

# Food SECTION

## After Party Scramble Is Novel Idea

Party's over, guests all gone and here we are again with the same old post-party puzzle. What to do with left-over munchables—those foolish little fistfuls of corn crisps and pretzels, cheese curls and cocktail crackers, peanuts and more peanuts sitting sadly in their snack bowls?

Nothing to it. Mother Scramble them all together for the night. Tomorrow let the Juniors take over. In an hour they'll have whipped up enough Peanut Candy Bar Crisps to supply lunch, bag treats and after school snacks for a week!

All they'll need extra for these glossy, glamorous left-overs is a couple or more nickel-size peanut-chocolate candy bars (the number depending on the quantity of crisps), plus a double boiler and waxed paper. If you've shrouded yourself, or sparkly colored shot left over from Christmas cookie decorations, round these up too. Any bread sticks on hand? Add a few to your collection of crisps.

**PEANUT CANDY BAR CRISPS**  
Cut 2 to 4 peanut-chocolate candy bars (nickel-size) into chunks and place in the top of a double boiler. Melt over boiling water. Stir occasionally until caramel centers are completely dissolved. Keep hot. One at a time, dip slim pretzel sticks half their length into the melted candy, using a knife to help with the coating. Roll at once in coarsely broken peanuts, shredded coconut or crisp cereal flakes or shreds. Or sprinkle with bright cookie shant. Place on waxed paper till firm. If the candy mixture is too thick, add water, a few drops at a time, until of coating consistency.

For variety, dunk other crunchy snack treats up to their middles—chubby pretzel chunks, wide corn crisps, puffy cheese curls or long bread sticks broken in half. Hold bowknot pretzels with finger tips and dip one face only. Spoon candy mixture onto the centers of savory little crackers of round, finger, or triangle shapes, starting each mound with peanut halves.

**CANDY BAR WAFERWICHES**  
Spread melted peanut-chocolate candy bar mixture between pairs of salted wafers. Serve for snacks or a sweet dessert.

**PEANUT CANDY DOUGHNUTS**  
Roll fresh doughnut rings or sticks in confectioners sugar. Place on waxed paper. Drizzle hot peanut-chocolate candy bar mixture over their tops. Sprinkle with chopped peanuts.

Being economy minded, you likely bought these candy bars in a family-size box of 6, so maybe you now have a couple to spare. Hide them away till the next time you plan ice cream for dessert, then swirl it with a luscious new flavor.

**CANDY BAR ICE CREAM**  
Chop 2 nickel-size peanut-chocolate candy bars into very small



Up and brown, this Italian yeast bread is a wonderful one to make some nice chilly day when you get a creative urge. The egg white in the recipe adds some extra lightness and good flavor. Serve it hot with garlic butter, or cold with plain butter, it's good either way.

## Yeast Bread From Italy

Try your hand at baking Italian Bread. The shiny golden crust makes a loaf of this bread a pleasure to see. Inside that crust is the hearty flavor that makes breads of this sort so appealing. Italian Bread is good warm or cooled. To make hot garlic bread of it, rub the bottom and sides of a small bowl with a cut clove of garlic; then cream butter or margarine in the bowl. Or, cream a dash of garlic powder into the butter. Cut the loaf diagonally in thick slices down to, but not through the bottom crust. Spread the cut surfaces with the garlic butter. Wrap the entire loaf in aluminum foil and heat in a moderate oven.

**ITALIAN BREAD**  
2 packages yeast, compressed or dry  
1/2 cup water (lukewarm for compressed yeast, warm for dry)  
2 cups boiling water  
2 tablespoons shortening  
2 tablespoons sugar  
1 teaspoon salt  
6 cups sifted enriched flour (about)  
1 egg white  
1 tablespoon water

Soften yeast in 1/2 cup water. To boiling water, add shortening, bits. Let one quart of vanilla ice cream stand at room temperature until slightly softened. Turn out into a large bowl and sprinkle with chopped candy bars. Stir in the candy just enough to marble it through the cream. Repack in carton or deep freezing tray and refreeze until firm. Or sprinkle chopped candy bar or crushed peanut brittle over servings of peppermint stick ice cream.

**RICE-EGG STRATA**  
1 1/2 cups cooked rice, warm  
1 cup sharp Cheddar cheese, grated  
1/2 cup butter or margarine melted  
1 cup diced celery  
1/2 cup chopped onion  
1/2 teaspoon salt  
1/2 teaspoon poultry seasoning  
1/2 teaspoon pepper  
1/2 teaspoon ground mace  
1 cup kidney beans, drained  
1 cup kernel corn, drained

**Topping**  
3 tablespoons flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
3 eggs, well beaten  
1 cup milk  
2 tablespoons butter or margarine, melted

Arrange warm rice in bottom of greased baking pan; cover with grated cheese. Cook celery and onions in melted butter until softened. Add seasonings, kidney beans and corn. Mix thoroughly and arrange over rice and cheese layers. Add dry ingredients for topping to eggs; beat until smooth. Combine with milk and melted butter; pour over all. Bake in hot oven (450 degrees) about 30 minutes or until top is golden. Garnish with slices of hard-cooked egg. Serve hot to six.

## Easter Egg Tree Project For Family

By HELEN TIRPAK  
County Extension Agent

Maybe its nostalgia, but I think it's good that we are back into the family projects of doing something ourselves for special seasons and celebrations. Some of these projects are especially valuable as opportunities for creative activity for children. So much of the challenge has been removed from the paper dolls that punch out, the ready-made toys, the game rules that bind, that children have limited opportunities to be imaginative and creative.

Making an Easter Egg Tree could be fun for the family and might be a beginning of a custom that will be cherished by the whole family.

**Old Time**  
The Easter Egg Tree—a plant, branch or shrub hung with decorated eggs, began as an Old World Custom to display eggs received from friends as tokens of good wishes. Since these "greeting eggs" were elaborately trimmed and kept for a long time, empty egg shells were used.

You can make your own Easter Egg Tree. Since this is National Egg Month and eggs are plentiful and economical, you can start saving egg shells now by "blowing" eggs as you are using them for baking. Takes a little extra time, but the enjoyment and satisfaction from the end result will make it worthwhile. To blow eggs, prick a hole in both ends of the egg, about one-eighth of an inch in diameter. Blow gently into hole at large end and drain. Rinse shell in cold water and dry.

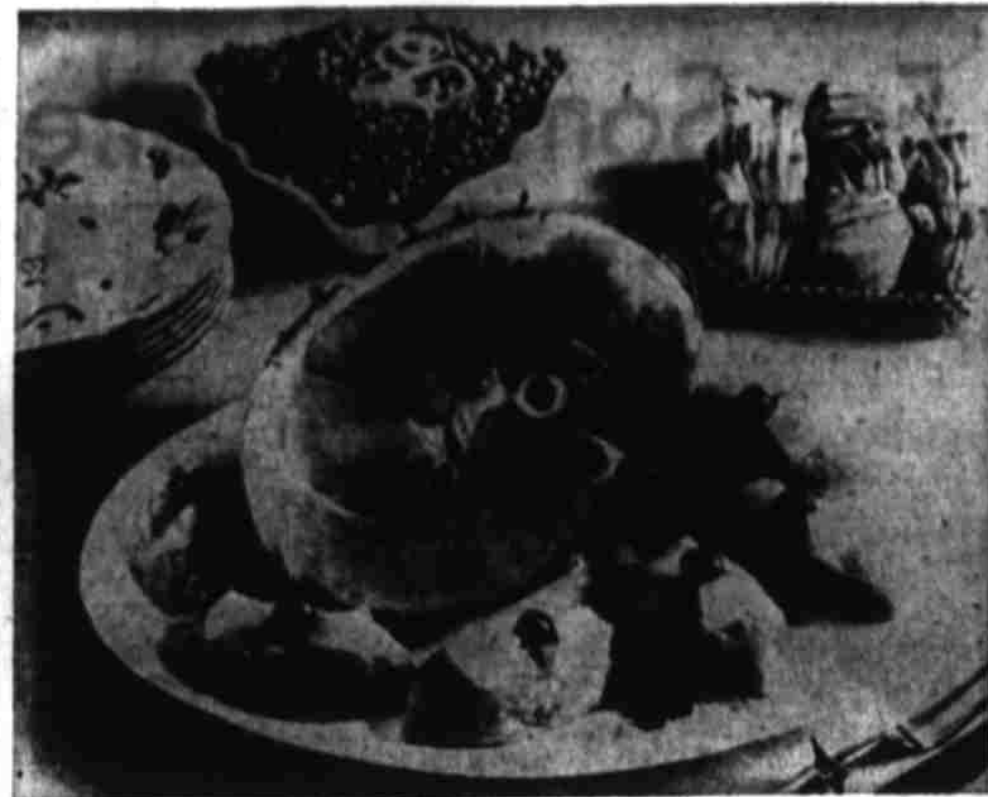
Then comes the fun! Using dye, crayons, paper ribbon, felt, and fancy trimmings, decorate the eggs. Small children may enjoy making faces and animals by pasting cut out features on the shells. Let them be creative and remember that adult standards can often discourage originality. Older children and adults may enjoy trying geometrical designs.

Give ribbon or string to egg and hang on your Easter Egg Tree. Branches which have been painted white make a very effective tree. You will enjoy both the making and the display of this individualized family project.

**Eggs Rice in Layered Dish**  
Rice, cheese, corn, kidney beans, eggs, all the ingredients, intriguingly seasoned, of a well-balanced, meatless meal are layered in one shallow casserole.

**APPLE FLAVOR**  
Chopped raw apple added to waffle batter just before baking is delicious.

**FOR DESSERT**  
Try substituting your stale cake crumbs in a bread pudding recipe, cutting the usual amount of sugar.



Combine yams with corn flakes, make into patties and cook in butter over low heat until nicely browned. Serve them with baked ham and you've a delicious main dish for any company meal. Or, combine the yams with fruits and bake in a baking dish.

## Yams, Fruit Combined In Baked Dish

Here is a special supper party menu you might enjoy having this very night. Yams, golden and delicious, are mashed and then molded to their original shape, baked, and placed around a savory ham roast. Tender green peas topped with onion rings, hot rolls, a favorite beverage and southern pecan pie go along with this tasty meal.

This is a supper deluxe and one you can enjoy now while fresh yams are abundant. This vitamin-rich yam is delicious and moist-

textured with no strings attached. Texture, flavor and color are all important features of the yam, making it one of the most popular for supperservice.

**Louisiana Yams Imperial**  
6 medium-sized yams, cooked, pared and mashed  
1/4 cup, firmly packed brown sugar  
1/4 cup all-purpose flour  
1 teaspoon ginger  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg

6 maraschino cherries, drained  
1 8-ounce can sliced pineapple, drained and cut in thirds  
Combine yams, sugar, flour, ginger, cinnamon and nutmeg; mix well. Arrange mixture into 6 yam shapes. Place in lightly greased shallow baking dish. Top with a cherry and two wedges of pineapple. Bake in moderate oven (350 degrees) 30 minutes. Makes 6 servings.

## Take It From Me.....

Old recipes usually seem better than new, especially if they have their origin in the Old Country. Such a recipe is the one for a spaghetti sauce that now comes in cans. This recipe is said to have originated in the Pausucci family in Pesaro, Italy some 300 years ago, and was given the manufacturer by his mother.

Because the sauce must be added to the spaghetti just before it is served, Jenos' product comes in two cans sold as one.

And just to add more interest to the product there's a choice of sauces, featuring meat balls, mushrooms or meatless. Parmesan cheese comes in the container too, ready to be sprinkled on the dish.



## Royal Salad Creamy, Fresh

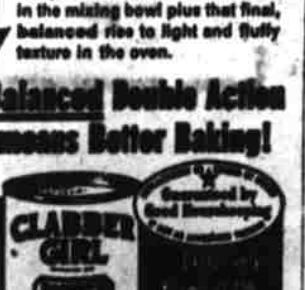
For a quick luncheon that won't strain your calorie-budget, serve Peach Salad Royal juicy canned cling peach halves topped with cottage cheese and maraschino cherries. Serve the salad with raisin cinnamon toast and hot tea.

**PEACH SALAD ROYAL**  
4 canned cling peach halves  
1 cup cottage cheese  
Lettuce  
4 maraschino cherries  
Cinnamon raisin toast

**Toast Gets the Glamor Touch**  
Toast can be a lovely treat when served as honey-orange toast. Combine 1/2 cup of honey with 2 tablespoons orange marmalade. Lay toast on a cookie sheet. Spread with honey-orange mixture. Heat under low broiler heat for about 2 minutes. Serve bubbling hot.

**JUST RIGHT**  
Bread dough is sufficiently kneaded when it no longer sticks to the board, feels smooth and springy and resists pressure of hands.

**THE MOST IMPORTANT THING about Baking**  
It's the balance of ingredients in baking powder that governs its leavening action. Only when these are scientifically balanced can you be sure of uniform action in the mixing bowl plus that final, balanced rise to light and fluffy texture in the oven.



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