

Philatelic Record Set, Russia Claims

Moscow—Radio Moscow has claimed a philatelic record growing out of Yuri Gagarin's orbital space flight. Since Gagarin's flight April 12, 1961, he has appeared on 200 postage stamps around the world, the Soviet radio said.

"No event on earth has given rise to so many stamps," the broadcast claimed.

The cheetah, a member of the cat family, is the fastest land animal in the world, having been clocked at speeds up to 84 m.p.h.



NATURAL PARTNER—This dairy sour cream smoothie is a natural partner for presentation with fresh peaches and plums which are increasing in supply right along. First come the Springtime and Mayflower peaches and the Beauty and Burmese plums. Other varieties follow in enticing array throughout the summer.

Feeding the Family
By ZOLA VINCENT
Food Editor

Williamsburg Inn Menus Surpassed Expectations

Williamsburg — Motoring down south and with several inspiring days at historic Williamsburg, we found the food traditional, exceptional and all wonderful. Paraphrasing popular song "the hams are the saltiest; the sweet potatoes are the spiciest; the relishes are the peppiest—down south", Pecan Pie and Sally Lunn (recipes today) surpassed expectations.

Escalloped Oysters and Southern Fried Shenandoah Valley chicken are superb and we haven't even mentioned Chesapeake Bay flounder. We discovered these delights variously at Williamsburg Inn, one of the nation's finest places to dine and of-

fering superb cuisine in beautiful dining rooms—at the Kings Arms Tavern, a colorful 18th century dining place famous for its colonial specialties, and at Christiana Campbell's Tavern with an atmosphere reminiscent of 200 years ago. All by candlelight, of course—and occasionally with 36 inch linen napkins enveloping our fronts.

Only bow noted in the direction of contemporary eating (and a deep one since it was printed in center of the dining menu) is the offering of "The Candlelight Room Caesar Salad prepared at your table". As good a Caesar Salad as we've ever enjoyed.

Williamsburg, in the state of Virginia where there are no cocktail lounges, tempo-

izes very satisfactorily with a Black Velvet Cocktail which combines Champagne with a touch of Stout.

We garnered these recipes especially for you, knowing that you will find much pleasure in them. You realize, of course, that you will have all these specialties at the same meal? And perhaps also a Caesar Salad? Good southern cooking—by candlelight.

Cream of Peanut Soup

Recipe will make 14 to 16 servings but there will be no hardship in having seconds handy or some soup left over for another tasting.

Take two stalks celery and one small onion; chop and braise in four tablespoons (half stick) butter. Add two tablespoons flour and cook until well blended. Add two quarts chicken stock (or bouillon) and bring to a boil. Stir in until well blended one-half pound peanut butter. Add two cups cream; heat and serve.

Escalloped Oysters

Recipe makes eight generous servings; uses one quart fresh or frozen oysters for an escalloped dish of rare excellence.

1/2 cup butter
3/4 cup flour
3 teaspoons paprika
1 teaspoon salt
1/2 teaspoon black pepper
2 tablespoons cracker crumbs
4 tablespoons finely chopped onion
4 tablespoons finely chopped green pepper
1/2 teaspoon finely chopped garlic
2 teaspoons lemon juice
1 tablespoon Worcestershire sauce
1 quart oysters

Melt butter, add flour and cook, stirring constantly, five minutes or until dark brown. Add paprika, salt, black pepper. Cook for three minutes. Add onion, green pepper and garlic. Cook slowly for five minutes. Take from fire and add lemon juice, Worcestershire sauce and oysters (which have been picked over and heated in own liquor). Pour into baking dish, sprinkle cracker crumbs over the top. Bake in 400 degree oven for 30 minutes.

Famed Sally Lunn

A 3-inch by 10-inch ring mold or an angel food cake pan may be used for this. Recipe makes a generous amount, but one agrees that it isn't possible to make too much.

Put one yeast cake in one cup warm milk. Cream together three tablespoons shortening and three tablespoons sugar. Add two eggs and mix well. Sift in 3 1/2 cups flour to which 1 1/2 teaspoons salt has been added, alternately with milk and yeast mixture. Beat well. Let rise in warm place until about doubled in bulk. Knead lightly. Put in well-greased Sally Lunn mold or 10-inch angel food cake pan. Let stand and rise again (until doubled) and bake at 300 degrees for one hour.

Southern Corn Pudding

Take six large, tender, milky ears of corn. Split corn down the center of each row, cut off the top and then scrape cob well. Beat two eggs and stir them into the corn. Add one-fourth cup flour, one teaspoon salt and one-half teaspoon black pepper.

Stir in one pint (two cups) fresh milk and mix all together thoroughly. Put into a cold buttered pan about four inches deep. Cover top with two heaping tablespoons butter cut into small pieces. Bake in a moderately hot oven about one hour. Serve hot.

Spicy Sweet Potatoes

As we noted, southern sweet potatoes as prepared at Williamsburg are fragrant with spices.

Mix together scant one-half teaspoon nutmeg, one-fourth teaspoon cinnamon, three-fourths cup sugar, one scant teaspoon salt. Add 2 1/2 pounds dry pack sweet potatoes, one-fourth pound butter and 2 cups milk. Bake in hot oven until glazed on top.

Williamsburg Pecan Pie

Make pastry for one 10-inch pie crust. Beat six eggs and one cup sugar together. Add vanilla to taste to two tablespoons melted butter; then add egg-sugar mixture. Add 1 1/2 cups dark corn syrup and one-half cup Vermont syrup and pour over two cups pecans arranged in pastry shell. Bake at 300 degrees for 45 minutes. Pecans will come to the top. Recipe makes eight servings.

Summer Spice Dip for Fresh Peaches and Plums

Our picture today suggests a handsome dessert presentation for ending a meal or for offering guests at afternoon teas-and-coffee time or as evening refreshment.

Take your pick of sliced fresh peaches and plums, colorful melon balls and flavorful prunes stuffed with nutty cream cheese. To dip or not to dip—that is the question. Whether you offer cocktail pies for dunking fruit into dairy sour cream mix or arrange dishes and serving spoons for ladling, here is an elegant offering.

Dairy Sour Cream Smoothie

This dairy sour cream smoothie has unusual flavor tang. Mace, which is the frag-

rant dried covering of the nutmeg seed, has been added (ground) to the dip along with sugar to sweeten. Mace gives the dairy sour cream a piquancy that blends well with fresh fruit.

Combine one cup dairy sour cream, one tablespoon granulated sugar, one-half teaspoon ground mace and allow to chill an hour or longer to blend flavors. Serve with assorted fruits such as sliced fresh peaches, sliced fresh plums, melon balls and dried prunes which have been stuffed with softened cream cheese and chopped nuts.

On second thought, it might be a good idea just to double this mix in order to have some in reserve when needed.

Homemade Strawberry Ice Cream

Combine two-third cup (one-half of 15-ounce can) sweetened condensed milk and one-third cup water; chill. Stir one cup crushed sweetened strawberries into milk mixture. Whip one cup heavy cream; fold into chilled mixture. Pour into freezer tray; cover with waxed paper. Freeze to firm mush consistency. Turn into chilled bowl; break up with fork and beat until fluffy but not "melted". Return to tray, cover with waxed paper and freeze until firm. Makes about 1 1/2 pints.

Americans spend about \$5.9 billion a year for automobile insurance.

French Markets Now Using Electronics

Nice, Paris—French housewives are getting a practical lesson in electronics at a new discount supermarket in Nice.

At the store, every time the shopper sees something she wants, she just picks up an IBM punched card near the merchandise. At the checkout counter she gives the cards to the clerk and a machine chews on them, spitting out invoices. One copy goes to the shipping department. The shopper does not have to carry anything heavier than the cards!

There are about 57 million dairy cattle in the U. S.

SEAT BELT USE

New York—About 2 million automobiles in the United States are equipped with seat belts, Dodge safety engineers estimate. The number of belt-equipped cars is only about 3.3 per cent of all the automobiles on American highways. About one-third of the motorists whose cars are equipped with belts use them regularly, the safety men said.

YOUNG ANNIE OAKLEYS

St. Louis—The O'Fallon Tech High girls handed the O'Fallon Tech boys their first loss of the season in the St. Louis High School Rifle League. The girls won by three points, 732-729.

Children's School Is Fallout Shelter

Dallas, Tex.—A tunnel under the grounds of Buckner Baptist Children's home has been turned into a fallout shelter large enough for 600 children in case of a nuclear attack.

The "shelter" consists of a mile-long network of steam tunnels housing pipes that carry heat to the buildings on the grounds. The concrete-lined tunnels have been equipped with cots, blankets, concentrated food and chemical disposal systems.

A migrating flock of Canadian geese can average 55 miles an hour.

Try It!

New Crescent Original Dill Salt

A new, exclusive Crescent creation inspires many delightful flavor ideas. Mix it with melted butter to make a sauce for green vegetables. Sprinkle on fresh sliced cucumbers or tomatoes. Try it in cole slaw or potato salad. Adds wonderful flavor to seafoods, meats and eggs, too!

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COTTAGE CREAMY **PEANUT BUTTER** Jumbo 3-LB. JAR **98^c**

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