

A Vision of South Seas



Coconut plays an important place in these two dessert recipes. The ribbon cake starts out with a cake, white or sponge, baked in a loaf, and is filled with coffee gelatine mixture and topped with coconut icing. The glasses contain coffee mousses sprinkled with coconut.

Asparagus in Menus Give Distinction

On an evening when you're in a hurry to prepare dinner, Asparagus Ham Steak Dinner is a good recipe to have on hand. Canned asparagus, ham steaks, green pepper rings and pineapple juice are combined in a skillet dish which requires only half an hour in preparation time.

ASPARAGUS-HAM DINNER
2 tablespoons butter or margarine
3 small ham steaks, 1/2-inch thick
1 medium-sized green pepper, sliced
1 cup pineapple juice
1 No. 2 can white asparagus, drained

Melt butter or margarine. Cut steaks in half; cook ham and pepper in butter or margarine over low heat 20 to 30 minutes, or until ham is lightly browned. Add pineapple juice and asparagus. Heat to serving temperature.

ASPARAGUS-CHEESE SANDWICH CASSEROLE
12 slices bread
6 slices Cheddar cheese
1 egg, beaten
1 1/4 cups milk
1/4 teaspoon pepper
1/2 teaspoon dry mustard
6 slices tomato
1 No. 2 can white asparagus, drained

Arrange 6 slices bread in greased 8x12-inch baking dish. Cover with cheese; top with remaining 6 slices bread. Combine egg, milk, salt, pepper and mustard; blend well. Pour over sandwiches; let stand 10 minutes. Bake in moderate oven (350 degrees) 45 minutes. Top with tomato slices and asparagus; bake 15 minutes, or until bread is lightly browned. Serves 6.

Cheese Nuts in Good Appetizer

Sharp cheese gives character to these appetizers.

CHEESE NUT APPETIZERS
1/4 pound sharp aged cheese
1/2 pound butter, softened
1/2 cup sifted powdered sugar
3 cups sifted flour
1/4 teaspoon salt
1 cup peanuts, with skins

Combine and cream together cheese, butter, and sugar. Combine flour and salt. Add gradually to creamed mixture. Shape dough into small balls approximately 1/2 inch in diameter. Place on a cookie sheet. Press a peanut into each ball and flatten slightly. Bake in a moderate oven (350 deg.) for 12 to 15 minutes or until wafer is light brown. Yields 125 appetizers.

CASSEROLE COOKERY

Layer browned hamburger, condensed cream of tomato soup and drained canned kidney beans in a baking dish. Sprinkle each layer with a little chopped onion. Bake in a moderate oven until heated through—about 30 minutes.

SPRISSE
Cut small sweet sherkins into thin lengthwise slices. Sandwich the pickle between two flat patties of ground beef, pressing edges of meat together well. Fry in skillet and serve on hamburger bun for a pleasant surprise.

How to Remove Holiday Candles

Housewives who use candles to lend a festive air at parties during the holiday season often face a problem with wax drippings on their furniture. The situation can be corrected, however, by using the following method:

Crumble off as much of the wax as possible with the fingers and then scrape gently with the dull edge of a table knife. Hold an ice cube on the remaining wax for a few seconds to make it easier to remove, being sure to wipe up the water resulting from the melting ice immediately so as to prevent water spots. Then treat the area with a good furniture wax.

Combine Beans With Sausage

Green beans and sausage join in a very good autumn main dish.

SAUSAGE AND GREEN BEAN BARBECUE
1 package (1/2 pound) brown 'n serve sausage
2 tablespoons flour
1/2 cup chili sauce
1/2 to 1 teaspoon Worcestershire sauce
1 can (2 cups) green beans
Brown sausages in a skillet. Remove sausage to a heated plate. Add flour to skillet. Stir in chili sauce, Worcestershire sauce, and juice drained from canned beans. Stir and cook over low heat until thick. Add the sausages and beans. Stir. Serve hot. Makes 4-5 servings.

VEGETABLES
Ever try this vegetable combination? Add cut green beans to creamstyle corn and season with a little curry powder.

Tillamook adds the

Gourmet's Touch



oo la la!

Like the *savoir in faire*, the *d'être in raison*, Tillamook Cheese has that special something that makes even the most ordinary dish a culinary creation. The full, hearty taste of well-aged Tillamook perks up tired taste buds, makes the meal you serve a real success.

And it's so easy to use. For no other cheddar melts as quickly or blends as smoothly as Tillamook. It's a completely natural cheese made on an exclusive Tillamook recipe many generations old.

FRENCH FONDUE



1 lb. well-aged Tillamook, shredded
3 Tbs. flour
Garlic
2 Tbs. butter
1 cup very dry white wine
Freshly ground pepper
1/4 tsp. nutmeg
3 Tbs. chopped chives

Rub an earthenware casserole with clove of garlic. Mix the shredded cheese and flour. Add butter and, when hot, chives. Cook slowly for 3 min. Add wine. Simmer. Do not boil.

Add cheese-flour mixture slowly, stirring in one direction till cheese melts. Add pepper, nutmeg, salt while stirring. Add 2 oz. of Kirsch, a cherry brandy—traditional but not necessary.

Keep fondue warm over chafing dish or food warmer. Serve with small pieces of French bread which are dunked into hot fondue.

Tillamook Cheese

Well-aged over 1 year old  natural, aged cheddar never processed  Medium-aged 4 to 6 months

The Statesman's Good SECTION

EDITED BY Maxine Buren

Statesman, Salem, Oregon, Friday, Oct. 21, 1955—(Sec. 3)—1

Gastronomic View To Tropics Possible

By MAXINE BUREN
STATESMAN WOMAN'S EDITOR

Better than a dream of fairyland to most of us, is the more adult vision of life in the South Seas, where one dines on lush fruits, gathers tropical flowers by the armload and spends many hours lolling in the shade of tropical trees.

Though we can't take off for this dreamland just any day, we can get a taste of the tropics in foods found in markets every day. One such exotic offering is coconut, a versatile food that comes now so tender and fresh, it seems new-harvested. There are lots of things to do with coconut, not the least is its use in glamorizing cake frostings. We've pictured here several wonderful recipes using the new-style thin-flaked coconut recently introduced by a leading food manufacturer. There's variety in these desserts, though they all contain a common denominator—coconut.

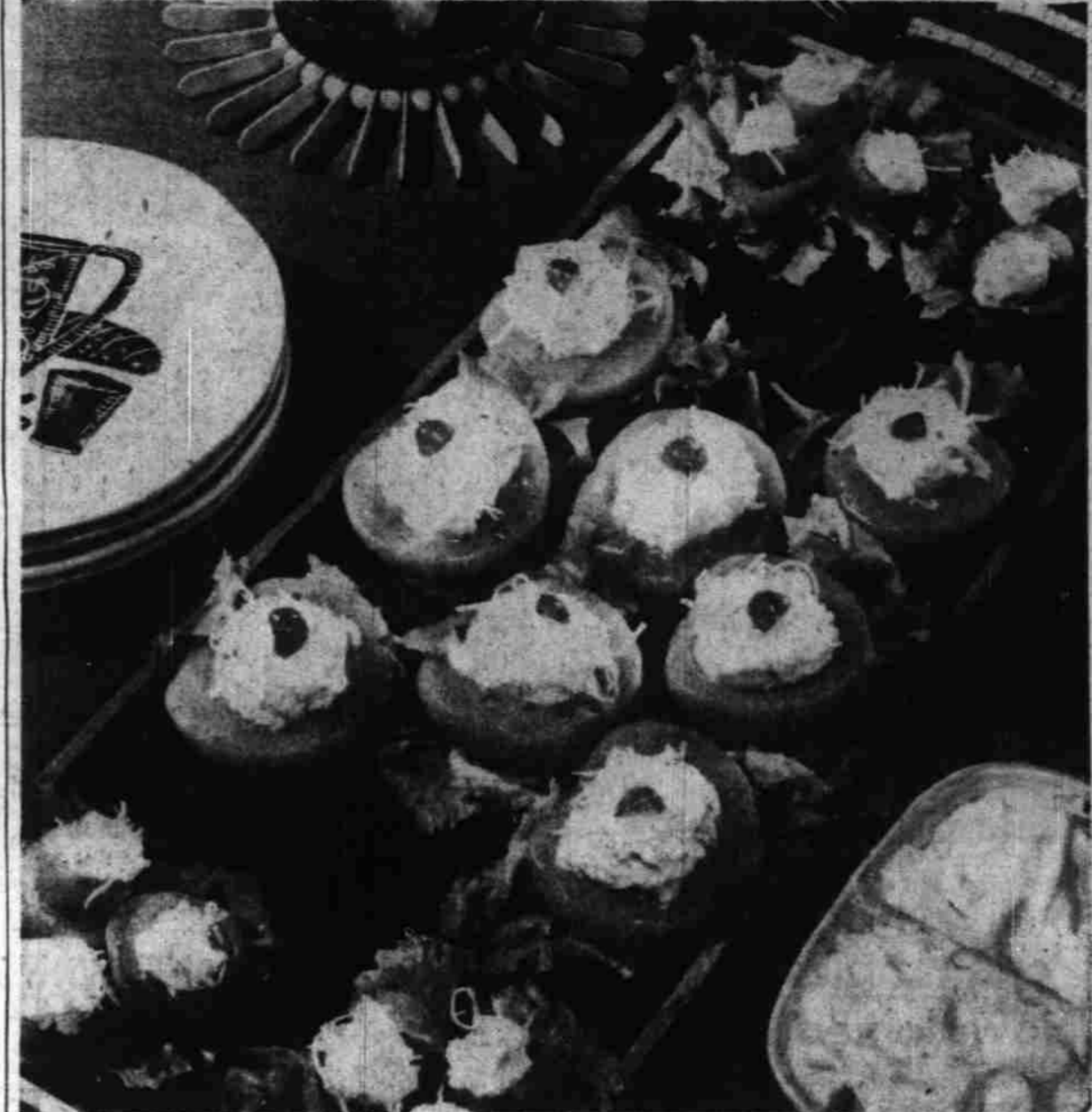
COCONUT COFFEE RIBBON LOAF
1 envelope (1 tablespoon) unflavored gelatine
1/4 cup cold coffee
1 cup hot strong coffee
1/4 cup sugar
1/2 teaspoon salt
1 1/4 cups cream
2 tablespoons sugar
8x4 1/2-inch sponge or white cake
1 cup new flaked coconut, toasted
Combine gelatine and cold coffee; mix well. Add hot coffee, sugar and salt to softened gelatine and stir until gelatine is dissolved. Chill until slightly thickened. Whip 1/4 cup of the cream and fold into gelatine mixture. Chill until almost firm. Meanwhile, trim cake as needed to fit 8x4 1/2-inch loaf pan and split into three layers. Line pan with waxed paper. Place first layer of cake in bottom of pan; spread with half the gelatine mixture. Add second layer of cake; spread with remaining gelatine mixture. Top with third layer of cake. Chill 3 hours.
Unmold loaf on platter. Whip remaining cream with 2 tablespoons sugar. Spread over top and sides of loaf. Sprinkle with coconut. Chill another hour before serving. Makes 8 servings.

Note: If desired, 1 1/2 tablespoons of instant coffee or instant decaffeinated coffee may be used in the above recipe. Substitute 1/4 cup cold water for the cold coffee, and 1 cup hot water for the hot coffee. Combine coffee with hot water.

COCONUT COFFEE MOUSSE
1 envelope (1 tablespoon) unflavored gelatine
1/4 cup cold water
1/4 cup milk, scalded
1/2 cup sugar
1/4 teaspoon salt
2 tablespoons instant coffee
2 cups cream, whipped
2 1/2 teaspoons vanilla
1 tablespoon butter
1 cup new flaked coconut
Dash of salt
Combine gelatine and cold water in mixing bowl; mix well. Add milk and stir until gelatine is dissolved. Dissolve sugar and salt and coffee in the hot mixture. Chill. When slightly thickened, fold in whipped cream and vanilla. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature.

Melt butter in skillet. Add coconut and dash of salt and saute until coconut is delicately browned. Crush slightly. When mousse is partially frozen, remove from tray and beat with rotary egg beater until fluffy and smooth. Fold in sauteed coconut. Return to tray and freeze until firm. Freezing time: 3 to 4 hours.

... and You'll Be There



These two lovely salads are made of fruit, cheese and coconut. First there is the peach salad in the middle of the tray, peaches filled with a mixture of cream cheese and coconut. The smaller salads, placed three on a lettuce leaf, are made from canned figs placed on an apricot half, and filled with candied ginger, cream cheese and coconut.

Appetizers for Fall Parties May Be New

The party season will soon be well under way, and your canapés may need replenishing. There's always a demand for appetizers that are just a bit different and still easy to prepare. One of the requisites for an appetizer is that it have eye as well as taste appeal. Pineapple rates high in both counts with its bright golden color that combines wonderfully with a wide variety of foods.

Here are some simple but impressive pineapple snacks for your appetizer tray:

SPICY NIBBLER
Combine 1 cup of French dressing with 1 teaspoon celery seed and 1/4 teaspoon salt. Pour over 2 cups cooked shrimp and 2 cups drained pineapple chunks. Allow to stand in refrigerator for 3 or 4 hours before serving. Serve chilled on toothpicks, alone or with olives.

TROPICAL DUNK
Blend together until creamy 2 packages cream cheese and 5

tablespoons mayonnaise. Stir in 1/2 cup finely chopped nuts, 1 teaspoon chopped ginger and 1-3 cup well-drained crushed pineapple. Sprinkle surface with chopped mint.

PINEAPPLE CHEESE APPETIZER
Combine 1 package cream cheese with 1 can of deviled ham and form into balls around pineapple chunks. Roll in chopped nuts.

DUNK FOR CHUNKS
Add 2 teaspoons vinegar and 1/2 teaspoon mustard to 1 pound can of jellied cranberry sauce that has been pressed through a sieve. Refrigerate until well blended. Use as a dunk for pineapple chunks.

SPICED PINEAPPLE
Drain syrup from a No. 2 1/2 can of pineapple chunks. To 3/4 cup of the drained syrup, add 3/4 cup vinegar, 1 cup of granulated sugar, dash of salt, 8 whole cloves and one 4-inch piece of stick cin-

namon. Heat for 10 minutes. Add pineapple and bring to a boil. Allow to stand for at least 24 hours in the refrigerator. To serve, drain pineapple and serve icy cold with toothpicks. (These spicy pineapple chunks make a delicious accompaniment for meats, also.)

HOT HORS D'OEUVRES
Cut one package brown and serve sausages into thirds and brown in skillet. Remove from pan. Drain the syrup from a No. 2 can of pineapple chunks and place in chafing dish. Place 1 pineapple chunk and 1 sausage piece on each toothpick. Arrange in juice and keep warm over candle warmer. Yield: 33.

TV SNACK
Serve pineapple chunks in the center of a glass plate (a colored wooden pick stuck in each). Surround with a wreath of coconut and another wreath of grated yellow cheese for dunking. Serve with sandwiches and hot coffee.

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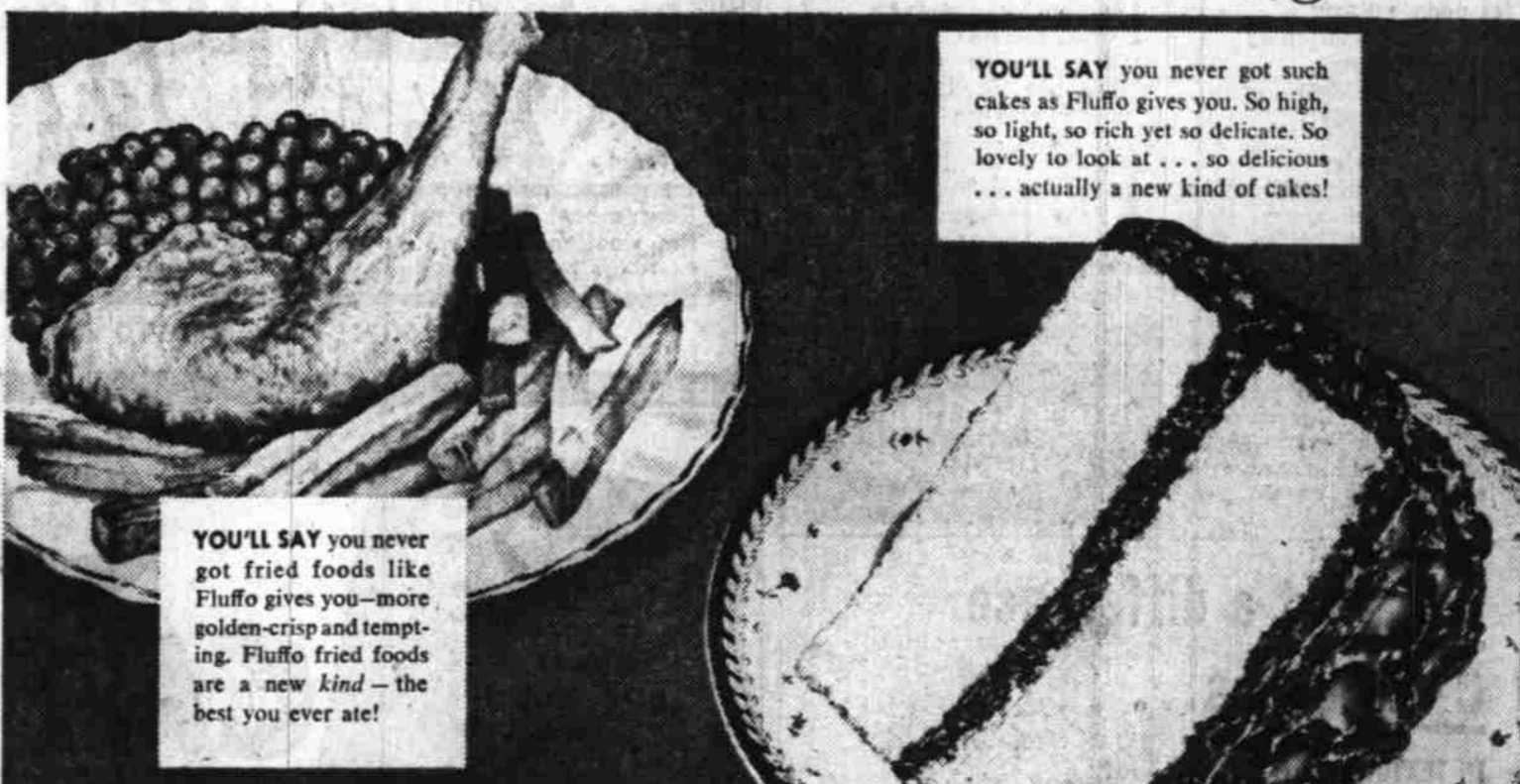
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