



AD INFINITUM

by Janet Henry

"Eating makes us hungry," Explains my eager bunch, Diving into cookies Directly after lunch.

And mothers know that cookies Are just the picker-upper To give them strength to start the chant, "When's supper?"

NEW POTATOES ARE ON MARKET

The fresh new crop of potatoes has the taste of spring. Remember, also, they are a good and inexpensive source of vitamin C, an important fact now that the price of citrus fruit (rich in vitamin C) is high because of the recent freeze in Florida and California.

NEW POTATOES, RISSOLE (6 servings)
1½ pounds small new potatoes
1 inch boiling water in saucepan

1 teaspoon salt
¼ cup butter or margarine
2 tablespoons flour
1 cup milk
¼ teaspoon salt
¼ teaspoon ground black pepper

Wash potatoes, scrape or pare, or if desired, cook in the jackets. Place in saucepan with 1-inch boiling water and the 1 teaspoon salt. Cover and bring to boiling point. Boil until partially tender, 10 to 15 minutes. Drain

if necessary, and place potatoes in a shallow pan and dot with 2 tablespoons butter or margarine. Bake, uncovered, 15 minutes or until tender in a hot oven (425 degrees) turning once. In the meantime, melt the remaining 2 tablespoons butter or margarine in a saucepan. Blend in flour. Gradually stir in 1 cup milk. Cook over medium heat until medium thickness, stirring constantly. Add remaining salt and black pepper. Pour over potatoes. Garnish with fresh parsley.

BROWNED NEW POTATOES (6 servings)
2 small potatoes each
1½ pounds small new potatoes
1 inch boiling water in saucepan

1 teaspoon salt
3 tablespoons butter or margarine, melted

Thoroughly wash new potatoes. Do not peel. Cook until almost tender in a covered saucepan containing 1-inch boiling water and 1 teaspoon salt. Drain potatoes and place in a shallow baking dish or pan. Brush with melted butter or margarine. Bake in a preheated hot oven (400 degrees) until potatoes are brown and crisp, about 25 minutes.

STORAGE AND COOKING TIPS
Asparagus is very perishable and is best when used right away. Keep refrigerated until ready to use. Moist asparagus has a short life, so wash just before using, or pat dry before putting in refrigerator.

Break asparagus stalks where they snap easily just below the tender part. Wash well. If there is any sand underneath the scales, the scales must be removed. Occasionally a driving rainstorm forces sand under scales and makes this tedious task necessary.

To cook whole asparagus, tie them into a bundle and stand upright in a narrow saucepan or top of a double boiler. Use enough boiling salted water to cover part of the stems; the tips steam tender as stalks boil.

When cooking asparagus pieces, put the lower part of the stalks in a saucepan containing a small amount of boiling salted water. Lay the tips on top and let steam as stalks boil. Or cook the stalks approximately eight to 10 minutes; then add the tips and cook for five minutes more, or until tender. Cooking first two or three minutes without a lid helps maintain green color.

Asparagus is a versatile vegetable—delicious served either hot or cold. One of our favorite ways browned butter and filberts. To prepare this topping, slowly brown ¼ cup chopped or sliced filberts in ¼ cup butter. Add juice of half lemon, and spoon over asparagus just before serving.

Have you cooked asparagus? Creamy Carrot-Onion Soup is just one way to enjoy the pleasure of cooking with instant minced onion. Savor this onion with its field-fresh flavor in hamburgers, sandwich spreads and salads, too.

CREAMY CARROT-ONION SOUP
1½ cups thinly sliced carrots
2 tablespoons butter or margarine
½ teaspoon salt
2 tablespoons instant minced onion
¾ cup water
1½ cups milk
Finely chopped parsley

In a saucepan, combine carrots, butter, salt, onion and water. Cover and cook until carrots are tender, about 15 minutes. Force carrots and any remaining liquid in pan through sieve or whir in blender. Return to saucepan and stir in milk. Heat through thoroughly. Spoon into soup bowls and sprinkle with parsley. Makes 3 or 6 servings.

AVOCADO CLAM DIP
2 California avocados
3 tablespoons lemon juice
1 can (7½ oz.) minced clams
1 package (3 oz.) cream cheese
1 teaspoon salt
¼ teaspoon Tabasco
1 teaspoon sliced green onion

Cut avocados lengthwise into halves; remove seeds and skin. Force fruit through sieve or whir in blender with lemon juice. Drain clams, saving two tablespoons juice. Blend cheese with clam juice until smooth and creamy. Stir in avocado, clams, salt, Tabasco and onion. Serve with potato or corn chips, celery or carrot sticks. Makes two cups dip.

Zippy Dip Stars
Next time you're entertaining friends, "Avocado Clam Dip" will help make it a successful occasion.

Mashed California avocado, luscious and velvety-smooth, is blended with cream cheese, minced clams, onion and other zippy seasonings for this zippy dip.

When serving whole ripe olives on springtime relish trays, roll the olive lightly in a little salad or olive oil to make it glisten.

MERRY-AS-MAY SALAD
1 cup pitted ripe olives
1 can (1 lb.) cut green beans
2 tablespoons chopped onion
1 tablespoon chopped pimiento
2 tablespoons Italian dressing
Crisp salad greens

Quarter olives lengthwise. Drain beans. Toss together all ingredients except salad greens. Line a salad bowl with greens and spoon olive mixture into center. Makes four or five servings.

Gala Salad
Colorful, delicious canned fruit cocktail is tossed with grated carrot and a perky mayonnaise dressing for eye-catching "Golden Fruit Salad."

Drain one can (1 lb.) 1½ oz. fruit cocktail well. Blend ¼ cup mayonnaise with ¼ teaspoon salt, ¼ teaspoon grated lemon rind and two teaspoons lemon juice. Gently toss together fruit cocktail, one cup coarsely grated carrot and mayonnaise mixture. Serve on crisp salad greens. This makes five servings.

Spotlight On Food

OREGON STATE UNIVERSITY
And U.S. DEPARTMENT OF
AGRICULTURE
RHUBARB AND ASPARAGUS—
HARBINGERS OF SPRING

It's spring . . . judging by the increasing amount of asparagus and field grown rhubarb coming to market. Warm days make asparagus pop out of the ground like magic . . . it can grow eight to 10 inches in a day! The season is short for this delicacy, so use it often.

ASPARAGUS AVAILABILITY
February through June are the months we find fresh asparagus in Oregon markets. April and May are the biggest months for this delicious fresh vegetable.

Most of the Oregon fresh asparagus comes to market during the months of May and June. There are two main areas where asparagus is grown in Oregon—Polk County, and the Milton-Freewater area. A few acres are planted in Clackamas County. Cold weather has delayed the local asparagus—a few warm days are necessary before any amount of local grass will appear on the markets.

An increasing amount of Oregon asparagus has been frozen and canned. From 1951-60, an average of 60 percent of the crop was processed. Last year 74 percent of the local asparagus went to processors.

SELECTION
Shop for asparagus that has firm, fresh, crisp, bright-green stalks . . . signs of good value and flavor. Tips should be tightly closed and compact, bright green or purplish green in color. Stalks should be medium to thick, as thin stalks are more likely to be stringy and less tender.

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nese style by stir-frying? Cut the vegetable on the diagonal and cook quickly in hot salad oil for two-three minutes, stirring constantly. Allow about one tablespoon of oil per pound of asparagus. This gives a tender-crisp vegetable.

Don't overlook a change of menu by serving delicate fluffy asparagus soufflé, made with cooked asparagus.

FREEZING
Asparagus freezes well—if the asparagus is fresh! After cutting, asparagus quickly deteriorates in both flavor and texture . . . frozen asparagus may be stringy if it was harvested several days before freezing. If you plan to buy asparagus for freezing from a retailer or producer, it's well to check with him in advance so you can get a good, fresh supply. Freezing is easy—prepare as for table use, blanch two to four minutes, cool, package, and freeze for good eating next fall and winter.

RHUBARB
The tart piquant taste of rhubarb lends zest to spring meals and tired appetites. It comes on the market at a time when fewer fresh fruits are available—therefore it is doubly welcome.

Rhubarb is actually a vegetable, although we always use it as a fruit. It contains some vitamin C and calcium. The very early spring rhubarb (now practically off the market) is "hot-house," or "forced" rhubarb, and is a pretty bright pink, very tender, and less acid than the field grown rhubarb. Because of the care required to control the temperature and light for growth, it is also higher in price than field grown rhubarb which is now in the markets. The peak month for field grown rhubarb is May.

Attractive color is one of the signs of quality in rhubarb. Stalks should feel crisp—avoid wilted stalks.

It's no trick to cook rhubarb. Use very little water—just enough to cover bottom of pan. When rhubarb is tender, sweeten to taste. Baked rhubarb generally holds its shape better than the sauce cooked on top of the range. Simply combine rhubarb, sugar, and a dash of salt. Cover the baking dish and bake in 400 degrees F. oven about 10 minutes, or until tender.

Within the next two weeks, if producers get a break in the weather, rhubarb supplies should be plentiful. Prices should be low enough to make canning or freezing practical.

Fresh frozen rhubarb pie or cobbler tastes mighty good in the winter, and rhubarb is wonderfully easy to freeze. Simply wash and cut pieces to fit the containers—do not peel. It is not necessary to add sugar. Cover label, and pop into the freezer. Color is well retained during frozen storage.



WINS SCHOLARSHIP—Oregon's Betty Crocker Home-maker of Tomorrow, Delores Overman of Ontario, visited with U.S. Congressman Al Ullman at a reception in the historic Caucus Room of the Old Senate Building in Washington. State winners in the annual homemaking scholarship program toured the nation's capitol and other historic spots including the United Nations. Each state winner receives a \$1,500 scholarship from General Mills, sponsor of the program and the expense-paid trip. Over 410,000 senior girls in 12,964 high schools took part in the 1963 search for the American Homemaker of Tomorrow.

Freezer Costs

By FRANCES HALL

Families who want to buy a freezer this spring but can't decide between a freezer plan or freezer as an independent purchase should compare real costs of both before buying.

A food freezer plan is usually a package purchase—a contract to buy a freezer and certain quantity of frozen food to go into the freezer—with several choices for purchasing the food. But as for any package purchase, it's wise to break the total cost into the individual charges for comparison.

Shoppers need to know: What are the finance charges for the freezer? For the food? What about the cost of the food—would you be able to save more by taking advantage of weekly and seasonal specials at local markets than by buying food according to the freezer plan? Food stores and locker plants often give quantity discounts on frozen foods, too.

Because the freezer is the most expensive item in the freezer plan, be sure to learn its actual cost. This way you can compare the cost of the freezer with one you might buy at an appliance store or discount house.

If purchased over time, there may be carrying charge. Since this is a part of the overall cost, shoppers should know how much this cost will be.

Some frozen food plans include a financing charge for the food as well as the freezer. If interested in the freezer plan, find out if it includes a finance charge for the food.

Shoppers—remember to read carefully any contracts. There may be a handling and processing charge for cutting and wrapping food prior to freezing or for delivery to your home. Find out what would happen if you should move some distance from the supplier or the supplier moves.

Biggest advantage of any freezer is convenience. The total annual cost of owning and operating a freezer usually amounts to 10 to 20 cents a pound over and above the cost of food.

The important thing on any freezer purchase is to learn the total costs before you sign any contracts or make any binding decisions.

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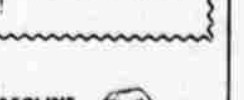
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WIN YOUR GRADUATION WATCH!
Any Klamath Basin Graduate (accompanied by a parent) is eligible. Just come in and sign your name for our giant 8-day clock. We will wind the clock fully on May 25th. When the clock runs down in approximately 8 days, the minute hand will point to the lucky boy winner and the hour hand will point to the lucky girl winner. Each winner will receive a brand new 17-jewel Crotan worth \$49.95. If you have already purchased your graduation watch from us, we will give you a \$49.95 credit good on anything in the store. Hurry! Sign your name early!

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