



BANANA LEMON SAUCE FOR FROSTING

Tasty Change From Frosting

Sugar and spice—and everything nice combine to make a simply delightful spice shortcake. However, this isn't the whole story that makes this cake a dessert well worth top-billing on any menu.

The real secret: just wait until you serve Banana Lemon Sauce as a replacement for cake icing. It's most unusual and has a special flair that is even more outstanding when a small bowl filled with sauce is placed in the center of a cake that has been baked in a ring mold. Just follow these recipes for a tantalizing treat.

SPICE SHORTCAKE
2 1/2 cups sifted cake flour
1 1/2 cups granulated sugar
1 teaspoon salt
3 teaspoons double-acting baking powder
1 teaspoon cinnamon
1/2 teaspoon ground clove
1/4 teaspoon allspice
1/2 cup soft shortening
1 cup milk
1 1/2 teaspoons vanilla extract
2 medium eggs

Preheat oven to 350 degrees. Grease well, a 7 1/2 inch ring mold. Into a large mixing bowl, sift flour, sugar, salt, baking powder, and spices. Drop in shortening, add 1/4 cup milk. Beat at medium speed on mixer for 2 minutes. Scrape bowl and beaters. Add remaining 1/4 cup milk and 2 eggs. Beat for 2 minutes. Bake for 30-35 minutes or until cake tester inserted in center comes out clean. Cool for 10-15 minutes and remove cake from pan. When cake is cool, sprinkle lightly with confectioners sugar. Serve with Banana Lemon Sauce. This can be baked in two 1 1/2 inch deep 9-

inch layer pans. Bake at 350 degrees for 25-30 minutes.

BANANA LEMON SAUCE
1/2 cup sugar
1 tablespoon cornstarch
Dash salt
Dash nutmeg
1 cup boiling water
2 tablespoons butter
1 1/2 tablespoons lemon juice, fresh, frozen or canned
2-3 bananas

Mix well, sugar, cornstarch, salt and nutmeg. Gradually add boiling water and cook over low heat stirring constantly until thick and clear. Add butter and lemon juice. Blend thoroughly. Slice 1 banana into sauce and garnish cake with additional banana slices. Sauce may be served warm or cool.

MUSHROOM CLAM SOUP

Here's a soup Dad will like—Mushroom Clam Soup. Cook a small onion, finely chopped, in butter until tender. Add 2 cans condensed cream of mushroom soup, a 7 1/2 oz. can of minced clams with the broth and 2 cups light cream; mix and heat. Makes 6 tasty servings.

Leftover Meat, Vegetables Good

Cold pot roast or meat loaf, or other well-cooked beef, takes on new life when combined with canned tomato sauce to make a stuffing for green peppers. There's a nice bonus of vitamins and minerals here, too.

Be flexible in your measurements of meat and vegetables—use what you have available. Should the refrigerator yield a medley of vegetables—green beans, peas, carrots, corn, potato—the result would be equally delicious.

Cornbread or muffins and pickled watermelon rind would round out the main course well. For dessert, why not coconut cream pie?

BUDGET WISE STUFFED PEPPERS

(Serves 6)
6 small green peppers
1 onion, chopped
1/2 cup chopped celery
2 tablespoons pure vegetable oil
2 cups cooked diced beef

1 cup cooked corn or diced cooked potatoes
1/2 teaspoon salt
1/2 teaspoon pepper
2 (8-ounce) cans tomato sauce

Slice off top of peppers; save top. Scoop out seeds; parboil peppers 5 minutes in salted boiling water. In large skillet, sauté onion and celery in pure vegetable oil until tender and very lightly browned. Add beef, corn or potatoes, seasonings and 1 can tomato sauce. Stir until blended. Spoon meat mixture into green pepper shells. Replace tops. Place stuffed peppers in skillet. Pour second can of tomato sauce over peppers. Cover and simmer 10 minutes.

Bargains Galore!

at the Salvation Army
FAMILY SERVICE STORE
1749 Oregon Avenue
Open Daily 10 a.m. 'Til 3 p.m.

Food Tips

Cracked bay leaves help bring out the flavor of roast lamb. Team them with parsley, Beau Monde, oregano, garlic powder and lemon peel but use the mixture sparingly in a marinade. Better to go too lightly than too heavily on seasonings.

Want a "quick and easy" seasoned butter for meats or vegetables? Cream a quarter of a pound of butter and mix in Beau Monde seasoning and crushed Fines Herbes to taste. Cool for several hours before serving.

Real Selections DOWNTOWN KLAMATH FALLS

Freezer Filler Sale!

USDA Good Grade

LAMB

**45¢
lb**

USDA Grade Choice

Lamb . . . 49¢
lb

Good & Choice

BEEF

Half Beef **49¢
lb**

Hind Quarter **59¢
lb**

Front Quarter **43¢
lb**

Cut and Wrapped

Whole or Half

PORK

Cut & Wrapped **39¢
lb**

LARD

50 lb. tin **649**

CUSTOM SLAUGHTERING—Call Grigsby's for Fast Service! We have our own state inspected, licensed mobile slaughtering unit for use on your ranch. Special rates if we cut and wrap!

Grigsby's Smokehouse

Old Midland Road

E-Z TERMS

Ph. TU 2-0769

Specialties in Gourmet

By RUTH KING

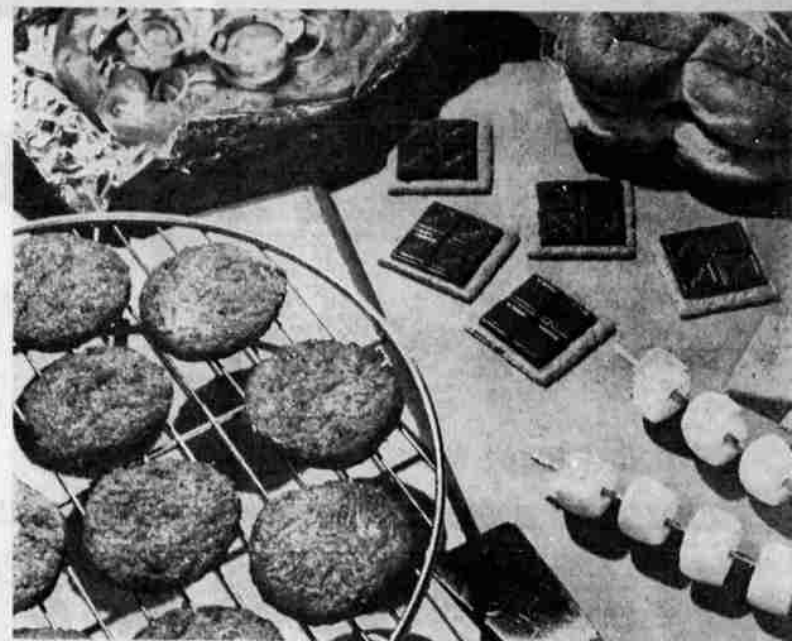
HERALD AND NEWS, Klamath Falls, Oregon

Thursday, August 15, 1963

PAGE 1-C



BUDGET WISE — Use left over meats to stuff green bell peppers for a money saving meal. Season with canned tomato sauce.



MEATY BEEF BURGERS

Simple Menu For Outdoors

It's so great to be out-of-doors that the whole family will want to cook out and eat out often. Mom won't mind either if the food is quick and easy to prepare. Clean-up should be easy too.

Outdoor cooking may be done on the backyard barbecue or over a fire built in fireplaces in the park. But wherever the picnic is held be sure to have plenty of frozen beefburgers and pizza style patties. They may not guarantee picnic weather, for it might rain, but they will allow everyone to have a good time.

For outdoor eating frozen beefburgers or pizza style patties are real favorites. The meaty burgers that bear the two most trusted words in meat are the ones to buy. Each is individually wrapped to protect the meat even after the transparent freezer bag is opened.

A simple menu features the beefburgers or pizza style patties served with Italian Vegetables in Poke. Zucchini squash, onion and tomatoes are seasoned and wrapped in foil and placed on the grill. About 45 minutes later fold the foil back and serve the vegetables hot in the foil poke.

After the burgers comes a fix-your-own dessert. S'mores are a favorite with the youngsters and grown-ups will think they're good too. Graham crackers, four squares of milk chocolate and toasted marshmallows are all the ingredients needed. The marshmallow is toasted and then pressed between the graham cracker topped with the chocolate, and another graham cracker. The S'mores are so good that everyone is sure to want "some more."

ITALIAN VEGETABLES IN POKE

Wash and scrape the outside of 3 medium-sized zucchini squash. Slice squash into 1/4 inch slices. Peel and slice thinly 1 medium onion. Core 2 medium tomatoes and cut into quarters. Arrange the squash in center of a 12 inch square of foil. Top with onion slices and surround with quartered tomatoes. Sprinkle with salt, pepper, and a pinch of sweet basil leaves. Dot with 4 teaspoons of butter or margarine. Close foil and place over medium heat on charcoal grill. Cook about 45 minutes. Fold foil back and serve hot in foil poke.

FREE

Text Book Covers

with school supply purchase

JONES' OFFICE SUPPLY

629 Main TU 4-4197



Red Spoon Kitchen Kit only \$125

And 3 boxtops from any Betty Crocker Layer Cake Mix

Two 12-1/2" slip-on quilted oven mitts to protect your hands from hot pans.
One big 11" red plastic mixing spoon for stirring everything from cakes to casseroles.
One 5-1/2" red ceramic spoon rest to catch drippings, keep counters clean.

SEND TODAY! Look for the special packages at your store or use the coupon at your right!



Red Spoon Kitchen Kit
Box 277, Minneapolis 60, Minnesota

Please send me _____ Red Spoon Kitchen Kit(s). Enclosed is \$_____
(check or money order preferred) and _____ Betty Crocker Layer Cake Mix
boxtop(s). \$1.25 and 3 boxtops for each kit ordered.

Name _____
Address _____
City _____ Zone _____ State _____
Offer good only while supply lasts.