



TREAT YOUR FAMILY to a "Cook-in." Invite them to dress the part and join you for a hearty help-yourself dinner of Fettucini Americano accompanied by sausage, salami and bologna, a crisp salad, hot beverage and gay conversation. The photo and suggestions are from the American Dairy Association.

COOK-IN

If you're suffering from the usual mid-winter wearies, try this sunny suggestion.

Have a "Cook-In." A "Cook-In" is simply a cook-out brought inside, everything having a casual slant. "Cook-Ins" require the most comfortable of clothes: like slacks, sport shirts, Bermuda shorts and such. Another definite requirement is delicious and easy-to-fix food.

Since Italy's way is bright and flavorful, why not take an example from them. Serve Fettucini with an American touch. Call it, "Cook-In" style, right at the table and complement it with bologna, salami slices and Italian sausage. And just what is Fettucini Americano? It's hot, buttered noodles, gently tossed with freshly chopped parsley and grated Parmesan cheese. (The fun of it is the mixing part, which should be done right at the table.)

Fettucini Americano is something else too. It's a wonderfully hearty dish with an unusually delicate flavor and requires nothing more than cold cuts and freshly tossed salad to complete the perfect "Cook-In" meal.

Introduce these two ideas to your family: Fettucini Americano and the relaxing charm of a "Cook-In."

FETTUCINI AMERICANO

- 3 tablespoons salt
- 4-6 quarts water
- 1 pound fettucini (or spaghetti) noodles
- 1 cup (2 sticks) butter, melted
- 1 cup grated Parmesan cheese
- 1/2 cup chopped parsley

Add 3 tablespoons salt to 4 to 6 quarts rapidly boiling water. Gradually add fettucini so that the water continues to boil. Cook uncovered, stirring occasionally to prevent noodles from sticking to the pan, for about 15 minutes, or until noodles are tender. Drain in col-



IT'S FUN TO EAT!
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And it's fun that bears repeating! Rosarita's complete variety of frozen and canned meals makes it easy to offer change-of-pace flavor with every meal. Easy to prepare, too! Just heat 'n enjoy.

For snacks and parties, serve ROSARITA'S BEST COCKTAIL TACOS

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CRACKER BARREL CHEESE is now available in a variety of sizes. Shown are two of the new "sticks" of cheese alongside the 13 1/4-ounce wedge which has become familiar to homemakers in the Klamath Basin.

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Sizes of the Cracker Barrel Cheese line are now varied enough to suit any family. The wedges are 13 1/4 ounces and 26 1/2 ounces and available in mellow, sharp and extra sharp.

Kraft Cheese is distributed here by Crater Lake Creamery Company

and much of the Kraft Cheese you buy here has been made from Klamath Basin Grade A Milk produced in our own Klamath Basin.

IDEA

When a toddler is learning to feed himself, he usually manages to get part of his meal into his hair and on his head. To avoid the resultant mess, let him wear a plastic bowl cover or terry cloth cap as a protective "hat" at mealtime. When feeding time is over, mother can wash the "hat" easily and quickly.

SAUCES

Enhance your cooked vegetables with an interesting and flavorful sauce. Almond sauce is a delight over asparagus, broccoli, lima beans and other vegetables. Just stir 1/4 cup blanched slivered almonds into 1/4 cup (1/2 cube) of melted butter. For asparagus, cauliflower, new cabbage, brussels sprouts, etc., serve chive lemon sauce. Simply add 1 tablespoon lemon juice and 1 tablespoon chopped chives to 1/4 cup melted butter. Two tablespoons chopped mint added to the butter makes an interesting topping for carrots. For green beans, add chopped mushrooms to the melted butter for variety.

Luncheon Dish For The Dull Days

Midwinter can be the dreariest time of the year if you let it. Give your home little touches to brighten up life while the skies are gray.

Food, of course, is the top brightener on the list. And sugar is the great energy builder of all time, so it is no wonder that Oregon's own sugar, White Satin, is so popular.

Stir up a batch of home made candy to treat the family. Dust those Dream Bar cookies with White Satin powdered sugar for eye appeal and extra sweetness.

Use your imagination for different sandwich spreads. For whole wheat bread, raisin bread or for spreading on Triscuit Waters or Triangle Thins, make a date-nut spread. Combine an 8-ounce package of Philadelphia Cream Cheese with 1 cup chopped Dromedary Dates and 1/2 cup chopped nuts, preferably pecans. Add 3 tablespoons orange juice and blend thoroughly.

If you are looking for a different oven dish for dinner, Tuna Puff is good now and for serving all during Lent.

- TUNA PUFF**
- 10 1/2 ounce can condensed cream of asparagus soup
- 1 soup can milk
- 1 can drained flaked tuna

- 1/4 cup cracker crumbs (vary amount to taste)
- 1/2 teaspoon salt
- 1/2 teaspoon marjoram
- 4 eggs, well beaten
- Paprika

Mix soup and milk, stir in tuna, crumbs, salt and marjoram. Beat eggs until light and fluffy. Fold into tuna mixture. Pour into greased 2-quart casserole. Sprinkle with paprika and bake at 350 degrees for 1 1/2 hours or until a knife inserted in the center comes out clean. Serve at once. Four servings.



for seasoning that's sweetening... buy White Satin SUGAR

ARITHMETIC
There are 2 1/2 cups in a pound of granulated or packed brown sugar; there are 3 1/2 cups in a pound of confectioner's sugar. Remember that White Satin is Oregon's own sugar.

- SAVE -
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