

Spices Make Cooking

(Continued from Page Seventeen)

for instance, parsley, chervil and chives; parsley, basil and chives; burnet, thyme and parsley. Fine herb combinations are mingled, finely-chopped and tossed into food just before serving, as in tartar sauce, cream soups and cream cheeses.

An almost endless list of herbs make up the "salad herbs."

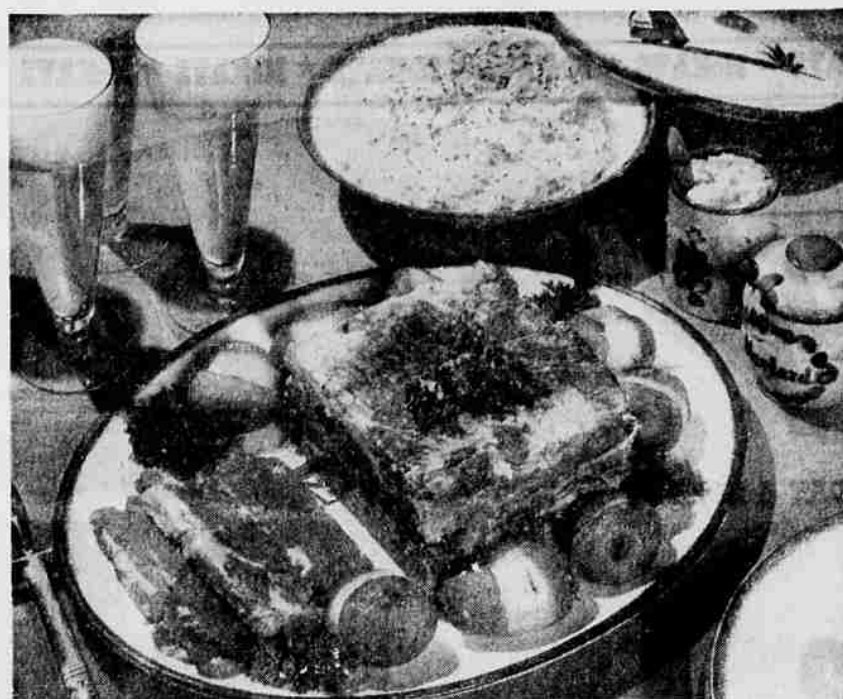
"BOUQUETS" are bunches of herbs, either tied together or bound into tiny sacks of cheesecloth and cooked with food. The best way to cook with a bouquet is to mince the desired combination finely and cook it with the food. A "simple bouquet" is a few sprigs of parsley and several blades of chives minced and added to salads, sauces or cream cheese.

A "bouquet garni" is a bunch of assorted herbs, usually two sprigs of parsley, one sprig of marjoram, two sprigs of thyme and half a bay leaf, minced or tied together, and put inside a roasting chicken, duck or pheasant.

SPICES COME from varied sources. Ginger, for example, is a root; cloves are really flower buds and peppercorns are dried berries. Nutmeg is the dried seed of the kernel of the fruit of a tropical tree, and mace is the orange-red fleshy growth between the nutmeg shell and outer husk.

Here are two basic rules for using herbs and spices: 1—Use only fresh seasonings, and 2—don't use too much of any herb or spice. If mulled, dried spices remain too long on the shelf they lose their aromatic and volatile oils. Without these oils the seasoning value of the herbs and spices is gone.

S & H GREEN STAMPS on watch repairing at SKIES.



ST. PATRICK'S DINNER — and what would please any Irishman more than Corned Beef. Actually simmered, rather than boiled, corned beef is delicious hot or cold.

Corned Beef, Sauerkraut for St. Pat's Day

Ring in a flavor change on the classic St. Patrick's Day corned beef dinner, with sauerkraut served instead of the usual cabbage. Crisp and appetizing, sauerkraut adds variety and full-bodied flavor to this dinnertime main dish.

Sliced thick or thin, according to preference, juicy brisket or plate of corned beef served with boiled new potatoes in their jackets, sauerkraut and relish dishes of both mustard and horse-radish for extra "zing" makes a meal to please hearty, hungry appetites. For a continental touch, sprinkle sauerkraut with caraway or poppy seeds before serving.

Actually simmered, rather than boiled, corned beef is delicious hot or cold so there's never any problem of using left-over meat for sandwiches or supper next day.

"Boiled" Corned Beef Dinner
Select corned beef plate or brisket. Wash well and put into large pot. Cover with cold water. Simmer until tender, allowing 45 to 50 minutes. A pound, adding scrubbed unpeeled new potatoes to pot about 30 minutes before meat is done. Serve hot with sauerkraut, mustard, horse-radish, cold beer and rye bread slices for a delicious and hearty dinner.

Another version of corned beef follows:

Corned Beef and Cabbage
Four to five pounds corned beef, 4 whole cloves, 1 bay leaf, 1 clove garlic or 1 whole onion, 2 stalks celery, sliced, 1 medium cabbage.

Wash corned beef and place in a large deep kettle. Cover with cold water. Add remaining ingredients except cabbage and bring to a boil. Reduce heat and simmer 5 minutes. Skim; then continue simmering 3 to 4 hours, or until tender. Add hot water as needed.

Cut cabbage into quarters, remove part of core and arrange on top of corned beef. Cover and cook until cabbage is tender, about 30 minutes.

Serve with horseradish or mustard sauce.

Fresh Beef Brisket with Tangy Sauce

Proceed as with corned beef, except start with hot water; add 2 tablespoons vinegar, 2 tablespoons sugar and 2 teaspoons salt to the cooking water. Omit cabbage.

Serve with horseradish sauce, made by adding to 1 cup medium-thick white sauce, 1/2 cup bottled horseradish and 1/4 teaspoon dry mustard. Heat together thoroughly.

Ox joints get a lot of applause in restaurants that cater to men. Any men at your table?

Braised Ox Joints

Two ox tails, salt, pepper, flour, fat, 2 medium onions, 1/2 teaspoon celery salt, 1 bay leaf, 4 cloves, 1 cup canned tomatoes, 1 1/2 cups water.

Have meat man cut ox tails into 2-inch pieces. Wipe with a damp cloth, sprinkle with salt and pepper and roll in flour. Brown thoroughly in several tablespoons fat in Dutch oven or large heavy kettle.

Add chopped onions, seasonings (including 1 teaspoon salt), tomatoes and water. Cover and cook slowly for 3 to 4 hours or until meat is nearly falling from bone.

Remove ox joints to platter and keep warm. Skim fat from gravy and stir in 1 tablespoon flour blended with 2 tablespoons cold water. Add water to gravy to dilute to strength desired. Season to taste. Serve ox joints with buttered noodles and top both with gravy.

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Clifford Matson Second In Area Speech Contest

JUNCTION CITY — Clifford Matson, representing the local Toastmasters Club, placed second in the area speech competition held in Roseburg Saturday. Matson will be the alternate in the district speech contest in Eugene, May 10.

Warren Allen was elected president of the local group at the recent meeting. Kent Peterson was

named vice-president, Elmer Andrews, secretary-treasurer and Richard Jensen, sergeant-at-arms. The club meets each Wednesday at 6:30 p.m., in Greenwood Hall.

Twelfth Birthday Noted

CRESWELL — Mrs. H. H. Brown entertained a group of girls recently in honor of the twelfth birthday of her daughter, Carol Sue. Those present were Velve Green, Edna Roseberry, Linda Viking, Glenda Ann Thayer, Beverly Mawson, Ramona Birdsong, Mary Kay Emerson and Judith Skaggs.

EASY-DO with noodles, eggs; line ramekins with noodles; put deviled eggs, seasoned with monosodium glutamate, salt, pepper, dry mustard in center. Pour on canned room soup. Scatter cheese on top. Bake in moderate oven to brown.

Young Matron's Fellowship of the Christian Church voted at its recent meeting to sponsor the Easter midweek candlelight service April 10. Mrs. Flora Dieckhoff is chairman, assisted by Mrs. Philip Ryan and Mrs. L. A. Duval. Mrs. Louis Soric was appointed chairman in charge of lunch arrangements for Sunday, March 18.

The women meet the first Tuesday in each month at 7:30 p.m. in Fellowship Hall. Project for the April meeting will be making baby clothes for gifts for mothers within the church.



SEE PAGE

Oregon Potato Men Decide To Keep Quality Standards

BY JOHN L. DENNY
The Oregon potato growers will maintain minimum quality standards despite decision of Washington and Idaho growers to market "just about everything but the potato vines."

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GOING! No urging needed! Youngsters want to "dive right in"! Each bite size bit of NEW RICE CHEX is a tiny, hollow waffle... made from crisscrossed shreds of golden rice!



GOING! Lives up to its looks! A special malt, salt, sugar and rice recipe gives NEW RICE CHEX a wonderful, wonderful flavor! Never taste-tiring! Each bite calls for more!



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