

Specialties in Gourmet

By RUTH KING

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HAPPY HALLOWEEN — Guests, young and old, will enjoy this gingerbread Jack O' Lantern that's made with spicy root beer. Serve it with sparkling bottled soft drinks.

Potato Recipe Entries Sought For Spud Fête

Cooks of the Klamath Basin are invited to enter favorite recipes using white potatoes as a base in competition in the coming Klamath Basin Potato Festival.

Mrs. Dan Geaney, Tulelake, Basin pioneer, who has chairmanned the contest for several years and who has personally tested many of the following recipes, believes that many more housewives would use potatoes to insure moist cakes, doughnuts, rolls, bread, and other tasty dishes if they were acquainted with the easy to follow directions.

Cash awards of \$3 and a blue ribbon will be given in each division for first place, a red ribbon

for second. Winning recipes will be published in the 1962 Potato Festival program.

Entries are invited in both senior and junior divisions with the junior division open to any cook under 18 years, the senior division open for contestants over 18.

Entries will be divided into 10 classes including soups, salads, hot dishes, bread, dinner rolls, fancy sweet bread cake, cake doughnuts and miscellaneous.

Judges for the contest will be Mrs. Ruth G. Dyer and Mrs. Frances Hall, Klamath County home extension agents.

Exhibits must be at the Merrill High School Gymnasium by 10

a.m. Friday, Oct. 20. Exhibits must be accompanied by a neatly typed recipe on a filing card.

Mrs. Geaney is assisted on her committee by Mrs. Clifton Ongman, Henley; Mrs. James Chance, Merrill; Mrs. Ellen Fiegl, Merrill, and Mrs. Bea Mattson, Merrill.

Potato recipes suggested follow:

POTATO PANCAKES

2 cups raw potatoes, peeled and grated
Add to 1/4 cup milk
1 beaten egg
2 tablespoons flour
1 tablespoon onion
Salt to taste

Mix well together. Drop from a tablespoon onto a greased frying pan. Cook until well browned on each side. Serve hot. Excellent with pot roasts or any meat.

BROWNED POTATO MEAT HASH

1 1/2 cups chopped meat — any cooked meat
3 cups chopped cooked potatoes
1 large onion chopped
Broth or milk to moisten slightly
Salt and pepper to suit taste

Mix together. Spread on bottom of fry pan and fry until brown, then turn and fry brown on other side. Turn out on plate and garnish to your taste.

POTATO MUFFINS

Cream 4 tablespoons shortening and 2 tablespoons sugar. Add 1 beaten egg. Blend in 1 cup mashed potatoes (warm or cold can be used), 1 cup milk. Sift together 2 cups flour, 3 teaspoons baking powder, 1/2 teaspoon salt. Stir together till smooth.

For a variation, add 1/4 cup of drained crushed pineapple or 3 slices of fried bacon, crumbled.

Bake in greased muffin tins two-thirds full at 375-400 degree oven about 20-25 minutes. Makes one dozen muffins.

FRANKFURTER POTATOES

2 cups hot mashed potatoes seasoned with salt, pepper.
Mix with 1/4 cup chopped stuffed olives.

Slit frankfurters and fill with potato mix and broil or bake in oven till potatoes are brown and frankfurters, heated. Use low oven heat for about 10 to 15 minutes.

POTATO DROP DOUGHNUTS

2 tablespoons melted shortening
1 cup well mashed potatoes
2 eggs beaten
1 cup sugar
4 cups sifted all purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon nutmeg
1 cup milk
1 teaspoon vanilla

Add shortening to mashed potatoes, egg and sugar. Sift together flour, nutmeg, baking powder and salt and add alternately with potato mix. Add vanilla and beat till smooth. Drop by teaspoons into heated deep fat (375) on the fry thermometer, and fry to a golden brown. Cook only a few at a time and turn while cooking. Eat plain or dipped in powdered sugar. Makes about 5 dozen doughnuts.

From 1938 Sunset magazine

POTATO SPICE CAKE

1 1/2 cup sugar
1 cup cold mashed potatoes
1/2 cup soft shortening or oleo

From 1938 Sunset magazine

COTTAGE CHEESE POTATO SALAD

3 cups cooked diced potatoes
1/2 cup finely diced celery
1 tablespoon diced green pepper
2 tablespoons chopped onion
1 tablespoon chopped red pimiento
2 tablespoons chopped pickle
1 cup mayonnaise
1 teaspoon salt
1 teaspoon dry mustard
1 tablespoon lemon juice
1 large cup creamy small curd cottage cheese

Toss together lightly and serve chilled. Six to eight servings.

From 1948 Sunset magazine

POTATO WAFFLES

3 eggs beaten
1 cup sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 tablespoon melted fat
2 cups cold mashed potatoes

Mix these ingredients together well. Bake in hot waffle iron.

Fun For All Ages At Halloween Time

Ideal for Halloween is a gingerbread cake, moist and extra rich with a deep spicy flavor because it's made with root beer. Special, too, because the recipe can be made in three round layers. Put them together with orange-tinted frosting and turn the top into a happy Jack O' Lantern face by outlining eyes, nose and mouth with the frosting, letting them contrast effectively with the dark color of the cake itself.

Tangy bottled soft drinks make a good accompanying beverage. Assorted flavors and colors are gaily decorative on a Halloween party table, and are popular as well as suitable for children and grown-ups alike.

JACK O' LANTERN GINGERBREAD

1/2 cup shortening
1/2 cup granulated sugar
1 egg, well beaten
1 cup molasses
2 1/2 cups sifted flour
1 1/2 teaspoon baking soda
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon salt
1/2 cup root beer

Cream shortening and sugar together until fluffy. Add beaten egg and molasses; beat until thoroughly mixed. Sift dry ingredients and add to molasses mixture alternately with the root beer.

Divide batter evenly into three 8-inch layer pans which have been greased and floured. Bake in moderate oven (325 degrees) for 15-20 minutes or until cake tester comes out clean. Remove from

oven and place on wire racks to cool.

When cool, spread Halloween Frosting between layers; put remaining frosting in pastry tube and use to outline Jack O' Lantern's eyes, nose and mouth on top of cake, and to outline edge of top layer.

HALLOWEEN FROSTING

2 egg whites, unbeaten
1/2 cup granulated sugar
5 tablespoons water
1 1/2 teaspoon white corn syrup
1 teaspoon vanilla extract
Food coloring (red and yellow to make orange)

Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with a hand beater until thoroughly mixed. Place over rapidly boiling water and beat constantly with a hand beater, cooking for 7 minutes or until icing stands in a peak. Remove from heat; add vanilla and food coloring. Beat until thick enough to spread.

After School Cookie Snack

With school well under way, mothers are confronted with the problem of "hands in the cookie jar" after school. Many mothers don't want their youngsters eating cookies and snacks—they fear it gives no food value or takes away the appetite for dinner.

But mothers, a few cookies made with honey, complement any well-balanced diet. Honey, the natural sweetener, is a good, wholesome food. It is pure and bacteria-free since bacteria which cause diseases in human beings cannot grow in it. Honey also provides energy for an after school pickup, and places no tax on the digestive system.

Many of the minerals which are known to be necessary for the growth and health of the human body are found in honey. It also contains most of the important constituents of the vitamin B complex and some vitamin C.

Honey, the "nectar of the gods," is helpful in baking for it absorbs and retains moisture, thus preventing baked goods from drying out. Your cookies will always be fresh for a 4 o'clock treat.

So have a honey snack to greet your children when they come home from school. And treat yourself to a honey and milk pick-up during the day.

CHOCOLATE CHIP COOKIES

1/2 cup butter
1/2 cup honey, add slowly
1 egg
1/2 teaspoon vanilla
1 cup flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup chocolate chips
1 cup salted peanuts, chopped

Cream butter and honey until light and fluffy. Add egg and beat well. Add vanilla. Sift flour, baking powder, and salt. Add the flour mixture to the creamed butter-honey mixture. Fold in the chocolate chips and the chopped peanuts. Chill. Drop from teaspoon on greased cookie sheet. Bake at 350 degrees for 12 minutes. Bakes about 4 1/2 dozen.

HONEY MILK

6 tablespoons honey
6 cups milk
Few grains salt

Add the honey and salt to the milk and stir until dissolved. Six servings.

HONEY BANANA MILK

Press 2 bananas through a fine sieve and add to the honey milk.

Scalloped Eggplant

(Serves 4 or 5)

1 medium-sized eggplant
1/2 cup California Sauterne, Chablis or other white dinner wine
1-3 cup butter or margarine
1 cup soft bread crumbs
2 eggs
1/2 teaspoon salt
1/2 teaspoon pepper
2 tablespoons finely-chopped onion
1/2 cup grated American cheese

Pare eggplant and cut in 1/2-inch cubes. Cook in wine just until tender, about 10 minutes. Melt butter and pour over crumbs. Beat eggs lightly with salt and pepper, add undrained eggplant, onion, and buttered crumbs. Turn into shallow greased baking dish and top with cheese. Bake in moderate oven (350 degrees) 25 to 30 minutes, or just until set.

Serve with butter, syrup or jam or jelly. Serves four.

POTATO SPICE CAKE

1 1/2 cup sugar
1 cup cold mashed potatoes
1/2 cup soft shortening
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon salt
1 unbeat egg
1 cup chopped nuts
1 teaspoon soda in 1 cup buttermilk or sour milk

2 cups sifted all purpose flour
Combine sugar, spice, shortening and salt. Cream well. Add eggs and beat well. Combine soda with buttermilk or sour milk, add alternately with flour to creamed mix, beginning and ending with flour. Add walnuts. Mix well.

Bake in a well greased and floured 13 x 9 x 2 pan or 2 large layer pans in moderate 350 degree oven, 50 to 60 minutes. Cool and frost.

POTATO SPICE CAKE

1 1/2 cup sugar
1 cup cold mashed potatoes
1/2 cup soft shortening or oleo

1 teaspoon cinnamon
1/2 teaspoon salt
2 unbeat egg
1 teaspoon soda, combined with 1 cup sour milk or buttermilk
2 cups sifted all purpose flour
Combine sugar, potatoes, spices, salt. Cream together well. Add sour milk and soda alternately with flour to creamed mixture. 1/2 cup walnuts or raisins (optional)

Bake in greased and floured loaf or 3 layer pans. 350 degree oven for 40 min.



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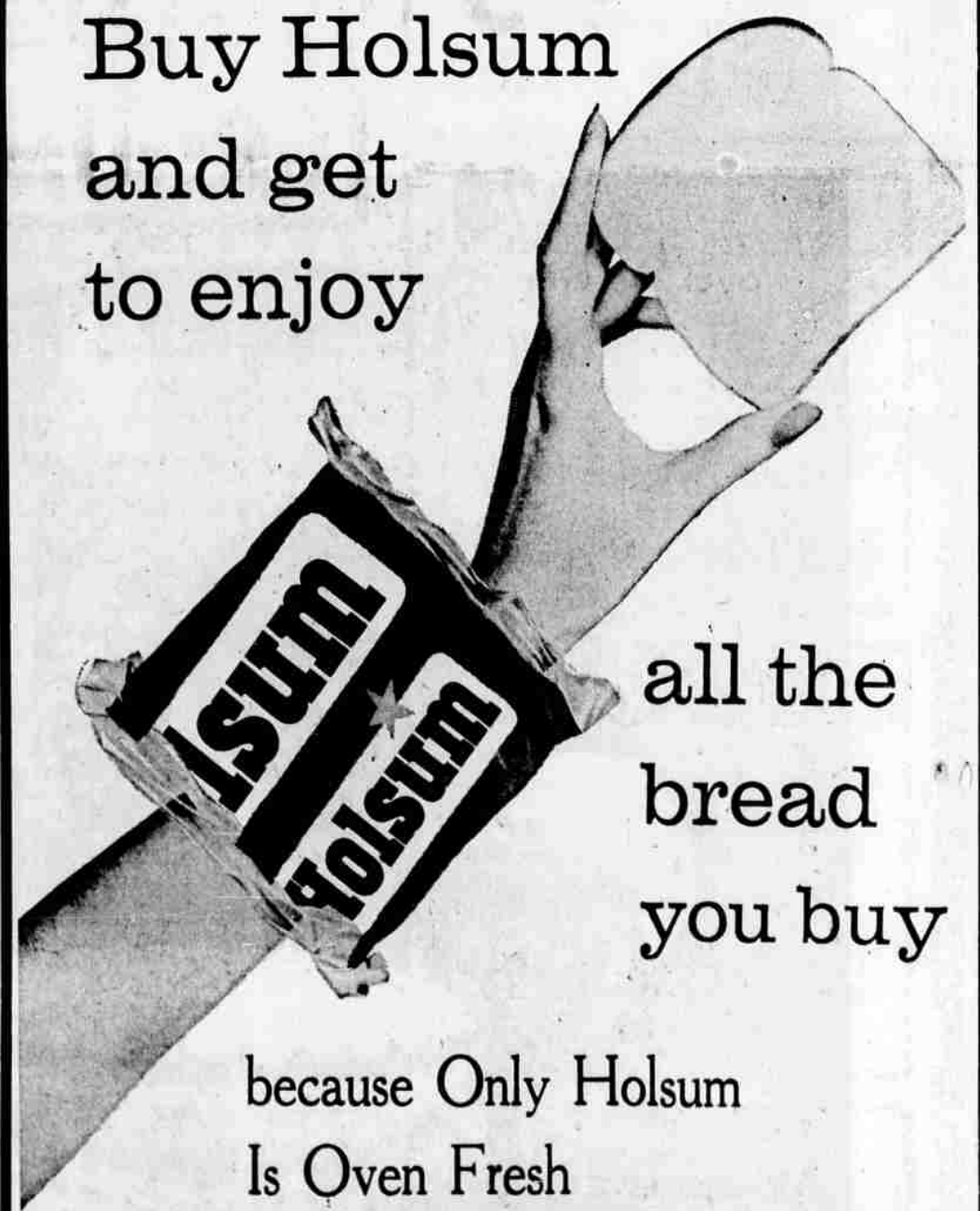
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