

**HEALTHY VEGETABLE SAUCE**

Here is a delicious "Brown Sauce" to serve over broccoli or Brussels sprouts at a holiday dinner. Melt butter and brown lightly. Cool slightly and stir in a generous portion of instant minced onion, a dash of lemon juice and a little salt; warm gently and serve—quick-as-a-wink and mouth-watering, too.

Chicken stock on hand? Team with tomato juice and heat, seasoning with salt and freshly-ground black pepper. Nice garnished with a thin slice of lemon. The lemon can be fancied up by inserting whole cloves around the edges of the slices.

# Specialties in Gourmet

By RUTH KING

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**GOOD CHICKEN FLAVOR** is provided in this chicken tetrazzini by both diced chicken and a sauce of evaporated milk and condensed cream of chicken soup. It emerges from the oven as a wonderful bubbly hot main dish for a family or a party meal.

**Chicken Tetrazzini**

Will Please — Is Good

Whether or not you have a freezer, you'll find this makes an excellent casserole to keep handy for a hearty meal on a busy day. If you don't have one, you'll be equally pleased with making this delicious main dish and putting it in the oven for dinner tonight.

Evaporated milk and condensed cream of chicken soup combine in a flavorful sauce that augments the good flavor of the diced chicken used. Along with spaghetti, mushrooms, cheese and seasonings this adds up to an exceptionally satisfying dish for a winter day.

**CHICKEN TETRAZZINI**

- 1 pkg. thin spaghetti, (7 oz.) broken into 3-inch pieces
- 1 can mushroom stems and pieces (4 oz.)
- 1/4 cup butter
- 2 tablespoons chopped green pepper
- 1/4 cup flour
- 1 can condensed cream of chicken soup (10 1/2 oz.)
- 1 tall can evaporated milk (1 2-3 cups)
- 2 jars chicken, (5 1/2 oz. each) diced or 2 cups diced cooked chicken
- 1 jar pimiento, (4 oz.) diced
- 1/4 cup shredded Parmesan cheese

Cook spaghetti according to package directions. Drain. Line a 2-quart baking dish with a large square of heavy-duty aluminum foil, leaving enough foil over edges to make a good seal. Drain mushrooms, saving liquid. Melt butter in a large saucepan over low heat. Add mushrooms and green pepper. Cook until mushrooms are a golden brown, about 10 to 12 minutes. Remove from heat and blend in flour. Add soup and mix well. Gradually stir in evaporated milk. Add water to mushroom liquid to make 1/2 cup, then stir into mixture. Cook over low heat until sauce thickens, about 10 to 12 minutes, stirring constantly. Remove from heat. Stir in chicken and pimiento. Add drained spaghetti and mix lightly with a fork. Pour into foil lined baking dish. Cool, then freeze until solid. When frozen, carefully remove tetrazzini from baking dish, then seal tightly in the foil. Label, date and return to freezer. When ready to use, butter same baking dish that mixture was frozen in. Remove foil and place tetrazzini in baking dish. Sprinkle with Parmesan cheese. Cover and bake in moderate oven (350 degrees) for 2 hours, then uncover and bake 30 minutes longer. Or place in buttered baking dish as directed, cover and let thaw overnight, then sprinkle with Parmesan cheese and bake until bubbly hot, about 1 hour and 35 to 40 minutes. Makes 6 servings. Note: If you wish to serve immediately after making, place tetrazzini in buttered baking dish without foil lining and bake at 350 degrees until bubbly hot, about 30 minutes.

**TASTE-TRIO**

A perfect taste-trio is iced tea served with honey and lemon juice.

**Local Landmark Sparks Name For New Dessert**

The following recipe, "Snow On the Mountain," is the one submitted by Mrs. John S. Hamilton, Klamath Falls, which placed among the top 20 in a national contest in which more than 20,000 recipes were considered by judges. The top 20 are being prepared a second time in New York City by a committee of home economics experts to determine the national winner.

Mrs. Hamilton saw announcement of the national contest for an original dessert recipe in the food pages of the Herald and News, made a delectable concoction of chocolate, gelatin, sherry, whipping cream, eggs and

other ingredients, topped it all with grated coconut after placing it in a pie shell and cast about for a name for the delicious dessert. Having climbed Mt. McLoughlin (Mt. Pitt to oldtimers) with her husband, manager of the local U.S. Bureau of Reclamation, and after having viewed the solitary peak nearly 10,000 feet high, sprinkled with snow, she named the new dessert "Snow On the Mountain."

Should she place first among the final 20, Mrs. Hamilton and the editor of the food pages will receive an expense paid trip to New York and to Allentown, Pa., home of the famous Hess's Patio Restaurant, sponsor of the contest. The recipe:

**SNOW ON THE MOUNTAIN CRUST:**

- 1 cup graham cracker crumbs (about 24)
  - 1-3 cube butter
  - 1/4 cup chopped walnuts (not too fine)
- Melt butter in saucepan. Re-

**BRIGHT DESSERT**

Simply delicious tells the story of this dessert. It's so simple to make and most delicious to eat. Sift together 1 cup each sifted all-purpose flour and sugar, 1 teaspoon soda and 1/4 teaspoon salt. Add 1 (1 lb. 1 oz.) can undrained fruit cocktail and 1 lightly beaten egg; mix well. Turn into buttered 9x13-inch baking pan and sprinkle with 1 cup brown sugar (packed) and 1/2 cup chopped almonds. Bake in moderate oven 50 to 60 minutes. Serve warm, topped with vanilla ice cream or hard sauce.

**Quick Soup**

Easy and good describes "Quick Tomato Soup." Creamy because it's made with evaporated milk, extra-special because ripe olives are added. Rich tomato flavor comes from canned tomato sauce. Glossy ripe olives can make a flavor and appearance difference in many dishes. Try adding them to your favorite casserole, meat dish or sauce.

**QUICK TOMATO SOUP**

- 1/2 cup ripe olives
- 3/4 cup tomato sauce
- 3/4 cup water
- 3/4 cup evaporated milk
- 1 tablespoon butter or margarine

Cut olives in small pieces. Combine with tomato sauce, water and milk; heat thoroughly, but do not boil. Blend in butter. Serve immediately.

Makes three to four servings.

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Your small fry will think a plain cake covered with vanilla frosting is extra special if you tint the icing a pale pink, then stand animal crackers around the top for a "circus dessert."

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