

Pepper Brings Out Flavor of Picnic Basket Favorites

Black pepper gets "a better shake" in the United States than any place else on earth, for while our population is only one-sixteenth that of the world total, we use almost one-third of the pepper.

Of the 36,967,804 pounds of black pepper which reached our shores last year, India sent 21-

135,454 pounds and Indonesia 12,644,388 pounds. The remainder came from Ceylon, Brazil and other tropical pepper-producing areas.

We use eleven times as much black pepper as white according to the latest import figures.

Both of these peppers come from the same vine—Piper ni-

grum. Pepper berries which are to be used as black pepper are picked just before they are ripe.

Berries which are to become white pepper are allowed to ripen fully; this makes it easier to remove the dark outer covering, leaving only the inner straw-colored kernel.

Black pepper has a somewhat lusterful aroma than its subtle white alternate. Black pepper, coarsely ground, gives rich fragrance to crisp green salads, to braised pork chops, broiled steaks, barbecue sauces and a long list of vegetables.

Knowing bakers have discovered that finely ground black

pepper—about ¼ teaspoonful to an average-sized batch of spice cake—gives sweet spices such as cinnamon, nutmeg and ginger a delicious, though elusive bouquet. Try it some time when you make a pumpkin or mince pie or a spice cake!

European cooks use much more white pepper than we do. However, good cooks, anywhere, should have both kinds of pepper on their spice shelves. Not only is the subtle redolence of white pepper more pleasing in certain dishes, but the light colored pepper blends better into such foods as white sauces, cheeses, cream soups, pastas and mayonnaise.

In time for the summer picnic basket are these good recipes from the test kitchens of the American Spice Trade Assn. Black pepper makes everything taste better, so you'll find it giving flavor to a Hearty Picnic Salad, Herbed Fried Chicken, Deviled Eggs and a surprising Black Pepper Picnic Cake.

Herbed Fried Chicken
2½ pounds ready-to-cook chicken
3 teaspoons salt
½ teaspoon ground black pepper
¼ teaspoon ground thyme
½ cup pancake mix
¼ cup corn meal
½ cup shortening

Cut chicken into serving-size pieces. Rub 2 teaspoons of the salt into the chicken and let stand overnight.
Combine remaining salt, black pepper, thyme, pancake mix and corn meal in a paper or plastic bag. Add chicken, all at one time, if desired, and shake the bag to coat each piece with the mixture.
Heat half the shortening in a 10-inch skillet. Add chicken and cook over moderate-low heat until chicken is crisp and brown, turning to brown both sides uniformly. Add remain-

ing shortening as it is needed. Remove chicken from pan. Drain on paper towels. Serve hot or cold for picnics.
YIELD: 6 servings.

Black Pepper Picnic Cake
1 cup sifted all-purpose flour
1½ teaspoons double-acting baking powder
¼ teaspoon salt
½ teaspoon ground allspice
¼ teaspoon ground ginger
¼ teaspoon ground cloves
¼ teaspoon ground black pepper

2 eggs
1 cup sugar
2 tablespoons shortening
½ cup hot milk
Pineapple-Coconut Topping
Sift together flour, baking powder, salt and spices. Set aside to use later.
Beat eggs until light and lemon colored. Gradually beat in

sugar. Add shortening to hot milk. Stir until melted. Add flour mixture and hot milk alternately to eggs and sugar.

Turn into a well-greased, lightly floured 8x8x2-inch pan. Bake in a preheated moderate oven (350° F.) 40 minutes or until a toothpick inserted in center comes out clean.

Remove from oven and spread with Pineapple-Coconut Topping. Place under broiler until brown and bubbly.

Pineapple Coconut Topping
3 tablespoons butter or margarine, melted
½ cup drained crushed pineapple
¼ cup angel flake coconut
¼ cup brown sugar, firmly packed
¼ teaspoon ground nutmeg

Combine all ingredients and mix well. Spread over top of heated broiler until brown and bubbly, about 3 to 5 minutes.



Picnic Time It's not only that fresh air makes us so hungry at picnics; Hearty Picnic Salad seasoned with a generous sprinkling of black pepper is truly

a delicious concoction. Herbed Fried Chicken, Deviled Eggs, Black Pepper Picnic Cake with Pineapple Coconut Topping complete menu.

Hearty Picnic Salad

3 cups cooked elbow macaroni, chilled
1 pound can red kidney beans, chilled
1½ cups diced cooked ham, tongue, or luncheon meat
2 cups diced celery
2 teaspoons salt
1 teaspoon powdered mustard
1 teaspoon ground black pepper
¼ teaspoon garlic powder
2 tablespoons instant minced onion
¼ cup mayonnaise
1 tablespoon fresh lemon juice
Paprika
Salad greens

Place macaroni, red kidney beans, meat and celery in a mixing bowl.
Combine salt, spices, instant minced onion, mayonnaise, and lemon juice. Add to salad mixture. Toss lightly. Cover and refrigerate at least 1 hour before serving. Garnish with paprika. Serve on salad greens.
YIELD: 2 quarts.

Eugene Register-Guard

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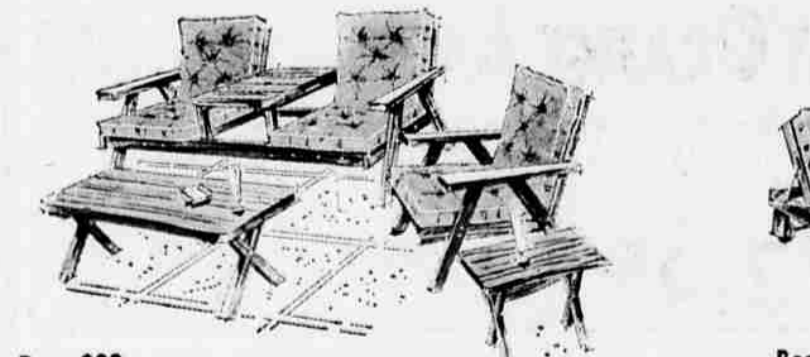
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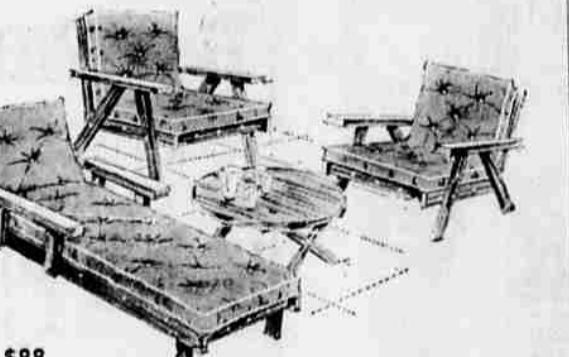
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