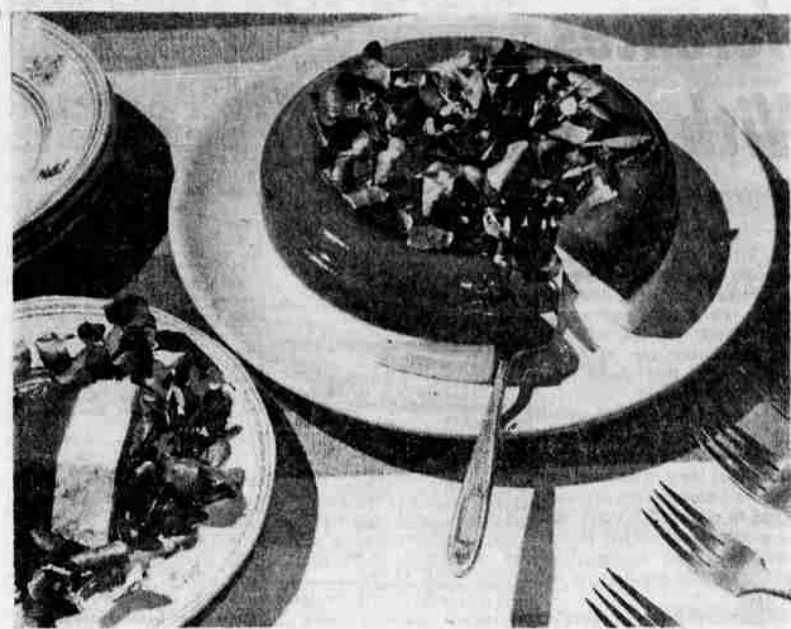




COLOR PLAYS an important part in the enjoyment of food. Make this one both for your family and for friends. Two-toned Molded Salad has one layer of tomato aspic, one of cottage cheese . . . a combination of flavors that blend many foods and colors to tempt many appetites. Crisp greens give a perky finish to the ring mold salad.

Two-Tone Salad Is Attractive

The salad is always one of the highlights of a buffet menu. And because of the service, you want to choose an especially attractive one with good flavor. Tomato aspic is an excellent choice for it combines well with most foods. But, added glamor to the ruby red mold is a layer of cottage cheese. Garnish it with crisp greens, and you'll find you have a showpiece addition to your buffet or family meal.

**TWO-TONE
MOLDED SALAD**
Tomato Aspic Layer

1 envelope unflavored gelatin
1 cup tomato juice
1 can (8 oz.) tomato sauce
1 small onion, grated
1 teaspoon sugar
1/2 teaspoon thyme
Cottage Cheese Layer:
1 envelope unflavored gelatin
1/2 cup cold water
1/2 cup cottage cheese
1/2 cup light cream
1 carton (12 oz.) cottage cheese
Tomato Aspic Layer: Sprinkle



Pears Make Salad Special

Tradition decrees that Monday we wash, Tuesday we iron and so through the week. Regardless of Saturday's task, it is a special day in everyone's book. It's a day

Delicious Food

Bright as the flowers that bloom in the spring, "Mini Fluff Tarts" can be served as a luncheon party or buffet supper dessert, or to glorify a simple family meal.

The filling, an easy-to-do one, is made with colorful canned fruit cocktail in lemony gelatin, plus a package of whipped dessert topping. Mint extract and a little green food coloring added give taste and eye appeal. At serving time, the little tarts get a topper of toasted flaked coconut.

For your work—and there's really little of that involved—you'll be rewarded with 10 lovely tarts or, if you prefer, one nine-inch pie.

MINT FLUFF TARTS

1 (1 lb. 14 oz.) can fruit cocktail
1/2 cup sugar
1 envelope plain gelatin
1/2 cup water
1/2 teaspoon grated lemon rind
1/2 cup lemon juice
1/2 teaspoon salt
2 drops mint extract
1 to 2 drops green food coloring
1 (2-ounce) package whipped dessert topping
10 (3-inch) baked tart shells
Toasted flaked coconut for garnish

Drain fruit cocktail, reserving all syrup. Heat syrup with sugar to boiling. Soften gelatin in water; dissolve in hot syrup. Stir in lemon rind and juice, salt, mint extract and food coloring. Cool until mixture thickens and mounds on a spoon. Prepare dessert topping according to package directions. Fold into thickened gelatin mixture. Gently fold in drained fruit. Turn into baked tart shells; chill until firm. Sprinkle with toasted flaked coconut to serve.

Makes 10 tarts.
Note: Filling could be chilled in nine-inch baked pie shell instead of tarts if desired.

Surprise The Family With Fried Chicken

Lovely hula hands never prepared a dish more exciting than this "Hawaiian Chicken," nor created a hula sauce as pungently sweet as is this recipe. All the sights, sounds and smells of a tropical paradise are transported to American family tables in this delicious new recipe.

But it wasn't a clipper ship captain who brought such taste treats to these shores. The broiler-fryer chickens are Oregon grown, cost less per pound than most other meats or poultry, are low in calories, high in nutritive value, and succulent enough to melt in your mouth. Dipped into evaporated milk for a smooth clinging base, they're rolled immediately in seasoned corn flake crumbs. Baked in a moderate oven on a shallow pan lined with heavy-duty aluminum foil, the chicken needs no watching, turning or covering, and there are no pans to wash. As for the weight-watcher the already low-calorie Oregon fresh fryer needs no shortening to cook, so remains on the credit side of your calorie chart.

Serve the Oregon fresh fryers with a sweet-pungent Polynesian Sauce. Crisp cooked onions and green peppers combine with soy sauce, bouillon and pineapple chunks. Heated to a boiling point then strewn with toasted almonds, you have a flavor combo all the guitars in Hawaii could not out-ging.

HAWAIIAN CHICKEN

2 Oregon Fresh Fryers, cut in serving pieces

1 1/2 cups corn flake crumbs
2 teaspoons flavor accent
2 teaspoons salt
1/2 teaspoon pepper
1/2 cup evaporated milk
1 tablespoon soy sauce
Aluminum foil

Combine corn flake crumbs with salt, pepper and accent. Mix milk with soy sauce. Line shallow baking pan with aluminum foil. Dip Oregon fresh fryer pieces in evaporated milk, then roll immediately in seasoned corn flake crumbs. Place chicken pieces, skin side up, in foil-lined pan; do not crowd. Bake in a moderate oven (350 degrees) about one hour, or until tender. No need to cover or turn chicken while cooking. Serve with Sweet-Pungent Sauce. Yield: eight servings.

SWEET-PUNGENT SAUCE

2 tablespoons salad oil
1 medium onion, sliced
1 medium green pepper, sliced
1 tablespoon cornstarch
1 tablespoon sugar
2 teaspoons soy sauce
2 tablespoons vinegar
1 chicken bouillon cube
1 can (20 ounces) pineapple chunks
Slivered toasted almonds

Heat oil; add onion and green pepper and cook until crisp-tender. Combine cornstarch, sugar, soy sauce and vinegar; add to vegetables with bouillon cube. Stir in pineapple with liquid. Bring to a boil, stirring constantly; boil one minute. To serve add toasted almonds. Yield: three cups.

EASTER CAKE IS NESTING HEN

A nesting hen is a symbol of Easter that appears not only in milk white dishes and plushy stuffed toys, but this year in an Easter cake, suggested as a centerpiece for the Easter table. Since it would be a little difficult to tuck the Easter eggs under the cake, a basket of eggs becomes part of the centerpiece scene.

The cake for the nesting hen is a chiffon cake baked in two 8-inch layer pans then cut to make the hen. A fluffy white frosting with a tinted beak and a covering of coconut complete the Mother Hen. She is nestled on a bed of fluffy homemade marshmallows; the eggs are made of uncooked fondant. Recipes and directions for all are given here.

CHILDREN'S EASTER CAKE

Prepare Easter Cake or your

TANGY SARDINE EGGS

For a tasty snack platter treat include Tangy Sardine Eggs. Cut 6 hard cooked eggs in half lengthwise. Remove yolks and mash with canned sardines and the oil. Add prepared mustard, vinegar and seasoned salt to taste; mix. Pile into the whites. Garnish with wedges of ripe olives.

HAVE SHORTCAKE NOW

No need to wait until July for fruit shortcakes. Just thicken canned fruit cocktail with a little cornstarch, add a bit of grated orange rind. Serve hot over split biscuits with whipped cream and a sprinkling of chopped candied ginger, if desired.

platter lined with salad greens and serve with favorite dressing. Makes four servings.

BEEFBURGERS

Ground meat is best if handled lightly to avoid packing. Divide with a knife, shape gently into balls and then flatten out. Broil or pan-broil the same as steak to rare, medium rare or well done stage. Season when the patties are turned or after they are cooked. One pound makes four patties 1/2-inch thick.

1 1/2 cups sifted cake flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup corn oil
1/2 cup water
2 egg yolks

EASTER CAKE

1 1/2 cups sifted cake flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup corn oil
1/2 cup water
2 egg yolks

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FLUFFY WHITE FROSTING and coconut cover cake to make a setting hen for children at Easter. Place hen on

bed of marshmallows spread on foil platter. This idea is especially welcome for Easter party.

1 teaspoon vanilla
1/2 teaspoon lemon extract
1/2 teaspoon cream of tartar
2 egg whites

Mix and sift cake flour, sugar, baking powder and salt. Make a well and add in order, corn oil, water, egg yolks, and flavorings. Break egg yolks with spoon and stir into liquid; then continue stirring to mix in dry ingredients.

Beat until smooth. Add cream of tartar to egg whites. Beat until whites form very stiff peaks. Gently fold (do not stir) first mixture into egg whites until well blended. Pour batter into 2 ungreased, 8-inch layer cake pans. Bake in moderate oven (375 degrees) 25 minutes or until cake springs back when touched lightly with finger. Remove cake from oven; let stand on rack until cool. To remove from pan, loosen sides of cake with spatula. Peel together as directed above for Children's Easter Cake.

BOILED FROSTING

1 cup light corn syrup
1/2 cup sugar
1/2 teaspoon salt
2 egg whites
1 1/2 teaspoons vanilla

Place corn syrup and sugar in a small saucepan. Cook over medium heat, stirring occasionally, until syrup boils and sugar is dissolved. Add salt to egg whites. Beat egg whites until stiff but not dry. Pour syrup slowly over egg whites, beating constantly until all syrup is added. Continue beating until mixture will hold soft peaks. Add vanilla, beating in well.

PLAIN MARSHMALLOWS

2 envelopes unflavored gelatin
1/2 cup cold water
1 cup granulated sugar
1-1 1/2 cups light corn syrup
1 teaspoon vanilla

Soften gelatin in cold water in a small saucepan. Place saucepan over boiling water and stir until gelatin is dissolved. Add sugar and stir until sugar is dissolved. Pour corn syrup into a large bowl of electric mixer. Add vanilla, gelatin and sugar mixture to syrup and beat about 15 minutes or until mixture becomes

thick and of a marshmallow consistency.

NO COOK FONDANT EASTER EGGS

1-1/2 cup soft margarine or butter
1-1/2 cup light corn syrup
1/2 teaspoon salt
1 teaspoon vanilla
4 1/2 cups (1 pound) sifted confectioners' sugar

Blend margarine or butter, corn syrup, salt and vanilla in a large mixing bowl. Add confectioners' sugar all at once. Mix with a spoon and then with hands. Turn onto a board; knead until mixture is well blended and smooth. Store in a cool place. Makes about 1-1/2 pounds fondant. Color, flavor, and shape into Easter eggs any desired size. To decorate eggs, thin a little of the fondant to a consistency which will flow through a cake decorator or

cone-shaped tube made of waxed paper. Apply design and let stand until firm; then arrange in a basket. Cover and chill thoroughly. Use MINT SAUCE FOR ICE CREAM as a sauce for ice cream or sherbet. Makes 1 1/2 cups.

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