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... peaches shortcake Alaska

Peaches Alaska Topped By Meringue Snowpeak

Peaches Shortcake Alaska is a glamorous dessert that is amazingly simple to make. The shortcake is a rich biscuit dough baked in a rectangular pan instead of cut into rounds. Topped with vanilla ice cream and fresh peach halves, the shortcake is frosted generously with meringue. Only the tops of the peaches peek out from under the delicately browned snowpeaks.

Shortcake is one of many quick breads which takes few ingredients and little time to prepare. Most popular of these are baking powder biscuits. Served plain or fancy they are always favored at the breakfast table or with soup and a salad for lunch.

The secret of good biscuits and shortcake begins with the shortening. A pure, white all-purpose shortening which is a blend of vegetable and meat fats has 100 per cent shortening power to give biscuits a tender crust and flaky interior.

When the shortcake for Peaches Alaska comes out of the oven it is allowed to cool before being transferred to a cutting board. It is the wooden board on the bottom and the meringue on top which act as insulation and

keep the ice cream from melting during the browning of the meringue.

Peaches Shortcake Alaska
Yield: 8 servings

Shortcake:
1/4 cup shortening
2 cups sifted flour
3 teaspoons baking powder
2 tablespoons sugar
1/2 teaspoon salt
2 egg yolks
1/2 cup milk (about)

Topping:
2 egg whites
3 tablespoons sugar
1 pint vanilla ice cream
8 peach halves

Sift together dry ingredients for the shortcake. Cut the shortening into the flour with a pastry blender until the mixture is the consistency of corn meal. Separate eggs reserving whites for topping. Place egg yolks in a measuring cup. Add enough milk to measure 1/2 cup. Stir well. Add to dry ingredients and blend until a soft dough is formed. Turn onto a lightly floured board. Knead 10 times. Place in a 11x7x1 1/2 inch baking pan. Pat to fit the pan. Bake in a very hot oven (450 Deg. F.) about 20 minutes. Remove from oven and cool. Beat 2 egg whites until frothy. Gradually add 3 tablespoons sugar and continue beating until stiff but not dry. Place cake on a wooden cutting board. Slice ice cream and place on top of shortcake. Arrange peaches, cut side down over ice cream. Cover cake thoroughly with a thick coating of meringue, leaving only tops of peaches uncovered. Bake in a very hot oven (475 Deg. F.) for 2 to 4 minutes, until meringue is delicately browned. Slip cake from board onto a platter. Slice and serve immediately.

Family's Favorite Biscuits
Yield: 14 small or 7 large biscuits

1/2 cup sugar
2 eggs
1/4 cup toasted, chopped filberts
1/4 cup chopped dates
1/4 cup seedless raisins, cut
1/4 cup chopped candied lemon peel
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Beat softened butter, sugar and eggs until light and fluffy. Combine flour, baking powder and salt; add to creamed mixture to thoroughly blend. Stir in nuts and fruit. Spread in buttered 8-inch square pan. Bake at 325 degrees for 40 minutes or until done. When cool, cut into 1 1/2 inch squares or 2 1/2 x 1 1/2 bars. Roll in powdered sugar. Makes 36 squares or 32 bars. Store in light container.

Delicious Cookie Bar Is Moist, Delectable

A moist treasure of fruits and filberts combined in Filbert Tutti Fruities yields a tantalizing bar cookie that just tastes like festivities are on the agenda!!! A real time saver too, because the recipe goes together so easily. Make up a double batch and see what a fresh and intriguing taste filberts add to any favorite recipe.

Filbert Tutti Fruities
3/4 tablespoons butter
1/4 cup sugar
2 eggs
1/4 cup toasted, chopped filberts
1/4 cup chopped dates
1/4 cup seedless raisins, cut
1/4 cup chopped candied lemon peel
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Beat softened butter, sugar and eggs until light and fluffy. Combine flour, baking powder and salt; add to creamed mixture to thoroughly blend. Stir in nuts and fruit. Spread in buttered 8-inch square pan. Bake at 325 degrees for 40 minutes or until done. When cool, cut into 1 1/2 inch squares or 2 1/2 x 1 1/2 bars. Roll in powdered sugar. Makes 36 squares or 32 bars. Store in light container.

IF RAIN SPOILS BARBECUE

If you have everything set for cooking hamburgers over the barbecue grill and rain spoils your fun, use the already-seasoned hamburger meat to make albondigas, the Spanish meat balls. Just roll meat into one-inch meatballs, saute in Spanish olive oil until well-browned on all sides, then add 1/2 cup red wine or sherry to the pan, and boil until reduced by half, stirring up the browned bits from bottom of pan. Marvellous with sat-rice.

ANCHOVY DRESSING

Quartered hard-cooked eggs, cooked or canned green beans and strips of pimiento make an attract when the three are served with this dressing: Beat together 1/2 tablespoon anchovy paste with 1/2 teaspoon prepared mustard, beat in three tablespoons Spanish olive oil, a tablespoon of grated Parmesan cheese and 1 tablespoon vinegar. Serve on watercress or crisp lettuce.

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Sour Cream Enhances Flavor Of High, Light Coffee Cake

The fresh, still-cool early morning hours can be the most sociable ones on a hot summer day. How about entertaining guests for breakfast? Your menu can have just as much variety as a fancy dinner! Here's one which makes an especially pretty buffet table, and it's a breakfast that pleases appetites any time from dawn to noon.

Menu
Chilled Orange Juice
Cereal Fruit Parfaits
Milk Sugar
Scrambled Eggs Canadian Bacon
Sour Cream Coffee Cake

This fancy way to serve cereal will delight your guests. Light, crispy puffed wheat kernels are featured in tall glasses with layers of peaches and blueberries. Milk and sugar make each bite

melt-in-your-mouth good. Then, to please the heartier breakfast appetites, scrambled eggs and slices of Canadian bacon are served along with squares of coffee cake. Sour cream adds its smooth texture and popular flavor to this coffee cake, which is made with an easy mix. It's the kind you simply squeeze to blend in its plastic bag. Then sour cream's dotted atop the cake batter along with sprinklings of cinnamon topping that comes with the package of mix. So quick—and a high, light coffee cake every time!

Entertain friends for breakfast soon. On the porch or in your dining room, the morning hours are sure to be a cool'n comfortable time to entertain even on the hottest summer day.

Sour Cream Coffee Cake

Makes 8 servings
1 10 1/2-oz. pkg. easy coffee cake mix
1 egg, unbeaten
1/2 cup milk
1/4 cup dairy sour cream

Heat oven to moderate (375 Deg. F.). Put egg and milk into large bag of mix. Squeeze upper part of bag to force air out. Close top of bag by holding tightly between thumb and index finger. With bag resting on table, mix by working bag vigorously with fingers. (Mix about 40 seconds or until egg is completely blended.)

Squeeze bag to empty batter into special aluminum foil pan contained in package. (Do not grease pan.) Dot top of batter with sour cream. Sprinkle topping contained in smaller bag over sour cream. Bake in preheated oven (375 Deg. F.) about 25 minutes. Open corner folds of pan for easy cutting and serving.

Grapefruit For Salads

What is more refreshing and eye-appealing on a steamy summer day than a cool, colorful salad? And what could be more freshening to jaded, heat-weary appetites than the taste-tantalizing combination of Florida's plump, juicy canned grapefruit sections, the delicate flavor of shrimp, and the crispness of cucumber and radish slices.

This is a pretty self-contained salad, too, for the liquid drained from the canned grapefruit sections, mixed with salad oil, mustard, Tabasco and salt, makes a dressing in which the shrimp marinate for several hours or overnight to absorb the spicy flavors. The chilled marinade is then poured over the completed salad arrangement.

While the canned Florida grapefruit sections are so easy and convenient to use, you may prefer the chilled or frozen fruit. If your love of frozen knows no season, you'll especially enjoy making this one during the fall and winter months when the luscious, fresh grapefruit is available.

Florida Coastal Salad
2 cans (1 pound each) Florida grapefruit sections
1 teaspoon salt
1/2 teaspoon dry mustard
1/2 cup salad oil
1/4 teaspoon Tabasco
2 pounds shrimp, cooked and cleaned
1 cucumber, sliced
1/2 cup sliced radishes
Lettuce

Drain grapefruit sections, reserving liquid. Chill sections until ready to make salad. Combine grapefruit liquid, salt, mustard, salad oil and Tabasco. Add shrimp and refrigerate several hours or overnight, stirring once or twice. Arrange grapefruit sections, shrimp, cucumber and radish slices on lettuce. Pour marinade over salad.

YIELD: 6 to 8 servings.

A CAKE COVER-UP

A quick and pretty cover-up for any cake (your own, packaged, or purchased) is Fluffy Frosting. Here is the recipe:
1 egg
1/2 cup honey
Dash of salt

Beat egg white with salt until stiff enough to hold up in peaks, but not dry. Pour honey in fine stream over egg white, beating constantly until frosting holds its shape. Makes about 2 1/2 cups frosting.

HONEY EGGNOG TOPPING

Arrange for an increase in dry cereal consumption in your family by preparing a flavorful, new Honey Eggnog Topping. Simply beat two eggs well, gradually add 3 tablespoons honey and two cups milk. Blend thoroughly. Sprinkle with a few grains nutmeg and serve immediately. Enough for 4 to 6 cereal bowls.



breakfast buffet

DRESS UP PUDDING

Dress up cottage pudding this no-trouble-at-all way. Prepare your favorite lemon sauce, using honey instead of sugar, and add husky slices of fresh nectarines. Very good on ice cream, too!

MAKE THEIR OWN

Make it easy for the party-giver and at the same time let guests have the fun of creating their own salads. On a large tray or lazy Susan, arrange the makings—

fresh Bartlett pear halves, fresh berries, cantaloupe crescents, apple slices or orange sections, crisp lettuce and a choice of French, whipped cream-mayonnaise and tangy boiled salad dressings.

GLAMORIZE PUDDING

Glamorize creamy rice pudding with a garnish of fresh Bartlett pear wedges arranged petal-fashion on top. Accent with a favorite jam or jelly.



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