



GREEN TOMATOES are a summer specialty. If you are a gardener and have a little difficulty because the frosts come before your tomatoes are fully ripened, consider all the things you can do with the green tomatoes. Three suggestions here are a green tomato pickle, fried green tomatoes and an unusual green tomato pie which tastes so much like apple pie that the home service department of Corn Products Refining Company named it Love Apple Pie.

Cook Green Tomatoes

Wait, by all means wait. Before you store green tomatoes in the cellar or a brown paper bag to ripen, consider using them in their delightful green state. During no other time of the year can you feast on this fresh summer specialty.

You can, of course, make green tomato pickle to serve with winter meals; the recipe is here. Chances are you have at some time or other prepared or tasted fried green tomatoes. Frying is one of the most familiar ways of preparing the green fruit.

One of the best uses for green tomatoes is for pie. It is so much like apple pie that here it is called Love Apple Pie and it is suggested that you serve it with wedges of a good sharp cheddar cheese.

GREEN TOMATO PICKLE

5½ pounds green tomatoes
6 large onions, sliced
½ cup salt
3 cups cider vinegar
6 green peppers, sliced
3 red peppers, sliced
4 cloves garlic, minced
1 cup brown sugar
3 cups dark corn syrup
1 tablespoon dry mustard
1 tablespoon whole cloves
1 3-inch stick of cinnamon, crushed
1 tablespoon ginger
1½ teaspoons salt
1½ teaspoons celery seed
Wash tomatoes, remove stems and slice ¼ in. Add onions and sprinkle with ½ cup salt. Let stand 2 hours, wash and drain. Heat vinegar, peppers, garlic, brown sugar and corn syrup to the boiling point. Add tomatoes, onions, spices, salt and celery seed. Boil gently about 10 minutes. Place pickle in hot, sterilized jars; seal immediately. Makes 8 pints.

LOVE APPLE PIE

1 cup sugar
5 tablespoons corn starch
1½ teaspoons salt
1½ teaspoons nutmeg
Grated peel of one lemon
1-3 cup light corn syrup
2 tablespoons lemon juice
4 cups sliced, quartered green tomatoes (about 5)
1 recipe Easy Mix pastry
1 tablespoon butter or margarine
Combine sugar, corn starch, salt and nutmeg in a medium saucepan. Stir in corn syrup, lemon juice and lemon peel. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat. Using ½ the pastry, roll ¼ inch thick. Line a 9-inch pie pan. Drain tomatoes,

and place in crust; pour corn syrup mixture over tomatoes. Dot with butter or margarine.

Roll out remaining pastry for top crust. Make several slits in crust to permit escape of steam. Place crust over pie; seal and flute edges. Bake in hot oven (425 degrees) for 40 minutes. Serve hot, warm or cold with wedges of cheddar cheese.

FRIED GREEN TOMATO SLICES

Slice green tomatoes and dust lightly and evenly with flour. Dip in Golden Dipping Batter to coat entire surface; lift out with a fork and drain off excess batter. Pour corn oil to 1 inch depth in skillet. Heat oil over medium heat to 375 degrees. Lower batter dipped slices into heated oil and fry to a golden brown, turn and continue cooking until golden. Drain on paper toweling and serve hot.

Golden Dipping Batter: Stir ½ cup Mazola corn oil into 1 cup flour, mixing until smooth. Add egg to milk and add all at once to oil-flour mixture. Beat with a rotary beater until smooth. Mixture will be consistency of heavy cream. Batter may be kept covered in refrigerator for several days.

GRILLED BISCUITS

Melt 1-3 cup butter in metal pie pan on your charcoal grill. Add two tablespoons dry onion soup mix. Spoon half of the mixture into another pie pan. Make biscuit dough according to your own recipe or package mix, except add two tablespoons dry onion soup mix to the flour mixture. Drop small biscuits into hot pie pan. Top with remaining butter mixture. Cover with other pie pan. Bake eight to 10 minutes. Turn each biscuit with spatula and bake another eight to 10 minutes, depending upon the heat of the coals. Serve with steak, hamburger or whatever you are grilling for the entire.

upstairs and downstairs In Milady's Kitchen

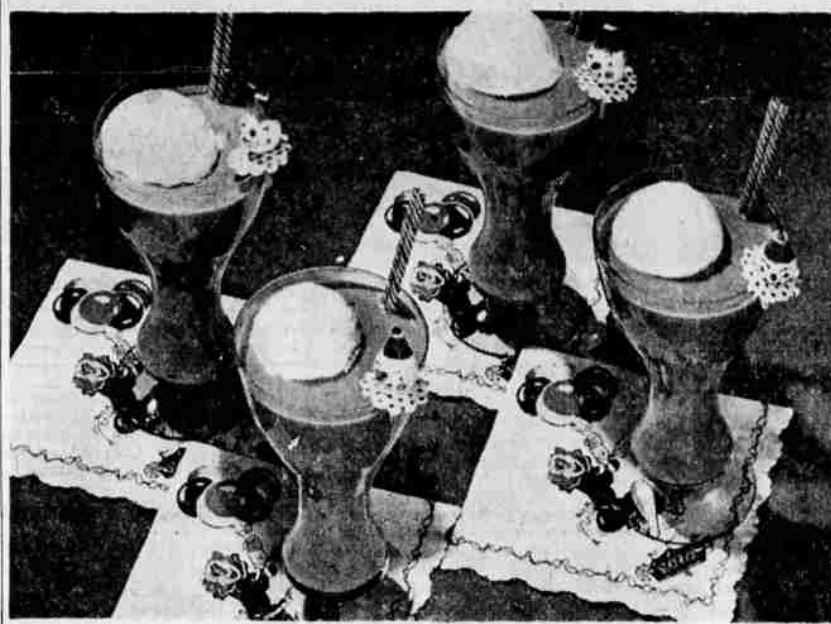
By Florence Jenkins, Food Editor

Herald and News

Thursday, July 24, 1958

KLAMATH FALLS, OREGON

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THE CIRCUS IS COMING to town, the Shrine Circus, that is, and this year will mark the 10th consecutive year the Klamath Falls Shrine Club will present Polack Bros. Circus. Dates are August 12 and 13, according to G. B. (Brick) Leach, president of the local Shrine Club. Just to get into the mood, why not a circus treat for the youngsters? Shown are Pineapple-Chocolate Floats, complete with circus trimmings. The photo and recipe suggestions are from the American Dairy Association which reminds mothers to make sure the youngsters get enough milk to drink during the school vacation months.

Everyone Needs Milk

Every day is "Thirst-day" while school is out and the youngsters play hard out of doors most of the day.

"Mamma, I want a drink," is one of the most often heard demands.

A smart mother recognizes this cry as a golden opportunity and keeps a supply of milk drinks on hand to fulfill such requests. She knows that a child's nutritive requirements are such that it takes a quart of milk daily to help him to robust health and keep him there.

Pineapple-Chocolate Float is one of these nourishing drinks. Its ingredients number three—icy cold milk, a little canned chocolate syrup, and frozen pineapple juice con-

centrate, thawed. Well, four ingredients really, if you want to count the dollop of vanilla ice cream that tops it off. Knowing children as we do, the ice cream counts a lot!

But it's our guess you'll not confine service of Pineapple-Chocolate Floats to the young crowd. Adults, too, go for the chocolate libations with the delightful tang.

See if you don't agree.

PROFESSIONAL RODEO

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July 25-26-27

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If you didn't win this week, enter again. ALL ENTRIES ELIGIBLE FOR GRAND PRIZES!



BOYD'S COFFEE display at Low Cost Supermarket in the Town & Country Shopping Center this week is promoting Boyd's big snapshot contest which runs into early September. Shown setting up the display on Tuesday afternoon are Wally Mortensen, left, Southern Oregon representative for Boyd's Coffee, and Dale Hayden, right, assistant manager at Low Cost. During the contest there are weekly prizes for winning snapshot showing Boyd's Coffee being enjoyed at picnics, barbecues and other outdoor events. Top prizes to be awarded at the conclusion of the contest include a 16-foot Seaswirl boat with trailer as first prize, a house trailer for second place and a movie camera for third. Winners for the previous week are in this week's ad in the Herald and News.

NOODLES

Make your own noodles for a change. Beat two eggs, add milk or cream (one half eggshell full for each egg used), salt and enough flour to make a soft dough. Divide the dough and roll out on a floured pastry cloth, cut into narrow noodles, and then cook in boiling water until just done. Serve plain with butter or with any sauce you desire. Two eggs will make two heaping plates of noodles.

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Timely Beauty Hint

With the big accent on youth and femininity, no woman should ever be without the rosy bloom of rouge, says Max Factor, world-famed Hollywood beauty authority. Prove this by applying all of your make-up except rouge. Then, stand back from your mirror and puff on dry rouge in a pastel shade which harmonizes with your lipstick.

The first thing you will notice is that a flat facial surface turns into flattering cheek contours, the whites of your eyes clear and look sparklingly beautiful, your complexion becomes richly creamy and a new look of youth results. Realize what a youthful boon rouge is to your appearance and never be without it. Creme rouge plus dry rouge brings the most glamorous results, Max Factor says.

LIMA BEANS

Mix cooked large dry limas with a spicy sauce made of ½ cup catsup, 2 teaspoons horseradish, 1 tablespoon each of vinegar and brown sugar and a generous shake of Worcestershire sauce. Bake a half hour in a moderately hot oven. Good with hot dogs or pork chops.

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Tasty Tidbits!



Tried these yet? Rock-lobster tails with cream cheese? Avocado-cottage cheese dip? Rye-bread salad? These and other recipes are in the Cookbook section of the

July 27

Family Weekly

In The SUNDAY

Herald and News

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