

Bulletin FOOD News

Thursday, April 28, 1955

Fruit 'N Spice Get Together In Three Popular Desserts

How long has it been since you have served a spicy fruit dessert? Here are three recipes calling for canned pears, but other fruits could be substituted.

Paradise Shortcake
1 No. 2½ can Bartlett pears
½ cup sugar
1½ cups pear juice
1 2-oz. package red heart candies
3 drops red food coloring
Combine sugar, juice and candies; bring to a boil, stirring until candies are dissolved. Add food coloring. Slice pears lengthwise into shallow dish. Pour syrup over pears. Chill for several hours. Serve your favorite shortcake and garnish with whipped cream. Serves 6.

Paradise Duff
1 No. 2½ can Bartlett pears
2 tsp. cornstarch
¼ cup water
2 tsp. lemon juice
¼ tsp. cinnamon
3 Tbsp. sugar
5 Tbsp. milk
2 Tbsp. melted fat or salad oil
1 cup biscuit mix
¼ tsp. cinnamon
Drain pear juice into a kettle which has a tight fitting lid. Blend the cornstarch and water. Add with lemon juice and ¼ teaspoon cinnamon to syrup from pears. Simmer 5 minutes, stirring constantly. Add the pears to the syrup. Stir 2 tablespoons sugar, milk and fat into biscuit mix. Bring the fruit to the boil, dip teaspoon into boiling sauce and

cut off spoonfuls of dough. Drop onto boiling fruit. Sprinkle with remaining 1 tablespoon sugar combined with ¼ teaspoon cinnamon. Cover kettle tightly and boil gently for 15 minutes without removing lid. Serve hot or cold, plain or with cream. Serves 8 to 10.

Paradise Upside-Down Cake
1 No. 2½ can Bartlett pears, drained
3 Tbsp. butter or margarine
½ cup brown sugar
1 package spice cake mix
¼ cup chopped nuts
Follow directions on package to prepare cake batter. Combine sugar and butter or margarine in 9-inch round cake pan. Heat and stir until butter has melted with sugar. Place pears cut side down in syrup. Pour batter over pears to within ½ inch of top of pan, using extra batter for cup cakes. Sprinkle nuts on batter between pear halves. Bake at 350 degrees for 45 to 50 minutes or until done. Let stand 3 to 5 minutes before turning out on serving plate. Serve warm or cold with whipped cream. Will serve 6 to 8.

DOUBLE-CROSS
DES MOINES — (UP) — Kenneth Weeks, six, won a dog from the Animal Rescue league by writing a letter telling why he wanted it. "I'd sure like to have a boy something around the house," Kenneth wrote, explaining that he had six sisters and no brothers. But four months later his "boy dog" had puppies.



Kazueko is shown how to be a party hostess by husband Clarence, right, and Red Cross instructor Mrs. Leo Warden, left.

School for Japanese Brides Stresses American Cookery

WASHINGTON, D. C.—A pretty Japanese movie actress has found her real-life role as the sweetheart of an American serviceman far more exciting than the dramatic parts she played before the cameras in Japan.

Young Kazueko (Arima) Campbell, now wife of U.S. Army Sgt. Clarence Campbell of Asheville, N.C. who didn't want an "arranged marriage" with a man she did not know, persuaded her family to permit her to wed the American soldier, and has recently arrived in America to star in her new role as a U.S. housewife.

When American troops first occupied Japan, Kazueko "did not dare" look at the soldiers, because

Canned Salmon Is Handy Item Of Many Uses

Canned salmon is a handy item to have on the cupboard shelf. It makes a wonderful main course salad, in company with mixed greens, cucumber slices, tomato wedges and hard-cooked eggs. Salmon sandwich filling, made with salad dressing, hard-cooked eggs and pickle relish, is delicious. And cream of salmon soup is an unusual taste treat.

For dinner one of these evenings, make a cheese-salmon ring and fill it with creamed vegetables. Team this dish with head lettuce salad, buttered corn muffins, raspberry sherbet and coffee.

Cheese Salmon Ring With Creamed Vegetables
4 tablespoons butter
½ cup diced onion
½ cup green pepper, diced
4 tablespoons flour
1½ teaspoons salt
¼ teaspoon pepper
2½ cups milk
2 eggs, separated
2 tablespoons lemon juice
1 cup grated American cheese
1 cup dry bread crumbs
1 cup diced cooked celery
One 1 lb. can salmon, flaked
Cook onion and green pepper in butter until tender. Add flour and seasonings and blend. Stir in milk and cook until sauce boils and thickens, stirring constantly. Pour a little hot mixture into slightly beaten egg yolks. Return to sauce. Add remaining ingredients and stir to blend. Fold in stiffly beaten egg whites. Turn mixture into a buttered 1½ quart ring mold. Bake in a moderate oven, 350F, for about 40 to 45 minutes. Unmold on hot

Part of the course included instruction in American history, geography, customs, manners and holidays. Also they learned how to choose clothes, apply make-up, give a party. This training in simple entertaining was important, since in traditional Japanese homes, wives are not part of their own parties.

Final test took place the day before graduation when each bride had to be hostess at a party. Kazueko was charming, graduated the next day.

Kazueko and her husband have recently come to America and the Sergeant is now stationed at the Signal Corps Pictorial Center on Long Island.

Although she has a struggle with the English language, Kazueko's orientation by the Red Cross has helped her adjust to the foreign ways of the west.



IN NATIONAL CAPITAL — Oregon's Doris Scheuchenflug of McMinnville is shown in front of historic Bruton's Parish Church in Williamsburg, Va. She was Oregon's representative in the Betty Crocker Search for the American Homemaker of Tomorrow. The 48 state winners toured Washington, D.C., Williamsburg and Philadelphia as guests of General Mills and each received a \$1,500 educational scholarship.



GOING STEADY — You'll vote lobster and chips the best-matched couple of the year. Chips, crunchy and tasty, freshly packaged, are the perfect no-fuss, no-bother accompaniment when it's lobster you're serving. And with chips and lobster serve curry cole slaw. Just add 1 tsp. curry powder to every 1 cup mayonnaise you use to mix the slaw.

Super 'Burger Triumph of Chef

Take top round of beef, veal and a little pork, add fine herbs or onions, grind all together, then broil. That's a specialty of Emilio Zavoli, chef at the Tuscan Hotel in New York.

Hamburger (Serves 6)
Two pounds of chuck or top round of beef, 4 ounces of veal knuckle, 2 ounces larding pork, a pinch of salt, a pinch of black pepper

Select a fine piece of beef. Remove tendons from veal and larding pork. Pass through a meat grinder once or twice. Add salt, pepper and mix all well. Roll it round or oval in form. Pan fry or broil to suit taste.

Fine herbs or onions (raw or smothered) can be added if so desired—best when grating meat.

Many celebrities enjoy the fine food in the lovely Tuscan rose dining room. Groucho Marx, Ralph Bellamy and Roland Young are among gourmets who go there frequently.

The place is noted for its heart of artichoke served on ham on top of a toasted English muffin, with plenty of Hollandaise sauce over all.

On a more homey note, let's try a stuffed shoulder of pork. It's very economical because pork is now a plentiful food again.

Stuffed Pork Shoulder
Remove the bones and any skin from a 5 to 6-pound fresh pork shoulder. Sprinkle meat on inside with salt and pepper, and pile in some of the stuffing. Begin to sew edges of shoulder together to form a pocket, and gradually work in the rest of the stuffing. Do not pack tightly. Sprinkle outside of shoulder with salt and pepper, and if desired, also with flour.

Place the roast, fat side up, on a rack in a shallow uncovered pan. Roast without water at 350 degrees F. (moderate oven) until tender—about four hours for a 5-pound shoulder. Turn roast occasionally. Remove strings before serving.

Soup for Breakfast Good Idea For Children and Older Folks

By GAYNOR MADDOX
NEA Food and Markets Editor
Our little readheaded Rochester, N. Y., friend, Jill Birdsall, aged 5, insists on having soup for breakfast before leaving for school 23 every morning. The other day we were invited to breakfast aboard the French Line's beautiful SS Liberte in New York harbor. They served soup. Our friends John and Marie Roberson of Greenwich Conn., authors of many cookbooks use soup for breakfast frequently to break breakfast monotony.

And Louis Diat, former master chef of the Ritz Carlton in New York, told us he grew up in France having soup for breakfast every day, usually leek and potato soup.

Many nutritionists now suggest serving soup for breakfast—too often the neglected meal—not only to children, but also to folks past 60. Soups add needed protein and a sense of cozy well being to the first meal, they say.

For example, look at this grand-father and grandchild breakfast. Grandpa gets fruit, cream of tomato soup with a shredded egg, toast and coffee; his grandchild gets, fruit, cream of tomato soup sprinkled with cereal, a soft-cooked egg, toast, jam, milk or cocoa.

Here are other breakfast suggestions for the family, all of them using soup.

1. Tomato soup with poached egg, whole wheat toast points, marmalade, coffee, tea, milk.
2. Scotch broth, toasted rounds of salty rye, plum jelly, whole oranges, coffee, cocoa, milk.
3. Malted pineapple chunks, cream of chicken soup with ham bits, toast strips, pineapple preserves, coffee, tea, milk.

TOMORROW'S DINNER: Roast pork shoulder, brown gravy, applesauce, pan browned potatoes, buttered cabbage wedges, enriched bread, butter, pineapple pudding, coffee, tea, milk.

Now you can cook wonderful meals in minutes!



Libby's Frozen Foods



Frozen Pear Slice Is New Food Idea

Grandma had her pantry, but today's homemaker has her home freezer. And what wonderful meals she can produce in jig-time!

A brand new idea for freezer fun is the use of "ice caps," slices of canned fruit which is frozen right in the can, then removed and used as desired. Here are some ideas using Pacific Coast canned pears.

Put a No. 2 or No. 2½ can of Bartlett pears in food freezer or in ice cube compartment of refrigerator 12 hours or longer until frozen. When ready to serve, run hot water over the outside of the can, then open both ends. With one of the discs from the can push the frozen pears from the can. Slice. A No. 2 will serve 6; No. 2½ can will serve 8.

CORN FOR TITO
CHAMPAIGN, Ill. — (UP) — Illinois corn soon will be growing in Yugoslavia. The Illinois Seed Producers Assn. reported it has shipped 40,000 pounds of foundation hybrid seed corn to that country. This will plant 6,000 acres to 40,000 acres in 1956. Its potential for 1957 is 300,000 acres.

Dollar Days at AL'S
Here's proof of SAVINGS on your food bill!
For Friday and Sat. April 29th and 30th

Holiday, Yellow Cubes MARGARINE 5 lbs. \$1.00

Betty Crocker CAKE MIXES Marble-White Yellow-Brownie Honey Spice Devils Food 4 Pkgs. \$1.00	Crown Vienna Sausage 7 cans \$1.00 Hi-Hill Picnic Tins Peas 12 cans \$1.00 Worcestershire 2 oz. bottles A-1 Sauce 10 bottles \$1.00 Anglo with Natural Juices 12oz cans Beef 3 cans \$1.00	OREGON'S FINEST Peaches 5 3oz cans \$1.00 REAL PRUNE Prune J'ce. 4 24-oz. Btls. \$1.00
DROMEDARY GINGERBREAD MIX 6 pkgs. \$1.00	7-MINUTE Pie Mix 6 pkgs. \$1.00 PLEASE Dog Food 13 cans \$1.00 Franco-American Spaghetti 8 cans \$1.00	PYRAMID Salt plain or iodized 11 pkgs. \$1.00 STANDBY Tomato JUICE 4 46-oz. CANS \$1.00 Donnison's Chili with Beans 4 cans \$1.00

Direct from American Farms...to our store
FRUITS & VEGETABLES

Fancy Calavos each 10c	Fancy-Tube Tomatoes 25c
Pilo-Bag Carrots pkg. 10c	Yellow-Walla Walla Onion Plants 2 bunches 29c

AL'S DRIVE-IN Market
1794 E. THIRD ST. FRANKLIN
THE BIGGEST LITTLE STORE IN TOWN

BEND MEAT COMPANY

The Working Man's Market

Steer Beef Chuck and Baby Beef	Pot Roasts lb 39c
Our Famous Home Cured Picnic Shoulders lb 35c	Our Famous Home Cured Hams 1/2 or Whole lb 50c
Our own Boneless Brisket	Corned Beef lb 35c
Loins, 3 1/2 lb. Average	Pork Roasts lb 49c

WE STILL HAVE THE SAME LOCKER DEAL AS LAST WEEK
BUD HUSTON, OWNER
Phone 2 933 Wall St.
4 FREE DELIVERIES DAILY

ALL Libby's vegetables, fruits and juices are frozen fresh in the country and make cooking easier than you ever imagined! A wonderful selection of new frozen foods from a famous 87-year-old name in food...grown for Libby, chosen and frozen by Libby at the peak of freshness and flavor.

KEEP PLENTY OF LIBBY'S FROZEN FOODS on hand for the grandest meals and snacks you ever served.

If they're fresher than LIBBY'S they haven't been picked!