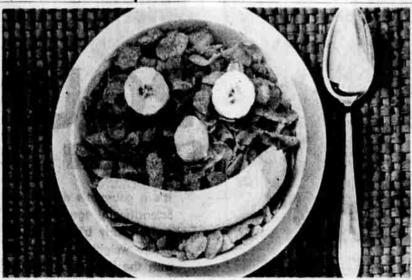


YOUNG AND THEIR ELDERS will love this "Sweetheart" dessert on Valentine's Day Plan a party, it's so easy to prepare for it with pretty pink raspberry ice cream from your grocer. Let the youngsters help too . . . starts them early on the highway to gracious entertaining.

Pink Ice Cream For Valentine Party

Spécialtiés in HERALD AND NEWS, Klamath Falls, Ore. Thursday, January 26, 1961 PAGE 3-



START THE DAY for your youngsters with a real laugh. The easiest way is to start breakfast with a laugh. One way is the "Banana Funny Face" shown here. Fill two dishes with favorite cereal, cut a curved, peeled banana in half lengthwise, place one half on each cereal in the position of a smiling mouth. From the second banana, cut



Pretty As A Picture Pie

crosswise slices for eyes. Use each tip of banana for a comical nose. Try it!

PINEAPPLE-CHERRY PIE Treat Grapefruit Right For A Table Treat NEW GLAMOUR DESSERT this under and press to rim of dish with tip of teaspoon to make

Not too many years ago grape- fruit.

sprinkle lightly with brown sugar. Americans are famous for their Not too many years ago grape- truit. fruit was a novelty on the break-fast menu. Today, most house-to enjoy this fruit is all by its top. Garnish center with maras-nothing better than pie! It is a wives shop for grapefruit each lonesome, served chilled and chino cherry and give your des-welcome ending to any dinner

Meadow

Gold

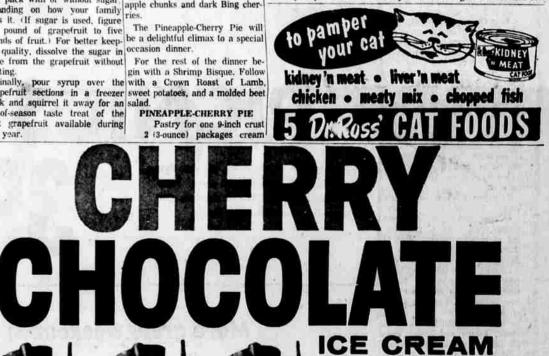
1/2 inch overhang of pastry. Fold a pretty pattern. Prick all over with fork. Bake in very hot oven 1-3 cup brown sugar (packed) with fork. Bake in very tot with (475 degrees) about eight min-utes. Cool. Soften cream cheese and beat in sour cream, brown and beat in sour cream, brown 1 teaspoon cinnamon sugar, and cinnamon. Spread in Glaze bottom and sides of pie shell. Ar-

into 9-inch glass pie dish. Leave

11/2 cups pincapple chunks, range pattern of pincapple and drained cherries on filling. (See Photo). 1 cup pitted black Bing cher- Heat jelly and pineapple syrup

ries 34 cup Guava or other tart melted. Tint a deeper pink if needed with a few drops red colred jelly

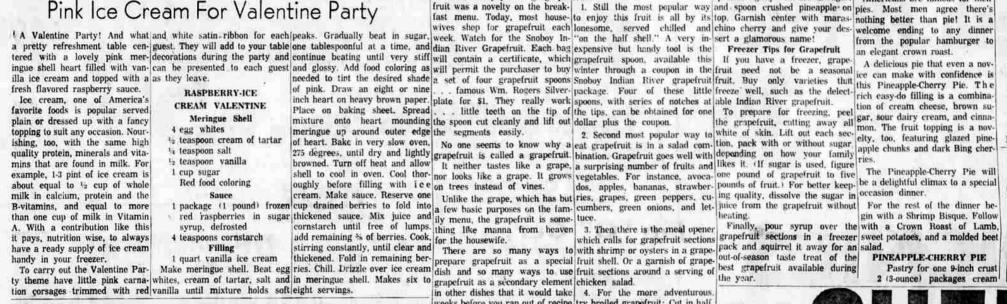
2 teaspoons pineapple syrup oring. Cool slightly and spoon Roll pastry thin and fit loosely over fruit to glaze. Chill until set.



To carry out the Valentine Par-ty theme have little pink carna-whites, cream of tartar, salt and in meringue shell. Makes six to tion corsages trimmed with red vanilla until mixture holds soft eight servings.

weeks before you ran out of recipe try broiled grapefruit: Cut in half, deas. Incidentally, there are grapefruit with honey and coconut, or with and grapefruit. Experts seem to sugar, butter and cinnamon. Broil agree that the grapefruit grown for 5 to 10 minutes until browned, in Florida's Indian River country and serve hot.

5. From among the many grape re the best. Since this is the time of year fruit dessert ideas comes this then the top of the grapefruit tasty dish dreamed up by an adcrop is coming on the market, venturous cook on the West Coast: here is a quick look at some of Just dribble 2 tablespoons of mathe tastier ways to serve grape- ple syrup over grapefruit halves,





TAMALE-CHEESE PIE is a toothsome Mexican-type dish featuring cheese for added flavor and nourishment. Good on a frosty day for luncheon.

Cheese Ranks, High In Tasty Main Dish

Are you looking for a special trients. The meaty tomato sauce tomatoes, corn, tomato main dish to take to a potluck with a chili flavor adds its share green pepper, chili powder and Take Tamale-Cheese Pie to the salt. Cover and simmer about 45 dinner, serve for a buffet party of important nutrients, too. or just something yummy for the family? You can stop your searching because here it is-TAMALE-CHEESE PIE

ives

3 cups milk

1 teaspoon salt 2 eggs, beaten

1 tablespoon butter

Tamale-Cheese Pie. A touch of Mexico is found in this entree that is packed full of taste tempting flavors. Prepared ahead even a whole day in advance-will eliminate any last minute rush About an hour before dinner just pop it in the oven and "presto," there is a bubbly hot, cheese main dish.

You will be pleased too, knowing that high quality nutrients also go along with Tamale-Cheese Pie, Milk and cheese rank high as nourishing foods and there is a generous supply of both these dairy foods added to the other fine ingredients. Besides being our main source of calcium, milk contributes fine quality protein, vitamins-especially riboflavin and vitamin A-and many other nu-

PEACHY WAFFLES

1 cup shredded sharp Ched Make Sunday supper a waffle dar cheese (14 pound) feast, Serve crisp waffles with To make filling: saute onio broiled canned cling peaches and and garlic in butter. Add beel sausage or bacon. Plenty of hot and mushrooms; cook and stir un til beef loses its red color. Add coffee completes the meal.

TAMALE-CHEESE PIE 1 cup of the cold milk. Com-Filling bine remaining 2 cups milk, but-15 cup chopped onion 1 clove garlic, finely minced 1 tablespoon butter

pound ground beef thickened. Cover and cook over 1 cup sliced mushrooms very low heat about 15 minutes. 1 1-pound can tomatoes Stir in eggs and 1 cup cheese; 1 12-ounce can whole kernel continue stirring until cheese is corn, drained melted. Line bottom of buttered 1 8-ounce can tomato sauce

shallow 2-quart casserole with ta cup chopped green pepper commeal mixture, reserving 11-1 tablespoon chili powder cups of mixture for top of 1 cup sliced pitted black ol-11/2 teaspoons salt remaining cornmeal mixture onto 1 cup shredded sharp Chedtop of meat filling. Sprinkle re-maining 1 cup shredded cheese dar cheese (% pound) CRUST over all. Bake in moderate oven, a cup commeal

350 degrees, until browned and bubbly around eddges, 50 to 60 minutes. Makes 6 to 8 servings.

> People Read SPOT ADS - you are

ter and salt and heat to boiling. **RIGHT FROM FLORIDA'S** warm Indian River country Gradually add commeal mixture. stirring constantly; cook until specimen of grapefruit.

are the fresh SnoBoy grapefruit at food markets this week. This is the place nature blessed for perfect grapefruit that are picked for exact flavor balance, right blend of sweetness and tang, and shipped to con-sumers. Warren Mason, in charge of fruit and vegetable department at Big Y Market, looks at thin-skinned juicy

Meadow Gold presents a parade of ripe cherries and luscious chunks of tasty chocolate in rich Meadow Gold Ice Cream. It's a salute to good eating, so delicious your family will battle for more.

At Your Grocer's or From Your Medo-Land Route Men!