

# upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

## Herald and News



THIS SAVORY Spaghetti Casserole is flavorful with Wyandotte ripe olives and makes a good main dish for picnics indoors or out. The photo and recipe are from California Foods Research Institute in San Francisco, so the newspaper beneath the hot casserole doesn't happen to be the Herald and News.

### Spaghetti Casserole

Planning a picnic or are you wondering what to take to a pot-luck supper?

Or, if you're going to the Cow Belles' annual picnic at Collier Park on Sunday, August 23, here's a spaghetti and beef dish which would be well received.

Mrs. William Zumbrian and Mrs. Stewart Nicholson, both of Fort Klamath, are making picnic arrangements. Mrs. H. A. DeLamater, Cgw Belle president, Klamath Falls, may be telephoned for additional information by those in town. To keep the casserole hot en route to the picnic spot, pack it in several layers of newspaper immediately after removing it from the oven. With the casserole, you might serve frankfurters roasted over the campfire, ripe olives, crisp relishes and hot coffee. For

dessert: homemade drop cookies and chilled canned fruit cocktail.

#### SPAGHETTI BEEF CASSEROLE

- 1/2 pound spaghetti
- 1 pound ground lean beef
- 1/2 cup chopped green pepper
- 1 tablespoon oil
- 1 (No. 303) can tomatoes
- 1 (8-ounce) can tomato sauce
- 1 (1/2-ounce) can cream-style corn
- 2 tablespoons instant minced onion or 1/2 cup finely chopped raw onion
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1 teaspoon chili powder
- 1 cup ripe olives

Cook spaghetti in boiling salted water until tender. Meanwhile, saute beef and green pepper in oil until beef loses its pinkness. Add tomatoes, tomato sauce, corn, instant minced onion and seasonings; simmer 10 minutes, stirring occasionally. Cut olives into wedges. Mix sauce with olives and well-drained spaghetti; turn into a greased two-quart casserole. Bake uncovered 20 to 25 minutes, or until mixture is steaming hot. Makes six servings. If raw onion is used, saute with beef.

### MOLDED SALAD

If you've never tried sieved Calavo avocado in salads, you've a treat in store. It gives gelatin salads a wonderful velvety texture and lovely pale green color. In "Avocado Strawberry Mold" fresh strawberries are folded into gelatin containing sieved avocado. It's a delightful combination.

#### AVOCADO STRAWBERRY MOLD

- 1 envelope plain gelatin
- 1/4 cup cold water
- 1 cup hot water
- 2 tablespoons fresh lime or lemon juice
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1 medium-sized Calavo avocado
- 1 cup fresh strawberries
- Salad greens
- French dressing

Soften gelatin in cold water and dissolve in hot water. Stir in lime juice, sugar and salt. Cool. Cut avocado into halves lengthwise, remove seed and skin, and force through a sieve. Stir into cooled gelatin mixture. Fold in halved berries. Turn into mold and chill until firm. Unmold on salad greens. Serve with French dressing.

cook better with richer-flavor Wyandotte Olives



Food just naturally tastes better when you cook with Wyandotte "Mission Variety" olives, tree ripened to natural rich dark brown. Send for your free Wyandotte recipe. Write Wyandotte, 625 Market Street, San Francisco.

### Patio Rolls

If you've run through your sandwich repertoire right in the middle of the picnic season, you'll enjoy this new version of a hot and hearty sandwich. It's recommendations? A savory filling of cheese and ham with California Sauterne to blend the flavors; hollowed-out rolls to make serving and eating more convenient, a simple system of heating the rolls in waxed paper or foil.

For a patio supper, serve these hot sandwiches with a crisp, cool salad and pour glasses of California mellow red dinner wine as the beverage. One of the "Vino Rosso" types is especially good for an informal out-of-doors meal and you'll find it available in gallon or half-gallon jugs if your party is a big one.

#### PATIO SUPPER ROLLS

- 1 (2 oz.) package process American or Cheddar cheese
- 12 pimiento-stuffed olives
- 1 small onion
- 1 cup ground or minced, cooked ham or canned luncheon meat
- 4 tablespoons California Sauterne or Sherry Wine
- 3 tablespoons salad oil
- 1 teaspoon Worcestershire Sauce
- 6 large or 12 medium-sized French rolls

Put cheese, olives and onion through the food grinder. Combine these ingredients with the ham, wine, salad oil and Worcestershire sauce; blend thoroughly. Cut a thin lengthwise slice from the top of each roll; hollow out the inside to form a shell. Fill hollowed-out rolls with the ham-cheese mixture; replace tops. Wrap each roll securely in waxed paper or foil. Arrange wrapped rolls on a cookie sheet or in a shallow baking pan; bake in a moderately hot oven (375 degrees) for 20 to 25 minutes. Remove paper and serve piping hot.



BILL LAKE, right, Pillsbury Sales, Portland, and George Maness, left, Pillsbury representative for Southern Oregon out of Medford, were meeting the trade in Klamath Falls early this month to introduce a trio of new Pillsbury mixes. Pillsbury mixes really make the dessert course easy to prepare. The three new packages are Lemon Chiffon Float, Vanilla Boston Cream Pie Mix and Chocolate Boston Cream Pie Mix.

### NEWS TO ME

Every once in a while we run across something that sounds new. And very frequently we wonder why anybody goes to that much bother and what they do with it when they get it made. Here is a case in point: "To prepare 'clothespin rolls,' grease wood clothespins generously with shortening. Divide refrigerator yeast-roll dough into strips and roll each strip into a 12-inch length. Wrap each strip around a greased clothespin, securing the ends well. Let rolls rise until doubled in size. Bake at 400 degrees for 10 to 15 minutes. Remove the clothespins when the rolls have cooled slightly."

One must assume that the spring type clothespins are not the type called for.

If you have a foot-long strip of dough, it would seem it would wind up into a fair sized roll which would require more than 10 to 15 minutes cooking time. And finally, what do you want a hole in the roll for, anyhow?

#### SAFE AND PURE

Glass bottles and jars have traditionally been used for drugs and medicines because of the demand for protection which glass alone affords—in a field where the highest standards of safety and purity must be maintained.

### PILLSBURY

We've all been grateful to Pillsbury for numerous new products. If you like to bake bread for the family, there have been specials on Pillsbury's flour at frequent intervals all summer.

If you like hot rolls and don't want to start from scratch, Pillsbury Hot Roll Mix is easy to use. It is also a quick and easy pizza base. Experimenting has showed us that chilling the dough in the refrigerator before the final rolling makes it easier to handle. Always roll the dough thin and brush with oil before putting on the topping and baking.

Pillsbury cake mixes have earned their popularity, as we all know. Added now to the growing list are three new dessert mixes which you'll want to try and then use again and again.

Speaking of Pillsbury flour, have you ever tried making Italian ravioli? Our society editor says it's simpler to buy them in a can, but there isn't the sense of accomplishment achieved with the can opener that there is in actual preparation.

If you make home made noodles, the dough will be simple—and similar. To a lightly beaten egg and a dash of salt, add 1 1/2 cups of sifted flour and enough warm water to make a dough stiff enough to knead. Knead on a floured pastry cloth or board until smooth and elastic. Divide into two balls and place in a warm bowl, covered, for a half hour to rest.

Make the filling by running pieces of cooked chicken, mozzarella cheese (about half of one of the rolls), and a slice of bread through the grinder. You can use cooked veal or turkey instead of chicken and you can add a little ham if available. Add about a half cup pureed cooked spinach, a good dash of nutmeg, an egg yolk, grated Parmesan cheese and enough chicken stock to mix smooth. Salt and pepper to taste.

Roll the dough into same size circles. They should be about 20 inches in diameter. On one, place spoonfuls of the filling about two inches apart. You should get more than 24 ravioli from this recipe. Place the top circle over the filling, press down around the spoonfuls of filling, then cut with a pastry wheel if you have one, otherwise, a case knife, making uniform filled squares. Seal edges with tines of a fork and set aside to dry slightly for three-quarters of an hour, more or less. Cook in a wide pan of boiling water and don't crowd them. They'll cook in about eight minutes. Drain on a plate, then move to dinner plates and serve with your favorite spaghetti sauce and lots of Parmesan cheese. Doesn't that sound simple? But making desserts with Pillsbury's new mixes is even simpler and much, much less work.



OREGON FOOD STORE  
1329 Oregon Ave.  
Klamath Falls

You'll Like...  
**KUBLA KHAN**  
CHINESE COMBINATION DINNER  
tender fried shrimp  
chow mein • pork fried rice  
QUICK FROZEN • HEAT 'N' EAT

### HAM 'N' EGGS for a hearty breakfast

# Nulade

OREGON FARM FRESH EGGS  
Guaranteed fresh!

work-free starching  
just add water!  
easy, beautiful ironing, too!  
penetrates fabrics evenly  
get QUICK ELASTIC LIQUID STARCH today!

FREEZE PEACHES NOW!  
Use VAPO CANS  
or VAPO PLASTIC BAGS At Your Grocers

NEVER BEFORE REDUCED  
our best selling Harmony House  
innerspring mattresses and box springs

216 coils in twin mattress or box spring  
270 coils in twin mattress or box spring  
372 coils in twin mattress or box spring  
312 coils in full mattress or box spring  
405 coils in full mattress or box spring  
527 coils in full mattress or box spring

SAVE 8<sup>07</sup>!  
coil-on-coil bedding even at this low price  
reg. 39.95 each  
twin 31<sup>88</sup>  
full size, reg. 44.95, now 36.88

SAVE 13<sup>07</sup>!  
luxurious quilting on both sides of mattress  
reg. 59.95 each  
twin 46<sup>88</sup>  
full size, reg. 64.95, now 51.88

SAVE 15<sup>07</sup>!  
Sears-O-Pedic made for your sleep comfort  
reg. 69.95 each  
twin 54<sup>88</sup>  
full size, reg. 74.95, now 59.88

• Exclusive cover pattern  
• Cotton felt quilted to cover  
• Coil-on-coil comfort, support  
• Reinforced sag-resistant edges  
• Insulation prevents coil feel

• Fitted to your height, weight  
• Buoyant coil-on-coil support  
• Strong borders prevent side sag  
• Quality construction for long use  
• Upholstered with sisal, cotton felt  
• Heavy damask cover resists odors

ONLY \$5 DOWN on purchases up to \$200 on Sears Easy Payment Plan  
Our Shield of Value continues to keep prices down! Proof you shop at Sears and save!

try this Mexican PARTY SMARTY!

BEER COCKTAIL TACOS:  
bite-size Mexican sandwich hors d'oeuvre, miniature corn tortilla shell, filled with spicy beef!

Smart, smarty — have a Rosarita party!  
Take a look at your last party. Was it short on excitement?  
Long on work? This will never do!  
Next time, add fascination, fast: Just pop these tid-bits in the oven or quickly deep-fry. Serve crisp or tender. M-m-m-marvelous with dips!  
(Recipe for Rosarita Dip on the label of the Refried Bean can)  
Suggestion: Check your grocer's canned and frozen displays for other Rosarita party pleasures.

you're the boss with the sauce!  
All good Mexican Foods deserve the proper sauces. Rosarita offers dozens of zesty flavors for every taste. You'll be pleasantly surprised what they do for regular recipes, too!