

en. Sprinkle top with paprika. Do not salt. Bake at 275 degrees for 2 hours. Serve over rice or noodles.

### BAKED POTATOES A LA SCHULER (Serves 6)

- 6 medium baking potatoes
- 1 package (8 ounces) pasteurized processed cheese spread
- $\frac{1}{2}$  cup light cream
- $\frac{3}{4}$  to 1 cup chopped green onion
- Butter or margarine
- Salt and pepper

Wrap baking potatoes in aluminum foil and bake at 350 degrees for one hour, or until done. Melt cheese in top of double boiler; thin with cream and heat through. Cut potatoes crosswise; pinch together and serve with a pat of butter, salt and pepper and a heaping tablespoon or more of chopped green onion. Cover with cheese sauce.

### GLAZED PECANS

- 2 tablespoons cold water
- 2 egg whites
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon cloves
- $\frac{1}{4}$  teaspoon allspice
- 4 cups pecans halves

Beat egg whites slightly with water. Add remaining ingredients except pecans. Mix well. Add pecans and toss gently until all sides of pecans are well coated. Cover a cookie sheet with aluminum foil. Grease foil and spread pecans evenly on cookie sheet. Bake at 250 degrees for

50 to 60 minutes or until pecans take on a little brown color. Remove from foil immediately and place on wax paper. Cool and store in tightly sealed containers.

### CARROT VICHYSOISE (Serves 4 to 6)

- 2 cups peeled diced potatoes
- $1\frac{1}{4}$  cups peeled sliced carrots
- 1 tablespoon chopped onion
- 3 cups canned chicken broth
- White pepper and salt to taste
- 1 cup sour cream
- Chopped chives and parsley

Simmer potatoes and carrots in chicken broth with onion until tender. Season to taste with salt and pepper. Cool; puree in blender and chill thoroughly in refrigerator. Approximately one hour before serving, fold in sour cream to which 1 heaping teaspoon of chives has been added. Serve with parsley topping.

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The advertisement features a stylized illustration of a woman in a uniform, holding a shopping bag with the 'White Swan Uniforms' logo. The text is arranged in a vertical column on the left, with the store name at the top and the address and hours below. The woman's figure is on the right, partially overlapping the text.

ing, if for no other reason than the lack of a backyard at 1600 Pennsylvania Avenue NW.

THE FORDS love to entertain and while Mrs. Ford may defer to the White House chef, Henry Haller, for menu suggestions, she is known to be "thrifty" and "budget minded." She expects to get her money's worth. "She is," Mrs. Howe says, "very conscious of the rising cost of food."

There will be more informality and accessibility at White House parties than there were in the previous administration, friends and associates of the Fords predict. According to Mrs. Howe, the Fords, who love to dance, "will not retire to the second floor when the music starts."

Nor, if it is possible, will they give up eating out, especially at the popular seafood restaurant in the Fairfax Hotel, the Sea Catch.

Along with favorites such as liver and bacon, and pot roast with vegetables, the new President of the United States is very fond of fish.

**CARAMEL PEACHES**  
(Serves 8)

- 8 fresh firm medium peaches
- 8 tablespoons brown sugar
- 4 tablespoons butter or margarine

Peel peaches; halve and pit. Place hollow side up in frying pan. Place 1/2 tablespoon of sugar and 1/4 tablespoon butter in each hollow. Cook over low heat turning once until

juices become sirupy, about 10 to 15 minutes. (Add more sugar for thicker sirup, if desired.) Serve hot or cold, with ice cream topping, if desired.

**BUTTERMILK PANCAKES**  
(72 three-inch pancakes)

or

(36 five-inch pancakes)

- 3 cups sifted flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons salt
- 3 tablespoons sugar
- 3 eggs, well beaten
- 3 cups buttermilk
- 1/2 cup butter or other shortening, melted

Combine flour, baking powder, soda, salt and sugar; sift again. Combine eggs and buttermilk; add to flour mixture. Add melted shortening and stir until all flour is dampened (batter will be slightly lumpy). Bake on hot grease griddle until tops are bubbled and edges look dry. Turn and brown on second side. Serve hot with butter and sirup.

**CHICKEN AND BEEF**  
(Serves 6)

- 4 whole chicken breast halved and boned
- 8 slices bacon
- 1/4 pound chipped beef
- 1 can (10 1/2 ounces) condensed cream of mushroom soup
- 1/2 cup sour cream
- Paprika

Wrap bacon around each piece of chicken. Line 8-inch square shallow baking dish with chipped beef. Place con-wrapped chicken on top of beef. Mix soup with sour cream and spread over chicken.