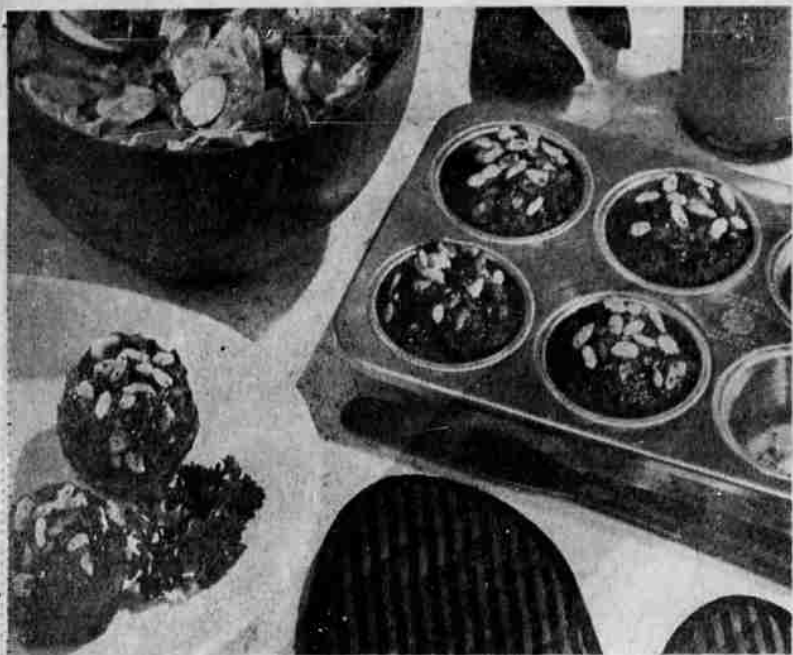




COOK WITH YOUR EYES on your pocketbook and make these quick-as-a-wink recipes for late-comer guests.

Double-Quick Meat Loaves

Cooking with one eye on the food budget and the other on the clock is not easy. Many foods that are economical in terms of money are a bit extravagant with time.

One way to get around this is to prepare your favorite meat loaf — which usually requires an hour or more in the oven — and bake it in individual servings. Just use generous-sized muffin cups, and you will find the entree ready in half the time.

Try Barbecued Meat Balls prepared in this manner. They con-

tain oven-toasted rice cereal to make the meat go further and to add a crunchy topping. A zippy barbecue sauce, which is quick to prepare, flavors the meat and gives a colorful glaze.

BARBECUED MEAT BALLS

1 pound ground beef
1 egg
1 cup oven-toasted rice cereal
1 teaspoon salt
1/2 teaspoon pepper
1 tablespoon finely chopped onions
3 tablespoons brown sugar
1/4 cup catsup

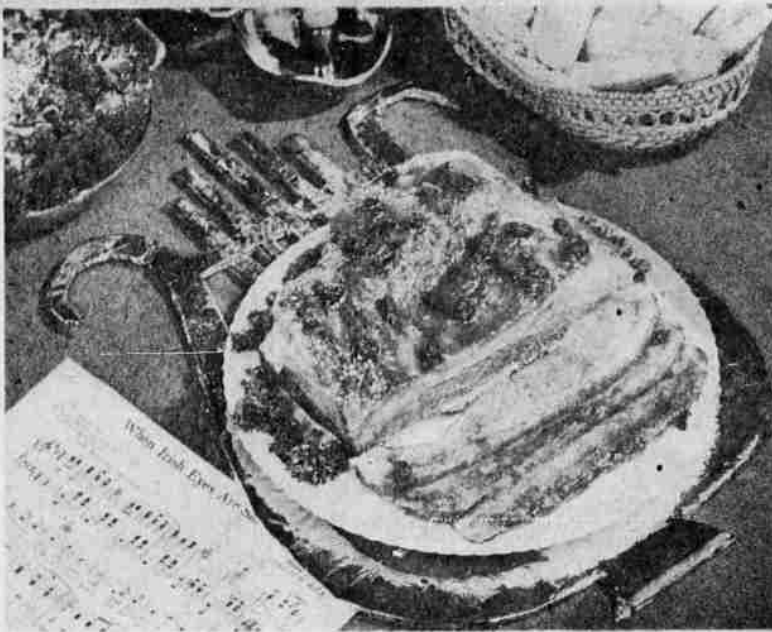
1/4 teaspoon nutmeg
1 teaspoon dry mustard
Combine ground beef, egg, 1/2 cup oven-toasted rice cereal, salt, pepper and onions; mix well. Mix together sugar, catsup, nutmeg and mustard. Add half of this sauce to the ground beef mixture; mix well. Shape meat mixture into 6 balls and place in 3-inch muffin cups. Top meat balls with remaining sauce. Sprinkle with remaining 1/2 cup oven-toasted cereal. Bake in moderately hot oven (400 degrees) about 30 minutes.
Yield: 6 servings.

Specialties in Gourmet

By RUTH KING

PAGE 2-B HERALD AND NEWS, Klamath Falls, Ore.

Thursday, March 16, 1961



CORNEBEEF FOR ST. PATRICK'S DAY

It's not only Irish eyes that smile on St. Patrick's Day when the platter of rosy corned beef brisket is passed. Hungry folks of every nationality look forward to the annual feast. This year's menu takes on special airs for the corned beef sports a maple glaze and a sprinkling of plump raisins.

Why limit your family to once-a-year enjoyment of tender, juicy corned beef? It is a tasty meat to tempt the appetite and balance the budget all at the same meal. Convenient, boneless corned beef brisket, wearing a well known brand name may be purchased in two to five pound pieces. For large parties or family gatherings, whole briskets which range in weight from six to 16 pounds are a good buy. In addition, the homemaker may choose a corned beef brisket which has a special garlic flavor.

This carving tip for serving corned beef comes from the famous Martha Logan Test Kitchen. Corned beef should be cut across the grain into thin slices. The carver will notice that the grain changes direction as carving progresses. And it is best to turn the meat so that cross-grain cutting can be continued.

Served hot, corned beef has a satisfying man-pleasing flavor. Sandwiches the next day are planned for occasions, not to be left to the chance of leftovers. Because the meat is boneless, the shopper can plan on four servings per pound of corned beef.

MENU SUGGESTION

Corned Beef with Maple Glaze
Broccoli Au Gratin
Kidney Bean Salad
Whipped Potatoes
Cornbread
Floating Island Pudding
Cookies
Coffee

CORNEBEEF WITH MAPLE GLAZE

Yield: 8 to 10 servings
3 to 4 pound corned beef brisket
1 cup maple syrup
1 tablespoon cornstarch
1-3 cup crushed graham crackers

1/4 cup raisins, cut in half
1/2 teaspoon ground cloves
Place brisket in a kettle and cover with water. Cover with a tight lid and simmer 3 to 3 1/2 hours or until fork-tender. Remove from water and cool slightly. Prepare the glaze by combining maple syrup and cornstarch. Cook stirring until slightly thickened. Add graham crackers, raisins and cloves. Spread evenly over top of brisket.

CORNEBEEF BRISKET IN APPLE JUICE

Yield: 8 servings
2 to 3 pound corned beef brisket
1 can (1 pound 14 ounce) sauerkraut
8 small white onions
8 medium white potatoes
8 carrots, cut in half lengthwise
3 cups apple juice

Place corned beef in large kettle. Cook for one hour. Drain off water. Peel onions, pare potatoes and scrape carrots. Arrange sauerkraut, onions, potatoes and carrots around corned beef brisket. Add apple juice. Cook remaining time, 1 to 2 1/2 hours or until fork-tender.

She Could Bake A Prize Cherry Pie

printed below, Sherry Ann Shirley of Bunker Hill, W. Va., won the 29th National Cherry Pie Baking championship, winning out over 49 other state champs at the annual National Cherry Pie Baking Contest held here in the Terrace Casino of Morrison Hotel.

Her winning cherry pie, adjudged best by an outstanding panel of youth leaders, food editors and food industry home economists, won for Sherry Ann a college scholarship, a Hotpoint electric range and an educational trip to New York City and Washington, D.C. More than 200,000 young people from every state participated in the event.

CHERRY PIE

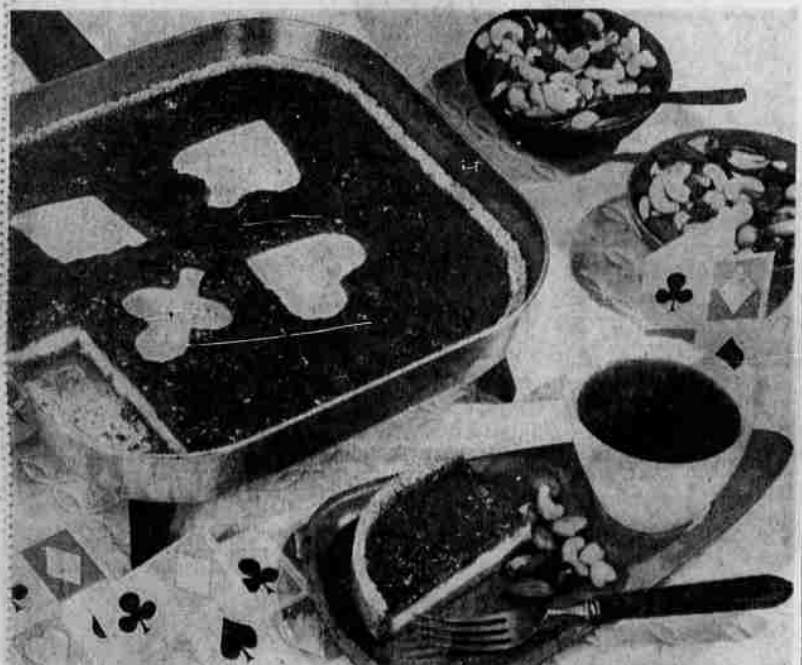
2 (20 oz.) cans frozen cherries, thawed and drained 60 minutes (4 cups drained cherries)
1 cup sugar
3 tablespoons tapioca
1/4 teaspoon salt
1/2 teaspoon almond
1/2 teaspoon lemon juice
1 tablespoon margarine

Combine all ingredients except margarine. Allow to stand while preparing pastry. Pour cherry filling into pastry lined pie pan and dot with margarine. Wet edge of bottom pastry, place on

top pastry and trim overhanging edges. Flute edge with fingers. Cut cherry design out of pastry and place on top of pie. Put strip of aluminum foil around edge of dish. Bake at 425 degrees for 30 minutes. Remove foil and bake 10 more minutes. If water-packed cherries are used, increase sugar to 1 1/4 cups.

CRUST

2 cups sifted all-purpose flour
2-3 cup vegetable shortening
4-5 tablespoons cold water
Mix flour and salt. Cut in 1-3 cup of shortening until mixture has the consistency of cornmeal. Add remaining 1-3 cup of shortening and blend into size of large peas. Stir in water, two tablespoons at a time, until dough forms a ball. Shape in wax paper and divide into two parts. Roll one part and fit into 9-inch pie plate. Roll remaining dough making a design to allow for escape of steam.



A SMART DESSERT IDEA for your next bridge party is this skillet-baked cheesecake with strawberry glaze. The "cake" bakes beautifully in the automatic electric frypan and can be served right from it. To make the pretty designs, cookie cutters are placed gently on top of the cheesecake, the glistening glaze spread around them, then the cutters are removed when the glaze is set.

This Unusual Dessert Will Make Guests Gasp

Cheesecake baked in a skillet may come to you as a new idea, but once you've tried it you'll agree it's a very practical and convenient method. To be specific the "skillet" that the cheesecake is baked in is an automatic electric frypan which also is used as the serving dish for this luscious dessert.

This skillet cheesecake recipe calls for evaporated milk, eggs and cottage cheese beaten smooth and creamy on the electric mixer so you can imagine what a smooth-textured, fine-flavored dessert you'll have. A graham cracker crumb-butter shell is made in the frypan before the filling is ladled in and after the cheesecake is baked, a beautiful strawberry glaze is spread on.

For decorations you can spread the glaze around the outside of cookie cutters arranged in a pattern on top of the cheesecake. When the glaze sets, remove the cutters and you'll have a pretty white design surrounded by the red glaze.

SKILLET BAKED CHEESECAKE WITH STRAWBERRY GLAZE

6 tablespoons butter, softened
25 graham cracker squares, crushed (about 1 2/3 cups)
1-3 cup sugar
1 carton creamed cottage cheese (16 oz.)
1/2 cup sugar
2 tablespoons flour
3 eggs
1 cup evaporated milk
1/4 teaspoon salt
1/2 teaspoon vanilla extract
2 tablespoons lemon juice

Mix butter, crumbs and the 1-3 cup sugar in an 11-inch square electric frypan. Press mixture firmly on bottom and up about 1 inch on all sides to form a crust. Place cottage cheese in a large bowl of electric mixer and beat at high speed until fairly smooth and creamy, about 5 minutes. Gradually blend in the 1/2 cup sugar, then the flour, and continue beating at high speed until mixed. Add eggs one at a time, beating at high speed until

well mixed. Reduce speed to medium and gradually blend in the evaporated milk, salt and flavorings. Ladle carefully into the graham cracker shell. Place cover on frypan with vent closed. Bake at 300 degrees for 20 to 25 minutes, or until set. Cool for 15 minutes then spread with Strawberry Glaze. Chill before serving.
Makes 10 to 12 servings.

STRAWBERRY GLAZE
1 pkg. (1 lb.) frozen sliced strawberries, thawed
2 tablespoons cornstarch
2 tablespoons sugar
1/4 teaspoon red food coloring

INSTANT ONION DRESSING
Add an interesting note to any vegetable salad with a zippy onion dressing. Make it in minutes with instant minced onion, mayonnaise, a little Worcestershire sauce, salt, pepper and garlic powder.



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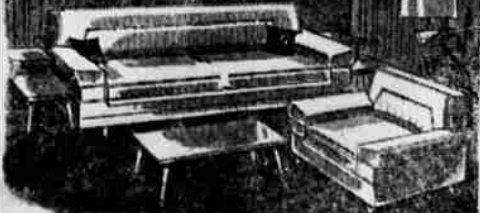
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PEANUT BUTTER PEACH PATSY

Peanut Butter Good In Desserts

In any family with children at home, it's safe to assume that peanut butter is a staple item on the pantry shelf. That means it's available to be used for its novel flavor in a dessert such as Peanut Butter Peach Patsy.

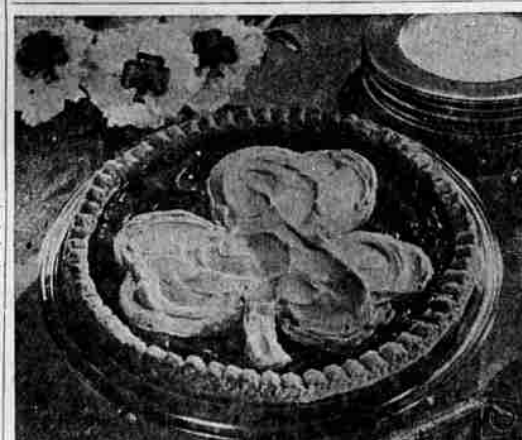
This cobbler-type dessert, which can be put together easily with ingredients you have on hand most

any time, is a favorite with young and old. Just arrange peaches in a casserole and sprinkle with cinnamon. Then drop on the biscuit topping. Whole bran cereal blends with the peanut butter in the dough to produce a tempting combination. Peanut Butter Peach Patsy is at its best served warm with cream.

PEANUT BUTTER PEACH PATSY

1/2 cup bran (whole bran cereal)
1 egg, well beaten
1/3 cup milk
1 cup sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons soft shortening
2 tablespoons peanut butter
2 cups sliced, canned peaches
1/2 teaspoon cinnamon
2-3 cup peach juice

Combine bran, egg and milk; let stand about 5 minutes. Sift together flour, baking powder, salt and sugar. Cut in shortening and peanut butter until mixture resembles coarse corn meal. Add bran mixture, stirring only until combined. Arrange peaches in greased 8 x 8-inch pan or shallow 1 1/2-quart casserole; sprinkle with cinnamon. Pour on juice. Drop batter by spoonfuls over peaches. Bake in moderately hot oven (400 degrees) about 35 minutes. Serve warm, with cream, if desired.
Yield: 6 servings.



FITTING treat on St. Patrick's Day is a chocolate mint pie. Whipped cream shamrock is tinted green, of course.

CHOCOLATE MINT FLAVORS PAT'S PIE

For March 17th, the "Great Day from the Irish," a shamrock pie is in order. So here's one very easy to make and twice as easy to eat.

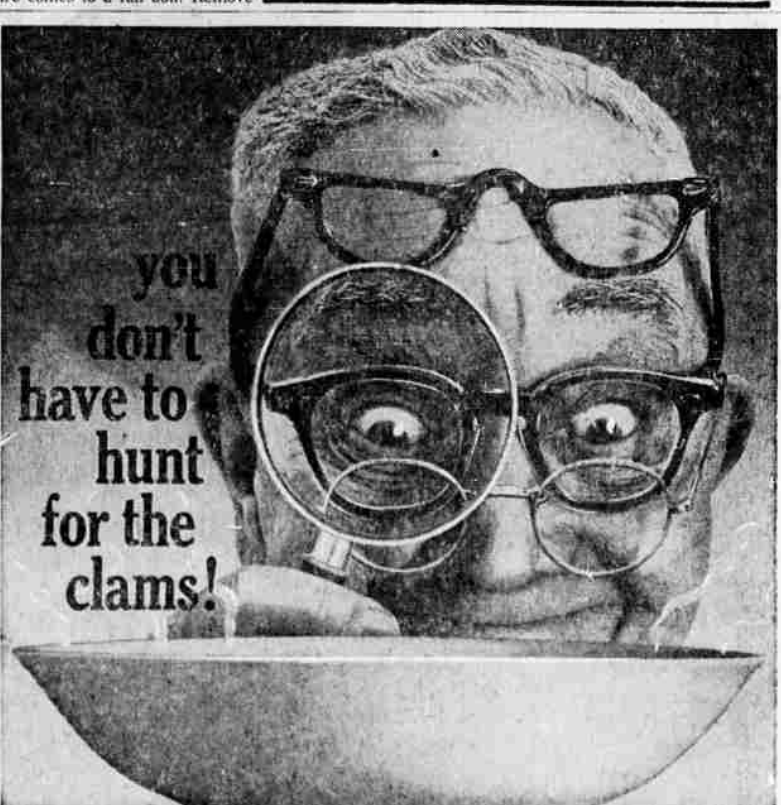
ST. PATRICK'S CHOCOLATE MINT PIE

1 family - size package (5 1/4-ounce) chocolate mint pudding and pie filling mix
3 cups milk
1 baked 9-inch pie shell, cooled
1/2 cup whipping cream
Few drops green food coloring

Combine pudding mix and milk in medium saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove



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