

VALENTINE'S DAY HEART CAKE EASY

Why not get foolishly romantic about your family this Valentine's Day. Shower them with hearts and flowers—as dessert!

In less than an hour, you can bake a double heart cake, place it on your best platter and ring it with a cloud of confetti-like coconut. Candy or real pink rosebuds add tiny loving touches.

You don't have to buy special baking pans either. They can be simply made from heavy duty aluminum foil. And afterwards, the pans are disposable.

Keep this aluminum foil tip in mind for all heartfelt occasions—such as engagements, bridal showers, weddings and anniversaries. To create the special-pan, cut

a cardboard pattern in the desired shape. You can cut a double-heart shape, or two overlapped hearts, to use a complete, two-layer cake recipe or full package of mix.

Each heart should measure at least eight inches across the widest section.

Heavy duty aluminum foil transforms the cardboard pattern into a metal baking pan. Simply tear off two sheets of 12 or 18-inch wide heavy duty aluminum foil to overlap the cardboard at least three to four inches on all sides.

Place the pattern between the two foil sheets and turn up all edges to form the pan. Where necessary, cut off jagged peaks

of foil to eliminate bulky spots in the next step.

Top foil edges of the pan should be gently folded down toward the outside, evening off the rough edges, to form two-inch high sides of the pan. Crush foil tightly and smooth.

When the pan is completed, grease it lightly and place it on a baking sheet for extra support before adding batter.

Bake the cake according to recipe or mix instructions, or for 35-40 minutes in a 375 degree oven.

When baked, top with marmalade white warm and sprinkle with pink-tinted coconut—or cool and ice with fluffy frosting.

Serve in the sparkling foil pan, then toss it away when the last crumb of your romantic dessert is gone.

With these simple directions, you can make baking pans from super-

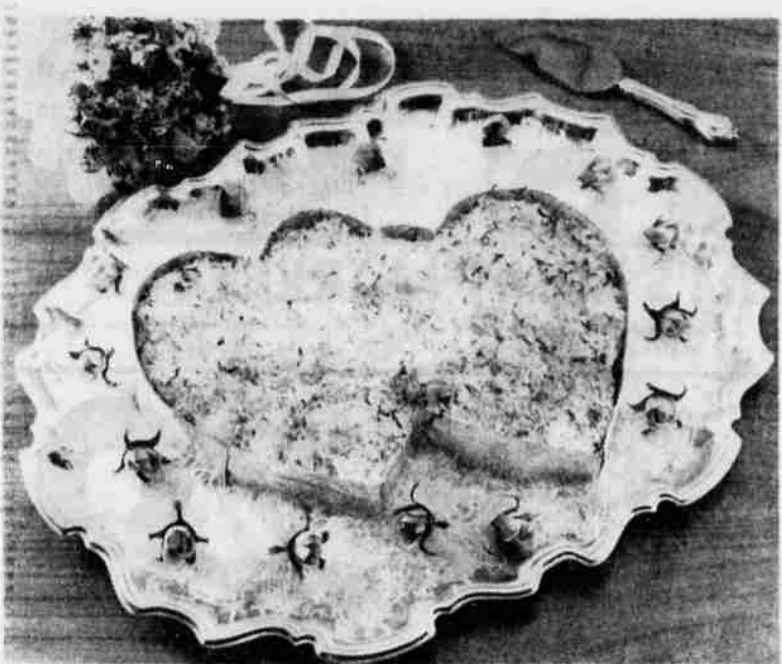
Cow Belles At Convention

Eddie Fisher, Debbie Reynolds, Frank Sinatra and seven Klamath County Cow Belles, among others, shared the Las Vegas strip for a fun-filled and busy three and a half days during the American National Cattlemen's and Cow Belle annual meetings recently.

Monday evening the Cow Belles held a reception at which presidents of the 24 Cow Belle groups reported on activities. Tuesday was the luncheon and fashion show for all women attending the convention. Wednesday morning was the Cow Belle breakfast and main business meeting. Thursday

The National Cow Belles, as Mrs. Claridge of Arizona, the president, stressed, are the auxiliary of the American National Cattlemen's Association, carrying out their aims and purposes. It is a rather loosely-knit group of over 6,000 individuals and 24 affiliated state groups and serves to spearhead beef promotion programs and act as a clearing house for new ideas working their way up from the local groups and as disseminator of ideas and materials to carry out programs at all levels.

They depend heavily on the Na-



MAKE YOUR OWN — Should you not have a heart-shaped pan in which to bake your Valentine cake, do not despair — make one from aluminum foil to bake a "sweet" cake for your family's Valentine Day.

Specialties in Gourmet

By RUTH KING

HERALD AND NEWS, Klamath Falls, Ore. Thursday, February 7, 1963 PAGE 1-C



COMPANY COMING? — Highlight your company dinner with Zwieback Cherry Torte for dessert. This piece de resistance won't be passed up after a hearty meal. Make it ahead and chill — no more thoughts until serving time.

Cherry Dessert Par Excellence

How could you possibly refuse dessert when there's Zwieback Cherry Torte on the menu. Not only is this dessert a pleasing sight to the eye, it is taste-tempting to the palate. Bright red tart pitted cherries are blended with a custard-sour cream mixture and nestled in a zwieback crumb crust. It's rich and delicious — teamed with coffee, the perfect finishing touch to an elegant meal.

bottom and sides of a deep 9-inch pie pan or shallow baking dish. Put drained cherries in bottom of crumb crust. Beat eggs. Add sugar, salt and sour cream; mix well. Pour over cherries. Bake in a moderate oven (350 degrees) about 40 minutes, until firm. Chill. One 9-inch torte.

COMPANY DINNER
Clam Juice Cocktail
Roast Turkey
Mashed Potatoes Giblet Gravy
Brussels Sprouts
Cranberry Sauce
Ripe Olives Pickles
Hot Rolls Butter
Zwieback Cherry Torte
Coffee

EAST INDIAN CARROTS
Add curry to canned carrots for an interesting dinner vegetable. Season a bit of the liquid from canned carrots with curry powder and lemon juice to taste; stir until smooth. Add drained carrots and butter; heat. Season with salt and pepper.

GRAPE SHRUB
Save the syrup from canned spiced peaches to prepare Grape Shrub either for an appetizer or light dessert. Mix a 1 pt. bottle grape juice, 1/2 cup canned lemon juice, 1 cup canned orange juice and 1 cup syrup from canned spiced peaches. Chill. For

dessert, add a scoop of sherbet to each serving.

QUICKY BEEF CASSEROLE:
Time at a premium? Dinner will be on the table in minutes with Quicky Beef Casserole. Combine canned beef stew and canned French fried onions. Add chili sauce to taste; put into a baking dish. Bake in a hot oven until heated through.

READ "Our Crazy Farm & Food Problem"



JOHN STROHM
... farmer, global reporter, adviser to government chiefs.
The man who got inside Red China for an American newsman's first report from behind the Bamboo Curtain now digs deep inside America's biggest and most baffling domestic (and world) issue:

OUR CRAZY FARM AND FOOD PROBLEM
It starts Feb. 11 in Herald and News

ZWIEBACK CHERRY TORTE
1 1/2 cups fine zwieback crumbs
1/4 cup sugar
1-3 cup butter, or margarine
1 can (1 lb.) water pack red tart pitted cherries
3 eggs
1/2 cup sugar
1/4 teaspoon salt
1 cup dairy sour cream
Mix crumbs, sugar and melted butter thoroughly. Press around

Veal In Noodles
1/4 cup butter
1/4 cup flour
2 cups milk
1 teaspoon salt
Few grains of pepper
2 cups diced, cooked veal
1 cup diced, cooked celery
1 cup cooked peas
2 tablespoons butter
1/2 teaspoon thyme (optional)
1/4 cup minced parsley
4 cups cooked noodles
Melt 1/4 cup butter in a saucepan; blend in flour. Add milk, stirring constantly; cook until smooth and thickened. Add salt and pepper. Cook five minutes, stirring occasionally. Add veal, celery and peas. Season more if necessary. Combine two tablespoons butter, thyme, and parsley; add to hot noodles; mix well. Press into buttered ring mold. Unmold on hot serving plate; fill center with veal mixture. Garnish with parsley. Makes eight servings.

I Try Parsley Flakes in Biscuits

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ENRICHED WHITE SLICED

SWANSDOWN - 12 KINDS

CAKE MIX 2 Large 2 Layer Pkgs. 49¢

JEWEL VEGETABLE 24 Oz. Bottle

OIL For Salads or Cooking 29¢

KITCHEN-CHARM NAPKINS Asst. Colors 5¢ 60 in Pkg.

MEAT SPECIALS

Pure to Smoked **HAMS** Whole or Shank Half 49¢ lb.

USDA "Good" **T-Bone Steaks** lb. 98¢

Fryers Soran's - Local, Fresh Frozen 1 3/4-lbs. each 69¢

Bologna Scott's Pure-Pak By the Piece lb. 39¢

Fresh Oysters Full Pint 59¢

COOKIES

1 1/2 lb. Pkg. 29¢

VAN. - CHOC. - LEMON

DUNDEE - 1-lb. PKGS. **MARGARINE** 3 lbs. 49¢

Real Gold - 6-oz. Concentrated **ORANGE JUICE** 3 cans 49¢

FRESH PRODUCE

JUICY SWEET CALIFORNIA **ORANGES** 5 LB. BAGS 49¢

U.S. No. 2 Klamath **Potatoes** 50 LB. BAG 98¢

Smoothie **Carrots** 1-lb. Bags 219¢

FRESH CALIFORNIA **DATES** 2 lbs. 49¢

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HOSTESS - QUALITY FOODS

PEAS - MIXED VEGS. CORN - SPINACH-BROCCOLI-FRENCH FRIES 10-oz. Pkgs. 5 89¢

Peas & Carrots

BANQUET - 8-INCH SIZE **BLUEBERRY PIE** Ea. 35¢

BANQUET CHEESE & MACARONI 12 3/4 Oz. Size Ea. 29¢

DINNERS

BIRDSEYE 14 1/2-oz. 18 IN PKG. 59¢

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BEST-BET **EGG NOODLES** 1 1/2 lb. bag 35¢

GOLD LABEL INSTANT MASHED **Potatoes** 8-oz. pkg. makes 15-3-oz. Servings 2 Pkgs. 29¢

FINER **FLOUR** 10-LB. BAG 79¢

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ADAMSDALE - Half Gallon **DRINK** Orange, Grape or Punch JUG 27¢

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