



SPECIAL TREAT — Sweet sour meat loaf is a dinner treat for your family. Picture on your table a plump meat loaf topped with a sweet-sour sauce of pineapple chunks

and green pepper and pimiento strips. Prepare plenty for second helpings will be the order of the day.

Family Style Dinner Menu

Family dinners just can't be beat. Dining out is always fun but dinner at home is the family-centered meal.

Wondering what to serve for dinner tonight? Begin with a family favorite entree and go from there. Launch the meal with a meat loaf, but dress it in special style. Meat Loaf — Sweet Sour Sauce is the recipe to choose. A juicy beef and pork loaf is served with a sweet and sour sauce of pineapple chunks gayly studded with pimiento and green pepper strips.

Beet Coleslaw is given attention next on the menu. Prepare your favorite coleslaw using some chopped green pepper and onion for extra zip in flavor. Just before serving add chilled drained canned julienne style beets for added attractiveness.

SPECIAL FAMILY DINNER

Meat Loaf — Sweet Sour Sauce
Canned Succotash
Baked Potatoes
Beet Coleslaw
Hot Rolls Butter
Hot Fudge Sundae
Coffee Milk

MEAT LOAF—

SWEET SOUR SAUCE

3 slices bread (two to three days old)
1 cup milk
2 eggs
1 medium size onion
1 tablespoon salt
1/4 teaspoon pepper
2 pounds lean ground beef
1 pound ground pork
Whole cloves
Sweet Sour sauce

Trim crusts from bread and tear into very fine crumbs (should be one cup). Pour milk over crumbs and let stand until softened. Add eggs; beat with a rotary beater until smooth. Add finely chopped onion, salt, pepper and meats; mix well. Shape into a loaf in a shallow baking pan. Score top of loaf into diamond shapes, and stud with cloves. Bake in a slow oven (325 degrees) one to one and a half hours, until done. Let stand on cooling rack 20 to 30 minutes to set before slicing. Serve slices topped with Sweet Sour Sauce. Eight servings.

Sweet Sour Sauce
firmly packed brown sugar, two tablespoons cornstarch and 1/2 teaspoon salt into two tablespoons melted butter or margarine. Add syrup drained from a can (1 lb. 4-oz.) pineapple chunks; mix until smooth. Cook until thickened and clear, stirring. Add pineapple chunks, one-third cup vinegar, one tablespoon soy sauce, a jar (4 oz.) pimientos, cut in strips, and one large green pepper cut into 1/4-inch strips. Heat briefly. Green pepper strips should remain crisp.

Noodle Loaf

2 cups uncooked medium noodles
1 quart boiling water
1 teaspoon salt
1 cup shredded sharp Cheddar cheese (1/2 lb.)
1 tall can evaporated milk (1 2-3 cups)
2 eggs
1/2 teaspoon salt
1 tablespoon grated onion

Cook noodles in the boiling water with the 1 teaspoon salt until noodles are tender. Drain, rinse with hot water, then drain again. Add cheese to evaporated milk in a saucepan and place over very low heat until cheese is melted, stirring constantly to keep smooth. Remove cheese sauce from heat. Beat eggs, then add the 1/2 teaspoon salt, onion, noodles and cheese sauce. Pour into a greased loaf pan. Bake in preheated moderate oven (350 degrees) until set, about 50 minutes. Makes 6 servings.

Potato Foods Contest Winners

Good cooks of the Klamath Basin produced some of the finest potato food exhibits ever entered in a Basin Potato Festival this year at Merrill. Mrs. Dan Geaney, whose husband is a Tulelake rancher, was delighted with the response to her appeal for entries. This annual sponsoring of the foods contest that encourages the use of potatoes in other ways than baked, boiled or fried, is Mrs. Geaney's contribution to the promotion of the potato crop in the Basin.

The winners follow: Senior Division, soups, first, Frances Fox, Merrill, second, Mrs. F. L. Fleming, Henley; salads, first, F. L. Fleming, Henley; hot dish using potatoes and meat, first and second, Mrs. Fred Fiegi, Merrill; hot potato dish to be served with meat course, first, Dorothy Kandra, Merrill, second, Mrs. C. A. Ongman, Henley.

Loaf white bread, first, Mrs. C. A. Ongman, second, Mrs. F. L. Fleming, Henley; dinner rolls, first and second, Mrs. F. L. Fleming, Henley; fancy sweet breads, first, Mrs. C. A. Ongman, second, Mrs. Don West, Merrill; cake, light or dark, first, Mrs. Ethel Rudolph, Henley.

Miscellaneous, first, Carol Parrell, Merrill, second, Mary Whitman, Malin; biscuits, muffins, rolls, not using yeast for leavening, first, Nancy Kandra and Jan-

elle Wilson, Merrill, second, Glenna DeBoy, Merrill; candy, first, Diane West, Merrill, second, Claudia Ainsworth, Merrill.

Mrs. Geaney expresses appreciation to all who helped to make the potato foods contest a success this year, including Mrs. Ruth Dyer and Mrs. Francis Hall, Klamath County extension agents who judged the exhibits; Mrs. Ethel Rudolph, Klamath Falls; Mrs. C. A. Ongman, Henley; Mrs. Ellen Fiegi and Mrs. James Chance of Merrill.

New Booklet On Venison Use

By FRANCES C. HALL
County Extension Agent
Home Economics

"Treats with Venison" is the subject of a new publication just received at the County Home Extension office, reports Mrs. Frances C. Hall.

The bulletin contains 16 pages of recipes, instructions for cutting venison for the freezer, and cooking instructions for almost every meat cut found in a deer.

Recommendations given for cooking venison suggest:

Cook venison like low quality beef, that is, braise, stewing, or potroasting; don't overcook, as venison has short fibers which toughen quickly; tenderize with acid, such as vinegar, tomato juice, or French dressing; reduce the sugar in sauces served with venison since the meat is sweeter than other meats; remove all venison fat before cooking. Venison fat becomes rancid quickly; add a moistener, as venison is a dry meat.

The bulletin is free for the asking at the extension office in the Post Office Building, phone TU 4-8151.

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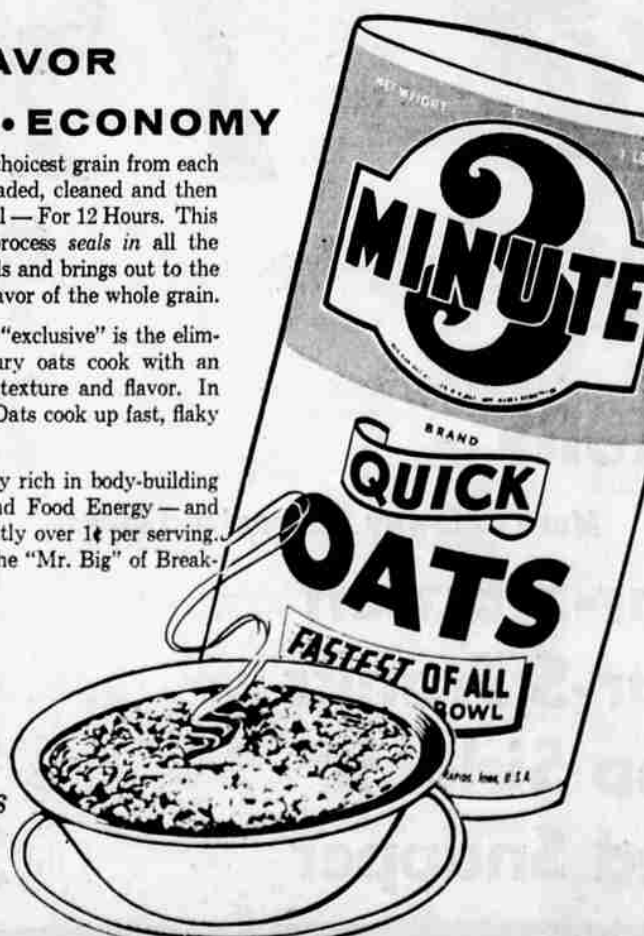
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