



A DOUBLE BURGER holds a taste-treasure of pickles and onions. The meat patties are sealed together with the pickle slices and onion rings in between. Take your choice of pickles for the filling because you may be sure that the Klamath Falls markets have any type you prefer. You'll see a lot of pickles around because National Pickle Week is coming up right soon now.

PICKLE BURGER

A new sandwich treat is suggested in time for National Pickle Week and for the first day of backyard picnicking. Called the Pickleburger, it's a double hamburger with a taste-treasure of pickles and onions stowed away inside. The choice of the pickle is yours. It works equally well with dill hamburger slices, fresh cucumber pickle, sweet cucumber disks, or sweet cross-cut pickles. For the milder flavored pickles, you can use four or five slices; for those with a more pronounced flavor, you can use less. Bermuda onions are first choice because of their sweeter taste.

Pickleburgers can be prepared in doors in the broiler or outdoors on the charcoal grill. For outdoor cooking, we suggest you assembling the meat patties, pickles and onions a few hours ahead of time, wrapping them in foil, and refrigerating them.

PICKLEBURGERS

- 1 1/2 pounds ground beef
- Salt and pepper
- 6 large onion slices, 1/4 inch thick
- 2-3 cup pickles
- 1/4 cup Tomato Ketchup
- 2 tablespoons water

Heat oven to 400 degrees (moderately hot). Shape meat into 12 thin patties; sprinkle with salt and pepper. Place an onion slice on half the patties; divide pickles evenly over onion slices. Top with remaining meat patties, pressing edges together to seal. Place in shallow baking pan. Bake 10 minutes or until browned. Combine ketchup and water; spoon over patties. Bake 10-15 minutes or until done. Serve in toasted hamburger buns. Makes six servings.

With your Pickleburgers, serve a bowl of tossed greens or better still the more exotic Caesar Salad or Green Goddess Salad.

CAESAR SALAD

- 2 cloves garlic
- 1-3 cup salad oil
- 3 tablespoons Heinz Vinegar
- 1 teaspoon Worcestershire Sauce
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 cups bread cubes
- 1/4 cup salad oil or butter
- 3 quarts shredded salad greens (head lettuce, romaine and endive)
- 1-3 cup grated Parmesan cheese

1-3 cup crumbled bleu cheese
 8 anchovy fillets, cut up
 1 raw egg
 Mash one clove garlic; add 1-3 cup salad oil and next four ingredients. Let stand at least one hour. Saute bread cubes in 1/4 cup salad oil with one clove garlic, split, in skillet until crisp and golden brown on all sides. Place salad greens in garlic rubbed wooden salad bowl. Top with cheese and anchovies. Strain garlic from dressing. At the table, pour dressing over salad; drop in egg; toss until egg is no longer visible. Add croutons; toss. Serve immediately. Makes 6-8 servings.

GREEN GODDESS SALAD

- 1/4 clove garlic
 - 1/4 teaspoon salt
 - 1/4 cup mayonnaise
 - 1/4 cup dairy sour cream
 - 2 tablespoons Vinegar
 - 4 anchovies, chopped
 - 2 tablespoons chopped parsley
 - Dash pepper
 - 6 cups salad greens
- Mash garlic in salt; blend with remaining ingredients except greens. Toss lightly with greens. Chill. Makes six servings.
- Note: Two tablespoons evaporated milk, undiluted, or two tablespoons heavy cream may be substituted for sour cream. Increase vinegar to three tablespoons.



SALAD SOPHISTICATE is what California Foods Research Institute calls this halved Calavo avocado filled with small chunks of pineapple crowned with bright maraschino cherries. Serve with a good cheese-French dressing such as Wish-Bone or Nalley's.

QUICK SALAD

Calavo avocados make this "Salad Sophisticate" a top-notch. The smooth-textured fruit makes a perfect background for the more sharply-flavored pieces of pineapple. The best accent for both fruits is the Roquefort dressing as described here.

SALAD SOPHISTICATE

- 2 Calavo avocados
- Lemon juice
- Salt
- Salad greens for garnish
- 1 cup chilled pineapple pieces
- Roquefort dressing

Cut each avocado into half lengthwise, remove seed, and sprinkle with lemon juice and salt. Place on garnished salad plate and fill with pineapple. Serve with Roquefort dressing. Serves four.

SPANISH NECTAR

Wine drinks poured from a pitcher are favorite warm weather drinks in Spain, they say. An orange and a lemon are peeled and first the peels and then the juices are poured into a pitcher. A few pieces of any fruit available, strawberries, pineapple sticks and even cucumber slices, are added along with a bottle of dry or sweet sherry and ice. The drink is sweetened to taste with white or brown sugar, honey or grenadine. Glasses of this springtime nectar are served with slices of ham, sausage nuts, olives and bits of cheese as a between-meals snack.

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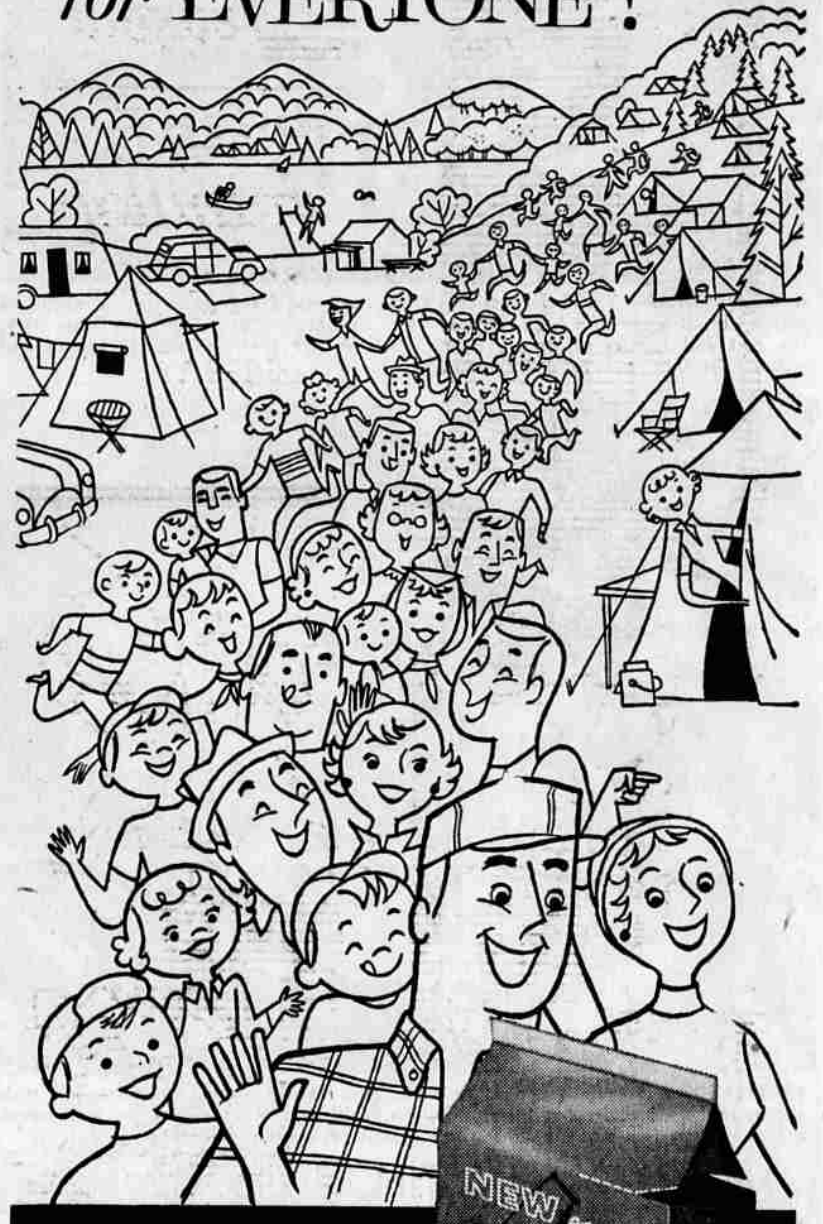
APPLES

Apple varieties best for baking are those with sturdy skins, firm meat which cooks evenly and is soft and juicy when baked. Washington State apple growers who supply one out of every three apples in the U.S., recommend the round, red Rome Beauties and the more oval, fine-textured Golden Delicious for this purpose, although Winesap and Newton varieties are also excellent cooking apples.

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