



Versatile Canned Goods Big Aid in Preparing Quick but Showy Dishes...

From consomme to dessert, a very delicious and showy meal is possible with products from your pantry shelf, thanks to the canned goods industry. And that's a big help during vacation time, when one does not like to spend too long a time preparing a meal.

Here are the dishes for a patio party:

Sherry Consomme
Heat 2 cans consomme as directed on label; at serving time add 2 to 3 tablespoons dry sherry and float thinly sliced lemon wheels on top.

Makes 6 to 8 servings.

Party Sandwich Loaf

Meat Filling:
1 can (12 oz.) luncheon meat, coarsely shredded
3 tablespoons pickle relish
2 tablespoons mayonnaise
2 teaspoons prepared mustard

Pineapple Filling:
1 can (9 oz.) crushed pineapple, well drained
1 package (3 oz.) cream cheese, softened
1/2 teaspoon curry powder

Loaf and "Frosting":
1 loaf unsliced white bread

1 package (8 oz.) cream cheese, softened
3 tablespoons milk or light cream

In separate bowls combine ingredients for meat and pineapple fillings. Cut all crusts from bread; slice loaf lengthwise into four equal slices. Place one slice on serving platter; spread with mayonnaise, then with half the meat filling. Top with second bread slice; spread with mayonnaise and the pineapple filling. Cover with third bread slice; spread with mayonnaise and then with remaining meat filling; cover with last bread slice. Blend remaining package of cream cheese with milk or light cream; season to taste with salt and pepper. "Frost" top and sides of loaf with cheese. Chill until serving time. Garnish with chopped parsley.

Makes 8 to 10 servings.

Special French Dressing

1/2 cup canned salad or olive oil
1/4 cup canned lemon juice
1/4 cup wine vinegar
1 pimiento, chopped
2 tablespoons grated onion
2 tablespoons chopped pickles

Makes about 1 quart sherbet.

or olives
1 1/2 teaspoons salt
1/2 teaspoon paprika
1/2 teaspoon Worcestershire sauce
4 canned anchovy fillets, minced

Combine all ingredients; chill, covered, to blend flavors. Shake well before using.

Makes about 1 cup dressing.

Pineapple-Peach Sherbet

1 can (9 oz.) crushed pineapple
1 envelope unflavored gelatin
3 cups buttermilk
1 can (1 lb.) sliced peaches, drained and coarsely chopped
1/4 cup sugar

Drain pineapple, reserving juice. Sprinkle gelatin over reserved juice; let stand 5 minutes; dissolve over boiling water. Combine buttermilk, drained pineapple, peaches, sugar and dissolved gelatin; stir until sugar dissolves. Pour into refrigerator tray; freeze until firm around edges, but soft in center. Turn into chilled bowl; beat well. Return to refrigerator tray; freeze until firm.

Makes about 1 quart sherbet.

Lemonade Cream Sherbet

1 envelope unflavored gelatin
1/2 cup cold water
1 can (6 oz.) frozen concentrated lemonade
2 cups milk
1/2 cup sugar
1 pint heavy cream, whipped
Few drops yellow food coloring

Sprinkle gelatin over cold water; let stand 5 minutes; dissolve over boiling water. Combine lemonade concentrate, milk, sugar and dissolved gelatin; beat well. Pour into refrigerator tray; freeze until partially firm. Turn into chilled bowl; beat until light and frothy. Add whipped cream and food coloring; beat well. Return to tray; freeze until firm, stirring occasionally. For other flavors, use frozen concentrated limeade, orange or pineapple juice.

Makes 4 servings.

Ruby Parfait Dessert

First Layer:
1 can (1 lb.) pitted dark sweet cherries
1 can (1 lb.) peach halves or slices, cut in chunks

Drain fruits, reserving syrup. Dissolve gelatin in boiling water; add 1 cup reserved syrup. Chill until thick and syrupy, fold in drained fruit. Pour into oiled 2-quart ring mold; chill until firm.

Second Layer:
1 package fruit flavored gelatin (strawberry or cherry)
1 pint vanilla ice cream
1/2 cup canned chopped toasted almonds

Add water to remaining reserved syrup to make 1 1/2 cups liquid; heat to boiling. Pour over gelatin; stir until dissolved. Add ice cream, cut in chunks; stir until blended; chill until partially set; fold in chopped nuts. Pour over first layer in mold; chill until firm. At dessert-time unmold ring; garnish with fresh mint.

Makes 8 servings.

\$33,000 Grants to U. Of O. Medical School

PORTLAND — The University of Oregon Medical School has received \$33,000 in grants and gifts in recent weeks, Dr. David W. E. Baird, dean, said Wednesday.

Included is \$25,000 from the Atomic Energy Commission to continue research on the effect of blood.

Other grants included: \$5,150 from Helen Hay Whitney Foundation to continue study of rheumatic fever; \$1,500 from the Montana Division of the American Cancer Society for cancer research; and \$650 from G. D. Searle and Co., Chicago, to study effects of new drugs in relieving heart and kidney ailments.

Adams Clan Holds Shady Dell Reunion

MOLALLA—A re-union of the Adams clan was held Sunday at Shady Dell at the Frank Dieken summer home. A no-host dinner was followed by an afternoon of visiting and catching up on family happenings since the group was together last.

Present were Mr. and Mrs. J. A. Hammond, Woodburn; Roy Hammond, Pentleton; Annie Drake, Gladstone; O. L. Hammond, Merle Sandgren, Frances Klanger, Gerlie Everhart, Kate Adams, Edna Shaver, Mr. and Mrs. Clyde Engle, Mr. and Mrs. Lee Adams, Mr. and Mrs. George Guild and children and Mr. and Mrs. Frank Dicke, all of Molalla.

Gold was first discovered in California in 1848, 10 days before the treaty ending the Mexican war and transferring the territory to the United States was signed.

Luncheon Meat in Casserole

Luncheon meats come into their own when it comes to making easy casseroles. In this Checkerboard casserole, vegetables from the base, the luncheon meat cut in squares to go over the top.

Checkerboard Meat Casserole
3 cups cooked or canned mixed vegetables
1 can (12 ounces) luncheon meat
3 tablespoons butter or margarine
3 tablespoons flour
1/2 teaspoon salt
1 1/2 cups milk
1/2 teaspoon Tabasco

Turn vegetables into casserole. Cut about a 1/4-inch slice from sides of luncheon meat; dice, add to vegetables. Cut square center into slices; reserve. Melt butter; add flour and salt; stir to a smooth paste. Add milk gradually and cook, stirring constantly, until mixture thickens and comes to a boil. Stir in Tabasco; pour over vegetables. Arrange meat slices checkerboard fashion on top of casserole. Bake in a moderate oven, (375 deg. F.) 30 minutes. Yield: 4 generous servings.

Many Ways To Use the Cherries

Make the most of the cherries coming in from valley orchards now. Here are three refreshing recipes using cherries:

Cherry Ruby Molds
2 cups sweet cherries
1/2 cup slivered toasted almonds
1 package cherry flavored gelatin

1 1/2 cups flavored water
2 tablespoons sugar
1 tablespoon lemon juice

Dissolve gelatin in boiling water. Chill until slightly thickened. Pit cherries and add sugar, lemon juice and almonds. Combine with gelatin mixture; pour into individual molds and chill until set. Serve on crisp lettuce with mayonnaise. Will serve 6 to 8.

Fresh Cherry Compote
2 cups sweet cherries
2 cups strawberries
2 cups seedless grapes
1 or 2 bananas
1 cup powdered sugar
1/2 cup fruit brandy

Wash and pit cherries. Hull washed strawberries. Wash grapes and cut in half. Toss all together with powdered sugar. Add brandy and refrigerate, covered, for 3 to 4 hours to mellow. Just before serving, add sliced bananas.

Serves 6 to 8.

Cherry Jewel Sauce

2 cups sweet cherries
1/2 cup water
1/2 cup sugar
1 slice lemon
1 1/2 tablespoons cornstarch
1/4 cup cold water
1/4 teaspoon almond flavoring

boiling. Add cherries, which have been washed, halved and pitted, and lemon slice. Cook for 10 minutes. Remove cherries and lemon slice. Mix cornstarch with 1/4 cup cold water and add to cherry syrup. Cook until thick and clear. Return cherries to syrup. Add flavoring. Serve warm or chilled. Will serve 6 to 8.

Fine Relish Bowl

This relish bowl is wonderful; rich and satisfying, especially with fish but good with anything.

Relish Bowl De Luxe
Slice a medium size onion and separate into rings. Thinly slice 8 or 10 radishes, and 1 medium-size cucumber. Place vegetables in bowl; cover with sour cream dressing and chill until serving time. Make sour cream dressing by mixing together 1 cup sour cream, 1 tablespoon fresh lemon juice, pinch of prepared mustard and salt and pepper to taste. Dressing for 4 servings as salad; 8 to 10 servings as relish.

There's garden freshness in vegetables when you cook them in a small amount of butter or margarine in a tightly covered skillet. Slice carrots, for instance, in thin rounds and cook by this method; just before serving sprinkle with chopped scallions, using both the root end and the green tops.



An easy casserole features luncheon meat.

Apple Flavored Salad

The new apple-flavored gelatine now on the market is a delicious base for this refreshing

salad. Fold well-drained canned fruit cocktail, slivered roasted almonds and sliced celery into the slightly thickened gelatine base for extra zest.

CHEESE DREAMS

Cheese dreams, that lunchtime favorite, need a generous sprinkling of ground black pepper to bring out the best in them. The flavor of the pepper and cheese are wonderful.

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