

Blender Pea Soup**▲ Base Recipe**

Set out a 1½ qt. saucepan.

Break apart with a fork the contents of 1 pkg. (12 oz.) frozen peas. Set aside.

Set out

2 cups milk

Put into blender container in order listed, 1 cup of the milk and

1 tablespoon flour

2 tablespoons butter or margarine

½ teaspoon salt

½ teaspoon monosodium glutamate

½ teaspoon nutmeg

½ teaspoon pepper

1 small onion quartered

Cover, turn on motor and blend. Continue to blend while gradually adding one-half of peas. Blend until contents of container are thoroughly mixed, about 1 to 1½ min. Pour contents into saucepan.

Pour second cup of milk into container. Blend, gradually adding remaining peas. Stir container contents into mixture in saucepan. Bring to boiling, stirring occasionally.

Immediately pour lunch portion into preheated vacuum bottle; cover tightly.

4 servings

—Main Dish Soup

Follow ▲ Recipe. Increase milk to 2½ cups; divide equally for two additions. Gradually add 1 cup cubed, cooked ham, canned luncheon meat or bologna with last addition of peas.

Easy Tomato-Bouillon Soup**▲ Base Recipe**

Combine in a 1½ qt. saucepan

2½ cups (No. 2 can) tomato juice

2½ cups (two 10½- to 11-oz. cans) condensed beef bouillon

Stir in

¼ teaspoon celery seed

¼ teaspoon sugar

¼ teaspoon monosodium glutamate

¼ teaspoon pepper

Bring just to boiling.

Pour lunch portion into preheated vacuum bottle. Cover tightly.

5 or 6 servings



Easy Tomato-Bouillon Soup, Triple Decker Sandwich, "Mo"-Lasses Cupcake

—Tomato Soup with Potatoes

Follow ▲ Recipe. Gradually add soup to 1½ cups whipped potatoes, stirring constantly. Heat thoroughly in saucepan.

—Tomato-Corn Soup

Follow ▲ Recipe. Combine 1 tablespoon chopped onion and ¼ cup chopped green pepper and cook until onion is transparent in 1 tablespoon butter or margarine. Mix into 2½ cups (No. 2 can) cream-style corn and blend into remaining ingredients before heating.

Croûtons**▲ Base Recipe**

Melt over low heat in a large, heavy skillet

2 to 3 tablespoons butter or margarine

Meanwhile, if desired, trim crusts from

2 slices toasted bread

Cut bread into ¼- to ½-in. cubes. Put into skillet and toss until all sides are coated and browned; remove from heat.

Cool; wrap tightly in waxed paper, moisture-vaporproof material or aluminum foil and pack in lunch to accompany soups.

About 1½ cups Croûtons

—Temple Croûtons

Follow ▲ Recipe. Substitute for the butter one of the Temple Butter Spreads.

Cheese Sticks

Arrange on baking sheet

3 slices bread (white, whole wheat or rye)

Toast bread slices on one side in a 300°F oven. Spread untoasted side of slices with mixture of

3 tablespoons grated Parmesan cheese

1 egg yolk

2 tablespoons melted butter or margarine

Cut each slice into six strips. Return to oven about 15 to 20 min., or until lightly browned.

10 sticks

**Entertaining Made Easy****SARDINE SALAD ROYALE**

Tangy and tasty sardines from the cold mineral rich waters of the Norwegian fjords and garden fresh vegetables combine to make this appetizing sardine salad a unique family treat. Wonderful for warm weather menus.

INGREDIENTS

2 (3½ oz.) cans sardines

6 medium size tomatoes

3 celery stalks, diced

2 medium size apples, cored, diced

1 small head Romaine lettuce

3 tablespoons mayonnaise

6 teaspoons mayonnaise (for garnish) -

Seasoning to taste

Method: Wash and trim the celery stalks. Dice. Wash the apples (do not peel).

core and dice. Drain the olive oil from the sardines, cut sardines in half (reserving six whole sardines for garnish) and combine with diced apples, celery and mayonnaise. Slice off and reserve the top of each tomato. Scoop out the pulp, dice and add to the sardine mixture. Season mixture to taste and toss lightly.

Stuff each tomato with the sardine mixture. Replace the tomato tops and dab with a teaspoon of mayonnaise. Arrange a whole sardine on each. Chill and serve. Yield: 6 generous servings.

STUFFED EGGS, OLAF**INGREDIENTS**

1 (3½ oz.) can sardines

Eggs, hard cooked

Mayonnaise

Piccalilli or India relish

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Klamath 4-H Club Sessions**DAIRY SPARERIBS**

The Dairy Spareribs had their first meeting in February at the home of Jack Rogers, club leader. We chose our officers and they are Howard McGee, president; Walter McGee, vice president; Linda Cox, secretary; Jerry Rogers, recreation leader, and Larry Mitchell, news reporter.

The next meeting was on Feb. 19 at Jack Rogers' home and our club discussed our community project. Some of our members came up with some good ideas.

Larry Mitchell,
News Reporter

KLAMATH COOKIES CLUB

The eighth meeting of the 4-H Klamath Cookies was called to order by president Roxanne Whipple at the home of our leader, Mrs. Hugh Whipple. Dawn and Roxanne Whipple gave a demonstration on how to make brownies.

Twelve members were present. Our next meeting will be on March 11.

Sandra Miller,
news reporter.

MUSICAL MACHINES

The second meeting of the Musical Machines 4-H sewing club was called to order by Judy Hayes.

COSTLY COLD

BLOOMFIELD, N.J. (UPI) — The common cold costs U.S. industry about \$5 billion in production loss and wages, more than any other single disability, according to Schering Corp., a big drug manufacturing concern.

The average employee loses 2.5 days a year, due to colds, Schering said, and while the symptoms of the common cold are known to all mankind, its cause is still a mystery.

president, on Feb. 25 at the home of Mrs. Jack Hayes, leader.

We had our regular meeting, refreshments and a song. After the meeting we practiced hemstitching like the hemstitching

contest they have every year at the fair.

Our meeting was then adjourned.

Marlene Moore,
News Reporter.

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