

The Statesman's FOOD SECTION

Gay Aspic Livens Up The Menu

Gelatines do a lot for a menu, whether they appear as a salad, main dish or dessert — they are popular.

The gelatine as a main dish is usually known as an aspic, and may be served as a main-dish salad. Cut the aspic in triangles or rectangles. Or mold them in individual star or ring molds. Hot, buttered rolls, coffee and ice cream with hot chocolate sauce make this a meal that will insure your reputation as a hostess.

Here is one mold which includes asparagus for color and may be served as a main-dish salad. Cut the aspic in triangles or rectangles. Or mold them in individual star or ring molds. Hot, buttered rolls, coffee and ice cream with hot chocolate sauce make this a meal that will insure your reputation as a hostess.

MACARONI ASPIC
2 1/2 cups tomato juice (1 No. 2 can)
1 bay leaf
1 large piece celery
Dash paprika
2 tablespoons tarragon vinegar
2 slices onion
2 ounces shell macaroni
1 tablespoon gelatine
1/2 cup cold water
12 cooked asparagus spears (1 No. 2 can)

Combine first six ingredients in 2-quart saucepan. Bring to boiling point. Add macaroni. Cook 15 minutes. Remove bay leaf, celery and onion. Soften gelatine in water. Add to hot mixture. Stir until dissolved. When mixture begins to thicken, pour into rectangular 6x9 inch mold or individual molds in which asparagus spears have been arranged. Chill. Makes 4 servings.

You can plan a whole meal around salad if it is hearty and nourishing like this veal aspic. First cook a veal shank until the meat is tender, adding a couple of peppercorns while it cooks if you like. Use the broth for the gelatine base and fold in the diced veal, avocado, celery, and ripe olives after it begins to thicken.

ACACADO VEAL ASPIC
2 pounds veal shank
Salt
1 medium-sized peeled onion
2 medium-sized peeled carrots
1 teaspoon plain gelatine
1 tablespoon cold water
2 tablespoons finely minced onion
2 teaspoons Worcestershire sauce
2 cups diced avocado
1/2 cup diced celery
1/2 cup sliced ripe olives

Cover veal with cold water, add 2 teaspoons salt, sliced onion and carrot, and cook slowly until meat is tender (about 2 1/2 to 3 hours). When meat is tender, lift from broth. Strain broth and measure 2 1/2 cups. Soften gelatine in cold water and dissolve in hot broth. Blend in minced onion and Worcestershire sauce. Add salt to taste. Chill until broth is slightly thickened. Dice veal. To prepare avocado, cut into halves lengthwise, remove seed and skin, and dice fruit. Fold avocado, veal, celery and olives into thickened gelatine. Pour into mold and chill until firm. Unmold onto serving plate and slice to serve. Serves 6 to 8.

CREAMY DISH
Here's a luncheon quickie to serve the youngsters at lunch. Combine a can of condensed cream of chicken soup with a cup of diced bologna, 1/4 cup milk and 1/2 cup ripe olives cut into large pieces. Heat thoroughly and serve over toast.

IRONING TIP
Keep a few ice cubes handy when you press freshly-laundered cottons or linens. Ease a cube over dried-out spots to re-dampen them during the ironing to prevent wrinkles.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

LEMON FRENCH DRESSING
1/2 cup fresh lemon juice
1/2 cup salad oil
1 teaspoon salt
1 teaspoon paprika
2 tablespoons sugar
1/2 teaspoon celery seed

Combine ingredients and shake well before serving. (A clove of garlic may be added, if desired). Makes about one cup of dressing.

VARIATIONS:
(1) For a sweet French dressing, especially good on fruit salads, add 1/2 cup of red jelly or 1/4 cup honey to basic dressing.
(2) A Roquefort dressing, ideal for green salads, can be made by adding 1/4 cup crumbled Roquefort cheese to basic dressing.
(3) Lorenzo dressing for vegetables or meat salads is made by adding 2 tablespoons chopped watercress and 2 tablespoons chili sauce to 1/2 cup basic dressing.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

SPAGHETTI-STUFFED PEPPERS
Take a shortcut in cooking and come out with a grand new version of stuffed peppers. First cut tops off 4 medium-size peppers; cook these in boiling water for about 5 minutes. Drain and heap contents of a can of spaghetti, the kind in tomato sauce with cheese, into the peppers. Heat in a moderate oven. You might like buttered bread crumbs sprinkled on top.

CHILD'S LUNCHEON

Children who come home for lunch will enjoy this hot open-faced sandwich. Toast a slice of bread on one side under the broiler. Turn and on the untoasted side place a slice of cheese and spread chili sauce over it. Top with three strips of bacon and bake the sandwich until the bacon is crisp and the cheese bubbling.

Take Care in Bleaching Cotton Bags

The sturdy, soft cotton fabric of many flour and feed bags has been used for years by economical rural homemakers for making everything from aprons and children's clothing to bedspreads, draperies and tea towels. The first step in making this material usable is to remove the black lettering that labeled the bag, and letters to the U. S. department of agriculture frequently ask how to do it.

Homemakers sometimes make the mistake of using too strong a bleach for the purpose or bleaching for too long a time which weakens the fabric.

Textile specialists list the following different methods which have been used successfully to remove the black printing:

1. Scrub bags with hot water and laundry soap. This often removes nearly all the ink. The rest usually disappears if bags are boiled in soapy water for half an hour and rinsed. A mild chlorine bleach may be necessary to take out the last traces. If water is very hard, the "built" synthetic detergents sold for general laundry use may be used.
2. Wet a bar of laundry soap and rub on the bag until it is entirely covered with a thick layer of soap. Roll up the bag and let stand several hours. Then wash and boil, if necessary.
3. Soak the bag in kerosene overnight. Then wash—first in luke-

warm water, then in soapy water—and rinse thoroughly.

4. Cover the black print with hard or soft petroleum jelly, rubbing the grease into the fabric thoroughly. Leave overnight to loosen the black, then wash in soapy lukewarm water and rinse.
5. Boil bags in water with sodium hydrosulphite or other dye removers which may be purchased at drug stores. Follow directions on the package and rinse thoroughly.

A QUICK DESSERT

Split cupcakes in two horizontally and place whipped cream and sliced peaches, bananas, berries, or other fruit between the layers and on top. These attractive short-cakes can be made easily and quickly, and they are highly acceptable for desserts or afternoon luncheons.

Last Fling... Ice cold lemonade is still one of the most popular of drinks, even though mornings and evenings have a feeling of fall. Here, good old lemonade with a sherbet float dropped in and a strawberry on top, makes a glamorous treat. Even the penguin is surprised at the lovely strawberries found in the late market.

APPLE PEANUT CRISP
Empty a No. 2 can of sliced apples into an 8-inch square baking dish. Sift together 1/4 cup flour, 1/2 cup sugar and a teaspoon cinnamon. Blend in 1/4 cup melted butter, or margarine, until crumbly, and add 1/4 lb. finely crushed peanut brittle. Pack on top of apples and bake in a moderate oven about 30 minutes. Serve warm with cream.

Tart Fruit Adds To Many Dishes

Fresh lemon or lime give just that tart lift that dressings need late in the summer. Here are several to add to your list of recipes to try:

GOLDEN STATE SALAD DRESSING
2 eggs, slightly beaten
1/4 cup sugar
1/4 cup lemon juice
1/2 cup orange juice
Combine and cook in double boiler until thickened. Chill, if desired, fold in 1/2 cup cream, whipped. (Makes about 1 cup).

LEMON FRENCH DRESSING
1/2 cup fresh lemon juice
1/2 cup salad oil
1 teaspoon salt
1 teaspoon paprika
2 tablespoons sugar
1/2 teaspoon celery seed

Combine ingredients and shake well before serving. (A clove of garlic may be added, if desired). Makes about one cup of dressing.

VARIATIONS:
(1) For a sweet French dressing, especially good on fruit salads, add 1/2 cup of red jelly or 1/4 cup honey to basic dressing.
(2) A Roquefort dressing, ideal for green salads, can be made by adding 1/4 cup crumbled Roquefort cheese to basic dressing.
(3) Lorenzo dressing for vegetables or meat salads is made by adding 2 tablespoons chopped watercress and 2 tablespoons chili sauce to 1/2 cup basic dressing.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

CLICKS WITH MEAT
A vegetable casserole that clicks with meat is this tasty combination. Mix a 1-lb. can of drained mixed vegetables and a can of condensed cream of tomato soup. Layer the mixture in a baking dish with buttered soft bread crumbs and grated sharp cheese. End with bread crumbs on top, and bake in a moderate oven about 30 minutes.

Tomatoes Filled With Tuna Mix

If your tomato crop is crowding you a bit, it might be well to look to a variety of stuffed tomatoes to use as a main dish salad.

Tuna or crab make pleasant contrast in texture and flavor to the vegetable and therefore are favored ingredients for stuffing. Here is one combination for filling:

TUNA-STUFFED TOMATOES
4 tomatoes
1 (7-oz.) can tuna
1 cup chopped celery
2 tablespoons minced onion
1/2 green pepper, chopped
4 stuffed olives, 2 chopped and 2 sliced
2 tablespoons liquid drained from olives
Pepper and salt to taste
Mayonnaise to moisten

Remove stem end of tomatoes. With sharp knife cut to within 1 inch of bottom in five places to form star. Drain tuna. Flake into a bowl. Add celery, onion, green pepper, chopped olives and olive liquid. Chill in refrigerator about 10 minutes. Add pepper, salt and mayonnaise. Pile onto cut tomatoes. Garnish with sliced olives.

Fruity Flavor Has Caramel Taste Too

There are pineapple pies and pineapple pies, but this one has an added flavor, caramel:

PINEAPPLE CARAMEL PIE
3/4 cup brown sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 No. 2 1/2 can crushed pineapple
1 tablespoon grated orange peel
2 tablespoons butter
1 recipe plain pastry

Mix brown sugar, cornstarch and salt. Blend well with a little of the crushed pineapple. Add remaining pineapple. Cook, stirring constantly until thick and clear. Stir in orange peel and butter. Cool slightly. Line a 9" pie pan with pastry, leaving 1/2" hanging over edge of pan. Fill. Lay five 1/2" strips of pastry one way across filling, about 1/4" apart. (Twist strips as they are laid across pie.) Lay five strips diagonally across. Seal and flute edges. Bake in a hot oven (425°) about 25 min. Makes 6 servings.



LOOK

Locker Beef

Front Quarter
Half or Whole

49¢

CUT AND WRAPPED
QUICK FROZEN FREE — LB.

FRYERS

FOR YOUR LOCKER.

QUICK FROZEN

FREE OF CHARGE — EA.

1²⁹

CREDIT TERMS

AVAILABLE—IF YOU WISH

B. L. KIMMELL'S

Vista Lockers

Next To Vista Market

3095 So. Commercial Phone 2-5632

HIGH QUALITY MEATS

ARMOUR'S STAR CASCADE HAMS

HALF OR WHOLE

59¢ LB.

JUST RIGHT FOR SEASONING

BACON SQUARES

25¢ LB.

GRADE "A" GRAIN-FED STEER

Round Steak

Swiss Steak

89¢ LB.

NEBERGALL'S LEAN-TASTY

PIECE BACON

49¢ LB.

ALL LEAN MEAT NO FILLER

GROUND BEEF

65¢ LB.

BERG'S

Great Annual CASE GOODS SALE CONTINUES!

Many Truck Loads of New Items Arriving Daily! We Are Selling Cases at Carload Prices!

Stock Up Now and Save!

REMEMBER—SHOP BERG'S—YOU ALWAYS SAVE MORE!

REDEEM YOUR 15¢ TREND COUPON TODAY AT BERG'S YOU'LL FIND IT ON PAGE 3 THIS SECTION

GARDEN FRESH PRODUCE

DESCHUTES NETTED GEM POTATOES

FIRST OF THE SEASON

25 Lbs. 85¢

Local Grown Medium Yellow ONIONS

10-LB. SACK

29¢

LOCAL GROWN BRUSSEL SPROUTS

2 BOXES

49¢

FRESH COCONUTS

JUST ARRIVED

2 for 35¢

LOCAL GROWN EGG PLANT

LARGE SELECTION

10¢ Ea.