



This frozen pie takes a chocolate-coffee-nut pastry and a filling featuring the same flavors. Whipped cream furnishes the richness.

### Bisque Pie Frozen for Top Flavor

with 2 cut — This Frozen Truly "magnificent" is this Mocha Bisque Pie. It's a party with a frozen Mocha Bisque filling set in a Mocha Pecan Pie Crust. The Mocha filling has tiny pieces of chocolate all through it, a simple technique when you know it. Melted semi-sweet chocolate morsels are poured in a thin stream into the chilled filling to form the little flecks of chocolate. The Mocha Pecan Crust is achieved by the new "water-whip" shortening pastry method. Details to be treasured are all in these recipes.

**MOCHA BISQUE PIE**  
 1/2 cup less 1 tablespoon shortening  
 2 teaspoons instant cocoa  
 1 teaspoon instant coffee  
 2 tablespoons boiling water  
 1 teaspoon milk  
 1/4 cups sifted all-purpose flour

1/2 teaspoon salt  
 4 tablespoons chopped pecans  
 Put shortening in mixing bowl. Dissolve instant cocoa and instant coffee in boiling water. Add to shortening. Add milk, whip with fork till a thick, smooth mixture is formed. Sift flour and salt onto shortening-whip. Stir into a dough. Pick up and work till smooth. Roll between 2 12" squares of waxed paper into a circle 12" thick. Peel off top paper. Sprinkle 2 tablespoons pecans over pastry, leaving a 1" border plain. Re-cover with paper. Gently roll pecans into dough. Invert. Repeat process with remaining pecans. Peel off top paper. Invert pastry into a 9" pie pan. Remove paper; fit pastry into pan. Trim 1/2" beyond pan. Turn back even with pan. Prick shell all over with fork. Bake in very hot oven 350 F., 12 to 16 minutes.

**MOCHA BISQUE FILLING**  
 1/2 pound marshmallows (16)  
 1/2 cup water  
 1/2 cup instant coffee  
 1/2 teaspoon salt  
 3 egg yolks, beaten slightly  
 1 cup heavy cream, whipped  
 1 6-ounce package (1 cup) semi-sweet chocolate morsels  
 1 tablespoon shortening  
 3 egg whites  
 1/2 teaspoon almond extract  
 1 teaspoon vanilla  
 1 cup light brown sugar, firmly packed

Set refrigerator at coldest point. Combine and melt over moderate heat, stirring constantly, the marshmallows, water, instant coffee and salt. Stir coffee mixture rapidly into beaten egg yolks. Cook over moderate heat 1 min., stirring constantly. Let cool approximately 10 minutes. Fold in heavy cream and freeze till firm. Combine and melt over hot (not boiling) water the semi-sweet chocolate, and shortening. Beat egg whites, almond extract and vanilla till stiff but not dry. Beat in sugar gradually till stiff and satiny; reserve. Turn frozen mixture into chilled bowl. Stir till smooth but not melted. Pour in this stream, stirring constantly, the melted semi-sweet, to form "chips". Fold in the egg white mixture. Pour in cooled pie shell. Freeze till firm.

### Noodles Join Flaked Fish

Almost any fish of your choice can be used in this dish with noodles.

**FISH AND NOODLES**  
 3 tablespoons chopped onion  
 1/2 cup diced celery  
 1 tablespoon cooking fat or oil  
 1/2 teaspoon salt  
 Pepper  
 1 1/2 cups cooked or canned tomatoes  
 1 1/2 cups cooked noodles  
 2 cups flaked cooked fish  
 Crumbs mixed with melted butter or margarine  
 Cook onion and celery in fat or oil a few minutes. Add salt, pepper, and tomatoes and heat to boiling. Put alternate layers of noodles, fish, and hot tomato mixture into a greased baking dish. Top with crumbs. Bake 350° (moderate oven) 30 minutes or until the mixture is heated through and the

**EXTRA GOOD**  
 Next time you boil tomatoes, sprinkle the cut halves with sugar as well as salt and pepper.

## The Statesman's Food SECTION

### Good Lunches for School Children Real Necessity

Time again to think about school lunches. For those thousands of youngsters who come home at noon, we've planned a lunch that's really worth the trip: an easy meal with a savory soup that tastes as though it's been simmering for hours.

Served with this New Way Ham Bone Soup, a favorite salad and hot buttered scones or biscuits round out a main course to satisfy the hungriest of appetites. For dessert there's chilled canned dark sweet cherries with cookies, and, of course, you're serving milk.

**New Way Ham Bone Soup**  
 1 small onion  
 1/2 cup cubed canned ham  
 1 tablespoon butter, or margarine  
 1 can condensed green pea soup  
 1 cup water  
 1/4 teaspoon thyme  
 1/4 light cream  
 Cook chopped onion and ham in butter until onion is tender but not brown. Add soup, water and thyme; mix until smooth. Simmer about 10 minutes. Add cream; heat and serve. Four servings.

**CHEESE RABBIT**  
 3 tablespoons butter or margarine  
 3 tablespoons flour  
 1 tablespoon finely chopped onion  
 1/4 teaspoon salt  
 1/4 teaspoon powdered dry mustard  
 Paprika, if desired  
 1 1/2 cups milk  
 1/2 pound cheese, ground or grated (1 1/2 cups)  
 1 egg, beaten  
 Melt butter or margarine and blend in flour, onion, and seasoning. Add milk slowly. Cook over low heat until thickened, stirring constantly.  
 Remove from heat and add cheese.

Pour a little of the sauce into the beaten egg, then pour all back into the sauce. Stir and cook 2 or 3 minutes longer, until cheese is melted. Serve on toast or crackers.

**MINTED PRUNES**  
 Minted prunes topped with soft vanilla ice cream make a delicious dessert. Cover prunes with water and cook tender. Add some mint pillow candies and chill overnight.

### Sweet Milk Makes Richer Macaroons

Brownies or macaroons easy to make with sweetened condensed milk, so they don't really put a burden on the chief cook. The macaroons are one of those magic combinations — just shredded coconut and sweetened condensed milk — that need no eggs, sugar, shortening or flour. The brownies, too, are quick and easy to make. With all the delicious canned and frozen fruit juices available, with cherries, mint, lime, lemon and orange slices for garnish, there is almost endless variety to the fruit juice beverages you can concoct. Tea adds good tang occasionally to fruit punch, and fresh berries, crushed and strained, add flavor and color.

**COCONUT MACAROONS**  
 2-3 cup (1/2 can) sweetened condensed milk  
 3 cups shredded coconut  
 1 teaspoon vanilla  
 Mix together sweetened condensed milk, coconut and vanilla. Drop by teaspoonfuls on well-greased baking sheet, about 1 inch apart. Bake in moderate oven, (350 F.) until a delicate brown, about 8 to 10 minutes. Remove from pan at once.

**GOLD RUSH BROWNIES**  
 2 cups firmly packed coarse graham cracker crumbs (about 18 crackers)  
 1 package (8 oz.) semi-sweet chocolate pieces  
 1/2 cup coarsely chopped nut meats  
 1-3 cups (1 1/2-oz. can) sweetened condensed milk  
 Mix together graham cracker crumbs, chocolate pieces and nut meats. Blend in sweetened condensed milk. Pour into an eight by eight by two inch square pan which has been greased and the bottom lined with waxed paper and greased again. Bake in moderate oven (350 F.) until top is golden brown, about 40 minutes. Remove from oven. Let stand in pan 10 minutes. Turn out from pan. Remove waxed paper and cut into bars or squares. Cool.

**REGULAR INGREDIENT**  
 There are plenty of avocados in the markets. You'll recognize them by their rough, dark skins. Make them a regular ingredient for your tossed green salads.

**USE IT OFTEN**  
 Leftover ham in the refrigerator? Cut some of it in fine strips and toss it into a vegetable salad; slice some of it into small cubes and add to an omelet.

### Big Task Made Faster, Easier

Making sandwiches for the crowd can be easy with this new method of preparing fillings ahead. All the ingredients for a cheese or meat filling, complete with zesty seasonings that make sandwiches unusual fare, are combined ahead of time. Then each filling is shaped like a log or pressed into a loaf pan and chilled. When it's sandwich-making time, the cheese or liver pate log can be evenly sliced and each slice used as the filling for an enticing sandwich.

**CHEESE LOG**  
 1 pound Cheddar cheese grated  
 2 tablespoons minced onion  
 1/2 cup pickle relish  
 2 tablespoons minced pimientos  
 2 tablespoons minced stuffed olives  
 1 cup fine bread crumbs  
 1/2 cup mayonnaise

Combine all ingredients. Mix until well-blended. Shape into a log or press into a small loaf pan. Chill. Slice and use to fill about 10 sandwiches.

**LIVER PATE LOG**  
 1 pound liverwurst  
 1 3-oz. package cream cheese  
 1/2 cup ketchup  
 2 tablespoons pickle relish, drained  
 1 teaspoon Worcestershire sauce  
 1 teaspoon minced onion  
 Mash liverwurst with a fork. Beat in remaining ingredients until smooth. Place on waxed paper and shape into a log or press into a small loaf pan. Chill. Slice and use to fill 6 to 8 sandwiches.

Keep a few cans of crisp walnuts on hand for your summer cooking. Walnuts are perfect to use in salads, sandwiches and cookies.



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## CALO DOG AND CAT FOOD

\*A blend of fresh meat by-products, fresh ground bone, fresh horse meat and fresh meat.

### Sausage Goes With Cornbread

Keep a can of sausages on the shelf for just such dishes as this: **SAUSAGE AND SOUTHERN SPOONBREAD**  
 10-ounce can fried pork sausage  
 1 cup corn meal  
 2 cups milk  
 1 teaspoon salt  
 1 teaspoon baking powder  
 2 tablespoons melted shortening or salad oil  
 1 cup milk

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I'm really excited about the amazing, new, two-day "Blitz" diet featured in the current issue of Coronet Magazine. It's so simple, so easy to follow and a wonderful way to drop two to five pounds in a real hurry. Best of all, I get to eat lots and lots of Carnation Cottage Cheese—one of my favorite dairy foods.



When you're eating cottage cheese at every meal (as you do on this diet), flavor is mighty important. And Carnation Cottage Cheese has flavor so fine, so fresh, you'll enjoy it straight from the carton. Only Carnation could make it so good!

Of course, the "Blitz" diet lasts only two days, but Carnation Cottage Cheese is a year-round favorite at our house. We enjoy its tangy delicate goodness almost every day. For example, here are some of our favorite low-calorie summer and winter salads:



**WINTER SALADS**  
 Individual Tomato Aspic rings filled with Carnation Cottage Cheese and then garnished with chopped pimientos, stuffed olives or paprika.  
 ...or, pear halves filled with Carnation Cottage Cheese topped with chopped dates.



**SUMMER SALADS**  
 Fresh tomatoes stuffed with Carnation Cottage Cheese, chopped celery and radishes.  
 ...or, Carnation Cottage Cheese surrounded by an assortment of fresh, choice summer fruits.

I call Carnation Cottage Cheese my "wonder food." No other ready-to-eat dish gives you so much balanced nourishment, so much protein, for so few calories.



...waistline, that is. Even a husband has to watch it now and then. Mine loves the new "Blitz" diet because it's so short, so very simple, so wonderfully effective. What's more, he feels so well-fed, he doesn't miss fattening desserts.

Dieting or not... you'll love the fine, full flavor of Carnation Cottage Cheese. Pick up a carton or two next time you're shopping in your favorite market, or ask your Carnation milkman to leave some next delivery.



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IN HOUSE CLEANING, as well as in laundering, Clorox works four ways! It disinfects, deodorizes, bleaches and removes dinginess and stains...makes your home hygienically cleaner, safer for your family's health!



Hold that line  
 ...waistline, that is. Even a husband has to watch it now and then. Mine loves the new "Blitz" diet because it's so short, so very simple, so wonderfully effective. What's more, he feels so well-fed, he doesn't miss fattening desserts.