

The News-Review

SECTION A THURSDAY, NOVEMBER 21, 1963 ★★ 275-63



Homemade Soups For Chilly Days

The days of the old-fashioned range with the simmering pot of soup on the back burner may be gone, but the days of homemade soup are still here.

Homemade cream soups don't require long cooking. The base is an easy-to-make cream sauce—different seasonings and ingredients give each its own special flavor, and cream soups are good menu ideas when your refrigerator offers small amounts of meats and vegetables.

Cream Of Asparagus Soup

1 10-ounce package frozen asparagus cuts, or 1 lb. fresh asparagus
1/4 cup minced celery
1/4 cup butter (1/2 stick)
1 tablespoon minced onion
3 tablespoons flour
1/2 teaspoon salt
Dash pepper
1 cup milk
1/2 cup cream

Cook asparagus and celery in a small amount of boiling, salted water until tender. Drain, saving water. Press asparagus and celery through sieve or pureeing device. Add enough cooking liquid to make one cup. Melt butter in sauce pan, add onion and saute until tender, do not brown. Add flour and blend well. Add milk and cream, stirring constantly and cook until smooth and thickened. Add asparagus puree and seasonings. For a creamier consistency whip in blender for a minute. Serve in warm soup bowls. Makes 3 to 4 servings.

Cream Of Chicken Soup

1/4 cup butter (1/2 stick)
1 tablespoon minced onion
2 tablespoons minced celery
2 tablespoons flour
1 cup chicken broth
3 cups milk
1/2 to 3/4 cup chopped chicken
Salt and pepper to taste
Finely minced parsley

Melt butter in heavy saucepan; add onion and celery and cook and stir until onion is transparent. Add flour and blend. Add chicken broth and cook and stir until smooth and thickened. Add milk gradually, stirring constantly. Season with salt and pepper to taste; add chicken and cook and stir until mixture bubbles. Serve at once in warm soup cups topped with minced parsley. Makes 4 to 5 servings.

Note: If chicken broth is not available, substitute 1 cup milk and add 4 chicken bouillon cubes. Turkey broth and stock may be substituted for chicken.

Grated Cheese Enhances This After-Game Dish

A hearty, fast-to-fix main dish for a weekend brunch or for enjoying after the football game, "Almond Egg Bake" will send your culinary stock soaring with friends. Eggs are broken over browned slices of pork luncheon meat, and a mixture of roasted diced almonds, grated Parmesan cheese and chopped parsley is spooned over the top before a quick trip to the oven.

Almond Egg Bake

1/2 cup roasted diced almonds
1/4 cup grated Parmesan cheese
1 tablespoon chopped parsley
1 cn (12 oz.) pork luncheon meat
6 eggs

Combine almonds, cheese and parsley. Cut meat into 6 slices; brown in oven-proof skillet. Break 1 egg over each slice. Spoon almond mixture over eggs. Bake in 350-degree (moderate) oven 5 to 7 minutes. Serve immediately.



Pumpkin Adds New Flavor

Lovely to look at but even better to taste, this Filbert Pumpkin Cake is delightfully different. A triple layer picture of perfection, it is delicately spiced and highlighted with toasty filbert morsels. The fall favorite, pumpkin, adds fascinating flavor and keeps the cake especially moist if there happens to be any left!

With the new crop of filberts just being harvested, you're assured of getting the freshest nuts possible. This larger and cultivated cousin of the hazelnut has a distinctive flavor which is enhanced by gentle toasting before adding to your favorite recipe. Use this tasty nutmeat in any recipe calling for nuts for a glamorous flavor change. For nibbling, toast whole filberts with a bit of butter and salt them while still hot from the oven. Irresistible!

This week make fall come

alive by serving Filbert Pumpkin Cake. Add toasted chopped filberts to your favorite butter icing and spread generously on each layer. Sprinkle sliced filberts over the top for the finale and watch your masterpiece disappear!

Filbert Pumpkin Spice Cake

1 cup chopped filberts, toasted
1/2 cup shortening
1 cup sugar
1 cup brown sugar
2 eggs, beaten
1 cup cooked, mashed pumpkin

3 cups sifted flour
4 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1/2 cup milk

To toast filberts, spread on baking sheet and toast in 275-degree oven for 20 minutes or oil.

until golden. Cream shortening, gradually add sugars. Beat in eggs and pumpkin. Sift together dry ingredients and add alternately with milk to creamed mixture. Fold in filberts. Batter will be heavy. Pour into three greased and floured 8-inch layer cake pans. Bake in 350-degree oven for 30 minutes. Cool 5 minutes in pans; then remove to cooling racks to cool completely. Add toasted chopped filberts to butter icing for frosting, and garnish with sliced filberts.

TWO VARIETIES

Sardines from Norway come in two varieties, brisling and sild. Brisling are noted for their juicy plumpness, while sild are firmer fleshed. Both are packed in convenient size cans in either pure olive or natural sild.

New Nut Bread Rich With Figs

Here is a deliciously flavored nut bread, rich with dried figs, pecans and sherry. Moist, tender—a real treat served plain or spread with butter or cream or cheddar cheese. Good for lunch boxes, tea table sandwiches or for snacking.

Sherry-Fig Nut Bread

(Makes 1 large loaf)
1 cup dried figs
1/2 cup sherry
1/2 cup boiling water
3 cups sifted all-purpose flour
1 1/2 teaspoons salt
3 teaspoons baking powder
2/3 cup sugar
1 egg, beaten
1/4 cup soft or melted shortening

1/2 cup chopped pecans
1/2 teaspoon maple flavoring
Clip stems from dried figs; cut fruit in small pieces. Combine figs, sherry and boiling water; set aside. Re sift flour with salt, baking powder and sugar into a mixing bowl. Add fig mixture, egg, shortening, nuts and flavoring; mix until well blended. Turn into a well greased 10x5x3 inch loaf pan. Let stand 20 minutes. Bake in a moderate oven (350 degrees F.) 55 to 60 minutes or until loaf tests done. Remove from oven and let stand in pan 10 minutes before turning out on wire rack to cool thoroughly before storing or slicing.

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

Corn Meal Enriches New Apple Dumpling

Think of fall and you think of apples. There's the rosy lunch box apple, the quartered apple for after-school snacks and the he-man's favorite, apple pie. Not to mention homey favorites like apple crisp, sweet 'n tender baked apple and apple dumplings. Here's an apple dessert that combines sweetness with flavorful apples and tender pastry, and it's good enough to become an old favorite with your family.

Apples are folded inside tender, pastry squares of dough. Then they're baked in a buttery, sweet syrup for their "sticky bottoms." They're easy to make, too. Here's how. For the syrup, just combine sugars, butter and water in a saucepan and heat. Then make the dough, which contains corn meal for an interesting texture with slight

crunchiness. The fresh corn flavor of enriched corn meal is just right with apples, too. After the dough is rolled out and cut into squares, mound chopped apple on each square. Then bring up the corners of dough to seal the apples inside.

The dumplings are sweetened when they bake in syrup. Especially good served hot with cool milk or cream, this apple dessert is sure to please family or guest appetites.

Sticky-Bottom Apple Dumplings

Makes 6 servings

Syrup:
1/4 cup granulated sugar
1/2 cup firmly-packed brown sugar
2 tablespoons butter or margarine
1 cup water

Dough:
1 cup sifted all-purpose flour
1/2 cup enriched corn meal
2 tablespoons sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup shortening, soft
1/2 cup milk

Filling:
2 teaspoons lemon juice
1/2 teaspoon cinnamon
1 cup chopped peeled apples
Heat oven to hot (400 Deg. F.). For syrup, combine all ingredients in saucepan. Bring to a boil; reduce heat and simmer 5 minutes.

For dough, sift together flour, corn meal, sugar, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Add milk gradually, mixing lightly until mixture is dampened. (If necessary, add a little more milk to make a soft dough). Turn out on lightly floured board or canvas; knead gently a few seconds. Roll out to form 12x8-inch rectangle. Cut into six 4-inch squares.

For filling, sprinkle lemon juice and cinnamon over apples; toss lightly. Place a heaping tablespoonful of apples on each square. Bring corners of dough up over apples; pinch edges together to seal. Pour syrup into a 9x13-inch baking pan. Place apple dumplings in syrup. Bake in preheated oven (400 Deg. F.) about 20 minutes. Serve warm with cream.

Chicken Salad Is Served Hot

Chicken salad is such a tried and easy dish that it's no wonder it is a universal party luncheon favorite. The next time you're a hostess, serve it but with a difference which will bring you compliments galore.

Toss your salad as usual. Then, instead of serving it cold on a lettuce leaf, spoon the salad into individual casseroles, top each with croutons and grated cheese, and bake briefly. You'll find that the heat brings out a marvelous new flavor, created by the blend of mayonnaise or salad dressing, toasted almonds, celery, cheese and condiments.

Chicken, or turkey if you prefer, prepared this way is a real gourmet treat.

Hot Chicken Little Salads

2 cups cut-up cooked chicken or turkey
2 cups chopped celery
1/2 cup chopped toasted almonds
1/2 teaspoon salt
1 tablespoon minced onion
2 tablespoons lemon juice
1 cup mayonnaise or salad dressing
1 2/3 cups plain or seasoned croutons
1/2 cup grated American cheese

Combine chicken, celery, almonds, seasonings and mayonnaise or salad dressing; toss lightly. Pile into individual casseroles. Top with croutons and grated cheese. Bake in 450 degrees oven for 10 minutes. Serves 4.

A Spicy Beet Salad Good For Big Crowd

When it's your turn to make the salad for the church supper, or social circle, here's a recipe to fill the bill. Make it marinated beets, a delicious spicy sweet-sour salad. The recipe makes about 3 quarts or 24 servings.

Marinated Beets

6 (16 to 17 ounce) cans sliced beets, drained
2 cups vinegar
1 cup corn oil
1 cup sugar
1/2 cup prepared horseradish
1/2 cup grated onion
4 teaspoons salt

Combine all ingredients, mixing well. Let marinate in refrigerator at least 3 hours, stirring occasionally. Makes about 3 quarts.

MJB COFFEE

1 lb. 65c
2 lbs. 1.29
3 lbs. 1.93
6 oz. Instant 99c
10 oz. Inst. 1.39

PEARSON'S MARKET

"At The Triangle"

It's Easy to Place A News-Review Classified Want Ad Mail Your Want Ad Today

Enclosed \$	CASH RATES		
	Lines	3-Days	6-Days 30-Days
2	\$2.00	\$2.75	\$6.00
3	2.75	3.75	8.00
4	3.50	4.75	10.00
5	4.25	5.75	12.50
6	5.00	7.00	15.00

Be sure to enclose payment Above rates subject to 50c service charge for credit.

Count 5 words per line. Be sure to count the address/or telephone number.

Classification WRITE YOUR AD BELOW

NAME _____

ADDRESS _____

Mail Your Classified Ad With Payment To The Classified Advertising Department, The News-Review, Roseburg, Oregon

NEWS-REVIEW CLASSIFIED WANT ADS

MARKET PLACE OF DOUGLAS COUNTY

Read For Profit — Use for Results!



672-4811
1481 N. E. STEPHENS

3 DAYS ONLY!
THURS., FRI., SAT. . . . NOV. 21, 22, 23

FREE! COMPLETE

THANKSGIVING DINNER from Wards!

Here's what you get:

- ★ 10-12-lb. TURKEY
- ★ 3 lbs. yams
- ★ 2 pkgs. frozen peas
- ★ 1 bunch celery
- ★ 1 can cranberries
- ★ 1 pkg. dinner rolls
- ★ 2 qts. milk
- ★ 1 pumpkin pie

*(Limit: 1 dinner per family)

Here's all you do:

Family purchases . . . made Thursday, Friday & Saturday, November 21, 22, 23 . . . which accumulatively total \$75 or more—will give you a complete Thanksgiving dinner.* Save your cash register or charge slips. Ask a Wards sales clerk for direction in securing your complete turkey dinner.

