



A FAMOUS PAIR — dainty pastry and coffee — can star at your table. These petal tarts are easily made and are a perfect accompaniment for end-of-the-meal coffee. Photo and recipe courtesy Pan-American Coffee Bureau.

PECAN PETAL TARTS

When the stage is set for dessert, coffee and Pecan Petal Tarts make their entrance, front and center. The tarts' pastry is decorative, the filling light and flavorful. And the coffee—robust, steaming hot—plays a leading role at any meal, any time of day.

PECAN PETAL TARTS

2 pkgs. pie crust mix
1 egg
¾ cup brown sugar
2 teaspoons instant coffee
few grains salt
1 tablespoon melted butter or margarine
½ teaspoon vanilla
¾ cup coarsely broken pecan meats

Prepare pie crust as directed on package, and divide in half. Roll out each half ¼-inch thick. Cut pastry into 72 2-inch circles. Place one circle in bottom of each of 12 muffin cups. Arrange 5 overlapping circles around inside of each muffin cup pressing securely. Beat egg just enough to blend yolk and white. Combine sugar, instant coffee and salt and add gradually to egg, beating well after each addition. Add melted butter and vanilla. Sprinkle pecans evenly into muffin cups. Spoon filling over pecans, filling cups not quite to top. Bake in moderate oven, 350 degrees, 20 minutes or until set. Garnish with whipped cream. Makes 1 dozen.

COLD FINGERS

For winter laundry-line comfort, put a hot water bottle in the wash basket before you carry it out to the yard. Then if your fingers get a bit numb during the hanging-up job, warm them against the hot water bottle. Mighty comforting if you are not one of the fortunate homemakers with an automatic drier.

STAINS

For removing fish odors and stubborn bits of stuck-on food particles from casseroles, dishes, pots, pans and other cooking and eating utensils, first pre-soak all of these items in lukewarm soap or detergent suds. Then wash in hot sudsy water, scrubbing with a vegetable brush if necessary. Rinse in hot water and dry.

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins

Editor

Herald and News

Filbert Tuna Crunch

¾ cup coarsely chopped filberts
1-1½ cups packaged precooked rice

1½ cups boiling water
3 tablespoons butter
3 tablespoons flour
½ teaspoon salt
1 teaspoon grated onion
1 teaspoon parsley
2 cups milk
½ cup sharp cheese, coarsely grated

1 7½-ounce can tuna
Add water to the Minute rice. When rice boils, cover and let stand for 13 minutes. Melt butter in saucepan. Add flour and blend. Add milk and stir until thick. Add salt, onion, parsley, cheese and tuna broken into large pieces. Combine this sauce with the rice and chopped filberts. Pour into a greased 8x5-inch baking dish and bake at 350 degrees for 40 minutes. Serves 6 to 8 persons.



IMPORTANT as her lipstick and make-up in a model's carry-all is Ban, Bristol-Meyers' new kind of lotion deodorant that rolls on without waste, drip or messy fingers. An anti-perspirant, too, it is guaranteed by the American Institute of Laundering not to injure fabrics. It comes in one size only—one fluid ounce which is an average three months' supply.

Fried Chicken

When the first romaine lettuce reaches the local market it always seems time for a celebration. It doesn't mean that spring has come to the High Desert, of course, but don't you always feel like you are getting just oodles of fresh vitamins from that wonderful green salad vegetable?

And what goes better with a tossed salad than fried chicken? Coca-Cola brings us this recipe for Herb Fried Chicken. Coca-Cola, with its taste-tempting lure, is flash-fast to serve. You can moisten dry tongues in a wink and Coke makes everything you eat with it taste better.

HERB FRIED CHICKEN

2 3½ lb. drawn, frying chickens, cut up
1 cup flour
2½ teaspoons salt
½ teaspoon pepper
1 teaspoon dried tarragon
½ teaspoon dried thyme
½ teaspoon rosemary
1 cup fat or salad oil

Wash chicken and dry on absorbent paper. In a brown paper bag, combine flour, salt, pepper and spices. Shake several pieces of chicken at a time in flour mixture until all are well coated. Heat chicken, uncovered, in hot fat, turning with tongs to brown well on all sides. Cover and cook slowly for 40 minutes or until very tender. Makes 8 servings.

TOSSED SALAD

1 head of chicory or endive
1 head of romaine lettuce
½ head of iceberg lettuce
2 oranges
1 avocado
Handful of walnuts (optional)

French dressing
Wash and break greens into two-inch serving pieces. Section two oranges, peel and slice avocado. Arrange greens and garnish with orange and avocado and walnuts. To serve, pour French dressing over the salad and toss.

BROADCLOTH

The first U.S. cotton broadcloth, made in Massachusetts shortly after the Revolutionary War, sold for \$16 a yard.



AN OLD FAVORITE that tastes delicious hot or cold—fried chicken—prepared with herbs to give it new, bright flavor, served with garlic French bread, a tossed salad and iced Coca-Cola all add up to reasons for inviting in friends for dinner or supper.

GARNISH

Famous pastry chefs use chocolate flakes to decorate their prize-winning cakes and cream-topped pies. To give your own desserts that professional touch, make chocolate flakes from a half square of

unsweetened chocolate by holding a sharp knife at right angles to the chocolate and scraping with a downward motion.

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