

something's cooking



Quilted Croutons Can Make The Difference

Dress up soups and luncheon salads with Quilted Croutons! These crunchy croutons made from convenient frozen waffles will fascinate your taste buds with the added flavors of basil, garlic and oregano. Add Parmesan cheese and melted butter for a gourmet touch without much effort!

Use these versatile croutons to top your favorite casserole giving a novel touch. Or make up a batch when you want to serve a tasty homemade snack. These crunchy munchies will prove that frozen waffles are versatile enough to serve at times other than breakfast.

- One 10-oz. pkg. frozen jumbo original or buttermilk waffles
- 1/4 cup butter or margarine, melted
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon oregano leaves, crushed
- 1/2 teaspoon basil leaves, crushed
- 1/4 teaspoon garlic powder

Heat oven to 325°F. Cut frozen waffles into 1/4-inch pieces; toss in combined remaining ingredients until well

coated. Bake on ungreased cookie sheet at 325°F. about 30 minutes or until golden brown, stirring occasionally. Cool on wire rack. Store in tightly covered container at room temperature. Serve over tossed green salads, casseroles or soup. Makes about 4 1/2 cups croutons.

Message Board

To be sure stains are not overlooked on washday, tie a knot in those items that need pre-treating before putting them in the hamper.

Perk up sweet pickle relish by adding chili sauce, mustard and Worcestershire sauce.

Place time-saving appliances and often-used utensils within easy reach on the kitchen counter and you'll use them more often.

Certain dryer-added fabric softeners may cause a build-up on the lint filter that can restrict the airflow. Therefore, if these products are used, it may be necessary to wash the filter periodically.

Your Just Desserts

SERVING A HEAVENLY CAKE



THIS LIGHT TEXTURED CAKE is flavored with rum and topped with an ingenious pudding-mix frosting.

If you had to find one cake worthy of the angels, it might well be the delectable Piña Colada Cake.

Named for the popular cocktail, it's flavored with two fruits usually associated with tropical, earthly paradise—pineapple and coconut. Indeed, the two flavors seem made for each other, combining beautifully as they do in more than one recipe.

Whether you serve the drink with the cake, as you might at a bridge party, or separate the two with a complete, intervening meal, you can be sure of evoking the mood of the leisurely life on a Caribbean island.

- PIÑA COLADA CAKE**
- 1 package white cake (2 layer size, or a 10 1/2 ounce package)
 - 1 envelope (2 ounces) whip topping mix
 - 4 eggs
 - 1/2 cup water
 - 1/2 cup dark rum (80 proof)
 - 1 cup flaked coconut

In large mixer bowl, combine all cake ingredients except the coconut. Blend until moistened; beat 4 minutes at medium speed on electric mixer. Pour into greased and floured 10-inch tube or bundt pan. Bake at

350 degrees F. for 45 minutes, or until done. Cool in pan on wire rack for 15 minutes. Turn out onto rack and cool completely.

- Frosting**
- 1 can (8 ounce) crushed pineapple, undrained
 - 1 package (4-serving size) instant coconut cream-flavor pudding mix
 - 1/3 cup dark rum (80 proof)
 - 1 1/2 cups heavy cream

Combine all ingredients except heavy cream; beat until well blended. Whip cream to soft peaks. Fold in pineapple mixture and frost cake. Sprinkle generously with coconut.

- PIÑA COLADA**
- 1 ounce cream of coconut
 - 2 ounces unsweetened pineapple juice
 - 1 1/2 ounces light or dark rum

Combine 1 ounce cream of coconut with 2 ounces unsweetened pineapple juice (or use Piña Colada Mix). Add 1 1/2 ounces light or dark rum. Mix ingredients in blender with crushed ice, or stir and serve on the rocks. Serve each cocktail with pineapple spear, if desired.

MushroomLovers' Sauce For Pasta

MUSHROOM ONION SAUCE FOR SPAGHETTI

- 1 pound fresh mushrooms or 2 cans (6 to 8 oz. each) sliced mushrooms
- 1/4 cup butter or margarine
- 1/2 cup chopped onion
- 2 tablespoons lemon juice
- 3 tablespoons flour
- 1-1/4 teaspoons salt
- 1/2 teaspoon basil leaves, crushed
- 1/4 teaspoon ground black pepper
- 1 pint half and half
- 1 pound spaghetti, cooked, rinsed and drained

Rinse, pat dry and slice fresh mushrooms (makes about 5 cups) or drain canned mushrooms. In a large skillet melt butter. Add mushrooms and onion. Cook over low heat, stirring often, until mushrooms are golden, about 5 minutes. Remove from heat. Stir in lemon juice. Blend in flour, salt, basil and black pepper. Gradually stir in half and half. Cook and stir until sauce bubbles and thickens, about 5 minutes. Spoon over hot spaghetti. Serve immediately. Yield: 6 portions.

NBIPP From page 1

had gathered in Winston-Salem to organize a state chapter of the NBIPP. Her address followed a tribute to the late Dr. Martin Luther King Jr. by the Rev. Ben Chavis who said the party was a continuation of King's work and whose resolution at a New Orleans Meeting August 23 led to the founding of the NBIPP.

Calling the party a mechanism to organize blacks to act in their own interest, Ms. Simmons said that the party is not a reaction to Ronald Reagan.

Citing numerous organizations and protest movements of blacks through the years, she said, "this is just a continuation of the struggle which was started when blacks first arrived on these shores."

Speaking of traps to avoid, Ms. Simmons told her audience that people who have been oppressed tend to be suspicious. She told of efforts of the FBI and others in the Sixties to render black organizations ineffective by discrediting their leaders and sowing the seeds of distrust and disunity among the members.

"You must see that this does not happen to undermine what you are doing here today," she said.

As Ms. Simmons reviewed current conditions, she said that the country is in worse shape than it was in the Sixties. "There is a wounded elephant at large among us. We have no choice but to organize; and we must organize for success."

"We are about the business of healing our nation, not dividing black men from black women, a tactic practiced against us in the past. Our leadership must be shared and it must be composed of 50 percent men and 50 percent women."

Continuing, she said, "our leadership must be broad; if one falls, another will be available to step up and take the place of the fallen comrade. There is no place for elitism or anti-intellectualism in our party. It is an unhonorable tendency to penalize those among us who have skills."

She concluded her talk with this statement: "a great task lies ahead, and we are up to it."

The Party Adopted Resolutions:

Calling for a reform of our public educational system. Calling for the party to join with other organizations in a protest at the state level of proposed reduction in social welfare programs.

Calling for measures to save black colleges and black studies programs.

Calling for asking the NBIPP to join with other organizations in staging a March on Washington in May to protest the reduction of social welfare programs.

The group showed strong support in debate on taking a stand against the presence of welfare cheats on welfare rolls and they wanted it known that the party does not condone acts of violence by blacks against innocent whites.

Opportunity From page 4

economic development that the East Winston Development Corporation proposes.

The whole purpose of the East Winston Local Development Corporation, a non-profit, community based organization, appears to be the best approach we have seen to alleviating the interrelation or network of impoverishing conditions that persist in any low income area. That is, each bad condition reinforces the negative of every other condition. Poor housing holds only the people who cannot afford better, and there low income means that local businesses cannot find enough customers, tax returns go down, local services cannot be paid for, schools are poor, families move away for better educational facilities, the community loses the leadership of concerned families, and political strength of the community is weakened.

Only a broad community effort has a chance to reverse the pattern of deterioration that destroys our black communities. We think the East Winston Local Development Corporation will keep this from happening.

WE ACCEPT U.S.D.A. FOOD STAMPS

BIG STAR FOODS

THE NEW LOW-PRICE LEADER!
PRICES IN THIS AD ARE GOOD THROUGH SATURDAY, 1-24-81. QUANTITY RIGHTS RESERVED. NONE SOLD TO OTHER DEALERS.

TENDER LEAN

WHOLE SMOKED PICNICS

PORK **LB. 78¢**

ARMOUR'S STAR PREBASTED

YOUNG TURKEYS

14 LBS. AND UP **LB. 65¢**

LOW PRICES ON FOOD EVERY DAY!

OLDE SMITHFIELD (HOT OR MILD)

PORK SAUSAGE

1 LB. PKG. **98¢**

ARMOUR'S STAR PREBASTED

YOUNG TURKEYS

14 LBS. AND UP

LB. 65¢

DONALD DUCK

ORANGE JUICE

HALF GALLON CARTON **99¢**

BUSH'S

TURNIP GREENS

4 15 OZ. CANS **\$1**

ASSORTED BOUNTY PAPER TOWELS

78¢ JUMBO ROLL

BUSH'S

BLACK EYE PEAS

4 15 OZ. CANS **\$1**

20¢ OFF LABEL!

FAB LAUNDRY DETERGENT

\$1.59 49 OZ. BOX

EVERYDAY DISCOUNT PRICES!