"Boffo" veal recipe:

Apples, rum spice things up for a warm fall

Premiere the autumn theatre season with an "opening night" party. Invite guests to a late-night supper after the theatre, opera or ballet. Set the stage with a rum-flavored pineapple punch. The entire dinner can be prepared ahead so you return home to a culinary finale. Veal flavored with Bacardi and apples is a sensation. For dessert, the Black Bottom Pie will surely call for encores, and you're bound to receive applause for your performance as a hostess.

BACARDI GOLDEN PUNCH

- 2 cans (20 ounces each) crushed pineapple in its own juice
- 2 cans (6 ounces) frozen lemonade concentrate
- 1/4 cup liquid brown sugar
- 1/4 cup lime juice
- 1 bottle (4/5 quart) Bacardi light rum
- 1 bottle (28 ounces) chilled club soda
- Ice cubes
- Strawberries
- Lime slices

In blender, whip 1 can pineapple until thickened. Pour into pitcher or punch bowl. Repeat with remaining can of pineapple. Add remaining ingredients. Blend. Serve. Makes about 3 quarts.

BOFFO VEAL ROLLS

- 6 tablespoons butter or margarine
- 1/2 cup green onion, chopped
- 1 medium clove garlic, minced
- 1 cup soft bread cubes
- 2 cups unpared apple, coarsely chopped
- 1/4 teaspoon salt
- 1/4 teaspoon poultry seasoning
- 12 thin scallops of veal (about 1-1/2 pounds)
- Flour
- 3/4 cup orange juice
- 1/2 cup Bacardi light rum
- Candied crabapples or sauteed apple slices
- Hot cooked rice

In skillet, melt 4 tablespoons butter. Add onion and garlic. Saute, stirring often, until onion is golden. Blend in bread cubes, apple, salt and poultry seasoning. Divide stuffing among veal slices. Roll up each slice and secure with toothpicks. Dust lightly with flour. Brown veal in remaining 2 tablespoons butter. Add orange juice and rum. Simmer, covered for 20 minutes or until veal is tender. Serve garnished with apples over rice. Makes 6 servings.

BEST-EVER BLACK BOTTOM PIE

- 1-1/2 cups chocolate cookies, crumbled
- 1/3 cup pecans, finely chopped
- 1/3 cup butter or margarine, melted
- 1 tablespoon unflavored gelatin
- 1/4 cup cold water
- 1 cup sugar
- 2 tablespoons cornstarch
- Dash salt
- 2 cups milk
- 4 eggs, separated
- 3 squares unsweetened chocolate, coarsely grated
- 1/4 cup Bacardi light rum
- 1/8 teaspoon cream of tartar
- 1 cup heavy cream
- 2 tablespoons Bacardi light rum
- 2 tablespoons sugar

In bowl, combine cookie crumbs, pecans and melted butter; blend well. Press against bottom and sides of 9-inch pie plate. Bake at 375° F. for 8 minutes. Cool. Combine gelatin and cold water; set aside. In saucepan, combine 1/2 cup sugar, cornstarch and salt. Gradually blend in milk. Cook, stirring, until thickened and smooth. Beat egg yolks with small amount of custard mixture. Slowly pour into pan while beating briskly. Cook over low heat, stirring, until very thick. Do not boil. Blend 1-1/2 cups custard with chocolate, using wire whisk, until chocolate is melted and mixture is smooth. Pour into prepared crust; chill. Blend softened gelatin into remaining custard. Stir until dissolved. Add 1/4 cup rum. Let stand 15 minutes, stirring occasionally. Beat egg whites with cream of tartar until foamy. Gradually add remaining 1/2 cup sugar until mixture is consistency of thick marshmallow. Fold in custard mixture. Spoon over chocolate filling. Chill several hours or overnight. Just before serving, combine heavy cream, 2 tablespoons rum and sugar. Whip to soft peaks. Use to decorate top of pie. If desired, garnish with chocolate leaves. Makes one 9-inch pie.

College tour loops through area

The John Inskeep Environmental Learning Center at Clackamas County College is offering area residents the opportunity to combine a cruise up the Columbia River with a stay at the historic Columbia Gorge Hotel, a bus trip through Hood River orchards to Timberline Lodge.

A bevy of naturalists and historians will offer enlightening commentary along the way.

The Columbia River-Mt. Hood Tour, an informational mini-vacation will be held next weekend, Oct. 10-11.

Boarding of the 57-foot yacht, Crusader Princess, will be at 8:30 a.m. Sunday morning at the dock of the Jantzen Beach Red Lion Inn following a 7 a.m. continental breakfast and orientation at the Inn.

Highlights of the cruise upriver will include detailed insights into the geology, flora and history of such gorge landmarks as Crown Point, Multnomah Falls and Beacon Rock.

Man's engineering feats at Bonneville Dam, as well as the relocated city of North Bonneville, will be described as lunch is served aboard the yacht as it is lifted 60 feet through the dam locks.

Bradford Island fish ladder facilities and Northwest Indian Cultural exhibits, the Sternwheeler Museum at Cascade Locks, and the Great Blue Heron rookeries at Wells Island near Hood River will also be explored.

After dinner at the Columbia Gorge Hotel, a multi-media presentation, "Columbia Gorge Celebration," will be given by the Friends of the Gorge organization.

Monday morning highlights include a visit to the Hood River County Historical Museum on the waterfront, busing through orchards along glacial-fed Hood River, a wine-tasting tour of Mt. Hood Winery, ending with a hosted luncheon at Timberline Lodge, to include a discussion of alpine and glacial environs.

Final leg of the jaunt will follow the pioneers' route past covered wagon drops at Laurel Hill Wagon Chutes, pause at the old Marmot Trading Post and then trod down parts of the Barlow Road past river fordings on the Clackamas River and Eagle Creek.

Reservations for the tour, which includes $149 double occupancy or $159 single occupancy, are being taken at the ELC on Beavercreek Road southeast of Oregon City with space available for 40 registrants.

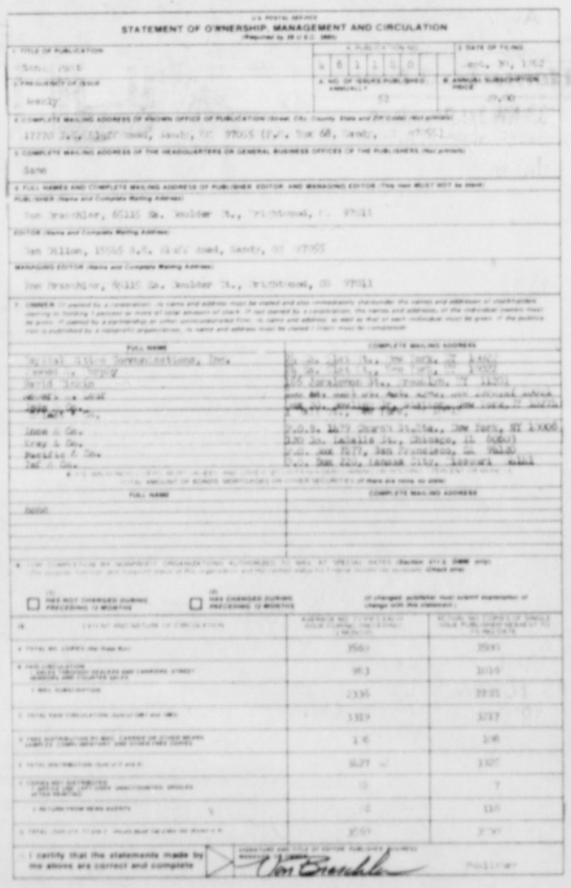
Telephone inquiries are welcome at 656-0155 or 657-8400, ext. 351.

Grant assists needy children

Clackamas Education Service District has received a grant to help needy school children in the county, according to ESD Superintendent Bob Burns.

The $3,000 grant comes to the ESD from the Robert Brady Charitable Foundation, Burns said. U.S. National Bank of Oregon administers the Foundation and awards grant money to organizations, such as the ESD, that are in a position to find children who need help.

According to the terms of Brady's 1935 will, the money must be used "for the purchase of books and clothing for needy children of school age, in order to assist them in obtaining a proper education."



STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION

Public Notices

PUBLIC NOTICE

The Sandy Planning Commission will hold a public hearing on Wednesday, October 6, 1982, to consider the request of Mr. Gale Peterson for a minor land partitioning of tax lot 2500, section 11, map DD, T2S, R4E within the City of Sandy. The property is located on the east side and fronting North Bluff Road, immediately across from the intersection with Bell Street.

The public hearing is scheduled for 7:30 PM in the City Council chambers at Sandy City Hall. Affected parties are invited to attend and give testimony.

Don Wilson
City Planner
P982-7
9-30

PUBLIC NOTICE

The Sandy Planning Commission will hold a public hearing on Wednesday, October 6, 1982, to consider the request of Mr. Brad Picking for a minor land partitioning of tax lot 200, section 14, T2S, R4E and the annexation of the partitioned portion of tax lot 200 and adjoining tax lot 400, section 14, T2S, R4E to the City of Sandy.

The property is located on the north side of US Highway 26, immediately west of the Janz Berryland site.

The public hearing is scheduled for 7:30 PM in the City Council chambers at Sandy City Hall. Affected parties are invited to attend and to give testimony.

Don Wilson
City Planner
P82-8
9-30

SPECIAL BOARD MEETING

The Board of Directors of Sandy Union High School #2 will hold a Special Meeting, Monday, October 4, 1982 at 6:00 p.m. Rooms 50-51, Paul E. Tucker Bldg.

P982-10
9-30

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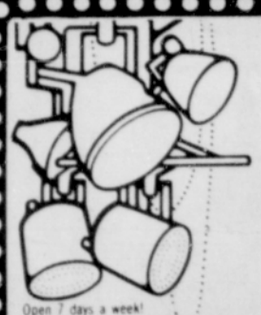

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