



Frozen Summer Tortoni is a summer taste treat created from ice cream, chocolate and almonds.

## Ice cream dessert

### Tortoni a summer treat

Cold and tasty ice cream is a summer specialty. Unadorned, it is a simple dessert, add a topping, and you've given this dairy favorite a new look and appeal.

Hot fudge sundaes have made famous the combination of vanilla ice cream, chocolate, whipped cream and chopped nuts. Frozen Summer Tortoni reunites these flavors in a new way.

Ice cream, beaten until smooth, is combined with toasted almonds, semi-sweet chocolate, whipping cream and crumbled almond macaroons to create a new and tempting frozen dessert.

You have to work quickly, combining ingredients in a large chilled bowl and transferring mixture immediately to a decorative ring mold for freezing.

Just before serving, remove the frozen tortoni from the ring mold by inverting mold onto chilled serving plate. Decorate with curls of chocolate, hot fudge topping or a sweet and colorful raspberry sauce.

Frozen Summer Tortoni is an ideal make-ahead dessert for summer. To preserve the delicate blend of flavors, wrap the ring well before freezing and plan to use it within one or two weeks.

Frozen Summer Tortoni  
One-third cup slivered almonds

- 1 cup crumbled almond macaroons
- 2 tablespoons almond liqueur
- 1 (1 ounce) square semi-sweet chocolate
- 1 cup whipping cream
- 1 quart coffee flavored or vanilla ice cream
- Chocolate curls (optional)

Oil a 9-inch ring mold (five cup capacity) and chill in refrigerator while preparing tortoni. Spread almonds in single layer on baking sheet. Toast in 300-degree oven for 15 minutes or until very lightly browned, stirring frequently. Chop fine and cool.

Sprinkle macaroon crumbs with almond liqueur and set aside. Grate chocolate. Beat cream until stiff. In a large, chilled bowl, beat ice cream until smooth and fluffy. Quickly fold in whipped cream, toasted almonds, softened macaroons and grated chocolate. Turn into chilled mold. Cover and freeze until firm. To serve, invert mold onto platter, gently lift off mold.

Decorate with chocolate curls if desired. Makes about 8 servings.

**Chocolate curls:** Have semi-sweet or milk chocolate at warm room temperature. Draw a vegetable peeler across surface of chocolate. To curl well, chocolate should be 80 to 85 degrees.

## What's cooking?

### South provides menu variety

by SARA SEWELL

After a good rest and a delightful vacation visiting relatives and friends in Alabama, it is great to be home and ready to share recipes again.

I came home loaded with good ones from southern kitchens. Don't forget, I am always delighted to receive new and old family favorites from readers, too.

#### Oven Barbecued Chicken

- 1 medium onion
- 1/2 green pepper, chopped
- 1 cup catsup or chili sauce
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 1/2 tablespoons brown sugar
- 1 teaspoon paprika
- 2 tablespoons vinegar
- 2 teaspoons Worcestershire sauce
- 1 cut up frying chicken

Batter chicken and brown on both sides. Place in a baking dish. Cook onion and pepper in frying pan and add remaining ingredients. Bring to a boil. Pour over chicken in baking dish. Cover and bake in moderate oven, 350 degrees, for one hour. Double the sauce recipe for a large chicken.

From the files of Mrs. Kathryn Brunson, Gadsden, Ala.

#### Summer Salad Bowl

- 2 cans pineapple chunks, drained. Save 1 cup of juice.
- 2 cans Mandarin oranges, drained
- 2 firm bananas, sliced

Note: At this season, watermelon or canteloupe balls, or blueberries may be substituted for some of the fruit.

**Dressing:**  
3 tablespoons powdered orange drink  
1 package vanilla instant pudding  
1 cup pineapple juice

Drain fruit and save 1 cup pineapple juice. Add juice to powdered drink mix and pudding mix. Then add to fruit. It is most attractive and so appetizing when served in a scooped-out watermelon half.

From the files of Mrs. Sara Jennings, Camp Hill, Ala.

#### Squash Casserole

- 2 pounds summer squash
- 1 onion, chopped
- 1 can cream of chicken soup
- 1 cup sour cream
- 1 can of sliced water chestnuts
- 1 stick margarine
- 1 package herb dressing

Salt, pepper and seasoning salt to taste. Cook squash with small amount of water, onion and seasonings until water is cooked out. Mix soup, sour cream together, then squash and water chestnuts. Melt margarine and combine with dressing. Line bottom of casserole with one

half of dressing mixture, pour squash in, then add remainder of dressing on top.

Bake 30 minutes at 350 degrees. Serves 8 to 10. From the files of Mrs. Elizabeth Pruett, Gadsden, Ala.

#### Mississippi Mud Cake

- 2 cups sugar
- 1 cup solid shortening
- 4 eggs
- 1 1/2 cups plain flour
- One-third cup cocoa
- 3 teaspoons vanilla
- 1 cup nuts, chopped
- 1/4 teaspoon salt
- 1 small bag miniature marshmallows

Cream shortening and eggs very well. Add all other ingredients except marshmallows and mix well. Pour into a greased and floured 9-X 13-inch pan and bake at 350 degrees for 40 minutes.

When cake is done, cover with marshmallows while cake is still hot so they will melt.

- Frosting:**  
1 stick margarine  
1 box confectioners' sugar, sifted  
1/2 cup evaporated milk  
1/2 cup cocoa  
2 teaspoons vanilla  
1 cup nuts, chopped

Melt margarine and mix all other ingredients together three or four minutes. After marshmallows are slightly set on cake, add frosting on top. Let stand two hours before slicing in squares. Store, covered, in refrigerator. Serve in modest-sized squares.

This is just about the most delicious cake I have ever eaten. A great one for you chocolate lovers. From the files of Miss Jane Leath, Camp Hill, Ala.



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## USFS plan available

The U.S. Forest Service has issued a draft plan and environmental impact statement covering department activities in the Pacific Northwest for public review.

The documents provide management direction for the 19 national forests, including Mt. Hood, in Oregon and Washington, plus coordination of forestry research with other government and private groups.

Comments on the plan and impact statement are being solicited by the Forest Service through Nov. 2.

Copies of the documents are available at the regional

office of the U.S. Forest Service in Portland, 319 SW Pine St. (221-2971). They are also available at district offices and many libraries.

## Ledford's have first child

Whittington and Martha Ledford of Brightwood welcomed the birth of their first child recently.

Lillian Jeanne was born July 23 at Portland Adventist Hospital. She weighed 7 pounds, 9 ounces at birth and was 21 inches long.

Classified deadline is noon Monday

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Miles	First 1/2 hour	Each additional minute
0-10	1.35	4.5 cents
11-16	1.65	5.5 cents
17-22	2.25	7.5 cents
23-30	2.85	9.5 cents
31-40	3.45	11.5 cents

You are charged the flat rate whether or not you use the full 30 minutes. The reduced rates apply only to customer direct-dialed calls, and apply 24 hours a day. If you place a call through the operator, you'll be billed for that call at the regular operator-assisted rate, unless:

- \* you dialed the call yourself and were disconnected and the operator re-placed the call.
- \* you are a handicapped person and cannot dial calls yourself. There's a one-month minimum subscription to the service.

#### HOW CAN I SIGN UP?!

First, check your last few phone bills and determine which exchanges you call most frequently. If it looks like you'll save money with TOLL-PAC, call your Continental Telephone of the Northwest business office. A service representative will tell you which exchanges are on the TOLL-PAC plan - and sign you up.



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