

Farm Folks Hosts To Noted Guest

George M. Mardikian, famous restaurateur, owner of one of the west's best known restaurants, patronized by the world's great, enjoyed some of the bounties of Klamath County upon his recent visit here.

Women cooks, who prepared breakfast and luncheon for the man who has won more honors than comes to most men, were a "bit queasy and rubber-legged" they say at the thought of preparing food for the man whose menus have made his name a byword in San Francisco where he is owner of Omar Khayyam's.

Mardikian was guest speaker at the first lamb buffet to be sponsored by the Klamath County Farm Bureau and the Klamath County Lamb and Wool pools.

His invitations here were the first, he said, from folks who took him to their homes to sit at a family table.

Mr. and Mrs. Bryant Williams were hosts at breakfast at their ranch home on Spring Lake Road where they served the distinguished guest "just a simple breakfast."

Mrs. Williams said, of "home-grown sausage," eggs, hot biscuits, comb honey, homemade strawberry jam, hot coffee and baked Spitznberg apples.

Returning at noon from a tour of local sheep ranches, the O'Connor Livestock Company operation, Tulana Farms and the "firing line" of duck hunters on water areas, the party dined at noon at the ranch home of Mr. and Mrs. Bob Norris of Henley.

Here, preparations had been made by Mrs. Norris, assisted by Mrs. Dan (Frances) O'Connor, and Mrs. Charlie (Ernestine) Read to serve Klamath County Chinese pheasant and Rainbow trout from the North Fork of the Sprague River caught by Mrs. Lynn Ziegelmeyer. The guest also was treated to samplings of huckleberry jam, wild plum jam and huckleberry pie.

The guest of honor, author of "The Sound of America" and a cookbook, "Dinner at Omar Khayyam's," autographed volumes for his hostesses and others who assisted with the lamb buffet.

HOT AND HEARTY

Here's a hot and hearty sandwich that really satisfies appetites. Start with English muffins or hamburger buns. Split, butter and place a slice of ham on each half. Arrange well-drained canned blue lake green beans over ham. Top with thin slice of onion, one of tomato and finish with nippy cheese. Broil until cheese melts. Serve hot "as is," or with this tangy sauce: heat gently together 1 cup mayonnaise, 1 tablespoon prepared mustard, dash each of Worcestershire sauce and Tabasco sauce and 2 tablespoons milk. Spoon hot over broiled sandwiches.

Sherry Choco-Flake Pie

"Elegance with ease" is a phrase that could well be applied to this sherry choco-flake pie. Glamorous enough for the most special of occasions it can be prepared with just a little more effort than an everyday dessert.

For ease in the preparation of the filling's custard base evaporated milk is used. Because of its smooth-able, blend-able characteristics evaporated milk makes light work of custard mixtures, always producing superb results. Unflavored gelatin is also used in the mixture and a dash of sherry, slivered almonds, and grated chocolate are stirred in later. Beaten egg whites are folded in last to produce the light chiffon texture.

If you can measure and cut.

HARVEST TIME FRUIT CAKE

"Harvest Fruit Cake" isn't difficult or tedious to make. You can purchase mixed candied fruits in packages and it takes only a few minutes to pit and slice melon fresh California dates—or buy them already pitted. Fresh California dates are easy to handle, and they bring wonderful moistness and flavor to holiday cakes, cookies and breads.

HARVEST FRUIT CAKE

- 2 cups fresh California dates
- 1 cup dried figs
- 1 cup light or dark raisins
- 1 1/2 cups diced mixed candied fruits
- Grated rind of 1 orange
- 1 1/2 cups chopped nuts
- 4 cup fruit juice
- 3 1/2 cups sifted all-purpose flour
- 1 cup shortening
- 1 cup brown sugar (packed)
- 1 cup granulated sugar
- 4 eggs
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon mace
- 1 1/2 teaspoons salt
- 1 teaspoon soda
- 1 teaspoon baking powder

Pit and slice dates. Rinse figs, cover with water and boil 5 minutes. Drain and slice fine. Rinse raisins and drain. Combine all fruits, orange rind, nuts, and fruit juice. To this mixture add one-half the flour and mix well. Cream shortening and sugars together thoroughly. Beat in eggs one at a time. Sift remaining flour with spices, salt, soda and baking powder. Stir into creamed mixture. Add fruit mixture and blend thoroughly. Turn into 10-inch tube pan which has been lined with two thicknesses of greased brown paper and one of greased waxed paper. Bake in slow oven (275 degrees) 2 1/2 hours. Place shallow pan of water on bottom shelf of oven while baking. Makes 4 to 5 pounds cake.

- ### Sherry Choco-Flake Pie
- 1 pkg. lady fingers
 - 1 envelope unflavored gelatin
 - 2 tablespoons sugar
 - 2 eggs, separated
 - 1 tall can evaporated milk (1 2-3 cups)
 - 1/4 cup dry sherry
 - 1/3 cup toasted slivered almonds
 - 1 square (1 oz.) semi-sweet chocolate, grated
 - 1/4 cup sugar

To make pie shell, first split lady fingers, then cut off one end so that remaining pieces are about 2 1/4 inches in length. Stand these pieces up around inside edge of a 9-inch pie plate, tapering bottoms as needed to fill gaps so that inside edge is well covered. Fit smaller pieces over bottom of pie plate to cover completely. Mix gelatin and the 2 tablespoons sugar thoroughly in a medium size saucepan. Add egg yolks, stirring to blend well. Slowly stir in evaporated milk, blending well. Cook over low heat, stirring constantly, until mixture is thickened, about 15 to 20 minutes. Remove from heat and blend in sherry. Cool, then chill until mixture is thickened but not completely set. If necessary, whip the chilled gelatin mixture lightly until smooth, then fold in the almonds and chocolate. Whip the egg whites until stiff but not dry, then add the 1/4 cup sugar gradually, continuing to beat until whites are stiff and glossy. Fold in gelatin mixture lightly but thoroughly. Turn into lady finger lined pie plate. Chill until set, about 3 hours. Garnish with semi-sweet chocolate curls, if desired. Makes 6 to 8 servings.



GRACEFULLY EDGED with a scalloping of lady fingers and topped with curls of chocolate this sherry choco-flake pie is an elegant beauty. Its flavor lives up to the advance notices of its appearance, too. Slivered almonds, grated chocolate and a hint of sherry in an evaporated milk-made custard base blend together for a really exciting taste experience.

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