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EASTER TREATS the microwave way

cooking

(DM)-Treat-filled, decorated bas kets for the children are a popular part of the Easter celebration. This year, tuck a wrapped Hippity Hop-pity Pop or Egg into your child's Easter basket. They will be de-lighted to discover their favorite cereal-marshmallow treats shaped and decorated with colorful candy sprinkles. The mixture can even be formed into miniature candy baskets, a unique treat idea for birthday parties or classroom celebrations

One recipe makes 12 pops, eggs or mini-baskets. Whirlpool Corporation home economists recommend using the microwave oven to prepare this recipe. After portioning, the individual treats can be rewarmed, if needed, in the microwave oven for easier shaping and handling. Also, light corn syrup can be warmed in the microwave oven and brushed lightly over the shapes before rolling them in the candy decorations.

HIPPITY HOPPITY TREATS Pops, Eggs or Mini-Baskets (makes 12)

- 1/4 cup margarine or butter pkg. (10 oz., about 40) regular marshmallows or 4 cups miniature
- marshmallows 6 cups oven toasted rice cereal Colored candy sprinkles or assorted candies (for the
- mini-baskets)

1. Microwave margarine and marshmallows at HIGH (100%) in large glass mixing bowl for 2 min-utes. Stir to combine. Microwave at



2. Add cereal. Stir until well coated. Quickly divide warm mixture into 12 portions on buttered surface (about 1/2 cup each). With buttered hands shape as desired. Roll warm shapes in candy sprinkles. Rewarm individual treats in the microwave oven for up to 10 seconds, if needed, for easier handling.

3. Insert wooden sticks, if making pops. If making mini-baskets, mixture can be reshaped as they cool. Cool completely. Cover tightly. If using for Easter baskets,

Whirlpool Micro-Tip

REHEATING: Did you know that the microwave oven reheats most foods without loss of flavor or texture? When conflicting schedules prevent a coordinated mealtime, put an individual portion on a microwaveable plate for the latecomer. Cover and refrigerate. Then reheat, covered, when needed. The microwave oven becomes your short-order cook

Increase In Fat Free Products Can Help Dieters, But Caution Is Advised

can help people lose weight and re- American Dietetic Association. duce their cholesterol if used carefully and wisely.

of products labeled fat free have same as the original," Hattner exincreased substantially, largely plained, "especially to someone who because food companies have devel- is switching cold turkey from the high oped recipes which can substitute fat product. On the other hand, somefats with natural gums or cellulose, one on a weight loss diet who has gone or potentially even more unconven- without cheese for years might find tional ingredients, such as purced the fat free version a pleasant reprunes. Many products are truly fat minder of more carefree eating habits. free, not simply lower in cholesterol or fat

have cream cheese in his gelation or habit of eating a high fat item. A more than the original, she notes

Stanford nutritionist says such items cal Center and spokesperson for the

some trade-offs. For example, subjec- available.' In the past few years the varieties tively they may not "taste quite the

"But one of the real potential label," says Hattner. drawbacks," says Hattner, "is that regu-

Food processors have developed sour cream on his baked potato, the fat fundamental way to make a positive a whole range of new fat free products, free products appear to be a reason- diet change would be, for example, to ranging from a sour cream-like con- able option," says Joann Hattner, a substitute salsa or mustard or sour coction to modified cheeses, and a registered dietitian at Stanford Medi- cream, or a plain warm bagel for toast and butter. That way, you won't be tempted to fall back into high fat However, the products do offer habits if the fat free options aren't

Three other potential issues: the fat free products often have higher concentrations of sugar than their original versions, a major concern for diabetics.

"Be aware that there are generally many more ingredients in these products. If you have allergies-to sulfites, for example-be sure to read the

And the cost of these products, at "For someone who just has to lar users of the products are still in the least now, tends to be much higher

Legal Aid Part Three In Series Of **Twelve Expedited Food Stamps**

tience with bureaucracy or deadlines. stamps and you haven't yet received within the next five days. Fill out the You or your children may be hungry, them. But if the other' state's stamps food stamp application during the and you shouldn't have to wait for a do arrive, you must return them. meal

stamps, you may be able to cut through and patience. Be firm and persistent their red tape and speed up your appli- as you fill out and hand in the forms. cation for what are called "expedited" To start the process, turn in a comfood stamps. Expedited (sounds like pleted food stamp application, prove ex-sp-dite-id) means speeded up. If your identity with an ID card or a you qualify, Adult and Family Ser- written statement from someone who vices (AFS) must get food stamps into knows you and fill out a work registrayour hands within five days of the date tion form, unless you're excused from you apply.

To receive expedited food stamps, you must qualify for regular food want to apply for expedited food stamps, and you must have a monthly stamps. Make sure to tell it's EXPEgross income (before taxes are taken DITED food stamps you're applying out) of less than \$150, and have less for, or your application may be dethan \$100 in available cash, in check- layed. The counter clerk should give ing or savings accounts, in savings you an initial contact form (ARS 472). certifications or in other forms. You're Make sure the form is stamped with also eligible if you rent or mortgage, that day's date. Fill out everything at are still denied forms or an appointplus your utility bills, eats up more that office, check the box asking if you ment within five days, or turned down than your income plus any cash on need help with food stamps, sign and flat for food stamps, ask for a hearing hand. Those who are homeless, living date the form. When you give it back request form. Put you name and ad-

It sounds simple, but getting your If you're not already getting food application through AFS takes time work registration. At the AFS office, tell the person behind the counter you

An empty stomach has little pa- other state already mailed your food should schedule you for that day, or appointment with the food stamp worker. Answer all questions on the form. If you need help, just ask the food stamp worker. Bring copies of any papers you need to prove information asked for on the form, but keep the originals yourself. Don't worry if you can't prove everything asked for. Finally, find out whether the AFS office is sending your application through as expedited. You have the right to know.

> If, at any time through this ordeal, the counter clerk refuses to give you a food stamp application form or an appointment with a food stamp worker within five days, or if you believe you are denied expedited food stamps when you qualify, you can do something about it. First, ask to speak with the operations manager, If you

KOREAN AMERICAN GROCERY Association Of OREGON

BOSTON MINI MARKET

726 N.E. Killingsworth

282-6776

DEKUM FOOD MARKET 800 N.E. DEKUM 283-1240 SONNY KIM, OWNER

Alberta St. Market 915 N.E. Alberta

NU-RITE-WAY FOOD CENTER 3965 N. Mississippi

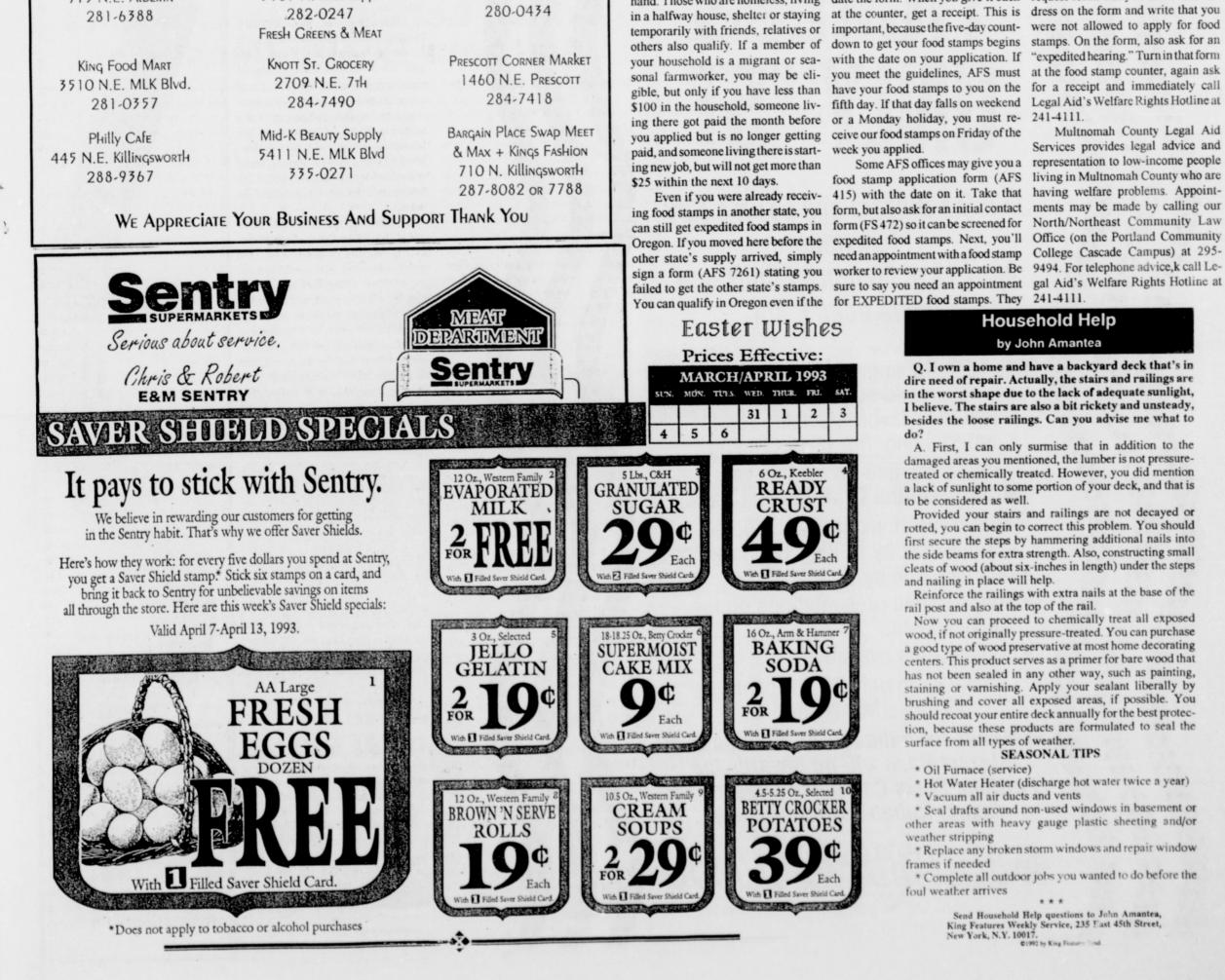
CRAIGO'S 106 N. BEECH

K C Food MARKET

309 N. Killingsworth

289-7430

wrap individual treats in clear



Multnomah County Legal Aid Services provides legal advice and Some AFS offices may give you a representation to low-income people living in Multnomah County who are having welfare problems. Appointments may be made by calling our North/Northeast Community Law Office (on the Portland Community College Cascade Campus) at 295-

> Household Help by John Amantea

Q. I own a home and have a backyard deck that's in dire need of repair. Actually, the stairs and railings are in the worst shape due to the lack of adequate sunlight, I believe. The stairs are also a bit rickety and unsteady, besides the loose railings. Can you advise me what to

A. First, I can only surmise that in addition to the damaged areas you mentioned, the lumber is not pressuretreated or chemically treated. However, you did mention a lack of sunlight to some portion of your deck, and that is

Provided your stairs and railings are not decayed or rotted, you can begin to correct this problem. You should first secure the steps by hammering additional nails into the side beams for extra strength. Also, constructing small cleats of wood (about six-inches in length) under the steps and nailing in place will help.

Reinforce the railings with extra nails at the base of the rail post and also at the top of the rail.

Now you can proceed to chemically treat all exposed wood, if not originally pressure-treated. You can purchase a good type of wood preservative at most home decorating centers. This product serves as a primer for bare wood that has not been sealed in any other way, such as painting, staining or varnishing. Apply your sealant liberally by brushing and cover all exposed areas, if possible. You should recoat your entire deck annually for the best protection, because these products are formulated to seal the surface from all types of weather.

SEASONAL TIPS

* Hot Water Heater (discharge hot water twice a year) * Vacuum all air ducts and vents

* Seal drafts around non-used windows in basement or other areas with heavy gauge plastic sheeting and/or

* Replace any broken storm windows and repair window

* Complete all outdoor jobs you wanted to do before the

Send Household Help questions to John Amantea, King Features Weekly Service, 235 East 45th Street, New York, N.Y. 10017.

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