

Feeding the Family

By ZOLA VINCENT
Food Editor

CHEESE CAKE TOPPED WITH APRICOT GLAZE FESTIVE DINNER PARTY DESSERT

Versatile, nutritious cottage cheese combines with rich-tasting evaporated milk to make a smooth creamy cheese cake pie. This lovely-to-look-at dessert will delight you because it is so easy to make, and your guests because it tastes so good. New crop dried apricots are used in the topping to achieve a wonderful flavor-treat. It is quite rich so we suggest you make the servings small.

1 cup creamed cottage cheese
1/2 cup sugar
2 tablespoons flour
2 eggs
1 cup evaporated milk
1/4 teaspoon vanilla extract
1/4 teaspoon lemon juice
1/4 teaspoon grated lemon rind
1 8-inch unbaked pastry shell
2 3/4 cup apricot glaze

Sieve cottage cheese and beat until smooth and creamy. Gradually add sugar, then the flour and beat until well mixed. Add eggs, one at a time beating thoroughly after each addition. Gradually add the milk, salt, vanilla, lemon juice and rind; stir to mix well. Pour into unbaked pastry shell (using your own favorite pie-crust recipe). Bake in hot oven (425 degrees) for 10 minutes; reduce heat to moderate (350 degrees) and bake 20 minutes longer. Remove pie and place on cooling rack. Allow to cool for about half an hour, then spread with apricot glaze. Cool completely before serving. Makes 1 8-inch pie.

Apricot Glaze

1 3/4 cup dried apricots
1 cup water
2 to 3 tablespoons sugar
Rinse apricots and drain. Place in small saucepan with a close fitting lid. Add water. Cook according to package directions. If bulk apricots are used, bring apricots and water to a boil. Cover and simmer gently until tender, about 15 minutes. Remove from heat; do not drain. Mash apricots fine, then stir in sugar. Cook over low flame for 2 to 3 minutes, stirring frequently. Remove from heat, cool slightly, then spread over top of cheese cake pie. To make a decorative design: Just before spreading glaze, place a cookie cutter of any fancy shape lightly on top of filling, then spoon glaze around it. Let cookie cutter remain until pie is ready to serve. Run a knife around the edge of cookie cutter and lift out.

Sesame Seed Tossed Salad

"Good things come in small packages." This old adage was never truer than when speaking about those tiny little seasonings seeds, "sesame." Although these seeds, with their delicate nut-like flavor are widely used in commercial baking, the home-maker will find them also delicious when sprinkled over vegetable salads like this one or combinations of fresh fruits. Here we toast them first and then disperse over our salad before tossing.

1 large head lettuce (may use part Romaine)
1 pound fresh shrimp, cooked
1/2 avocado
1 medium cucumber, sliced
2 fresh carrots, grated
2 cup beets, cut julien
2 fresh tomatoes, quartered
3 tablespoons salad oil
2 tablespoons fresh lemon juice
3/4 teaspoon salt
3 tablespoons toasted sesame seed

Arrange lettuce, torn into bite size pieces, in salad bowl. Place shrimp in center. Arrange remaining vegetables in clusters around shrimp. Sprinkle oil, lemon juice, salt and toasted sesame seed over all. Toss just before serving. Toast sesame seed by spreading in shallow baking pan and placing in moderate oven (350 degrees) for 6 to 8 minutes, stirring occasionally to brown uniformly.

Eat High on the Hog While Pork Prices at New Low
The biggest crop of meat bargains in recent years awaits homemakers when they go shopping this week-end. Prices on hogs skidded to a new low and

retail prices followed suit. Markets are featuring rib and pork roasts, center cut pork chops at lowest prices noted in thirteen years. Other cuts, both fresh and smoked are also bargain priced. With this in mind, why not let the family feast on a good, flavorful, nutritious packed pork roast over the week-end.

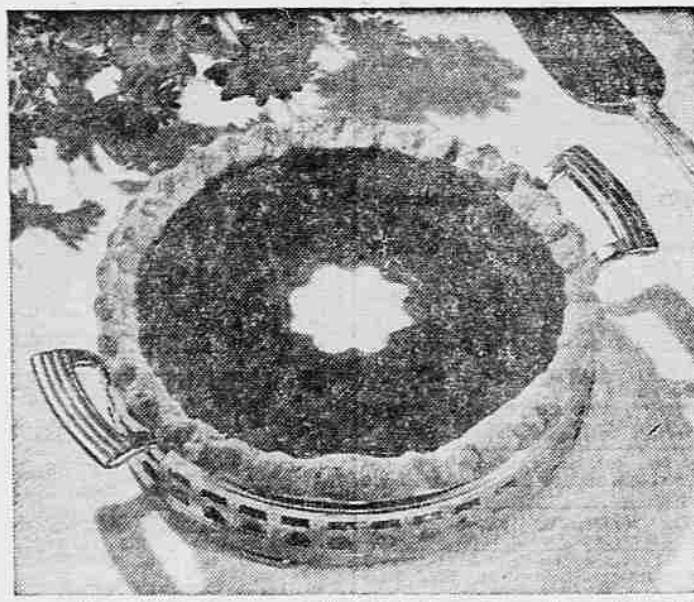
Roast Loin of Pork

The secret to the easy carving of a pork loin roast lies in having your butcher almost sever the backbone from the roast. After roasting and before placing on the table for serving completely remove the backbone; now you are free to cut between the ribs for generous slices of tender succulent pork.

Choose the size of roast best suited for your family. Wipe meat clean with damp cloth. Season with salt and pepper. Place roast fat side up on rack in open roasting pan. Do not add water and do not cover. Roast in moderate oven (325 to 350 degrees), allowing 35 to 40 minutes per pound. If you have a meat thermometer, insert into center of thickest muscle being sure that bulb doesn't rest on bone or fat. When roast is done your thermometer will read 185 degrees.

Sweet Potato Puffs

This time of year sweet potatoes seem to go hand-in-hand with pork. We wholeheartedly recommend you to try these



CHEESE CAKE — a delightful dessert anytime. Especially festive when topped with an Apricot Glaze and baked in a crispy tender pie crust. This recipe uses versatile, nutritious cottage cheese and evaporated milk to achieve it's smooth creamy texture.

puffs with your next ham or pork dinner.
2 cups mashed sweet potatoes
or yams
4 marshmallows
1 cup crushed corn flakes
Fat for deep-fat frying
Cut marshmallows in half. Shape one-fourth cup potatoes around each half marshmallow. Roll in crushed corn flakes; then fry in deep hot fat (350 degrees) until brown. Drain on absorbent paper. Makes 8 puffs.

Variations on a Popular Mince-meat Pie Theme

Time was when the home-maker assembled twenty or so ingredients and made up a gal-

lon of mince-meat at a time with resulting storage problems. Nowadays one buys a condensed and packaged mince-meat packed with choice fruits and aromatic spices, and speedily goes about the making of many good things. Like this mince-meat pie with its quite surprising variations, all of which are very good.

1 9-ounce package condensed meat-meat
1 1/2 cups water
1 to 3 tablespoons sugar
1 1/2 cups diced apple
OR 1 1/2 cups crushed pineapple
OR 3/4 cup chopped walnuts combined with 3/4 cup coarsely chopped orange pulp
OR 1 1/2 cups chopped fresh cranberries sweetened with 1/4 cup sugar
OR 1 1/2 cups raisins soaked in 1/4 cup orange juice

Break condensed mince-meat into small pieces; add water and sugar. Place over heat and stir until the lumps are thoroughly broken. Boil briskly for one minute. Cool. Add any of the fruits listed above.

Line a 9-inch pie plate with pastry, fill with mince-meat mixture. Moisten the edge of the crust with water, cover with top crust. Press edges together, cut slits in upper crust and brush with milk. Bake in hot oven, 425 degrees, 30 minutes or until golden brown.

Mince-meat Sauce

Wonderfully good. Serve on hot sliced tongue, on fried or broiled sliced ham, or pass for spooning onto baked ham slices. Blend 2 tablespoons butter or margarine and 2 tablespoons flour. Stir in 1 cup unsweetened apricot or pineapple juice or cider. Bring to boil, stirring constantly, and cook until smooth and thick. Break half of a 9-ounce package of condensed mince-meat into small pieces in a small saucepan; add 3/4 cup water, stir to break down lumps and boil for one minute. Add to sauce and stir thoroughly.

Alleged Communist Placed on Trial

Karlsruhe, Germany—(U.P.)—The secretary of an alleged Communist-front organization went on trial before the supreme court here this week on charges of high treason.

Josef Kukulinski, 32, is the first member of the "West German working committee of the German democratic national front" to be tried by the court. He is accused of organizing farmers in the Eifel mountains district to protest against American air bases and other allied installations there.

Hogs fed raw garbage at any time in their lives may not be moved across the state lines after Jan. 1, 1956, except for slaughter and special treatment.

Schedule Busy

McCleery & Co. keep up with that daily grind via an assembly line method. While one show is being filmed in color at the NBC studio in Burbank, the sets for the next day's program are being set up on the other side of the stage.

The actors have to show up for a final rehearsal but they still rehearse at night. The producer thinks they can emote better after dusk.

"Matinee Theater" can be pro-

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Backstairs: Big Crowd Expected for Ike

By MERRIMAN SMITH N4
United Press White House Writer
Denver—(U.P.)—Backstairs at the temporary White House:

The White House staff, Secret Service, etc., are expecting an enormous turnout in Washington tomorrow when President Eisenhower returns to the capital after an absence of almost 13 weeks.

The White House is doing nothing officially to encourage the crowd, but accepts it as inevitable.

One official predicts privately that the crowds along the streets may be the biggest since the President's inauguration in January, 1953, when throngs were estimated at more than 500,000.

However, Nov. 11 is "Veterans Day"—formerly Armistice Day—and that may cut both ways. It's a holiday for the tens of thousands of government workers who normally would be let free from the big federal office buildings to jam the curbs for such an occasion.

Whether they'll do it on their own time remains to be seen. And the weather, too, will be a factor.

Although Mr. Eisenhower has virtually abandoned his wheel chair for transportation for more than a week, the President continued to use it, for his painting while at Fitzsimons Army Hospital.

It's a deliberate choice. The

wheel chair enables him to roll backward and forward at will and eye his unfinished canvases from different angles and distances. He can't do that in a stationary chair.

The White House currently is soft-pedaling talk about a possible switch to Florida or some other warm climate for the latter stages of the presidential recuperation after a few weeks at Gettysburg.

But those close to the President still feel that a run of wet, cold weather at Gettysburg could bring a complete change in the decision.

The doctors are counting on the President's beloved golf as a major factor in his recovery. They figure that a little pitching and putting practice, probably in the near future, will be a helpful aid.

But how soon the chief executive can take on a full 18 holes in his old stride remains to be seen.

It's with mixed feelings of joy and regret that the White House staff and press corps pull out of Denver. They couldn't have had better cooperation from the officials at Lowry Air Force Base, Fitzsimons, and the townspeople in general. The Rocky Mountains offer scenic beauty and the climate is bracing. They like the city.

But it's been a long grind of strenuous tension for most of

those who'll wearily board the planes for Washington tomorrow. For many, there has been virtually no real relaxation since Mr. Eisenhower's heart attack Sept. 24.

Five "survivors" in the press corps and several members of the White House staff have been here continuously since the President first arrived Aug. 14, working at least part of every day. Despite Denver's charms, they are ready to go home.

BUS SERVICE

Watertown, Wis.—(U.P.)—Bus drivers here give courteous service and just a little bit more. A woman recently ran to catch a bus only to find that she had to return home again because she had forgotten her glasses. "Hop in," the driver said and "we'll go by your house and pick them up."

Grange

Roxy Ann Grange met in regular session Friday, Nov. 4, with fair attendance, to elect officers for the coming year. Electors were master, Orle Moore; overseer, Al Sims; lecturer, Laura Whitte; steward, Louis Bishop; assistant steward, R. J. Richey; lady assistant, Iris Ritchey; chaplain, Mae Dalton; treasurer, Francis Moffett; secretary, Roscoe Roberts; gate keeper, Don Meadows Sr.; cures, Ann Roberts; pomona, Harriet Claypool; flora, Betty Hall; executive committee, Les Shaw, J. O. Myhre and Charlie Whitcher.

The annual Thanksgiving dinner will be at the hall again this year and all members who want to attend, please contact Iris Ritchey at 3-2203, chairman of the dinner, as soon as possible. The next HEC meeting will be held at the hall with a potluck luncheon at noon, Nov. 16.

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