

Small Potato Worth Saving Until Winter

When the home gardener digs summer potatoes, small potatoes are often left on the ground—good to eat, attractive to serve, yet abandoned as not worth bothering with. However, thrifty home-makers have repeatedly asked how to serve potato "marbles" and now research scientists in the U. S. Department of Agriculture have experimented with household methods of preserving them by freezing and canning.

Here are directions for home freezing small new potatoes, found satisfactory by food specialists. Select potatoes about 1 to 1½ inches in diameter. Scrub the potatoes vigorously in cold water or scrape them to remove all skin. Heat the potatoes in boiling water for 4 minutes, then cool promptly in cold water, and drain.

Pack the potatoes into containers for freezing, leaving no head-space between the packed food and the closure. Seal the containers and freeze and store at 0° F or below.

Following are directions for canning small potatoes, developed by the Massachusetts Agricultural Experiment Station, in cooperation with the Bureau:

Select potatoes 1 to 2½ inches in diameter. Wash and scrape or peel to remove all skin. Cook in boiling water for 10 minutes. Drain.

To can in glass jars, pack the hot potatoes to ½ inch of top. Cover with boiling water, leaving ½ inch space at top of jar. Add ½ teaspoon salt to pints, 1 teaspoon to quarts. Adjust jar lids and process in steam pressure canner at 10 pounds pressure (240 degrees); pint jars, 30 minutes; quart jars, 40 minutes. As soon as jars are removed from canner, complete the seals if the closures are not self-sealing type.

To can in tin cans, pack 1½ hot potatoes to ¼ inch of top. Fill to top with boiling water. Add ½ teaspoon salt to No. 2 cans,

Hot Deviled Eggs Make Main Dish

A good idea for main dish prepared in this manner is most delicious. This entree sparked with ripe olives to give it individuality is ideal for Friday fare but will be so popular you'll be asked to serve it on other days, too.

HOT DEVILED EGGS

- 4 tablespoons butter or margarine
- 4 tablespoons flour
- ¼ teaspoon dry mustard
- ½ teaspoon paprika
- ½ teaspoon salt
- ¼ teaspoon Worcestershire sauce
- 2 cups milk
- Bit of bay leaf
- 6 hard cooked eggs
- ½ cup chopped ripe olives
- ½ cup grated Parmesan cheese

Melt butter and blend in flour, mustard, paprika, salt and Worcestershire sauce. Add milk and bay leaf, and cook and stir until thickened. Remove bay leaf. Cut eggs into halves lengthwise and remove yolks. Mash yolks and blend with a little sauce. Season to taste. Heap into whites and arranged in shallow baking dish. Stir olives and half of cheese into remaining sauce and pour over and around eggs. Top with remaining cheese. Bake in moderate oven (350°) 17 to 20 minutes, until thoroughly heated. Serves 4.

COLD PLEASURE

Cherry growers offer a new idea for this year—putting a few cherries in small bags and freezing the ripe cherries with stems on. They are served for out-of-hand eating while still frosty, to bring summertime pleasure into winter.

1 teaspoon to No. 2½ cans. Exhaust by placing open filled cans in a kettle with boiling water to within 2 inches of can top. Cover kettle. Bring water back to boiling—boil to minutes. Seal cans. Process in steam pressure canner at 10 pounds pressure, (240 degrees); No. 2 cans, 35 minutes; No. 2½ cans, 40 minutes.

Beverages for Summer Use Fruits, Fizz

Our friends the home demonstration agents at the Marion County Agent's office have come through with their usual monthly newsletter and with it some recipes.

LEMONADE

- 2 cups sugar
- 2½ cups water
- Juice of 6 lemons
- Juice of 2 oranges
- Grated peel of orange
- 1 cup mint leaves
- Cook sugar and water 5 minutes. Cool. Add fruit juices and peel. Pour over mint leaves; cover and let stand 1 hour. Strain into jar and place in refrigerator. Use ½ cup syrup for each glass; fill with crushed ice and water. Serves 10 to 12. Makes 3 pints.

RASPBERRY MINT CRUSH

- 2 cups sugar
- 3 cups boiling water
- 2 cups lime juice
- 1 cup red raspberries
- 1 bunch mint
- Dissolve sugar in hot water and chill; add berries, crushed with mint, and lime juice, chill 2 to 3 hours in refrigerator. Strain and pour over cracked ice in small glasses. Serve with additional mint leaves. Approx. yield: 1½ quarts.

HOMEMADE ICE CREAM SODA

- ½ to ¾ cup vanilla ice cream
- ½ to ¾ cup ginger ale
- 1 teaspoon whipped cream (may omit)
- 1 maraschino cherry or sprig of mint
- Large tall glass
- 1 or 2 colored straws
- Spoon
- Place 1 tablespoon ice cream in glass; mash somewhat. Add 2 tablespoons ginger ale and stir. Add medium serving ice cream; fill glass to 1 inch of top with ginger ale. Top with whipped cream. Place cherry in middle of cream. Serve with straws and spoon. Makes one serving.

Cupcakes Flavored With Molasses

Cupcakes and other forms of quick cake are handy to have on the list of familiar recipes. Here's one where lemon joins molasses as the flavoring.

LEMON MOLASSES CUP CAKES

- 2 cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- 1½ teaspoons cinnamon
- ¼ teaspoon salt
- ½ cup butter
- ½ cup granulated sugar
- 1 egg, well beaten
- ½ cup New Orleans molasses
- ½ cup milk
- Grated rind of 1 lemon

Sift together first 5 ingredients. Cream butter, add sugar gradually; cream until light and fluffy. Add egg and molasses; then dry ingredients alternately with milk, a little at a time. Beat after each addition until smooth. Add lemon rind and beat again. Bake in greased gem pans in moderate oven (350°) 25 minutes. Makes 16.

While hot add 1½ cups sugar. Stir 'til dissolved. Chill. Add ½ cup lemon juice and 6 cups water. Add 1½ cups pineapple juice, 4 cups red raspberry juice and juice of 1 lime. Serves 25.

DID HE REMIND YOU TO INCLUDE A CASE OF REFRESHING OLYMPIA BEER ON YOUR WEEK-END SHOPPING LIST?

OLYMPIA BREWING CO., Olympia, Wash. U. S. A.

Beans, Rice in Main Dish for Family Meal

This quick cooking vegetable features a trio of family favorites, rice, green beans and tomatoes. Their flavors combine as they cook together and the result is good. Stir the easy recipe together in a hurry. Then dish up the steaming goodness of a wonderful rice dish and enjoy some vegetable eating that is pretty exciting to the taste buds and special enough for company!

SNAP BEAN SPECIAL

- 3 tablespoons fat
- 1 small clove of garlic, sliced in half
- ½ cup uncooked rice
- 2 cups snap beans, cut
- 2 cups tomatoes, drained and cut up
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 cups water

Melt the fat in a skillet or sautépan. Brown the garlic and the rice

in the fat, stirring occasionally. Discard the garlic. Add the beans which have been cut into halves lengthwise and then cut into 2 inch pieces. Add the tomatoes, salt, pepper and water. Mix well and bring to a vigorous boil. Lower the heat, cover with a lid and cook until rice and beans are tender. Stir occasionally to prevent sticking and add additional water if necessary. Almost all the liquid should be absorbed when the dish is done. Serves 6.

Addition to State Brand Book Ready

The first supplement to the 1951 Oregon Livestock brand book is now ready for distribution, the State Department of Agriculture reported Thursday. It contains 600 new brands and 47 transfers and covers recordings made from September 1, 1951 to April, 1952. Orders for the supplement, available at nominal cost, should be directed to the agricultural department's division of Animal Industry, Salem, officials said.

Favorite Chicken Dish of Singer

Onions, celery and carrots join in a chicken dish, said by "Addie Cantor to be his favorite:

EDDIE CANTOR'S CHICKEN

- 3 to 4 lb. chicken, cut up
- 1½ teaspoons salt
- 6 small to medium onions
- 6 small carrots
- 3 ribs celery, coarsely chopped
- Pepper

Cover chicken with hot water, add salt and simmer until tender, about 1½ to 2 hours. Remove chicken, drain and set aside. Add whole or uniformly cut pieces of the vegetables. Cook in the chicken broth until tender. If dumplings are desired, prepare favorite recipe and cook dumplings in chicken broth from which vegetables have been removed. Then return chicken and vegetables to broth, season to taste, heat and serve in casserole.

State Bar Examinations Completed Thursday

State bar examinations, in progress here since Tuesday, ended at noon Thursday.

Approximately 175 applicants wrote in the examinations. Results probably will be announced early in August. The examinations were conducted by the state board of bar examiners.

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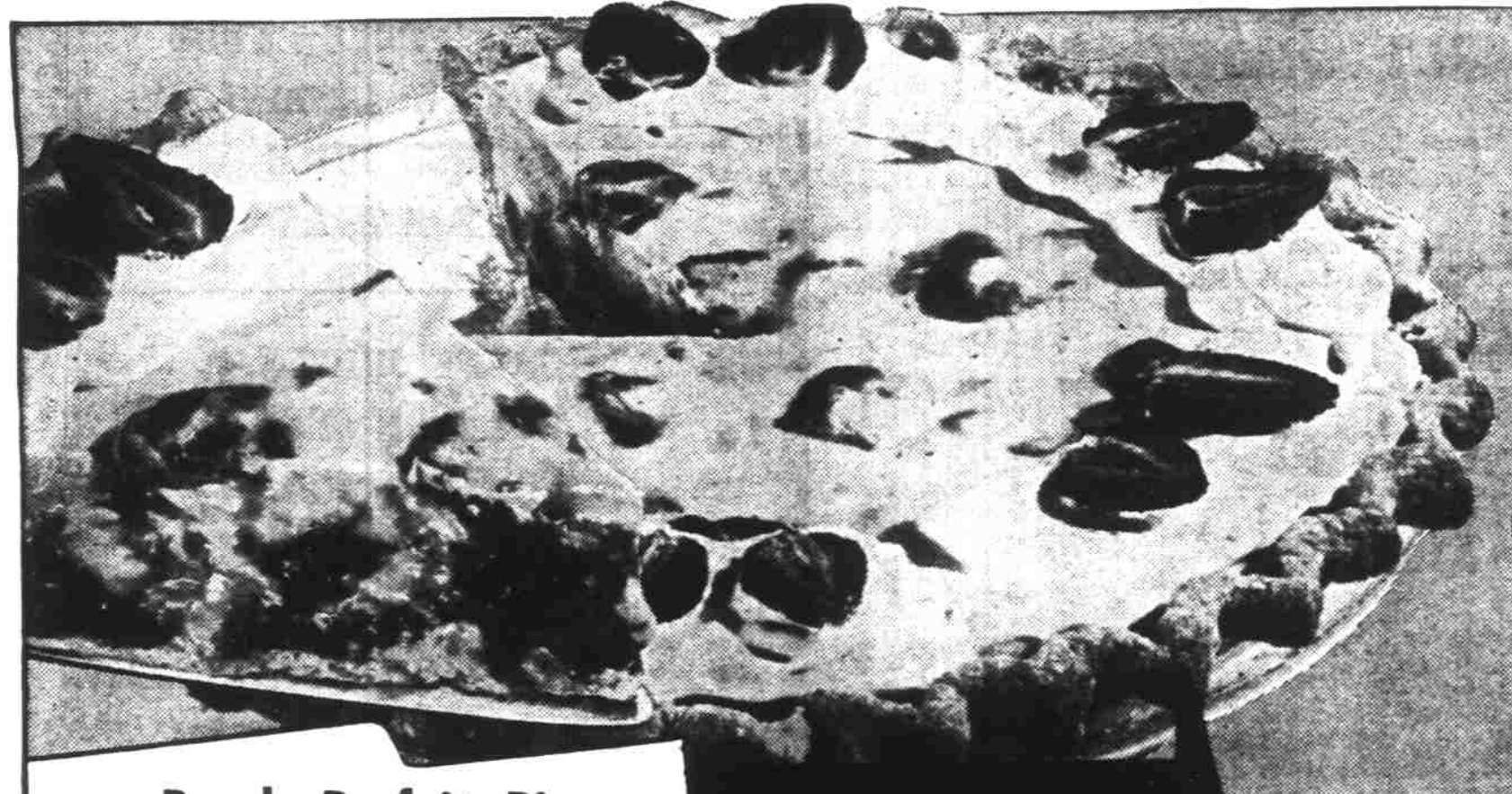
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Peach Parfait Pie

- 1 pkg. Strawberry Jello
- 1¼ Cups Hot Water
- 1 Pint Vanilla Ice Cream
- 1 cup Drained Sweetened Sliced Peaches, fresh or frozen
- 1 Baked 8-inch Pie Shell, cooled

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