



MAKE BELIEVE — If you're looking for something different for a box supper, dream you are leaving for the bush country to hunt lions and match your supper-in-a-box to your dream. Your "ponser" will be surprised and delighted.

African Safari Fare

A Safari theme party is a new version of the old fashioned box supper. The meal for each couple is packed in a basket and features such exotic fare as Lionburgers (Hamburgers for two on French Bread) and Elephant Ears (cookies cut in the shape of ears). Line the basket with bright yellow paper towels and provide plenty of paper napkins for this "finger food."

In advance, pack the basket with potato chips in a wax sandwich bag and the bananas and cookies wrapped in plastic wrap. At the last minute insert the plastic-wrapped relatives from the refrigerator and broil the ground beef patties which have been mixed and shaped in advance to fit the miniature French Bread loaf.

Party ideas and plans are included in a free booklet "You're Entertaining" — a handbook on party giving for the young hostess. Write Scott Paper Company, P.O. Box 1079, Philadelphia 1, Pa.

Here is the Safari Party menu, enough for two hearty appetites—Lionburgers, Chips in a Bag, Brush, Bananas and Elephant Ears, Bananas and Safari Beverage.

- SHIRAZ SAUCE**
In advance bake bread according to package directions. Combine oregano and butter. Cool bread and spread with flavored butter. Wrap in wax paper and set aside. Combine ground beef, salt, pepper and Worcestershire sauce. Combine shape into 4 patties, the shape of the French Bread. Wrap in wax paper and refrigerate until ready to cook. Remove from wax paper, arrange on broiler rack, 4 inches from heat and broil 3 minutes on one side and 2 minutes on other side for medium rare. Insert patties in loaf of French Bread. Cut in half and wrap in paper towel or napkin to serve.
- CHIPS IN A BAG**
Potato Chips in a wax paper sandwich bag, one or two bags per basket, depending on appetites of couple.
- BRUSH RELISHES**
Carrot sticks, celery sticks, pickle slices in plastic wrap.
- ELEPHANT EAR COOKIES**
1/2 cup shortening
1/2 cup brown sugar
1 egg
1/2 cup dark molasses
1 teaspoon vinegar
2 eggs flour
1/2 teaspoon soda
1/2 teaspoon salt
1/2 teaspoon ginger
1/4 teaspoon cinnamon
1/4 teaspoon cloves
Cream shortening, beat in sugar. Blend in egg, molasses and vinegar. Stir together remaining ingredients; stir into molasses mixture. Roll out on floured board; cut into shape of elephant ear. Bake in moderate oven, 350 degrees, 10 to 15 minutes, or until done. Cool. Wrap 2 "ears" or cookies in plastic wrap to serve.
- SAFARI BEVERAGE**
Favorite bottled soft drink for two. Include a bottle opener in the basket.
- LIONBURGERS**
(Makes 4 sandwiches or 8 servings)
4 loaves brown-and-serve French Bread (about 8 inches long)
1/2 teaspoon dried oregano leaves
1/2 cup soft butter or margarine
2 lbs. ground lean beef
2 teaspoons salt
1 teaspoon pepper
1 tablespoon Worcestershire

Make Your Own Fresh Apple Cider
By FRANCES C. HALL, County Extension Agent

Family looking for ways to use apples from a bumper Klamath County crop may want to try making some homemade apple cider. This year's Oregon apple crop is about nine per cent larger than last year.

Dr. H. V. Vance, OSU food scientist, gives the following on making apple cider: This year's Oregon apple crop is about nine per cent larger than last year. Select good quality, ripe, but firm, clean apples. Mix sweet and tart varieties together for best flavor. Red and Golden Delicious, Winesaps, Jonathans, Gravenstein and other seasonal varieties combined make tasty juice.

Scrub apples clean making sure to remove all dirt from the stem end. Slice into halves or quarters.

Crush the sliced apples in a food grinder or chopper. Press with an apple press. A simple "sifter" made of wire mesh can be made by loosely hanging together two 1 x 8 inch boards, two feet long.

Add to the crushed apples, one-half teaspoonful of ascorbic acid (vitamin C) to each two gallons of juice to help retain color and flavor. Strain the juice through cheesecloth. The apple juice will be cloudy. But drink it this way — it's got better flavor—and more nutrients are retained," Dr. Vance says.

Store amounts needed for immediate use in the refrigerator, and freeze or can excess. Apple juice begins to "work" within 24 hours at room temperature.

Apple juice may be served hot with spices such as cinnamon and cloves.

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The Longhorn Steer History Of Beef

Part II

Early English history indicates that we Americans come by our love of beef naturally. The Yeoman of the Guard, the permanent military corps in attendance to English kings, consumed such a large ration of beef daily that they earned the nickname "beef-eaters." Legend has it that King James I became so enthused with a succulent loin roast that he pulled out his sword and dubbed it "Sir Loin" thus changing the orthography from surloin from the French word, surloin, ("above the loin") to sirloin.

The first cattle to reach the Western world were a motley assortment put ashore on Greenland by Erik the Red in 982, more than 500 years before Columbus landed his Andalusian bull and heifers at Hispaniola. These, however disappeared, whether by slaughter or from sickness, is not known.

It was Hernando Cortez, the dashing Spanish conquistador, who made the first significant mark in the annals of the New World. The Andalusians he brought with him when he landed in Mexico in the 16th Century were mainly for slaughter purposes, to feed his hungry armies and to provide the thousands of leather articles vital to the long march.

But Cortez, ever a long-range planner, brought branding horns along too. Since there were no other cattle for him to mingle with, many historians believe that he had given previous thought to the future welfare of his men and of the country they would conquer. When Cortez eventually settled down at his palace, Cuernavaca, or "cow's horn," he did raise livestock, and thereby founded the wild Texas "Longhorn" strain.

Cortez however, on his famous treasure hunt through northern Mexico and what was later to become Arizona, was not thinking about cattle raising in 1519 when he brought 500 head along on his expedition. Only a handful of these escaped to the brush and survived slaughter, but those that did, propagated so rapidly that 25 years later they had increased to wild herds numbering in the thousands. These wild animals were hunted like buffalo and the cougar, and could be even more dangerous. The cattle empires of the

open range owe their beginning to both Cortez and Colorado and also to the patient Texas fathers who were responsible for the survival of these first herds.

On the eastern side of the continent, settlers found cattle to be their most valuable domestic animal. In Plymouth, there was a ruling that one cow had to serve six families, and this scarcity was responsible for a national custom. The colonists were forced to substitute wild turkey for beef at the English feast of Martinmas, and turkey has been the traditional Thanksgiving entree ever since.

The success of the new settlements was assured definitely after the first cattle shipments reached the colonies in 1609-10. Somewhere around 1772 the Monongahela Valley was selected for a national custom. The settlers were forced to substitute wild turkey for beef at the English feast of Martinmas, and turkey has been the traditional Thanksgiving entree ever since.

When the California Gold Rush skyrocketed food prices, many far-sighted men found gold, not in the ground, but on the empty meat platters of the West Coast. Hundreds of herds crossed the continent, and when the fever for gold had at a 1 a t run its course, the cattle industry was still growing, moving even deeper into the west and spreading out in all directions.

The nation grew with it and prospered not only in a commercial, but in folklore as well. These first cattlemen and their cowboys are remembered now not so much as the founders of a great industry but as the romantic symbol of America's colorful heritage. Nevertheless, from Omaha into the heart of the Rio Grande, the one enduring figure has been the man who works with cattle.

Who knows what the future holds for the Bos family. Wouldn't a cow look weird in a space suit?

QUICK PARTY SOUP
Tiny cubes of ripe avocado add an elusive but charming note to a familiar soup. Mix 2 cans of condensed cream of chicken soup with 2 soup cans of milk. Add 1/2 teaspoon celery salt and a tablespoon chopped parsley. Just before serving, stir in the small cubes of ripe avocado. Serve cold. Serves 4 to 6.

Serve old-fashioned family raisin favorites and try out some new recipes too. The amazing raisin goes straight from the box into all kinds of favorite recipes: quick hot breads, soaking cookies and delicious salads. Bake a little topped raisin sour cream pie as a special treat for your family.

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