

Tuna Aspic Makes Salad

In this attractive layered main dish salad, tasty tomato aspic is a lustrous crown for the richly creamy jellied tuna. The recipe serves eight to ten generously, and needs only hot buttered rolls, relishes and a beverage to serve as party luncheon or supper fare.

TOMATO ASPIC
1 envelope unflavored gelatine
1/4 cup cold water
1/2 cup diced celery
Few grains cayenne
1 clove garlic
1 cup water
1 8-ounce can tomato sauce
1 tablespoon vinegar
1/2 teaspoon salt
Soften gelatine in the 1/4 cup cold water. Add celery, cayenne and garlic to the 1 cup water, and boil 10 minutes. Strain and add liquid to the softened gelatine. Stir until gelatine is completely dissolved. Add the tomato juices, vinegar and salt. Pour into a 1 1/2 quart ring mold that has been rinsed with cold water. Chill for 2 hours so aspic is completely set before placing layer of jellied tuna on top.

JELLIED TUNA
3 eggs, separated
1 1/2 teaspoon salt
1 1/2 teaspoons dry mustard
1/2 teaspoon paprika
1 1/2 cups evaporated milk
6 tablespoons lemon juice
3 envelopes unflavored gelatine
6 tablespoons cold water
1 8-ounce can tuna
1/4 cup chopped green pepper
1/4 cup chopped celery
1 1/2 cups mayonnaise
Beat egg yolks with salt, mustard and paprika in top of double boiler. Add milk and lemon juice. Cook over hot water, until mixture thickens, about 5 minutes, stirring constantly. Soften gelatine over the tomato aspic that is completely set. Chill until tuna mixture is set, at least 2 to 3 hours before serving. When ready to serve, unmold on cold platter and garnish. Makes 8 to 10 servings.

Applesauce in Drop Cookies

An old favorite makes its appearance in drop cookies which is good food for afternoon snacks for the kids.

APPLESAUCE DROP COOKIES
1/2 cup shortening, 1 cup sugar, 1 egg, 1 teaspoon baking soda, 1 cup sweetened applesauce, 1 1/4 cups sifted all-purpose flour, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon cloves, 1 cup raisins, 1 cup ready-to-eat bran.
Cream shortening and sugar; add egg and beat well. Add baking soda to applesauce. Sift flour with salt, cinnamon, nutmeg, and cloves; add to first mixture alternately with applesauce. Stir in raisins and read-to-eat bran. Drop by teaspoonfuls onto greased baking sheet about 2 inches apart to allow for spreading. Bake in moderate (375 degree) oven 15 to 20 minutes. Makes 3 dozen cookies (2 1/2 inches in diameter).

Salmon Flavors Hearty Filling

Salmon and chopped ripe olives make a hearty filling for these hot sandwich snacks. They're ideal for Lenten get-togethers. Spread the well-seasoned salmon and olive filling on bread, top with grated cheese and then heat under the broiler.

HOT SANDWICH SNACKS
3/4 cup cooked or canned salmon
1/2 cup chopped ripe olives
1/4 cup mayonnaise
Dash cayenne pepper
1/4 teaspoon Worcestershire sauce
6 slices bread
Grated American cheese
Bone and flake salmon. Blend olives and fish with mayonnaise and seasonings. Toast bread under broiler. Spread with olive-salmon mixture. Sprinkle with cheese and broil until heated through and cheese melts. Serves 6.

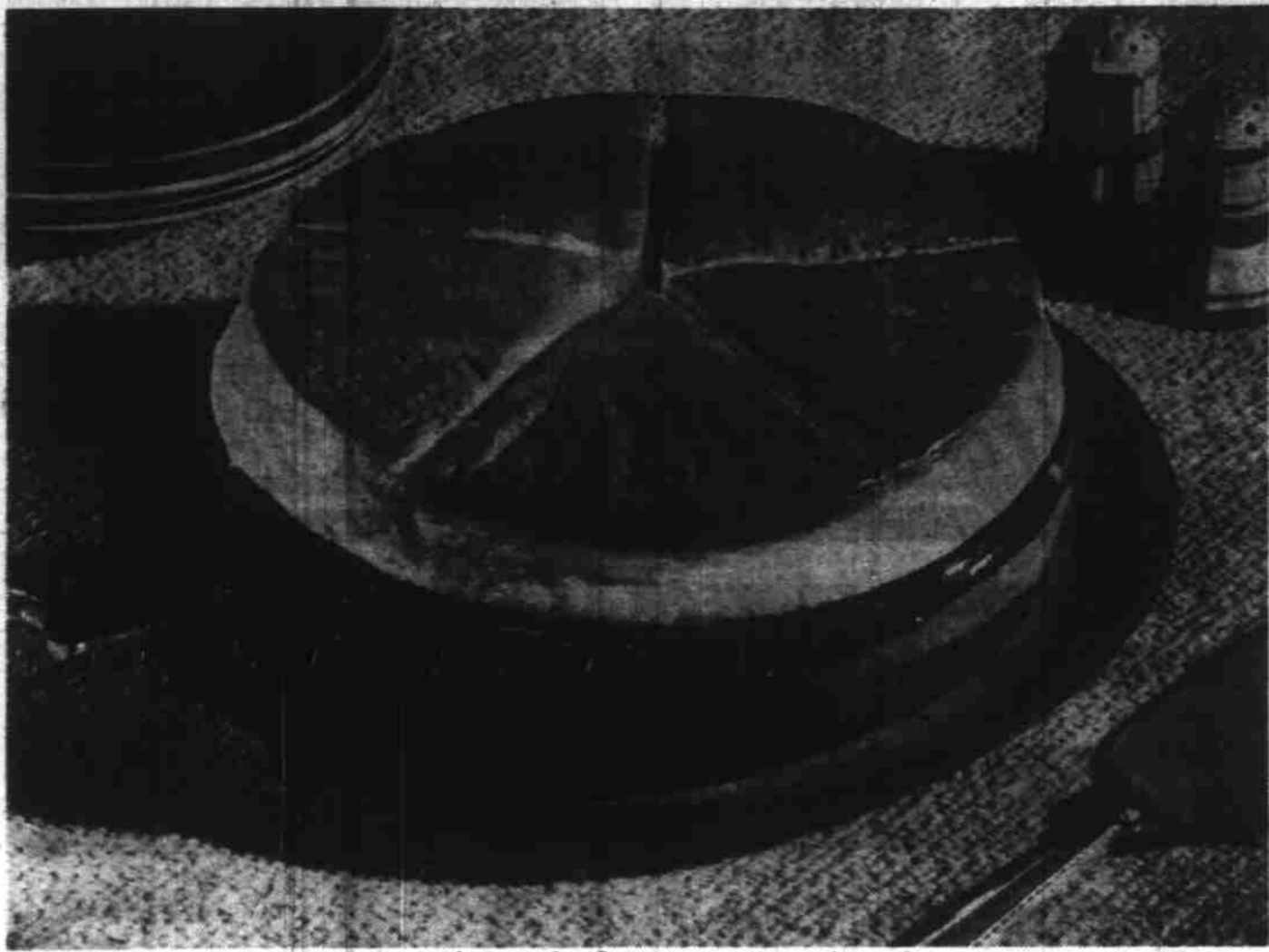
CREAM-STYLE CARROTS
Pour hot cream of mushroom soup (mixed with 1/4 cup milk) over cooked carrots for a fine flavor team.

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Headliners for the Month



Eggs come to prominence during the Lenten season when the woman of the house has opportunity to try out some of the more important uses for eggs. Here is one of the dishes where they take top billing on a menu.

BAKED OMELET
1/2 pound sharp process cheese
1/2 cup undiluted evaporated milk
1/4 teaspoon salt
Dash of pepper
6 eggs
Melt the cheese in the top of a double boiler. Add the milk gradually, stirring constantly until the sauce is smooth. Add the seasonings. Remove from the heat. Beat the egg yolks and slowly add the cheese sauce. Fold this mixture into the stiffly beaten egg whites. Pour into a well greased 9-inch skillet, or a shallow oven-proof casserole. Bake in a very moderate oven, 325 degrees, 25 to 30 minutes. Cut into pie-shaped wedges and serve immediately.

Horseradish in "Dip" Mixture

This sauce, that can be used as a "dip" or to go with ham or other meat, has lots of good flavorful ingredients.

HORSERADISH SAUCE
1/2 cup cream, whipped
1/2 cup cottage cheese
1 tablespoon vinegar
1/4 cup horseradish
1/2 teaspoon salt
Combine cream and cheese, add vinegar, horseradish, and salt.

CANDLEWAX
Use a piece of stiff cardboard to scrape candle wax off furniture. Then wash off the residue with soap and water, rinse and polish.

REAL FANCY

To prepare green beans a la epicure, arrange hot cooked green beans on an oven-proof platter. Cover with a sauce made of 1 1/2 cups cream sauce, a cup of grated sharp cheese and 1/2 teaspoon grated onion. Top with slivered roasted almonds and slip under the broiler long enough to brown the sauce.

APPLES AND PEANUTS
Snack treat the youngsters will enjoy after school are skinned Delicious apples, spread with creamy peanut butter.

LIP TIP

One beauty expert advises using two-thirds of the amount of lipstick you normally use and that will be the correct amount.

New Version of Old Favorite

Pumpkin pie is an old favorite, and here is a first cousin which uses sweet potatoes or yams.

YAM CUSTARD PIE
1/2 cup sugar
1/4 teaspoon cinnamon
1/2 teaspoon salt
3 eggs, well beaten
1 1/2 cups yams, boiled and mashed
2 tablespoons melted butter or margarine
1 cup milk
1/2 teaspoon lemon extract
1 9-inch unbaked pastry shell
Add sugar, spice and salt to well beaten eggs. Add cooled mashed yams and mix well. Stir in melted butter or margarine, milk and lemon extract, mixing thoroughly. Pour into 9" unbaked pastry shell and bake in oven

Radio Soap Opera Becomes Big Hit With Great Britain Women

LONDON—(INS)—"Mrs. Freeman" was well on her way to recovery today from the automobile accident and 4,000,000 British women breathed easier.

Only the arch radio critics moaned, for that strictly American institution, the "soap opera," had made the grade in Britain. Mrs. Freeman's mishap proved it, beyond any possible doubt.

"Mrs. Freeman" is "Mrs. Dale's" mother and Mrs. Dale is the central figure in a 15-minute, five-times-weekly serial called "Mrs. Dale's Diary" that British Broadcasting corporation provides to relieve the cares of the British housewife.

The show is heard on the "Light" program, which is at the opposite end of the intellectual scale from the "Third" program. On the third, listeners are treated to such tidbits as lectures on "The Pasture Lands of Scotland," and ancient Greek plays, in ancient Greek.

As in the best of radio families, the Dale's got to squabbling the other day and Mrs. Freeman ran out of the house, only to be flattered by a conveniently passing auto. She was rushed to hospital, and for a while it looked as though she had had it in the radio business.

By American "soap opera" standards, an auto accident is pretty tame stuff. Nothing less than "incurable cancer" will do. But British housewives, accustomed only to small-scale radio catastrophes, regarded Mrs. Freeman's misadventure as calamitous.

A BBC spokesman told International News-Service that telegrams started pouring into BBC headquarters, and the switchboards were jammed, within five minutes of the end of the program on which Mrs. Freeman got hers.

Letters came in by the hundreds imploring BBC not to let Mrs. Freeman "die."

BBC was startled by the response. A survey showed that roughly 4,000,000 listeners followed Mrs. Dale's trials and tribulations — this despite the fact the program has been on the air only since January, 1948.

A BBC spokesman insisted that Mrs. Dale's Diary is "not a soap opera—it's the story of an average British family."

Radio critics disagreed. The Daily Express described the incident centering around Mrs. Freeman's accident as "the climax in absurdity," and added "it is a story that brings no credit to the BBC."

BBC disagreed right back, and to prove it Mrs. Freeman started along the road to recovery.

"She'll be in the hospital a few weeks," a BBC spokesman said reassuringly, "but she will come out of it perfectly all right."

(400 degrees) for 15 minutes; reduce heat to 375 degrees and bake 30 minutes longer.

Students Moved At Hubbard School

LIBERTY — "Every Lassie has her Laddie" was the theme for the Valentine party Saturday night at the Liberty Christian Church of Christ.

Games were played and the senior group was hostess to the junior group. Vida Stanley was chairman of the party, assisted by Margaret Seeger and Edith Parrish.

The first grade class has grown too large for efficient teaching in one room. The second grade enrollment is unusually low. To relieve overcrowding in the first grade room, 10 second grade room this week. Students were moved into the first grade room and will continue their first grade work. This leaves an enrollment of 24 in each class room.

TAILORS TRY RUBBER

IPOH, Malaya—(AP)—Tailors in Ipoh are deserting their posts for the more lucrative job of rubber tapping. During the Japanese occupation, when cloth was scarce, Malayan tailors turned to rubber tapping to earn a living. Now, with the high price of rubber, they find tapping rubber nets them a daily wage of \$12, compared to their tailoring wage of \$6.

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John Larwood, left, supervisor, and Sid McNeil, Salem plant manager for Pacific Fruit and Produce Company stop long enough in their busy day to look over a truckload of Deschutes "netted green" potatoes grown in the Deschutes valley by members of the Central Oregon Potato Growers association. According to McNeil, Deschutes potatoes are now available at grocery stores in convenient 10, 15, 25, 50 and 100-lb. bags.

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Recipe For—
Crisp, Golden Hashed-Brown Potatoes

1 Heat 2 tablespoons bacon drippings and 2 tablespoons butter or margarine in large, heavy skillet. Dice 3 cups cooked Deschutes potatoes and mix with 1 tablespoon finely-chopped onion, and salt and pepper to taste. Spread evenly in skillet and cook without stirring (shake skillet occasionally) until brown crust forms.

2 With spatula, turn crusted potatoes. Add 1/4 cup cream or top milk without stirring. Continue cooking until potatoes are browned on bottom. Crisp, golden hashed-brown Deschutes are perfect for breakfast as well as dinner.

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