



PIPING HOT LINK SAUSAGES and golden brown potato cakes with toast or hot cakes are welcome fare on Monday morning for family that must dash to catch the 8:20, nurse the family car to the office or use shanks mares to get under the wire for the day's business, the rest of the week. Potato cakes can be made in a jiffy with the new instant whipped potato flakes you'll find packaged at your grocer's.

To Make Mashed Taters It Takes Five Minutes

A leisurely Sunday breakfast is one of the pleasant events of family life, a time when the homemaker wants to serve something a little out of the ordinary. How about link sausages and plump, crisp potato cakes? These go-together foods make an unusually good breakfast that's guaranteed to satisfy all hearty appetites. You can make a platter of potato cakes in jig time with a new convenience food — instant whipped potato flakes.

All the preliminary work of peeling, boiling and mashing has been done for you. The potatoes come in the form of paper-thin flakes. In about five minutes you can make mounds of delicious, lump-free potatoes by adding milk and the flakes to boiling salted water and whipping briskly with a fork or wire whip. Make as much or as little as you need for potato cakes by using the new 16-serving package. For extra flavor interest, add some minced onion or chopped chives.

Here's how:

BREADED POTATO CAKES

(Makes about 7 (3 1/2-inch) cakes)

- 1 1/2 cups water
- 1/2 teaspoon salt
- 1/2 cup cold milk
- 1 envelope Instant Whipped Potato flakes
- 1 tablespoon butter
- 1 egg
- 1/4 cups bread crumbs
- 4 tablespoons butter (for sauteing)

Combine water and salt in medium-size saucepan; cover; bring to boil. Remove from heat. Add milk immediately, then Instant

Whipped Potato Flakes and one tablespoon butter; stir gently with fork or wire whip until moisture is absorbed. Whip briskly. Mix in egg and 1/4 cup of the bread crumbs. Shape into 3 1/2-inch cakes. Coat well with remaining 1/2 cup bread crumbs. Melt four tablespoons butter in large skillet; saute potato cakes until brown. Drain on absorbent paper. Serve immediately.

Variations: Any one of the following may be added to the basic recipe:

- 1. 1/2 cup chopped parsley
- 2. 1 (1.5-ounce) package minced onion or one medium size onion, chopped
- 3. 1/4 cup chopped chives
- 4. 1/4 cup celery flakes

Gebraden-Reerug Roast Venison

'Tisn't hunting season to be sure, but this recipe that comes from the "Dutch Kitchen" can be used equally well for roast beef. Marinate meat in any of several ways prescribed in cookbooks. After 24 hours or more, wipe dry and lard with numerous narrow strips of fat salt pork. Roast in 315 degree oven, 25 minutes to the pound. Baste frequently with red wine and drippings.

For gravy, skim off most of the fat. To the drippings, add one glass red wine, 1 tbsp. brandy, one tsp. Worcestershire sauce, 1/2 cup sour cream. Stir, bring slowly to a boil, reduce heat, and let thicken slightly.

Eggs Are Cheap

If you're interested in feeding your family well on the smallest amount of money, serve egg dishes regularly. Eggs in comparison to the cost of red meat are the answer to the housewife's prayer, who must budget food money closely.

At 65 cents a dozen, and prices right now are lower, a serving of two eggs costs about 12 cents. Eggs are a good supplier of complete protein; so take advantage of their economy.

Egg soufflé can be a very special dish—served with a hot green vegetable, fruit salad, bread of your choice and a special dessert.

Buy eggs from dependable producers. Be sure they are marked with the producer's name and that eggs are produced on local ranches if you want quality.

Eggs deteriorate rapidly after they leave the hen house. Buy them from refrigerated trays and then get them home to your own refrigerator as quickly as possible.

Use them several times a week. Creamed, scrambled, poached, fried, boiled, in omelets, in salads, sandwiches and don't overlook that old-fashioned bread pudding, made with raisins, coconut and flavored with vanilla... for a change season with maple flavoring or lemon.

ALMOND FROSTING

Frost gingerbread cupcakes with a tangy orange-almond frosting. Prepare packaged creamy white frosting mix, substituting orange juice for water. Fold in 1/2 cup chopped or ready-diced almonds and 1 teaspoon grated orange rind.

Specialties in Gourmet

By RUTH KING

HERALD AND NEWS, Klamath Falls, Ore.

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WHEN A CROWD COMES try this elegant but simple buffet that stars beef balls in red wine, a main dish easy to prepare, with no carving necessary at the table. Serve with shortbread and a salad.

Satisfy Many Appetites Conveniently In Style

Need an idea for food at a fund-raising party, open house or family get-together? Here is one just about guaranteed to please everyone and it's easy on the cooks.

BEEF BALLS IN RED WINE

- 4 pounds beef round, ground
- 5 teaspoons salt

- 1/2 teaspoon pepper
- 1/4 cup minced parsley
- 8 slices bread
- 3 cups water
- 1/4 cup oil
- 4 medium onions, sliced
- 4 cups red wine
- 3 cups light stock
- 3 teaspoons powdered coffee
- 4 teaspoons cornstarch
- 1/4 cup cold stock or water

Put meat, seasonings and parsley in a large bowl. Break the bread into the water and leave to soak for a few minutes, then pulp bread with spoon or hand. Add gradually to the meat. The mixture should be soft and light. Form into small balls. Heat three tablespoons of the oil in a large skillet and brown the beef balls in this—several at a time. Use more oil as needed. When all are browned, cook the onion slowly in the pan till golden. Heat the wine in a separate pan. When at boiling point hold a lighted match to it several times until the flame dies down (This will remove a raw flavor that is found in stews and dishes which cook for some time.) Add the flamed wine with the stock and powdered coffee to the skillet. Bring to the boil, replace meat balls, simmer uncovered for 20 minutes. Mix the cornstarch with the 1/4 cup cold stock or water. Pour over the meat balls and agitate the pan to mix without breaking up the beef balls. Cook a few seconds longer while checking the seasoning. Serves 25. Can be served with green noodles. Allow about three pounds for 25 people.

SCOTCH SHORTBREAD

- 1 pound butter
 - 1 cup fine sugar
 - 3 1/4 cups flour
 - 1 cup almonds, blanched and ground superfine sugar
- Cream the butter, add the sugar and work until soft, but not fluffy. Sift in the flour and salt, add the almonds and work in, using one hand, or a wooden spoon. An electric beater can also be used, but the mixture should be blended rather than beaten. When mixed, divide into three parts. Press out each part on an ungreased cookie sheet, to an eight-inch circle. Pinch the edges with the fingers to decorate, and prick all over with a fork. Sprinkle with more fine sugar and bake in a moderate oven, 325 degrees for 13-20 minutes, until very pale golden. Remove from the oven, and cut each round into 12 wedges. Leave on tray to harden, before putting on rack to cool. Store in airtight tin in cool dry place. Thirty six wedges of crisp, delicious shortbread—enough for 25 people allowing for seconds.



MRS. EVERETT ROCKWOOD, Mansfield, Mass., looks over the Hess's Patio Menu which will soon feature the delectable prize winning Cape Cod Cranberry Cheese Pie she prepared. Grand prize winner of the nationwide dessert recipe contest sponsored by Hess's department store of Allentown, Pa., the New England homemaker leaves shortly for her prize winning trip to New York City and Allentown, Pa., where she'll be guest of honor at the restaurant which will introduce the recipe that earned her top honors from among 20,000 entrants. An original pie recipe, "Snow On the Mountain," submitted by Mrs. John S. Hamilton, this city, placed among the top 20 in the thousands submitted.

Winners In Hess's Recipe Contest Told

Mrs. Everett V. Rockwood of Mansfield, Mass., has been selected grand prize winner from over 20,000 entrants in the Hess's Patio Novel Dessert Recipe Contest. Second place honors were awarded to Mrs. William Baker of Harrisburg, Pa., while Mrs. Stephen Schweinsberg of Pontiac, Mich., has captured third prize.

The grand winner will be awarded an all expense paid trip to New York by Hess's department store of Allentown, Pa., national sponsor of the competition. She will be accompanied on her visit by Yolande Murphy, food editor of the Attleboro Daily Sun which acted as local sponsor of the contest.

Arrangements have been made for their tour of the city's famous landmarks, including the U.N., Radio City and Wall Street as well as visits to New York's outstanding theaters and restaurants.

While in New York, Mrs. Rockwood will be guest on radio and

TV programs. Their visit will be climaxed with a trip by chauffeured limousine to Allentown, Pa., where they will be guests of honor at a special luncheon at the Patio Restaurant in the Hess department store.

At this event, Mrs. Rockwood's prize winning recipe for Cape Cod Cranberry Cheese Pie will be officially introduced and will be featured at Hess's Patio all during the following week.

On the basis of the unprecedented success of the contest which was conducted by food editors, women commentators, newspapers, radio and television stations in cities throughout the United States, Max Hess, president of Hess's, announced his plan to make it an annual event. On the basis of the entries received, he offers the opinion that modern American women are more than holding their own as creative homemakers in this age of frozen foods and packaged dinners.

According to Hess, "Approximately 20,000 housewives submitted well thought out dessert suggestions that they themselves have created. This tremendous response seems to indicate that American women are not, as popularly supposed, abandoning their kitchens. It's more likely to assume that they are using the time freed by labor saving devices and prepared foods, to better advantage in planning special and unusual items for their family's pleasure and convenience. Our judges board of famous economists was especially impressed by the many fine suggestions which utilized many products that are produced in the entrants' home states."

Illustrating this comment is Mrs. Rockwood's recipe which, appropriately, uses Massachusetts' famous cranberries as its basic ingredient. Her Cape Cod Cranberry Cheese Pie is made as follows:

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