



DESSERT AND TEA: This tender, yeast-raised baba is drenched with a delectable tea-based sauce that combines the flavor of rum, orange and lemon. Serve the in-

stant tea with a touch of ceremony in tiny cups with the choice of a dash of rum or sugar cubes flavored with orange rind.

Cooking is an Art

-for the simple hints that can make you a real artist with food,



read

"All About Food"

the clip'n'file food strip

in

The **HERALD & NEWS**

New Food Ideas
In Coming Strips

Readers of the Herald and News food pages will be interested in a new series, "All About Food," to be printed each week.

The "clip 'n' file" food strip containing a wealth of know-how on foods, seasonings, garnishing and good eating, is the product of more than a dozen years of food testing and researching and nearly a couple of years of specific planning and preparation.

The food strip will bring thousands of helpful hints and techniques for good eating... no recipes... to cooks of all degrees of experience from amateur, or part-time specialist at the barbecue, to experts.

The information will be drawn from an amazing research library of thousands of volumes on foods from 63 countries, and tens of thousands of consumer and institutional pamphlets, booklets, folders, charts and pictures pertaining to food.

The valuable know-how represented in this library and testing background will be presented to Klamath Falls cooks to help make meal preparation and serving more colorful a little or no expense.

The "strip" will be presented in such form that each week's addition may be clipped and pasted to a card for filing in a regular size food card file.

Some general topics to be presented in early releases will be on: how and when to choose certain foods, spices and seasonings; techniques of good food preparation and serving; secrets of out-

door cooking, use of garnishes, buying tips, hints on cooking meat, selection of utensils, glossary of cooking terms, menu planning, how to choose and prepare fish, use of leftovers, seasonal suggestions, tips on breakfast, lunchbox foods, and many many other hints, including foreign ideas.

A Pleasant Way To Entertain

Invite guests to drop in after dinner for dessert and tea. This is a pleasant, unhurried time to entertain and it is equally appropriate for small, informal visits or larger purposeful meetings scheduled to solve community or other projects.

Serve with delicious Baba Au The, a dessert that has an affinity for tea because of its delectable, tea sauce that combines three flavors, rum, orange and lemon. Bake in your prettiest ring mold.

BABA AU THE
2 packages or cakes Fleischmann's Yeast, active dry or

Caramel Parfait

1/4 cup butter
1 cup brown sugar
1 tablespoon cornstarch
1 cup cold water
2 teaspoons vanilla
Butter Pecan Ice Cream
Melt butter in heavy saucepan; add sugar and cornstarch which have been dissolved in cold water. Bring mixture to boiling point, stirring constantly. Remove from heat and add vanilla. Keep covered until ready to serve. Serve in parfait or tall glasses with Butter Pecan Ice Cream. Makes enough sauce for six servings.

ROYAL EATING

Legend has it that one of our favorite meats was such fine eating that an English king knighted it and gave it the title, "Sir Loin." Just as the king was impressed with the sirloin steak, so are we impressed with its tenderness and fine flavor. Besides the sirloin, there are club, T-bone and porterhouse steaks, equally as good tasting and easy to cook, reports the American Meat Institute.

compressed
1/2 cup very warm water
2 cups sifted flour
4 eggs, slightly beaten
1 tablespoon sugar
1/2 teaspoon salt
2-3 cup soft Fleischmann's Margarine
Hot Tea Syrup.

Sprinkle or crumble Fleischmann's yeast into very warm water in small bowl. Stir until dissolved. Add to flour in large bowl; add eggs. Beat with spoon for 2 minutes. Cover; let rise in warm place, free from draft, until bubbly and doubled in bulk, about 1/2 hour. Stir down; add sugar, salt and soft margarine. Beat again until well mixed and dough is elastic when dropped from spoon, about 4 minutes. Turn into well-greased, 3-quart ring mold. Let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Bake in hot oven (450 degrees) 10 to 15 minutes, or until done. Prick surface with a fork. Spoon Hot Tea Syrup over cake. Unmold, if desired, garnish top with whole almonds and serve with sweetened whipped cream. Makes 10 to 12 servings.

Hot Tea Syrup: Dissolve 2 tablespoons Instant Tea in 1/2 cup water in saucepan. Add 1/2 cup sugar, 2 lemon slices and 2 orange slices. Bring to a boil, stirring until sugar is dissolved. Simmer 5 minutes. Strain. Stir in 1/4 cup rum.

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Specialties in Gourmet

By RUTH KING

HERALD AND NEWS, Klamath Falls, Ore.

Thursday, September 21, 1961

PAGE 1-B



HOT AND GOOD — For a hearty luncheon or dinner soup, Italy has sent this country a dehydrated vegetable soup with the most delicious seasoning. It is one of seven new varieties developed by the same company, one you know, just now coming to Klamath Falls markets. These seven soups, reminiscent of seven countries, are different.

New Way Is Better

That old stand-by, rice pudding, probably never had it so good as in "Tokay Rice Pudding." It doesn't take much longer to prepare than the old-fashioned pudding, but what a flavor difference results from adding crisp, juicy Flame Tokay grapes, diced orange, pineapple, lemon rind and whipping cream. Chill this dessert well before serving — and serve Tokays as a garnish with it, if you like.

TOKAY RICE PUDDING

3 cups Tokay grapes
1 (8 1/2 oz.) can crushed pineapple
2 cups cooked rice
1 cup diced fresh orange
1 cup whipping cream
1/4 cup sugar
1 teaspoon vanilla
1 1/2 teaspoons grated lemon rind
1/2 teaspoon salt

Halve and seed grapes. Drain pineapple well. Combine grapes, pineapple, rice and diced orange. Whip cream with sugar and vanilla until stiff. Fold into fruit mixture. Blend in lemon rind and salt. Chill well before serving.

Makes 6 to 8 servings.

Did you know that codfish cake mix is available in a can? All you have to do to prepare it is to add a beaten egg and some butter and then deep-fat fry.

Cow Belles

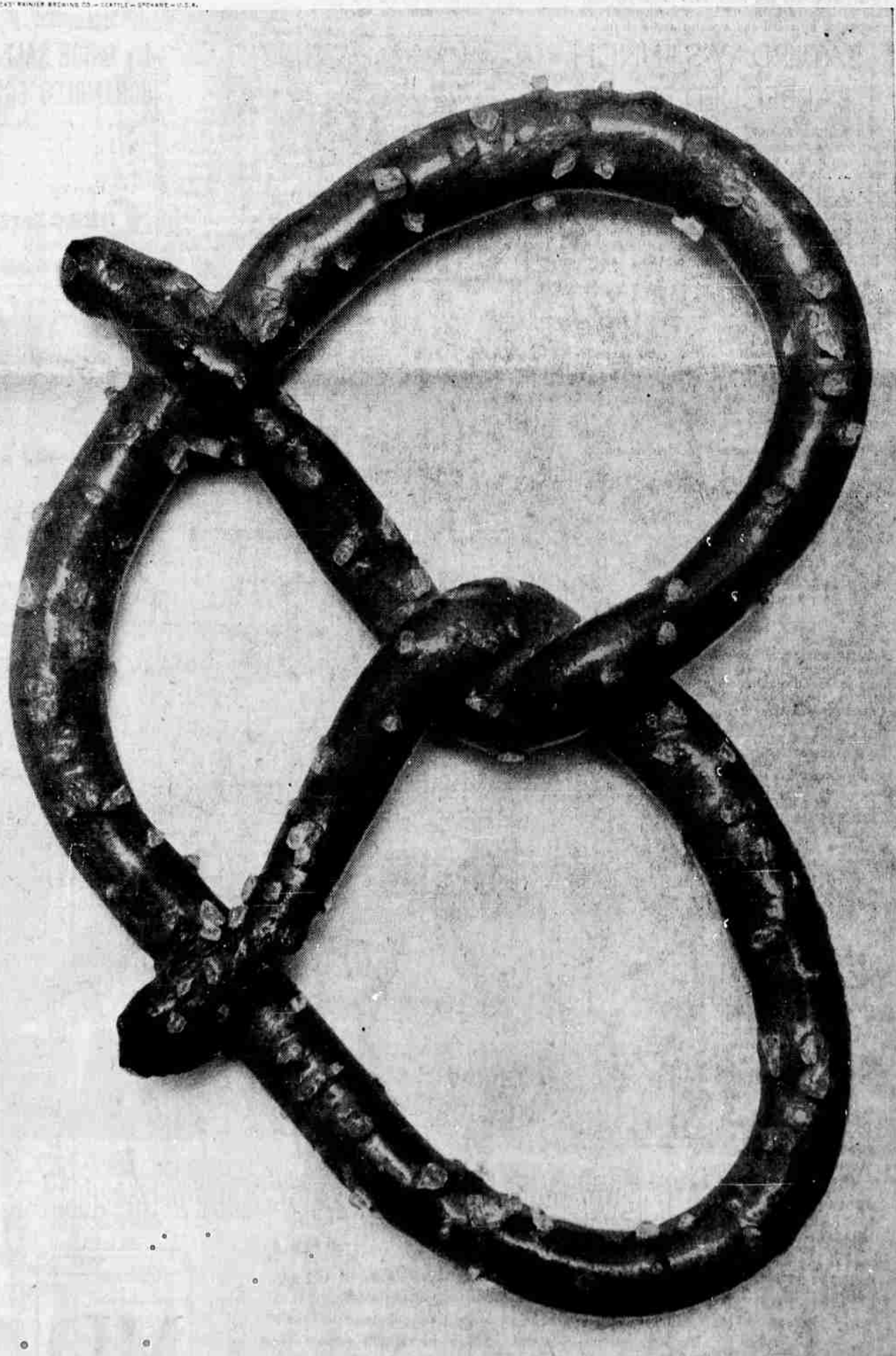
Beef Stew Dinner
ALAMONT JR. HIGH
SCHOOL AUDITORIUM
September 23, 1961
3:30 - 8:00
Adults 1.00 - Children 75c

WAFFLES

When is a pancake not a pancake? When it becomes a tender, light waffle, of course. Here is a waffle idea, flavored with pineapple, to bring everyone to the table in a hurry. Sift together two cups sifted enriched flour, one tablespoon baking powder and one teaspoon salt. Stir in one tablespoon grated lemon rind. Separate three eggs and beat the yolks. To the beaten yolks, add 1/2 cups crushed pineapple, undrained, and one cup milk. Add the pineapple mixture to the flour mixture and then stir in one-third cup melted shortening. Beat the egg whites until stiff and fold them into the batter. Bake waffles on hot waffle baker. Serve hot with butter or margarine and syrup. Or, if desired, cool and serve with ice cream for dessert. Makes six servings.



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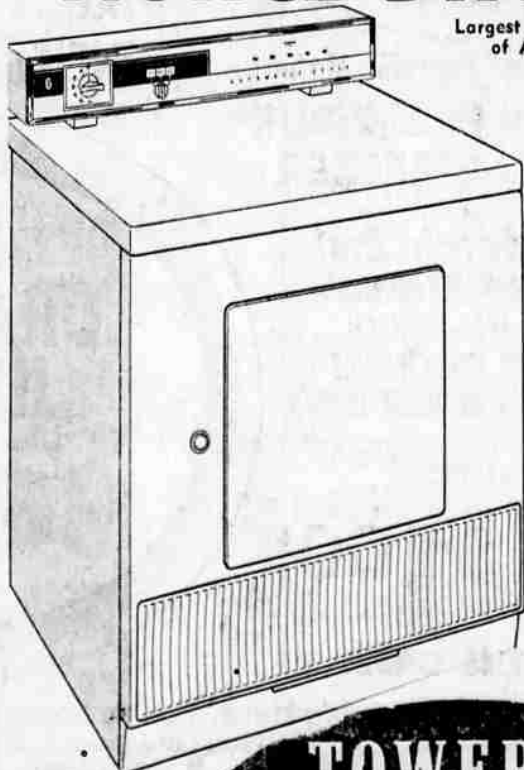
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