WHEN YOU FINISH READING YOUR AFRO PASS IT along TO A FRIEND

#1 IN MARYLAND!

CORONET VSQ BRANDY

the before and after dinner brandy

Sit back, relax, and enjoy Coronet VSQ Brandy . . . the lighter milder brandy. Make your next highball with Coronet. And to add a gracious touch to your after-dinner hour, sip Coronet straight in a snifter.

We pledge that Coronet is as fine as any imported brandy. So try Coronet Brandy first.

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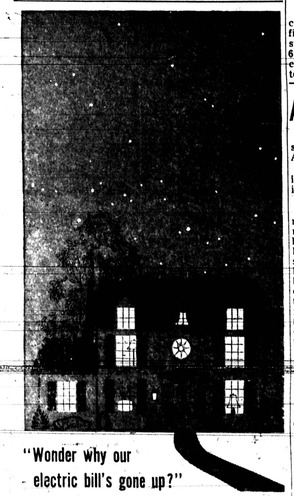

"Wonder Why our electric bill's gone up?"

Happens every fall for most families. The family moves back inside after spending the summer outdoors. With the increased family activity, the extra and heavier use of appliances, and use of more lights, the bill goes up.

Then, too, everybody seems to use more and more electricity as time goes by. New appliances (perhaps you have a second TV in your home). New children (the more children, the more you need electric service). Teen-agers (they need good lights for their school work).

But even though your bill is higher, electric service is still one of the best bargains in your entire budget. Did you know, for example, that the average price per kilowatt-hour is actually less than it was 25 years ago?

OUR 145TH YEAR

BALTIMORE Gas and Electric COMPANY

PROGRESS • SERVICE • DEPENDABILITY

BEST BUYS

Turkey prices good for Thanksgiving

Turkey provides something special for the traditional Thanksgiving holiday fare.

Indulge your family with one of the most tempting, eye appealing, nutritious, economical meats. Make other food selections from the seasonal offerings in liberal supply.

This year growers are raising 106 million birds, as compared to 82 million last year. Nearly half the increase is in the heavy white breed indicating that turkeys from 12 to 16 pounds and over will be plentiful.

The marketing of turkeys which twenty years ago was seasonal for holidays and largely fresh turkey has changed. Today approximately 80 per cent of the output of turkey is marketed frozen. Slaughter is at peak quality under inspected wholesome conditions, and fast frozen at sub zero temperatures and storage at zero degrees; frozen turkey is an excellent quality bird.

• • •

WHEN SELECTING a frozen turkey, look for a white to yellow skin color, plumpness and the absence of pin feathers. Look for any bruises or freezer burn which may be undesirable.

The refrigerator is the best place for thawing a frozen turkey. Allow one to three days. Fast defrosting can be done under cold running water in one to six hours.

In either case do not remove the original wrap when defrosting. When completely defrosted, prepare for the cooking process. Do not stuff until just ready for the oven. Allow plenty of time for a slow cooking 325 degrees F-350 degrees F, so the bird is throughly cooked.

• • •

OTHER SUGGESTIONS for the holiday meat include chicken, beef or pork roast or baked ham.

Cranberries are another traditional food in liberal supply, about 15 per cent above a ten - year average. Sold in one pound film bags, or window boxes, fresh cranberries have many tasty uses. You may also select one of the processed forms in whole berry or smooth sauce or cranberry juice. While the fresh berries are seasonal why not use them for sauce, salads and desserts.

• • •

VEGETABLE offerings are many and varied to suit your menu. White and sweet potatoes are economies. Cauliflower and broccoli are on the best buy list. Mushrooms are in generous supply. When preparing vegetables add mushrooms to green beans, peas, and others to dress up the vegetable service. Supplies of sauerkraut are more than ample for those who serve it with a turkey meal.

The best fruit buys include apples, and Emperor or Red Grapes. Citrus supplies are increasing. Pumpkin for pie is in order for the coming holiday. Fresh pumpkin is available, however the canned pumpkin is a convenience that is not more costly than using fresh and is a time saving item. A spicy pumpkin pie will be a tempting dessert.

Look for specials in red meats for immediate use prior to an anticipated holiday feast. Bacon is lower in price. Medium - sized eggs are the best buy.

• • •

RAW CRANBERRY Relish is made with 4 cups fresh cranberries, 2 unpeeled oranges, 2 cored unpared cooking apples, 1 unpeeled lemon, and 2½ cups sugar.

Put raw cranberries and apples through food chopper using medium blade. Quarter and remove seeds from oranges and lemon and put through food chopper. Add to cranberries with sugar, blend. Refrigerate several hours or overnight to mellow. Makes 3 pints.

Olives and cornbread combine in new stuffing for turkey

Cornbread crumbs, pieces of rich-tasting ripe olives and crisp bacon make "Olive-Cornbread Stuffing" a distinctive flavor that will make any turkey taste that much better.

Add bread crumbs, instant minced onion and other seasonings, mix with broth, and you'll have a stuffing fit for a fall feast. Glossy ripe ess detfeoloivo,19 tkvee olives lend a festive look to every party, and they help turn everyday meals into something extra-special.

OLIVE CORNBREAD-Stuffing is made with 1½ cups ripe olives, 3/4 cup finely cut bacon, 3 tablespoons instant minced onion, 6 cups cornbread crumbs, 6 cups soft bread crumbs, 1½ teaspoons salt, ½ teaspoon pepper, 2 teaspoons poultry seasoning and 1 cup broth.

Cut olives into large pieces. Cook bacon until crisp. Combine all ingredients except broth, then pour broth over all and mix lightly.

Sufficient stuffing for 12 to 15 lb. turkey.

Apple Crisp

Take a tip from the Pennsylvania Dutch and serve Apple Crisp for dessert.

The secret, here, however, is to cut cooking time by using shredded wheat biscuits.

• • •

THIS APPLE CRISP is made with one - fourth cup margarine or butter, one-half cup brown sugar, firmly packed, one - half teaspoon cinnamon, three cups bite - size shredded wheat biscuits, crushed, one - half cup granulated sugar, one teaspoon cinnamon, one-fourth teaspoon nutmeg, one-fourth teaspoon mace, three cups chopped tart, apples, unpeeled, one teaspoon lemon juice, one tablespoon margarine or butter, and one-fourth cup dark corn syrup or molasses.

• • •

HEAT OVEN to moderate (350 degrees). Grease 9½ x 6½x 1½-inch baking dish. Melt margarine, brown sugar, and one - half teaspoon cinnamon.

Add bite - size shredded wheat biscuits. Stir over low heat until shreds are uniform. Combine sugar and remaining spices. Sprinkle apples with lemon juice and sugar mixture.

Mix thoroughly. Place cereal crumbs, except for three - fourths cup, in bottom of baking dish. Top with apple mixture. Dot with margarine. Sprinkle with remaining crumbs.

Drizzle with syrup. Bake 50 minutes, or until apples are tender and crumbs are crisp and brown.

Serve warm with plain or whipped cream.

Yield: six servings.

We Wives back AFRO festival

The We Wives, meeting with Mrs. Warren Weaver on Tuesday night, voted to support the Festival of Music sponsored to benefit the AFRO's Mrs. Santa Fund. The group, headed by Mrs. Medford Reynolds, purchased 55 tickets.

7117 by Alice Brooks

JIFFY - KNIT HIT — These cozy, cuddly slippers ring a bell with the barefoot set. Especially appealing is the reindeer.

You'll make a jiffy - knit slipper in an evening — one flat piece plus bell - trimmed band.

Pattern No. 7117 contains chart, directions and sizes for children from four to 12.

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FRESH, YOUNG and flattering is this dressy crocheted pillbox and pyramid. Made it in black, brown or a sparkling bright color.

Veiling threaded through double crochet creates a light - as - air look. Simple crochet. Pattern No. 7008 includes directions for all sizes.

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

Send to Alice Brooks, care of AFRO - AMERICAN Pattern Department, P. O. Box 163, Old Chelsea Station, New York 11, N.Y.

Print plainly name, address, zone, pattern number.

• • •

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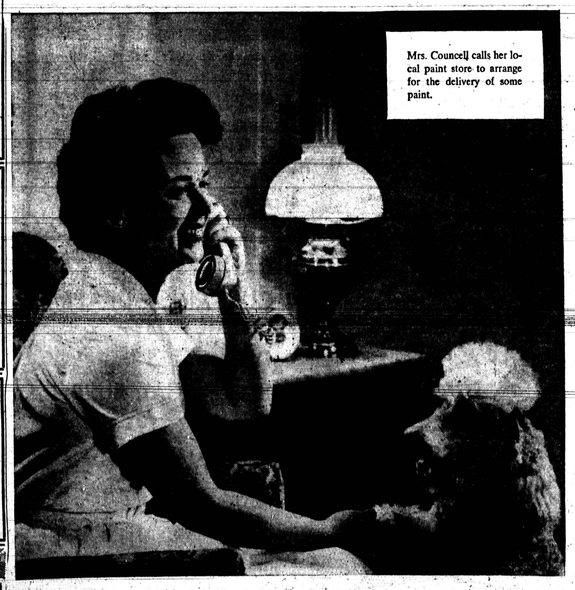


Mrs. Councell calls her local paint store to arrange for the delivery of some paint.

Mrs. Marbury L. Councell recently kept a diary for us, of all the telephone calls her family made over a two-week period.

The purpose, to see how much time, traveling and money their telephone saves them.

At the end of the two weeks, this is what Mrs. Councell estimated she saved, in money—$21.43. Also she saved 192 miles of traveling around, plus 18 hours of working time. And to Mrs. Councell, the busy mother of four young children, those "extra" eighteen hours probably were the most important.

If you kept a telephone diary, chances are your totals would be different. But one thing is almost certain—you'd find, too, that your telephone does far more for you . . . than the small amount it costs.

THE C & P TELEPHONE COMPANY OF MARYLAND

WHEN YOU FINISH READING YOUR AFRO PASS IT ALONG TO A FRIEND

A dash of ginger adds lift to pumpkin, sweet potato pies

Pie season is here, and as the holidays bear it's sure to be pumpkin or sweet potato pie.

These favorite American pies depend on a bit of ground ginger for the ultimate in good flavor.

GINGER PUMPKIN Pie is made with one cup of sugar, a tablespoon flour, a half teaspoon salt, three-fourths teaspoon ground cardamon, a teaspoon ground ginger, a teaspoon ground cinnamon, a fourth teaspoon ground nutmeg, one whole egg.

• • •

ALSO three egg yolks, one and a half cups mashed cooked pumpkin, one cup milk, pastry for one-crust nine-inch pie, two tablespoons preserved ginger syrup, one-fourth cup sliced preserved ginger, and meringue.

Combine sugar, flour, salt and spices. Beat in eggs. Stir in pumpkin and milk. Pour into pie plate lined with unbaked pastry.

Bake in a preheated hot oven (400 F.) 35-40 minutes or until a knife inserted in the center comes out clean.

Spread hot pie with the ginger. Spread with meringue. Bake in preheated slow oven (300 F.) 20 minutes or until meringue is golden brown.

Serve warm or cold.

• • •

TO MAKE MERINGUE add one-fourth teaspoon salt to three egg whites. Beat until they stand in soft peaks, gradually beat in one-fourth cup sugar. Spread over top baked pumpkin pie.

• • •

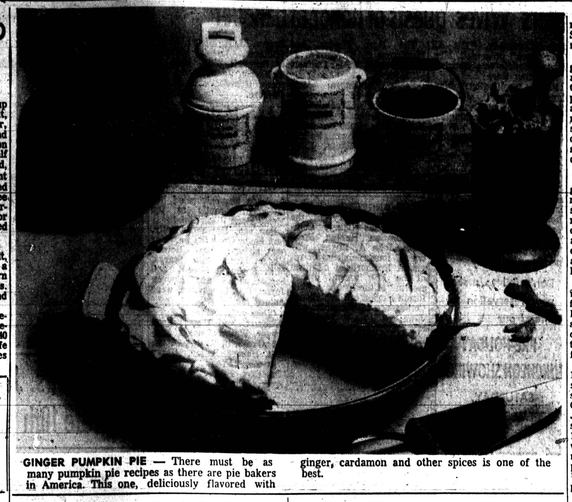
FOR SWEET POTATO pie use three-fourth cup sugar, one-half teaspoon salt, one teaspoon ground ginger, three-fourth teaspoon ground cinnamon, one-half teaspoon ground nutmeg, one-half teaspoon grated lemon rind.

Also two tablespoons light corn syrup, two cups mashed cooked sweet potatoes, three eggs, one cup undiluted Carnation evaporated milk or light cream, and one unbaked nine - inch pie shell.

• • •

COMBINE SUGAR, salt, spices and lemon rind in a mixing bowl. Stir in corn syrup and sweet potatoes. Beat in eggs. Add milk and mix well.

Pour into an unbaked nine-inch pie shell. Bake in a preheated hot oven (400 F.) 40 to 45 minutes or until a knife inserted in the center comes out clean.



GINGER PUMPKIN PIE — There must be as many pumpkin pie recipes as there are pie bakers in America. This one, deliciously flavored with ginger, cardamon and other spices is one of the best.

From Mildred's Kitchen

by Mildred Brooks

Jewel of a dish for after holiday

Are you planning a Buffet Supper to entertain your friends during the Thanksgiving Holidays? If so, make a tasty casserole the main feature of your menu. Such a dish can be prepared far ahead of time. This will give you time to be the Hostess with the calm, "unruffled," charming look, upon the arrival of the Guests.

This recipe is one that will bring out all your culinary skills. Let's call it "THE BASIC HOLIDAY CASSEROLE." It's a combination of a piquant cheese sauce, fowl-fish or meat, and the pastes with embellishments. The Recipe serves 6 to 8 guests.

In the top part of the double boiler, melt 2 tablespoons butter, add 1 small onion — minced, and about 1 cup — thinly sliced celery. Cook over low heat until transparent, only. Blend in 2 tablespoons flour, 2 teaspoons salt and 1/8 teaspoon pepper and cook for about 2 minutes. Remove pan from fire and gradually add 2½ cups milk (skim milk for dieters). Place over boiling water, stirring constantly.

Add ¼ teaspoon dry mustard, 2 teaspoon Worcestershire Sauce, cook until sauce is smooth and thickened. Add 1 cup grated cheese (American, Parmesan or Romano), 2 cups diced left - over turkey or chicken, ¼ cup chopped pimento and 1 cup chopped green pepper. While sauce is cooking, prepare an 8-oz pkg thin spaghetti according to directions on package. Drain and add to sauce - mixture.

In your prettiest shallow casserole dish, place spaghetti - mixture. Sprinkle with about ½ cup bread or corn flake crumbs and dust with paprika. Bake in a 375 degree oven for 20 minutes or until lightly browned on top. (Bake around 350 degrees for a glass baking dish).

If refrigerated before baking, let stand about 25 minutes at room temperature before baking. Don't forget to garnish with parsley before serving.

• • •

IN SPITE of the long list of ingredients for this casserole, it really is very easy to prepare — once the ingredients are assmbled. To add "jewelry" to this Basic "dress," the Casserole, these ideas might be employed: Instead of spaghetti or other pastes as noodles, shell macaroni, etc — diced cooked potatoes or cooked rice, even wild rice may be used. The Sauce may be "hot" or bland, depending on your taste. This is an excellent dish to which your favorite herb (as basil, marjoram or rosemary) may be added. A cup of chopped nuts —walnuts or roasted almonds — added to the sauce, would make this Casserole quite elegant.

Accessories, as sliced stuffed olives, chopped pickles or mushrooms may enhance the flavor of this dish, also. To make a complete change, chopped ham or shrimps may be substituted for the turkey.

To complete the Buffet Supper Menu, adorn your table with an attractive bowl of crisp salad greens with at least 2 kinds of dressing. In your Bun-Cozy have the most delicious hot rolls you have ever made (or bought). Plenty of good hot coffee can round out the meal.

• • •

A DESSERT MAY or may not be a part of your Buffet Menu. A tray of fresh fruit may please your guests, especially those who are "weight - watchers." However, if you go for scrumptious desserts, this Sherry-flavored delicacy may be your delight:

SHERRY CHIFFON PIE

1 envelope unflavored gelatine (1 tablespoon)
¼ cup cold water
½ cup boiling water
½ cup sugar
½cup cooking sherry
1 cup evap. milk, chilled icy cold
2 tablespoons lemon juice
9 - inch graham cracker crust

Soften gelatin in cold water. Add boiling water and stir until completely dissolved. Stir in sugar and sherry. Cool until it begins to thicken. Whip milk until stiff. Fold in lemon juice, then add the thickened mixture. Pour into chilled pie crust. Chill. Just before serving, garnish with whipped cream and decorate as desired. Serves 6 to 8 guests.

Stroganoff

It's great fun when you can make something brand new from an old favorite. Meat Ball Stroganoff is a delicious example.

Savory meat balls, cooked with a rich, tasty, "sour-cream" sauce are served over cooked noodles.

The meat balls themselves are sparked with tangy flavors . . . catsup, Worcestershire and onion. Double-rich evaporated milk serves as the binder, so no egg is necessary.

The sauce, prepared from a Mushroom soup base, has the wonderful flavor of sour cream because it's made with Carnation Evaporated Milk and vinegar.

• • •

MEAT BALL STROGANOF is a one dish spectacular served with a salad and light dessert. The zesty, elegant flavors in this dish make it a welcome treat for special guests, too.

The recipe requires 1 lb. ground lean beef, 1 tsp. salt, ¼ tsp. pepper, ¾ cup catsup or chili sauce, 1 tbsp. Worcestershire sauce, ¼ cup finely cut onion, ½ cup corn flake crumbs, 1½ cups Carnation Evaporated Milk, 2 tbsp. flour, 2 tbsp. hot shortening, 1 tbsp. vinegar, 1 can cream of mushroom soup, and 1½ tsp. Worcestershire sauce

In a 2 - quart bowl mix ground beef, salt, pepper, catsup, 1 tbsp. Worchestershire sauce, onion, corn flake crumbs, and ½ cup Carnation Milk. Shape into 16 meat balls. Roll in flour. In a 10-inch skillet brown slowly in hot shortening. Drain off drippings.

Push meat balls to side of skillet. Add a mixture of 1 cup milk, vinegar, soup and one 1½ tsp. Worcestershire sauce. Heat until steaming hot. Do not boil.

Serve over cooked noodles. Makes 4 servings,

As elegant-looking as its name sounds, "Nob Hill Slaw" sends slaw soaring to new flavor heights.

Ruby - hued Flame Tokay grapes, halved and seeded, are combined with strips of Cheddar cheese, sliced green pepper, chopped pimiento and shredded cabbage to make this multi-colored salad. Toss it with a peppy dressing and chill before serving as an eye-opening dinner treat.

• • •

DAZZLING TOKAY grapes give a flavorame lift to many autumn salads, desserts, and entrees. Their rich color, crisp texture and delightful juiciness, besides adding to the pleasure of everyday meals, make them appealing snacks for out-of-hand eating.

They are always welcome in school lunch boxes and for afterschool nibbling. Flame Tokays will be in season until the Christmas holidays to live up to their reputation of being the world's finest table grapes.

Nob Hill Slaw is made with 1½ cups Tokay grapes, 2 cups shredded cabbage, ½ cup sliced green pepper, ½ cup Cheddar cheese, cut in Julienne strips, 2 tablespoons chopped pimiento, 1/3 cup oil, 3 tablespoons wine vinegar, 1 teaspoon mustard seed, ¾ teaspoon paprika, ½ teaspoon salt, and ¼ teaspoon freshly ground pepper.

Halve and seed grapes. Combine with cabbage, green pepper, cheese and pimiento in a large bowl. Combine remaining ingredients in a small jar. Shake well. Toss lightly with slaw mixture. Chill before serving.

Makes 4 to 6 servings.

It's the BALANCE that counts

It's the balance of ingredients in baking powder that governs its leavening action. Only when these are scientifically balanced can you be sure of uniform action in the mixing bowl plus that final, balanced rise to light and fluffy texture in the oven.

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FULL SHANK PORTION 29c lb.

BUTT PORTION 39c lb.

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FULL BUTT OF HAM . . . . . lb. 49c

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FRESH FROM THE KITCHEN FOR THE HOLIDAY—CRANBERY & ORANGE RELISH . . . . lb. 39c

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JUICY, BONELESS SHLD. STEAK . . lb. 89c

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TENDER CUT PETITE STEAK OR ROAST lb. $1.19

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TORCO DELUXE 2-PLY DINNER NAPKINS 4 boxes of 50 45c

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GLACE CITRON PEEL . . 8-oz. Tray 35c

GLACE SLICED PINEAPPLE . . . . 8-oz. Tray 59c

SUNMAID CURRANTS . . . . 11-oz. box 25c

FOOD CLUB SEEDLESS RAISINS . . . . . 15-oz. box 23c

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