

# Gay Top Hat Can Be Fashioned From This Homemade Short Cake

Wave your flag and tip your hat in salute to July Fourth. This is the day when everything comes up red, white and blue. Your table can play a colorful role, too, when you pay tribute to Uncle Sam with a strawberry shortcake fashioned into a gay top hat. Strawberries and whipped cream make the stripes and blueberries form the hat band.

## This Spicy Dressing Adds Exotic Touch To Delicious Lamb Roast

Here is a lamb dish, rich with unusual flavors that would be a special success either as a main dish when company comes or for family fare on Sunday.

It is a shoulder of lamb stuffed with an exotic rice dressing that is fragrant with orange juice, crushed mint and rosemary. This delicious mixture also features an easy-to-use envelope of chicken rice soup mix which adds its distinctive flavor and subtle seasoning to all the other ingredients.

The stuffing is spooned into a pocket in the shoulder and the lamb is then roasted in an open pan for about two and a half hours. Round out the menu with buttered fresh peas sparked with dill, a crisp romaine salad and hot biscuits.

- Stuffed Shoulder of Lamb With Minted Orange Rice**
- 4 pounds shoulder of lamb
  - Seasoned flour
  - 3 tablespoons butter or margarine
  - 1 cup chopped onion (1 small onion)
  - 1/2 cup chopped green pepper
  - 1/2 cup raw rice
  - 1 (1 1/2 oz.) envelope Chicken Rice Soup Mix
  - 1 cup water
  - 1/4 teaspoon rosemary

## Swiss Omelette Makes Sandwich

This is one of the 20 Best Sandwiches of 1963, selected by the School of Hotel and Restaurant Management, University of Denver, University Park, Denver, Colorado, in the food service industry contest, co-sponsored by the National Restaurant Association and the Wheat Flour Institute.

- Omelette A La Swiss**
- 6 eggs, beaten
  - 6 cooked link sausages, thinly sliced
  - 6 tablespoons sliced cooked fresh or canned mushrooms
  - 2 tablespoons chopped green onions
  - 1 tablespoon chopped parsley
  - 1/4 teaspoon salt
  - Dash pepper
  - 1 1/2-inch slices white sour dough or Vienna bread (1 pound loaf)
  - Butter or margarine, softened
  - 6 slices Swiss cheese
  - French fried potatoes
  - 6 lettuce cups
  - 6 wedges tomato (1 large tomato)
  - 12 Pimiento-stuffed green olives
  - Parsley sprigs
- Combine eggs, sausage, mushrooms, onions, parsley, salt and pepper. Pour about 1/2 cup egg mixture into lightly greased hot small omelet pan or six-inch skillet. Cook, stirring gently, until top is set but still moist and bottom is lightly browned. Remove omelet from heat and fold in half. Keep warm while preparing five remaining omelets. Toast bread and spread with butter or margarine. Place omelets on half of toast slices. Fold cheese slices to cover remaining toast slices. Place cheese and omelet topped slices under broiler or in oven until cheese melts. Serve one cheese topped and one omelet topped slice per sandwich. Garnish each with French fried potatoes and lettuce cup filled with tomato wedge, two olives and parsley sprigs. Serve open-faced.

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pan. One side of the shortcake is trimmed to be used as the brim of the hat. The cake is split in half and filled with sweetened strawberries and whipped cream. For party fare chopped nuts are added to the shortcake. The nuts can be ready to add if they are chopped ahead and stored in a covered jar in the refrigerator.

- Uncle Sam Shortcake**
- 3 cups Make-Your-Own Mix (do not pack)
  - 3 tablespoons sugar
  - 1/4 cup chopped nuts
  - 1 egg, beaten
  - 1/2 cup milk (about)
  - 4 cups sweetened sliced strawberries
  - 1/2 cup whipping cream

Blend mix, sugar and nuts. Add egg and milk. Stir with 2 fork until all of mix is moistened (about 25 strokes). Turn dough onto a sheet of waxed paper. Knead 6 times. Place in an 8-inch square pan. Pat to fit pan. Bake in a hot oven (425 degrees F.) 15 minutes. Cool. To assemble hat, split shortcake through center to make 2 layers. Keeping the layers together cut a 2 inch strip leaving a piece 6 by 8 inches. Cut the strip in half crosswise making two 4-inch pieces. Place the 2 pieces at either side of the 6 inch base. This forms a brim 14 inches long at the bottom of the 8-inch high hat. Separate layers. Whip cream. Mix 3 cups of the strawberries with 1 cup whipped cream. Spread over bottom layer of hat. Place top layer of shortcake over strawberries cut side up. Decorate the brim of the hat with 1/2 cup of the remaining strawberries. Above the brim make the hat band of blueberries. Alternate rows of strawberries with rows of whipped cream making vertical stripes above the band. Place a few dabs of whipped cream on the hat band to simulate stars. Any extra whipped cream may be served with individual servings.

**Make-Your-Own Mix**

- 2 cups shortening
- 9 cups sifted flour
- 1 tablespoon salt
- 1/4 cup baking powder

Combine sifted flour, baking powder, and salt. Stir well. Sift into a large bowl or large pan. Add shortening. Use fingertips or pastry blender to distribute shortening throughout dry ingredients until the mixture resembles coarse corn meal. The Make-Your-Own Mix is now ready to use or store in a closed canister on your pantry shelf.

## Chowchow Relish Good Companion For Corned Beef

After the last hand has been played it's time to bring on the food. Extra lean, meaty slices of corned beef round, rye bread for sandwiches and spicy vegetable chowchow make a winning combination regardless of the final score.

- Chowchow**
- Yield: 7 pints
  - 3 cups cauliflower
  - 2 cups diced cucumber
  - 1 cup chopped celery
  - 3 cups chopped green pepper
  - 3 cups chopped red pepper, sweet
  - 2 cups quartered small pickling onions
  - 4 cups vinegar
  - 3 cups water
  - 1 cup packed light brown sugar
  - 2 tablespoons dry mustard
  - 1 teaspoon allspice
  - 2 tablespoons mixed pickling spices
  - 3 tablespoons cornstarch
  - 1 tablespoon turmeric
  - 1/2 cup cold water
- Mix prepared vegetables in a large colander and drain well. Combine vinegar, 3 cups water, brown sugar, dry mustard, allspice, and mixed pickling spices tied in a cheesecloth bag, in a quart Dutch oven. Simmer 10 minutes. Add the well-drained vegetables. Bring to a boil. Decrease heat and simmer for 1 1/2 hours. Remove spice bag. Stir cornstarch and turmeric in 1/2 cup cold water. Add to vegetable mixture and bring to a boil. Stir until mixture thickens. Pour at once into hot sterilized jars. Seal tightly for storage. Serve with corned beef round.

## Almond Shortbread Satisfying Snack

Almond Shortbread is an easy-to-make, delicious-to-eat, summertime treat. Plenty of chopped almonds in the tender, crumbly bread add unusual crunchiness. Specially designed to accompany fresh fruit, Almond Shortbread needs no butter and is best when enjoyed out-of-hand with fresh cherries. To welcome the beginning of summer and the fresh fruit season, serve fresh sweet cherries and Almond Shortbread for a satisfying dessert or snack.

- Almond Shortbread**
- 1 cup butter
  - 1/2 cup sugar
  - 4 eggs
  - 2 tablespoons grated lemon peel
  - Juice of 1 lemon
  - 1 teaspoon vanilla
  - 4 cups sifted flour
  - 2 1/2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1 cup finely chopped blanched almonds
- Cream butter with sugar until fluffy. Beat in eggs, 1 at a time. Stir in lemon peel and juice, and vanilla. Gradually sift in dry ingredients stirring well to make a soft dough. Stir in almonds. Turn out on lightly floured board and knead until smooth. Shape each into a long loaf. Place on ungreased cookie sheet. Bake in a 375 degree oven 30 minutes or until golden brown.

## HORS D'OEUVRES

Slip a pineapple chunk, a fresh strawberry and a avocado ball on colored picks. Serve in a bowl of cracked ice with a sour cream-cheese dip for colorful hors d'oeuvres. To make avocado balls, cut avocado lengthwise into halves and scoop out fruit with French ball-cutter or 1/2-teaspoon measure. Sprinkle with lemon or lime juice.

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## Join Summer Parade With 'Big Boy' Cheeseburgers

Pleasant summer evenings make outdoor entertaining appealing. Whether the occasion is formal or informal, you can easily set an appropriately festive table on the porch or patio.

Glowing candlelight adds to the warmth of a red-and-white checked cloth and a sizzling platter of Big Boy Cheeseburgers. This hearty open-faced sandwich is baked on half loaves of brown and serve French bread. The filling is a sonings, corn flake crumbs and evaporated milk. The cheese is added during the last few minutes the burgers bake.

Accompany the cheeseburgers with a big bowl of your favorite potato salad, an assortment of relishes, and for dessert, melon balls and Toffee Squares. The cookies use whole bran cereal and have a take-your-pick frosting of chocolate or butterscotch and walnuts or coconut.

A main dish for a more elegant al fresco meal is Seafood Thermidor. Combining lobster, shrimp, crabmeat and fresh mushrooms in cream and cheese sauces, the entrée is crisply topped by packaged corn flake crumbs with butter and grated cheese. Serve Seafood Thermidor in a casserole with an efficient candle warmer. For accompaniments, choose julienne-style green beans, head lettuce salad with an onion and vinegar dressing and crusty French bread, oven warm.

- Big Boy Cheeseburgers**
- 2 cups corn flakes or
  - 1/2 cup packaged corn flake crumbs
  - 1 pound lean ground beef
  - 1 teaspoon salt
  - 1/4 teaspoon pepper
  - 1 tablespoon Worcestershire sauce
  - 1/4 cup catsup or chili sauce
  - 1/4 cup finely chopped onions
  - 1/2 cup evaporated milk
  - 2 9 or 11-inch loaves brown n' serve French bread
  - 1/2 cup grated sharp Cheddar cheese
- If using corn flakes, crush into fine crumbs. Combine beef, salt, pepper, Worcestershire sauce, catsup, onions, corn flake crumbs and evaporated milk in 2-quart bowl; mix lightly but thoroughly. Cut unbaked loaves in half lengthwise, spread one-fourth of meat mixture, covering to edges. Place on baking sheets, crust side down. Bake in moderately hot oven (400 Deg. F.) about 25 minutes or until beef is done. Top with grated cheese or cheese strips during last 5 minutes of baking time.
- Yield: 4 servings, 1/2 loaf each, or 8 servings, 1/4 loaf each.

- Toffee Squares**
- 1 cup sifted flour
  - 1/2 teaspoon salt
  - 1 cup whole bran cereal

**Grilled Apple Sauce Stuffed Frankfurters**

- 1 cup soft bread crumbs
- 3 tablespoons melted butter or margarine
- 1/2 teaspoon poultry seasoning
- 1 cup canned apple sauce
- 8 frankfurters
- 8 bacon slices

Combine bread crumbs, butter or margarine and poultry seasoning. Cook apple sauce about 7 minutes or until thickened, stirring occasionally. Add to crumb mixture. Split frankfurters almost through to bottom, lengthwise. Fill with apple sauce mixture. Wrap 1 slice bacon around each frankfurter. Fasten with tooth picks. Broil 8 minutes. Makes 4 servings.

**Yield: 16 2 1/4-inch squares or 32 2x1 1/2-inch bars.**

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# Cream Cups Make Delicious Salads

Fruits have always been popular desserts, but with the advent of frozen fruits, they are now becoming a permanent part of main courses — often taking the place of a vegetable.

In addition, frozen fruits are featured on luncheon and dinner salad plates. For these the National Association of Frozen Food Packers suggests the following:

- Arrange a bed of crisp lettuce on individual salad plates. In the center place a cup of Frozen Fruit

salad plates. For these the National Association of Frozen Food Packers suggests the following:

## Chefs Say This Chicken Sandwich One Of '20 Best' For Year 1963

This is one of the 20 Best Sandwiches of 1963, selected by the School of Hotel and Restaurant Management, University of Denver, University Park, Denver, Colo., in the food service industry contest, co-sponsored by the National Restaurant Association and the Wheat Flour Institute.

- Sesame Fried Chicken Sandwich**
- 2 1/2 tablespoons butter or margarine
  - 2 tablespoons enriched flour
  - 1/4 cup hot chicken broth
  - 2 tablespoons soy sauce
  - 1/4 teaspoon ground ginger
  - 1/4 teaspoon garlic powder
  - 1/4 teaspoon monosodium glutamate
  - 2 1/2 cups diced cooked chicken (12 ounces)
  - 1/4 cup chopped water chestnuts
  - 1 tablespoon finely chopped parsley
  - 16 slices whole wheat bread
  - 3 egg yolks, beaten
  - 1/4 cup enriched flour
  - 1 cup milk
  - 3 tablespoons sesame seeds
  - Fat for deep frying
  - 24 mandarin orange sections

Melt butter or margarine in saucepan. Stir in flour to make smooth paste. Add chicken broth gradually, stirring constantly. Cook over moderate heat until thickened, stirring frequently. Blend in soy sauce, ginger, garlic and monosodium glutamate. Cook five minutes longer. Remove from heat. Stir in chicken, water chestnuts and parsley. Spread eight bread slices with chicken mixture. Close sandwiches with remaining bread

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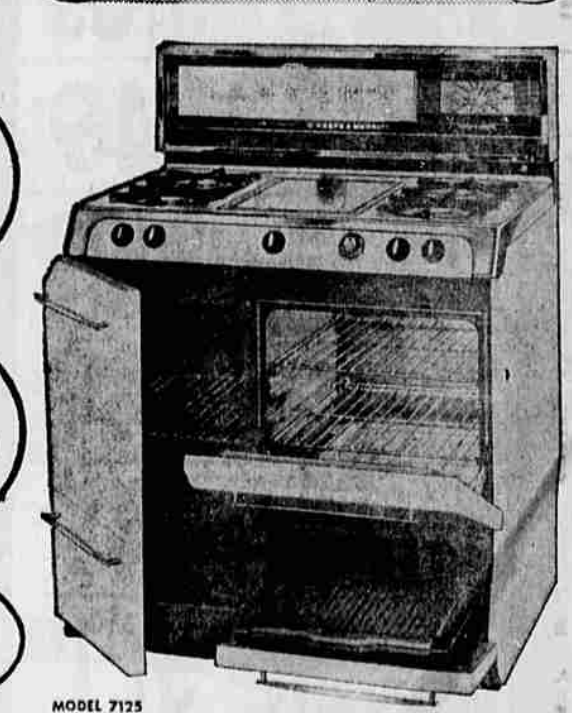
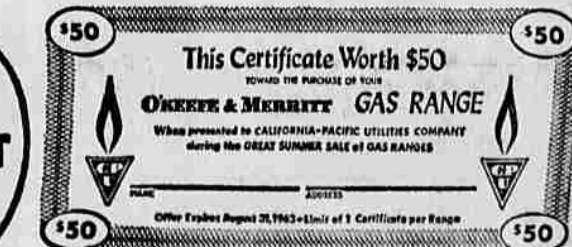
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