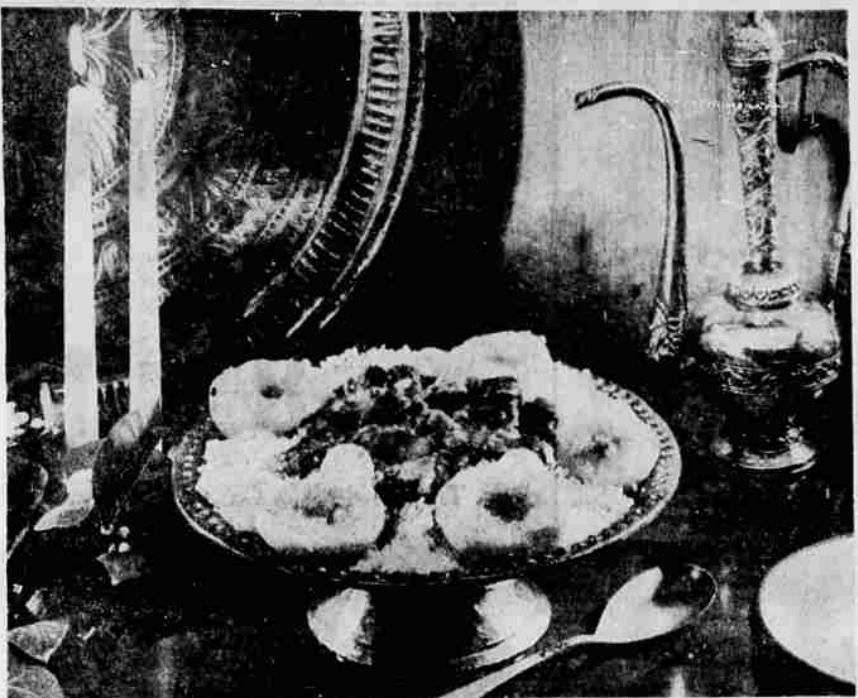




GOLDEN CANNED CLING PEACH HALVES steeped in a tangy syrup are a flattering accompaniment for beef curry. If you like, you may prepare Curry with Chutney Peaches the day before the buffet party. The photograph and recipe suggestions are from California Foods Research Institute.

Baked Potatoes

It's surprising what things are happening to baked potatoes these days. The latest change in one of America's favorite foods is the addition of shrimp and wine to the mashed and seasoned pulp.

The savory result, served as a luncheon entree or a buffet supper dish, focuses attention on two foods that brighten meals at any season of the year, but which merit special attention during the autumn. The reason, special "weeks" for each. First comes National Fish Week, September 18-24, accompanied by the Shrimp Fiesta, and followed shortly, as the grape harvest dictates, by National Wine Week, October 12-19.

The wines of California combine deliciously with fish or shellfish in many different recipes. All are enhanced when served with glasses of well chilled white table wine such as Sauterne, Chablis or Rhine Wine. Shrimp Stuffed Baked Potatoes are no exception.

SHRIMP STUFFED POTATOES
(Makes 6 servings)
6 medium-large baking potatoes
1/4 cup cream
3 tablespoons butter
1 teaspoon instant minced onion or, 1 tablespoon

SAUERBRATEN
Pot roast for sauerbraten should be braised in part of its spicy marinade. The rest of the marinade may be used in the gravy for the meat.

finely chopped raw onion
1/4 cup California Sauterne wine
1/4 teaspoon salt
1/2 cup grated American or Swiss cheese
1 tablespoon chopped pimiento
1 cup cooked shrimp
Scrub potatoes; oil skins and bake in a hot oven (400 degrees) until tender, about 1/2 hour. Cool enough so you can handle; then cut thin lengthwise slice off top of each potato. Scoop out potato; mash or press through sieve until free of lumps. Add cream, butter, onion, wine and salt. If potatoes are dry, add a little more cream and wine. Beat until well blended.

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Stir in cheese, pimiento and shrimp. Re-fill shells. Sprinkle top of each stuffed potato with a little additional cheese, if desired. Re-heat in hot oven.
Crab may replace the shrimp with equally delicious results.

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PEACHES

Candlelight and the aroma of curry in the air promise good eating. This autumn buffet offers Curry with Chutney Peaches—a savory beef curry ringed with spiced, golden canned cling peach halves. Serve the curry on rice with a crisp green salad and coffee.

Busy hostesses will be glad to know they may prepare Curry with Chutney Peaches the day before the party. Simmer the curry until the meat is tender and refrigerate it. Add curry powder when you reheat the curry for the party. Make chutney peaches by pouring a spicy syrup of wine vinegar, sugar, candied ginger and onion over canned cling peach halves. Let the peaches stand overnight to absorb the tangy,

sweet flavor of the syrup.
CURRY
1/4 cup salad oil
1 pound beef rump, cut in 1-inch cubes
2 tablespoons flour
1 (10 1/2-ounce) can condensed consommé
1 cup water
4 tablespoons instant minced onion or, 1 cup chopped raw onion
1/2 teaspoon garlic powder or, 4 cloves garlic, chopped
1-3 cup tomato paste
1/2 teaspoon salt
1 1/2 teaspoons curry powder
Steamed rice
CHUTNEY PEACHES
1 cup wine vinegar
1 1/2 cups brown sugar (packed)
1 lime, sliced
1 tablespoon instant minced onion or, 1/4 cup finely-

chopped raw onion
1/4 teaspoon garlic powder or, 2 cloves garlic, finely-chopped
1 tablespoon chopped crystallized ginger
1/2 teaspoon salt
1 (No. 2 1/2) can cling peach halves
Curry: Heat oil in heavy skillet; add meat and brown it well. Stir in flour. Add consommé, water, instant minced onion, garlic, tomato paste and salt. Cover and simmer until meat is tender—

about 45 minutes. Add curry powder and cook uncovered 10 minutes longer. Serve over fluffy rice.
Chutney Peaches: Mix all ingredients except peaches in saucepan. Heat to boiling and simmer uncovered for 5 minutes. Pour hot syrup over drained peach halves. Cool, cover, and refrigerate several hours or overnight. Serve with curry, roast pork, or ham.

Save remaining spicy syrup to baste chicken, ham, meat loaves, etc. Or, reheat and pour over drained peaches from another (No. 2 1/2) can cling peach halves. Makes 4 servings.

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