

Sweet treats to surprise your family

by Ethel Moore

With all your efforts to stretch meals, stay within your budget, and keep the family satisfied with hearty menus with good nutrition, you may have been neglecting to give them and yourself a sweet treat now and then. It makes everybody feel better about things in general, and you get a chance to show off a little too. This Strawberry Cream Pie is a spectacular way with fresh strawberries and you can make it in minutes, as you can also do this Quick Yogurt and Pudding. Teatime Tassies are goodies to make and store and the Banana Crunch Cake is great for informal parties and picnics. Enjoy—you deserve it!

TEATIME TASSIES

½ cup butter or margarine
3-ounce package cream cheese
1 cup pre-sifted flour
1 tablespoon butter
1 egg
¼ cup brown sugar
1 teaspoon vanilla
½ cup chopped pecans

Preheat oven to 325°. Grease 24 muffin cups well. Combine butter or margarine and cheese; beat until smooth. Blend in flour. Refrigerate for 15 minutes. Divide dough into

24 pieces; roll each into a ball. Press each ball onto bottom and sides of muffin cup. Refrigerate.

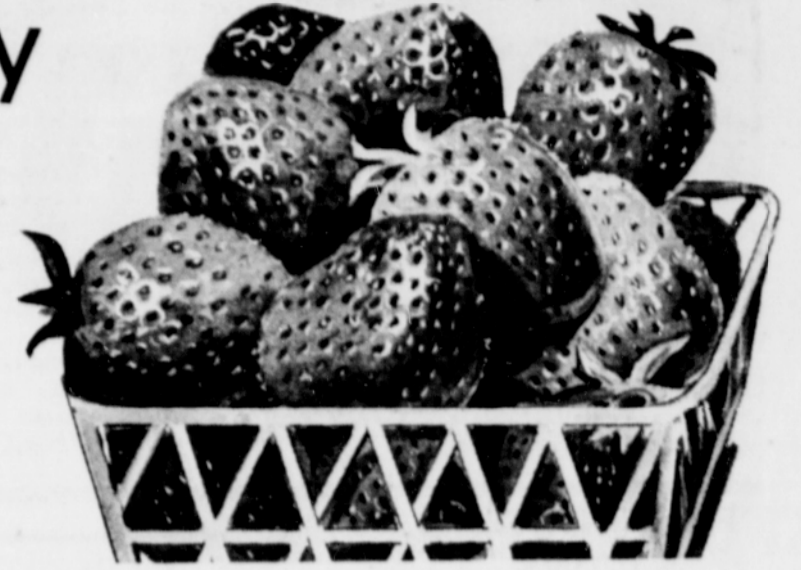
In mixing bowl, cream 1 tablespoon butter, egg, sugar and vanilla until smooth. Sprinkle pecans in lined muffin cups; top with egg mixture. Bake in preheated oven for 25 minutes, or until set. Cool and remove from cups.

BANANA CRUNCH CAKE

Cream ½ cup soft margarine and 1-½ cups sugar until light and fluffy. Blend in 3 eggs and 1¼ cups mashed bananas. Add combined:

2¼ cups flour, 1¼ teaspoons baking powder, 1¼ teaspoons soda and 1 teaspoon salt, to creamed mixture, alternating with ¾ cup buttermilk, mixing well after each addition. Pour into greased and floured 13 × 9-inch baking pan. Bake at 350°, 45 to 50 minutes. Spread Crunchy topping over warm cake; broil until bubbly and golden brown.

Crunchy Topping: Combine ¼ cup packed brown sugar, ½ cup chopped pecans, one 3½-oz. can flaked coconut, ½ cup soft margarine, and 2 tablespoons milk.



STRAWBERRY CREAM PIE

1 pint strawberries, hulled
1 package (4-serving) instant pudding (coconut cream or vanilla)
1½ cups cold milk
1 container (4½ oz.) non-dairy whipped topping
1 baked 9-inch pie shell, cooled

Set aside 1 cup of the strawberries for garnish. Quarter or slice remaining berries. Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Blend in ½ cup of the whipped topping. Fold in quartered strawberries and put into pie shell. Chill at least 3 hours. Top with remaining whipped topping and garnish with the whole strawberries.

QUICK YOGURT AND PUDDING

1 cup cold milk
1 container (8 oz.) yogurt
1 package (4-serving) instant pudding—any flavor

Combine milk and yogurt in bowl. Add pudding mix and beat slowly with rotary beater until blended, about 2 minutes. Pour into serving dishes and let stand for 5 minutes. Chill or serve at once. Makes about 4 servings.

Nigerian students celebrate yam

The Nigerian students in Portland Oregon will be celebrating their New Yam Festival on the 28th of April, 1984. This is one special occasion in Nigeria.

The yam is the people's prestige staple food. As a result, people anticipate with joy the harvesting of yams, when food will be in abundance.

This celebration is the first of its kind in the U.S. and is under the sponsorship of the Association of African Students at P.S.U. It is an open invitation, starting at 6:00 p.m., promptly, at the Nordic Lounge.

Career workshop

A workshop on career goals sponsored by Les Femmes will be held at Cascade Campus cafeteria, 705 N. Killingsworth from 10:00 a.m. to 3:00 p.m., Saturday, May 5th. The event is free to all junior and high school students. Pre-register by calling 282-9203 or 249-0768 evenings.

Make this Mother's Day extra special

Mothers are special, and this Mother's Day you can add a special touch for someone you love.

The Raphael House, an emergency shelter for women and children in crisis, offers your choice of three originally designed Mother's Day cards.

Through the purchase of one or more of these cards you will contribute toward the cost of one night's shelter at Raphael House for a mother and her child.

The cards are \$5 and can be purchased at the Wheel of Fortune restaurant, at N.W. 21st and Northrup, or by calling Raphael House at 222-6507 during business hours.

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Sergeant's
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\$1.18 Lb.

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Safeway Quality Beef In The Bag, Approx. 10-Pounds, Cut Your Own & Save. No Limit.

\$1.99 Lb.

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Ripe Strawberries	½ Flat Of 6 Pints \$3.39	Dry Pint	59¢
Sweet Ripe Pineapple	Jet Fresh	Lb.	39¢
Tropical Jumbo Papayas		Ea.	89¢
4" Geraniums	Asst'd Colors, Budded & Blooming	3 For	\$3.33

Prices Good 4/25 Thru 5/1/84 At All Safeways In The Portland Area.