

Who's Who In The Kitchen

Mary, Jacob Jones Have Taste For Fine Foods From Around The World

By Audrey C. Lodato
Post Staff Writer

Jacob and Mary Jones are living advertisements that a career in the military can bring with it expanded horizons and the excitement of new and distant places. Retired after 30 years in the Air Force, Jones and his family have traveled all over the world, and their home furnishings attest to that fact. Among their more unusual mementos are a large and a small camel saddle, which serve nicely as a stool and a plant stand. And among the more exotic places the Joneses - Jacob, Mary, Jacob Jr., Karen and Alan - have resided have been Turkey and Okinawa. Jones always felt it important to identify with a host nation as much as possible. This conviction meant eating local foods and learning some of the language. As a result, the Joneses developed a taste for fine foods from around the world.

One year, the wives of the military men in Jones' unit published a Christmas cookbook with recipes and customs from all over the world. The day I visited, Mary Jones was preparing the Malayan Chicken recipe from the cookbook. Simmered with ginger, water chestnuts, and ripe olives, the dish was elegant as well as delicious.

Among her other favorite recipes from the cookbook is a fruitcake she prepares at Christmas. She usually makes two, "one for the holidays and one for the rest of the year." The cake, wrapped in a wine-soaked towel, was still moist and fruity when I sampled it. "To tell you the truth," she admitted, "I sometimes forget about it." "We have to remind her," her husband acknowledged.

Jacob Jones confessed he doesn't do much cooking. "Catfish stew is really the one thing I cook," he remarked. His recipe follows.

Of all the places the Joneses have been, it's hard for them to pick a favorite. Among the most memorable was a Holy Land Pilgrimage made while Jones was stationed in Turkey. Mrs. Jones was especially moved by "the tomb where Jesus is said to have been laid to rest," she recalled. Their oldest son assisted at Mass in the Church of All Nations in Jerusalem.

The Joneses, who belong to Our Lady of Consolation Catholic Church, were also awed by a trip to the Vatican. "We wanted our children to see the Holy See, where the very head of our church resides," Mrs. Jones recounted. There, she was most impressed by "looking at the ceiling of the Sistine Chapel and watching the Pope go by."

While in the Air Force, Jones had a variety of assignments, including personnel administration, communications electronics, and data automation. Projects included collecting weather information for the Department of Defense. One of the weather messages he received came from the first manned U.S. space mission. When he returned to Charlotte after retiring in 1976, Jones enrolled at UNCC to pursue a business degree. Jones now acts as a business consultant in the areas of operations, management and budget. He likes the flexibility this gives him so that he can enjoy his retirement.

He also keeps busy with a number of community and church involvements. He is currently president of the College of Business Administration Alumni Interest Group at UNCC; chairs the College Liaison Committee for the Association for Systems Management, Queen City Chapter; is a recorder on the housing committee of the Pi Phi Chapter of Omega Psi Phi Fraternity; and serves on the finance and administration commission at Our Lady of Consolation Church. He also works with the Boy Scouts and fishes, "as often as I can." His wife added that he's a model railroad enthusiast.



The addition of orange juice adds flavor, color to exotic chicken recipe.



Mary Jones prepares to serve Malayan Chicken while husband Jacob looks on.

Mary Jones, a Charlotte native, majored in physical education at Johnson C. Smith University. At one time she taught at Our Lady of Consolation School and substitute taught elsewhere, but, she said, "I'm not one for substituting in this day and age. I would probably do or say anything I shouldn't. I'm getting too old to put up with a lot of things."

One of her peeves is parents who think their children are always right. That's not to say, however, that she thinks teachers are always right, either. "I told my children to talk to their teachers if they thought they were in the right, but only if they could substantiate their claims." She added, "I think we as parents need to be listeners."

Mrs. Jones pointed out that their home, which they had built in 1961, has no dishwasher. "We have a place for one," she commented, "but I think every child needs a chore. Our oldest son did his time in Turkey. When we returned to the U.S., it was Karen's turn."

The world traveler's involvements include membership in the Delta Sigma Theta Sorority. She sings with the Delta Ensemble and works with the sorority's Five Points unit, which helps with services in the city. She is also involved with the Delta Cotillion Committee. At Our Lady of Consolation, she sings in both choirs and serves on the liturgical commission.

RUM BALLS

(This is a no-bake cookie)

- 6 oz. package vanilla wafers
- 1 cup powdered sugar
- 2 Tbsp. Karo syrup
- 1 cup chopped nuts
- 8 Tbsp. rum or whiskey
- 2 Tbsp. cocoa

Crush or grind vanilla wafers. Mix wafers with powdered sugar, cocoa, nuts. Mix rum with Karo syrup, pour slowly over dry ingredients. Mix well. Make balls and roll in powdered sugar.

MALAYAN CHICKEN

- 1 3-lb. chicken
- 1/4 c. salad oil
- 1/2 cup orange juice
- 1 tsp. powdered ginger
- 1 tsp. salt
- 1 5-oz. can water chestnuts
- 1 can ripe olives with liquid (1 cup olives)
- 1/8 tsp. garlic powder
- 2 Tbsp. corn starch
- 2 Tbsp. cold water
- orange slices
- hot cooked rice

Cut chicken in serving pieces and brown in hot oil. Reduce heat and add orange juice, ginger, garlic powder and salt. Cover. Drain and slice water chestnuts. Add to chicken along with olives and their liquid. Cool slowly, covered, about 30 minutes or until chicken is tender. Remove chicken pieces and keep warm. Blend corn starch with cold water and stir into pan liquid. Cook and stir until clear and thick. Pour over chicken. Garnish with orange slices. Serve with rice. Serves 4-5.

OLD FASHIONED LIGHT FRUIT CAKE

- 12 oz. pecans
- 6 oz. chopped candied pineapple
- 6 oz. whole candied cherries (or use ready-mixed chopped candied fruit in place of pineapple and cherries)
- 1/2 lb. seedless white raisins

- 1/2 tsp. salt
- 1/4 lb. soft butter
- 1 1/8 cup sugar
- 3 eggs
- 1/2 oz. brandy flavoring
- 2 cups sifted flour
- 1/2 tsp. nutmeg
- 3/4 tsp. cinnamon

Line 9x5x3 inch loaf pan with aluminum foil. Have nuts and fruit ready. Save some to decorate top of cake. Mix butter, sugar, eggs, flavoring in large bowl with electric mixer. Sift together remaining ingredients. Mix thoroughly with butter-egg mixture. Work fruits and nuts into batter with heavy spoon or hands. Fill pan two-thirds full. Bake in slow oven (275 degrees), about 2 hours. One-half hour before cake is done, brush top with honey or light corn syrup. Decorate with nuts and fruits, pressing them down firmly to make them stick. Return cake to oven to finish baking. When completely cool, lift cake out of pan and peel off foil. Wrap in wine-dampened cloth. Store in airtight container in cool place for at least several weeks. This blends flavors and mellows cake.

To Share Your Favorite Recipes, Call Audrey, 376-0496.

CATFISH STEW

(This is served over grits)

- 1-2 lbs. catfish filets
- 1 can cream of mushroom soup
- 1 celery
- 1 can cream of celery soup
- 1 onion
- 1 sliver green pepper

Prepare catfish with pepper and other seasonings to taste. Cover with flour. Chop celery and dice onion. Cook both in fry pan with drippings or butter. Add green pepper. Cook catfish in butter. When done, cover with celery-onion mixture. Add soup with one can water. Simmer over low heat til done. Serve over grits with biscuits or rolls.

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