



HERE'S AN IDEA you can vary to suit your own family's taste. Pancakes, of your favorite type, filled and rolled and cheese-topped, make a tasty and filling entree. Shown are bran pancakes with meat filling. The general idea can be adapted to Mexican, French or American cooking and it is such fun to experiment. The early American version, of course, are thin pancakes filled with creamed left-over steak and topped with gravy.

CHEESEBURGER PANCAKES

No matter where your travels may take you this summer, you'll no doubt find many varieties of pancakes among the native appetizer, entree and dessert specialties, for this dish enjoys great versatility.

If you're planning to stay close to home this year, however, you can "go native" in your own backyard by serving delectable Cheeseburger Pancakes—a perfect meal for outdoor dining. Made with nutritious whole bran cereal, this easy-to-prepare dish combines the flavor of well-seasoned ground beef with the tanginess of melted cheese for a deliciously different mealtime treat.

CHEESEBURGER PANCAKES

- 1½ cup Kellogg's All-Bran (whole bran cereal)
- 1¼ cup milk
- 3 eggs
- ½ cup sifted flour
- 1 teaspoon salt
- 1 tablespoon salad oil
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- 1 pound ground beef
- 2 cups finely diced celery
- ½ cup finely diced onions
- 2 tablespoons salad oil
- 2 cups grated processed American cheese
- ½ teaspoon chili powder
- 1 teaspoon salt
- ¼ teaspoon pepper
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- 1 cup (1 8-oz. can) tomato sauce
- 1 cup beef stock or beef bouillon
- 1½ cups grated processed American cheese

Combine All-Bran and milk; let stand about 15 minutes, stirring occasionally. Beat eggs well; add flour gradually, beating until smooth. Stir in salt and salad oil. Combine with All-Bran mixture. Bake pancakes one at a time in a well oiled skillet (6½ inches across bottom) turning once. Use ¼ cup batter for each pancake, tilting skillet so that batter covers bottom of skillet completely. Stack baked pancakes on plate and set aside.

Fry meat, celery and onions gently in heated oil for about 20 minutes, stirring frequently with a fork. Drain off fat. Stir in cheese, chili powder, salt and pepper.

To make sauce, combine tomato sauce and beef stock; heat to the boiling point. Spread each pancake with a spoonful of meat filling; roll loosely and place side by side in a shallow baking pan. Spoon hot sauce over pancakes; sprinkle with cheese. Bake in moderate oven (375 degrees) about 20 minutes or until cheese is melted and pancakes are piping hot.

Yield: 6 servings, 2 pancakes each.

You can use corn muffin mix with which to make dumplings for chicken stew or fricassee.



QUICK AND EASY, this Cartwheel Salad permits each person to select his choice of salad fixin's and with an assortment of dressings on the table, such as Nalley's Specialty Dressings, each serving turns up as an individually prepared salad bowl.

Cartwheel Salad

What looks so cool and inviting as a crisp salad when the thermometer is soaring? Ninety-five degree days are mighty rare in our high desert country, but summer time can be hot, just the same.

A main-dish salad, made with meat, cheese or eggs, is one of the best summer menu ideas you'll find. It needs only hot rolls, a simple dessert and a beverage to become a complete meal.

Vacuum-packed luncheon meats and cheese are perfect for hearty salads and for snacks. The vacuum packaging retains the goodness of the meat and cheese for days, so it's safe to keep a supply in your refrigerator without losing freshness or flavor. Have a variety on hand for hot-weather eating. Cube cold meats and use them in hot scalloped dishes, creamed, over toast or English muffins, or in soups or deviled eggs.

Salads are fun to prepare, too. Let your refrigerator chill a bouquet of fresh salad greens. You can get all the ingredients ready in the cool morning hours, but don't blend them with the dressing until you're ready to serve (The oil will wilt the greens.) Any mixture containing mayonnaise should be refrigerated until serving time.

Instead of serving salads separately, cheat the dishpan and arrange everything in your favorite large salad bowl or chop plate. A few bright radishes tucked here and there will make a gay and attractive garnish.

Make your salad look pretty without any fussy arranging. Why not serve buffet-style on the porch? Supper's a party when you have this handsome Cartwheel Salad—it looks cool, tastes cool, and is so easy on the cook!

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

Thursday, August 7, 1958 KLAMATH FALLS, OREGON Sec. B Page 1



A SENSE OF THRIFT tugs at every woman's heart when midsummer brings an abundance of fresh fruit and the compulsion to "put up" fruit for winter is upon us. Few there are who can resist the call to fill the pantry shelf with delicious spreads. If you are one of those who can't resist, your grocer has M.C.P. Jam and Jelly Pectin to insure success in your venture.

SALAD ENTREE

Here's an idea to add to your salad file. It uses the menfolks' favorite, a can of pork and beans with tomato sauce. Mix 1 pound can of pork and beans with to-

mato sauce, 1 cup diced cooked ham, 1 tablespoon minced onion, 1 tablespoon prepared mustard and a dash of black pepper. Chill. Serve on crisp lettuce, garnished with mayonnaise, if desired. Makes 4 generous servings.



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Each package contains complete and easy to follow recipes. The summer season is short at best, so take advantage of the late strawberries, the plums, peaches and pears as they come along. The apricot crop is short this year and the price will probably not get down to the low of former years.

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