

The News-Review

SECOND SECTION ROSEBURG, OREGON THURSDAY, JUNE 6, 1963 ★★ 133-63

Bride's Shower Coconut Cake Pastel Pink And Party Pretty

Only the radiance of the bride-to-be can match the beauty of this blush pink party cake. Strawberry fruit flavored gelatin is added to white cake mix to make the delicately tinted and flavored layers. A snowy drift of seven minute frosting is spread between the layers and on top and then both top and sides of the cake are given a fancy pink dress of flaked coconut blended with one teaspoon of the fruit flavored gelatin.

Such a cake needs only one partner—good coffee served piping hot or iced cold.

This same combination of party cake and coffee is ideal for graduation festivities, birthday celebrations, and other summer entertaining. And, of course, all your cakes need not be pink. Try the same recipe with lime fruit flavored gelatin for a cool looking patio dessert, or with orange for a refreshing taste on a hot, hot night.

Pink Coconut Cake
1 package (3-oz.) strawberry flavor gelatin
1 1/2 cups flaked coconut
1 package white cake mix
2 egg whites
Water
Seven Minute Frosting
Measure 1 tablespoon gelatin into a jar. Add coconut and shake together until coconut is evenly tinted.

Prepare cake mix with egg whites and water as directed on package, adding remaining gelatin before beating. (Some undissolved particles of gelatin will remain after beating.) Pour batter into 2 round 9-in. layer pans which have been greased and floured and then lined on bottoms with wax paper. Bake in moderate oven (350 Deg. F.) as directed on package, until cakes pull away from sides of pan and toothpick inserted in center comes out clean. Cool in pans 10 minutes; then remove from pans and finish cooling on a rack. With sharp knife, split cakes horizontally in half, making 4 layers.

Prepare frosting. Spread between layers and over top and sides of cake. Sprinkle pink tinted coconut over top edge and around sides of cake. Makes 8 to 10 servings.

Seven Minute Frosting
3 egg whites unbeaten
2 1/4 cups sugar
1/4 teaspoon salt
1/4 cup water
1 tablespoon light corn syrup
1 1/2 teaspoons vanilla
Combine egg whites, sugar, salt,

water, and corn syrup in top of a 2-quart double boiler. Beat about 1 minute, or until thoroughly mixed. Then place over boiling water and beat constantly with sturdy egg beater (or at high speed of electric beater) 7 minutes, or until frosting will stand in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.) Remove from boiling water. (For a very smooth and satiny frosting, pour at once into a large bowl for final beating.) Then add vanilla and beat 1 minute, or until thick enough to spread. Makes about 8 1/2 cups frosting.

Molded Salads Perfect For Warm Weather Fare

Molded salads are perfect warm-weather fare. Cool-looking and cool-tasting! "Tangy Carrot Molds" derive a lot of their delicious flavor from instant minced onion, the always-ready-to-use onion with the field-fresh flavor.

Tangy Carrot Molds
1 package (3 oz.) lemon gelatin
1 1/2 tablespoons vinegar
1 tablespoon instant minced onion
1/4 teaspoon salt
1 cup shredded raw carrot
1/2 cup ripe olive wedges
Salad greens
Mayonnaise
Prepare gelatin according to package directions; stir in vinegar, onion and salt. Chill until mixture mounds on spoon. Fold in carrot and olives. Pour into 4 to 6 individual molds; chill until firm. Unmold on salad greens; garnish with mayonnaise.

SPRING SALAD

For a breath-of-spring salad, fold sliced fresh strawberries and a few drops mint flavoring into a blend of whipped cream and mayonnaise. Spoon into canned cling peach halves and garnish with mint sprig and whole berries.

FRIDAY SPECIAL

For a Friday special, serve a hearty open-faced sandwich. Stir husky ripe olive wedges into hot cheese sauce. Spread mashed avocado on toasted bread. Top with sliced tomato and cheese-olive sauce.

Gingersnaps, Peach Parfait Party Dessert

Ice cream parfaits are usually served only at special parties. But using Party Peach Ice Cream and gingersnaps, parfaits will be so easy to fix, everyday can be a special occasion.

To make the Party Peach Parfait begin with a layer of crushed gingersnaps. Next comes a layer of the creamy Party Peach Ice Cream. The flavor of the orchard-fresh peaches in the ice cream blends well with the crisp gingersnaps. Another layer of gingersnaps topped with whipped cream and topped with more Party Peach Ice Cream completes the parfait. It may be kept in the freezer, glass and all, until ready to serve. Just before serving top the parfait with whipped cream and a sprinkling of crushed gingersnaps.

Be sure to keep lots of Party Peach ice cream in the freezer. It's so good in frozen pies and parfaits and makes a delicious dessert anytime.

Ice cream keeps best when stored at 0 F. or colder. An unopened half gallon carton may be stored for 30 days. Unopened quarts and pints will keep well up to 20 days. For longer storage, place the ice cream carton in a tightly closed plastic bag. This way the ice cream may be kept up to 90 days.

When using a half-gallon carton, spoon the ice cream from the center to the side of the carton. After part of the ice cream is used, aluminum foil may be placed next to the ice cream to prevent dehydration. The remainder of the ice cream should be used within 4 days.

Gingersnaps

(a dozen small cookies)
Yield: 10 dozen small cookies
1/4 cup shortening
1 cup packed brown sugar
1 egg
2 1/2 cups molasses
3 cups sifted flour
1/4 teaspoon salt
2 teaspoons soda
1/2 teaspoon cloves
1 teaspoon cinnamon
2 teaspoons ginger
Cream shortening and sugar. Add egg and molasses. Beat well. Add flour sifted with salt, soda, and spices. Mix well. Chill in refrigerator. (This dough is soft and must be thoroughly chilled in order to shape.) Form into small balls. Roll in sugar. Place 2 inches apart on cookie sheet. Bake in a moderate oven (375 degrees F.) 10 minutes. Store in a loosely covered container.

Veal Cutlet Cordon Bleu
4 cups corn flakes or
1 cup packaged corn flake crumbs
1 egg
2 tablespoons milk or water
1 teaspoon salt
1/4 teaspoon pepper
12 thin veal cutlets
6 slices Swiss cheese
6 thin slices cooked ham
1/2 cup shortening
1 cup flour

If using corn flakes, crush into fine crumbs. Beat egg and milk together; stir in salt and pepper. Pound cutlets with meat mallet until flattened. On 6 cutlets, place one slice each of cheese and ham; top with second cutlet. Heat 2 tablespoons of the shortening in fry pan. Place filled cutlets in fry pan, pressing outer edges together with fork to seal. Remove from fry pan. Roll in flour, dip in egg mixture, then roll in corn flake crumbs, coating on all sides. Fry in remaining shortening until golden brown on both sides, about 6 minutes each side; add more shortening if necessary. Garnish with lemon slices, or serve with hot asparagus spears, if desired.

Cook Complimented For Sundae Puffs

Chill the canned fruit cocktail and bake the pastry puffs for "Fruit Sundae Puffs" early in the day. Then when serving time rolls around, simply fill the puffs with vanilla ice cream and fruit cocktail, drizzle them with Creme de Menthe or sweetened lime juice, replace the tops — and expect a wave of compliments! Save the syrup from the can of fruit cocktail to use as part of the liquid in molded gelatin salads and desserts.

Fruit Sundae Puffs
1 can (1 lb. 14 oz.) fruit cocktail
1/2 cup butter or margarine
1 cup water
1 cup sifted all-purpose flour
4 eggs
1 quart vanilla ice cream
About 1/4 cup Creme de Menthe or 1/4 cup sweetened lime juice
Chill fruit cocktail. Heat butter and water to boiling point in saucepan. Add flour, stirring constantly until mixture leaves sides of pan and forms a ball. Remove from heat. Cool slightly. Beat in eggs, 1 at a time, beating until smooth and velvety after each addition. Drop 8 spoonfuls onto ungreased baking sheet. Bake in 400-degree (hot) oven 45 to 50 minutes. Cool away from draft. Drain fruit cocktail. Remove tops from puffs; fill puffs with ice cream and fruit cocktail. Drizzle Creme de Menthe over each. Replace tops. Serve immediately.

TOPPING FOR BEANS

Serve tender canned blue lake green beans either hot or cold with an elegant topping of blended sour cream and mayonnaise. Crumble crisp bacon or tiny bits of chopped anchovy over the creamy dressing.

LEMON-BUTTER SAUCE

Fresh green asparagus spears taste even better when accented with a lemon-butter sauce and a generous topping of crisp toasted slivered almonds.

Springtime Luncheon Salad: Place two drained canned peach halves on lettuce. Fill peaches with cottage cheese mixed with chopped chives. Serve with French style dressing.

Next time you serve cold sliced chicken or turkey, glisten the slices lightly with Italian dressing. It adds a wonderful dash of flavor.

To get rid of mildew, wash cloth in hot suds, moisten with lemon juice and salt and dry in the sun.

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



... cheese and rice stuffed tomatoes

Make Stuffed Tomato For A Change Of Pace

Here's something new and different to round out the menu of your next outdoor meal. This recipe uses the plump, red-ripe tomatoes that are so plentiful this time of year, plus a fluffy rice stuffing enhanced with golden Cheddar cheese.

Select eight firm tomatoes, one for each person. After cutting a slice off the stem end, and scooping out the pulp (to be saved for soups, salads or sauces), turn the tomatoes upside down to drain. The filling is simplicity itself. It's a mixture of cooked rice and shredded Cheddar cheese, lightly seasoned with Worcestershire sauce and minced parsley, plus a little minced garlic if you like. More cheese goes on top each rosy tomato, to melt and get crusty as it bakes.

If you're preparing Cheese and Rice Stuffed Tomatoes for indoor cooking, bake them in the oven, in

Elegant Veal Entree Attractive, Tempting

Of the thousand and one tempting methods to prepare veal, Veal Cutlet Bleu is perhaps one of the most elegant. Here is a new version of this recipe, so popular in many of the country's outstanding restaurants.

Packaged corn flake crumbs are used in the coating that encloses the thinly pounded veal. Sandwiched in between the cutlets are sliced ham and Swiss cheese. For an attractive garnish, top each cutlet with capers and a lemon slice.

Veal Cutlet Cordon Bleu
4 cups corn flakes or
1 cup packaged corn flake crumbs
1 egg
2 tablespoons milk or water
1 teaspoon salt
1/4 teaspoon pepper
12 thin veal cutlets
6 slices Swiss cheese
6 thin slices cooked ham
1/2 cup shortening
1 cup flour

If using corn flakes, crush into fine crumbs. Beat egg and milk together; stir in salt and pepper. Pound cutlets with meat mallet until flattened. On 6 cutlets, place one slice each of cheese and ham; top with second cutlet. Heat 2 tablespoons of the shortening in fry pan. Place filled cutlets in fry pan, pressing outer edges together with fork to seal. Remove from fry pan. Roll in flour, dip in egg mixture, then roll in corn flake crumbs, coating on all sides. Fry in remaining shortening until golden brown on both sides, about 6 minutes each side; add more shortening if necessary. Garnish with lemon slices, or serve with hot asparagus spears, if desired.

Yield: 6 servings.

Garden-Style Squash Has Onion Flavoring

Next time you cook zucchini squash, perk it up with instant minced onion, chopped green pepper and parsley as a sure-to-please treat for the entire family. "Garden-Style Zucchini" is easily prepared—a culinary fact of life that usually applies when handy instant minced onion figures in a recipe. It provides true onion flavor without any of the kitchen labor normally associated with onion. Any time a recipe calls for onion, remember that 1 tablespoon of instant minced onion gives the flavor, but not the bulk, equivalent of 1/4 cup raw onion.

Garden-Style Zucchini
1/2 cup chopped green pepper
2 tablespoons butter or margarine
1 lb. zucchini, cut into 1-inch chunks
1/2 cup water
1 tablespoon instant minced onion
Salt
2 tablespoons finely chopped fresh parsley
Saute green pepper lightly in butter. Add zucchini, water and onion. Cover and boil gently until zucchini is tender—10 to 15 minutes. Add more water during cooking if necessary. Just before serving, salt to taste and sprinkle with parsley.

Makes 4 servings.

Icy Dessert Is Cool Treat For Those Hot Summer Days

Here's a frosty dessert that deserves to play a starring role at any meal. It's Pineapple Milk Freeze, a delightfully refreshing blend of pineapple, milk and tangy lemon.

Fresh pineapple is the key to its enchanting flavor. While this luscious tropical fruit is plentiful in your local market, bring one home and use it in this delicious frozen dessert. Pineapple Milk Freeze is like making your own sherbet, but there's a difference. The combination of crushed fresh pineapple and milk, used instead of water, creates a temptingly different taste and texture. And fresh lemon juice and rind highlight that true fresh fruit flavor.

This is the perfect dessert for summer's most sizzling days, when you want a minimum of work in the kitchen, yet still want to "please" with a refreshing conclusion to any summer meal! Simply combine sugar, lemon rind and juice, then stir in milk. Blend in crushed fresh pineapple, which can be chopped fine with a sharp knife or crushed in your blender. Then beat the mixture in your blender or mixer, until light and creamy, and freeze it until firm.

When it's time to serve, simply scoop or spoon this fluffy, frosty dessert into your prettiest long-stemmed sherbet glasses. Garnish with fresh pineapple wedges and serve with crisp cookies.

Pineapple Milk Freeze

Yield: 1 quart
2 refrigerator trays
2/3 cup sugar
2 teaspoons grated lemon rind
1 tablespoon lemon juice
2 cups milk
1/2 cup crushed fresh pineapple
Crush pineapple in a blender, or with a sharp knife, chop very finely
Fresh pineapple wedges (optional)

In a mixing bowl combine sugar, lemon rind and juice; stir milk in gradually to dissolve the sugar. Blend in crushed pineapple. Turn mixture into refrigerator trays and freeze until almost firm. Then, in a mixer or blender, beat mixture until light and creamy. Return to trays and freeze until firm. To serve, garnish with fresh pineapple wedges, if desired.

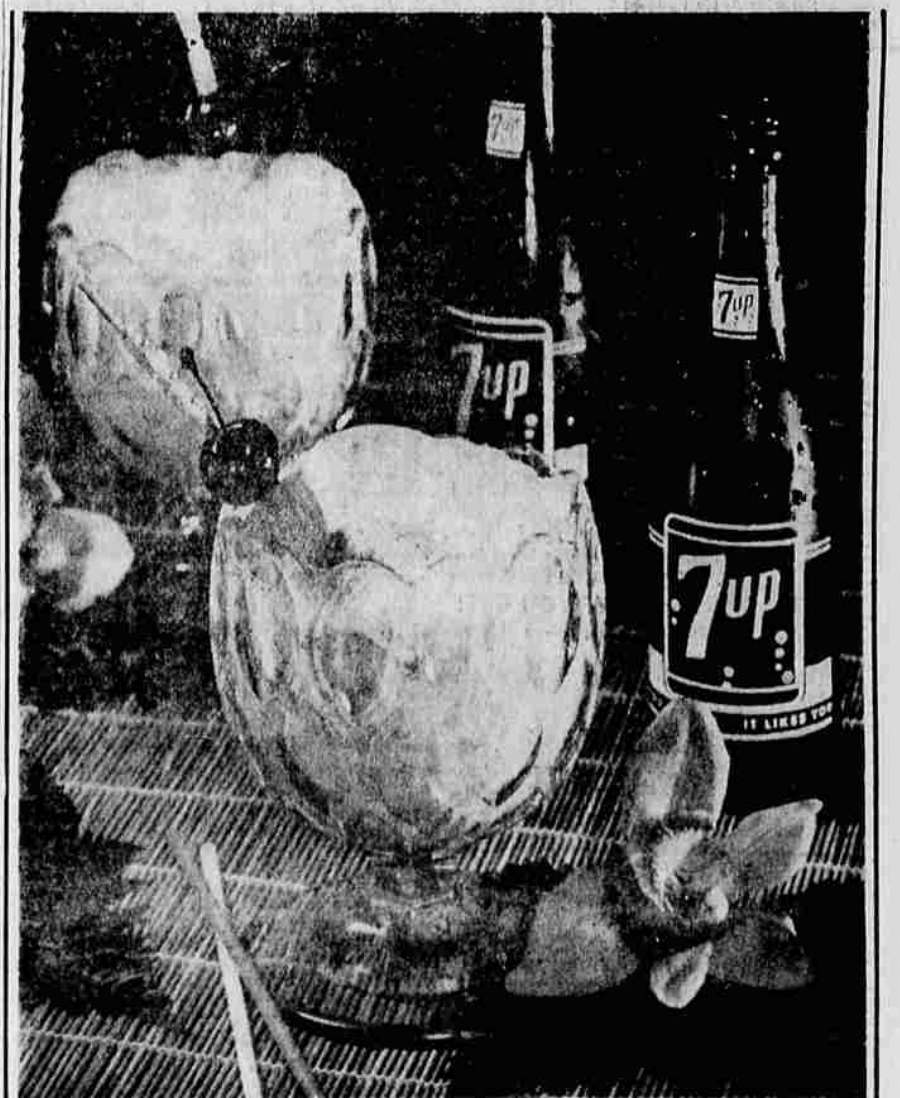
COMPANY CASSEROLE

Slip this company casserole into the oven and relax with your guests as it bakes. In a shallow baking dish, arrange chicken breasts and top with bacon slices. Sprinkle with instant minced onion and a dash oregano. Add canned or cooked artichoke hearts, sliced mushrooms and dry white dinner wine. Bake about one hour in moderate oven, basting frequently with pan juices.

ORIENTAL FLAVOR

A touch of soy sauce, crisp water chestnuts and a hint of ginger give tender canned blue lake green beans an Oriental flavor. Drain most of liquid from beans; add soy sauce and ground ginger to beans and heat. Toss with sliced water chestnuts.

FLAVOR OF THE ISLANDS POLYNESIAN 7-UP FLOAT



Planning an Hawaiian Luau? ... bridge party ... club meeting? If you are, plan to serve an exotic party treat—Polynesian 7-Up "Floats". Guest are sure to enjoy this sparkling fruit combination.

7-Up "Floats" can be as colorful as a rainbow. Using a combination of different sherbet flavors (such as raspberry, lime and pineapple) produces a multicolored effect. Try this special blend of fruit flavors accented with sparkling 7-Up. The natural flavor of lemon and lime found in 7-Up blends with other fruit flavors perfectly.

Polynesian 7-Up "Float"

Place one small scoop each of pineapple, lemon and raspberry sherberts in a large glass. Tilt the glass and slowly pour in one bottle (7-ounces) chilled 7-Up. Garnish with a carved wooden hors d'oeuvre pick containing a maraschino cherry and chunk of pineapple.

7-Up Is Featured This Week
at Your Favorite Market



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