

Chicken Loaf Has Asparagus As Garnish

Chicken loaf is a much used part of any homemaker's recipe file. Like many an old favorite, it's a good idea to serve the standby dish in a little different way once in a while. Canned white asparagus, nutritious and flavorful, is a perfect complement for chicken. Arranged attractively as a garnish and used in the loaf, canned asparagus adds both eye and appetite appeal making chicken loaf a new treat.

ASPARAGUS CHICKEN LOAF
1 No. 303 can white asparagus
1/4 cup butter or margarine
1/4 cup all-purpose flour
Milk
1 chicken bouillon cube
4 cups diced cooked chicken
2 eggs, well beaten
1/2 cup chopped onions
1/2 cup chopped toasted almonds
1 cup fine dry bread crumbs
1/4 teaspoon salt
Dash pepper
1 teaspoon curry powder

Drain asparagus and reserve liquid. Melt butter or margarine over low heat; add flour and blend. Add enough milk to asparagus liquid to make 1 cup and add to flour mixture with bouillon cube. Cook over low heat, stirring constantly, until mixture thickens and bouillon cube is dissolved. Add remaining ingredients and mix well. Turn into greased 9x5x3-inch pan and bake in moderate oven (350°) 1 1/2 hours, or until firm. Unmold and slice to serve. Garnish with additional asparagus spears, as desired.



Try this inviting oven dinner soon. Asparagus-Chicken Loaf, flavored with onion, almonds and curry, is a recipe you'll repeat many times. Individual casseroles of creamed potatoes and green beans are good with the loaf. Serve sweet mixed pickles and the relish.

Carpet Cleaning Machine Coming

Science has found a way to get your wall-to-wall cotton carpets really clean. A new and revolutionary cleaning method that will restore the bright clean color to heavily soiled installed cotton carpets in a single visit to your home has been developed through contract research sponsored by the U. S. Department of Agriculture.

Machines necessary in this new method are not yet in commercial production, but will be demonstrated to potential manufacturers next month. Wall-to-wall cotton carpets always have been

a frying pan. Spread mixture over bottom of pan. Brown slowly. When a crust forms, fold mixture in half, like an omelet, or turn it carefully and brown on the other side. Do not stir mixture as it cooks. Makes 4 to 6 servings.

a difficult problem to cleaners, sometimes requiring as many as three calls to the home to accomplish desired results. Small cotton "scatter" rugs are successfully laundered in washing machines.

Unlike most rug-cleaning methods, the new procedure uses large quantities of fresh, clean suds which are actually worked through the carpet pile by a specially designed rotating brush and then sucked up through a vacuum nozzle at the outer edge of the brush.

By removing both suds and soil from the carpet through the vacuum nozzle, a cleaner, drier carpet can be obtained than with conventional cleaning methods in which the detergent and soil remain in the carpet.

Following cleaning, the cotton carpet undergoes a rapid drying

Right Way

If you want to make absolutely sure that your butter cakes will come out of their pans easily, line the bottom of the pans with waxed paper—and grease the paper—before pouring in the batter. Use sweet butter or salad (not olive) oil for greasing the paper; salt butter has a tendency to make batter stick.

Three Fruits

Simmer dried figs in water to cover until they are very tender. Serve the figs with sliced oranges and bananas for a breakfast surprise or as a dessert for lunch or supper.

operation. Lastly, the texture of the pile is restored by an agitation-type vacuum cleaner.

The fundamental studies that led to development of the new cleaning process were part of a larger USDA program to develop new and extended outlets for cotton.

The Statesman Food SECTION

Ham Encore Stretches Menu Budget

If you served baked ham for company, chances are you have tidbits remaining for delicious second meals. Encore ham dishes are perfect budget stretchers for after-holiday menus, and no doubt the family will appreciate a lighter touch after all the fancy feasting.

If you've enough ham remaining for several encore appearances, remove all of it from the bone, some in slices and some in cubes, and store in the refrigerator in separate packages. Be sure to refrigerate the ham bone too, as it will be perfect for making flavorful navy bean or split pea soup. Use the ham slices and cubes within 3 days for maximum flavor and goodness. It's not wise to freeze ham or other smoked cured pork, since the fat of any salted meat tends to become rancid when frozen.

Juicy ham slices make a wonderful comeback in late-at-night sandwiches or snacks. For a hot meal, serve the slices as sweet-smoke flavored ham topped with delicious pineapple chunks or a sweet-sour sauce. Irregular sized pieces or chunks of ham are perfect for popular "Ham a la King."

A hot dish featuring meaty ham cubes is ham and green pepper on toast rings. Here's the recipe along with cooking directions and suggested accompaniments for curried ham on rice.

HAM AND GREEN PEPPER ON TOAST RINGS

2 cups cooked ham, cut in 1/2-inch cubes
1/2 cup milk
1 small green pepper, sliced in rings 1/4-inch thick
1/4 cup water
2 tablespoons butter or margarine
2 tablespoons flour
1/4 teaspoon dry mustard
1 cup milk
2 hamburger buns split in half
Cook green pepper uncovered in water in a saucepan until water boils away. Add butter. Stir in flour. Gradually stir in milk and cook until thick. Add ham. Cook until ham is heated through. Hollow out center of bun. Toast on both sides. Serve ham mixture over buns. Serves 4.

CURRIED HAM ON RICE

4 cups cubed cooked ham
1/2 cup butter
1/2 cup chopped onion
6 tablespoons flour
2 1/2 teaspoons curry powder
1 1/2 teaspoons salt
1 1/2 teaspoons sugar
1 chicken bouillon cube
1 cup boiling water
1 cup pineapple syrup, drained from pineapple chunks
4 to 5 cups cooked rice

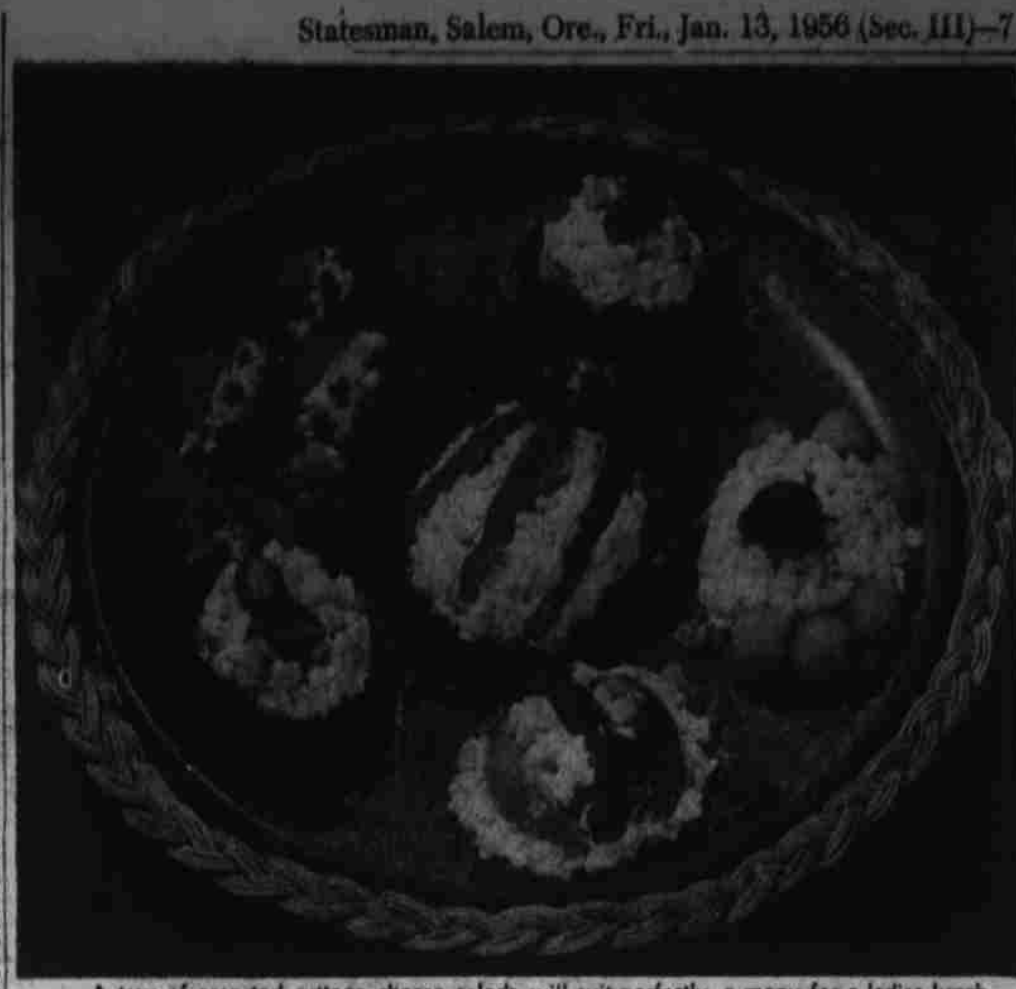
Accompaniments:
Pineapple chunks
Banana slices
Tomato wedges
Blanched peanuts
Toasted coconut
French fried onion rings
Hard-cooked eggs, chopped
Chutney

Melt butter in large saucepan. Stir in onion and flour. Add seasonings and mix thoroughly. Dissolve bouillon cube in boiling water. Stir liquid ingredients into flour and seasonings. Continue stirring until thick. Add ham cubes and stir to thoroughly combine. Cover and allow to cook over low heat for about 20 minutes. The curry sauce will be thin. Serve curried ham over rice with accompaniments suggested. Serves 8.

Quick Scalloped Potatoes Good

The quick-scalloped potatoes are made by combining partially cooked potato slices with chopped onions, seasonings, and milk, as follows:

QUICK SCALLOPED POTATOES
4 large potatoes
2 tablespoons flour
1/2 teaspoon pepper
1/4 teaspoon paprika
1 large onion, diced
1 1/2 cups light cream
Cook potatoes in skins until tender; peel, and slice. Mix flour,



A tray of assorted cottage cheese salads will suit perfectly, a menu for a ladies luncheon. Here the cheese combines with apricot or peach halves, grapes, pineapple, melon balls (found any time of year in the frozen foods department of your grocer's) and pear strips. Pecans, olives, berries or walnuts make the toppings.

Freezer Placement Found Important

A home freezer dressed in red flannels would seem ridiculous. But did you know it can get too cold for your freezer to function properly?

As winter approaches it may be a good idea to consider best location for your home freezer. Research by the U. S. Department of Agriculture has shown that unless a home freezer is specifically designed to operate in low temperatures, it should not be placed where the temperature falls below 40 F.

At the same time, placing the freezer in a warm room may not solve your problem. The higher the room temperature, the more the motor must run to maintain the correct freezer temperature, zero. This means greater operating costs and more wear and tear on the mechanism. The USDA home-equipment specialists report that the ideal location for a freezer, from the operating standpoint, is a dry, cool, well-ventilated place.

A damp place, they point out, is likely to cause moisture to condense on the freezer's outer walls and damage the outer surface. The metal surfaces of the motor, motor supports, and springs may also be damaged. Air circulation to carry off the heat of the freezer operation also is necessary, so a freezer should not be fitted snugly in a niche with walls on three sides. If your freezer is located in a damp area, specialists suggest placing it on a sturdy platform so air will circulate beneath it. And by adding heavy casters to the platform you can move the freezer more easily—a real help when you're cleaning.

But make sure the platform isn't too high. Those extra inches may make it hard for you to reach to the bottom of the freezer. A strong floor is another requirement for freezer placement. The freezer itself is heavy. A full load of food may add several hundred pounds.

Though convenience of location is a point to consider, the specialists advise that it is not of major importance since freezers are usually opened just once or twice a day. There is no single location that is best on all counts. Following are factors to consider: Kitchen or utility room—convenient from the standpoint of use; may use space needed for other equipment; likely to be warm; freezer operation will add more heat. Basement—generally offers more space; often coolest place in house; means food

salt, pepper and paprika. Arrange potatoes and onions in alternate layers, springing blended dry ingredients on each layer. Pour on light cream. Bake in a 325° oven 25 minutes.

Home-Made

You can make Melba toast at home. Buy a loaf of unsliced bread and store it overnight. Cut it into 1/4-inch thick slices. Cut each slice into two triangles. Bake in a slow (325 degrees) oven until crisp and golden colored. The edges of the toast will turn up, but that's quite in order.

Red Flannel Hash Favorite

Beets give this red flannel hash its own particular charm.

RED FLANNEL HASH

3 cups cooked potatoes, coarsely chopped
1 cup cooked beets, chopped
1 cup cooked corned beef, chopped
1 small onion, chopped
Monosodium glutamate and salt
1 tablespoon pork drippings (or other fat)

Combine potatoes, beets, meat, onion and seasonings. Heat fat in

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