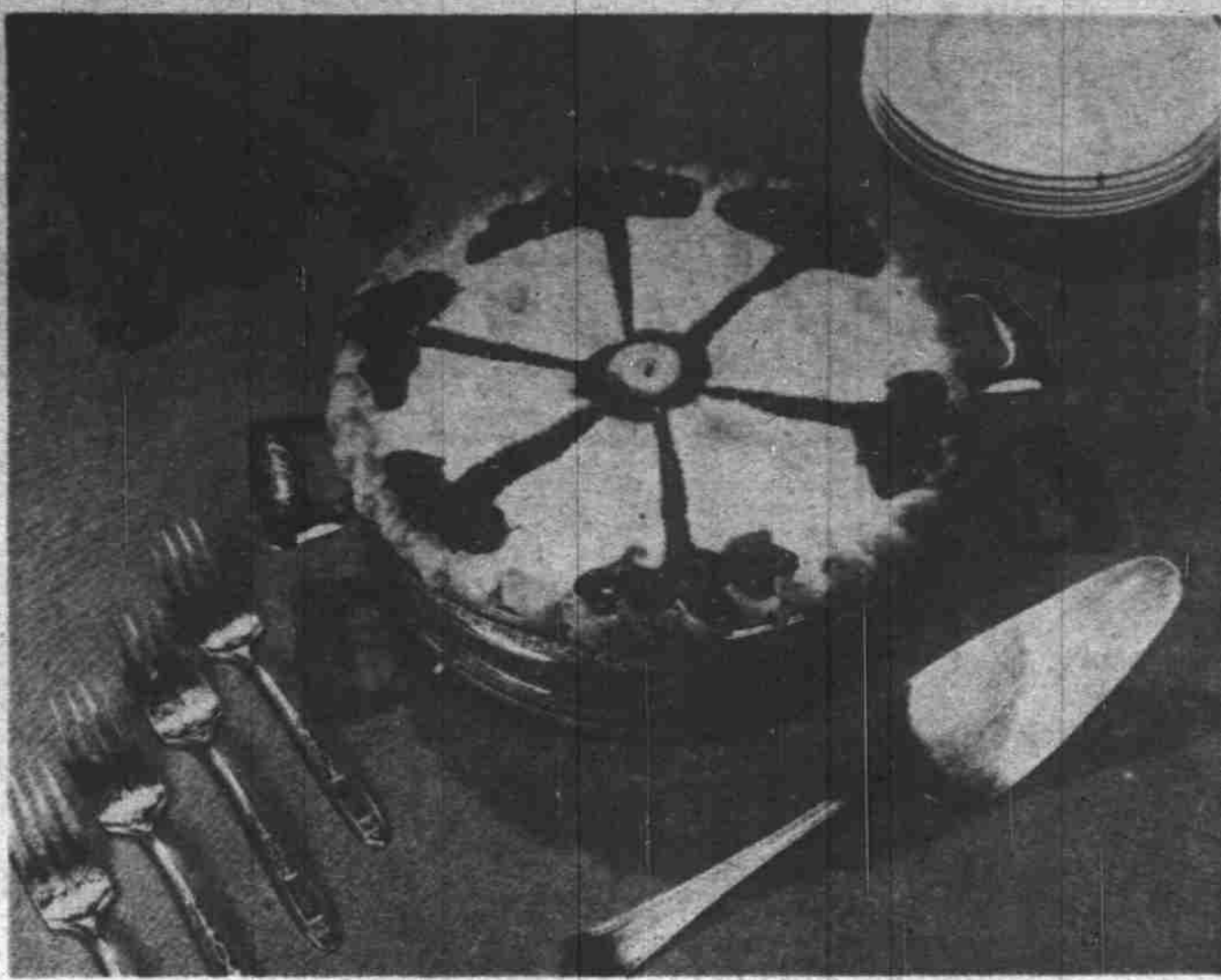




It's a Gift... A flare for fancy wrapping doesn't need to stop the day after Christmas, you can use your talents in making interesting dishes. Here pancakes are wrapped around fresh blueberries.



Only a pie, but the shell's the trick. The lady who made this berry pie used her cookie cutter and her crinkly pastry wheel to do a bang-up job of a top crust. Of course the success of her concoction will depend on whether she's a good pie-maker but the fancy cutting is the last word in pastry-making and when you look at it, it's simple enough.

The Statesman's FOOD SECTION

Edited by *Maxine Buren*

The Oregon Statesman, Salem, Oregon, Friday, Sept. 21, 1951

Bacon Needs Slow Cooking to be Best In Looks, Flavor

Bacon has an established spot in the day's menus, but many cooks fail to get the most for the money.

A meat expert gives these suggestions for serving bacon at its finest. The prime rule to remember is always cook bacon slowly. Never allow the fat to smoke. Bacon may be cooked by any one of three methods — in oven, broiler, or frying-pan on top of the range.

When surface cooking, place the bacon in a cool frying-pan and cook slowly until golden brown. It is necessary to pour off the

drippings during cooking so that the bacon will not cook in its own fat. Also, it is necessary to turn the slices frequently for even cooking.

If you're serving a large group it is convenient to use your oven since little watching is required. Simply place the bacon on a rack in your roasting-pan and cook in a 300° oven until the meat is golden. When using your broiler, place the bacon about 2 inches from the heat so that it will cook slowly.

RAISINS IN MUFFINS
A few plumped seedless raisins added to the batter of rich muffins will make them taste even better. Bake in small muffin cups. The minute the muffins come from the oven, roll them quickly in melted butter and then in a sugar cinnamon mixture.

Talent for Wrapping Works in Kitchen too

By Maxine Buren
Statesman Women's Editor

Doing a bit of gift wrapping in the kitchen can make meals a lot of fun. Such well-wrapped packages as pigs in blankets, filled cookies, fruit turnovers and, as pictured above, pancakes filled with berries.



Maxine Buren

Main "wrapping" is biscuit or other dough, chief decoration is a sprig of parsley, a piece of pimiento or a garnish of fruit.

The pancakes wrapped around fresh blueberries and accompanied by a generous amount of crisp bacon certainly make a simple enough breakfast, but unquestionably a delightful one. (The one pictured above is even made from the flour mixture that comes in a package.)

If you're smart you'll think up other gift wrappings to present to the family of a morning.

Pigs in Blankets are among the popular main-dish wrapped-up foods. Here's an official recipe, though many women vary theirs to suit the family taste:

PIGS IN BLANKETS

- 1½ cups sifted all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 tablespoons shortening
- ½ cup milk (approx.)
- Butter or margarine
- Prepared mustard
- 6 frankfurters or pig sausages

Evening Snacks Begin With Cheese

Longer evenings and fireplace fires encourage evening snack enjoyment. When friends drop in it's nice to serve something in the cheese line.

A few jars of cheese spreads, a brick of true American cheddar cheese and bleu or other veined cheese will give the needed variety. Crackers, rye crisp, thin rye bread slices and some form of other form of thin cracker will be all that's needed for serving.

Shape small chunks of bacon and other flavored cheese spread into balls and roll in crushed shredded wheat wafers. Serve with toothpick.

The thin-sliced rye bread when toasted becomes crisp and attractive. Cut the loaf of bread as thin as possible. Place on a baking sheet, brush liberally with butter or margarine and bake at 450 degrees until crisp.

For variation, spread the bread with shredded cheddar cheese before baking.

For something sweet try:

PINEAPPLE CHEESE SPREAD

- 1 5-ounce jar pineapple cheese spread
- ¼ cup sliced toasted almonds
- 1 tablespoon fresh chopped mint leaves

Mix all ingredients thoroughly. Spread on crackers.

Dieters Salad Takes Cherries

Just because this dieter's cherry salad has few calories, don't think it doesn't taste good. It's really delightful and it wouldn't hurt any of us in the slightest to do without sweetening in fruit. As a matter of fact, true fruit flavor is much more pronounced when there is little or no addition of sugar. You'll find this salad is a tasty addition to any summer menu.

DIETER'S CHERRY SALAD

- 1 No. 2 can Royal Ann cherries
- 1 envelope (1 tablespoon) plain gelatine
- 2 tablespoons lemon juice
- ¼ cup orange juice
- Few grains salt
- ¼ cup chopped celery

Salad greens

Drain cherries, reserving juice. Remove pits from cherries. Measure cherry juice, add water to make 1½ cups, and heat. Soften gelatine in lemon juice and dissolve in hot liquid. Blend in orange juice, salt and 2 or 3 non-caloric sweetening tablets, if desired. Cool to consistency of unbeaten egg white. Fold in cherries and celery. Turn into individual molds and chill until firm. Unmold on salad greens to serve. Makes 5 (6-ounce) molds. Calories — 63 per serving.

Rabbit Comes To Menu All Through Year

The tender yet lean, white, delicately flavored meat of young domestic rabbit is a happy choice for menus, suited to salad and many other favorite summer dishes, often made with chicken.

About 85 per cent of the estimated 40 million pounds of domestic rabbit meat produced yearly in the U. S. comes from young fryer-size rabbits averaging about 4 pounds in weight or 2½ pounds dressed, according to rabbit specialists of the U. S. department of agriculture.

Today much of this tender white meat is cut up in serving pieces, packaged for convenience and sold frozen or fresh. Once sold mostly in specialty shops or direct from rabbit raisers, this meat now is gaining favor in large city markets and in self-service shops.

Domestic rabbit has long been a regular item on meat counters and meal tables on the west coast. But higher prices and shorter supplies of many other meats has spurred interest in rabbit raising in all parts of the country. At last count some 17,518 4-H boys were raising a total of 182,341 rabbits. In many places cooperative processing plants buy and prepare for sale on city markets locally raised rabbits.

Domestic rabbit meat differs from wild rabbit in being all white. Because of its gain in favor and larger supplies on markets, new rabbit recipes recently were developed in institutional cookery laboratories of the department's bureau of human nutrition and home economics. Many home cooks who find rabbit on their retail markets are interested in serving it for variety in the family menu.

CREOLE RABBIT

- 2 medium-size onions, sliced
- 1 clove garlic, finely chopped
- 1 tablespoon chopped parsley
- 3 tablespoons butter or fortified margarine
- 3½ cups tomato juice (No. 2½ can)
- ¼ teaspoon Worcestershire sauce, if desired
- 1 young rabbit cut in serving pieces
- ¼ cup milk
- ¼ cup sifted all-purpose flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- Fat for browning rabbit

Cook onion, garlic and parsley in butter or margarine until golden brown; add tomato juice, Worcestershire sauce and salt. Boil gently 15 minutes. Dip rabbit in milk, then in flour, salt and pepper sifted together. Brown rabbit lightly in the fat. Place pieces in a baking pan and add the tomato mixture. Cover and bake at 375 degrees (moderate oven) for 1½ hours or until tender. Uncover and bake 30 minutes longer to brown. Serves 6.

RABBIT SALAD

- 2 cups diced cooked rabbit
- ¼ cup chopped sweet pickle
- ½ cup chopped celery
- 1 tablespoon chopped onion
- ½ cup cooked rice
- 1 tablespoon pickle juice
- 1 tablespoon lemon juice
- ¼ cup mayonnaise or cooked salad dressing
- ¼ teaspoon salt

Combine all ingredients and mix well. Chill. Serves 4.

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Sauteed Scallops Nice Dinner Dish

Many local folk enjoy eating scallops when dining at a restaurant, but never think of them as a possibility for home cooked meals. The scallop is a shellfish and the heavy muscle which controls the shell movements is all that's eaten.

One can dip the scallop in batter and fry in deep fat, or use other recipes such as the following:

SAUTEED SCALLOPS

- 1 pound scallops
- ¼ cup flour

- ¼ teaspoon salt
 - ¼ teaspoon pepper
 - ¼ cup butter or margarine
- Wipe scallops with damp towel. Roll in flour seasoned with salt and pepper. Melt butter in skillet. Add scallops. Cook 5 minutes only over high flame, turning constantly to brown evenly. Serve immediately.

Cocktail Sauce: Blend and chill 1 tablespoon grated horseradish, ½ cup tomato ketchup, juice of half a lemon, 3 drops Tabasco, ¼ teaspoon salt, ¼ teaspoon celery salt.

Tartare Sauce: Mix together 1 cup mayonnaise and 1 tablespoon each minced pickles, minced parsley, minced capers, minced onions.

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