

# Why Not Try These Rabbit Recipes?

**DORRIS BORSET**  
The rabbit has won a per-  
centage on the American  
menu. Not only does it add  
to the menu, it also has  
distinct advantages of its  
own.

tender. Serves 3 or 4. Serve on a  
bed of boiled rice with brown  
gravy.  
To make the brown gravy, drain  
off all fat remaining in pan ex-  
cept 3 tablespoons. Blend in 3  
tablespoons flour, 3/4 teaspoon salt  
and 1/2 teaspoon pepper. Cook,  
stirring until brown. Stir in 1 1/2  
cups of water or rabbit stock.  
Boil 2 mins., stirring constantly.  
Serve at once.

**Tasty Rabbit Pot Pie**  
1 3/4 to 2 lbs. dressed rabbit  
3 cups boiling water  
3 tablespoons butter or other  
fat  
3 tablespoons chopped onion  
1 3/4 teaspoons salt  
1/2 cup diced green pepper  
3 tablespoons flour  
3/4 teaspoon pepper  
Wash rabbit and cut into pieces  
for serving. Cover and cook slow-

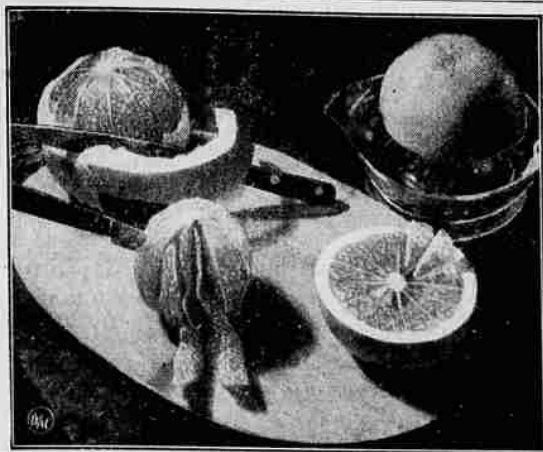
ly in boiling water to which 1  
teaspoon salt has been added for  
1 1/2 hours, or until tender. Drain  
and save broth. Remove meat  
from bones and dice. Melt butter  
in saucepan. Add onion and green  
pepper and cook 5 minutes, or  
until tender. Blend in flour, salt  
and pepper. Stir in broth and boil  
2 minutes. Add rabbit meat and  
heat thoroughly. Pour into baking  
dish. Cover with pot pie crust.  
(Use your favorite pie crust  
recipe.) Bake in hot oven (425°  
F.) for 20 minutes, or until crust  
is brown. Serve at once. Serves 4.

**Tangy Hassenpfeffer**  
1 3/4 to 2 lbs. dressed rabbit  
1 cup cider vinegar  
1 1/2 cups water  
2 teaspoons salt  
1/4 teaspoon pepper  
1 teaspoon whole cloves

2 teaspoons sugar  
6 bay leaves  
1 cup sliced onions  
6 tablespoons flour  
Wash and cut rabbit into pieces  
for serving. Put into enameled,  
china or glass bowl. Pour over the  
mixture of vinegar, water, salt,  
pepper, cloves, sugar, bay leaves  
and onions. Cover and let stand in  
refrigerator over night, or for 12  
hours. Take rabbit from liquid  
and drain. Roll in flour and  
brown in 1/4 inch of hot fat. Add  
liquid in which rabbit was soaked,  
cover tightly and simmer 1 hour,  
or until rabbit is tender. Serve  
with gravy remaining in pan,  
strained if desired. Serves 3 to 4.

**Savory Roast Rabbit**  
1 3/4 to 2 lbs. dressed rabbit  
1 1/4 teaspoons salt  
3 tablespoons butter or other  
fat  
3 tablespoons chopped onion  
3 tablespoons chopped green  
pepper  
3 cups day-old bread cubes  
1 slightly beaten egg  
1/2 cup milk  
1/2 teaspoon pepper  
2 tablespoons flour  
4 slices fat bacon  
1 cup boiling water

Wash and wipe rabbit with  
damp cloth. Sprinkle inside with  
1/4 teaspoon salt. Melt butter, add  
onion and green pepper and cook  
5 minutes, or until tender. Re-  
move from heat. Add bread cubes  
and beaten egg mixed with milk.  
Season with 1/2 teaspoon salt and  
few grains pepper. Fill rabbit  
with dressing and sew opening.  
Rub surface of rabbit with flour  
mixed with remaining salt and  
few grains pepper. Lay rabbit on  
side, cover with bacon and add  
water. Bake uncovered in moder-  
ate oven (350° F.) for 2 hours, or  
until tender, basting frequently.  
Garnish with whole carrots and  
onions filled with chopped  
spinach. Serves 3 or 4.



**WHAT'S FOR BREAKFAST, LUNCH, DINNER?** Why not grape-  
fruit? Let this versatile fruit take care of any number of menu  
spots. Time now to learn the variety of ways in which you can  
utilize this nutritious and delicious fruit, right now at its very  
best, and one of the best buys in town.

## Any Way You Cut It, in Halves, Juice Or in Sections, Grapefruits Good

Grapefruit halves, properly pre-  
pared, are one of America's favor-  
ite wake-up fruits. Many per-  
sons take their grapefruit without  
sugar; some use salt instead and  
insist that it brings out a wonder-  
fully different flavor. If your  
sweet-tooth is still insatiable,  
though, try your breakfast grape-  
fruit with sugar, honey, or  
molasses.

To fix a grapefruit half so that  
you can get the maximum pleas-  
ure from eating it, halve the fruit,  
then cut around each section loos-  
ening the fruit from the mem-  
brane. Do not cut around the  
entire outer edge of the fruit. If  
you wish to decorate the center

for special occasions, clip out the  
core with scissors.  
For a new taste treat, buy the  
small size grapefruit, halve, and  
ream just as you do oranges. Big  
beakers of fresh grapefruit juice  
are the world's most refreshing  
source of Vitamin C, and this time  
of year you need plenty of that  
to help build resistance to colds  
and other respiratory ailments.

For salads and fruit cups, sec-  
tion the plump juicy fruit. First  
peel like an apple (take care with  
the knife; grapefruit are bigger  
than other fruit—more economi-  
cal, too!). Remove all white mem-  
brane. Then remove section by  
section, over a bowl so that you  
catch all the good juice. Combine  
with greens, or with seafood, or  
other fruits, for the tangiest salads  
imaginable; mix with other fruits,  
or with canned or fresh shrimp or  
crabmeat for fruit cups. Use with  
fish, with ham or pork, as a  
garnish.

## Leaburg Brownies See Color Slides Of French Morocco

LEABURG — Brownie Scouts,  
Troop 86, met Feb. 18 at the home  
of their leader, Mrs. Cecil Mc-  
Fadden where a group of color  
slides of Casa Blanca and French  
Morocco was shown to the girls.  
These pictures were taken by Mr.  
McFadden on his recent trip to  
that port. The purpose in showing  
the slides was to work the World  
Friendship theme into the 1952  
Girl Scout project. The Brownies  
also are furnishing a baby layette  
for overseas shipment and gather-  
ing warm clothing for Korea.  
At the meeting of the Brownies  
next Monday arrangements have  
been made to take a field trip  
to Williams' Bakery and the  
Children's Hospital School at  
Eugene. Mrs. Clifford Ccabbree  
and Mrs. Frank Taylor will as-  
sist with transportation.  
Cecil McFadden is now enroute  
on the S. S. Java Mail to Yoko-  
hama, Kobe and Hong Kong. He  
is at present a radio officer in  
the Merchant Marine Service.

## Cheese and Walnuts Ideal Sandwich Filling

Our "Cheese and Walnut Fill-  
ing" is perfect for lunch box sand-  
wiches so keep it in mind for Len-  
ten fare. It's nourishing as can be  
with walnuts and grated cheese.  
Add a bit of celery for crunch,  
and mayonnaise to hold it to-  
gether.

## Cheese and Walnut Sandwich Filling

2/3 cup walnuts  
1 cup grated American cheese  
1/2 cup finely chopped celery  
1/4 cup mayonnaise  
Chop walnuts and blend with  
remaining ingredients. Makes 1 1/4  
cups filling.

Bake a meat loaf mixture in  
muffin cups and then serve with  
tomato sauce peppered up with a  
little prepared horseradish.

# Eugene Register-Guard

LANE COUNTY'S HOME NEWSPAPER  
SECTION B EUGENE, OREGON, THURSDAY, FEBRUARY 21, 1952 PAGE 21

## Gingerbread Favorite Of Many U.S. Presidents

Presidents are no different from  
other men. Washington, Lincoln  
and many of the presidents who  
followed have put their favorite  
foods on record. The surprise is  
how many of these great men of  
history agree on a favorite des-  
sert — gingerbread. Judging by  
the presidents, tangy hot ginger-  
bread is even more American than  
apple pie and ice cream. Through-  
out our early history, molasses was  
used for a spread for bread, as  
syrup and in cookies. But ginger-  
bread was the mainstay—it could  
be served as bread for breakfast  
and lunch, as a not-too-sweet  
dessert for dinner. The presidents  
joined the nation in enjoying this  
spicy treat.

## CHERRY CORDIAL

1 No. 2 can Bing cherries  
1/2 cup sugar  
1 teaspoon cornstarch  
Dash of salt  
Few drops almond extract  
1 quart vanilla ice cream  
Drain juice from cherries,  
measure 1/4 cup into saucepan,  
bring to boil. Combine sugar,  
cornstarch, and salt; add to boil-  
ing juice, stirring constantly.  
When juice is clear and slightly  
thickened, remove from heat; add  
almond extract and 1 cup pitted  
cherry halves, drained. Cool, stir-  
ring occasionally. Chill until serv-  
ing time. Pile ice cream into serv-  
ing dishes. Top with cherry sauce.  
Serves 6.

## Mustard and Cayenne Add Zip to Salads

Dry mustard and a speck of  
cayenne pepper provide an un-  
usual accent for the canned fruit  
cocktail used in these "Snow  
Queen Fruit Salads." Add the zip-  
py seasonings to a lemon-spiked  
gelatin and when it's thickened,  
fold in whipped cream, celery and  
the fruits.

## Gingerbread Tropicale

1/2 cup shortening  
1/2 cup sugar  
1 egg  
2 1/2 cups sifted enriched flour  
1 1/2 teaspoons baking soda  
1 teaspoon cinnamon  
1 teaspoon ginger  
1/2 teaspoon cloves  
1/2 teaspoon salt  
1 cup New Orleans molasses  
1 cup hot water

Cream together shortening and  
sugar. Add egg; beat well. Sift  
together flour, baking soda, cin-  
namon, ginger, cloves and salt.  
Combine molasses and water; add  
alternately with flour mixture to  
creamed mixture. Line 8"x8"x2"  
pan with greased waxed paper.  
Pour in batter. Bake at 350° F.  
(moderate oven) 50 to 60 mins.  
Cool 5 minutes. Remove from  
pan. Top with Tropical Frosting:  
1/4 cup butter  
1 1/2 cups sifted confectioners'  
sugar  
1 egg white  
1 teaspoon vanilla  
1 can moist-shred coconut

Cream butter with wooden  
spoon until fluffy. Add half the  
sugar and beat well. Add egg  
white and vanilla and beat until  
light and fluffy. Add remaining  
sugar gradually, beating well after  
each addition. If frosting seems to  
stiff, add a little light cream. Pile  
on gingerbread and sprinkle with  
coconut. Makes 9 servings.

## ONE-DISH SAUSAGE MEAL

Here's a one-dish sausage  
meal. Shape one pound of bulk  
pork sausage into six rolls and  
place them in a cold frying-pan.  
Add 2 or 3 tablespoons of water,  
cover and cook until the water  
evaporates, about 10 mins. Alter-  
nate layers of cooked macaroni  
seasoned with grated onion and  
sauerkraut in a casserole. Arrange  
the sausage rolls, wheel spoke  
fashion, over the top. Add 2 table-  
spoons of sausage drippings and  
bake in a moderate oven (350° F.)  
for 1 hour.

## Snow Queen Fruit Salads

2 cups canned fruit cocktail  
1 cup syrup from fruit cocktail  
1 envelope (1 tablespoon) plain  
gelatin  
1/2 cup cold water  
1/4 teaspoon salt  
1/4 teaspoon dry mustard  
Dash cayenne pepper  
1/4 cup lemon juice  
1/4 teaspoon grated lemon rind  
1/2 cup whipping cream  
1/2 cup chopped celery

Salad greens  
Drain fruit cocktail and heat  
syrup. Soften gelatin in water and  
dissolve in hot syrup. Blend in  
salt, mustard, cayenne, lemon  
juice and rind. Cool until slightly  
thickened. Whip cream until stiff  
and fold into gelatin mixture with  
1 cup fruit cocktail and celery.  
Turn into oiled molds and chill  
until firm. Unmold on salad  
greens and garnish with remain-  
ing fruit cocktail. Serves 6.

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## Ventriloquist To Entertain At Walterville

WALTERVILLE—The public is  
invited to attend a morning as-  
sembly Feb. 28, at the Walter-  
ville school. Clarence Bessert, ven-  
triloquist, with his puppets, Hector  
and Zeke, will entertain the  
children of the school and their  
neighbors and friends. An admis-  
sion fee will be required of both  
children and adults. A percentage  
of the proceeds goes into the stu-  
dent body fund.

## Kids Stampede for... Waddy Peanut Butter



## Walterville Epysterians Monday

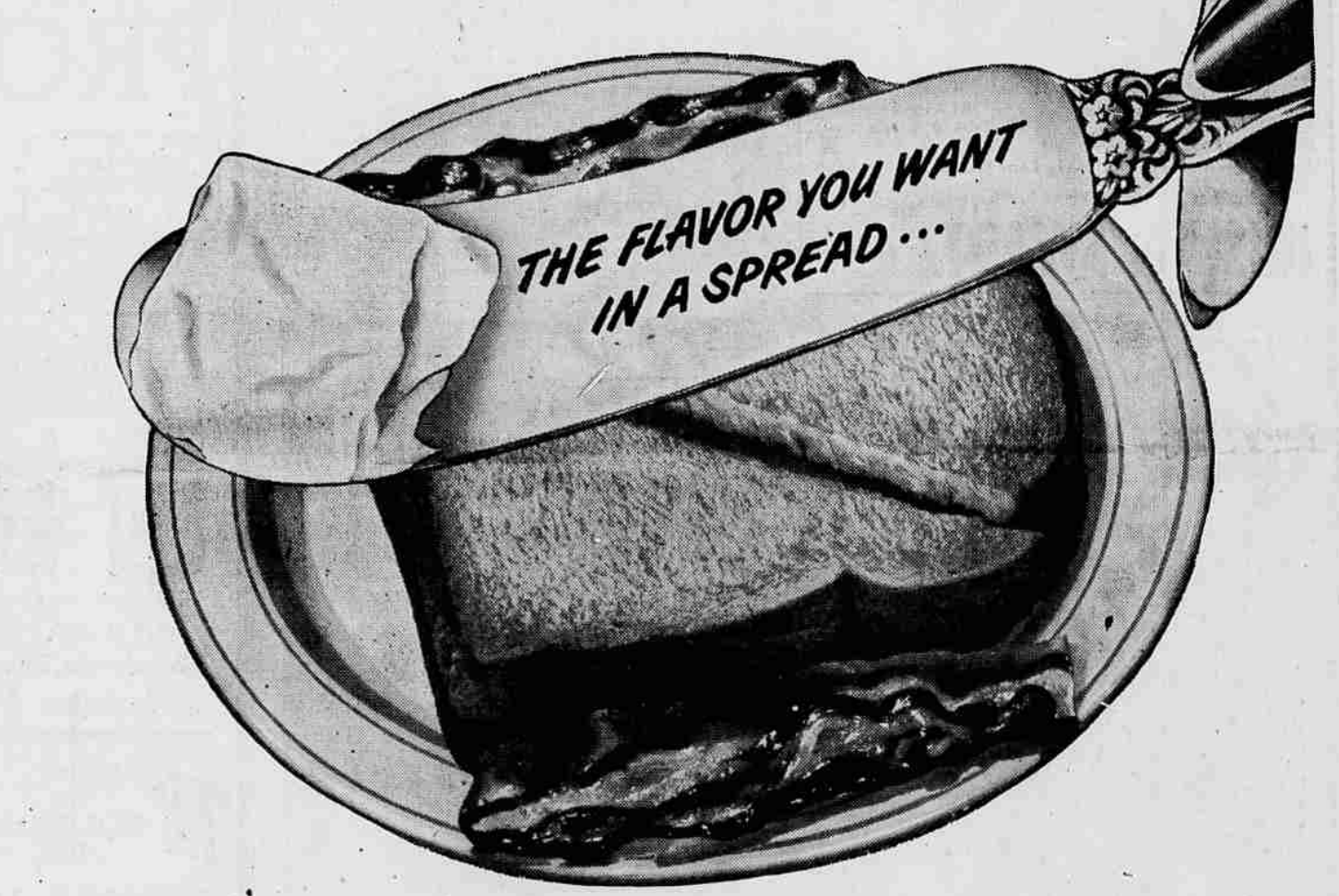
WALTERVILLE—Annual con-  
vivial meeting of the mem-  
bers of the Epysterian church  
place Monday evening.  
The dinner will be served  
at 7:30 and the business session  
will begin at 8. Following election  
of officers for the coming year  
plans for the coming year  
will be discussed. Pictures will be  
shown. Everyone is welcome.

## Cafeteria Monroe School Received

WALTERVILLE—The new Monroe  
School cafeteria, which  
opened Jan. 17, reports serving  
between 95 and 100  
lunches and seven teachers each  
day. The cafeteria is a  
model of modern design and  
equipment. Twenty meal tickets  
are sold every Thursday  
and the five meal tickets  
are punched as the tray is received.  
Balanced type A lunches  
are served from plastic trays.  
The menu may include  
broccoli soup, potato salad,  
beef, carrot and celery  
buttered scotch pudding and  
plum milk.  
Cooking is done in new  
steel and heavy alum-  
inum and on two Frigidaire  
refrigerators.  
The cafeteria is pro-  
vided in the multi-purpose  
room recently completed.  
The Fish and Mrs. Al Zei-  
ler are in charge.  
A gift of \$33.90 was re-  
ceived to the cafeteria with  
which to buy cooking utensils.  
The Square Dance Club made

## Guests at Roseburg Homes

ROSEBURG—Mr. and Mrs. Pat  
Louden, visited at  
the Louden home over the  
weekend.  
Mrs. Ralph Hapner of  
Eugene spent Sunday at the  
Louden home. Mr. Hapner  
is a member of Mrs. Dugan.



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Customer's name.....  
Address.....  
City..... Zone..... State.....