



Fancy — Something new all in rainbow colors.

Rainbow Pie Fancy But Good

(AP News Feature)
"I'd like a recipe for a new dessert—something fancy!"
How many, many times a food editor receives this request! So to fill the bill, here's something newer than new, fancy enough for that luncheon for "the girls," tasty enough for the menfolk.

It's a pie, sure enough, but a pie with a blush to its coconut crust. Remember when the first Butter-Coconut Crust made its appearance about a year ago? Then a little later, the Chocolate-Coconut Crust arrived? Well, now comes the latest member of the family to step out — Marshmallow-Coconut Crust, in rainbow colors.

This last glamor girl is a combination of marshmallows, moist shredded coconut, butter or margarine, and hot water. It has a delightful chewy consistency, with more body than the plain Butter-Coconut Crust, not as brittle as the Chocolate-Coconut variety. The marshmallow serves as such a good binder, holding the coconut together, giving the crust a personality all its own.

The lacy quality of the Marshmallow-Coconut intrigues. The snowy marshmallow and coconut form such a fine base for clear colors. Why not tint the crust with food coloring in lovely pastel shades for special party desserts? No sooner dreamed of than done — and Rainbow Marshmallow-Coconut Crusts now make their debut.

Something else about this crust. No one can fail with it—it's that easy. The only thing you have to watch out for if you are using it as a base for Baked Alaska, at the size of the pie plate or pan. Make sure you use a plate or pan whose top inside diameter is no more than 7 1/2 or 8 inches across and whose depth is no more than 1 1/4 inches. Otherwise you may not have enough of the coconut mixture to make the airtight crust necessary for filling with ice cream, topping with meringue and baking briefly so the ice cream stays icy cold and the meringue is flecked with golden-brown. And be certain you use solidly frozen ice cream.

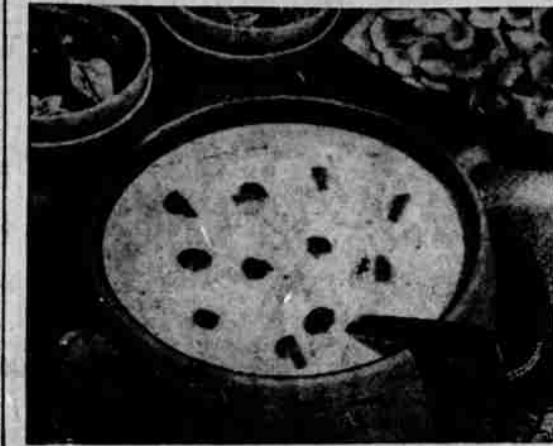
RAINBOW MARSHMALLOW COCONUT CRUST
Ingredients: 10 marshmallows, 2 tablespoons butter or margarine, 1 tablespoon very hot water, food coloring, 1 1/2 cups moist shredded coconut (cut in short lengths before measuring).
Method: Melt marshmallows and butter in top of double boiler over hot water, stirring often until blended. Add hot water and a few drops of food coloring in desired shade; stir well. Add coconut; mix thoroughly. Spread on bottom and sides of well-buttered pie plate or pan whose top inside diameter is not more than 7 1/2 or 8 inches, and whose depth is no more than 1 1/4 inches. Chill until firm. Fill with a package of pudding-and-pie filling mix or ice cream.

BAKED COCONUT ALASKA
Ingredients: 3 egg whites, 1/2 teaspoon salt, 6 tablespoons sugar, 1 pint very hard ice cream in desired flavor and color, 1 Rainbow Marshmallow-Coconut Crust.
Method: Beat egg whites with salt until foamy. Beat in sugar bit by bit; continue beating until meringue will stand in stiff peaks. Pack ice cream into chilled Rainbow Marshmallow-Coconut Crust. Spread meringue quickly over entire top of pie. Bake in very hot (450 degree F.) oven 3 minutes.

BEEF AND TOMATO STACKS
Ingredients: 4 medium-sized tomatoes (cut in half), 1 pound ground lean beef, 3 tablespoons liquefied nonfat dry milk, 1/2 teaspoon salt, 1/2 teaspoon Worcestershire sauce.
Method: Place tomato halves in shallow baking pan. Mix together ground beef, liquefied nonfat dry milk, salt and Worcestershire sauce. Divide mixture evenly into eight portions; shape each into round patty and place on tomato halves. Bake in moderate (375F) oven 25 to 30 minutes or until meat is thoroughly cooked. Makes 4 servings. Serve with Cucumber Sauce.

CUCUMBER SAUCE
Ingredients—2 tablespoons butter or margarine, 2 tablespoons flour, 1/2 teaspoon salt, dash of pepper, 1 cup liquefied nonfat dry milk, 1/2 cup grated cucumber.
Method—Melt butter over low heat; add flour, salt and pepper, stir until blended. Remove from heat. Gradually stir in liquefied nonfat dry milk until smooth; add cucumber; return to heat. Cook, stirring constantly, over low heat until thickened. Makes about 1 1/2 cups. Serve hot with Beef and Tomato Stacks.

Clam-Mushroom Chowder Offers a De Luxe Soup



Tasty — Mushrooms, seafood, vegetables in the soup.

(By The Associated Press)
If you think a bowl of soup is nothing to get wildly excited about we beg you to try this recipe. We admit we're in love with this dish and are yearning to tell you about its charms and virtues.

Its flavor is divine. There's something about this particular combination of mushrooms, seafood, vegetables and thin rich cream sauce that's wonderfully satisfying. Enjoy it right now, then tuck the recipe in your file for wintry days when you want a hot soup to warm and comfort you.

It's a pantry-shelf dream. Unexpected company coming? Keep the canned mushrooms and clams it calls for a kitchen shelf.

It's foolproof. Even the newest bride can't go wrong with this recipe. Only one caution: Don't get so busy with other chores that you let the heat under it get too high. The unctuous cream sauce base needs to be treated with respect or it may curdle. So do the clams in it, or they'll toughen. In our recipe directions we take care of this by telling you to heat the soup gently. We use that phrase advisedly. When we say gently, we mean it.

You can feature it on a menu. Serve it for lunch or supper with crisp hot rolls, a salad and a hearty dessert.

You can prepare it ahead. This soup benefits from being left over-night in the refrigerator. Notice how recipes sometimes say, "Place in refrigerator several hours to allow flavor to develop?" Well, that's not just a phrase food writers dreamed up because they were infatuated with the sound of their own words. The flavors in some combinations of food really do blend best on standing—and this soup belongs to that clan.

CLAM AND MUSHROOM CHOWDER
Ingredients: 1/4 cup butter or margarine, 1 tablespoon minced onion, 1/2 cup coarsely grated raw turnip (loosely packed), 1/2 cup coarsely grated raw carrot (loosely packed), 1/2 cup minced celery, one 7- or 7 1/2-ounce can minced clams, one 3-ounce can chopped broiled mushrooms, 1 teaspoon salt, 1/2 teaspoon pepper, 2 cups very hot milk, 1 1/2 tablespoons cornstarch, 3 tablespoons cold water, 1/2 cup

heavy cream, minced parsley. Method: Melt butter in saucepan. Add onion, turnip, carrot and celery. Cook over low heat about 5 minutes, stirring a few times. Add clams and mushrooms (including liquid from both cans), salt and pepper. Heat gently but thoroughly; do not boil. Gradually stir in the very hot milk. Stir cornstarch and water together until smooth; add to soup and stir constantly until slightly thickened; bring just to boil; add cream and heat but don't boil. Serve with a sprinkle of minced parsley. Makes about 5 cups—4 servings. Store overnight if desired—but no longer.

COMMUNIST UNIONS
Washington (AP)—Atty. Gen. Brownell has assumed responsibility for coordination of executive agency efforts to deal with the problem of Communist domination of certain unions.



A Meal Enjoyed by All of Your Family



Hamburgers can be dressed up—and mighty good.

(AP News Feature)
Do both Pop and the kids come home at noon? Then chances are you have a real dinner at midday, and that hamburger appears often on your menu. So here's a new, pretty and good-to-eat way of serving old reliable and budget-wise ground meat. You combine it with fresh tomatoes and cucumbers for a real harvest-time main dish.

When we tried this recipe we served the youngsters their share of the sauce "as is." To the oldsters' portion, we added a little curry, and found the savory yellow powder gave it a delicious flavor. If the father in your family likes his fare spiced up a bit try this trick.

This dish calls for thrifty liquefied nonfat dry milk. To prepare a quart of the liquefied milk, just shake 1/2 cup nonfat dry milk powder with 4 cups of water in a tightly covered container; use what is needed for this recipe and store the rest in a covered container in the refrigerator. Another method of liquefying nonfat dry milk powder, which some cooks prefer, is to pour the required amount of water into a bowl and sprinkle the required amount of powder on top of the water; beat slowly with a rotary (hand or electric) beater until dissolved.

Asks Morocco Issue Dropped
United Nations, N.Y. (AP)—France called on the U.N. security council Wednesday to bar consideration of the Moroccan situation on the ground that this is purely the concern of the French government.

French delegate Henri Hoppenot raised his objections at the opening of the council session called to decide whether it should act on an Asian-Arab complaint. The Asians and Arabs charged that the recent removal of the sultan of Morocco was a threat to peace.

The United States disclosed in advance of the meeting that it would join France in trying to keep the question off the council's agenda.

Airforce Pilot Killed In Jet Collision
Austin, Tex. (AP)—A pilot was killed Wednesday when his F-84 Thunderjet exploded and crashed after colliding with another jet.

The other pilot nursed his plane back to Bergstrom Air Force Base for a crash landing. He suffered only a minor leg injury, a public information officer said.

RADIO STATION DOWN
Astoria (AP)—Radio station KVAS has shut down here and L. E. Parsons, the majority stockholder, could not be reached Wednesday for comment.

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