



FRUIT SALAD features versatile Brazil Nuts.



AMBROSIA combines dried figs with oranges.



TOASTED Fig 'n' Cheese Sandwich is nourishing.



PEACH SLICES make an all-season salad.

## Brazil Nuts Are Congenial In Flavor With Salad Fruits

Brazil nuts leave the traditional nut bowl to be most congenial in flavor with salad fruits. In cottage cheese filling for prunes, they offer their distinctiveness and a texture contrast. They can be used whole as a stuffing for dates.

This fruit salad invites easy self-service at a buffet or dinner. With sandwiches and a beverage, it could be served as a late-evening refreshment.

To shell Brazil nuts easily, cover nuts with cold water; bring to a boil and simmer 3 minutes. Drain nuts; cover with cold water a minute; then drain and crack.

### Brazil Nut Fruit Salad

1 8-oz. package cottage cheese  
1 3-oz. package cream cheese  
1/2 cup chopped Brazil nuts  
1/2 cup pitted dried prunes  
Whole Brazil nuts  
Pitted Dates  
Canned figs, drained  
Grapefruit sections  
Apple slices  
1/4 cup mayonnaise  
Cream together cottage and cream cheese. Stir in chopped Brazil nuts; mix well. Stuff dried prunes with Brazil nut filling. Reserve remaining filling. Place whole Brazil nut in each date; if desired, roll in granulated sugar. Arrange stuffed prunes and dates on platter with figs, grapefruit sections and apple slices. Add Mayonnaise to remaining Brazil nut cheese filling. Serve as a dressing. Yield: 6 servings.

### Ambrosia

As good to look at as to eat this quickie dessert which needs no sugar. Just combine membrane-free orange segments with coarsely-cut dried figs, sprinkle with coconut, chill, and serve. (Oh, of course, you can add a little sugar if you wish!) Good with crisp cookies, or with crackers, plain or spread with cheese.

cutting? Just pour boiling water over them, and let stand for ten minutes or so, then drain and cool. Scissors are the most convenient tool to use for cutting them in pieces.

Most women give lunch-at-home a quick brush-off but they shouldn't! For health, energy and pleasure they should serve themselves and their families a light but healthful and delicious little luncheon. Dried figs are a wonderful help at lunch time, they are so good, so tempting and so filled with health and energy.

**Toasted Fig 'n' Cheese Sandwich**  
Snip some dried figs onto bread slices. Lay a slice of mild American type cheese on top of figs. Top with a fig split in half and dotted generously with margarine or butter. Broil until cheese begins to melt. Extra good served with apple and walnut salad, a sweet pickle or two, your favorite hot soup and your favorite beverage.

Nothing could be prettier for a spring luncheon than this colorful "Peach Tropical Salad." Chunks of banana are dipped in lemon juice and then rolled in shredded coconut for the center of the salad. Golden canned cling peach slices on orange circles make it complete.

### Peach Tropical Salad

2 medium-sized oranges  
1 cup canned cling peach slices  
1 large banana  
Lemon juice  
Shredded coconut  
Salad greens  
Maraschino cherries  
Pare oranges and cut into thin slices. Drain peaches thoroughly. Cut banana into 1-inch chunks, dip

# WINTER FOOD features

SECOND SECTION

ROSEBURG, OREGON — THURSDAY, JANUARY 21, 1954

Established 1873

## Farm Products Give-Away Gets Senate Criticism

WASHINGTON (AP)—Administration plans to dispose of a billion dollars worth of government-held farm products overseas drew sharp criticism at a Senate hearing Tuesday.

Sen. Schoepel (R-Kan.) told Secretary of Agriculture Benson that the proposal would disrupt world markets that already are nervous about what this country is going to do with its farm surpluses.

Secretary Benson, up for a second day of critical questioning, told the crowded Senate Agriculture Committee hearing that it was not planned to give the entire billion dollars worth away.

"A good part of it should be sold," Benson said, adding that the administration hoped to find new markets overseas.

Benson said some may be given away, "thing food gifts to East Germans and Pakistan this past year as possible patterns."

The secretary said such gifts often create more good will than direct dollar aid.

Schoepel said "foreign nations would say 'why buy' if they felt we were going to give away these surpluses."

The senator said this could "do the over-all farm program injury."

Benson quickly assured Schoepel "We don't want to disrupt their markets" or strain trade and other relationships.

The "cookie exchange" idea makes it possible for homemakers to engage in a time honored custom—exchanging recipes—and at the same time enrich their club or organization treasuries, it was pointed out.

Here's a pretty garnish for holiday platters: Dip the edges of pineapple slices in egg white and brush with chopped parsley. Nice with lamb chops!

Kitchen arithmetic: A head of cauliflower that weighs about two-and-one-half pounds will serve five or six persons.

Baked pears make an out-of-this-world dessert when they are served with a custard sauce, made with brown sugar, and toasted nuts.

in lemon juice and roll in coconut. Arrange orange slices in 4 groups on garnished serving plate. Top with peach slices. Heap banana chunks in center of plate. Garnish with cherries. Serves 4.



DECORATIVE centerpiece for your dining table, buffet or sideboard, lemons and oranges blend with other fruits arranged in a bowl or basket.

## Palate - Pleasing Pie Offers Eating Enjoyment, Economy

"Palate pleasing pie" may be difficult to say but it is easy for the family to eat and enjoy when you try our recipe for Peach Cream Pie. Pie from the pantry may sound like another play on words but featured ingredients for our Peach Cream Pie come right from the pantry shelf—nonfat dry milk in a foil-lined package and canned sliced peaches.

By using nonfat dry milk powder in this recipe the method of preparing a cream pie filling is simplified and the cost is more economical. Nonfat dry milk, which is pasteurized top-quality milk with only the fat and water removed, comes in one-pound packages yielding five quarts of dairy sweet nonfat milk for as little as nine cents a quart.

**PEACH CREAM PIE**  
(Makes one 9-inch pie)  
1 (9-inch) baked pastry shell  
2 1/2 cups water  
1/2 cup sugar  
1/2 cup sifted flour  
1/2 cup nonfat dry milk  
1/2 teaspoon salt  
2 eggs, well beaten  
1 teaspoon vanilla  
1 (No. 2) can sliced cling peaches, well drained.

Pour water into top of double boiler. Combine sugar, flour, nonfat dry milk powder and salt. Sprinkle over surface of the water. Beat with rotary beater until just blended and smooth. Cook over hot water, stirring constantly, until mixture has thickened, about 15 minutes. Stir a small amount of the hot mixture into the well-beaten eggs; return to remaining hot mixture. Continue to cook 3 minutes, stirring constantly. Remove from heat. Stir in vanilla. Pour half of mixture into a 9-inch baked pastry shell. Top with a layer of well-drained sliced peaches. Pour remaining filling over peaches. Place remaining peach slices over filling. If desired, garnish with coconut and maraschino cherries. Chill until firm.

Light as the breeze from an angel's wing is this delicate party dessert. Pretty, and festive too, it is just the thing to serve when you have guests for dessert and coffee.

**ANGEL CRUST LEMON PIE**  
(9-inch pie)  
1 1/2 cups water  
1 1/3 cups sugar  
1/2 cup cornstarch  
1/4 teaspoon salt  
3 egg yolks, beaten  
1/2 cup lemon juice  
grated peel of 1 lemon  
1/2 cup cream, whipped.

Mix together water, sugar, cornstarch and salt and boil 6 to 10 minutes, stirring constantly. Remove from heat and stir in egg yolks. Return to stove and cook over low heat for 6 minutes; stirring constantly. Take from heat and add lemon juice and lemon peel. Cool. Pour into baked meringue shell. Garnish with whipped cream.

**Baked Meringue Shell**  
3 egg whites  
1 teaspoon lemon juice  
1 cup sugar  
1/4 teaspoon salt  
Combine egg whites, lemon juice and salt and beat until they hold

### Sliced Apples Muscatel Serves 8

4 cups sliced baking apples  
1 cup granulated sugar  
2 tablespoons flour  
1 1/2 teaspoons cinnamon  
Pinch salt  
1 cup Muscatel or other dessert wine  
1/2 cup water  
2 tablespoons butter or margarine  
Place apples in buttered 2-quart casserole. Blend sugar, flour, cinnamon and salt thoroughly and pour over apples. Pour wine diluted with water over all. Dot with butter. Cover. Bake in moderate oven (325 deg. F.) for about 1 1/2 hours, or until apples are very tender. Serve warm.

An application of wax often will cover a small scratch or mark on a piece of furniture.

Making waffles Pour the waffle batter on the grids from a pitcher; you'll find this method easier than spooning the batter out from a bowl.

Like uncooked hams, fully cooked hams must be kept under refrigeration. They should be used within seven days of purchase. Freezing ham, or other cured pork, is not recommended.

As soon as your holiday turkey dinner is over, remove any dressing still left in the bird. Put it into a covered container and refrigerate it at once.

Here's a pretty way to serve hard sauce with your holiday pudding: Chill the sauce until you can roll it into small balls. Now roll the balls in toasted coconut.

**DATE TORTE**  
1/2 cup dry bread crumbs  
1/4 tsp. salt  
1 tsp. baking powder  
3 eggs, separated  
1/4 cup sugar  
1/2 tsp. vanilla  
1 1/2 cups sliced dates  
1/2 cup coarsely chopped nut meats

Add salt and baking powder to crumbs. Mix with dates and nuts. Beat egg yolks until light; continue heating and add sugar gradually. Add vanilla, then fruit and nut mixture. Fold in stiffly beaten egg whites. Spread mixture over well-greased shallow pan and bake in 300 degrees oven for about an hour or until done. When cool, cut in squares and serve with whipped cream, ice cream or custard sauce. It is also delicious crumbled and served in sweetened whipped cream or custard.

The efficient hostess who likes to spend as much time as possible with her guests plans oven dinners. They can be most enjoyable, and certainly they cause no last minute confusion. Sliced Apples Muscatel is a superb dessert which fits like a glove with an oven dinner because it, too, is baked.

In addition to the subtle flavor of the wine, which accents the apples to perfection, there is plenty of self-made sauce which eliminates the necessity of serving cream. When the dessert is taken from the oven, it is complete and a real joy to eat. If eight servings are more than you can use, warm up these wine-flavored apples a day or two later—they'll be just as delicious as the first time you served them.

## Waffles Join Ice Cream, Become Unusual Dessert

No ordinary waffles, these! They're chocolate-flavored waffles, all dressed up with a generous scoop of coffee ice cream and a luscious, though simple, sauce of pure maple syrup and walnut meats. A perfect dessert indeed!

Generous, too, is the amount of coffee you should make to accompany them. With that smooth coffee flavor in the ice cream, that hint of chocolate in the waffles, only cups of steaming hot coffee can complete the harmony of tastes.

### CHOCOLATE WAFFLES

2 cups sifted, enriched flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
6 tablespoons sugar  
2 eggs, separated  
1 1/2 cups milk  
1 teaspoon vanilla  
4 tablespoons shortening  
2 squares (2 oz.) unsweetened chocolate  
Mix and sift flour, baking powder, salt and sugar. Beat egg yolks; add milk and vanilla; pour into flour mixture. Melt shortening and chocolate together; add. Stir just enough to moisten the dry ingredients. Fold in stiffly beaten egg whites. Bake 4 to 5 minutes in a waffle baker (grids should be slightly cooler than for plain waffles). Serve hot with ice cream and syrup. Yield: 6 waffles.

Here's the answer to that last minute scramble for a dinner dessert that conforms to modern ideas of family appetite and balanced meal planning.

### STUFFED APPLE PUDDING

All measurements are level. Sift flour before measuring. Core, but do not peel—  
6 large red apples  
Enlarge core-holes until only a half-inch ring of apple remains. Chop apple pulp taken from apples and to it add—  
1/2 cup seedless raisins chopped  
3/4 cup finely grated raw carrot  
3/4 tablespoons soft shortening  
3 tablespoons sugar  
2 tablespoons light (or golden) molasses  
1/2 cup sifted all-purpose enriched flour  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
Mix together thoroughly. Then sprinkle apple shells with salt and fill centers of apples with pudding batter. Wrap each apple tightly in aluminum foil or cooking parchment paper, sealing it on top. Place on rack in steamer, Dutch oven, or heavy kettle with sufficient boiling water to come a third way up apples. Cover tightly, and steam 40 minutes; keep water boiling constantly. Serve hot with any desired sauce. 6 servings.

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### Eugene Milk Price Cut One Cent Per Quart

EUGENE (AP)—Milk will cost one cent a quart less beginning Feb. 1, Eugene producers and distributors report.

The reduction, which would result in milk costing 23 cents in stores and 23 1/2 cents per quart when delivered at home, was urged by William Weidel, state milk marketing administrator.

Weidel said the present price "reflects unfavorably against the marketing administration and the industry." The state-established minimum for this area is 22 1/2 cents a quart in stores and 23 cents for home delivered.

If the reduced price works a hardship on the producers and distributors, they can ask a hearing on having the price increased, Weidel said.

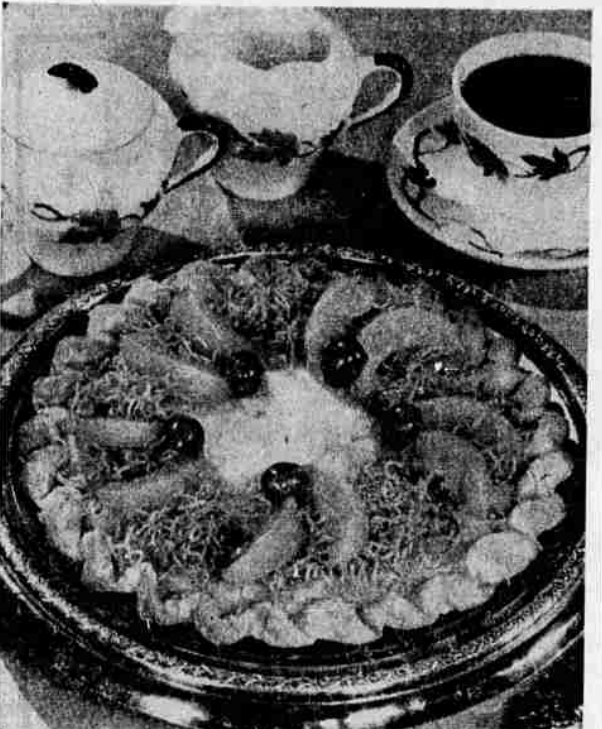
Buying new fabric for window draperies? The best way to be sure that the design, color and texture of the draperies will be right for your room is to hang a half yard sample of the material at one of the windows of the room. Watch the effect of the light in the room on the fabric, and decide whether it will harmonize with the other furnishings.

Window washing can be lightened if you assemble all your tools before starting. Place the pail or pan of cleaner on a high stool to avoid needless stooping. When you finish washing one window, move your equipment along to the next to be cleaned.

Dribble honey over prepared grapefruit halves; sprinkle lightly with cinnamon; broil. Good as a first course or as dessert.



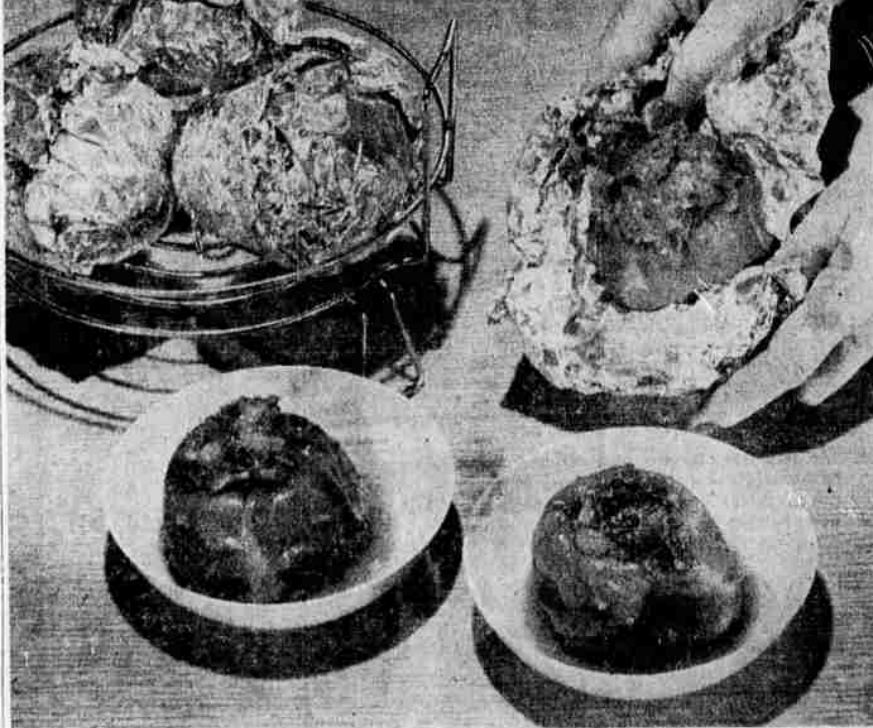
SCOOPS of coffee ice cream top these Chocolate Waffles for dessert.



PRETTY as a picture, delicious as it looks, is Peach Cream Pie.



DELICATE party dessert is Angel Crust Lemon Pie, pretty and festive to serve when you have guests for dessert-and-coffee.



SURPRISE package is this Stuffed Apple Pudding, plump baked apples stuffed with raisin pudding and steamed for 40 minutes.