

Hamburger Pie One-Dish Meal

The ever-popular one-dish meal—just add a salad or some relishes and a bread, and supper is ready—has a new guise. It's Hamburger Pie with a "crust" comprised of a tasty ground beef mixture accented with garlic and chopped olives.

Fill the pie with seasoned mashed potatoes after the shell is nearly baked. Sprinkle Parmesan cheese and paprika over the potatoes, then broil the pie briefly to brown the top lightly. Your favorite Creole sauce is a tempting accompaniment to this entrée.

HAMBURGER PIE
2 cups Corn Flakes or 1 cup packaged Corn Flake Crumbs
1/2 cup butter
1/2 cup onion, minced
1/2 cup green pepper, minced
1/2 cup tomato, minced
1/2 cup ketchup
1/2 cup Worcestershire sauce
1/2 cup Creole sauce
1 egg
4 cups seasoned mashed potatoes (about 6 medium)
1 tablespoon grated Parmesan cheese
Dash paprika
1 tablespoon chopped parsley

Subtle Seasoning

Veal steak invites subtle seasoning and gentle cooking. It gets both in this unusual recipe titled Savory Veal Steak. Rose, the delicate pink wine produced in California, tenderizes as it flavors. For a dramatic final touch, some cream and grated Parmesan cheese are spread over the meat a few minutes before the cooking time is finished.

The Rose used in the recipe is an excellent mealtime accompaniment for veal. Veal is compatible, too, with white dinner wines such as California Sauterne or Chablis.

SAVORY VEAL STEAK
(Makes 4 or 5 servings)
1 1/2 pounds veal steak
2 tablespoons flour
1/4 teaspoon garlic salt
1/4 teaspoon basil
3 tablespoons cooking oil
1/2 cup California Rose
1-3 cup commercial sour cream
1/3 cup grated Parmesan cheese

Cut steak into serving pieces; dredge with flour mixed with salt and basil. Brown meat on both sides in heated oil; drain off any excess fat. Add wine to meat, cover and simmer until meat is tender, about 35 to 40 minutes. Combine sour cream and cheese; spoon over meat and continue cooking 5 to 10 minutes longer. Remove meat to serving platter, stir pan juices to blend and serve over meat.

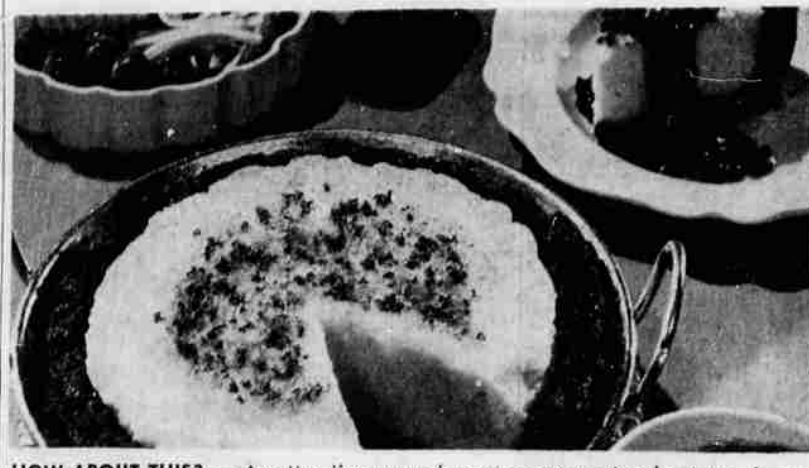
Creamed Ham And Avocado

Whether served at supper or at a Sunday brunch for friends, "Easy Avocado Ham Supper" belongs in the winner's circle. Creamed ham and California avocado are served warm over hot biscuits—or for a different twist, over crisp waffles. Speaking of twists, it's the twist that is the secret of cutting an avocado from California. Cut the fruit lengthwise into halves, twist the halves apart gently, whack the seed with the knife blade and twist the seed out carefully.

EASY AVOCADO HAM SUPPER
1 cup diced smoked ham
1/4 cup butter or margarine
1/4 cup flour
2 cups milk
Salt
Pepper
1 California avocado
Hot baking powder biscuits or waffles

Sauté ham in butter until well cooked and browned. Blend in flour. Add milk and cook, stirring constantly until thickened. Season to taste with salt and pepper. Cut avocado lengthwise into halves; remove seed and skin. Dice fruit into ham mixture and heat through. Serve at once over hot biscuits.

HELP!
FOR LENTEN MENU PLANNING



HOW ABOUT THIS? — An attractive, unusual way to serve meat and potatoes in one dish has been suggested by a breakfast food company. Looks like lemon pie but it is hamburger and mashed potatoes.

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Old-Time Salad Still Favorite

The time-honored salad combination of apples, celery and raisins takes on new interest when sweet canned cling peach slices are added. Leave red skins on the apples; with green celery and golden peaches it makes an attractive color combination. The dressing is mayonnaise thinned with a little peach syrup. If your apples are mellow, you may like to add a dash of lemon juice as well. This "Old-Fashioned Salad" is a favorite for winter eating.

OLD-FASHIONED SALAD
1 cup canned cling peach slices
1/2 cup sliced celery
2 tablespoons light or dark raisins
1 cup diced peeled apple
1/2 cup sliced celery
2 tablespoons light or dark raisins
3 tablespoons mayonnaise
3 tablespoons syrup from peaches
3 tablespoons chopped unblanched almonds
Drain peaches. Combine apple, celery and raisins and arrange on lettuce-garnished salad plates. Top with peaches. Blend mayonnaise and peach syrup, and pour over salads. Sprinkle with almonds. Makes four or five servings.

Cocoa Cake Moist Raisin

Flecks of dark sweet raisins scattered through a light cocoa colored cake make this "Raisin Cocoa Cake" inviting in appearance, and very good to eat. It's fine-grained and tender, a cake you'll enjoy serving often. Either a fluffy white frosting or a rich chocolate one dresses up your baking beautifully.

RAISIN COCOA CAKE
1 cup light or dark raisins
1/2 cup shortening
2 cups brown sugar (packed)
1/2 cup hot water
3 tablespoons cocoa
2 eggs
2 1/2 cups sifted all-purpose flour
1/2 teaspoon soda

Kitchen Ranges Make Advances

By FRANCES C. HALL
County Extension Agent
Shopping for a new kitchen range?

You'll see more variety in all the models, some luxury features in the lower price ranges, and a whole new line of compact ranges that will fit a cabin at the level of a line of cabinets. Chrome trim and on to maintain the heat. The features formerly available from higher-priced ranges have been added to lower-priced models. These include more automatic cookery, more precise controls, restyled back splashes, and easy-to-clean ovens.

HERALD AND NEWS, Klamath Falls, Ore., Thursday, March 7, 1963

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fewer than 21 inches of floor space. They are available in both gas and electric. Special features available in electric ranges are fog-proofed oven windows, bright or lighting within ovens, and broiler controls that cook meat "rare," "medium" or "well-done."

Recent models have many easy-to-clean features such as even burners, which pull out, simplified broilers, and drop down oven doors.

In higher priced models, a thermostatically controlled surface unit automatically cycles the heat on and off to maintain the heat. In gas ranges, sleepers will find under counter ovens and broilers, and the family cabin find under counter ovens and broilers, and the family cabin find under counter ovens and broilers.

EASY AND CHEESY
Use potato soup mix as the basis for creamy cheese sauce. Empty 1 (3 ounce) envelope of potato soup mix into a saucepan. Stir in 1 cup of water. Add a dash of cayenne pepper. Cover and simmer 7 minutes. Add 2 1/2 cups of grated cheese. Stir until cheese melts. Stir in 1 cup of milk and heat well but do not boil. Makes 2 1/2 cups.



EYE-BRIGHTENERS — A little extra trouble will make a gala lunch for the day when you have the youngsters all to yourself. If there is no home-baked brown bread on hand, open a can taken from your emergency shelf. Cocoa Peanut Logs can be whisked up in a jiffy.

DRESS-UP LUNCH FOR KIDDIES

A simple weekday lunch can be made practically a party if you take a little time to give the food extra attention. Slice Boston brown bread for some of the sandwiches. Use a crinkly cutter for the carrot strips. And for dessert, prepare Cocoa Peanut Logs.

This easy confection, although uncooked, will soon become a favorite "cookie" in your family. The crisp little bars require just three ingredients — semi-sweet chocolate pieces, peanut butter, and Cocoa Peanut Logs.

Yield: 33 log-shaped bars, about 2 1/2 by 1/2 inches.

COCAO PEANUT LOGS
1 cup (6-oz. pkg.) semi-sweet chocolate pieces
1/2 cup peanut butter
4 cups Cocoa Peanut Logs

Note: In warm weather, bars may be refrigerated.

Barbecued Meat Balls

Meat balls become buffet supper fare when cooked with a zesty barbecue sauce. This one has the usual hot things — horseradish, Worcestershire sauce, chili powder and dry mustard—plus some extra such as celery seed and ripe olives to make it especially good. Of course, the longer a sauce simmers, the better the flavor is, so let it bubble along while you're browning the meat balls. With "Superb Barbecued Meat Balls," serve crusty, hot garlic bread; scalloped potatoes; green salad and fresh fruit for dessert. A trayful of pears, grapes, apples, oranges and bananas would make a handsome centerpiece.

SAUCE
1 (No. 2 1/2) can tomatoes
2 teaspoons chili powder
2 teaspoons dry mustard
1 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon allspice
1/4 teaspoon celery seed
2 teaspoons prepared horseradish
1 teaspoon Worcestershire sauce
1 cup chopped ripe olives

MEAT BALLS
1 egg
1 cup fine dry bread crumbs
1 cup milk
1 1/4 teaspoons salt
1/4 teaspoon pepper
1 tablespoon grated onion
1 pound ground beef
2 tablespoons cooking oil

Sauce: Heat tomatoes and chop or mash. Add all remaining ingredients except olives, and simmer while browning meat balls.

Meat Balls: Beat egg lightly. Add crumbs, milk, salt, pepper and onion, and let stand a minute or two. Blend in beef. Shape into small balls. Brown in oil. Add to sauce and simmer about 30 minutes. Cut olives into large pieces, and stir into sauce a few minutes before serving. Serves 6 to 8.

Minted Lamb Soup
1 pound boneless lamb stew meat, cut in 1/2-inch cubes
1/4 cup enriched flour
1/2 cup chopped onion (1 medium onion)
3 tablespoons shortening or oil
3 quarts water
1 tablespoon lemon juice
1 chicken bouillon cube
1 tablespoon dried mint leaves, crushed
4 teaspoons salt
1/4 teaspoon black pepper
1 10-ounce package frozen peas (about 2 cups)
8 ounces fine durum noodles

Coat lamb in flour. Brown lamb and onion in hot shortening or oil in Dutch oven or large saucepan. Add water, lemon juice, bouillon cube, mint leaves, salt and pepper. Mix thoroughly. Heat to boiling, reduce heat and simmer 45 minutes. Add frozen peas. Heat to boiling, reduce heat and simmer 15 minutes. Add noodles and cook 2 to 3 minutes or until noodles are tender. Makes 4 to 6 servings.

Hollandaise sauce is usually served with asparagus, broccoli or cauliflower; try it sometimes with snap beans and carrots.

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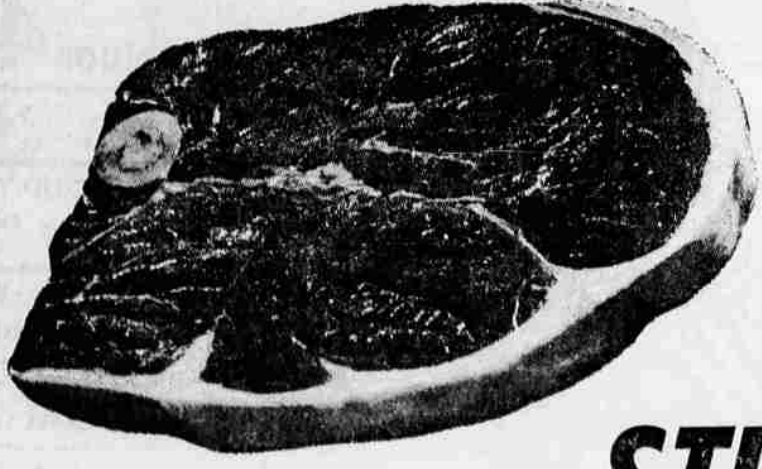
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