



fresh peach pie

Making Pies?—Bake One, Freeze Several

Are you serving a fresh peach pie tonight? If so, instead of just making one make several. Bake one and freeze the others unbaked to use in the future. Fruit-Fresh, an ascorbic acid mixture makes this possible for it will prevent the peaches from turning brown and insure a real fresh pie in months to come. It is a good idea to make the pies in foil plates for they are easier to store in the freezer. These are available in any store that sells housewares and can be used over and over again.

Therefore double, triple or quadruple it according to the number of pies you wish to make.

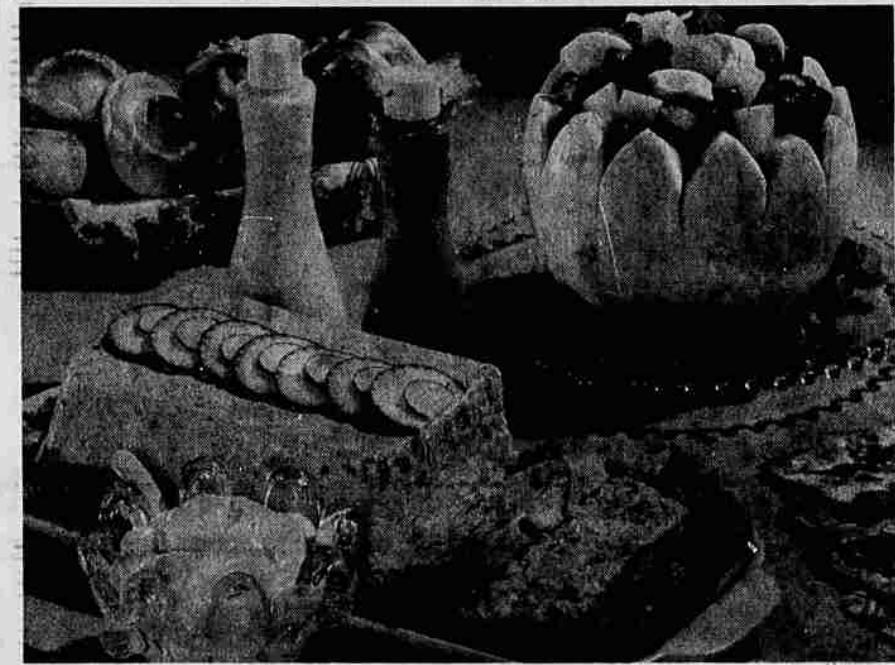
Fresh Peach Pie

Pastry for a 9-inch lattice top pie
1 tablespoon ascorbic acid mixture
¾ cup sugar
3 teaspoons flour
Dash salt
½ teaspoon cinnamon (optional)
5 cups sliced fresh peaches (about 2½ lbs.)
Prepare pastry and line a 9-inch foil pie plate. Mix together Fruit-Fresh, ascorbic acid mixture,

sugar, flour, salt and spice. Add peaches and toss well to coat slices. Turn into lined pie plate. Add just top lattice crust.

To Bake Right Away: Dot with one tablespoon butter and bake in a hot oven 425 degrees F. 40 to 45 minutes or until crust is brown and filling is bubbly.

To Freeze: Wrap well in aluminum foil and freeze. When ready to bake, unwrap; dot top through lattice crust with 1 tablespoon butter and bake in a hot oven 400 degrees F. about 1 hour and 10 minutes or until crust is brown and filling bubbly.



chicken-mayonnaise salad loaf

Chicken - Mayonnaise Salad Loaf Perfect Dish For A Summer Buffet

Even heat-wave entertaining needn't be a chore for the smart hostess who has the buffet habit. Molded salads, fruit bowls, and brown n' serve rolls are her stock in trade. Gourmet treats which can be prepared ahead of time and whisked easily out of the refrigerator when the guests arrive are her favorites.

A new chicken-mayonnaise salad loaf, spiced with a dash of curry, is a perfect dish for the summer buffet. Just tange enough for the men to enjoy as well as

the ladies, it can be served with confidence at any type of warm weather gathering.

As a matter of fact, we think you will be so pleased with its popularity that you will keep the recipe current even when cooler weather rolls in. At any season, it's probably a good idea, also, to prepare two of the loaves so that you can put another on the buffet table when the guests come back to help themselves to seconds.

CHICKEN-MAYONNAISE SALAD LOAF

4 cups finely chopped chicken (about 1 lb. cooked chicken)

¾ cup French dressing
3 envelopes plain gelatine
2½ cups chicken broth (if chicken broth is not available, dissolve 3 chicken bouillon cubes in 1½ cups boiling water)

1½ cups chopped celery
¾ cup chopped pecans
1½ cups commercial mayonnaise or salad dressing
2 tablespoons grated onion
¾ teaspoon curry powder
1 teaspoon salt
Salad greens

Thin cucumber slices, optional
Thin radish slices, optional
Mayonnaise or salad dressing

Combine chicken and French dressing; toss gently. Chill. Soften gelatine in ¾ cup cold chicken broth. Heat remaining 1¼ cups broth to boiling point. Add gelatine; stir until dissolved. Cool gelatine mixture until syrupy in consistency. Add celery and pecans to chicken mixture. Mix 1½ cups mayonnaise or salad dressing, grated onion, curry powder and salt; stir into chicken mixture. Stir in gelatine. Pour into an oiled 9x5x3 inch loaf pan. Chill until firm. Unmold on salad greens. Garnish if desired with cucumber and radish slices. Serve with additional mayonnaise or salad dressing. Yield: 8 to 10 servings.

Serve this chicken-mayonnaise salad loaf for your next summer party, or try it out for the family tomorrow. This is one of those delightful, easy-to-prepare treats which truly make homemaking and entertaining a joy.

SPANISH CASSEROLE

Green beans and potatoes make a fine casserole, to be served with or without meat. This dish from the north of Spain is equally good hot or cold. First simmer chopped onions and a little garlic in a generous amount of Spanish olive oil until the onions are colored; then add peeled diced potatoes and uncooked green beans broken in pieces. Some chorizo sausage or chopped ham may also be added if desired, then add just a little water, cover, and simmer the mixture until the vegetables are tender, adding salt to taste.

Easy-To-Eat Snack Foods Are Handy When Traveling

Summer is traditionally the time for whole families to take to the road, setting off in the station wagon for a day's outing, a weekend excursion or a full two-week trip cross-country. Whatever your destination, it's always handy to have some easy-to-eat snack foods in the car when there are youngsters along.

You can't beat Peanut Butter Cookies, and this recipe produces some that the whole family will enjoy. Make with brown sugar and corn flakes, these drop cookies have raisins, too.

A nourishing but not overly sweet snack for travelers is a nut bread, perhaps spread with cream cheese to make simple sandwiches. Lemon Nut Bread, which contains bran flakes, has a pleasantly tart flavor that combines nicely with a cream cheese filling. Wrap the bread well in aluminum foil to keep the slices moist.

Another peanut butter snack that makes a hit with boys and girls is Kandy Klusters. This confection, combining corn syrup, peanut butter and ready-to-eat high protein cereal, is quick to make.

And when you pack for your trip, remember that the most convenient snack of all is an assortment of individual packages of presweetened ready-to-eat cereals.

Corn Flake Peanut Butter Cookies

¾ cup soft butter or margarine
¾ cup peanut butter
1 cup brown sugar, firmly packed
½ cup granulated sugar
2 eggs
1 teaspoon vanilla flavoring
2 cups sifted flour
1 teaspoon baking soda
¾ teaspoon salt
¾ cup raisins
4 cups corn flakes

Combine butter, peanut butter, sugars, eggs and vanilla; beat well. Sift together flour, baking soda and salt. Add to first mixture together with raisins and corn flakes, stirring until combined. Drop by teaspoonfuls onto ungreased baking sheets. Bake in moderately hot oven (400 Deg. F.) about 7 minutes.

Yield: about 7 dozen cookies, 2 inches in diameter

Lemon Nut Bread

2½ cups sifted flour
2 teaspoons baking powder
½ teaspoon baking soda
4 teaspoon salt
¾ cup chopped nutmeats

Kaffee Klatsch Cake Is Especially Good For Summertime Treat

Refrigerator yeast doughs are particularly good for summertime baking. Mix the dough in the cool of the evening, refrigerate it overnight, and you'll have a minimum of preparation the next day. The combination of crumb topping and frosting gives this coffee cake especially good flavor.

Kaffee Klatsch Cake

Makes 1 cake — about 12 servings

¾ cup milk
½ cup sugar
1 teaspoon salt
¼ cup (1 stick) margarine
¼ cup warm water (105-115 deg. F.)

1 package or cake yeast, active dry or compressed
2 eggs, beaten
¾ cup unsifted flour

Topping:
½ cup unsifted flour
½ cup sugar
2 tablespoons margarine
1½ teaspoons cinnamon
½ cup finely chopped nuts

Frosting:
2/3 cup confectioners' sugar
¼ cup (½ stick) margarine
2 tablespoons milk
1½ teaspoon vanilla extract

Scald milk; stir in sugar, salt and margarine; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble yeast in yeast; stir until dissolved. Add lukewarm milk mixture, eggs and 2 cups flour; beat until smooth.

Add remaining flour; mix well. Scrape dough down from sides of bowl, cover with aluminum foil or wax paper; refrigerate overnight. Pat dough evenly onto bottom of well-greased 10-inch spring form pan. Cover; let rise in warm place free from draft, until doubled in bulk, about 1 hour and 15 minutes.

Meanwhile, prepare topping. Combine flour, sugar, margarine and cinnamon. Mix until crumbly; blend in chopped nuts. Sprinkle topping evenly over dough in pan. Bake in a hot oven (400 deg. F.) 30 to 40 minutes or until done. Fifteen minutes before cake is done, combine frosting ingredients in saucepan. Bring to a boil and simmer until a smooth sauce is formed, about 2 to 3 minutes. Pour over cake as soon as cake is taken from oven. Cool in pan on wire rack.

NIBBLE FOOD

"Make your own 'nibble food'" by toasting salted mixed nuts in olive oil seasoned with garlic powder and crushed chili peppers. Cook over medium heat in heavy skillet, stirring constantly, for about 10 minutes. Remove nuts, drain, and sprinkle with chili powder before serving.

FOR THE KIDS

Wheat germ milk shakes are a delicious way to give active youngsters a between-meals nutritional boost. Beat up six ounces of milk, two tablespoons of wheat germ and a scoop of ice cream or sherbet. The drink can also serve as a busy mother's lunch.

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¾ cup soft shortening
1½ cups sugar
2 eggs
1½ teaspoons finely grated lemon rind
¾ cup lemon juice
¾ cup milk
1½ cups bran flakes
Sift together flour, baking powder, soda and salt; combine with nutmeats. Blend shortening and sugar; add eggs and lemon rind, beat well. Stir in lemon juice and milk. Stir in Bran Flakes. Add sifted dry ingredients, stirring only until combined. Spread in greased 9x4x5¼-inch loaf pan. Bake in moderate oven (350 Deg. F.) about 50 minutes. Cool before slicing.
Yield: 1 loaf

Kandy Klusters

¾ cup sugar
½ cup corn syrup
¾ cup peanut butter
1 teaspoon vanilla flavoring
4 cups ready-to-eat high protein cereal

Combine sugar and corn syrup in medium-sized saucepan. Bring to boiling point and cook, stirring constantly, until sugar is completely dissolved. Remove from heat. Stir in peanut butter and vanilla. Add cereal, stirring until well-coated. Quickly drop by teaspoonfuls onto waxed paper or buttered baking sheets. Let stand in cool place to harden.

Yield: about 40 confections, 1½ inches in diameter.

Shrimp Provide 'Rouge' Color In Potato Salad

Potato salad is pretty much standard warm-weather fare. But it receives a glamorous new look—and flavor—in "Rouge et Noir Potato Salad," a concoction deserving of your next party menu. Shrimp provides the attractive "rouge" color and dark and handsome ripe olive wedges supply the "noir" shade in this salad spectacle. Ripe olives and parties go together naturally. However, everyday sandwich spreads also gain new flavor and texture interest with the addition of chopped ripe olives.

Rouge et Noir Potato Salad

3 cups diced boiled potatoes
2 tablespoons vinegar
2 tablespoons salad oil
2 teaspoons instant minced onion
1 teaspoon salt
¼ teaspoon pepper
¼ teaspoon dill weed
¾ cup ripe olives
1 can (4½ oz.) medium deveined shrimp
¾ cup sliced celery
½ cup mayonnaise
1 tablespoon prepared mustard

Place potatoes in large bowl. Mix vinegar, oil, onion, salt, pepper and dill weed; pour over potatoes, tossing lightly. Chill an hour or longer.

Cut olives into large wedges. Rinse and drain shrimp. Add olives, shrimp and celery to potato mixture. Blend remaining ingredients and spoon over mixture. Toss lightly until well coated.
Makes 5 or 6 servings.

Golden Peach Flip Warm Weather Lift

When the weather is hot, nearly everyone is on the prowl for cooling beverages. "Golden Peach Flip" is not only cooling; it is quite nutritious with its pureed canned cling peaches, lemon juice, cream and milk. Enjoy it at breakfast, lunch or dinner or between meals this summer.

And keep a good supply of luscious canned cling peaches on hand to provide a welcome lift for warm-weather menus.

Golden Peach Flip

1 can (1 lb. 13 oz.) cling peach slices
½ cup sugar
½ cup water
¾ cup lemon juice
1 cup cream
1 cup milk

Drain peaches; mash and press through sieve. (Or whirl in electric blender.) Heat sugar and water until sugar is dissolved; add lemon juice and peaches. Pour into refrigerator tray. Place in freezing compartment with control set at lowest temperature. Freeze, stirring occasionally until mixture is firm. Reset temperature control to normal. Turn frozen mixture into bowl; add cream and milk and beat with rotary beater until smooth. (Or turn mixture into electric blender with cream and milk, and whirl until smooth.) Serve immediately in chilled glasses.
Makes 4 to 6 servings.

SMOKEY SALUTES/The Careful Fisherman



Always break matches in two.
Be sure you drown all fires out.
Crush all smokes dead out in an ash tray.

—Only you can
PREVENT FOREST FIRES!

Published as a public service in cooperation with The Advertising Council and the Newspaper Advertising Executives Association.

The News-Review

THIRD SECTION ROSEBURG, OREGON THURSDAY, AUGUST 22, 1963 ★★ 198-63



fruit cream whips

Can Of Evaporated Milk The Basis Of These Pretty, Coolly Lush Ices

Time out from cooking chores these lazy summer days? To be sure... but time in for the prettiest, coolest, lush desserts... practically refrigerator made! Here's a brand new velvety cream idea to whip up in minutes... whip up with flavor and serving variety. It's a new fruit drink flavored dessert in fanciful take-offs — Bing Cherry Parfait, refreshing Creme de Menthe Chiffon and exotic Strawberry Romanoff.

So few ingredients — so easy to

do you'll be tempted to try each dessert the very same day. One tall can of evaporated milk, chilled and whipped to creamy perfection, is the base of it all. No trick to this... just be sure the milk is icy cold and bowl and beaters chilled too. Sugar and instant fruit drink flavor adds sweetness, fruity tartness and makes the dessert party pretty. Sheer artistry dictates the rest. Make a Bing Cherry Sauce and layer in parfait glasses with cherry flavored whip. For a cool, cool refresher fill tallest, sheerest dessert glasses with lemon-lime flavored whip, pineapple tidbits and a whisper of creme de menthe. Top with a sprig of the real mint. While fresh strawberries are plump and plentiful (or with the frozen variety), go grand with a Romanoff... subtly enhanced with a bit of cointreau.

The marvel of this new ice cream is that evaporated milk won't let an ice crystal form though you may store in the freezer tray for an hour or so. You'll probably be too tempted to serve right now... it's just that good.

Bing Cherry Parfait

1 2/3 cups evaporated milk (1 tall can)
1-lb. 1-oz. can dark sweet or Bing cherries
½ cup sugar

2 tablesp. corn starch
2/3 cup sugar
1 envelope cherry instant soft drink mix

Drain cherries and cut in halves, saving juice. Add enough water to juice to make 1 cup. Mix ¼ cup sugar and corn starch in a 2-quart saucepan. Stir in juice gradually until smooth. Cook and stir over medium heat until mixture begins to thicken, or until thick and

PICADILLO

A delicious way to use leftover roast meat is to chop it in small pieces, then cook until lightly browned in Spanish olive oil, sprinkling with salt and pepper. Next add diced raw potatoes to the oil, cook over high heat until crisp; add a bay leaf, some minced parsley, and a little white wine, no water. Simmer covered about 20 minutes.



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