

The Rosy Peach Serves Oregonians Well...



Color has been added to these canned peaches, which, when centered with maraschino are just about the handsomest fruit you've ever seen. The maraschino, stuffed peach halves are extra good for salads or garnishing.



Two of late summer's favorite fruits, peaches and plums, combine to make an excellently flavored jam. Because natural pectin is lacking in these fruits, it's best to use a prepared pectin, liquid or powdered so the jam will jelly.

Informality Shows Most During Meals

Are you a hostess who has found brunch a good time to entertain? Many busy homemakers like the informality and ease of having guests for brunch rather than dinner or supper which usually means more elaborate planning and preparation. Deviled egg halves arranged on buttered toast and topped with a green olive Swiss cheese sauce are delicious for such an occasion. Or if you prefer, slice the eggs and serve with an olive-mushroom sauce.

EGGS WITH SWISS OLIVE CHIVE SAUCE

- 6 hard-cooked eggs, cut in half lengthwise.
- 2 tablespoons mayonnaise
- 2 tablespoons butter or margarine
- 2 tablespoons chopped chives
- 2 tablespoons all-purpose flour
- 1/4 teaspoon pepper
- 1 1/2 cups milk
- 2 cups grated processed Swiss cheese (about 1/2 pound)
- 1/2 cup chopped pimiento-stuffed green olives
- 6 slices buttered toast

Remove yolks from eggs. Combine egg yolks and mayonnaise and blend. Pipe lightly in egg whites.

Melt butter or margarine; add chives and saute 5 minutes. Add flour and pepper and blend. Gradually add milk and cook over low heat, stirring constantly, until thickened. Add cheese and olives and cook, stirring occasionally, until cheese is melted.

Arrange eggs on toast. Top with Swiss olive sauce. Sprinkle with paprika, if desired. Serves 6.

EGGS WITH OLIVE MUSHROOM SAUCE

- 3 tablespoons butter or margarine
- 1 2-ounce can mushroom, drained
- 3 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 1/2 cups milk
- 1/2 cup sliced pimiento-stuffed green olives
- 6 hard-cooked eggs, sliced
- 3 English muffins, split in half and toasted

Melt butter or margarine; add mushrooms and saute until lightly browned. Add flour, salt and pepper and blend. Gradually add milk and cook over low heat, stirring constantly, until thickened. Add olives and cook 5 minutes, stirring occasionally.

Arrange eggs in muffins. Top with olive-mushroom sauce. Serves 6.

Peach Crop Awaits Family's Pleasure

By MAXINE BUREN
Statesman Woman's Editor

Easterners may look to Georgia for their peaches, but generous Oregon—glorious Willamette Valley—produces enough of the luxurious fruit for us, and no amount of southern accent could improve them.

The season for peaches is usually marked by a flurry of canning, stepped-up fresh fruit eating and the appearance of peach pies and shortcakes.

The fresh peach season is all too brief for most, but good use can be made of this popular fruit, either fresh or cooked.

In salads, as dessert or morning fruit—peaches are satisfactory any time of day served fresh. They're good too with other fruits, in pudding, merely sweetened in pie, or served up in tapioca cream like this dessert.

PEACH PUDDING PIE

- 3 tablespoons quick-cooking tapioca
- 1/2 cup granulated sugar
- 1/2 cup firmly packed brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon (optional)
- 3 cups sliced fresh peaches
- 1 cup water
- 1 to 2 tablespoons lemon juice

Combine tapioca, sugars, salt, cinnamon, peaches and water in a saucepan. Cook and stir over medium heat until mixture comes a boil. Remove from heat and stir in lemon juice. Cool, stirring once after 15 to 20 minutes. Pour into large serving dish or individual dessert dishes. Before serving, top with small Pastry Cut-Outs. Or if pastry is cut the size of the serving dish, put one piece of pastry in dish, fill with pudding, and top with remaining pastry. Cut in squares or wedges to serve. Makes about 3 1/2 cups pudding, or 6 servings.

Pastry Cut-Outs:

Prepare half recipe of pie crust. Roll pastry 1/4 inch thick. Cut out 2-inch designs, using a cookie cutter or paper pattern and sharp knife, or cut pastry into 2 pieces, each the size of the serving dish to be used. If desired, sprinkle pastry lightly with a sugar-cinnamon mixture. (Use 1 tablespoon sugar and 1/4 teaspoon cinnamon.) Place on a baking sheet and bake in a hot oven (425°) 8 to 10 minutes, or until lightly browned. Cool before serving.

Though the flavor of canned peaches can't be beat, the appearance may be made even better if color contrast is used in the recipe. Here is the suggestion which might be just what you're looking for by way of company fruits for winter use.

COLORFUL CANNED PEACHES

- 1 cup granulated sugar
- 16 to 20 maraschino cherries
- 2 cups water
- 8 to 10 peaches

Measure sugar and water into a saucepan. Bring to a boil, stirring until sugar is dissolved. Keep syrup simmering hot until ready to use, but do not let it boil down. This makes about 2 1/2 cups medium syrup.

Use firm-ripe peaches, free from bruises. Dip in boiling water for about 30 seconds to loosen skins, then dip into cold water. Slice peaches into halves; pit and slip off skins. Drop fruit into cold salt-vinegar water (1 teaspoon each salt and vinegar to 1 quart water) to prevent darkening; rinse off in fresh water before canning.

Drain cherries well; place one in center of each peach half. Put peaches into hot sterilized jars (pint or half-pint), leaving 1/2 inch head space. Cover with boiling syrup, removing air bubbles if necessary. Adjust lids. Process 20 to 30 minutes in boiling water bath. Fills about 4 pints, depending on size of peaches.

Peaches and plums are an especially fine twosome when they're in a jam. The mixture is a delicious spread for breads or a zippy accompaniment for meats. So while these two popular fruits are abundant, try this recipe for making jam with prepared pectin which replaces the element missing in both these fruits.

PEACH AND PLUM JAM

- 5 cups prepared fruit (about 2 lbs. ripe peaches and 1 1/2 lbs. ripe plums)
- 6 cups (2 lbs. 10 oz.) sugar
- 1 box (2 1/2 oz.) powdered fruit pectin

Peel and pit about 2 pounds fully ripe peaches. Chop very fine or grind. Pit (do not peel) about 1 1/2 pounds fully ripe plums. Cut in small pieces and chop. Combine fruits and measure 5 cups into a very large saucepan. Measure sugar and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly. To prevent floating fruit, ladle quickly into glasses. Cover jam at once with 1/4 inch hot paraffin.

Avocados Go In Pretty Appetizer

Diced avocado is dressed with a partially frozen mixture of apricot nectar and lemon juice to make an extraordinarily pleasing Frosted Avocado Appetizer. When you're shopping for avocados, be on the lookout for summer varieties—they're thick skinned and some are the familiar pear-shape while others are roundish.

FROSTED AVOCADO APPETIZER

- 1 cup apricot whole fruit nectar
- 2 tablespoons lemon juice
- 1 cup diced avocado

Lemon juice for avocado: Blend nectar and lemon juice in freezing compartment and freeze until mushy, about 1 to 1 1/2 hours, stirring occasionally with a fork. Cut avocado into halves lengthwise and remove seed and skin. Dice fruit and sprinkle with lemon juice. Arrange in four chilled cocktail glasses and top with frozen nectar. Serves 4.



Fresh peaches join tapioca to make a good dessert for this time of year. The Peach Pudding Pie might be made from canned peaches later in the season. Tapioca, peaches and a dash of lemon juice cook a few minutes and are seasoned and cooled, the cooked rounds of pastry are added when served.

Shortcake Is for Just Any Season

Probably no one dessert is more popular in summer than fresh strawberry shortcake. And with frozen strawberries always available anytime is the time to try this super-deluxe shortcake made with hot-from-the-oven bran shortcake biscuits. The biscuits, made with whole bran cereal, have a rich nutty flavor, good moist texture, and make a wonderful taste combination with fresh sweetened berries. Simple to make, they require just a 10 minute baking period.

BRAN SHORTCAKE BISCUITS

- 1/2 cup ready-to-eat bran
- 1 egg, well-beaten
- 1/2 cup milk
- 1 1/2 cups sifted flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1/2 cup shortening
- 1 tablespoon butter or margarine, melted

Combine bran, egg and milk; let stand until most of moisture is taken up. Sift together flour, baking powder, salt and sugar. Cut in shortening until mixture resembles coarse corn meal. Add all-bran mixture and stir only until combined. Turn dough out on lightly floured board and knead gently a few times. Roll out to 1/4 inch in thickness; cut with floured 2 1/2-inch biscuit cutter. Place half the biscuits on ungreased baking sheet; brush with melted butter and top with remaining biscuits. Bake in very hot oven (450° F.) about 10 minutes. Split and serve with sweetened fresh or frozen strawberries between halves and on top. Yield: 8 shortcakes.

Soups Good on Hot, Cold Days

Onion soup leads an interesting double life. Served piping hot and fragrant with grated cheese, it is perfect on a cold day but on a warm day, and there are still quite a few in view, it can be magically transformed into a delicious chilled soup.

The magic is accomplished by combining a package of onion soup mix with tomato juice, water and diced celery in a jar. This is chilled in the refrigerator for a couple of hours. Then just before serving, the mixture is strained and a cup of sour cream is added.

The end result is a rich, smooth, creamy soup permeated with the savory essence of the rich, beef-flavored stock and golden toasted onions that make up the onion soup mix.

Try this new chilled soup to perk up flagging appetites. You'll find it an easy soup to make without ever going near the stove.

SCOTCH BROTH

- 1 package onion soup mix
- 2 small stalks celery, cut in 1-inch pieces
- 1 cup commercial sour cream

Combine tomato juice, water, onion soup mix, and celery in a 2-quart jar. Chill in refrigerator 1 to 2 hours. Strain into bowl and blend in sour cream. Makes 6-8 servings.

COTTAGE MEAT PIE

- 1 1/2 cups cubed cooked meat
- 2 cans (2 1/2 cups) condensed Scotch broth
- 1/2 cup water
- 2 cups seasoned mashed potatoes

Combine meat, soup and water; simmer 5 minutes. Place in a large casserole; cover with mashed potatoes. Bake in a hot oven (400° F.) for 15 minutes. 6 servings.

SUMMER TOMATO-ONION SOUP

- 1 quart tomato juice
- 1 1/2 cups water

RIGHT mornin' 'til night

BOYD'S COFFEE

IT REALLY GOES FARTHER, TOO!

Limas, Mushrooms In Curry Sauce

In place of a green vegetable or a salad as an accompaniment to meat, serve Sancy Curried Limas. They eat well with frankfurters, hamburgers, shish kabob and roasts. Diced onion, mushroom soup and curry powder give delectable flavor to cooked large butter beans.

SAUCY CURRIED LIMAS

- 1 diced onion
- 1 1/2 tablespoons butter or margarine
- 2 tablespoons curry powder
- 1 (10 1/2 or 11-ounce) can condensed cream of mushroom soup
- 1/2 cup milk
- 3 cups cooked large dry limas
- Mince 1 parsley

Saute onion in butter until soft and golden in color. Blend in curry powder and heat a few minutes. Stir in soup and gradually blend in milk. Heat thoroughly. Put lima beans in small casserole or individual baking dishes. Cover with sauce. Bake in moderate oven (350 degrees F.) about 20 minutes. Sprinkle top with parsley. Serves 4. About 1 1/2 cups before cooking.

GREEN AND GOLD

Top carrot slaw with lots of minced green parsley or chives.

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Recipe

Occident Flour-Nesbitt's Orange Drink ORANGE DROP COOKIES

Yield: 4 1/2 dozen cookies

Oven temperature: 425°. Bake 6 to 8 minutes

- 1 cup raisins
- 1/2 cup Nesbitt's Orange Drink
- 1/2 cup shortening
- 1/2 cup granulated sugar
- 1/2 cup firmly packed brown sugar
- 1 egg
- 2 1/2 cups sifted OCCIDENT All-Purpose Flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 cup chopped nuts

1. Soak raisins in Nesbitt's Orange Drink for 10 minutes, drain and save.
2. Cream together well the shortening, sugars and egg (at least 1 minute at creaming speed).
3. Add sifted dry ingredients alternately with the drained Nesbitt's mix until blended.
4. Stir in raisins, and nuts.
5. Drop from teaspoon onto greased baking sheet. Bake.

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by *Dwain Caplan*

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