

Plentiful Large Dry Limas Accompany Popular Frankfurters On Many A Picnic

By ZOLA VINCENT
Foods Editor

As summer has progressed, we've fixed many a hot casserole for picnickers in backyard and also "abroad" including a work weekend at a Girl Scout Camp. The popularity of these picnic beans has exceeded all other "recipes." So many mothers asked for the recipe that we thought you might like it also.

Outdoor roasted hot dogs seem an ideal accompaniment because of easy transportation and the fact that each person finds a greenstick when there are no hot dog holders handy... and fixes his own frankfurter to his individual order.

Plentiful, economic, plump and meaty, these large dry lima beans grow most abundantly in California as every one knows. We season them with chili sauce, onion and a bit of garlic, top with bacon, bake; then wrap our baking dish in several thicknesses of newspaper and carry it to the picnic spot. Lift the lid and everyone digs in. Six servings.

4 cups cooked large dry limas (2 cups uncooked)
1 cup bean cooking liquid
1 minced clove garlic
1/4 cup finely chopped onion
1/2 cup chili sauce
1 tablespoon brown sugar
4 slices bacon

Cook beans as usual, figuring 2 cups uncooked to make 4 cups cooked. (We usually cook twice as many and then have good nourishing lima bean soup when we get home.) Mix all ingredients except bacon together in casserole. Cover with bacon strips. Bake in moderate oven, 350 degrees, 1 1/2 hours.

Favorite Green Apple Pie Recipe of President Eisenhower

We've scored a scoop! The Early Apple Advisory Board which justifiably makes such a treasure of our lush about green crisp, fresh-picked Gravenstein apples has just this minute given us, practically exclusively, the green apple recipe best liked by "Ike." And it came directly from the person who should know... and that would be Mrs. Eisenhower.

The Gravenstein is said to be the apple that made green apple pie famous. If you're a newcomer to the West, you may not be too familiar with this Gravenstein variety since it is grown almost exclusively in California, but is popular up and down the coast states. It's an all-purpose variety which you can enjoy in cakes, dumplings, puddings, turnovers, cobbblers and apple crisp. Season is comparatively short so enjoy them now.

6 to 8 green apples
1/2 to 3/4 cups sugar
1/4 teaspoon grated nutmeg or cinnamon
1/4 teaspoon salt
1/2 tablespoon butter
2 tablespoons lemon juice

(Gravenstein apples, of course!) Line pie plate with pastry, using your usual recipe or a pie mix. Pare, core and cut apples in eighths, put row around plate 1/2 inch from edge and work toward center until plate is covered; then pile on remainder. Mix sugar, nutmeg, salt, lemon juice and sprinkle over apples. Dot with butter. Wet edges of undercrust, cover with upper crust and press edges together. Prick several places with fork. Bake in moderate oven, 350 degrees, about an hour.

Gravenstein Applesauce
If you do home freezing, by all means put in a supply of this wonderful tart-sweet sauce. Pare, quarter and core 8 green Gravenstein apples. Add just enough water, about a cup, to steam fruit and prevent scorching. Bring to a boil and cook slowly, covered, 20 to 30 minutes or until apples are tender. Add 1/2 cup sugar and simmer until sugar is dissolved. Make 6 serving if desired, apples may be used without paring.

derful tart-sweet sauce. Pare, quarter and core 8 green Gravenstein apples. Add just enough water, about a cup, to steam fruit and prevent scorching. Bring to a boil and cook slowly, covered, 20 to 30 minutes or until apples are tender. Add 1/2 cup sugar and simmer until sugar is dissolved. Make 6 serving if desired, apples may be used without paring.

Applesauce Variations

For spicy applesauce, substitute 3 tablespoons brown sugar for granulated sugar; add 1/2 teaspoon macis, dash of cinnamon and grated lemon rind. For Cinnamon Applesauce, cook 2 tablespoons cinnamon (red hot) candies with apples.

Clock-Controlled Oven Meals For Automatic Gas Ranges

The other day one of our favorite editors asked us for suggestions as to how he and his wife could make best use of their new automatic range with clock control; suggested that other readers might be interested. A very good idea! So we turned to Dr. Gladys Stevenson, Professor of Home Economics, Whittier College who did a book for the American Gas Association a while back. We learned much of interest along these lines. The clock control on an automatic gas range is a timing device used to start or stop oven heating or both at a predetermined time. It can be used advantageously by busy homemakers and employed women who are away from home all day or a portion of the day.

Caution: The clock minds the oven and saves worry and hurry. However, this method of oven cookery must be used with some degree of caution. Clock-controlled oven cookery can be used with no fear of food spoilage with "standing time" in oven before cooking begins, ranging from a few minutes to four or five hours... with a little discretion. Even longer "standing time" periods can be used if the food is thoroughly refrigerated, frozen or if it is acid in reaction. Fruits, tomatoes and all meats are acid in reaction. Be sure that oven is not hot from previous usage.

Only Certain Foods. Certain foods should be omitted from this type of cookery. These are foods that become soggy... will not stay mixed... acquire off-flavors on standing... turn dark. Custards and cream fillings should be avoided. Foods containing cream sauces are not recommended for use in the clock-controlled oven meal.

Suitable Foods. These foods are found practical for including in oven meals to be cooked by clock-control: Roasts, either regular or pot, meat loaves, New England dinners, baked potatoes, baked beans, squash, apples, tomatoes, deep dish fruit pies.

Peaches 'n Custard Sauce

A quick and easy dessert loved



EVERYTHING FOR THIS PICNIC except the final grilling of the hot dogs was done at home. Hearty casserole uses plentiful western large dry lima beans, flavorfully seasoned. Casserole is wrapped in several thicknesses of newspaper to keep piping hot.

by all sliced fresh peaches served with chilled custard sauce. Add a dash of grated lemon or orange rind to the sauce for extra flavor. To make it party fancy, serve on slices of angelfood cake... or any cake.

Hunting Creek Broiled Chicken Is Prize-Winner

Haven't the faintest notion why this was called "Hunting Creek" but it was a grand prize winner in a recent National Chicken Cooking Contest; a cheese-flavored creation of Mrs. C. W. Voshell of Preston, Maryland, and we figure there must be a Hunting Creek in Maryland or environs. Anyway, we fixed it and agree that it should be a prize winner. Your family is certain to vote for it also.

1 young chicken, cut up
1 tablespoon butter or margarine
1 small onion, thinly sliced
1 sprig parsley
1 teaspoon sugar
Juice of 1 lemon
5 drops Tabasco sauce
1/2 teaspoon Worcestershire sauce
2 teaspoons salt
1/2 teaspoon dry mustard
1/4 teaspoon pepper
Dash of ginger

1/2 cup butter, melted
2-3 cup grated cheddar cheese
Place chicken in shallow baking pan. Mix all seasonings except cheese. Pour seasonings over chicken, turning pieces several times so they are well coated. Dust lightly with flour. Arrange pieces with skin side down and pour melted butter over them. Place pan on rack about 4 inches from broiler heat. Turn and baste pieces frequently until evenly browned, about 10 to 15 minutes. Cover pan, put in 325 degree oven and cook 30 minutes longer or until tender. Sprinkle the grated cheese over chicken during the last 10 minutes and continue cooking until cheese is melted and slightly browned. Serve on warm platter.

Picnic Scrambled Eggs

Fine way to carry eggs, but be sure to keep them in a cool place. Take along a scrambled egg mixture in a mayonnaise jar ready for scrambling on the spot. Cook slowly, toss lightly, sprinkle with black pepper. If you're looking for something different and very good, sprinkle lightly with fresh lemon juice or a few thin sliced onion rings just before eggs finish cooking.

Sandwiches Make Good Eating Any Time of Day or Night

In recognition of National Sandwich Month which is here and now, we checked over a few score sandwich suggestions and picked these out as most likely to succeed... as lunch box staple, mainstay of the between-meal snack, cornerstone of casual entertaining, luncheon on the kitchen table or supper from a fancy buffet.

Tele-fun by Warren Goodrich

"Hello—Sorry I was so long answering, but I'm still just a little horse!"... You won't risk missing important calls if you always answer your telephone promptly... Pacific Telephone.

TOASTMISTRESS CLUB
BACK-TO-SCHOOL
RUMMAGE SALE
9 A.M. TO 5 P.M.
FRI. & SAT. AUG. 14-15
OLD GOODYEAR STORE
Corner 8th and Klamath

Used Records
SOUTHERN OREGON
MUSIC COMPANY
1330 Klamath Ave.

bread. Skip the usual white and wholewheat and try round hamburger buns, long frankfurter buns, French rolls, French sour dough rolls, English muffins, canned Boston Brown Bread, date-nut bread, Swedish, Russian or other rye breads with or without caraway seeds or any other type of bread you may fancy.

Spread You'll Like

Chili-Bologna Sandwich Spread. Combine 1/2 pound finely chopped or ground bologna (about 1 cup) 4 tablespoons chili sauce, 2 tablespoons finely chopped green onions, mayonnaise to moisten; chill. Good on any bread that isn't sweet.

Liver Sausage Sandwich Spread. Mash 1/2 pound liver sausage (about 1 cup), and combine with 1/2 cup finely chopped celery, 1/2 teaspoon horseradish, 1/2 teaspoon Worcestershire sauce and 3 tablespoons mayonnaise. Good on any bread that isn't sweet.

Salami Sandwich Spread. Combine 1/2 cup minced soft salami or summer sausage, 1 finely chopped hard-cooked egg, 2 tablespoons pickle relish, 1 teaspoon prepared mustard and enough mayonnaise to moisten.

Sliced Cold Cuts Sandwiches

Try these combinations with any favored bread or rolls. Liver sausage, sliced tomato, lettuce, mayonnaise. Ham and Swiss cheese spread with mustard or use horseradish butter.

Corned beef between slices of bread spread with horseradish butter.

Mustard Butter

Luncheon meat, sliced American cheese, mustard. Salami, sliced tomatoes, sliced cucumbers, mayonnaise. Summer sausage, egg salad, lettuce.

Beef Short Ribs Masculine Favorite

According to restaurant survey short ribs are a masculine favorite. Plentiful ribs are specially priced and can be made to taste just as good at home as elsewhere. To prepare them as the restaurant people do, so that the rich-tasting meat is nearly falling off the bone, cook them slowly for several hours. Like pot roast and other less tender cuts of meat, short ribs should be browned, then braised slowly in liquid in a covered pan.

SEALD BID Used Machinery Sale

BUY - - At Your Own Price

Garrison Equipment Co. Merrill-Lakeview Jct.

"BALDY" EVANS PROUDLY PRESENTS

TEX BENEKE

"MUSIC" IN THE MOOD" AND HIS ORCHESTRA

featuring Shirley Jones & Chic Layne

ARMORY WED., AUG. 19

Tickets now on sale at DERBY'S MUSIC CO. The advance tickets are \$1.50 per person (inc. tax). The price at the dance will be \$1.80 per person (inc. tax).

Now! Bread so good it's a dessert

It's a SPERRY failure-proof recipe designed for use in Oregon

Try this recipe with confidence. Martha Meade and 117 homemakers on her Home Staff have already made sure it will work perfectly in your oven. Furthermore! If you don't find that Sperry Drifted Snow "Home-Perfected" Enriched Flour bakes better than any all-purpose flour in any recipe, send grocer's slip (showing purchase of Drifted Snow) to Sperry Flour, San Francisco 6, and get double your money back. Why gamble on baking results when Sperry guarantees success?

TOASTED COCONUT LOAF

(Quick Bread)

All measurements are level. Sift flour before measuring. Sift together into a large mixing bowl—

3 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour

1 cup sugar

3 teaspoons double-acting baking powder

1/2 teaspoons salt

Add—

1/2 cups toasted* coconut (4 oz. can)

1/2 cups milk

1 large egg, unbeaten

1 teaspoon vanilla

Stir vigorously until ingredients are blended. Turn batter into a greased and floured large bread loaf pan, 9 1/2 x 5 1/2 x 3 inches. Bake in a preheated moderate oven, 350°, for about 1 hour 10 minutes. When baked turn onto a wire rack to cool thoroughly before storing. Cut in thin slices and serve plain, toasted, or buttered. Makes 1 loaf.

*Toast coconut in a shallow pan while preheating oven. Stir frequently to insure an even golden brown color. Cool before using.

More Martha Meade Recipes in every Sperry sack. Luscious cakes, pies, desserts, Hearty casseroles. All home-perfected, guaranteed to work like a charm in your oven.

Valuable Silverware Coupon in every Sperry sack. Get lovely Queen Resa pattern silverware in Tudor Plate made by Oneida Community Silver- smiths.

Sperry DRIFTED SNOW

"HOME-PERFECTED" ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

DRIFTED SNOW ENRICHED FLOUR

TABLE TREATS FROM THE FAMOUS M.C.P. KITCHEN LABORATORY. COPR. 1953 MUTUAL CITRUS PRODUCTS CO. ANAHEIM, CALIF.

"FIRST ADE" FOR THIRSTY YOUNGSTERS... GROWN-UPS TOO!

WHOLE SOME LEMONADE... made in a jiffy... for pennies a glass... with M.C.P. LEMON JUICE. One small can makes nearly 2 quarts of refreshing, healthful lemonade simply by adding water and sugar. No fuss, no lemon to squeeze. You can't give youngsters, or yourself, a better beverage... for M.C.P. LEMON JUICE is pure, full-strength California lemon juice, rich in Vitamin C—contains no artificial preservatives (sulphur dioxide or benzoate of soda). Conveniently canned, it's always ready for instant use—for lemonade, and whenever lemon juice is needed in cooking, baking, jam and jelly making, etc. You save time and money with M.C.P. LEMON JUICE always on hand... the year 'round! (There's M.C.P. FROZEN LEMON JUICE, too. If your grocer doesn't stock it, ask him to get it for you.)

ONCE UPON A TIME YOU HAD TO BE AN "EXPERT"... BUT NOT NOW!

MAKING WONDERFUL JAMS used to be a job only for the experienced. Now, even an "amateur," with no experience at all, can make perfect jams every time... with dependable, easy-to-use M.C.P. JAM AND JELLY PECTIN. And, what's more, M.C.P. provides expert and amateur with tested recipes for jam and jelly making. Cooked jams, or the amazing new M.C.P. uncooked jams that are extra fine in flavor and color!

M.C.P. Uncooked Jams have the finest flavor (and color) possible, because the usual cooking and boiling are eliminated, and the "flavor-guard" ALL the fresh fruit flavor. Also, you use less fruit and sugar, yet get more jam, for nothing is cooked away. M.C.P. uncooked jams are especially recommended if you wish to make a small batch at a time, for these jams must be kept in the refrigerator, since they are uncooked. For flavor and color, though, they're simply "tops"! (The M.C.P. uncooked jam recipes are so new they're not in the regular folder in the M.C.P. PECTIN package... but you can get them free by writing the M.C.P. Kitchen Laboratory, Anaheim, California.)

M.C.P. Cooked Jams may be made up in large amounts at one time and stored on your pantry shelves... and you can't get a better flavor than cooked jam than that made with colorless, odorless, tasteless M.C.P. JAM AND JELLY PECTIN. However, the very same cooking that permits shelf storage does cause some loss of fresh fruit flavor, compared with the uncooked jams. Even the shortest boils cannot "flavor-guard" this difference!

You Can Be Sure of this—dependable M.C.P. PECTIN assures successful results every time... whether you make cooked or uncooked jams... and saves you time, work, and money!

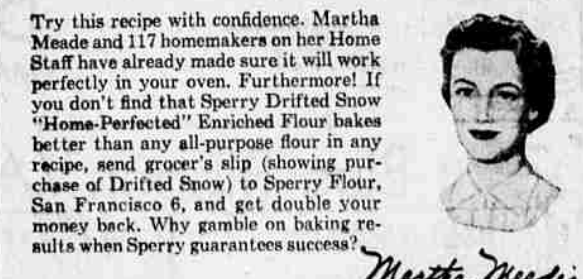
YOU NEVER SAW SUCH BEAUTIFUL JELLY... AND SO EASY TO MAKE!

MORE JELLY, TOO when you use the unique M.C.P. juice-pressing method that gives you twice as much juice (and, thus, double the jelly) than ever before from the same amount of fruit! And, this juice is so fully clarified that, using M.C.P. JAM AND JELLY PECTIN, you're sure of the clearest, jelliest jelly you ever saw. For this remarkable juice-pressing method (and the special M.C.P. JELLY SET to use it with), send \$1.00 (cash or stamps) and 3 M.C.P. PECTIN package fronts to the M.C.P. Kitchen Laboratory, Anaheim, Calif. You'll more than get your money back in extra jelly when you make your first batch!

When it's CLOROX-clean... it's SAFER for family health!

CLOROX makes linens more than white... it makes them sanitary, too!

Advertisement for CLOROX disinfectant. Features a woman and a child, a speech bubble saying "I want real cleanliness. I use CLOROX!", and a large sign that reads "CLOROX makes linens more than white... it makes them sanitary, too!". The sign also states: "Clorox gives you cleanliness you can see... cleanliness you can trust. For Clorox not only makes linens snowy-white, removing even dinginess, stains and mildew... it makes linens safer for family health. No other home laundering product equals Clorox in germ-killing efficiency!". Below the sign, it lists other benefits: "And CLOROX makes bathroom surfaces hygienically clean!" and "A Clorox-clean bathroom not only looks cleaner, it is cleaner. For besides removing stains and deodorizing, Clorox provides a type of non-poisonous disinfection recommended by hundreds of public health departments. See label directions for the many uses of Clorox... America's favorite!". A small box lists benefits: "You get all these benefits in a Clorox-clean wash! 1. Snowy-white linens... Clorox removes gray and yellow dinginess. 2. Bright fast colors... Clorox removes dulling dyes. 3. Lively-looking linens... Clorox removes ugly stains, even scorch and odors. 4. Fresh, clean-smelling linens... Clorox deodorizes. 5. Healthy linens... Clorox is the most efficient germ-killer of its kind."



Advertisement for Sperry flour. Features a photograph of a loaf of bread and a box of Sperry Drifted Snow flour. Text includes: "Dessert bread to serve with baked apple, fruit or puddings. Also makes wonderful sandwiches. You'll find silk-sifted Sperry better for all home baking. For 101 years it has been the West's favorite all-purpose flour!". Recipe for TOASTED COCONUT LOAF (Quick Bread) is provided. The advertisement also promotes Martha Meade's recipes and Sperry's "Home-Perfected" Enriched Flour.