Cooking Is Fun

By FANNIE JOE REID

Tender spring asparagus makes a tempting luncheon dish when you serve it with Biscuits A La Goldenrod.

To the dry ingredients of your favorite biscuit recipe using two cups of enriched flour, add one teaspoon crumbled thyme. Roll out the biscuit dough three-fourths inch thick into a rectangular sheet, four by ten inches.

With a sharp knife or pastry cutter, cut into four rectangles, two by five inches. Bake on ungreased baking sheet in hot oven (450 degrees F.) 12 to 15 minutes. Split lengthwise. Cook one pound of asparagus.

Lay stalks of cooked asparagus lengthwise on one half of split biscuit and slices of hard-cooked egg on other half. Pour a tangy mustard sauce over biscuits. Sprinkle grated hard-cooked egg yolks over sauce.

AN UNBAKED roll of cookie dough in your refrigerator is assurance of a tasty "company" snack in minutes. Try flavorful Orange Crisps.

Sift together two cups sifted enriched flour, one-half teaspoon baking powder, one-fourth teaspoon soda and one-half teaspoon salt. Cream together one-half cup shortening and one cup sugar until light and fluffy. Add one egg. Beat well. Add two teaspoons grated lemon rind, two teaspoons grated orange rind and three tablespoons orange juice.

Add flour mixture to creamed mixture. Mix thoroughly. Shape into rolls and wrap in waxed paper. Chill until firm. Slice one-fourth inch thick and bake on ungreased baking sheets in moderate oven (375 degrees F) 12 to 15 minutes. Makes about seven and one-half dozen small cookies.

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WHEN YOU bake desserts that make the most of the fresh fruits, be sure you keep right on using enriched flour. The enrichement forcula—thiamine, niacin and riboflavin plus food iron—is your year-round assurance of top nutrition at no added cost.

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STRAWBERRIES and whipped cream are delightful when served in Cookie Tarts. Sift together one and three-fourths cups sifted enriched flour and one-half teaspoon salt.

Cream together one-half cup shortening and one-half cup sugar until light and fluffy. Add one egg and one-half teaspoon vanilla extract and mix thoroughly. Add flour mixture to creamed mixture, stirring only enough to combine ingredients.

Chill. Roll out one-eighth inch thick. Cut with floured two-inch cookie cutter. Line ungreased three-inch muffin cups with four cookies, overlapping edges about one-half inch. Place enough dough in bottom to cover open space. Bake in moderate oven (375 degrees F.) 10 to 15 minutes. Makes eight to ten Cookie Tarts.

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FRUIT SHORTCAKES can be almost any shape or form. Why not vary those you bake this week? If you like a biscuit-base shortcake, you can cut them with a doughnut cutter to make a "peek-a-goo" shortcake.

Or, simplify the process of cutting out the biscuits by rolling the dough to a rectangle and cutting it into squares. Individual sponge shortcakes are also fine companions for fresh spring and summer fruits.

When you want an extra-quick dessert, buy these at your local bakery or in the baked-foods department of a grocery store.

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STRAWBERRIES served in a Scone Ring make a glorious dessert. Sift together three cups sifted enriched flour, four and one-half teaspoons baking powder, one and one-half teaspoons salt and flour and one-half teaspoons sugar. Cut in six tablespoons shortening. Beat two eggs. Add one and one-half cup milk to beaten eggs and add all to flour mixture.

Stir only until flour is moistened. Pour batter into greased nine-inch ring mold. Bake in moderately hot oven (400 degrees F.) 20 to 25 minutes. When baked, unmold and fill center with about one and one-half quarts sweetened strawberries.

Garnish top and sides with whole berries. Makes eight servings.

PRETTY PINK RHUBARB makes a tart contrast to a rich batter topping. Serve this pudding with sweet or dairy sour cream. Combine two cups rhubarb, cut in one-inch pieces (about one-half pound); one orange, cut in small pieces (if desired); and two-thirds cup sugar.

Divide mixture evenly into six greased custard cups. Sift together one cup sifted enriched flour, one and one-half teaspoons baking powder and one-half teaspoon salt.

Cream together one-fourth cup sugar. Add one egg and beat well. Add one-half teaspoon vanilla extract to one-third cup milk.

Add to creamed mixture alternately with flour mixture. Stir until smooth. Drop batter onto rhubarb mixture, almost filling custard cups. Bake in moderate oven (375 degrees F.) 30 minutes. Makes six servings.

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PATTERN NO. 4663 is wonderful style for half-sizers.

If you're shorter, fuller, choose this ensemble in which to be pretty around the seasons. It has modestly scooped neckline with wide shoulder straps that hide lingerie.

This pattern is in sizes 14½, 16½, 18½ and 20½. Size 16½ ensemble takes 4⅝ yards 35-inch fabric, and ⅞ yards of contrast.

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Versatile pepper may be filled with meats, vegetables, cheese

There's no better pepper-upper for summer meals than crisp, tangy green peppers.

Stuffed with meats, vegetables, seafood or cheese crumbles, the glossy green pepper is pretty enough for the artist's palette, tasty enough for the gourmet's palate. Served raw, its bright color and fresh flavor make any salad a dish of distinction.

Botanically, the sweet pepper isn't a pepper at all but actually belongs to the same family as potatoes and tomatoes. There's no relationship between the sweet pepper plan, which includes the sweet red pepper and numerous small, pungent red ones, and the spiced black pepper.

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SWEET PEPPERS are native to tropical America and Columbus took them back with him for a Spanish debut in 1493. It was not until their culture and use had become widespread in Europe that they were brought to the U.S. by early colonists.

The sweet pepper has long been an ally of the smart pound fighter, who knows that half the battle is keeping up morale while cutting down calories. The pepper's perky looks and taste can go a long way in dispelling monotony from many diet dishes. A medium-sized green pepper contains a mere 16 calories.

The United Fresh Fruit and Vegetable Association suggests these ways of serving the pretty sweet pepper.

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GREEN PEPPERS stuffed with fresh vegetables are made with six medium green peppers, 2 teaspoons salt, one-inch boiling water in saucepan, one-fourth teaspoon ground black pepper, three medium carrots, three tablespoons butter or margarine, one large potato, two eggs, beaten, three stalks celery, one cup fine, dry bread crumbs, two cups tomatoes, diced, six tablespoons grated American cheese, and two tablespoons chopped parsley.

Cut tops off green peppers and scoop out seeds. Parboil 10 minutes in one-inch boiling water in saucepan. Remove from water and drain. Chop carrots, potato and celery very fine or put through a food chopper. Mix with tomatoes, parsley, salt and black pepper.

Melt butter or margarine in a skillet. Add chopped vegetables and cook until tender, about 15 minutes. Add beaten eggs and bread crumbs and green peppers.

Bake in a preheated, moderately hot oven (375 degrees F.) until peppers are tender, 10 to 15 minutes. Sprinkle stuffed peppers with grated cheese and place under broiler for 5 minutes or until cheese is melted and lightly browned.

Yield—Six servings.

Olive sauce for steak

Ever think of rine olives as the poor man's truffle? That's a type of mushroom black in color, delicate in flavor—much esteemed by the French for adding aroma, savor and decoration to roast chicken, sauces and other delicious things.

Shiny black olives have the same happy faculty as truffles for putting a decorative touch to a dish, or adding an extra flavor fillip to a sauce. Try this "Olive Bordelaise Sauce" and see if you don't think it's just about the best thing you ever ate on steak.

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OLIVE BORDELAISE sauce requires one minced small clove garlic, three tablespoons chopped onion, one-fourth cup chopped carrot, two tablespoons butter, or margarine, one and one-half cups well-seasoned stock (or water and two bouillon cubes), two tablespoons minced parsley, one-half bay leaf, dash pepper, few grains salt, and 1 half cup coarsely chopped ripe olives.

Saute garlic, onion and carrot in butter until well browned. Add stock, parsley, bay leaf, pepper and salt, and simmer eight to 10 minutes. Remove bay leaf.

Add olives and stir to blend. Serve over steak.

Makes one cup sauce.

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TYPICAL CLUB WOMEN—Memebers of the Flamingo Club shown presenting their annual donation to the Baltimore City Hospitals Infirmary. Members of the club from left to right: Mesdames Hilda Greer, secretary; Emily Nash, Venita Nichols, Virginia Phillips; Mr. Gorlick, assistant superintendant; Mesdames Laura Damon, president; Gertrude Johnson, vice-president; Susie Reddick, and Catherine Johns. The funds for this work are raised each year through a cabaret dance.

118 belong to Baptist Ministers Wives' Alliance

One hundred and eighteen members, Mesdames Annie Matthews, president; Estelle Dobson, first vice president; Bessie Wood, second vice president; Louise Jackson, recording secretary; Thelma Culp, financial secretary;

Edith Wright, corresponding secretary; Irene Epps, treasurer; Ellen Wilkerson, parliamentarian; Mamye Hall, pianist; Maggie Harris, assistant pianist; Flossye M. Smith, directress; Phyllis McKinney, assistant directress; Mary Harrington, reporter; Elizabeth Deane, assistant reporter.

CLUB AIM—The aim of the group is christian fellowship.

CLUB ACHIEVEMENTS — The group held a New Year's party in January with an exchange of gifts and installation of officers. In March, the group, under Mesdames Mamie Hall and Louise Jackson, held a talent program; in April, a health program with a panel discussion on "The Graceful Approach to the Golden Age." In May, the group held its annual Mother-Daughter banquet. On June 4, a Fellowship Tea was held at Nazarene Baptist Church.

PROGRAM FOR 1956-57—On July 2, the group will meet to plan the outing with the Ministers' Conference; and on November 19, a conference will be held at the Baptist Center.

Woodbrook Ave.

Twenty-two members, Miss Inez V. Redmond, president; Mrs. Carlene Gundy, secretary; Mrs. Edna Redmond, financial secretary; Miss Bessie Thomas, treasurer; Mrs. Maude Jones and Mrs. Eva Wilson, sick committee; Mrs. Eva Wilson, vice president.

CLUB AIMS—The Woodbrook Neighborhood Club aims to keep the block attractive, to maintain good neighborhood relationships and to help community and charitable organizations.

CLUB ACHIEVEMENTS — The club is the oldest neighborhood club in the city. It celebrated its 25th anniversary in 1955.

Pitch and Putt

Twenty-two members, Morphelia B. Winston, president; Asalee Portee, vice president; Estelle Rusey, recording secretary; Theresa Freeland, corresponding secretary; Levadia Jonnson, financial secretary; Nettie Brown, treasurer; Marie Murphy, chairman of tournament committee.

CLUB AIMS—The Pitch and Putt Golf Club aims to promote and further the interest of golf among the women of Baltimore.

PROGRAM FOR 1956-57—The program for 1956-57 is to continue to promote the interest of golf among the juniors of Baltimore City.

Les Comarades

Twelve members, Mrs. Esther G. Isler, president; Mrs. Gertrude Corbett, corresponding secretary; Mrs. Marcela Tillman, treasurer.

CLUB AIMS—To promote social and civic activities.

CLUB ACHIEVEMENTS — Has given contributions to charity, and rendered programs for the "shut-ins."

PROGRAM FOR 1956-57—Les Camarades will continue their civic and social activities. They are planning a long range trip.

Sophisticates

Eight members: Mrs. Almetta Conaway, president; Miss Nancy Brice, vice president; Mrs. Doris Lazon, secretary; Miss Ruth Pindle, treasurer; Miss Hattie Cherry, directress.

CLUB AIMS—The purpose of this association shall be to develop the cultural traits through social activities, better dress and the acquiring of education through classical literature.

CLUB ACHIEVEMENTS — The Club held a dinner party at the home of our president. It celebrates wedding anniversaries and birthdays. A pink tea was held on May 6.

Ta-Wa-Si Club

Fourteen members, Beatrice Lomax, president; Zelda Orange, vice president; Sara Johnson, recording secretary; Naomi Baker, corresponding secretary; Sarah Dodson, financial secretary; Madlyn Futch, treasurer; Naomi Evans, program chairman; Cornelia Smith, chaplain; Lucille Sharp, business manager.

CLUB AIMS — The Ta-Wa-Si Club aims to promote good fellowship.

CLUB ACHIEVEMENTS — The club has an annual benefit program. Proceeds go to Henryton State Hospital.

PROGRAM FOR 1956-57. The Ta-Wa-Si plans to hold its annual worship service, its annual project for Henryton State Hospital, a club picnic, a dinner party and its annual Christmas party.

Fourth Precinct Welfare Club

One hundred fifty-nine members: President, Lena K. Lee; secretary - treasurer, Mildred Jordon.

AIMS—To promote an interest in citizenship responsibilities and to serve the general welfare.

ACHIEVEMENTS — Our big achievement is organization. Plans are to carry on an educational program; to increase membership; and to emphasize the value of voting.

Westwood Ave.

Fourteen members, Mrs. Lillian Tingle, president; Mrs. Majorie B. Kinney, recording secretary; Mrs. Virginia Brown, financial secretary; Mrs. A. Waters, treasurer.

CLUB AIMS—The Westwood Ave. Neighborhood Club works with charity and civic organizations and aims to carry out the program of the Maryland League of Women's Clubs.

CLUB ACHIEVEMENTS — All pledges and obligations were met in full financially.

PROGRAM FOR 1956-57—The club will continue the program of last year and add to it any worthwhile projects.

Cheyney Alumni

Sixty members, president, Lena K. Lee; vice president, Hazel C. Butler; secretary, Ethel P. Rich; treasurer, Dorothy Brock.

CLUB AIMS—To encourage and promote future teachers and to serve general alumni, and promote its goals.

ACHIEVEMENTS AND PROGRAM—To locate all Cheyneyites; to pay the expenses of one student for four years at Cheyney (Pa.). We have supported the general alumni programs since being organized in 1950.

Wilson Park

Seventeen members, Mrs. Anita Diggs, president; Mrs. Mary Thompson, vice president; Eunice Butler, secretary.

CLUB AIMS—The aim of the Wilson Park Savings Club is to contribute to charity.

CLUB ACHIEVEMENTS — The club sent Care packages and contributed to other charities.

PROGRAM FOR 1956-57 — The club plans a bus trip to Willow Grove, Pa., this month. It sponsored a tea in April.

It's a Woman's World

If you belong to a club or sorority which is not mentioned on this and other pages which salute women's organizations in the Baltimore area, sit right down NOW and tell us about yourself.

Send the following vital information:

Name of club, number of members, officers' names, purpose or aims of the club, list achievements and plans for the year ahead.

Address all this information to Woman's World, AFRO-AMERICAN, Baltimore, 1, Md., and we'll be glad to include you with the list of clubs appearing in next week's edition.

Stork Club is 14 years old

Sixteen members, Mesdames Irene Templeton, president; Ruth Broom, secretary; Elsie Robinson, corresponding secretary; Mary Patterson, treasurer.

CLUB AIMS—The Stork Club was organized 14 years ago by a group of expectant mothers who wished to discuss their common interests — their children; and the best ways of growing up with them.

CLUB ACHIEVEMENTS — The annual practice is to sponsor three activities for children, adults and civic welfare. The Stork Club program for children includes visit to the Art Museum, attendance at Experimental Theatre performances; splash party at YMCA, bicycle dash in the park, cook-out in the country, matinee holiday socials, Easter Luncheon, and Christmas dance.

As part of its adult program, the Stork Club has entertained the fathers of the group, conducted a public meeting at the Pratt Library, and sponsored delegates to educational meetings and institutions.

As part of its civic activities, the club has sponsored rummage sales, distributed clothes to needy families, given a complete campaign to the YWCA, and donated toys at Christmas to Provident, Baltimore City, and Crownsville State Hospitals.

Cherry Hill Mothers' Club

Mesdames Lillie Logan, president; Edna Charles, vice president; Edna Holland, secretary; Louis Spencer, financial secretary; Elsie Marshall, treasurer; and Jennie Butler, chaplain.

CLUB AIMS—Club aims are to provide wholesome activities and recreation for mothers and homemakers, and to help in civic improvements in Cherry Hill as well as contribute to national organizations such as the NAACP and Urban League.

CLUB ACHIEVEMENTS — The club is essentially a cooperating organization in that it has served in the coordinating council by supporting the program for improved conditions in Cherry Hill. This means working for better streets, residential zoning and increased voter participation. It has worked to keep package goods stores and taverns out of residential areas. The group also provided pajamas for Henryton Hospital, sponsored a party at Barrett School for Girls.

PROGRAM FOR 1956 - 57—The club '1956-57 program includes Day Camp for two girls in Cherry Hill; trips for entertainment, family relations, book reviews and the club's 10th anniversary program in September.

MISS PHYLLIS ALLEN Epicureans — MRS. IRENE TEMPLETON Stork Club

Epicureans, Inc.

Fifteen members, Phyllis Allen, president; Gladys Daniels, vice president; Claire Parker, treasurer; Barbara Bennett, secretary; Elva Mathews, corresponding secretary; Sylvia Henry, chaplain; Doris Wallace, parliamentarian.

CLUB AIMS—The aims of the Epicureans are to promote the social, cultural, literary, civic, moral and benevolent interest and welfare of its members.

CLUB ACHIEVEMENTS — This group is the Baltimore chapter of a national organization. It had an annual raffle for Christmas baskets for charity, bought YMCA memberships for deserving boys, purchased a block of tickets for needy children to see Christmas plays and sponsored rummage sale. The Epicureans plan to sponsor a raffle, cocktail party and other civic and social ventures during the next club year.

Le Souers Charity Club

Twelve members: Mesdames Elizabeth Colbert, president; Dorothy Coles, vice-president; Ethel Wilkins, secretary.

CLUB AIMS — To work for special charity projects with emphasis on Crownsville State Hospital.

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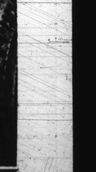
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