



Rice Appears In Summer Dessert Recipe

Summer desserts must be appealing to eye and palate, but there's need for nourishment too. Meals in summer are apt to be made up of raw vegetables and fruits, and real nourishment is lacking. So a good substantial dessert is welcome.

Rice, we find, is a good ingredient for summer desserts, providing the required eye appeal and at the same time being husky and filling.

Take this parfait, for instance, it's pretty and light, yet filling and made in two layers. Raspberries or other fruit can be used:

RICE STRAWBERRY TIGER PARFAIT

- 1 tablespoon plain gelatine
 - 1/4 cup milk
 - 1 cup hot cooked rice
 - 1/2 cup sugar
 - 1/2 teaspoon salt
 - 1/2 cup double cream
- Soak gelatine in milk until dissolved. Then add hot, cooked rice. Add sugar and salt and let cool. When cold, fold in the cream which has been whipped stiff.
- 1 package frozen strawberries—thawed and drained or 2 1/2 cups sweetened fresh strawberries, drained
- To assemble Parfait: Layer the rice and fruit mixtures in parfait glasses. Serve topped with sweetened whipped cream. This recipe makes 4 to 6 Rice Strawberry Tiger Parfaits.
- Then there's this year around dessert, also using fruit, but this time canned:

RICE HAWAIIAN

- 3/4 cup crushed pineapple, drained
 - 2 tablespoons lemon juice
 - 1/4 cup sugar
 - 1/2 teaspoon salt
 - 1 cup heavy cream, whipped
 - 2 cups chilled cooked rice
 - 1/2 cup shredded coconut
- Combine pineapple, lemon juice, sugar and salt. Fold mixture into whipped cream. Fold in chilled rice, then shredded coconut. Chill. Serve in dessert dishes or halved fresh pineapple. This recipe makes 6 servings.

Rich Cake With Brown Sugar Taste

It doesn't take brown sugar, coconut and chocolate frosting to make a good cake but it helps.

SOUTHERN COCONUT CAKE

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup shortening
- 1 1/4 cups brown sugar
- 2 eggs
- 1/2 cup chopped shredded coconut
- 1/2 teaspoon vanilla extract
- 1/4 cup milk
- 1/2 cup chopped nuts

Rich chocolate frosting: Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs and beat well. Stir in shredded coconut. Add vanilla extract to milk. Add milk alternately with flour mixture, mixing well after each addition. Stir in nuts after last addition of flour. Spread into 2 greased paper-lined 8-inch square or round pans. Bake in moderate oven (350 degrees F.) about 30 minutes. When cool, frost with your favorite rich chocolate frosting. Makes 2 8-inch layers.

TO GO WITH

Cut raw carrots and celery in pieces about the same size; cook together in a small amount of boiling salted water just until tender. Drain and add to a well-seasoned cream sauce, turn into a casserole, and brown in a hot oven or under the broiler. Delicious for a company meal featuring roast beef or lamb; good with chicken or duck, too.



Cute little individual kabobs served on hot dog buns and accompanied by plenty of potato chips make good outdoor food. Bologna is cut in chunks and put on to wooden skewers alternating with a chunk of tomato, mushrooms and pineapple. They are grilled until heated through and put onto buns toasted or not. Serve with a combination of mayonnaise and salad herbs.

Technicolor Punch Means Just That

For extra-quick thirst quenchers, keep on hand frozen juice concentrate, sparkling water and simple syrup of one part sugar and two of water.

To "frost" the rims of glasses, twirl them in slightly beaten egg whites, then in granulated sugar or dip the rims in lemon juice and sugar.

- PINK LEMONADE PUNCH**
 - 2 cans fresh-frozen lemonade
 - 1/2 cup maraschino cherry juice
 - 1 cup sliced strawberries, fresh or frozen
- Blend fresh-frozen lemonade with water following directions on can. Pour into large punch bowl over ice cubes or block of ice. Stir in cherry or other rich red juice. Just before serving,

- RAINBOW JULEP**
 - 1 No. 2 can pineapple juice
 - 1/2 cup bottled lemon juice
 - 1 tablespoon maraschino cherry juice
 - 3 tablespoons sugar
- Combine all ingredients; mix well. Chill. Pour over cracked ice and serve. Makes about one quart.

- APPLE SNACK**
- Here's a different kind of snack: Cover slices of bread with processed cheese, thinly sliced. Top with canned apple slices and a sprinkling of brown sugar and cinnamon. Broil until the cheese begins to melt. Service at once with coffee or tea for grownups, milk or cocoa for small fry.

Spanish Taste In Meat Patties

Add chili and tomato to hamburger and this is what you'll get.

BEEF CHILI PATTIES

- 1 pound ground beef
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 egg, beaten
- 2 tablespoons lard or drippings
- 2 tablespoons chopped onion
- 2 tablespoons chopped green pepper
- 1 No. 303 can tomatoes, drained
- 1 cup cooked corn
- 1 teaspoon chili powder
- 2 teaspoons salt

Combine ground beef, salt, pepper and egg. Shape into 8 small patties and place in a baking dish. Cook onion and green pepper in lard or drippings for 2 minutes. Add tomatoes, corn, chili powder and salt and pour over meat patties. Bake in a slow oven (300 degrees) for 30 minutes. 4 servings.

French Toast the New Orleans Way

With an electric deep fat fryer, or fry-pan you can make French toast like they do in New Orleans. The golden, crispy-coated slices of raisin bread are dusted heavily with powdered sugar and served with crisp bacon strips.

In New Orleans, you'd probably eat the French toast in a courtyard filled with shiny green plants, but an Oregon patio provides equally lovely setting.

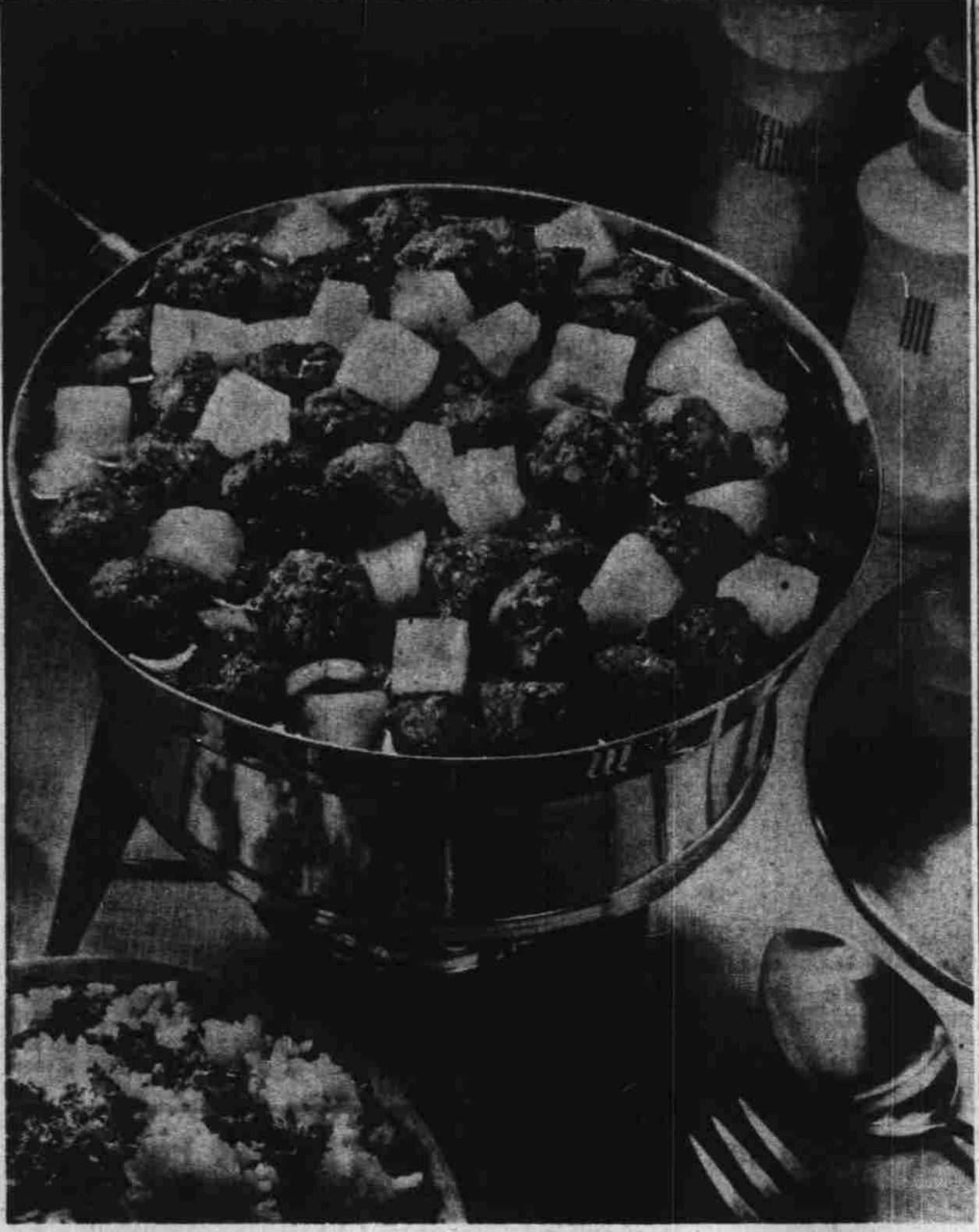
French Toast, New Orleans Style

- 2 eggs, slightly beaten
- 1/2 cup milk
- 1/4 teaspoon salt
- 8 slices day-old raisin bread powdered sugar

Blend eggs, milk and salt. Dip bread slices in mixture, first on one side, then on the other, but do not soak. Fill deep fat fryer 2/3 full of fat and heat to 380 degrees.

Fry until lightly browned on both sides. Drain on paper toweling. Sift powdered sugar over it. Serves four.

CARROTS
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Beef balls take gracefully to a special pineapple sauce that's poured over them 10 to 15 minutes before they are done. A chafing dish is ideal for these meat balls, which should be browned first in a skillet, then turned with the sauce into the chafing dish to simmer until flavors are blended.

Pineapple Makes Meat Better

If you are one of the smart homemakers who has a special love for buffet entertaining, you'll find Pineapple Meat Balls a perfect dish for such occasions. There is an air of simple elegance about this recipe, for a buffet supper when served in a chafing dish or candle warmer.

The meat balls are first browned in hot fat, then added to the sweet and sour sauce and simmered gently until tender. Rice is an excellent accompaniment to the savory meat balls.

- PINEAPPLE MEAT BALLS**
- 1/2 cup milk
- 1 slice bread
- 1 pound hamburger
- 1 pound ground round
- 1 egg
- 2 teaspoons salt
- Pepper to taste
- Dash garlic salt
- 2 tablespoons salad oil or shortening

- Sauce**
 - 1 can beef bouillon
 - 1 No. 2 can pineapple chunks
 - 1/2 cup chopped green pepper
 - 1/2 cup wine vinegar
 - 1/2 cup sugar
 - 2 tablespoons soy sauce
 - 1 teaspoon monosodium glutamate.
 - 2 tablespoons cornstarch
- Meat Balls: Pour milk over crumbled bread to soften. Add to combined meats, egg, 2 teaspoons salt, pepper and garlic salt. Mix well. With wet fingers form into walnut-sized balls (the meat mixture will be soft). Brown in hot oil, shaking pan frequently so balls will keep their round shape.

Pineapple Sauce: Meanwhile, simmer together for about 15 minutes the bouillon, pineapple and syrup, green pepper, vinegar, sugar, Soy sauce, salt and monosodium glutamate. Moisten cornstarch in a little water and stir into boiling liquid. Simmer and stir until sauce is clear and thickened. Add browned meat balls and simmer 10 to 15 minutes until flavors are blended and meat balls are heated through. Serve from chafing dish or candle warmer with fluffy hot rice or noodles. Serves 8 for dinner.

Meatballs Go Into Lunchboxes

Lunch box meat balls are really good to put into a thermos jug to take along as lunch. Good too for picnics.

LUNCH BOX MEAT BALLS

- 1/4 of meat mixture (above)
 - 1/2 teaspoon thyme
 - 2 tablespoons flour (about)
 - 1/2 teaspoon garlic salt (or celery salt)
 - 2 tablespoons drippings (or margarine)
 - 2 tablespoons catsup
 - 2 tablespoons water
- Shape the meat mixture into small round balls, each about an inch in diameter. Mix thyme, flour and salt; roll the meat balls in this (or shake together in a paper bag).
- Melt drippings in frying pan; brown the meat balls in this. Add catsup mixed with wine and water. Cover the frying pan and let the meat balls simmer gently over low flame (or in the oven) about 1/2 hour.
- Fill thermos bottle with meat balls and gravy (or heat the next day before filling into thermos). This will serve 1 to 2 persons.
- Don't forget to tuck in a paper dish or cup treated to hold hot foods for easy lunchtime eating.

TO GO WITH

Cut raw carrots and celery in pieces about the same size; cook together in a small amount of boiling salted water just until tender. Drain and add to a well-seasoned cream sauce, turn into a casserole, and brown in a hot oven or under the broiler. Delicious for a company meal featuring roast beef or lamb; good with chicken or duck, too.

Olives, Tuna in Hot Weather Dish

Here's a satisfying entree to serve on the porch or in the backyard some warm Friday evening. Fresh buttered string beans are a good choice for filling the center of the mold.

Serve Olive Tuna Mold with a tomato-cucumber salad and a fruit dessert and the meal is complete.

OLIVE-TUNA MOLD

- 1/2 (12-ounce) package egg noodles
- 1/4 cup minced onion
- 2 tablespoons minced green sweet pepper
- 2 tablespoons shortening
- 3/4 cup flaked tuna
- 1/2 cup coarsely chopped ripe olives
- 1 teaspoon salt
- Dash pepper
- 1 cup milk
- 2 eggs

Hot seasoned vegetable

Cook noodles until tender in boiling salted water; drain. Sauté onion and pepper in shortening until lightly browned. Add with tuna, olives and seasonings to noodles, and toss lightly to mix.

Place in well-greased ring mold. Scald milk and combine with beaten eggs. Pour over noodle mixture and place mold in pan of hot water.

Bake in moderately hot oven, 375 degrees, approximately 30 minutes. Unmold on hot serving plate and fill center with hot seasoned vegetable. Makes 6 to 8 servings.

Seafood Recipes

FROM THE COLLECTION OF Mrs. Ira J. Fitts

SCALLOPS AU GRATIN

- 1 1/2 lbs. Scallops
- 1 Small Green Pepper, Diced
- 1/2 Cup Diced Celery
- 1 Cup Light Cream
- 1 1/2 Cups Buttered Crumbs
- Salt & Pepper
- 2 Tablespoons Grated Cheese

Wash and drain scallops, cover with cold water and bring slowly to boiling point, drain again. Arrange in greased baking dish alternate layers of buttered crumbs, halved scallops, blended green pepper and celery, generous seasoning of salt & pepper, mixing cheese with crumbs for top layer. Pour in cream and bake at 350 degrees for 1/2 hour—Serves 4 to 6.

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