



... cherry nut breakfast squares

## Try Cherry Nut Squares

Imagine a bread with such rich goodness, it seems more like cookies. That's Cherry Nut Breakfast Squares, and they are a perfect selection for Sunday morning.

Made from a simple yeast dough, the squares have a topping of packaged corn flake crumbs, maraschino cherries, brown sugar, almonds and butter. Served warm, Cherry Nut

Squares make a flav- orsome contribution to a menu including orange juice, mush- room scrambled eggs, coffee and hot chocolate.

**Cherry Nut Breakfast Squares**  
1 package dry granular yeast or 1 cake compressed yeast  
½ cup warm milk (110 degrees F. - 115 Degrees F.)  
1 tablespoon almond flavoring  
¼ cup sifted flour  
½ teaspoon salt  
¾ cup soft butter or margarine

3 cups corn flakes or ¾ cup packaged corn flake crumbs  
½ cup finely chopped maraschino cherries  
½ cup brown sugar, firmly packed  
1 cup chopped almonds  
½ cup butter or margarine, melted

Soften yeast in milk; add flavoring. Sift flour and salt; cut in butter until mixture resembles coarse corn meal. Stir in softened yeast. Roll out on floured board to 12 x 10-inch rectangle. Let stand 20 to 25 minutes.

If using corn flakes, crush into fine crumbs. Combine cher-

ries, brown sugar, almonds and corn flake crumbs. Stir in melted butter. Brush dough with milk; spread with cherry-crumbs mixture, pressing firmly into dough. Cut into 2-inch squares; place on ungreased baking sheets. Bake in moderate oven (350 degrees F.) 25 to 30 minutes.

Yield: 2½ dozen 2-inch squares.

### FRUIT COFFEE CAKE

Say good-morning to the family by bringing a warm fruit-topped coffee cake to the breakfast table. Mix ¼ cup brown sugar with 1 tablespoon each flour and melted butter. Place in bottom of 8-inch square pan, add drained canned fruit cocktail and top with coffee cake batter. Bake according to coffee cake directions, turn out and serve fruit-side up.

### PARTY APPETIZERS

Whip together cream cheese, Thousand Island dressing and a squeeze of lemon juice. Fold in flaked crab meat and tiny ripe olive pieces. Dab on crisp crackers or toast rounds for tasty party appetizers.

## Rice Ring Accompanies Roast Meat Or Poultry

Next time you're serving roasted meat, accompany it with a majestic rice ring made from Seasoned Rice with a Blue Cheese-Sour Cream Dressing.

Such a ring will be delicious with a variety of roasts, but one of the best would be a juicy roast loin of pork surrounded by rosy miniature crab apples and a basket of fresh fall fruit.

The dressing to spoon over the rice is as tasty as the rice ring itself. It's a combination of crumbled blue cheese, sour cream, lemon juice, pepper and paprika. This dressing enhances the Seasoned Rice, which in turn is flavored with butter and celery salt and flecked with chopped chives.

To make a rice ring, butter or grease a ring mold and pack the hot rice into the mold. You can unmold the hot rice at once or place the ring in a pan of hot water and keep it warm in the oven until serving time. To unmold, run a spatula around

the edge and carefully invert the mold onto a heated platter. Fill the center with the Blue Cheese Dressing.

If time is short, there's no need to make the rice ring. You'll enjoy the same flavor if you arrange the cooked Seasoned Rice in your most attractive serving bowl. Put the dressing in a smaller bowl and let each person help himself. Once you tried the Blue Cheese Dressing, you may wish to experiment with other sauces and dressings on rice. The "sky's the limit" because rice tastes good with such a wide range of foods.

### SEASONED RICE WITH DRESSING

3 cups cooked rice  
2 tablespoons butter or margarine  
1 teaspoon celery salt  
1-3 cup chopped chives

### Dressing:

1-3 cup crumbled blue cheese  
¾ cup sour cream  
2 tablespoons lemon juice  
¼ teaspoon pepper  
Paprika

Heat rice in butter until hot through. Add celery salt and chives. Combine cheese and sour cream; add lemon juice and pepper; stir to blend. Serve rice topped with dressing and a sprinkle of paprika.

## Delicious Appetizers Served Hot From Oven

Mellow and rich-tasting "Creamy Olive Croustades" are practically certain to register a big hit at your next party.

Served right from the oven, these appetizers with their husky ripe olive wedges and other delicious ingredients are an elegant way to the oft-put question of what to offer guests in the way of hot hors d'oeuvres.

### CREAMY OLIVE CROUSTADES

1 loaf (1 lb.) unsliced sandwich bread  
1-3 cup melted butter or margarine  
1 cup ripe olives  
1 can (10½ oz.) condensed cream of mushroom soup, undiluted  
1-3 cup grated Parmesan cheese  
1 tablespoon prepared mustard  
¼ teaspoon smoke salt

Remove all crust from bread. Cut bread crosswise into 9 or 10 slices. Cut each slice into four cubes. Hollow out cubes; place on cookie sheet, brush with butter and bake in 350-degree (moderate) oven 15 to 20 minutes until crisp and golden. Cut olives into wedges; combine with remaining ingredients. Spoon one tablespoon olive mixture into each croustade; return to oven 10 minutes or until heated through. Serve hot. Makes 36 to 40 appetizers.

## Ripe Olives Topping For Golden Potatoes

Crisp, golden sliced potatoes topped with husky ripe olive wedges and cheese—that's "Olive-Cheese Oven Fries," a hearty dish for a winter menu.

Cut ¾ cup ripe olives into large wedges. Pare and cut 5 or 6 medium-size potatoes into slices ½ inch thick. Place in shallow baking dish; sprinkle with salt and toss. Dot with 3 or 4 tablespoons butter or margarine; sprinkle with a little cayenne or black pepper. Bake in 375-degree (moderately hot) oven about 30 minutes until potatoes are tender inside and crisp and golden outside; turn occasionally during baking.

Sprinkle olives and ½ cup grated Cheddar or American cheese over potatoes. Return to oven about 5 minutes to melt cheese. Serve at once. This makes 5 or 6 servings.

### BAKED APPLES

Baked apples take on new appeal when stuffed with a mixture of chopped fresh California dates, grated orange rind, flaked coconut and honey and basted with orange juice while baking.



... mandarin-prune cobbler

## Mandarin-Prune Cobbler A Dessert That's Richly Fruity—Warm And Juicy

The prunes are meaty-plump and dark, rich and winy. The mandarin oranges are light, juicy and sweet. The syrup is buttery lemon-y, the biscuit topping puffed up and tender. All in all, this Mandarin-Prune Cobbler is a dessert hearty and rewarding.

Spoon out the cobbler in really generous servings. It demands it. (And, even so, it invites second helpings). Served warm, the cobbler is in full glory. Fragrant! Every whiff announces the tart-sweet fruitiness of the prunes, the citrus zest of the mandarins, the lemon dash of the syrup. Too fresh from the oven, the biscuit top is at its tender best.

When to serve the cobbler? On a sad, rainy day when folks need cheering. On a cold day when they hanker after the substantial. On a blithe, sunny day when they'll enjoy to the full its mingled fruit flavors. In short, you can't miss with this cobbler. It's an any-timer. You'll see!

### Mandarin-Prune Cobbler

1 cup sugar  
1 tablespoon cornstarch  
1 cup water  
3 cups pitted prunes  
1 cup Mandarin orange segments  
1 tablespoon lemon juice  
Butter  
1 cup flour

1 tablespoon brown sugar  
1½ teaspoon baking powder  
½ teaspoon salt  
¼ cup shortening  
¼ cup milk or buttermilk

In a saucepan, mix sugar and cornstarch, stir in water. Bring to a boil and cook a minute or two, stirring constantly. Add prunes and cook 2 minutes; remove from heat and stir in orange segments and lemon juice. Turn into a greased 1½ or 2-quart baking dish dot with butter. Stir flour, sugar, baking powder and salt together; in shortening until mixture looks like "cornmeal." Stir in milk or buttermilk. If mixture appears to need more liquid for easy handling, add a little more milk 1 teaspoon at a time. Drop batter onto hot fruit. Bake in hot oven, 400 degrees, 30 minutes. Serve warm with a pour of cream. Makes 6-8 servings.

NOTE: Soft vanilla ice cream is also a delightful "topping" for this warm dessert.

### Short 'N' Sweet

Prunes, pitted and stuffed with pickles, make a tasty relish with any meat. Easy way to pit prunes: Just snip out with scissors.

meat, or add to the gravy. Honey Ginger Prunes with broiled ham slice: Place the new soft moisturized prunes on foil on broiler rack. Drizzle them with honey, sprinkle with ginger and broil slowly for 2 minutes. A treat!

What's better than one prune that you take from the open package as a nibble-bite? Why two, three or four, of course! They're meaty and lightly chewy, deliciously tart-sweet and winy in flavor. Add fatly bursting with vitamins and minerals. Prunes are wonderful for satisfying between-meal hunger without spoiling appetites.

Peanut-Prune Party Tidbits: Mix together ¼ cup crunchy peanut butter and 3 tablespoons dry, crumbled crisp bacon. Fill pitted prunes with mixture. Then press slit side of prunes firmly into chopped salted peanuts. Enough filling mixture here for 24 prune tidbits. To pit prunes easily, simply snip out pit with scissors.

Cereal Dress-Up: It's pruned! Snip the new soft moisturized prunes from their pits with scissors. Then mix the fruity pieces through breakfast cereal and serve with cream as usual. Delicious with either cooked or ready-to-serve cereals.

## Casseroles Help Budget

Casseroles treat your food budget kindly, too, for their goodness depends not on expensive ingredients but on an imaginative selection of foods plus judicious seasoning. The filling can be almost any array of leftover or inexpensive foods, all bound together deliciously by a well-seasoned sauce and crowned with the tender biscuit, muffin, dumpling or pastry topping. The economical topping also makes scanty servings into ample ones.

Try these interesting combinations:

Combine diced leftover roast pork, uncooked lima beans, cooked sweet potatoes and cut-up dried apricots with pork or beef gravy. Heat thoroughly, then pour into a baking dish and top with ginger-flavored muffins.

Heat together diced turkey, sliced ripe olives and mushroom soup or leftover turkey gravy. Alternate layers of turkey, sliced process Swiss cheese and cooked broccoli spears in a baking dish, ending with a layer of turkey. Season drop biscuit dough with ¼ teaspoon each thyme and oregano and spoon atop the casserole.

Heat together canned salmon, green beans and celery soup. Season lightly with ¼ teaspoon each tarragon and sage. Pour into a deep pie plate and cover with pastry containing cheddar cheese.

Top beef stew with dumplings flavored with celery seed—use ½ teaspoon celery seed per two cupfuls of flour.

Or, try this trick with veal stew. About 20 minutes before serving stir dairy sour cream into the stew, then top with buttery crumb dumplings. To make the dumplings, drop dumpling batter by spoonfuls into a mixture of buttered dried bread crumbs and parsley, turning to completely coat the dumplings.

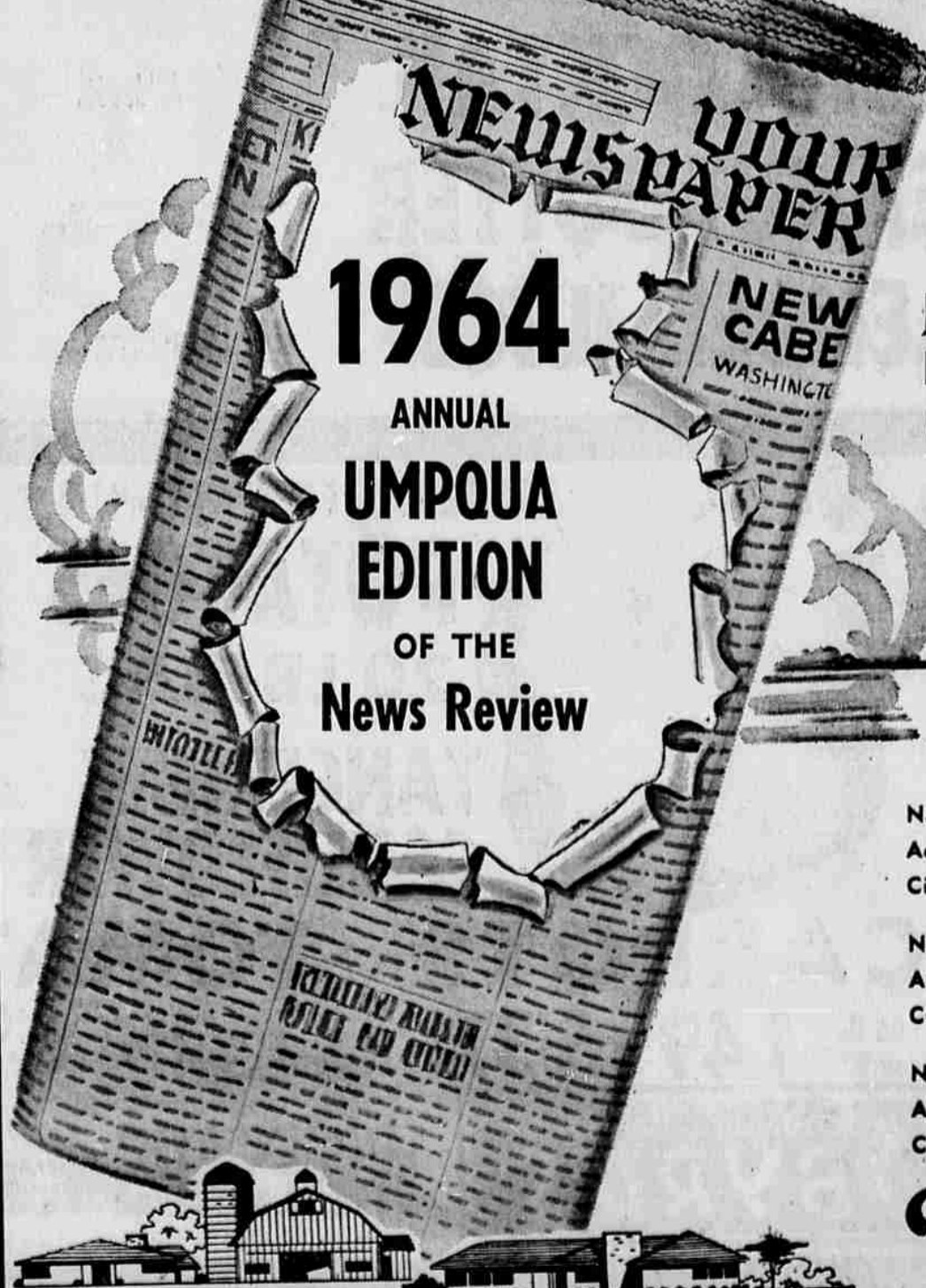
### Fresh Dates Featured In Orange Conserve

The day will be off to an appetizing start when you spread breakfast toast or muffins with "Orange Date Conserve," a delectable concoction with energy-rich fresh dates.

**Orange Date Conserve**  
3 cups fresh dates  
1 tablespoon coarsely grated orange rind  
1 cup orange juice  
2 cups sugar  
1 tablespoon lemon juice  
Cut dates into pieces. Combine orange rind and juice, sugar and lemon juice; heat and stir until sugar is dissolved. Boil 10 minutes. Add dates to boiling syrup and cook slowly 5 minutes longer. Seal in sterilized jars.  
Makes about 2 pints.

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