter in ten - inch skillet. Add coconut and stir over medium heat until golden brown. Press firmly on bottom and sides of nine-inch pie pan. Let stand until cool.

Chill Pet Milk in ice tray was served . . . and the dancing, for which the Hi Tones (and Dot Kelly, singer) provided the music.

The guests included the husbands of the hostesses:

Sherlock Grinage, James Lee, Levi Lipscomb, Randolph Ruffy, Glen Tarter, Jerome Todd, Payne Taylor, Reginald Watts, Dr. Herbert Walter Dixon.

Other guests were:

Drs. and Mesdames C. L. E. Monroe, Norris Atkins, Tom B. Higgins, Simon Carter, Vernell Lockwood, James Pair;

Judge and Mrs. Austin L. Fickling of Washington, Messrs. and Mesdames Robert Shamwell, William Lee, Paul Moore, Benjamin Foreman, J. Bruce Edwins;

Messrs and Mesdames Earl Anderson, J. DeWitt Howard, George Jude, Clifton Tarter;

Messrs and Mesdames Herbert Johnson, Russell Tarter, Earl Tarter, Ronald Watts, Gerry Talbott, James Brown, William Clark, Harrison Smalley;

Messrs. and Mesdames Emerson Brown, Donald Brewington, Charles Thomas, John Smith, Forrester Bennett, William Berry, James Thomas, Walter Brown;

Messrs. and Mesdames J. Brown Hardy, Clarence Briscoe, Joseph Washington, Jerome Jones, Eddie Jacobson;

Messrs. and Mesdames Lawrence Mapp, Warren Weaver, Medford Reynolds, William Finderburgen, John Wood, Edward Shipley, James Dennis;

Messrs and Mesdames Robert P. Dirgs, F. T. Moore, G. Luther Washington, Frederick Johnson, Norman Chapman;

Messrs and Mesdames Yancy Whitaker, Elton Higginbotham, Oliver J. Pierce, Walter Gray, J. B. Jackson, Robert Johnson;

Messrs and Mesdames W. Brown, Samuel Smith, Alonzo Nickens; the Rev. Messrs. and Mesdames C. W. Johnson, Van S. Bird; Major and Mrs. William Clark; Lt. and Mrs. Walter Gill;

Mesdames Olga Swann, Mildred Wilkins, Gladys Armstrong, Norma Dillard, Esther Fennell, Elizabeth Bennett, Lula Patterson, Virgil Clift; Dr. Rose Thomas;

Misses Mildred White, Sheila Chapman, Ann Macklin; Billy Daniels, William Ruffin, Gorham Scott, Joseph Jackson, Edward Tarter, the Rev. Thomas Fraser and Nagnlat Sarwat of the Iranni Embassy.

• • •

TULIP — The club members were guests of Mrs. Elizabeth Knight on Friday evening, at her home, 1727 Smallwood St.

Plans are being made for the annual tea in the YWCA on the first Sunday in June. Miss Otelia Brown of 2803 Riggs Ave.

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THETA NU SIGMA — Alpha Alpha chapter of the sorority will hold its third annual Mother's Day Breakfast in the Madison Avenue YWCA on Sunday at 8:30 a.m.

Miss Jeanette Spriggs is basileus of the chapter.

Hob-Nobbers are hostesses

The Hob - Nobbers, whose membership includes 15 of the town's smartest young matrons, celebrated a silver anniversary, Friday, and marked the event with an elegant dinner dance in Union Hall, Cherry Hill.

Their flower - centered tables, each bearing a palette-shaped flag inscribed with the hostess' name, the latter including Mesdames Pocahontas Anderson, Ivy Grinage, Lillian Lee, Fredericka Lipscomb.

Also Mesdames Clarice Richardson, Lenora Rigby, Thelma Robinson, Gwen Tarter, Mamie Todd, Harriet Taylor;

And Mesdames Clarice Watts, Ruth Wellington, Jewel Moseley and Olivia Dixon.

• • •

AS ATTRACTIVE and enticing as the tables were (filled with the fixings for multiple drinks) they were mere return stations for hostesses and guests, who were more attracted to the elaborate buffet from which a full course dinner from fruit juice to nuts (to say nothing of the roast beef and turkey)

Women who love their families set a Tip-Top table
© 1961, Ward Baking Co.

The secret: *today's* Carnation, the milk you can use like cream—with 1/2 the fat calories, and at 1/2 the cost of cream!

ORDINARY MILK WON'T DO! No flour, no shortening needed when you use this wonderful milk that has the consistency of golden country cream. *Today's* Carnation is evaporated a special way that makes it look like cream, pour like cream, *whip* like cream. Even when you mix it with an equal amount of water, Carnation is rich, whole milk—for better cooking and baking results at *far* less cost than ordinary milk. For scoking, coffee, cereals—try *today's* Carnation, world's favorite by far!

RECIPE: CARNATION 3-MINUTE CHEESE SAUCE. Simmer 1 1/3 cups (large can) undiluted Carnation and 1/2 teaspoon salt over low heat to just below boiling (1-2 minutes). Add 2 cups (about 8 oz.) grated process type American cheese. Stir until cheese melts (about 1 minute longer). Delicious over popped open baked potatoes, green vegetables, hamburgers, meat loaf—and for golden good macaroni and cheese (below).

MACARONI & CHEESE with Carnation 3-Minute Cheese Sauce. Mix 4 cups cooked macaroni, 1/4 cup chopped pimiento, 1/4 cup chopped green pepper and 2 teaspoons dry mustard together in buttered 2-quart casserole. Pour cheese sauce over mixture. Bake in moderate oven (350°F.) 25-30 minutes. See other recipes on the red and white labels of today's Carnation.

*From Unsweetened Copy

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KREY
Chitterlings

Modern cooks let Krey prepare their chittlins for them. Krey cooks away all odor and waste . . . lets you enjoy flavor-filled chitterlings that are instantly, conveniently ready to serve!
Try this delicious recipe . . .

CHITTERLINGS WITH PICKLE SAUCE
1 lemon, peeled and cut in pieces
1 small bay leaf
2 whole cloves
½ cup wine vinegar
1 clove garlic, chopped
1 tablespoon hot sauce
2 1-pound 2-ounce cans Krey Chitterlings

Combine lemon, bay leaf, cloves, wine vinegar, garlic, and hot sauce; simmer for 15 minutes. Drain and rinse Krey Chitterlings. Cut into very small pieces and add to pickle sauce. Heat for 10 minutes and serve. Makes 6 servings.

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with the purchase of four (Beef, Chicken or Turkey)
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This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, MAY 20, 1961.

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ACME GIVES 30 FREE S&H GREEN STAMPS
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ACME GIVES 30 FREE S&H GREEN STAMPS
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NEW WHITE POTATOES
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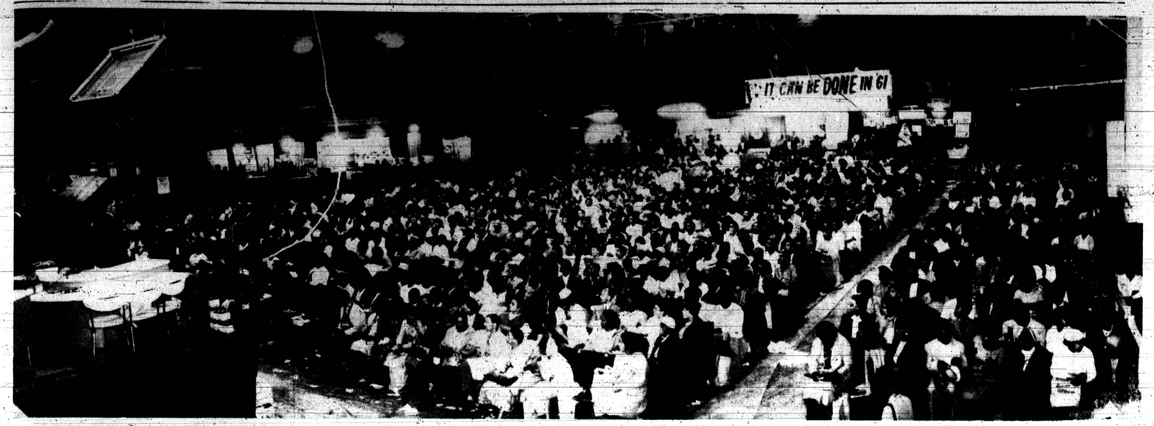
This coupon is redeemable for 30 EXTRA BONUS S&H GREEN STAMPS plus the stamps you regularly receive with your purchase. VOID AFTER SATURDAY, MAY 20, 1961.



SAY AFRO — All eyes in the Coliseum look to J. Nelson Fortune, Baltimore advertising manager, on stage in the foreground, as he calls out the names of winners of the several hundred prizes given away at the two-day 31st Annual AFRO Cooking School last Wednesday and Thursday. Both nights the house was filled to capacity.

18 members inducted in Jack and Jill

The Baltimore Chapter of Jack and Jill met at the Kappa House and voted in 18 new members to bring their active membership to 118 with five Associate Member.

New members in the 3-4 group are mesdames Joslyn Braxton, Valaria Tocci, Ruth Bayrnes, Fannie Alston, Hattie Hillen, Catherine Richardson, Gloria Carpenter;

In the 5-6 group, Mesdames Jean Parrott Davis; 7-8, Magdeline Rice, Elroy Young; 11-12, Norma Humphrey, Lucille Wade; 13-14, Doris Wallace; 15, Iradel Nichols, Alphia Williams, Alma Taylor Thomas, Llewellyn Husketh Walker, and Anna McIver.

Color films were shown on the beautiful new Camp Mohawk in New York State.

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THIS SATURDAY, May 20, mothers, fathers and children will have the Washington chapter as guests at a family picnic at Patapsco State Park. A committee of fathers have volunteered to take over games for small fry and adults, with Bob Matthews as chairman, Leo Woods, co-chairman; Miles Harrison, George Washington, Herman Briscoe, Phil Scott, Reuben Jones and Lawrence Robinson.

The Jack and Jill Day, Family Picnic Committee includes:

Mesdames Carolyn Willis, chairman; Vernice Wynn, Irene Templeton, Elsie Robinson, co-chairmen;

Also Mesdames Vashti Matthews, Marita Stokes, Marguerite Carroll, Geneva Woods, Blanche Hughes, Alice Payne, Mildred Wilkens, Viola Taliaferro, Gloria Stokes, and Sarah Brown.

The "Lords and Ladies" of the Baltimore Chapter of Jack and Jill were week-end guests of the Washington Chapter Senior Teens last week-end.

The week-end started with a conference and work-shop on the "Pace of the American Teen-ager In Today's Affairs." A motorcade then took the teen-agers to Howard University for lunch and to American University for a tour.

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EACH MEMBER of the Washington chapter was host or hostess to a Baltimore member. The evening was climaxed by a dance at the Alpha House.

Members of the Baltimore chapter attending were:

Brenda Winckler, Beverly Barrett, Brenda Clarke, Carol Shervington, Leonora Woods, Betty Tarter, Nina Adams, Wesley Marshall, committee chairman, Mrs. Lillian S. Watty, announced that in cooperation with the program on Africa, spond sored by the club this year, cultural opportunities would be afforded to African and other foreign students.

A group of 10 students including seven Africans, at Morgan State College, were club guests at the presentation of the Howard University Choir in recital on May 14.

THE INSTALLATION of the new officers and the annual presentation and induction of new members will be the feature of the June meeting. A social hour will follow.

Hostesses were Hattie Tyler, Florence Fields, Jessye Valentine, Lillian S. Watty, LeRay Stokes, Jeannette Spriggs, Virgie Waters, Willie M. Scott.

Mrs. Ethel Day named head of B & P Club

Mrs. Ethel J. Day was elected president of the Baltimore Club of the National Association of Business and Professional Women's Clubs, Tuesday at the YWCA in the business meeting of the organization.

Mrs. Day, a charter member, has been active in the club during all of its twenty years. She is administrative assistant at Coppin State Teachers College, active in civic affairs and in Grace Presbyterian Church.

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OTHER OFFICES filled this year were the second vice president, Mrs. Sedonia Merritt; and assistant recording secretary, Mrs. Alice B. Matthews;

Mrs. Edna Rawlings was re-elected treasurer.

Dr. Delores C. Hunt and Mrs. Alice F. Ford, outgoing president, will represent the club at the annual dinner of the Maryland Council on Education at the Park Plaza in May.

• • •

THE SERVICE project Matthews Dogan and Harold Jennifer Jr.

The group was accompanied by Mesdames Elise Clarke, chairman of the group; Vernice Wynn, regional director, anr Grace Scott, president of the Baltimore chapter.

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Super Suds 25c Large Box
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Just the pick of the crop . . . washed, trimmed and delightfully seasoned! Here's the "King of the Greens" at its best!
Serve this long-time southern favorite tonight . . . for a wholesome, enriching addition to your family meals. Lots of goodness and rich in vitamins and minerals, too.
Seasoned with country cured pork!
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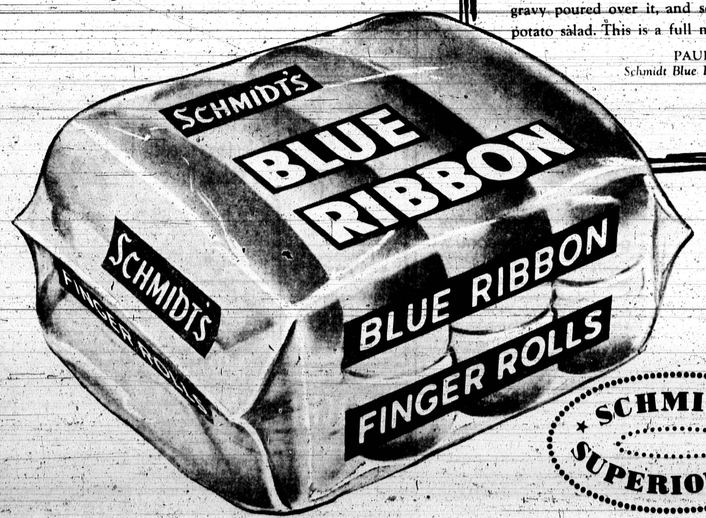
YOU HAVE NEVER TASTED A HOT DOG UNTIL YOU EAT A HOT DOG ON A FRESH SCHMIDT'S BLUE RIBBON ROLL!

"A TERRIFIC SANDWICH"
At our house we like an open-face roast beef sandwich served on a Schmidt Blue Ribbon Finger Roll with roast beef, gravy poured over it, and served with potato salad. This is a full meal.
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Schmidt Blue Ribbon Bread, Salesman