



PEEPER AT SNOBOY APPLE exhibit, lower left, is not identified but she knows that Sno-boy Red Delicious Apples are good eating. Pacific Fruit and Produce Company, 810 Spring Street, Town and Country Shopping Center on South Sixth Street. These apples come from the famous Wenatchee-Yakima Valley orchards to you.

Specialties in Gourmet

By RUTH KING



A FAVORITE CASSEROLE dish for those meatless days is Salmon (or Tuna) Vegetable Casserole. Combined with frozen vegetables, it is topped with parsley biscuits and baked until biscuits are golden brown.

Try These Apple Recipes

SPACEMAN'S APPLE SALAD
2 packages lemon - flavored gelatin
2 cups hot water
2 cups cold water
2 tablespoons lemon juice
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
3 Delicious apples, cored and cubed
1 cup grated carrot
Toss of Romaine leaves
Dissolve gelatin in hot water, add cold water, and seasonings. Pour half the gelatin into 1 1/2 quart bowl. Put in refrigerator, tilting so gelatin sets at an angle, chill until firm. Chill remaining gelatin until syrupy, add apples and carrots. Pour over first mixture, replace bowl level in refrigerator until set. Unmold, trim with Romaine, apple eyes and mouth cut from blossom ends of apples. Make antenna strip of aluminum foil. Serves eight.

CIDER CAKE
Two big spicy apple-rich layers put together with cooked apple filling. Will serve 12, so it's thrifty! Use all-purpose flour in this recipe and you'll have fine results!
All measurements are level. Sift flour before measuring.
Have all ingredients at room temperature (about 70 degrees).
Preheat oven to baking temperature, 350 degrees (moderate).
Grease and flour two cake pans, 8-inch diameter, 1 1/4 or 1 1/2 inch deep.
Sift together into a mixing bowl:
2 1/2 cups sifted enriched flour
3 teaspoons double action baking powder
1 teaspoon salt
1/2 teaspoon ginger
1/4 teaspoon nutmeg or mace
1 1/2 cups brown sugar (firmly packed, free from lumps)
Add:
1/2 cup high grade vegetable shortening
1/2 cup apple cider, poured over
1/2 cup coarsely grated, pared apple
1 teaspoon vanilla
Beat two minutes by electric mixer on medium speed, or beat vigorously with a spoon, approximately 150 strokes per minute. Scrape sides and bottom of bowl frequently. Then add:
1/2 cup whole eggs, unbeaten (3 large)
1/2 cup ground, or very finely chopped, nuts
Beat two minutes more, scraping bowl frequently. (Although the total mixing time is four minutes, when beating by hand you may rest as often as necessary; but be sure total beating time remains four minutes.) Pour batter into prepared pans and bake in preheated oven for 30-35 minutes. Remove from oven and let layers stand in pans a moment before turning out on wire racks to cool. When cold, put layers together with cooked Apple Cider Filling. Spread sides and top of cake with Cider Frosting. Before serving, let cake stand in a cool place to "set" about one hour. Twelve servings.

CIDER CAKE APPLE CIDER FILLING
Measure into a small saucepan:
1/2 cup coarsely grated, pared apple
1-3 cup strained orange juice
1-3 cup sugar
1/4 teaspoon salt
Tie to combine ingredients, then bring to a boil. Blend in:
3 tablespoons cornstarch, mixed with
1-3 cup apple cider
Continue cooking, stirring frequently, until thickened and smooth, about 5 minutes. Remove from heat and add:
1 tablespoon strained lemon juice
Cool thoroughly, before spreading between cake layers.

CIDER FROSTING
Measure into a small mixing bowl:
3 tablespoons soft butter
1/2 cup sifted powdered sugar
Cream together until fluffy. Then add alternately:
3 cups sifted powdered sugar
1/4 cup apple cider
Beat until frosting is smooth and creamy.
*Note: If frosting seems too stiff, add more cider—a few drops at a time—until of desired consistency.

APPELBEIGNETS DUTCH APPLE FRITTERS
Nothing so very Dutch about apple fritters, so why not try this Dutch way of preparing the batter, and see whether this isn't as simple a recipe and as light and delicious a result as you've ever had.
Take one can (12 ounces) of beer and 1 1/2 cups of sifted flour. Mix slowly so as to avoid getting lumps. In it, dip 1/2-inch slices of peeled and cored tart apples. Fry in deep fat at 300 degrees until golden brown. Drain on crumpled, absorbent paper. Keep hot and crisp on a paper-covered sheet in a very low oven. Sprinkle liberally with powdered or superfine sugar at the dinner table. Makes about 30 to 40 apple fritters.

CUSTARD-FRUIT PIE
Top this pretty custard-fruit pie with a tender high meringue. Line a 9-inch pie pan with pastry. Spoon 2 cups drained canned fruit cocktail into pastry shell. Combine 2 egg yolks, 2 cups milk, 1/4 cup sugar, 1/4 teaspoon salt and 1 teaspoon vanilla. Pour custard over fruit cocktail. Bake in hot oven for 15 minutes, then reduce heat to moderate and bake 30 minutes longer or until custard is set. Top with meringue and bake in slow oven for 15 minutes.

GOLDEN GLOW CAKE
A quick trick for an unusual cake, golden and glowing. Prepare your favorite yellow cake mix, substituting apricot nectar for liquid. Bake as directed. When cool, frost and fill with a powdered sugar, butter, apricot nectar frosting. For an extra special touch, garnish with toasted flaked coconut!

FISH AND SEAFOOD PIES FOR LENT

For Lent, it is the fish pie, a hearty combination of seafood, vegetables and pastry that makes a satisfying main dish for any meatless day.

The "pie" or pastry can be a flaky bottom or top crust, or it can be rolled or drop biscuits arranged in picture - pretty fashion on top. The fish can be salmon, tuna, haddock or one of the popular shellfish. The vegetables - quite often leftovers. The binder - a condensed cream soup, already beautifully seasoned and the perfect short-cut to a satiny-smooth sauce.

Among specific recipes, a favorite calls for either salmon or tuna - depending on your family's preference. While the vegetables called for are the frozen mixed vegetables, you can substitute leftover canned or frozen peas, beans, corn or carrots. A variety of vegetables, of course, makes the dish more interesting. Minced parsley adds color to the drop biscuits that top the fish and vegetable mixture.

SALMON OR TUNA VEGETABLE PIE
1 package (10 ounces) frozen mixed vegetables
1 can (10 1/2 ounces) cream of mushroom soup, undiluted
1 teaspoon mustard
1/2 teaspoon Worcestershire sauce
1/2 cup milk
1 can (8 ounces) salmon, drained, broken into bite-size pieces
2 tablespoons minced parsley
2 cups prepared biscuit mix
Heat oven to 425 degrees (hot). Cook vegetables in unsalted water; drain. Add soup and next 4 ingredients; heat. Turn into 8-inch baking dish. Add parsley to dry biscuit mix; prepare mix following package directions for drop biscuits. Drop half of biscuit dough by spoonfuls onto hot salmon mixture. Drop remaining dough onto cookie sheet. Bake 15-17 minutes or until golden brown. Serve with extra biscuits. Makes 3 servings.

1 can (6 1/2 ounces) tuna, may be substituted for salmon.
Tuna, mixed vegetables, diced potatoes and condensed cream of celery soup are baked together beneath a regular pie crust for Tuna Pot Pie. Be sure to slit the crust in several places to insure its crispness and to prevent the filling from building up enough steam to push it off. This recipe makes one large casserole or five or six individual pies.

TUNA POT PIE
1 package (10 ounces) frozen mixed vegetables
2 cans (10 1/2 ounces) Condensed Cream of Celery Soup, undiluted
1 1/2 cups diced, cooked potatoes
1 can (6 1/2 ounces) tuna, drained, flaked
Pastry, using 1 cup flour
Cook mixed vegetables according to package directions, drain. Heat oven to 450 degrees F. (hot). Combine soup, vegetables, potatoes and tuna in 2-quart casserole. Roll pastry 1/8-inch thick. Place loosely over top of pie; trim edges to allow 1/2 inch overhanging border. Fold edges under; press to inside rim of casserole with fork. Cut slits in top to allow escape of steam. Bake 25 minutes or until hot and golden brown. Makes 4-5 servings.
To make individual pot pies, divide the ingredients into 5 or 6 individual casseroles or pie pans. Cheese biscuits make a pretty picture topping for this tuna "pie."

TUNA BAKE WITH CHEESE BISCUITS
1/2 cup chopped onion
1 tablespoon butter or margarine
2 cans (10 1/2 ounces) Condensed Cream of Celery or Mushroom Soup, undiluted
1/2 cup milk
1 cup cooked peas, drained
1 can (6 1/2 ounces) tuna, drained, flaked
2 tablespoons chopped pimiento
1 cup biscuit mix
1/2 cup grated process American cheese
Heat oven to 450 degrees F. (hot). Sauté onion in butter until tender. Stir in soup, milk, peas, tuna and pimiento. Pour mixture into 2-quart casserole or 5 individual casseroles. Prepare biscuit dough, following directions on package. Roll into rectangle 12" x 3" x 1/2". Spread with cheese. Roll as for jelly roll, starting with narrow edge. Cut into 5 or 6 biscuits; place cut side down on top of tuna mixture. Bake 20 minutes or until mixture is hot and biscuits are done. Makes 5 to 6 servings.
A truly festive looking dish is Shrimp Pie Mardi Gras. Its colorful biscuit topping is seasoned with cheese and pimiento.

IT'S BIG-Y's...

IT'S BIG-Y's **FLAV-R-PAC FROZEN FOOD SALE**
taste the BIG difference

Fill Your Freezer With These Savings

Swift's Candlelight
Frozen Dinners 45¢ ea.
Turkey, Chicken, Beef, Salisbury Steak

Gorton's
Fish Sticks 39¢
10 oz. pkgs.

Flav-R-Pac Frozen
ORANGE JUICE 39¢
12 oz. tin
Or WELCH'S GRAPE JUICE

MIX or MATCH 'EM

FLAV-R-PAC FROZEN FOODS

- ★ ONION RINGS
- ★ BROCCOLI
- ★ CUT CORN
- ★ BRUSSEL SPROUTS
- ★ CAULIFLOWER
- ★ BABY LIMA BEANS

5 For \$1

Mix or Match

- ★ Peas 10-oz.
- ★ Mixed Vegetables
- ★ Peas and Carrots
- ★ Leaf Spinach
- ★ Green Beans French or Cut
- ★ French Fries
- ★ Butter Beans

6 for \$1

Supermarket 10 oz.
Frozen Strawberries
5 for \$1.00

Willson's Beef or Veal
Buttered Steaks
12 oz. pkg. 4 Steaks Ready to Fry 59¢

Crispie Frozen
Fruit Pies 39¢
Berry Peach Apple 8"

Shrimp, Spareribs, Suki-yaki	Pork or Chicken	Chicken or Pork	Sweet and Sour
DINNERS 59¢	Chow Mein 39¢ pkg.	Fried Rice 39¢ pkg.	Spare Ribs 59¢ pkg.

BIG Market
EASY FREE PARKING

BE SURE YOU ATTEND
The Annual Klamath Basin HOME SHOW
Feb. 24th & 25th

Right Reserved to Limit—Closed Sundays
4710 So. 6th

"Do People Listen When You Talk?"

A New York Psychoanalyst lists the reasons why the answer to this question is sometimes "No!"

FEBRUARY 26th IN **Family Weekly**
With The **SUNDAY Herald and News**

REALLY GOOD! like home made

SKIPPY Pet STEW
DOGS & CATS

All-Jersey IS YOUR BEST BUY IN MILK!
NO EXTRA COST!

Science has proved that Jersey milk has more of the body-building essentials needed for good health and extra energy. And what a delicious, "farm-fresh" flavor too! Start serving All-Jersey Milk today... it's the milk with all the extras.

AT YOUR STORE... AT YOUR DOOR
MEDO-BEL DAIRY
Klamath Falls Ph. TU 2-4606