# —Gadabouting in Baltimore

(Continued from page 11)

Those present were: Ellen Johns, Vyna Skinner, Marion Myers, Jessica Taylor, Anita Myers, Jimmy Laforest, Marjorie Chatman, Margery Sheffey, Anethia Williams, Inna Collins, Mary Sprow and Floretta Clark.

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**ADD TO NEW** groups here a Baltimore Chapter of the Modern Cinderellas.

The unit was formed by the national organizer, Mrs. Inez B. Johnson Saturday, with Mrs. Lillian Maith as hostess. After the acceptance of civic improvement and travel as the objectives of the club, the members made plans for a benefit cocktail party at the Sphinx Club on May 8, from 5 to 9 p.m.

Mrs. Inez B. Johnson, a native Baltimorean, an artist, and a supervising teacher in the public schools, organized the original chapter of the Modern Cinderellas in New York City in 1954.

Members of the Baltimore Chapter are:

Mrs. Dorothy T. Huskety, president; Mrs. Constance Brent, secretary; Mrs. Audrey Bennett, business manager; Mrs. Antonie Purdy, treasurer; Mrs. Lillian Maith, chaplain; Miss Lillian G. Dabney, reporter; Miss Florence Dennis; Mrs. Louise Lockerman, and Mrs. Inez B. Johnson.

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**KAPPA CHAPTER**, Iota Phi Lambda Sorority, met for the March meeting on Saturday at the Cortez Peter's Business School.

The hostesses for this meeting were Soror Naomi Lee, Marie Lewis and Mary B. Hamleiter.

Other sorors present included:

Gladys McCoy, Frances Morris, Odessa Howard, Josephine Wallace, Ida Newton, Mable Waters, Mildred Ayers, Fannie Poulson, Claudine Franks, Evelyn Wilkey, Mary Crump, Thelma Biggetts, Mary Ames, Gladys Palmer, Helene Gwynn and Margaret Hill.

The members were busy planning for their Eastern Regional Conference which will be held in Hartford, Conn., March. 18 through 20. Soror Mable Waters has been elected delegate.

Sorors Mary B. Hamlette and Naomi Lee will represent the sorority at the conference of the Maryland League of Women's Club.

**TWO-YEAR-OLD** Lisa Randolph celebrated her birthday at a party given by her parents, the Lloyal Randolphs, Saturday.

And what do two-year-olds do at a party? Well, for one thing, Lisa wore her prettiest party frock ... a little organdy number, ruffle rimmed she blew out candles on a prettily decorated cake, hopped up and down with other tiny guests, and squashed balloons' along with:

Robert Chissell, Benjamin Phillips, Rudolph Redd, Mark Carter, Rodger Matthews, Jones Stokes, Paul Becker, Clinton Jennifer, J. P. Grant ...

Robert Barksdale, Rosaerl Julian, Marilyn Harris, Irvine Williams, Roxanne Miller, Alice Tucker, Gai Harrison and Michael Brooks.

**POT POURRI:** Goucher College is quietly passing the word around that they would like a top-grade nominee for entrance and a scholarship. Sorority educational committees might note and send such a nomination to Dr. Ivan McKnight, president. Mrs. Elizabeth Henderson is off to Chicago to attend the conference of principals of schools.

Mrs. Robert Berkstresser, this week, the drug store cut out that segregation stuff. CORE interviewed, explained, the manager said "Twas inevitable, so please, no student sit down."

The Urban League dinner was held up a few minutes, Sunday, because, I hear, the head waiter reneged. Maybe that is why there was such excellent service from the waiter staff.

Incidentally, the affair was truly lovely to look upon ... such smart frocks in the ladies' wear.

The board members, Mrs. Maurice Adams in black lace, a chic matching hat; Mrs. Calvin Ashe in pastel tissue taffeta with the new fly-away collar ... dickeyed with self-colored lace, one of the new spring straws, encrusted with beads.

The most quietly dressed, the most elegant, Lady (Mrs. Theodore McKeldin) in navy blue, a soft rose hat; the hat I'd give a pretty fly for were it mine. Mrs. Edgar McEwen; a sort of gray-beige affair embroidered and encrusted in gold and brown;

The prettiest ensemble worn by Mrs. Marshall Bright, a brilliant flowered princess frock with fitted torso and full skirt, and topped by a chapeau of flowers ... same colors. One of the prettiest. Mrs. Selina Forehand in pale mauve turban of net topping her black and white frock; and Mrs. Walter Dixon in white, her sheer wool frock with sweetheart neckline and her tiny chapeau dripping red rosebuds at the fore."

SISTERLY HOURS—Shown at one of the series of parties held annually by Epsilon Omega chapter, so that, in small groups, AKA sorors will know each other better, are, left to right: Sorors Estella Rheubottom, Evelena Henderson, Gladyce B. Jones, Maude Williams, Theresa K. Brown, Ida Collick and Gloria Swann.

MR. AND MRS. EMANUEL CHRISTIAN were married in Baltimore recently. The couple, center, above, was attended by Warren Smith, left and Miss Audrey Hunt. Mrs. Christian is the former Miss Annie Ruth Brandon.

# Ann Holmes marks birthday

Miss Ann Holmes celebrated her 13th birthday at a party at 4005 Gradlock Ave., recently.

Attending were:

Mabel Reay, Roberta Gill, Irene Jetters, Joanne Matthews, Barbara Jean Peay, Georgia A. Peay, Barbara Jean Braxton, Jeraldine McClinton;

Scott Williams, Eugene Robinson, Donald Robinson, Mary Clegg, Sheila Young, Carolyn Ranson, Dorothy Ransom, Lucy Ferguson, Arelia Clegg;

Clay Sands Jr., Hattie Wade, Delores Watson, Barbara Ann Kilgore, Brenda Peay, Joan Matthews and Barbara Berry.

**ENGAGEMENT ANNOUNCED**

The engagement of Miss Altoona Young, daughter of Mr. and Mrs. Jack Young of 319 W. Hoffman St., to Lawrence Vaughn, of this city, has been announced. The wedding will take place on May 1.

# 28 contestants enrolled in Della Sorority Baby Contest

Epsilon Sigma Chapter of Delta Sigma Theta Sorority is sponsoring a baby contest for the benefit of its sponsorship program. The contest which opened March 3 will continue through April 2.

Awards will be given for the largest number of votes sold. Among the contestants are Benjamin M. Fernandis, Denise Anne Smith, Bettye Lucinda Nick, Bruce Hawkins, Carol Hawkins, Emilie M. Gibson Jr., Wanda Carlota Rawlings, Lois Stokes, Karl King, Audrea Custis, Marilyn Lewis, Pamela Murphy, John A. Harvey Jr., Du Von Winborne, Charleen Heard; Also entered are:

Mona Anderson, Dona Anderson, Barbara Jenkins, Jacqueline Payton, Lynn Anderson, Larry Luck.

# Janet Dillard marks birthday

Valerie Janet Dillard, daughter of Mr. and Mrs. Ivory G. Dillard, of 707 Baker St., celebrated her fifth birthday with a party presented at the Little Folks Theatre last week.

The program included, tap dancing and singing by some of the members of the Little Folks Theatre.

Guests attending were:

Sharon Hebron, Ruth Lightson, Gwendolyn Robeson, Naomi and Paula Williams, Vivian Cockrell, Delvon Mason;

Ersella Datcher, Paulette Carter and Mildred Deanes, and Master Joseph Green, Ernest Claybourne, Gregory Green, Vernon Wheaden Jr., and Alvin Carter.

Mrs. Foreman, pre-kindergarten teacher at School No. 112, attended the party as special guest.


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Custom made furniture, slip covers. Free information.
Howard and Friend
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NO COVER CHARGE
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Smart New Way to Serve a Fine Old Dish... Chittlins'!
KREY CHITTERLINGS
Cooked in their own juices ... full of flavor and ready to eat!
Watch the smiles when they taste the zesty goodness of choice chittlin's, ready-cooked and seasoned to all the flavor sealed in ... and no odor! Easily the most delicious dish ever set before a hungry family. Get Krey Chitterlings today for dinner tonight!
KREY ..."rhymes with my"
Kinsky Wisconsin Meat Products Since 1887
KREY PACKING CO., ST. LOUIS 7, MO.

YOU'RE INVITED!

In the above picture Mrs. Harriet Clarke, make-up artist of Boston, Mass., is making up Miss Mattie Howell, who is wearing an Anne Blair creation the "A" Center Hair Style.
HAIRSTYLE DEMONSTRATION
By MRS. ANN BLAIR
MAKE-UP DEMONSTRATION
By MRS. HARRIET CLARKE
Master Beauticians Center
1522 MADISON AVE.
TUES., MAR. 22nd — 8 P.M.
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FREE ADMISSION
BEAUTICIANS REGISTER NOW!
In Our Advanced Class The ADVANCED HAIR STYLING. Use Our Budget Plan. Visit or Call. Ann Blair—1355 W. North Ave. Madison 3-9512
NO WAITING NOW
Our New Stylist Mrs. Tayler will be happy to serve you.


# CLUB NOTES

LES DI XAMIES — The club entertained at a cocktail party at Gamby's, Sunday afternoon.

A recent meeting of the group was hosted by Mrs. Dorothy Wilkins of 1714 N. Calhoun St. Three new members were welcomed to the club. They were Mesdames Wilhelmina Brown, Lillian Cornish and Margaret Dyce.

A business, cards and refresh ments enlivened the evening.

**SARDONYX**—The social club met in the home of Mrs. Anna Dowell, 517 Bloom St., recently, and completed plans for variety supper to be given on the 31st at 1523 Retreat St.

Dinner was served by the hostess.

Club officers includes:

Mesdames Annie Smother, president; Lillie Owens, vice president; Mary Dowell, treasurer; Lillie King, financial secretary; Margaret Henson, recording secretary; Minnie Alston, business manager; and Walter Alston, chaplain.

The next meeting will be in the home of Mrs. Henson, 2911 Belmont Ave., on March 31.

**ZENITH EIGHT** — The social club met on Wednesday evening at 2702 Ellicott Drive. Mrs. M. Lawson and Mrs. D. Green became members.

**ROMANIA** — Plans for a literary and musical program were completed when the club met this week. The program will be held in Odell Fellow Hall Sunday. Mrs. Pauline Palmer, a member of the club, died last Sunday.

**ARBOR VITAE** — The savings club was entertained by Mrs. Clara Stanley of 1818 Division St., this week.

The next session will be with Mrs. Maud Capers, 2514 Druid Hill Ave.

**SATURDAY EVENING TEN**—William Smith was host at the meeting, last week when dinner followed the business session. Plans for a supper party on May 21 were made. Mrs. Lorena Adams is president of the group and Mrs. Catherine Harris is recording secretary.

**ECLIPSE** — The pinochle club met at the home of Mrs. Estella McKenny, 1012 N. Stricker St., Wednesday.

Prizes went to Mrs. Mary Johnson, first; Mrs. Dorothy Diggs, second; Mrs. Camilla Hoffman third; Mrs. Gertrude Gross, a guest, received a gift. Mrs. McKenny is president of the club.

**UPTOWN** — The social club was entertained by Mrs. Ruth Watford of 567 Baker St., Friday night.

This evening the group will meet with Mrs. Olivia Carroll, president.


WARNING!
Don't let cough from common cold hang on
Chronic bronchitis may develop if your cough, chest cold, or acute bronchitis is not treated and you cannot afford to take a chance with any medicine less potent than Creomulsion. It goes into the bronchial system to help loosen and expel germ laden phlegm and aid nature to soothe and heal raw, tender, inflamed bronchial membranes.
Get a large bottle of Creomulsion at your drug store. Use it all as directed. Creomulsion is guaranteed to please you or druggist refunds money.
CREOMULSION
relieves Coughs, Chest Colds, Acute Bronchitis


# South Baltimore Notes

By GEORGE W. E. HILL and MARIE LITTLES

The officers and members of the 22nd Ward Civic Club held their first anniversary sermon at Shiloh Christian Community Church on Sunday, March 6.

The feature of the program was Mrs. Susie Porter Williams. It was a splendid affair.

**The officers of the organization are Augustus D. Knox, president; Vincent A. Wheeler, vice-president; Miss Dorothy Felder, recording secretary; Mrs. Martha Riley, financial secretary; James House, treasurer;**

Mrs. Martha Jackson, chairman; Mrs. Dorothy Town, co-chairman; Samuel Scott, business manager; Mrs. Viola Goodwin, sergeant-at-arms; Benjamin Abraham, chaplain and advisor, and Miss Dorothy Robinson, editor.

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**THOSE ON THE** committee are Miss Elsie Gordan, William Williams, Mrs. Evelyn Shipley, Mrs. Carrie Abraham, Mrs. Sarah Brown, Mrs. Beatrice Perry, Mrs. Bessie Washington, Mrs. Lillian Diggs, Mrs. Roberta Abraham, Mrs. Olivia Smith and Florence Hartmen.

**Mrs. Mary Thomas, Mrs. Susie Norris, Mrs. Susie P. Williams, Mrs. Gertrude Bush, Albert Brooke, Miss Doris Simpson, and Mrs. Roselie Hamlet.**

The Rev. G. W. Baynard is paster of Shiloh Church. The organization's motto is "Your community is your business. Help to improve it now."

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**THE 49th** Annual Women's Day was held at Bennerer AME Church on Sunday, March 13. The program was very enjoyable.

Those on the program were Miss Marian Gibson, Women's Choir; Mrs. Elizabeth Saunders, Mrs. Mabel Rose, Mrs. Louise McCoy, Mrs. Dorsie Wilson, Mrs. Lou Edgehill, Mrs. Louise Johnson, with the exception of the Royal Light Singers who spoiled it.

**Others participating in the program were Rev. Laura Edwards, Mrs. Bertie Warner, Mrs. Lelia Brown, Mrs. Amanda Saunders, Mrs. Ella Ford, Mrs. Beatrice Dennard, Mrs. Mary Moore, Mrs. Beatrice Harris, Mrs. Darese Carter, Mrs. Ethel Johnson, Mrs. Carrie Beil, Mrs. Ella McKnight, Mrs. Cordelia Savage and Mrs. Georgeanna Wesley.**

The officers are Mrs. Gonzell Thompson, president; Miss Lucy Hammond, general chairman; Mrs. Gladys E. Gantt, vice-president; Mrs. Georgeanna Wesley, secretary; Mrs. Blanche Mack, program chairman; Miss Mariann A. Gibson, directress-organist, and the Rev. S. A. Thompson, minister.

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**THE SONS**, daughter, and sister of Mrs. Laura Janney Johnson gave a surprise birthday party for Mrs. Johnson at the home of her daughter, 1414 Mulberry St., on Sunday, Feb. 13.

Relatives present were Mr. and Mrs. Rosie Sydner, Mr. and Mrs. Herman Enos Taylor, J. Taylor, Mrs. Kate Swann, Mr. and Mrs. Lum Gross, Mr. and Mrs. Benjamin Stewart, and Gordon Smith.

Friends consisted of the Rev. Mr. and Mrs. Thomas Davis, Charles Rice, Mrs. Bertha Johnson, Mrs. Essie Kitchen, Mr. and Mrs. Melvin Cooper, Mrs. Bertrause Shipp, and Mr. and Mrs. William Buck.

Gifts were received from Mrs. Pearl Pemberton, Miss Lucy Hammond, Solomon Funo, Mr. and Mrs. Leon Smith of Salisbury, Md., George Brown, Mr. and Mrs. Frank Pitts, Ida Brown and Miss Bertha Hammond.

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**A PANEL** discussion, "Health in the Community," was held Tuesday during P.T.A meeting at School No. 112. Mrs. Dorothy Williams was the moderator.

Other participants were Dr. Raymond Gray, economist; Interman Levin of the Family and Children's Society; Mrs. Eleanora Robinson, nurse; Mrs. Harriett W. Jones, school social worker, and Robert Coleman, recreation leader.

**Miss Shirley Boardley, 809 S. Sharp St., considered by many in South Baltimore as a leader in fashions for young ladies, looked very stunning Sunday.**

She was dressed in a gunmetal tweed coat with deep cuffs, pleats falling to a full neptune, accent-ed with a gray and white string waistline, with white sailor collar, worn over a deeply notched collar.

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**GRAND TREASURER** Daughter Pearl Brown and Daughter Margaret Neal, secretary to the organization's motto is "Your community is your business. Help to improve it now."

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**A BIRTHDAY** party given by Mrs. and Mrs. Thomas Cooper, 614 W. Hamburg St., for their god-child, Virgin Glover, was held Thursday evening at 184 W. Hamburg St.

Ice cream, candy and cake were served.

Those present were Ronda Peters, Nancy Valerie Allen, Michel Tivanna, Debra Merritt, Sherry Merritt, Gregory Vaughn, Glynese Vaughn, Elrey Vaughn, Keith La Mott and Paul Glover.

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**ROBERT (ESQUIRE)** Payne, well-known South Baltimorean, on Sunday, indicated what a well dressed man should wear.

**Mr. and Mrs. Ferry Lea of Manessen, Pa., have announced the engagement of their son, Edward Fleming Lea, to Miss Alicia Macer of 14 W. Hamburg St.**

The wedding date will be sometime in June.

Mr. Lea will graduate from the University of Pittsburgh in May.

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**LAURENCE HOPKINS** is the new manager of the Jumbo Confectionery Store on Hamburg and Sharp Sts.

Mr. Hopkins, a native of Muskogee, Okla., and a World War veteran, has been employed by the Jumbo Company for 15 years.


MORE Hair Beauty
There's a special reason why just a touch of this "rich" hair dressing makes your hair so much more attractive all day long ... with that extra lustre and glamorous fragrance ... So soft, so smooth, so radiantly lovely!
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The biggest jar at the price! 25¢ also 15¢ 45¢
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# St. Patrick's Day stew

St. Patrick's Day, set aside for wearin' the green, will surely be observed food wise by serving a national favorite—Irish Stew.

There are many variations of the Irish Stew, but it is essentially composed of lamb, potatoes, other vegetables and seasoning. And we certainly are havin' the luck o' the Irish, to be so fortunate as to have a good supply of vegetables which blend well in Irish Stew, says Gwendolyne Clyatt, Food Economist, Baltimore Office of the Department of Markets, University of Maryland.

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**NEW CABBAGE**, with its bright green outer leaves, is in plentiful supply at attractive prices. Although not of Irish descent, what a story the cabbage would tell were it able to talk! It could rightfully boast of its family, its age, its size and its illustrious members. For cabbage belongs to one of the largest vegetable families. The clan includes such well-known relatives as cauliflower, Brussels sprouts, kohlrabi, kale and collards.

We eat about 30 pounds of fresh cabbage per person each year which is more than any other fresh vegetable with the single exception of potatoes. The quantity of cabbage eaten has changed but little in the last quarter of a century. It is popular as a raw salad vegetable and as a cooked dish either by itself or combined with other vegetables.

To get the maximum in flavor and nutritive value, cabbage should be treated well during cutting, cooking and seving.

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**CARROTS ARE** available in large quantity at very reasonable prices. This sunny-colored vegetable is an outstanding ingredient in Irish Stew and plays a leading part in other menu plans of the budget minded homemanager. Spinach is another outstanding leavy green vegetable offering for the week. Most spinach on the retail counters is in 10-ounce packages.

One 10-ounce package of good quality fresh spinach will yeild about 1 cups cooked spinach or about 5 cups of coarsley chopped salad greens. You can use fresh spinach in tossed salads. Spinach and onion rings, spinach and other salad greens and spinach and rosy, cheeked apple slices are good companions.

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**PORK SUPPLIES** are plentiful and prices are favorable for the food shopper. About 17 percent more hogs were slaughted under Federal inspection in January and February of this year than during the comparable 1954 period. This large supply has resulted in a downward pressure on prices. When you cook pork, your aim is to get a finished product that is juicy, has good flavor and texture and still has as much as possible of its nutrients. To accomplish that, it is essential to choose the correct cut of pork for the way you plan to cook it.

Fresh grapefruit and oranges as well as the canned citrus juices remain very economically priced.

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**GOOD BUYS** in high quality protein may be found at the fish counter in shrimp, shad, frozen fish fillets, as well as canned tuna fish. Eggs are available in plentiful supply.

**$10,000 SUIT**

Louis Gray, 629 W. Mulberry St. filed a $10,000 suit in City Court, this week against Baltimore Transit Company on grounds he was seriously injured Jan. 27 when he was pitched from a bus as the vehicle started up at Fremont and Mulberry St.


Eckels ICE CREAM
... DUTCH APPLE in the easy-to-slice pint package
Other delicious flavors
... AT ECKELS DEALERS ALL OVER TOWN


# Peach salad

Cool looking, with a marbled effect that comes from swirling crushed golden cling peach slices in a cottage cheese gelatin mixture, Sat's this "Frosty Peach Salad."

It's tart and refreshing too, with lemon rind and juice. This is a salad you'll want on your table from now on — straight through August's hot dog days.

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**Frosty Peach Salad** requires 1 envelope (1 tablespoon) plain gelatin, ¼ cup cold water, 1 cup cottage cheese, 1 cup milk, ½ teaspoon grated 1 rnon rind, 2 tablespoons lemon juice, ¾ cup crushed canned cling peaches, and salad greens.

Soften gelatin in cold water and dissolve by placing over hot water. Force cottage cheese through a sieve and blend in milk, lemon rind and juice. Stir in dissolved gelatin. Crush about 3 peach halves to make ¾ cup pulp, and stir into gelatin mixture.

Turn into individual molds and chill until firm. Unmold on salad greens. Garnish with peach slices, if desired.

Makes 5 to 6 molds.


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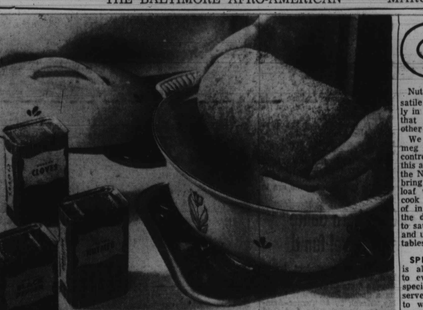

NUTMEG MEAT LOAF—You have of course tried a dash of nutmeg to a pie, a pudding or a drink. But added to a meat loaf you have a pleasant surprise in store. See "Cooking Fun" for this novel recipe.




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2 for 79¢
Reg. $1.00 SINGLE ITEMS 50¢ ea.
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# Butter-honey

The only thing better than crisply - coated tender meaty fried chicken is Butter - Honey Fried Chicken which smothers the browned chicken in a glorious golden sauce.

The Butter - Honey Fried Chicken is easy to prepare, too, for the chicken browns in the oven and continues cooking in the mellow sauce in the same pan.

Prepare this wonderful combination in an oven - proof baking dish and you can bring it to the table in the dish in which it cooked to delicate goodness. No watching is required, either, for this wonderful main dish cooks to perfection in the oven.

Butter - Honey Fried Chicken requires one chicken for frying, cut-up, 1 cup flour, 2 teaspoons salt, 2 teaspoons paprika, ¼ cup butter, ¾ cup Honey - Butter Sauce.

Dip chicken pieces in mixture of flour, salt and paprika. Melt butter in a shallow baking pan in a hot oven (400 degrees F.). Remove baking pan from oven. As pieces of floured chicken are placed in pan, turn to coat with butter; then bake skin side down in a single layer. Bake in a hot oven (400 degrees F) for 30 minutes.

Turn chicken. Pour honey-butter sauce over chicken and bake in oven, basting occasionally, for another 30 minutes, or until tender. Chicken may be basted with sauce once during last 15 minutes of baking. Arrange chicken on platter and pour sauce over pieces.

**Honey - Butter Sauce** — ¼ cup butter, ¼ cup mild flavored honey, ¼ cup fresh lemon juice. Melt butter. Combine with honey and lemon juice. Heat until thoroughly blended.

# Date puffs

Date puffs serve as individual coffee cakes.

Don't be concerned with the number of puffs the recipe makes for in the first place, you'll find it difficult to keep the plate filled.

In the second place, you'll find these puffs, made to taste so very good with fresh California dates, reheat beautifully, should any be left for a second breakfast.

For Date Puffs use two tablespoons shortening, one half cup sugar, one egg, two cups sifted all-purpose flour, one half teaspoon salt, three teaspoons baking powder, one half teaspoon nutmeg, one half cup milk, one cup sliced fresh California dates, one fourth cup powdered sugar, one half teaspoon cinnamon, and one fourth cup melted butter.

Cream shortening and sugar; add egg and continue creaming until light and fluffy. Sift flour with salt, baking powder and nutmeg; add to creamed mixture alternately with milk. Stir in dates.

Spoon into 18 well-greased muffin cups. Bake in hot oven (400 degrees F.) 20 minutes. Combine powdered sugar and cinnamon in paper bag. Dip muffins in melted butter and then in powdered sugar-cinnamon mixture.

Makes 18 medium-sized puffs.

# Mushroom sauce

Red table wine and beef, whatever the cut, just seem to go together.

We have added a touch of luxury, by way of broiled-in-butter mushrooms, and have evolved a sauce that is dreamy. Let it grace the most expensive filets and prime roasts — or let it raise the lowly hamburger to a higher position in life.

**MUSHROOM WINE SAUCE**

Regular one (3-oz.) can sliced broiled-in-butter mushrooms.

One third cup water, one beef bouillon cube, one third cup California burgundy or other red table wine.

One tablespoon cornstarch, and one half teaspoon kitchen bouquet.

Place contents of can of mushrooms, water and beef bouillon cube in saucepan. Bring to boil over moderate heat and allow cube to dissolve.

Combine and add wine and until sauce is thick and clear. cornstarch, stirring constantly. Stir in kitchen bouquet and serve immediately with your favorite form of beef and accompany with the remainder of the bottle of wine.

Yield: About one and one third cups sauce, enough for 4 generous servings.

# Shirred eggs

Shirred eggs and sausage are a delightful and easy dressed-up version of the traditional sausage and egg favorite. "Shirring" actually is no more than baking the eggs with a small amount of cream and the wonderful delicate flavor and texture of the eggs will make it a real favorite of your family.

Bake the eggs either in individual casseroles or prepare the combination for the whole family in a large casserole or baking dish, either way, you've a handsome and exciting new breakfast dish. While this combination cooks unattended in the oven, you're free for other breakfast preparations.

Because the wonderfully full-flavored Brown 'N Serve sausage likes are ready - cooked as purchased and require only browning to serve, they are ideal for combination with this egg dish. These sausages are ready for the table in the same time it takes to prepare eggs in any form and in this recipe the plump links heat easily with the eggs in the casserole.

In this recipe a half pound of the sausage will make 5 generous servings. Because these sausages are precooked as purchased, the waste fat is removed so that a half pound of the cooked sausage is equal to a full pound of regular sausage, and there is no grease to dispose of later.

**Sausage and Shirred Eggs**
**Yield: 5 Servings**

1 package ( pound) Brown 'N Serve Sausage, 5 eggs, 5 tablespoons cream, and salt and pepper.

Break the eggs into a buttered shallow baking dish 11 x 7 inches. Place two sausages between each egg. Sprinkle with salt and pepper. Pour 1 tablespoon cream over each egg. Bake in a moderate oven (350 degrees F.) fifteen minutes. Serve hot.

# COOKING FUN

Nutmeg is a surprisingly versatile spice. We use it traditionally in baking, but too often forget that its flavor enhances many other foods.

We can learn much about nutmeg from the Dutch, who have controlled the world's market in this aromatic spice. For instance, the Netherlanders use nutmeg to bring out the best in a meat loaf which, surprisingly, they cook on top of the range instead of in the oven. They also add the delightful flavor of nutmeg to sauces for chicken or seafood and use it as a seasoner of vegetables.

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**SPINACH**, a vegetable which is all too frequently relegated to everyday meals, becomes a spectacular dish when it is served with lemon-butter sauce to which generous amounts of nutmeg is added. Sweet potatoes are also glamorized by the addition of nutmeg. Made into puffs to surround a roast or a Dutch - style meat loaf, they are as attractive to the eye as they are to the palate.

Nutmeg is sometimes used to flavor vegetable soup. It is excellent when used to spark up canned soups. The surprise in the nutmeg flavor can in a few cases even the most humdrum of soups into a delightful treat.

Most of the nutmeg brought into the United States is sold in the ground form. However, whole nutmegs are also available. Many hostesses are featuring streamlined versions of old - fashioned nutmeg grinders on their dinner tables. They have discovered the flavor treat of freshly grated nutmeg as a topping for vanilla ice cream. It is equally delicious sprinkled over a fruit compote.

To make nutmeg meat loaf (Dutch Style) you will need 1 pound ground lean beef, ½ pound ground lean pork, ¾ cup coarse stale bread crumbs, 1 teaspoons salt, ¾ teaspoon ground nutmeg, ¼ teaspoon each black, pepper, ½ teaspoon ground cloves, 1 egg 2 tablespoons fine dry bread crumbs, 1 tablespoon shortening, and 2 to 3 tablespoons water.

Mix the first 8 ingredients together. Shape into a loaf. Roll in fine, dry bread crumbs. Brown meat loaf on all sides in shortening heated in a Dutch oven. Then place the rack under meat loaf. Add the water. Cover. Cook over low heat 75 minutes or until done. YIELD: 6 servings.

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**PUFFY NUTMEG POTATO BALLS** require 1 lb. 2 oz. can sweet potatoes, cup boiling water, teaspoon salt, ¼ teaspoon ground nutmeg, ¼ teaspoon ground black pepper, 1 tablespoon sugar, 2 tablespoons butter or margarine, 1 egg, beaten, 2 cups corn flakes.

Place sweet potatoes in a pan with boiling water and heat. Mash until smooth. Add seasonings, sugar, and butter or margarine. Mix well. Beat in egg. Shape into 2-inch balls. Roll each in corn flakes. Bake 35 minutes or until browned in a moderate oven (350 degrees F.). Yield: 12 balls or 6 servings.

**FOR CREAM OF ONION** Soup with nutmeg use 1 cups finely chopped onion, ¼ cup fine chopped celery, 1 cup boiling water, 2 tablespoons butter or margarine, 3 tablespoons flour, 2 cups milk, ¼ teaspoon salt, ¼ teaspoon sugar, ⅛ teaspoon ground black pepper, ⅛ teaspoon nutmeg, 1/16 teaspoon garlic powder, and paprika for garnish.

Place onion, celery, and boiling water in saucepan. Cover. Cook until very soft. Mix to a puree in a blender or push through a coarse sieve. Melt butter or margarine in a saucepan. Blend in flour. Gradually stir in milk. Cook over medium heat until slightly thickened. Add vegetable puree and seasonings. Heat and serve. Garnish each serving with a dash of paprika.

YIELD: 4 to 5 servings.

Have you an invalid in the family? Eggs are always wonderful invalid food, but often the sick person becomes bored with them. Why not make an eggnog, substituting fresh orange juice for half the milk in your favorite recipe. Proceed as usual. Don't forget a generous sprinkling of ground nutmeg to top it off. The flavors of the orange and the nutmeg raise this usual food to new heights and will whet that lagging appetite.

Everybody loves cinnamon toast. As a change, however, why not make nutmeg toast? Prepare a shaker of nutmeg and sugar—

teaspoon of ground nutmeg to cup sugar — and keep it handy for quick snacks.

To spark up that morning cereal, try adding a dash of ground nutmeg along with the usual cream and sugar. The flavor of the pungent spice adds new life to this humdrum, every day dish. And watch the kids join the Clean Plate Club!


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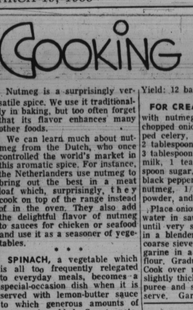


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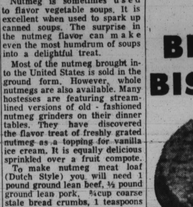


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