

Mocha jumbles are another of the many fine cookies to serve with a cup of steaming coffee and for a morning "coffee" or informal afternoon party.



Cool comfort is found in these fruity crisp cookies that take well to easy decorating. Pineapple icebox cookies, one of the dozens of kinds of these kitchen wonders, are especially refreshing for summer.

The Statesman's FOOD SECTION

Edited by Maxine Buren

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Cookies Strictly Year 'Round Food

By MAXINE BUREN
Statesman Woman's Editor

Let no winter cookie maker be deluded by propaganda into believing that cookies are seasonal. No day, no climate, time or occasion has a corner on cookies. They are just downright good eating on any occasion. And the nice thing about them is, they are limitless in variety.



One could write a daily column on cookies, indeed two women did write a book on them (Cookies and More Cookies, by Sumption and Ashbrook) and we will devote a mid-season story to them.

Summertime is an excellent season to spend gazing out the window or watching the trees sway in the breeze while lying prone in a hammock. To enjoy these strictly summer pastimes, one must have cooking out of the way, and one of the better methods is to bake up a batch of cookies to do for several desserts.

Here is a recipe we have had around for some time which combined the old couple, cookies and coffee. The "mocha" of course, is the coffee-chocolate combination.

MOCHA JUMBLES

4 tablespoons butter or margarine
1 cup sugar
1 egg, beaten
2 tablespoons strong coffee
1 1/4 cups sifted, enriched flour
2 squares (2-oz.) unsweetened chocolate, melted
2 teaspoons baking powder
1/2 teaspoon cinnamon

Cream butter or margarine until consistency of mayonnaise. Add sugar slowly while continuing to cream. Add beaten egg and coffee. Add melted chocolate. Mix well. Mix and sift remaining ingredients; add. Roll out 1/2 inch thick on lightly floured board. Cut with doughnut cutter. Sprinkle with granulated sugar. Bake on greased cookie sheet in moderate oven (350°) 10 to 12 minutes. Makes about 2 dozen.

Nothing is handier for the summer cook than those delicacies that can be made in advance to be used in small batches as needed. Pineapple Ice Box Cookies are the perfect example.

These delicious cookies are rich and crisp with a surprise ingredient—flavorful shredded pineapple. They are the ideal accompaniment to serve with fruit or ice cream for the family or guests.

PINEAPPLE ICE BOX COOKIES

1/2 cup butter or margarine
1 cup brown sugar, firmly packed
2 eggs
1/2 cup crushed pineapple, well-drained
1 teaspoon baking powder
3 cups flour
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla

Cream butter or margarine and sugar, add eggs one at a time and beat well. Stir in well-drained pineapple and vanilla. Add flour sifted with soda, salt and baking powder.

Shape into 2 rolls 2-inches in diameter and wrap in floured waxed paper. Place in refrigerator for 2 hours or overnight.

Cut in slices 1/4-inch thick. Bake on a greased baking sheet in a moderate oven (375°) for 15 minutes or until slightly browned. Makes 8-dozen cookies.

NOTE: If crisp cookies become soft, they will be crunchy again after a 3 to 5 minute warming in a slow oven (325°).

Party Food Can Be Sandwiches With Glamour

Sandwiches for coffee and tea can taste just as appetizing as they are pretty. Confetti sandwiches are truly party fare. Small bits of red radishes and green cucumber add a gay touch.

CONFETTI SANDWICH

Bread
Butter or margarine
1 3-ounce package cream cheese
2 tablespoons milk
1/2 cup chopped radishes
1/2 cup chopped cucumber
Dash salt

Cut bread into desired shape. Spread with butter or margarine. Combine cream cheese and milk and mix until smooth and well blended. Add radishes, cucumber and salt and mix well. Spread on buttered bread. Makes about 1 1/2 dozen 2-inch sandwiches.

Introduce your family to hot sandwiches by serving Deviled Cheese Grill. You're serving them a handful of nutrition. Add the nutrients of the hearty filling to the three B-vitamins, food, iron and protein of the bread. The result is a good share of the day's requirements. Deviled Cheese Grill, fried to a nice golden brown, will find the youngsters as well as the oldesters eating heartily.

DEVILED CHEESE GRILL

3-ounce package cream cheese
3 ounces deviled ham (1 can)
1/4 cup chopped sweet pickle
1 tablespoon chopped onion
1/2 teaspoon Worcestershire sauce
1/2 teaspoon horseradish
8 slices bread

Melted butter or margarine. Mix cream cheese and deviled ham and beat until creamy. Add pickle, onion, Worcestershire sauce, horseradish and salt and mix until well blended. Spread on 4 slices of bread and top with remaining 4 slices. Brush with butter or margarine and brown lightly on both sides on hot griddle or skillet. Makes 4 sandwiches.

Smoked Tongue Makes Good As Sunday Meat; Jelled Loaf

Homemakers often overlook the fine menu possibilities of variety meats when looking for "something different" to serve for casual company suppers. One of the most versatile, and also a great favorite with the menfolk, is smoked beef tongue. This is a happy choice for hot or cold service and alone or in combination dishes.

Nutritious beef tongue, often a thrifty cut, is most popular when packaged and smoked, and usually weighs from about two to five pounds.

Smoked beef tongue, like all variety meats, must be kept cold. The smoked tongue may be kept in its original casing in the refrigerator, and should be used within three days of purchase.

Easily Prepared
Busy homemakers will appreciate the simplicity of preparing tongue. Just cover the smoked beef tongue with cold water, and bring the water to a boil. Reduce the heat and let it simmer until the meat is fork tender. This takes approximately 1 to 1 1/2 hours per pound.

When the tongue is done, remove it from the water and cool slightly. Slit the skin from the thick end to the tip on the under side. Use a paring knife to loosen the skin at the thick end. Then pull and peel the skin off the tongue, using care not to roughen the surface. The tongue is now ready to slice and serve hot with a piquant sauce. Tongue is delicious cold too, so you may want to chill it for later use in sandwiches, salads, or in combination dishes such as this cool and jelled Tongue Loaf.

JELLED TONGUE LOAF

2 tablespoons unflavored gelatine
1/4 cup cold water
2 1/2 cups beef bouillon, heated
8 slices cooked beef tongue
2 cubes cooked beef tongue
2 hard cooked eggs, sliced
1/2 cup chopped green onion
1/2 cup chopped celery
1 teaspoon salt
2 tablespoons lemon juice
Soften gelatine in cold water. Add bouillon. Line sides of loaf

Ozone Lamp

A new ozone-generating lamp recently has been perfected, for use in kitchen or bathroom, to destroy odors and keep the air fresh. This is similar to the type used for some time by the meat industry to prevent fungus from growing on stored meats.

The ozone lamp also is useful in eliminating many of the airborne substances which cause hay fever, asthma and other allergies, says Dr. Hazel J. Berglund, co-author of the new book, "It's Not All in Your Mind."

SAVE STITCHES

Save ravelings as an excellent mending yarn for silks and wools.

TONGUE AND SWEET POTATO SOUFFLE

1/4 cup butter or margarine
1/4 cup flour
1 1/2 cups milk
1 teaspoon salt
1 1/2 cups ground cooked beef tongue
1 tablespoon horseradish
2 eggs, separated
1 cup mashed cooked sweet potatoes

Melt butter in a saucepan. Stir in flour. Add milk gradually, stirring until sauce is thick and smooth. Add salt and cook 2 or 3 minutes longer. Combine white sauce with tongue. Add horseradish. Beat egg yolks and gradually stir in white sauce mixture. Stir in sweet potatoes which have been seasoned to taste. Cool slightly and fold in stiffly beaten egg whites. Spoon mixture into a buttered 1 1/2-quart casserole. Bake in a slow oven (325°) for one hour and 15 minutes.

REFRESHER

During these warm summer days, a cooling drink for grown-ups and children alike is this Pineapple Juice Refresher. Pour Pineapple juice into a tall glass and add 2 tablespoons frozen concentrated orange juice (undiluted). Stir and serve immediately.

Fancy Food Has Shrimp Filling

Here's a recipe that could be called tarts, salad or fish course.

SHRIMP SALAD TARTS

1 cup coarsely chopped walnuts or pecans
2 tablespoons butter or margarine
2 cups cooked or canned shrimp (whole if small, cut up if large)
2 cups diced celery
Mayonnaise (about 1 1/2 cups)
2 tablespoons lemon juice
2 teaspoons grated onion
Salt and pepper to taste
1/2 teaspoon monosodium glutamate
6 to 8 baked 4-inch tart shells
Additional mayonnaise and paprika for garnishing

Saute nuts gently in butter just until golden brown. Stir frequently and watch carefully! Mix shrimp, celery and nuts; add enough mayonnaise to moisten mixture nicely; add lemon juice, onion, salt, pepper and monosodium glutamate. Chill thoroughly. At serving time, fill tart shells with the mixture, allowing a heaping 1/4 cup per shell if 6 are to be filled, less for 8 shells. Top salad with a bit of mayonnaise and a dusting of paprika. Place each tart on a plate and garnish with salad greens and assorted relishes—ripe or green olives, radishes, cucumber sticks, carrot curls, hearts of celery, pickles, or whatever you like. Serves 6 heartily, 8 less generously. (Crabmeat, tuna, or chicken may be substituted for the shrimp in this recipe, if preferred.)

TALL, CHILL

Serve a cool fruit drink in tall chilled glasses for a warm afternoon or evening refreshment. This one's delicious and easy to do. Put 2 cups apricot whole fruit nectar in refrigerator tray and freeze until nectar's about half frozen. Turn into bowl, add 1/2 pint ice cream and beat until fluffy, or put in blender. Sprinkle a little nutmeg on top and pour into glasses.

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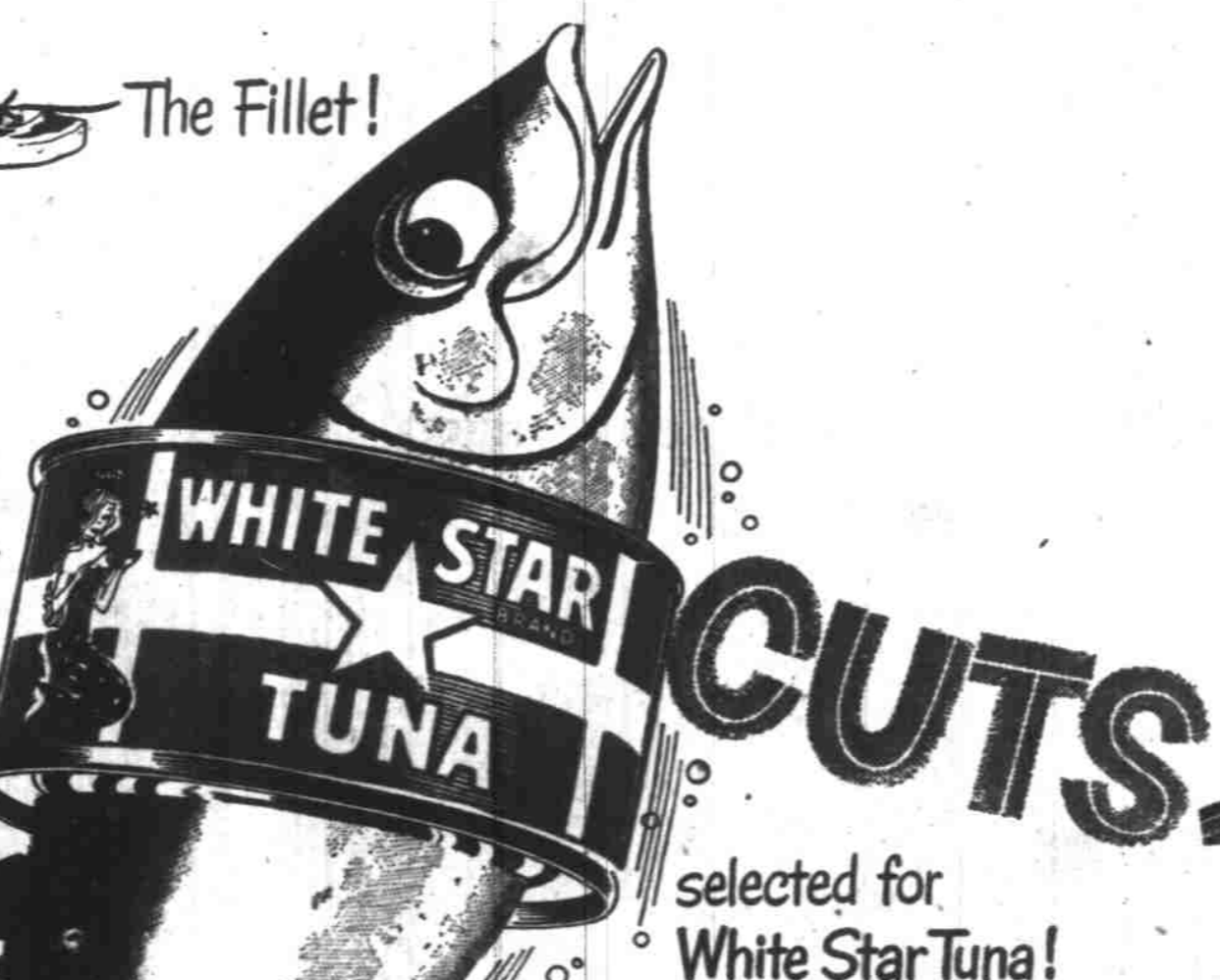


MISS MERMAID Trio Tuna Salad

For the main course of a luncheon or supper, try a Trio Salad. Arrange on a luncheon plate 3 lettuce cups. Fill one cup with a well-seasoned Tuna salad made with White Star solid pack or chunk style Tuna, another with cooked asparagus tips marinated in nippy French dressing, and the third with a deviled egg. Pass Thousand Island Dressing.



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