



This is a group of colored visitors as they enjoyed the Family Day occasion. Many of them were going through the plant for their first time too.

CONFESSIONS OF GOOD COOKS

Temperature is important to the cook. A room-temperature orange gives more juice than a chilled one. Room-temperature egg whites yield a larger volume than cold egg whites. On the other hand, tips Better Homes & Gardens, chilled cream whips much better than cream at room temperature.

* * * * *

Flavorful meats are yours for the spicing, says Better Homes & Gardens magazine. Add a pinch of dill to chicken soup, majoram to the basting liquor for the roast, tarragon and thyme to fish dishes and sauces, and pickling spices to a stew. And next time you make beefburgers, add 1 teaspoon garlic vinegar and ½ teaspoon dry mustard to each pound of hamburger.

BRAZIL NUTS AND PUMPKINS—

Designed for Hallowe'en when wraiths shake their shrouds, "Brazilkins" will make any witch jump off her broom. Pumpkin and Brazil nuts fill tart shells, each topped with a pastry "thirteen"—but start from the beginning with the recipe that follows:

BRAZILKINS

1 standard pastry recipe; 2 eggs, slightly beaten; ½ cup sugar; ½ teaspoon salt; ½ teaspoon cinnamon; ½ teaspoon nutmeg; ½ teaspoon clove; ¼ teaspoon ginger; 1 cup milk, scalded; 1½ cup cups cooked pumpkin; 1 cup Brazil nut-meal.

Line 6 individual tart pans with pastry. Mix eggs, sugar, salt, and spices. Gradually stir in milk and pumpkin. Add Brazil nut-meal and mix well. Fill tart shells with mixture. Roll out scraps from pastry. With a sharp paring knife cut out 13's from pastry and place on top of each tart. Bake in hot oven (450° F.) for 10 minutes, reduce heat to moderate (350° F.) and bake 20 minutes more. Cool and decorate edges with Brazil nut slices. Makes 6 tarts.

HOW TO DOLL UP A DOUGHNUT

Fresh doughnuts and hot coffee or cold cider make an easy snack. For special occasions you can dress up the doughnuts.

Frosted doughnuts: Spread outer edge of each doughnut with marshmallow creme, cream cheese, or peanut butter. Roll the doughnuts spread with marshmallow creme in chopped maraschino cherries. Roll the doughnuts spread with cream cheese in chopped walnuts or pecans, and those spread with peanut butter in chopped peanuts. Serve with hot, spiced cider.

Cranberry-cream doughnuts: Split doughnuts crosswise. Spread each doughnut half with cream cheese. Put doughnut halves together with slice of jellied cranberry sauce between. Sprinkle with confectioner's sugar. Serve as snack or as luncheon dessert with steaming cups of coffee or big mugs of chocolate.

Sundae: doughnuts: Split sugared doughnuts. Cover bottom half with butter-pecan ice cream. Top with other doughnut half and drizzle with spoonful of Butterscotch Sauce. For 4 servings, you'll need 1 pint ice cream and about ½ cup of the sauce. To make Butterscotch Sauce: Mix 3 tablespoons melted butter or fortified margarine, ½ cup brown sugar, and ¼ cup cream. Simmer 5 minutes. Beat ½ minute. Serve warm or cold.

Overhead Politician: "I am not prejudiced at all. I am going to this political convention with an open, unbiased mind, prepared to listen to a lot of pure tomyrot!"

"My hardest job always comes before breakfast.

"What is it?"

"Getting up."