



FRESH PEARS AND COTTAGE CHEESE

WINTER PEARS MAKE LUSCIOUS SALADS

Merry eating time is here and you into believing that it's far the chop-chop of the French from ripe; and Comice, so juicy, knife, the whirr of the beater, mellow and fragrant that it is heard throughout the land. Here's a refreshingly suitable salad for the season.

Slender sweet slices of Anjou, Bosc or Comice pear surround a creamy mixture of pineapple, pimiento and cottage cheese smoothly molded together with lemon gelatin. Serve with a steaming pot of coffee or tea and a favorite bread.

A fresh pear salad is timely during the holiday season for it is then that ripe pears are at their eating best, one of the few sweet fruits that are available in the winter months. You'll find Bosc, with tapered neck and russet skin; graceful Anjou with a green skin that's apt to mislead

pears
8 maraschino cherries
Mold:
1 can (8 oz.) crushed pineapple
1 can (4 oz.) pimiento
1 package (3 oz.) lemon gelatin
1 cup cream, whipped
1 carton (1 lb.) cottage cheese

Combine pineapple and finely chopped, drained pimiento. Bring to a boil. Remove from heat; add gelatin and stir until dissolved. Cool. When gelatin begins to set, fold in whipped cream and lightly whipped cottage cheese. Pour into 1 large or 8 individual molds; chill until set.

To serve: unmold salad on lettuce-lined platter or individual salad plates. Cut pears into sections; brush with lemon juice and arrange around molds. Garnish with cherries cut into segments to resemble flower petals; center with a bit of pear. Makes 9 servings.

DICK HICKS, co-owner of Market Basket Food Stores in Klamath Falls, looks over big display of SnOBoy potatoes being featured this week in local markets. You know when you buy SnOBoy that they are chosen from the best crops of a few selected potato growers including our own famous Klamath Basin Netted Gems. These potatoes are guaranteed good all through! Money back if you find dark or hollow spots. Each 10-pound bag on sale this week has coupon worth five cents on purchase of a pound of butter. This picture is of display at Market Basket, Ninth and Pine streets. Norman Duffy is co-owner with Hicks.

POTATOES GOOD FOOD

Potatoes chosen by hand for perfection and size are among the best buys in Klamath Basin foodmarkets this week. The 10-pound packs on display will provide more "eating" for less money than almost any other food commodity on your shopping list. No dirt clings to these tubers to add weight and these carry a guarantee against unseen damage.

Potatoes can be used in half a hundred ways, in recipes from appetizers through desserts, so please pass the potatoes . . . parsley-battered, mashed, baked, crisp-fried or hot in salad!

Choose the potatoes carefully: mealy ones for bakers and mashed, firm, waxy ones that will hold their shape for salads. Potatoes give you Vitamins B and C and iron and don't charge off those extra pounds to the potatoes you eat. It's the "extras" you add that make calories.

To make a party-look potato salad, combine potatoes, onion, seasonings including water, cress or parsley and mayonnaise, pack into custard cups, chill thoroughly, unmold on cookie sheet and sprinkle grated cheese on top and sides of servings. Place under hot broiler until cheese bubbles, then serve on lettuce with dab of dressing.

For something extra, a little finely chopped cucumber gives an exciting flavor.

Try dropping whole, peeled potatoes in deep hot fat and fry until brown. Drain on paper, sprinkle with salt and serve piping hot with beef roast . . . use 1/4 teaspoon of soda to each pint of milk when making scalloped potatoes to keep milk from curdling . . . one-half cup of mashed potatoes in enough pancake batter for four people makes them delicious . . . add a pinch of poultry dressing next time you whip baked potatoes for refilling . . . try diced avocado added to potato soup just a few minutes before removing from the heat.

Baked potato hot-potato salad cold, either way means nourishment for people, young and old. Boil them in the pot, mash them—and, we're told, any way and every way, they're good for young and old.

PEACHY SUNDAY

Don't forget chilled canned cling peach slices over ice cream for a good children's dessert. It is so easy to prepare, and you'll find they love the golden sundaes. Top with a cherry.

REALLY GOOD!
like home made



1 envelope Instant Whipped Potato Flakes

Combine hamburger, grated onion, green pepper, garlic, parsley, thyme, tobacco sauce, Worcestershire sauce, mace, pimiento, celery and bread crumbs; mix well. Add beaten egg, salt and pepper; blend well. Place in buttered 8-inch round baking pan. Bake in moderate oven (350 degrees) for 1 hour. Remove from oven; unmold onto baking sheet. Combine water, chopped onion and salt in saucepan; cover; bring to boil. Remove from heat. Add butter and milk immediately, then the instant whipped potato flakes. Stir gently with fork or wire whip until liquid is absorbed. Whip briskly. Decorate top of meat loaf in a spiral forcing the potatoes through a pastry tube. Place under broiler until potatoes are lightly browned.

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OLD STANDBY 'BURGER' IN NEW DRESS-UP

A little imagination in cooking, then whip. Get out your pac-ent, an ordinary dish into something unusual and fun. Take that favorite budget item, hamburger. Next time you fix it, bake a giant one in a round pan and put some whipped potatoes on top in a spiral shape. This is easy to do when you use instant whipped potato flakes because you don't have to bother with peeling, cooking and mashing potatoes. Just boil the measured amount of salted water, add milk and butter and pour in an envelope of "flavor flakes." Stir gently for a moment, then whip. Get out your pac-ent, a medium-sized nozzle and fill it up with the potatoes. Starting in the middle of the patty, squeeze out a spiral design. The whole family will enjoy this appetizing combination of meat and potatoes. To round out the meal, serve some green beans with almond slivers.

SPICED HAMBURGER PATTY WITH SPIRAL POTATOES
(Makes 6 servings)
1 1/2 pounds hamburger
1/4 cup grated onion
1/4 cup finely chopped green pepper
2 cloves garlic, crushed
1/4 cup finely chopped parsley
1/4 teaspoon thyme
1/4 teaspoon tobacco sauce
1 1/4 teaspoons Worcestershire sauce
1/4 teaspoon mace
1/4 cup finely chopped pimiento
1/4 cup finely chopped celery
1/4 cup seasoned bread crumbs
1 egg, well beaten
1/2 teaspoon salt
1/4 teaspoon black pepper
1 1/4 cups water
1 medium sized onion, finely chopped
1/2 teaspoon salt
1 teaspoon butter
1/2 cup cold milk

The LITTLE MARKET

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