# Feeding the Family

By ZOLA VINCENT
Food Editor

**Topsy-Turvey Peach Pudding Has Surprises**

We had this at dinner last night and it's very good, even if the method of making it does sound unusual. Fresh peaches now, canned peaches later. Diced or chopped fresh peaches are stirred into an easy dough, spread in a baking pan. A hot syrup made of beet or cane sugar, brown sugar and water with butter or margarine and nutmeg is poured over all. When baked, the pudding reverses itself with a delicious sauce on the bottom. Six sumptious servings.

**Pudding Part.** Sift together one-half cup beet or cane sugar, one cup sifted all-purpose flour, two teaspoons baking powder and one-half teaspoon salt. Add one-half cup milk and two cups of diced freestone peaches; stir lightly to mix, then spread in a well greased eight-inch square pan.

**Topping.** Combine one-half cup sugar, one-half cup brown sugar, firmly packed, two cups water, one tablespoon butter and one-fourth teaspoon nutmeg in a saucepan; heat to boiling, stirring to dissolve sugars. Pour over dough in pan. Bake in a hot oven, 400 degrees, 45 minutes. Serve warm or cold, spooned into serving dishes and pass whipped or table cream.

**Concord Conserve**

Concord or other slip-skin grapes make a fine conserve with nuts added. Takes a little time but worth it in family and company compliments. Makes eight six-ounce glasses.

2 pounds Concord or other slip-skin grapes
4 cups granulated sugar
Dash of salt
1 lemon
1 orange
1 cup coarsely chopped walnuts or blanched almonds

Wash grapes, slip pulp from skins by pinching between fingers. Cook pulp until seeds drop out. Rub through coarse wire strainer into large saucepan. Chop or grind skins and add to pulp. Add sugar. Extract juice from orange and lemon and add; then cut rinds of both into thin strips, cover with water; heat to boiling, drain and add rind to grape mixture. Boil rapidly, stirring frequently, 30 to 40 minutes, until thick. Stir in nuts, ladle into hot sterilized glasses and cover with melted paraffin.

**What Glutamate Does in Food**

So much conversation, and properly so, about what "glutamate" (M.S.G. or monosodium glutamade) does in food.

When used in food, monosodium glutamate augments and improves most flavors even when added so sparingly that its own taste is not noticeable. It blends and rounds out flavoring, often suppressing undesirable notes, say scientists S. D. Cairncross and L. B. Sjostrom, writing for Food Industries.

Like many of the things added to foods to improve flavor and palatability, glutamate came originally from the Orient. Principal effect on food flavor is a balancing, blending and rounding out of total flavor. Flavor appeal is frequently improved, most notable in the case of meats, seafoods, stews, soups and chowders.

Cooked vegetables are markedly improved in flavor by glutamate addition.

**Pear Honey**

Wash, peal, halve and core eight fresh Bartlett pears. Chop pears finely and combine with one eighteen-ounce can crushed pineapple, grated rind and juice of one-half lemon and six cups sugar. Stir together and bring to boil over low heat. Then cook rapidly, stirring frequently until of marmalade consistency, about 20 minutes. Pack into hot sterilized jars and seal. Makes eight eight-ounce glasses or jars.

**Zucchini, Spanish Style**

People really like zucchini squash. Plan to have it more often. For something extra good, try this: Wash two pounds zucchini; trim ends, but do not peel; slice crosswise paper-thin. Mince one medium size onion and one clove garlic; saute slowly five minutes in two tablespoons olive oil.

Add zucchini, cover and cook gently about 10 minutes or just until squash is barely tender, stirring frequently. Add one eight-ounce can tomato sauce, one cup shredded processed pimiento cheese, salt and pepper to taste and one-half teaspoon monosodium glutamate. Cover and cook slowly five minutes, stirring occasionally. Serve in sauce dishes. Six servings.

**Beef, Vegetables Wise Buys Health-Wise and Budget-Wise**

Beef, a well-known quantity health-wise is at its best now as a budget-wise buy. Real bargains, of course, in the less popular cuts; but then, what could be better than a beef stew or pot roast combined with lots of healthful, inexpensive, flavorsome full vegetables. Check with your butcher for especially good "freezer-buys." Pork is attractively priced; particularly shoulder cuts, picnics and butts. Lamb continues in good supply with lamb breast a really outstanding buy for tasty lamb curry, stews or just salt and peppered and broiled till crispy brown.

Vegetables and fruits in colorful abundance are yours for the choosing. In the vegetable department you have a choice of corn, cauliflower, cabbage, celery, cucumbers, green peppers, onions, tomatoes, lettuce and beans. All in plentiful supply. Due to new market procedures sweet corn is available the year round, but right now it is at its best. Wonderful fresh, for freezing or canning and don't forget to use a bit in your home-made relishes.

Pears and peaches are available at moderate prices. If you plan on canning or otherwise preserving pears, we suggest you do so now. The peach season will be with us slightly longer than pears, but they too should be done soon. Apples are improving in quantity and quality, with corresponding decline in prices. Fresh Italian prunes, delicious, firm and sweet, are at their peak. Seedless grapes in plentiful supply at reasonable prices. Melons continue in good abundance with the exception of cantaloupes. The watermelon season is drawing to a close.

This slogan, noted the other day, was applied to apples, but it applies equally well to any of our tender skinned fruits and vegetables; "Remember, when you bruise 'em, you lose 'em." So do be careful when handling fruits and vegetables not to squeeze them.

Poultry supplies are declining seasonally. The experts report that there will be fewer turkeys coming to market this year than in recent years, so to you who have freezers, we suggest you watch for special sales and put away your holiday birds.

Deadline Sunday Classified is at noon Saturday; 10 a.m. Monday for Monday; other days 5:30 previous day.

# Back Stairs: Ike Warned on Golf Play

By MERRIMAN SMITH
United Press White House Writer

Denver—(U.P.)—Backstairs at the temporary White House:

A close friend of President Eisenhower tried to talk the Chief Executive out of playing so much golf several weeks ago.

The friend and frequent golfing partner was somewhat amazed that Mr. Eisenhower wanted to play 27 holes, instead of the standard 18, virtually every time he visited the Cherry Hills Country Club here.

"Hey, why don't you cut down to 18?" the friend asked jocularly after he had completed 27 holes with the President one day.

Mr. Eisenhower brushed aside the suggestion and said he never felt better.

Among the music selected for the President to hear in his hospital room via tape recording—"Green Sleeves" and "Flirtation Waltz."

Mr. Eisenhower asked for some Stephen Foster numbers, too, and they'll be added to his library of taped music at once.

The first albums of long-playing records sent to the hospital for the President came from the collection of Mrs. John S. Doud, the mother of Mrs. Eisenhower.

One caller this week to the Eisenhower hospital suite was Jack Thompson who operates the boys' ranch in Colorado where seven-year-old David Eisenhower spent a couple of weeks this summer.

Thompson is the uncle of Barbara Eisenhower, wife of the President's son.

Thompson did not see the President, but was welcomed by Mrs. Eisenhower.

The reporters who must sleep on cots in a darkened hallway outside the temporary White House press room at Lowry Field had a rude shock one night this week.

A sunburst of brilliant floodlight suddenly filled the hall and the sleeping reporters came to, gazing into the lens of a television film camera.

One newsman was clad only in shorts and quickly dived under the covers.

The cameramen retreated under the angry shouts that greeted his alleged enterprise.

**RENT COMES 'ROUND**

St. Louis —(U.P.)— When a couple of tenants moved out of Mrs. William Glassmen's cottage in St. Louis County in 1952, she wrote off their three months' back rent as a bad debt. However, recently — 23 years later — the former tenant showed up with $45 in hand to pay the rent.

Madison, Wis. — (U.P.) — Wisconsin paid more than $[illegible] between 1952 and 1954 for damage done by deer to farm crops. Most of the damage was to oats, corn and apples.

Ansonia, Conn. — (U.P.) — The burglar who ransacked Gilmore Clarke's home left prepared for any turn in the weather. Taken were an electric fan and a fur coat.


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An important point about stock car racing that may not have occurred to you:

# The safer car wins... and Chevrolet is the big winner

Auto races aren't won by brute horsepower. Roadability, acceleration, precision steering and stamina — the very qualities that make a car safer for you —are the keys to victory on the track! And that's why Chevrolet is top car *by far*, on the rugged NASCAR (National Association for Stock Car Auto Racing) Short Track circuit.

**Faster acceleration means safer passing**

PASS WITH CARE

Chevrolet's cannonball acceleration has punched past many a bigger car to victory. But the same blazing surge is a vital safety factor on the highway — one that can whisk you more safely around other cars and out of critical situations.

**Easier, super accurate steering**

Nimble is the word for Chevrolet. But you don't have to see them in action on a tight quarter-mile track to judge how they make other cars seem clumsy. You can feel that yourself in the press of traffic, and sense the feather-light precision of Ball-Race Steering in every curve. There's extra safety, too, in Glide-Ride front suspension that sops up the harshest bumps—that lets your car "keep its feet under it" for maximum traction on the roughest roads.

ROUGH ROAD

**More stability on curves**

Chevrolet's famous stability means money in the bank to the race driver—it lets him broadside through turns faster and smoother. But it means peace of mind to you on the road—more comfort in every curve and less body-roll with broad-based Outrigger rear springs, extra security if you have to swerve sharply to meet an emergency, a solid "one-piece" feel that is a delight to any driver.

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