

Feeding the Family

By ZOLA VINCENT
Food Editor

Youngsters Win Praise For Convenience Foods

We pause in the middle of talking about August abundance of practically everything edible to encourage families to let the youngsters fill August leisure hours with pleasant pursuits certain to gain compliments.

Young cooks today, with a little encouragement, have an exciting introduction to the kitchen. The packaged convenience foods now available enable them to make successful dishes on the first try. There's nothing to compare with a little praise (or a lot of praise) from parents to encourage daughter on to more complicated dishes.

Instant puddings are especially rewarding; are a standby in most kitchens for quick and easy desserts since they require no cooking and can be the basis for many desserts. A 6 or 7-year-old can make a dessert using toasted

coconut instant pudding. This requires only the beating of the pudding with milk for a minute according to package directions.

With a sprinkling of nuts or chocolate bits as her "touch," she has a delightful and unusual dessert with real home-cooked flavor and consistency. While Susan in our picture was pudding-making, she ventured further and also made the party - handsome Pineapple Upside-Down Cake and a batch of fresh Toasted Coconut Refrigerator Cookies.

And here are her recipes:

Pineapple Upside-Down Cake Gets Toasted Coconut Topping
Melt one-half cup (one stick) margarine and spread evenly over bottom of 13x9x2-inch oblong pan. Sprinkle evenly with one cup firmly packed dark brown sugar. Drain 10 slices of pineapple from a No. 2 can, reserving syrup for topping.

Arrange pineapple slices on brown sugar mixture. Place one-half maraschino cherry, cut side up, in center of each pineapple slice. Decorate with pecans, if desired. Prepare one package any favored yellow cake mix with eggs and water as directed on cake mix package. Spread batter carefully over pineapple topping. Bake according to package directions until cake test inserted in center of cake comes out clean. Remove cake from pan according to package directions; cool. Serve with this topping:

Toasted Coconut Topping: Pour pineapple syrup (using three-fourths cup) into mixing bowl. Add one package instant Toasted Coconut Pudding; beat with egg beater until well blended, about one minute. Whip one cup heavy cream; fold into pudding. Chill about 20 minutes. As a matter of fact, this topping should be very good on any cake.

Toasted Coconut Refrigerator Cookies
Here a pudding mix is used as an ingredient for cookies that come out of the oven soft and wonderful.

Combine one-half cup (one stick) soft margarine, one-fourth cup sugar, one egg and one teaspoon pure vanilla extract, mixing well. Thoroughly mix in two packages instant Toasted Coconut Pudding, 1 1/4 cups unsifted flour, one-half teaspoon salt and one-fourth teaspoon baking soda.

Press the dough together by hand. Turn dough onto a large



FUN, SATISFACTION—Susan, a modern miss, aged 12, finds fun and satisfaction in making desserts in the cool of the morning, serving them to admiring family in the cool of the evening. Here she presents an (almost) instant pudding, an upside-down cake and toasted coconut refrigerator cookies.

sheet of waxed paper. Shape and mold into a long smooth roll about 15 inches long and 1 1/2 inches in diameter. Wrap in waxed paper. Refrigerate several hours. Cut in thin slices, about one-eighth inch thick. Place a little apart on ungreased baking sheet.

Bake in moderate oven, 375 degrees, until golden, about 8 to 10 minutes; cookies will still be soft. Remove from baking sheet to cool.

New Ways for Enjoying Bartlett Pear Abundance
The Bartlett pears were never more luscious than those in today's market. Buy them firm-ripe and golden for use right away. For use later, select those that are still green and firm. If you want to use them in two or three days, leave them in the brown paper bag and let them stand in a not-too-warm place, 60 to 75 degrees, until golden.

For most purposes, don't bother to peel the Bartletts. Their skins are so thin and tender that they all but dissolve in cooking.

For pears with chutney, mix one cup dairy sour cream, one-half cup chopped chutney, two tablespoons mayonnaise and a good dash of Tabasco; spoon over ice-cold pears on salad greens.

A child's delight is made like this Cook rice in water tinted pink or green with food

Senate Approves JFK's Farm Bill

Washington—(UPI)—The Senate has passed a much-modified version of President Kennedy's farm bill that would crack down on feed grain surplus and impose more rigid curbs on wheat overproduction. The vote was 47-37.

The measure now goes back to the House for action on Senate changes. The final version probably will be worked out by a House-Senate conference committee.

The legislation represents the administration's final hope

for major congressional farm action this year. But it falls short of what Kennedy originally wanted—mandatory controls on feed grains which the House killed earlier this year.

As finally shaped by the Senate, the bill would extend the present "voluntary" program of feed grain controls and support prices but carry a 0-to-90 per cent parity support price for corn—the major feed grain—beginning in 1964.

Court Receives Petition for Zoning

The Jackson county court Wednesday read a petition for three-year zoning for the Wagner creek area south of Talent.

The petition with 35 names was referred to the Jackson county elections departments for verification.

The petition requested "immediate zoning" of the Wagner Creek rd. area south of Talent extending south along Wagner creek into the Wagner Creek gap area. It would be designated residential and agricultural.

A letter from Medford lawyer Frank Van Dyke accompanied the petition. He requested in behalf of his clients, Mr. and Mrs. Keith Francis, route 1, box 38A, Talent, that they be notified if any wrecking yard proposes to es-

Union Secretary Files Guilty Plea

Portland—(UPI)—A Portland union secretary pleaded guilty in circuit court here Wednesday to embezzlement of \$19,793 from Portland Local 235, Steamfitters Union, AFL-CIO.

Miss Elene B. McCudden, 44, Portland, entered the plea before U. S. Dist. Judge Gus J. Solomon. A pre-sentence investigation was ordered.

She is charged with the embezzlement of funds from Sept. 15, 1959, to June 11 of this year.

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- 2 hard-cooked eggs
- 3 cups cubed cooked chicken or turkey
- 1 cup chopped celery
- 1 teaspoon salt
- Freshly ground black pepper
- 3/4 cup chopped sweet pickles
- 1/2 cup mayonnaise
- Paprika

From center of eggs, cut three or four slices and keep for garnish. Chop remaining eggs. Mix chopped eggs lightly with next six ingredients. Arrange on bed of lettuce. Garnish with egg slices and sprinkle with paprika.

Curried Flounder Fillets for Dinner

Flounder fillets are plentiful, economical and delicious. We garnered this recipe on a recent Friday, are confident you too will enjoy it. For each four servings:

- 4 tablespoons butter
- 2 shallots, finely chopped (or use green onions)
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 teaspoon curry powder
- 1/2 cup white wine
- 1 1/2 pounds flounder fillets
- 2 tablespoons flour
- 1/2 cup milk
- 1 large tomato, thinly sliced

Preheat oven to 350 degrees. Melt two tablespoons of the butter in a skillet; add the shallots (tiny onions or green onions) will do though we know a professional home economist who insists that no kitchen is complete without shallots. Add salt and pepper, curry powder and one-fourth cup of the wine; bring to a boil, stirring.

Poach the fish fillets in the wine mixture a few at a time for two or three minutes. Transfer fish to a shallow casserole. Reserve the drippings. Melt remaining butter and blend in the flour. Gradually stir in the milk, remaining wine and drippings from skillet. Bring to a boil while stirring.

Pour sauce over the fish and top with the tomato slices. Cover and bake 15 to 20 minutes or until the fish flakes easily.

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