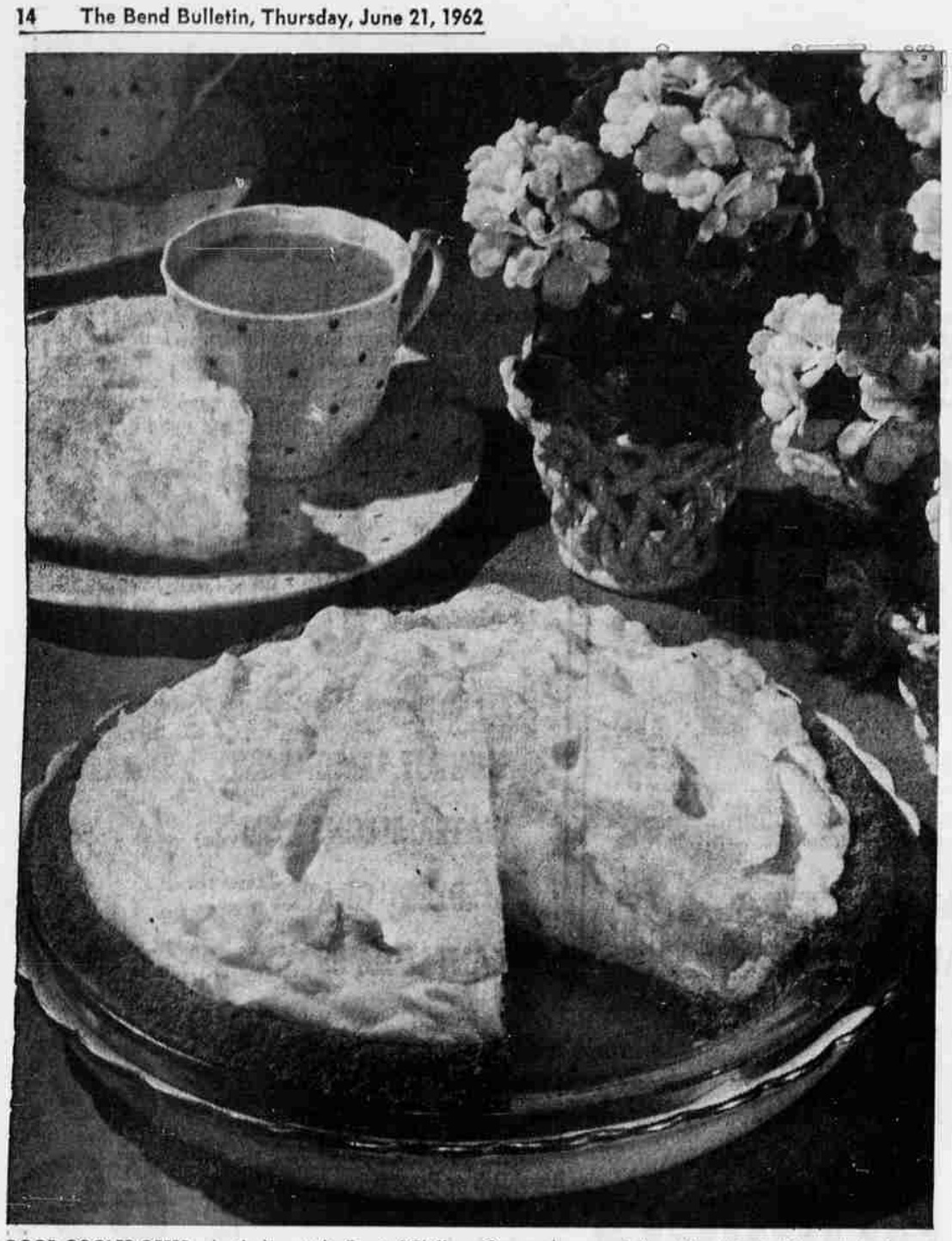


GOOD COOLER OFFER—Just looking at this Tropical Chiffon Pie cools you off when the temperature is soaring in the nineties. Orange, lemon and lime juices blend with crushed pineapple and whipped cream in a gelatin base.

Try taste of tropics with this delicious chiffon pie

Making a Tropical Chiffon Pie is a poor substitute for a two week vacation between the Tropics of Cancer and Capricorn. But it is one way of getting the flavor of these places.

Since this pie is a breeze to make, you will be taking a vacation from Culinary chores. Melted butter, graham crackers and sugar compose the crust. A triumvirate of citrus juices and crushed pineapple flavor the filling.

For convenience, the orange, lemon and lime juices can be squeezed from fresh fruit, poured from the can, or reconstituted from the frozen pack. They combine in tantalizing proportions to make a pie that's tartly-sweet and most refreshing.

Both whipped cream and meringue give this pie its charming frothiness. Cream of tartar stabilizes the beaten egg whites which are first folded into the gelatin-fruit mixture, followed by snowy peaks of whipped cream. There is no substitute for whipped cream in flavor and volume; this recipe shows off this air incorporating dairy food at peak performance.

Tropical Chiffon Pie

CRUST:

1½ cups (12 double crackers) graham cracker crumbs
1/3 cup (2/3 stick) butter, melted
3 tablespoons sugar

Blend crumbs, butter and sugar. Press firmly on bottom and sides of pie plate. Bake in 350 degree preheated oven for 10 minutes. Cool.

FILLING:

¼ cup (8½-9-oz. can) crushed pineapple
1 tablespoon (1 envelope) unflavored gelatin
½ cup sugar
1/3 cup orange juice
2 tablespoons lime juice
1 tablespoon lemon juice
1 tablespoon grated orange rind
1 teaspoon grated lemon rind
3 egg whites
¼ teaspoon cream of tartar
1/3 cup sugar
1 cup whipping cream, whipped

Drain juice from pineapple into saucepan; set fruit aside. Sprinkle gelatin over pineapple juice to soften; heat to dissolve. Remove from heat. Add ½ cup sugar; stir to dissolve. Add fruit juices, orange and lemon rind and pineapple. Cool until mixture mounds when dropped from a spoon. Beat egg whites with cream of tartar until frothy. Gradually beat in 1/3 cup sugar a little at a time. Continue beating until stiff and glossy. Fold chilled fruit mixture into egg white meringue. Carefully fold in whipped cream. (This mixture should be stiff enough to hold its shape when piled into cooled crumb crust. If mixture is too soft, chill in refrigerator just until stiff enough to form mounds.) Pile into cooled crumb crust. Chill.

Cranberries not relegated to turkey day

Cranberries are no longer relegated to the winter holidays. Enjoy them in this de luxe salad.

Apple Cranberry De Luxe Salad

2 cups raw cranberries
1 orange, quartered
1 cup sugar
1½ cups canned apple sauce
2 envelopes unflavored gelatine
½ cup cold water
½ cup boiling water
½ cup chopped walnuts
1 cup diced celery
Salad greens
Mayonnaise

Using medium blade of food chopper, grind cranberries and orange (rind and pulp); add sugar. Mix well. Soften gelatine in cold water, let stand 5 minutes. Add boiling water to gelatine, stirring until dissolved.

Combine cranberry misture, apple sauce, walnuts, and celery; gradually add dissolved gelatine; mix thoroughly. Pour into 1½ quart ring mold, which has been rinsed in cold water. Chill until firm. Unmold on salad greens. Serve with mayonnaise. Yields 8 servings.

Swiss steak gets new treatment

Between Sunday dinners, holidays and company meals when special efforts are made in the kitchen, there are the not-so-extravagant everyday meals to be prepared.

Here's a suggestion for a new way of serving hearty Swiss steak, and combines onions, sweet pickles, pimiento, celery and parsley with the meat. This zesty dish is certain to perk up appetites.

Swiss Steak-Relish

2 pounds beef round steak, cut 1 inch thick
2 tablespoons flour
1½ teaspoons salt
¼ teaspoon pepper
1 cup sliced onions
2 tablespoons lard or drippings
½ cup sliced sweet pickles
1 cup diced celery
¼ cup chopped pimiento
2 tablespoons minced parsley
½ cup water

Combine flour, salt and pepper. Pound seasoned flour into steak. Brown in lard or drippings. Pour off drippings. Cover with onions, pickles, celery, pimiento and parsley. Add water. Cover tightly and cook slowly 1½ hours or until meat is tender. 6 servings.

Kraut round dogs new sandwich to vary picnic, luncheon menus

Among other claims to fame Oregon has, it is also the birthplace of the Kraut Round Dog. This sandwich has spiraled to national and international success. Created by William Johnston of Salem, it won honors in the National Sandwich Contest jointly sponsored by the National Restaurant Association and the Wheat Flour Institute. The popularity of this tasty sandwich has grown and last year earned Johnston the title of "Kraut Man of the Year."

After you've tried the basic Kraut Round Dog recipe, you'll want to try some of the delicious variations. You'll also enjoy adding trimmings ideas of your own.

Kraut Round Dogs

1 No. 303 lunch-size can sauerkraut
8 frankfurters
8 buttered, toasted buns
Mayonnaise
Mustard

Heat sauerkraut, cut franks crosswise every ½-inch, not cutting quite through. Simmer, broil, fry or grill franks until curled like a doughnut. Arrange franks on toasted bun halves. Fill centers with hot kraut. Top with mustard and mayonnaise.

Round Dogs on Garlic-Buns

1 No. 303 lunch-size can sauerkraut
¼ cup chili sauce
¼ cup mayonnaise
8 frankfurters
1/3 cup soft butter
1 clove garlic, crushed or ½ teaspoon garlic puree
8 hamburger buns

Heat undrained kraut. Drain and mix with chili sauce and mayonnaise. Meanwhile, cut franks crosswise not quite through, every ½-inch. Heat until curled like a doughnut. (Franks may be simmered, fried, grilled or broiled.) Combine butter and garlic. Spread on buns halves and brown under broiler. Arrange curled franks on bun bottoms, fill centers with seasoned kraut, top with bun tops and serve hot.

Broiler Kraut Round Dogs

1 No. 303 lunch-size can sauerkraut
½ cup mustard pickles
8 frankfurters
8 hamburger buns
8 slices cheddar cheese

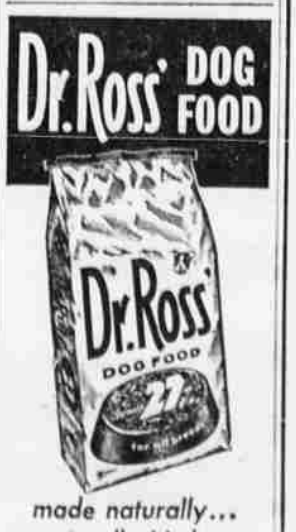
Heat kraut. Drain and mix with mustard pickles. Meanwhile cut franks crosswise not quite through, every ½-inch. Arrange on broiler rack and broil till broiled. Arrange cheese on bun bottoms. Put bun bottoms and tops in to broil when franks are ready to turn. Broil till all are browned. Arrange curled franks on bun bottoms, fill centers with hot kraut, top with bun tops and serve hot.

SENIOR CITIZENS NOTE!

Research has discovered that many of our senior citizens consume a high carbohydrate, low protein diet. Protein requirements do not vary that greatly between the younger and older person, even though calorie needs will differ. Therefore, senior citizens need to be more aware of the value of meat in their diet. . . meat being one of the main sources of high-quality protein.

SAUCIER

Hot honey - cinnamon sauce is delicious on buttermilk pancakes. To make 1 cup of sauce, combine ¼ cup of butter with ¾ cup of honey and ¼ teaspoon of cinnamon in a small saucepan. Heat slowly, stirring occasionally. Leftovers should be refrigerated.



made naturally...
so naturally it's better

KBND

1110KC • 5000 Watts

TONIGHT'S PROGRAM

6:00—Hank Weaver News
6:10—Paul Harvey News
6:15—1110 Music Time
6:45—Alex Drozer News
6:50—News
7:00—K-Bend Music Patrol
8:30—Bandstand Music. News
9:00—Alex Drozer, Good News
9:15—This Evening's Favorites
9:30—Edward P. Morgan News
9:45—This Evening's Favorites. News
10:00—Bandstand Music. News

FRIDAY

6:00—TNT
6:30—Local News
6:45—Farm Reporter
7:00—Frank Hemingway
7:15—Morning Melodies—News
7:30—Morning Roundup
8:00—Don Allen with the News
8:10—Northwest News
8:15—Honor Roll of Music. News
8:30—Menu from Mary
8:35—Honor Roll of Music
9:00—Bulletin Board
9:05—Honor Roll of Music
9:30—Golden Hits
9:45—Top Tunes
10:00—Music Time
10:30—Local News
10:35—Honor Roll of Music
11:15—Talks Test
11:30—Honor Roll of Music
12:00—Noontime Melodies
12:10—Today's Classifieds
12:15—Sports Review
12:45—Farmers Hour
1:00—Magic in Music
1:30—Paul Harvey News
1:45—Magic in Music
2:00—Five Golden Minutes
2:05—Magic in Music
4:20—Northwest & Local News
4:25—Parade of Platters
4:45—Speaking of Sports
4:50—Stories of Pacific Powerland
5:00—Tune Vendors
5:15—Parade of Platters
5:25—News
5:30—Parade of Platters. News

Now sing praises of strawberries

While fresh strawberries are in season, enjoy them in frozen desserts and in combination with other fruits. Here are three recipes that calorie-counters can enjoy, too.

Fresh Strawberry Mousse

1 quart fresh strawberries
2/3 cup sugar
Dash salt
¼ teaspoon pure vanilla extract
1 cup heavy cream, whipped

Select 8 ripe big strawberries and set aside to use as a garnish, leaving caps attached. Wash remaining berries and remove caps. Drain. Mash and add sugar, salt and pure vanilla extract. Fold in whipped cream.

Turn into 2 ice-cube trays or a 6-cup casserole. Place in freezer until firm and ready to serve. Garnish with whole fresh strawberries, leaving caps attached. Yield: 8 servings.

Fresh Strawberry Melba

1 quart fresh strawberries
½ cup sugar
½ cup fresh orange juice
Fresh mint sprigs

Wash and remove caps from strawberries. Place in a bowl and sprinkle with sugar. Add orange juice, mix gently and chill at least 2 hours. Serve in sherbet glasses. Garnish with sprigs of fresh mint. Yield: 6 servings.

Fresh Strawberry Compote

1 quart fresh strawberries
½ cup sugar
1 cup water
Dash salt
¼ teaspoon pure vanilla extract

Wash strawberries and remove caps. Place in sherbet dishes. Combine sugar, water and salt in a 3-cup saucepan. Bring to boiling point, lower heat and cook 2 minutes. Remove from heat and stir in pure vanilla extract. Spoon 3 tablespoons syrup over each serving. Chill and serve. Yield: 6 servings.

Jellied ham mold summer-time joy

Molded ham salad is one of the joys of summer. Good with an "all-salad" meal of tossed greens, sliced tomatoes and your best potato salad, with generous amounts of hard-cooked eggs.

Jellied Ham Mold

2 envelopes unflavored gelatin
½ cup cold water
2½ cups consomme, meat stock or bouillon
1 tablespoon horse-radish
2 teaspoons prepared mustard
1 tablespoon minced onion
¼ teaspoon pepper
3½ cups ground cooked ham

Soften gelatin in water. Heat consomme and add gelatin, stirring until dissolved. Cool, then add horse-radish, mustard, onion and pepper. Place in refrigerator; when mixture begins to thicken, stir in ground ham. Pour into a lightly oiled mold (loaf pan, ring mold or decorative mold). Chill until firm. Unmold on salad greens to serve. Yields 6 servings.

Maine senator offers recipe for blinis and lobster sauce

Edmund S. Muskie, former governor of Maine and now Maine's junior U.S. senator, occasionally takes a hand at the stove. He is a plain eater, combining the foods of his native Maine with those of his parents' native Poland. He likes Maine lobster pancakes. But he says his recipe has a Polish accent.

Lobster Pancakes (Blinis)

1 cup milk
¼ cake yeast
1 cup buckwheat flour
1 egg, well beaten
¼ teaspoon salt
2 tablespoons melted butter

Warm one-half cup milk and dissolve yeast in it. Add one-half cup flour; mix thoroughly and let stand in a warm place for several hours or until light. Beat egg yolk, add salt, butter, remaining milk and flour and combine with first mixture. Fold in stiffly beaten egg white. Let stand one hour, then drop from spoon onto hot griddle. Blinis should be thin and 1½ to 2-inches in diameter. Cook until bubbly, turn and cook until done. Serve with lobster and sour cream sauce. (Yield: 14 to 18 blinis.)

Lobster and Sour Cream Sauce

1 cup cooked lobster meat
1 cup commercial sour cream
1 teaspoon grated lemon rind
⅛ teaspoon cayenne
½ teaspoon salt
Chopped parsley
Lemon slices

Place 1 tablespoon lobster meat on hot blini. Combine sour cream, lemon rind, cayenne and salt. Place 1 tablespoon sauce over lobster. Garnish with chopped parsley and lemon slices. Serve 4 to 5 blinis as appetizer. (Yield: 2 cups of sauce.)

Use canned hash in fast casserole

A well-stocked kitchen always has a supply of ready-to-serve items on the shelf. They can be a big help when you're amidst the rush of a hectic day.

Corned beef hash is one item you'll find particularly handy for lunches. Just open the can, heat and serve. You could brown it in a skillet or slice and pop under the broiler.

Here's a jiffy hash and green bean casserole. The upper layer is the hash and ½ can of celery soup; the underneath layer, cooked green beans and the rest of the soup. For a colorful topping, add tomato slices and green pepper rings.

Hash and Green Bean Casserole

1 can (16 ounces) corned beef hash
1 package (9 ounces) frozen frenched green beans
1 can (10½ ounces) condensed celery soup
Tomato slices, if desired
Green pepper rings, if desired

Grease an 8-inch square baking dish. Cook green beans until tender. Drain. Mix beans with ½ can of celery soup. Place bean mixture in baking dish.

Mix remaining soup with corned beef hash and spread evenly over bean mixture. Top with tomato slices and green pepper rings, if desired. Bake in a moderate oven (375 regrees F.) 25 minutes. 4 to 5 servings.

Tuna Tetrazzini busy day entree

Tuna Tetrazzini is a main dish for a busy day. It's quick, inexpensive and simply delicious. The ingredients aren't unusual, but the flavor is — a white dinner wine used as the liquid makes the difference between an ordinary casserole and a really distinctive dish.

To complete the menu, serve a hearty vegetable salad and perhaps hot corn muffins. If you chill the rest of the wine after making the sauce, it will be ideal as an accompanying beverage.

Tuna Tetrazzini

½ cup spaghetti, broken in short lengths
¼ cup chopped onion
2 tablespoons butter or margarine
1 (10½-oz.) can cream of mushroom soup
¾ cup sauterne, chablis or other white dinner wine
1 tablespoon lemon juice
1 (7-oz.) can tuna
1 tablespoon chopped pimiento

Cook spaghetti in boiling salted water until tender. Meanwhile, cook onion in butter until soft. Stir in undiluted soup and wine. Add lemon juice, tuna and pimiento and heat to simmering. Stir in drained cooked spaghetti. (Serves 4 or 5.)

Diced avacados go in new salad

Luncheon meat and ripe avocados combine in an unusual cold dish that puts variety into the salad days. This mixture could also be used for sandwiches.

Avocado-Meat Salad

1 can luncheon meat, diced
½ cup diced celery
1 teaspoon grated onion
2 ripe avocados
Lemon juice
Salad dressing or mayonnaise

Mix luncheon meat, celery and onion. Peel and dice avocadoes; sprinkle with lemon juice to prevent discoloration. Combine carefully with the meat mixture. Add enough salad dressing to moisten. Chill, if you wish. Pile into crisp lettuce cups. Yields 6 servings.

Robust stew pot full-flavor treat

A pot of robust stew will win acclaim every time, especially if it's a full-flavored beef stew with noodles.

For this beef dish, the meat is cooked in tomato juice and beef bouillon. A short time before the meat is tender, frozen peas and cooked shell noodles are added.

Favorite Beef and Noodles

2 pounds boneless beef, cut in 1-inch cubes
3 tablespoons flour
1½ teaspoons salt
¼ teaspoon pepper
3 tablespoons lard or drippings
1 bouillon cube
¼ cup hot water
1 can (1 pound 2 ounces) tomato juice
1 medium onion, sliced
1 tablespoon prepared mustard
ounces shell noodles, cooked
1 package (10 ounces) frozen peas

Combine flour, salt and pepper. Dredge beef cubes in seasoned flour. Brown meat in lard or drippings. Pour off drippings. Dissolve bouillon cube in hot water and add to meat. Add tomato juice, onion and mustard.

Cover tightly and cook slowly 2 hours. Add cooked noodles and peas and continue cooking 20 to 30 minutes or until meat is tender and peas are done. 6 to 8 servings.

Codfish supreme is oven dinner

Most people think of Maine in terms of lobsters, blueberry pie, summer theaters and potatoes. But be sure to add codfish in cream.

Baked Codfish Supreme

1 3-pound codfish
Salt and pepper
1 pint light cream
1 cup grated cheddar cheese
Parsley
Butter

Wash and dry the cod. Sprinkle with salt and pepper inside and out.

Place in well - greased baking dish and cover with cream. Sprinkle with cheese and parsley. Dot with butter and bake in a moderate (375 degrees F.) oven 45 minutes. Serve hot, with green peas and boiled potatoes. (Yield: 4 servings.)

DEFROSTING MEAT

Frozen meat may be defrosted before or during cooking. It may be defrosted in the refrigerator or at room temperature before cooking, whichever is most convenient. Of course it will take longer to defrost it in the lower temperature of the refrigerator than in the kitchen. Allow approximately 1/3 to ½ again as long cooking time when cooking frozen roasts.

DAILY TV LOG

	6 KOIN TV	12 KPTV	8 KGW TV
THURSDAY			
6:00	Newscene	Beany & Cecil	News Beat!
6:15	Walter Cronkite News	"	Huntley-Brinkley News
6:30	Sea Hunt	News Central	Huckleberry Hound
6:45	"	ABC News	"
7:00	Ripcord	Navy Log	Shannon
7:15	"	"	"
7:30	Frontier Circus	Ozzie and Harriet	The Outlaws
7:45	"	"	"
8:00	"	Donna Reed	"
8:15	"	"	"
8:30	John Brown' Body	Real McCoys	Dr. Kildare
8:45	"	"	"
9:00	"	My Three Sons	"
9:15	"	"	"
9:30	Zane Grey Theatre	Law & Mr. Jones	Hazel
9:45	"	"	"
10:00	CBS Reports	Untouchables	Sing Along with Mitch
10:15	"	"	"
10:30	"	"	"
10:45	"	"	"
11:00	Nightcene	ABC News Final	Night Beat
11:15	"	KPTV News Final	Tonight Show
11:30	Broken Arrow	Movie 12	"
11:45	"	"	"
FRIDAY			
6:45			Prayer & Hymn
7:00		OEA Presents	Today
7:15	"	"	"
7:30	Cartoon Time	Sergeant Preston	"
7:45	"	"	"
8:00	Captain Kangaroo	Charlies Roundhouse	"
8:15	"	"	Cartoonier's Club
8:30	"	Romper Room	Rocky & His Friends
8:45	"	"	Telescope
9:00	Calendar	Jack La Lanne Show	"
9:15	"	"	"
9:30	I Love Lucy	Morning Movie	Play Your Hunch
9:45	"	"	"
10:00	Video Is Yours	"	Price Is Right
10:15	"	"	"
10:30	Brighter Day	"	Concentration
10:45	"	"	"
11:00	Love of Life	Ernie Ford Show	Your First Impression
11:15	"	"	"
11:30	Search for Tomorrow	Yours for a Song	Truth or Consequences
11:45	Guiding Light	"	"
12:00	Hi Neighbor	Camouflage	Jan Murray Show
12:15	"	"	"
12:30	As The World Turns	Window Shopping	Loretta Young Show
12:45	"	"	"
1:00	KOIN Kitchen	Day in Court	Young Dr. Malone
1:15	"	"	"
1:30	House Party	Burns & Allen	Our Five Daughters
1:45	"	"	"
2:00	The Millionaire	Jane Wyman Anthology	Danny Thomas Show
2:15	"	"	"
2:30	To Tell The Truth	Seven Keys	Here's Hollywood
2:45	"	"	"
3:00	Secret Storm	Queen for a Day	The Mallows
3:15	"	"	"
3:30	Edge of Night	Who Do You Trust?	"
3:45	"	"	"
4:00	Cartoon Circus	American Bandstand	"
4:15	The Early Show	"	"
4:30	"	Casper Cartoons	Hack Harper
4:45	"	"	"
5:00	"	Three Stooges	"
5:15	"	"	"
5:30	"	Popeye Cartoons	Silent Service
5:45	Newscene	"	"
6:00	"	Love That Bob	News Beat!
6:15	Walter Cronkite News	"	Huntley-Brinkley News
6:30	Huntley-Brinkley	News Central	The Everglades
6:45	"	NBC News	"

This log is made up from information furnished by television stations and its accuracy cannot be guaranteed by The Bend Bulletin.

GUARANTEED TENDER-FLAVORFUL MEATS

Prices Effective Thursday, Friday & Saturday

BONELESS BEEF ROAST	Good Steer Beef	79c lb.
BEEF SHORT RIBS	Lean, Meaty	39c lb.
LAMB STEAKS	4-H Grain Fed	55c lb.
PORK STEAKS	Meat Shoulder Cuts	45c lb.
CORN BEEF	Boneless Brisket	59c lb.
RIB STEAKS	Good Steer Beef	69c lb.

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