

The News-Review

SECOND SECTION

ROSEBURG, OREGON

THURSDAY, JUNE 27, 1963

★ ★ 151-63



... wheat germ lemon chiffon pie

Chilled Lemon Chiffon Pie Features Wheat Germ Crust

Looking for a hot weather dessert? If you are — and most of us will be when the mercury climbs to unreasonable heights during the summer months — try your hand at this wheat germ-lemon chiffon pie with raspberry sauce.

The chilled chiffon and the raspberry topping have the cool appeal of a raspberry sundae, while the wheat germ crust adds a crunchy, nut-like texture — and it's loaded with B vitamins, protein, iron and other nutrients.

The pie should be made in the cool of the morning and chilled in the refrigerator. It's relatively cool in the making, too, since the wheat germ crust is heated for only about 7 minutes in a moderate oven.

Fluffy Lemon Pie in Wheat Germ Crust With Raspberry Sauce

Crust
 3/4 cup wheat germ
 1/2 cup fine zwieback crumbs
 2 tablespoons sugar
 1 teaspoon nutmeg
 1/2 cup melted butter or margarine
 2 1/2 cups boiling water
 1 tablespoon grated lemon rind
 1/2 pint (1 cup) whipping cream
 whipped, or 1 cup chilled undiluted evaporated milk, whipped

Filling
 2 packages (3 ounce each) lemon flavored gelatin
 1/2 cup sugar

Sauce
 1 package (10 ounce) frozen red raspberries in heavy syrup, defrosted
 2 teaspoons cornstarch
 Make crust. Combine wheat germ, crumbs, sugar, nutmeg and butter or margarine; mix well. Press on bottom and up sides of buttered 9-inch pie plate. Heat in moderate oven (350 Deg. F.) 5 to 7 minutes. Chill. Make filling. Dissolve gelatin and sugar in boiling water. Chill until partially set. Stir in lemon rind; beat until fluffy. Fold in whipped cream or milk. Pour into crust. Chill until firm. Make sauce. Drain raspberries; save syrup. Blend syrup and cornstarch. Cook, stirring constantly, until sauce has thickened and is clear. Stir in berries and chill. Serve sauce with or atop pie wedges. If more sauce is desired, recipe may be doubled. Yield: One 9-inch pie; 6 servings.

Pineapple Adds Hawaiian Touch To Hamburgers

Golden slices of canned pineapple heated in a sweet and sour sauce adds a luau touch to hamburgers and buns on a hibachi and serve topped with a marinated pineapple slice. Then for special effects garnish with ripe olives and sweet pickles speared on fancy cocktail picks. You'll find this popular fare for patio and pool-side gatherings.

Islander Hamburgers

1 (1-pound 4 1/2-ounce) can pineapple slices
 1/2 cup sugar
 1/2 cup white vinegar
 1/4 teaspoon salt
 2 tablespoons diced green pepper
 2 tablespoons diced pimiento
 1 tablespoon cornstarch
 2 tablespoons water
 10 (4-ounce) hamburger patties
 10 hamburger buns
 Drain syrup from pineapple and combine with sugar, vinegar, salt, green pepper and pimiento. Boil 5 minutes. Thicken sauce with cornstarch mixed with water. Cook, stirring, until clear and thickened. Remove from heat. Return pineapple slices to hot sauce. Grill or broil hamburgers. Serve hamburger on toasted bun topped with pineapple slice and about 1/4 cup sauce. Makes 10 servings.



... islander hamburger

If Your Paper Has Not Arrived By 6:15 P.M.
 Dial OR 2-3321 Between 6 & 7 P.M.
 Saturday Only Before 5 P.M.

Beer Cheese Mold

1 envelope unflavored gelatin
 1/2 cup cold beer
 2 cups cottage cheese
 1 cup (1/2 pound) crumbled blue cheese
 1/2 cup mayonnaise
 2 tablespoons minced scallion
 1 teaspoon Tabasco
 1/2 cup heavy cream, whipped
 Sprinkle gelatin over beer; stir over hot water until gelatin is dissolved. Combine cheeses; blend in gelatin. Stir mayonnaise, scallion and Tabasco into cheese mixture until all ingredients are thoroughly blended. Fold whipped cream into cheese mixture. Pour into 2 lightly oiled 2-cup molds or 1-quart mold. Chill until firm, about 4 hours. Carefully unmold cheese onto plate. If 2-cup molds are used for party, one mold may be kept unmolded in refrigerator until ready to serve. Surround mold with crackers.

Yield: Approximately 3 cups of molded cheese. 12 appetizer servings.



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Two-Rule Closure In Effect July 1

The two-rule closure — a special fire control measure proclaimed annually for the Umpqua and other national forests in Oregon — goes into effect on July 1, forest officials in Roseburg said today.

The measure, adopted on a region-wide basis, sets up two specific requirements:

1. Smoking is prohibited while traveling in timber brush or grass areas except in vehicles on roads.
2. Certain equipment is required when using camp fires, except when traveling as a pedestrian or camping at improved, designated and posted campgrounds. Tools suitable for extinguishing fires must include one axe not less than 26 inches in length overall, with head weighing two pounds or over; one shovel not less than 36 inches in length overall, with blade not less than eight inches wide; one water container, capacity one gallon or more.

These regulations will remain in effect through Oct. 31. The measure was proclaimed by Gov. Mark Hatfield and ordered through the office of the state forester.

Other national forests affected by the restriction are the Deschutes, Fremont, Malheur, Mt. Hood, Ochoco, Rogue River, Siskiyou, St. Lawrence, Umatilla, Winema, Wallowa-Whitman and Willamette.



Extreme fire hazard means more restrictions on where you go in the woods this summer!

This summer many of your favorite forest areas may be closed. The reason? Blowdown. More than 11 billion board feet of it stacked like kindling throughout Pacific Northwest forest lands by Columbus Day windstorms. That's almost enough wood to supply our nation with new homes for a full year. It also represents one of the greatest fire hazards in the history of our area.



Soon now, warm weather and low humidity will have dried this windfall to the danger point. The slightest spark — any source of flame — could ignite some of the worst fires on record. Foresters say that if a big fire gets started this summer, it may destroy thousands of acres before it can be stopped.

Fire Closures Essential

Because 90 per cent of forest fires are man-made, the most critical areas — both state and private — will be closed for the season by order of the state forester. Closures normally run from early July through September and sometimes longer.

These closures are essential. This year they will cover much broader areas than usual. But they are the only known way to hold the risk to a minimum. Where possible, access corridors to lakes and camp sites will be kept open, but only if they are reasonably clear of slash and blowdown.

Your Help Needed

This year fire prevention is everybody's responsibility. If you go into the woods anywhere, observe fire precaution rules carefully. Remember, the fire that never starts is the easiest to control. Never build a fire except in areas where they are permitted. Stick to established campgrounds.

Watch your cigarettes and matches. Make sure they are out before you leave them. Please respect all closed areas. Report smoke and other signs of potential fire immediately. If everyone makes it his responsibility to prevent fire, we can continue to enjoy the benefits of our natural forest resources — wood, water, wildlife, recreation, and payrolls.



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