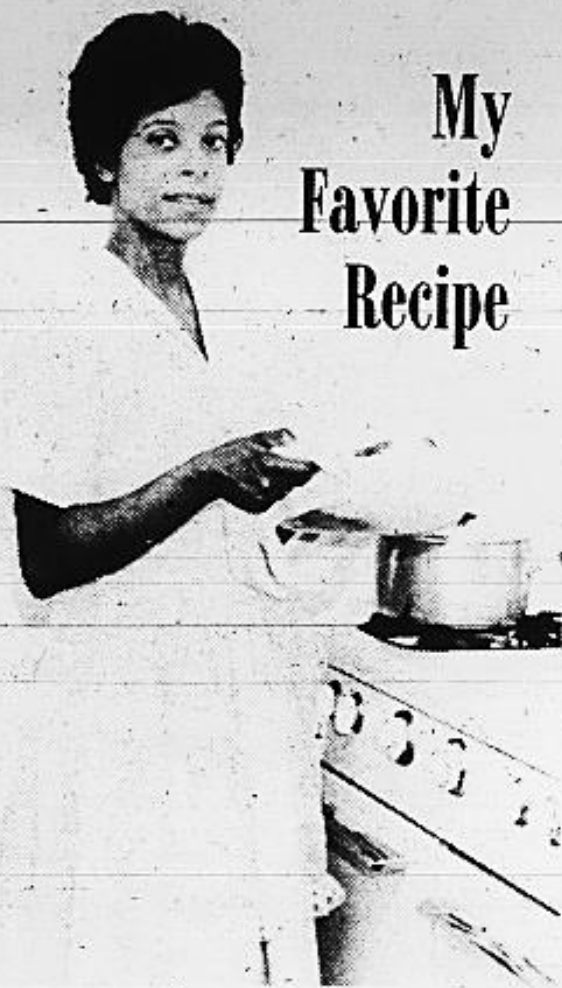


My Favorite Recipe



MRS. MARIAN TOLBERT prepares to place her "Old-Fashioned Peach Cobbler" into oven, preheated at 450 degrees.

Old-Fashioned Peach Cobbler

Mrs. Mariam Tolbert, laboratory technician and dancer-model, is a firm believer that food should not only be nutritious and taste delightfully, but also look good, smell delicious and be "a dramatic addition to the menu."

An alumna of Fisk University, Nashville, Tenn., where she studied drama, Mrs. Tolbert, who recently closed a successful engagement at Chicago's Palmer House, offers her prized recipe, which she feels will dramatize any meal.

OLD-FASHIONED PEACH COBBLER

- 8 medium-sized fresh peaches
- 1 stick butter
- 2 cups sugar
- 2 cups water
- 8 pieces whole cloves
- 1 tbsp. flour
- Pre-Mixed Pie crust

Peel the peaches, slice them and place in boiler. Add

sugar, water, butter and cloves. To enhance the flavor, cook the peach stones along with the other ingredients, removing the stones after cooking 15 minutes.

After removing the seeds, pour mixture into greased casserole or any deep pan and add several bits of pie crust for dumplings. Cover the top with crust. Wash crust with canned milk to give it that golden glaze and place in preheated oven. Cook at 450 degrees for about 20 minutes, or until done.

Serves 6 to 8 people. For added drama, top off each serving with whipped cream or ice cream.