

This dessert is one of the most effective easy-to-make desserts possible. Some cooks still believe that, just because it looks intricate, that it is. Crisp chocolate wafers (they come in tall tins) are spread with plain or flavored whipped cream, piled on each other, frosted and cut on the bias.

Fancy Roll Has Double Chocolate

A few crisp chocolate cookies, a bit of flavored whipped cream and a fancy looking roll is ready to serve to the most particular guests. To begin with, get yourself a tall tin of crisp chocolate cookies and make the recipe, which is actually very easy to follow.

DOUBLE CHOCOLATE ROLL
 1 cup heavy cream
 1/2 cup instant sweet cocoa mix
 Dash of salt
 23 Chocolate wafers
 Pour cream into well chilled bowl; add cocoa mix and salt. Beat with rotary egg beater until cream stands in peaks. Spread cream on chocolate wafers and put together in stacks of 4 or 5. Then lay stacks on edge on a platter to make one long roll with cookies and cream alternating. Spread remaining cream on outside of roll. Chill in refrigerator for 3 hours. To serve, slice diagonally, about 1 inch thick. Serves 6.

SLIP ON
 Slip a piece of newspaper over the heels of shoes to make putting overshoes on easier.

The Statesman's FOOD SECTION

Veg. Juice Concentrates To Help Soup

Army field kitchens may be serving better soups and stews if the promise shown by vegetable juice concentrates holds up under field conditions, says the New York State (Cornell) Experiment Station. Tests of the concentrates have been made in combination with dehydrated meats and vegetables.

Frozen concentrates of juices made from celery, onions and white turnips held their flavor and quality for as long as 10 months when stored in ordinary glass bottles at room temperature. The Station reports. Soups and stews made from dehydrated meats and vegetables to which these concentrates were added were far better in flavor than those made by dehydrated meats and vegetables alone.

Hold Flavor
 Less successful were frozen concentrates of carrot, rutabaga, kale and cabbage juice. They held their flavor well under frozen storage but not at room temperature for a sufficiently long time to be of culinary value under army field conditions. Civilians, however, who can keep these vegetable juice concentrates frozen may benefit if these new products come on the market.

Cheese Toast On Novelty List

Here's a toasted specialty that has interest and mighty good flavor.

FLUFFY CHEESE TOAST
 1/2 cup mayonnaise or salad dressing
 1 teaspoon prepared mustard
 Dash salt
 1 1/2 cups grated American cheese
 2 stiffly-beaten egg whites
 12 slices toast

Combine mayonnaise, mustard, salt and cheese. Fold in egg whites. Spread 2 tablespoons cheese mixture on each slice of toast. Place toast, spread side up, on an ungreased cookie sheet. Toast under low broiler heat for 5 minutes, or until mixture puffs and browns. Serve immediately. Makes 6 servings—2 slices toast per serving.

Camera Murals of Earth's Terrain Special Job of Washington Pair

By JANE EADS

WASHINGTON (AP)—Mitzi Moore spends much of her time in the clouds. In her tiny two-seater plane, she and her husband, Wendell, make a business of "shooting" camera murals of the earth's terrain in various parts of the country.

Mrs. Moore was very much "down to earth" when we met her the other day. The pretty little blonde aerial photographer, who has chalked up 1,000 solo hours since taking up flying seven years ago, was a little wistful and misty-eyed after seeing her daughter, Courtney II, off to a Girl Scout camp.

She is literally down-to-earth as well on the days she sets aside for golf and gardening. She shoots in the low 70s, and she boasts one of the most beautiful gardens in Washington.

The Moores were married in 1934, when she was 18 and had just graduated from a Washington convent, where she took a business course but showed more aptitude for painting. They usually go on flying assignments together. One mans the controls while the other shoots the picture. Their photographs appear in newspapers and other publications. An assignment to photograph the terrain of the Susquehanna Valley will entail about five hours flying and picture-taking a day for about three months. For these jobs Mrs. Moore wears coveralls or an Air Force "monkey suit" but as coordinator of all women's activities in the National Capital Wing of the Civil Air Patrol she appears at meetings in a snappy uniform with captain's bars.

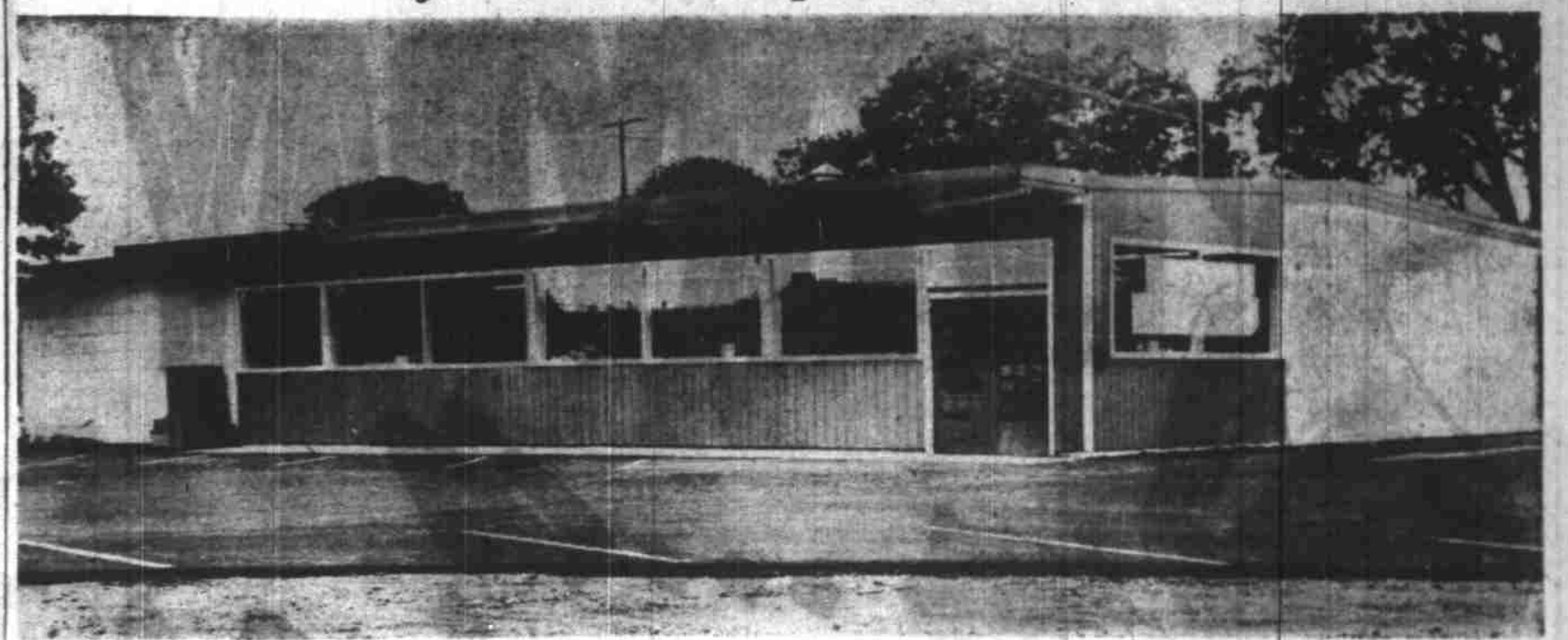
Mitzi Moore also is governor of the middle-eastern section of The Ninety-Nines, Inc., made up of some 142 licensed women pilots with 200 or more solo hours. Amelia Earhart was the organization's first president. Mrs. Moore hopes the day is not far off when the women can serve as pilots in the Air Force.

Mrs. Moore met her husband when he came to Washington with the Wake Forest (N. C.) College football team. "The football went over the line, and I tried to catch it," she laughed. "I caught him instead. We were married in six months."

MEND FIRST

Mended clothes look much better if they are fixed immediately after washing and before they are sprinkled and ironed.

New Payless Market Opens on Mission Street



This Payless Food Market, in a new 60x80 foot building, is opening at 1940 Mission St. today. The grocery department is to be operated by Sam Blischke, Gene Macyfield and Vernon D. Tracy; the meat department by Robert L. Kimmel and Warren L. Barrett. All are Salem men. The building was constructed by Ben Bella. Parking space is provided.

Sherbet Refreshes On Hotter Days

When it's 80 degrees in the shade, nothing tastes as good as cool refreshing sherbet. So make up a recipe and keep it in your refrigerator freezing tray, then you'll have it ready to spoon into dessert dishes, onto a fruit salad or to float in an icy fruit drink. Simple as can be to do, all it takes is crushed pineapple, canned peach halves, egg whites and a little sugar.

PEACH ICICLE SHERBET
 1 cup canned peach halves
 1 cup crushed pineapple
 1 teaspoon plain gelatine
 1/4 cup syrup from peaches
 1/2 cup granulated sugar
 2 egg whites

Drain peaches, mash and press through sieve. Add pineapple. Soften gelatine in 2 tablespoons peach syrup. Heat together remaining peach syrup and sugar. Dissolve gelatine in hot syrup and blend with peach-pineapple mixture. Pour into refrigerator tray; place in freezing compartment with control set at lowest temperature and freeze to a mush consistency. Remove from compartment and stir thoroughly. Fold in stiffly beaten egg whites. Return to freezing compartment and continue freezing. When mixture is firm reset temperature control to normal. Serves 6 to 8.

HOMEMADE SOUP

Homemade bean soup has a goodness all its own and it's no chore to prepare when you puree the buttery cooked dry limas in an electric blender. Add bits of cooked ham, bacon or sausage and season to your own taste. Make an extra large recipe and put some in your freezer to enjoy later.

Baked Hamburgers Add Meal Interest

These hamburgers are what you might call "pocket editions" of the Meat Loaf-in-a-Loaf featured in 1950 in The Oregon Statesman. A dream of ease to make, a perfect joy to eat!

BAKED HAMBURGERS
 6 hamburger buns
 1 (6-ounce) can evaporated milk
 1 egg, slightly beaten
 1/2 pound ground beef
 1/4 cup chopped onion
 1/4 cup chopped green pepper
 Salt and pepper to taste
 1/4 teaspoon monosodium glutamate

Cut a thin slice from the top of each bun and hollow out the inside, taking care not to break the "shells." Measure 1 cup of the bun crumbs; add milk and let stand 5 minutes or so. Beat in egg; add remaining ingredi-

ents; mix thoroughly. (Hands are best for this!) Fill bun shells with the mixture, allowing about 1/2 cup per shell. Replace bun tops; brush tops with melted butter. Place on greased baking sheet. Bake in moderate oven (350°) 30 minutes. Serve hot. Serves 6. These, too, may be baked ahead of time and reheated in a covered pan before serving.

FIRST OF CROP

Those delicious green cooking apples are available, so combine plump sweet raisins with the tart apples for a good old-fashioned pie. Serve a generous wedge of sharp cheese with the pie, and hot or iced coffee. Makes the best eating ever!

DUAL-PURPOSE GLASSWARE
 Manufacturers of glassware report considerable demand for "dual-purpose" items. Restricted storage in modern living quarters is given as a major reason for the trend.

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