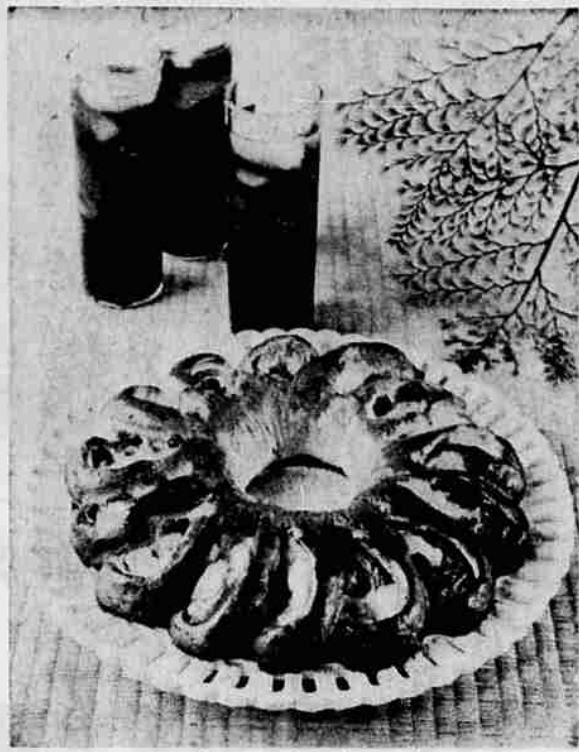




... cheese and apple tea ring

Elegant Yeast-Raised Ring Fine For Springtime Snack

An elegant yeast-raised tea ring featuring the flavors of cheese, apples and raisins, makes a fine snack for a spring afternoon. The recipe makes two rings, and so one can be served after baking and the other cooled and frozen for another day's enjoyment. It will keep for three months in the freezer.

Cheese And Apple Tea Ring
Two-thirds cup milk
1/4 cup sugar

Little Patties Contains Lamb

While March goes out like a lamb, Lamb is at its best in the springtime, so add a new flavor spark to your spring menu with this tender, juicy meat.

Here's a recipe featuring ground lamb. These little patties will be as popular as hamburgers at your house, and they have that special lamb flavor for variety.

A piece of bacon helps keep the patties in shape and lends even more juiciness to the meat. The patties contain rolled oats to help lock in the meat juices, too. The oats also add a nutrition bonus to the meat's protein. To make the patties, you merely combine ingredients, shape them into patties and circle with bacon. Then they're ready to broil.

Golden peach halves filled with tart cranberry-orange relish can be broiled alongside the Lambburgers after the burgers are turned. Parsleyed new potatoes, tossed vegetable salad and, of course, a bit of mint complete the main course. Try this menu and see appetites perk up for spring!

Lambburgers
Makes 6 servings

Lambburgers:
1 1/2 lb. ground lamb
2/3 cup rolled oats (quick or old-fashioned, uncooked)
1 teaspoon salt
1/2 teaspoon pepper
1 egg
1/4 cup milk
6 slices bacon
6 canned peach halves, drained
Cranberry-orange relish

For Lambburgers, combine all ingredients thoroughly; shape into 6 patties. Wrap a slice of bacon around each; secure with a toothpick. Broil 6 inches from source of heat for 10 minutes; turn. Place peach halves filled with cranberry-orange relish on broiler pan. Broil Lambburgers and peaches 5 minutes. Remove toothpicks; garnish with sprigs of mint and serve.

1 teaspoon salt
1/4 cup (1/2 stick) margarine
1/2 cup warm water (105 degrees-115 degrees F.)
2 packages of cakes yeast, active, dry or compressed
1 egg, beaten
3 1/2 cups unsifted enriched flour (about)
1/4 cup grated sharp Cheddar cheese
Melted margarine
1 cup well-drained sliced cooked or canned apples
1/2 cup dark brown sugar, firmly packed
1/4 cup raisins
1/4 cup chopped nuts

Scald milk; add sugar, salt and margarine; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk mixture, egg and half the flour; beat until smooth. Add cheese and enough additional flour to make soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down and turn out onto lightly floured board. Divide in half. Roll each half out into oblong 12 x 10 inches. Brush with melted margarine; sprinkle with half of combined apples, brown sugar, raisins and nuts. Roll up from long side and place on greased baking sheet; bring ends together to form roll; seal. With scissors, cut 1-inch slices from outside of roll almost through to center. Turn each slice on its side. Repeat with second half of dough and remaining filling. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in moderate oven (375 degrees F.) about 25 minutes, or until golden and done. Remove from pan; cool on cake rack. Brush with melted margarine and serve warm.

Hard rubbing isn't necessary for removing tarnish from flat silver. Place an old aluminum pie pan or layer cake pan in a large enamel kettle and fill part way up with water. Add one tablespoon each of baking soda and salt for each quart of water. Bring to a boil and add silverware. Boil two to five minutes. Remove silver, wash and dry. Rub lightly with a clean flannel cloth. (Don't use on hollow ware, flatware with hollow handles or on silver with an oxidized finish.)

Tuna Salad Pie
2 envelopes unflavored gelatin
1 cup water
1 can condensed cream of celery soup
1/2 teaspoon salt
1/4 cup lemon juice
1 cup salad dressing
2 cans (6 1/2 or 7 ounces each) tuna in vegetable oil
1/2 avocado, peeled and diced
1 cup diced celery
1 9-inch baked pastry shell

Sprinkle gelatin on the water in a 2 1/2 quart saucepan to soften. Place over moderate heat, stirring constantly, until gelatin is dissolved, about 3 minutes. Remove from heat; stir in soup, salt, lemon juice and salad dressing; beat until smooth. Chill, stirring occasionally, until mixture mounds when dropped from a spoon. Add tuna, avocado and celery. Turn into prepared pie shell. Chill until firm. Garnish with tomato wedges.

YIELD: 6 servings.

CALCIUM REQUIRED
One pint of milk provides nearly 15 percent of the calcium needed by an adult each day. The remaining 25 percent calcium required comes from other foods eaten each day. It is almost impossible to meet daily calcium needs without milk.

IT TAKES TIME!
Don't yield to the temptation to crash diet in order to lose pounds fast. Remember that it took time to put on those extra pounds, and it will take time to take them off! One to two pounds weekly is usually considered a good weight loss.

Danmoore Hotel
1217 S.W. Morrison St.
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Free Garage, New Location
1/2 block from hotel. Open to 10:00 P.M.

Meal-In-A-Kettle Almost Cooks Itself: Is Difficult To Beat For All-Out Flavor

Staying out of the kitchen as much as possible is a popular pastime indeed when there is so much to lure a person out-of-doors in the springtime.

"Lamb with Onion Dumplings" not only cut down on your kitchen

labors. This meat - and - vegetable stew which practically cooks itself will also give you a meal-in-a-kettle that would be difficult to beat for all-out flavor. Round out the menu with a dessert of chilled canned cling peaches and

a refreshing beverage - and dinner is ready!

For the piece de resistance, simmer browned lamb stew meat with instant minced onion and other savory seasonings about one-hour-and-a-half. By that time, the meat should be fork-tender and the flavors well blended. Then add carrot, celery and green peas; bring to a boil and drop in spoonfuls of batter for the delectable dumplings quickly made with handy biscuit mix, instant minced onion, parsley and milk. After that, it's merely a matter of letting the concoction gently boil a little longer, spicing it with wine and serving it with pride.

Lamb With Onion Dumplings
3 lbs. lamb stew meat
1/4 cup flour
3 tablespoons shortening
4 cups boiling water
2 tablespoons instant minced onion
1/2 teaspoon marjoram
1/2 teaspoon rosemary
2 teaspoons salt
Dash pepper
6 medium carrots, halved
1 cup celery cut into 2-inch strips
1 package (10 oz) frozen green peas, partially thawed
Instant Onion Dumplings
1/2 cup Burgundy wine or water

Instant Onion Dumplings:
2 cups biscuit mix
1 tablespoon instant minced onion
1 tablespoon chopped parsley
1/4 cup milk
Remove gristle and excess fat from lamb; coat lamb with flour. (Save remaining flour for thickening.) Heat shortening in Dutch oven or deep kettle; add lamb and brown evenly. Add water, onion



... lamb with onion dumplings

and seasonings. Cover and simmer about 1 1/2 hours until meat is fork-tender. Add carrots, celery and peas; cover and bring to a boil. Drop spoonfuls of Instant Onion Dumplings batter onto boiling stew.

Cover and boil gently 20 minutes. Remove dumplings and keep warm. Mix wine with remaining flour; stir into stew. Heat and stir until thickened. Remove to serving dish; place dumplings on top.

Garnish with parsley sprigs if desired. Serve hot.
Instant Onion Dumplings: Combine all ingredients, stirring until well blended. Makes 6 servings.

Lobster Party Dish Fine For Springtime Luncheon

When it's your turn to entertain "the girls" at a festive luncheon, naturally you want to display your talent as a hostess. Something really "special" in food and decoration is a major challenge. You need food that is excitingly different, easy to prepare, yet light enough for the weight-watchers.

For your main course, choose this Lobster Party Plate with Dressing Elegante. Start your luncheon with jellied consommé, and complete the meal with hot rolls and butter and plenty of ice cold lemonade. For dessert, serve fresh fruit compote with a scoop of ice cream and crisp cookies. It's a refreshing luncheon that makes any day seem cool.

Everything in this luncheon menu can be prepared the day before, refrigerated, and brought out for the final touches, leaving you the coolest, calmest hostess in town.

Arrange your serving platter or individual plates with rosy-pink boiled lobster tails. After boiling according to package directions, remove each one from its shell, then turn it over and replace in the shell. Crab meat or shrimp can also be used in this menu. To contrast with the luscious flavor of lobster, mix up Dressing Elegante. It's a zesty blend of dairy sour cream, green pepper, green onion, catsup, sweet pickle relish, instant nonfat dry milk and seasonings. Instant nonfat dry milk gives the

dressing its smooth creaminess, without raising the calorie count. Dressing Elegante will also give lively flavor to vegetable salads.

Lobster Party Plate with Dressing Elegante
Yield: 1 1/2 cups dressing (4 servings)

1/2 cup instant nonfat dry milk
1/2 cup water
1 cup dairy sour cream
1/4 cup tomato catsup
1/4 cup chopped green pepper
1/4 cup chopped green onion
2 tablespoons sweet pickle relish
1/2 cup lemon juice
1/2 teaspoon salt
Dash of cayenne pepper
3 pounds cooked lobster tails (Shrimp or crab meat may be substituted for lobster, if desired.)

Beat instant nonfat dry milk with water until smooth and thickened. Blend in sour cream, catsup, green pepper, onions, pickle relish, lemon juice, salt and pepper. Chill.

Arrange platter or individual plates with cooked lobster tails, wedges of hard-cooked eggs, watercress and lemon slices. Pour some dressing on top and pass the rest.

Novice Can Prepare Delicious Tuna Pie For Summer Eating

The phrase "as easy as pie" was doubtless coined by one who didn't cook, for many pies take some skill in the making. Tuna Salad Pie, however, is truly simple enough for even the novice cook to prepare.

This novel dish is big food news—for the pie, unlike other pies, takes its place as a main dish for lunch or dinner. Tuna Salad Pie is a delectable cold dish that will pop up again and again at the family table or the company buffet all the summer long.

Into the prepared pastry shell goes a marvelous combination of delicate tuna in vegetable oil, salad dressing, canned cream of celery soup, diced avocado, celery, and seasoning. Thanks to the presence of unflavored gelatin, there's no cooking involved—or only the few minutes required to dissolve the gelatin in liquid. The mixture is combined and simply chills in the refrigerator until firm. Like other recipes prepared with reliable unflavored gelatin, there's no risk involved. Every time you make the pie, it will emerge from the refrigerator just the proper fluffy, velvety consistency.

Tuna Salad Pie is perfect for summer entertaining. The meal-in-a-dish can be made up ahead of time, eliminating the slightest last-minute fuss. And this cool, delicious salad pie will hit the spot on a hot summer day!

Tuna Salad Pie
2 envelopes unflavored gelatin
1 cup water
1 can condensed cream of celery soup
1/2 teaspoon salt
1/4 cup lemon juice
1 cup salad dressing
2 cans (6 1/2 or 7 ounces each) tuna in vegetable oil
1/2 avocado, peeled and diced
1 cup diced celery
1 9-inch baked pastry shell

Sprinkle gelatin on the water in a 2 1/2 quart saucepan to soften. Place over moderate heat, stirring constantly, until gelatin is dissolved, about 3 minutes. Remove from heat; stir in soup, salt, lemon juice and salad dressing; beat until smooth. Chill, stirring occasionally, until mixture mounds when dropped from a spoon. Add tuna, avocado and celery. Turn into prepared pie shell. Chill until firm. Garnish with tomato wedges.

YIELD: 6 servings.

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The News-Review

SECOND SECTION ROSEBURG, OREGON THURSDAY, MAY 16, 1963 ★ ★ 116-63

ENTER THE COCA-COLA BOTTLERS' \$250,000 GO AMERICA SWEEPSTAKES



Win all this, plus \$20,000 in cash
First Prize total value: \$33,000!

2nd PRIZE: \$10,000 Cash + \$500 Oil Company Credit Card + PLUS: All merchandise listed in the First Prize, except the Thunderbird.

24 3rd PRIZES: 1963 Ford Country Sedan Station Wagon + 2 Wenzel Sleeping Bags + Coleman Camping Set + Pflueger "Freemove" Spinning Kit + Pflueger "Junior" Fishing Set.

Fishing Set + Cypress Gardens Water Skis + Spalding Sports Chest.

29 4th PRIZES: Dorsett 16' Runabout with Evinrude 75 HP Starline V Motor and Super Gator Trailer + Cypress Gardens Water Skis.

2000 5th PRIZES: Kodak "Starmite" Camera Outfit.

LOOK FOR THE SPECIAL "AMERICA" CAPS



Look for the caps with the shield on top



then lift the liners



and mail the liners... or acceptable substitutes (see rule 3) TODAY!

DO NOT MAIL METAL CAPS
There are 102 different illustrations under caps with the shield on top. They represent points of interest from all over America. And wherever you go in America, enjoy the refreshing new feeling with ice-cold Coca-Cola.

So look for the Coke caps with the shield on top. Discover America in these interesting illustrations. And remember, your entry may win one of the many fabulous prizes in the \$250,000 Go America Sweepstakes.

IT'S EASY TO ENTER... ENTER AS OFTEN AS YOU LIKE!

Entered under the authority of The Coca-Cola Company by Coca-Cola Bottling Co. of Roseburg

Sweepstakes Rules—Read Carefully.

HERE'S ALL YOU DO TO ENTER:
1 On an official entry blank, or a plain piece of paper, hand print or write clearly your name and address along with the name of your favorite retail store. Mail to: Go America Sweepstakes, P. O. Box 514, New York 46, N. Y.
2 Enter as often as you wish. Each entry must be mailed separately. Entries must be postmarked by June 30, 1963 and received by July 8, 1963.
3 Each entry must be accompanied by the liners (cork or plastic) from 3 caps from Coca-Cola with the shield on top or by 3 pieces of paper 3" x 5" on which you have hand drawn "Coca-Cola" in block lettering. (Liners may be detached by starting small point under edge and lifting. Plastic liners are easier to remove after caps are placed in warm water.) Do not mail metal caps.
4 Winners will be selected in random drawings conducted by the D. L. Blair Corporation, an independent judging organization. Its decisions with respect to all phases of the Sweepstakes will be final. Only one prize to a family. No substitutions will be made for any prize offered. All entries become the property of The Coca-Cola Company and none will be returned.
5 Sweepstakes is open to residents of the United States. Not open to employees and their families of The Coca-Cola Company, Coca-Cola Bottlers, the D. L. Blair Corporation and their advertising agencies. Offer void in Alabama, Florida, Missouri, Wisconsin and wherever prohibited by law. Residents of these areas are eligible to enter a special contest—free entry blanks and rules available where Coca-Cola is sold.
6 Winners will be notified by mail approximately 30 days after final drawing. For a list of prize winners, send separate stamped, self-addressed envelope to: Go America Sweepstakes List, P. O. Box 24, New York 46, N. Y. Do not send this request with Sweepstakes entry.

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City _____ State _____
Store where you shop for Coca-Cola _____
Address _____

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Favorite Store

