

Specialties in Gourmet

By RUTH KING

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AN ELEGANT CLIMAX — An instant pudding mix takes time and uncertainty out of this recipe for a delicious dessert. It's pretty too.

For Flavors That Sing

There's a whole symphony of famous dessert with gourmet color and flavor at your fingertips when you use jams and jellies as cooking ingredients. They're wonderful to glaze meat, to bring out the flavor of other foods, or to play a starring role in delightful desserts. Along with sweetness, they bring the freshness of fruit perfectly preserved at the peak of its goodness.

Preserves in glass jars with convenient "twist-off" caps are available the year 'round and as close as your nearest food store. Smart homemakers make sure there are always several flavors on the pantry shelf.

A good reason to keep preserves at hand is the trifle, a

trifle is equally good made with grape, apple, blackberry, strawberry or raspberry jelly; peach, raspberry, blackberry, apricot or grape preserves; or orange marmalade. Each fruit adds its own distinctive flavor.

If you top your trifle with whipped cream, you'll find pressure cans of the ready-whipped variety with special nozzles for making the rosettes shown in the picture.

To end a meal on a festive note, put the trifle in your most elegant bowl and serve it at the table. Your guests will be impressed and your family will love it.

TRIFLE TOUT DE SUITE
1 envelope (1 tablespoon) unflavored gelatin
3 cups milk
1 cup half and half (milk and cream)
2 teaspoons vanilla
1 package (3 1/2 ounce) vanilla instant pudding mix
2 dozen lady fingers
1 jar (10 ounce) currant jelly, melted
1 jar (12 ounce) strawberry preserves
Whipped cream (optional)
Toasted whole almonds

Soften gelatin in 1/4 cup milk; melt over low heat. Combine with remaining milk and half and half. Add vanilla and pudding mix; beat as directed on pudding package. Let stand at room temperature until pudding begins to thicken. Separate lady fingers; spread inside surfaces with strawberry preserves and put back together sandwich fashion. Stand eight to 10 lady fingers upright around edge of bowl. Arrange layers of the following: remaining lady fingers, melted jelly, pudding mixture, strawberry preserves; repeat until all ingredients are used. Refrigerate pudding until it sets. Just before serving, garnish with whipped cream, additional preserves and almonds. Yield: eight servings.



CANTALOUPE STARS IN CALIFORNIA JULIENNE SALAD

Cantaloupes In Two Salads

Our California friends claim that the cantaloupes from their state are the sweetest and most succulent. They may be right. Certainly their recipes for California cantaloupe live up to the Golden State's reputation for fine food.

CALIFORNIA CANTALOUPE JULIENNE SALAD

(6 to 8 servings)
1 cantaloupe
1 lb. boiled ham
2 cups cooked chicken
1 large tomato
1 head romaine or other lettuce

1-3 cup Italian dressing
Cut rind from cantaloupe. Cut melon lengthwise into halves; remove seeds. Place cut sides down on board; cut crosswise into thin slices. Cut ham and chicken into thin strips. Cut tomato into wedges. Dice lettuce into large bowl; toss with green pepper. Arrange "clusters" of cantaloupe, ham, chicken and tomato over lettuce. Drizzle with dressing.

TANGY CALLOPE COMPOTE
(5 to 6 servings)
1 cantaloupe
1/2 cup grapes

1 package (10 oz.) frozen pineapple chunks
3 tablespoons brown sugar
1 tablespoon lemon juice
Dash salt
Cut cantaloupe into halves; remove seeds. Using a French ball cutter or 1/2 teaspoon measure, cut out melon balls. Halve and seed grapes. Drain pineapple chunks, saving 1/4 cup syrup. Blend syrup with brown sugar, lemon juice and salt. Toss together melon balls, grapes and pineapple. Pour over syrup mixture and chill well. Spoon into chilled compotes.

ZESTY
What a zesty sprinkling of instant minced onion and chili powder does to a grilled cheese sandwich! Top cheese slices with the easy-to-use onion and chili powder before placing on the grill or broiler.

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Mr. - Mrs. H. C. LeFever
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Latest Oregon Food Sweepstakes \$100 winner Mrs. LeFever is shown holding the \$100 cash she received at Oregon Food No. 4 on completing a \$50 Supermarket Sweepstakes card and punching out two horseshoes. Complete your card... you could win \$5000.



Peggy Kelleher
2526 Shasta Way

\$1500 Winner

Peggy is shown receiving the \$1500 check from Bill Dickey, Oregon Food No. 2 store manager for a \$500 card with three horseshoes punched out.

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