



TIPS FOR HOME MAKING

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COOK'S GUIDE TO CHOCOLATE

Make mine chocolate! That's the cry of Americans at dessert time. Each kind of chocolate has its own personality; for best results, use the type specified in your recipe. To new cooks and old hands: Here are get-acquainted and brush-up notes on buying, storing, and melting.

CHOICES IN CHOCOLATE

Unsweetened--Often referred to as baking or cooking chocolate, this old-timer in the bar-shape package has a rich

bitter flavor that's ideal for brownies, cookies, fudge, cakes, sauces, and desserts. Each package, weighing 8 ounces, contains separately wrapped 1-ounce squares.

Liquid unsweetened--Packed in 1-ounce transparent envelopes, this needs no melting or measuring, can be squeezed handily right from the envelope into batter or beverage. Use it in any recipe that calls for unsweetened chocolate or cocoa, 1 envelope for 1 square of chocolate or 1/4 cup dry cocoa.

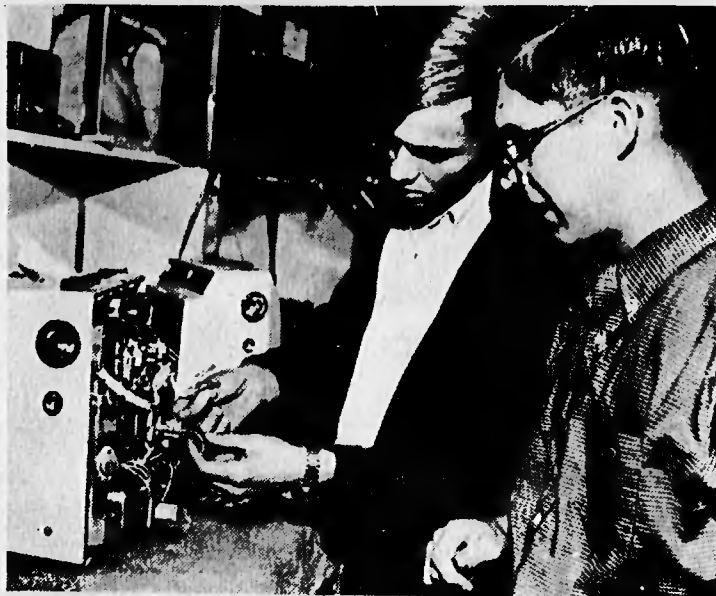
Semisweet--It looks like unsweetened bar chocolate and is packaged the same way, but it contains some sugar. It melts smoothly and quickly to stir into frostings, fillings, and candies.

Semisweet pieces--Unsweetened chocolate plus cocoa butter, sugar, and a vanilla-type flavoring go into this popular ingredient. Although the tiny nuggets will melt creamy-smooth for candy or sauces, they hold their shape during baking in cakes and cookies. Package sizes: Six and 12 ounces.

Sweet--Also tagged sweet-cooking chocolate, each 4-ounce bar contains 18 small squares of a special blend: Unsweetened chocolate, sugar, cocoa butter, and vanilla. For cakes, pies, frostings, and sauces that need a rich but light flavor, it's an excellent choice. Although not a milk chocolate, it's a delicious stand-in for a candy bar.

Milk Chocolate--The popular candy-bar chocolate, made somewhat like sweet chocolate but with cream added to give it a lighter color and milder flavor. Buy it in bars, bulk, or pieces to suit your preference.

Today's candy counters are a happy hunting ground, with their almost unlimited variety of solid milk-chocolate bars, chocolate-coated candy, and dozens of combination bars containing fruits and nuts alone or together. You've probably noticed too, that many of your favorite recipes call for a chocolate bar to add interesting flavor and crunch. And when it comes to timesavers, most cooks will agree that a melted chocolate bar is a mighty fast way to a frosting.



HERE'S HOW... Sp5 Charles W. Kotton, left, from Norfolk, Va., and Pfc Daniel Anderson, from St. Paul, Va., repair a television set at the Atlantic Appliance Company, Petersburg, Va. The soldiers are participating in a Department of Defense program called "Project Transition," which offers in-service academic and on-the-job training in civilian skills to servicemen with one to six months remaining before discharge from the Army.

Cocoa--This breakfast regular is un-sweetened chocolate with most of the cocoa butter (fat) removed. "Dutch process" marked on the label simply tells you that the cocoa has been treated to give it a rich dark color and robust flavor. Expect to pay a bit more for this type than for regular cocoa.

Instant cocoa mixes, not to be confused with regular cocoa, are a blend of cocoa, sugar, flavoring, and sometimes non-fat dry milk. Stir them into hot or cold milk or water for an instant pickup. Containers sizes vary from 8 ounces to 2 pounds. Reminder: In recipes -- for baked foods, especially--do not substitute instant cocoa mix for cocoa.

STORAGE HOW TOS

With chocolate as with most foods, there's a best method of storing. Basically it should be kept cool--about 75 degrees and dry. If chocolate gets warmer, the cocoa butter comes to the surface, melts, and forms a grayish white film as it cools. While this doesn't affect the flavor, it does mar the appearance. Sometimes, under the best conditions, this happens anyway. If it does, just melt the

chocolate - this restores its color.

Chocolate may also be kept in the refrigerator, provided you wrap it first, then place in a tightly covered container so it won't absorb odors. Keep cocoa in a tightly sealed container in a cool spot (not in the refrigerator). Under other conditions it, too, fades and tends to lump.

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