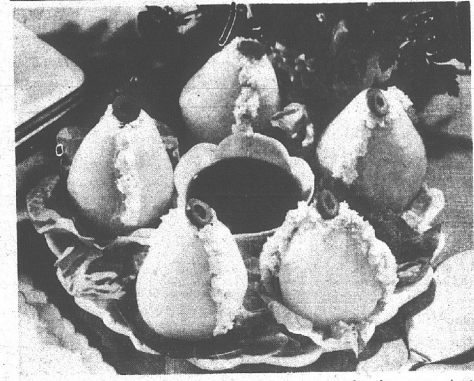


Specialties in Gourmet

By RUTH KING

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HOSTESS HELP — You too, can enjoy meeting your guests, free from worry about last minute preparation of your salad course, if you try this pear salad that can be ready and waiting when they arrive. Stuffed canned pears are base for blue cheese and olive stuffing.

Stuffed Pears Do-Ahead-Salad

Blue cheese and olives flavor the creamy cheese filling for plump canned Bartlett pear halves. Cranberry Honey Dressing, pretty and smooth, is served with the stuffed pears. Add a basket of fragrant hot brau muffins and "kneeshoe" is served!

Pear halves can be drained and stuffed hours ahead. Then use an easy muffin mix and you too, can enjoy the party. Menus that are planned so you may greet your guests, relaxed and untroubled, make any meal more fun to serve.

Canned Bartlett pears, so readily available, are considered a staple in most homes. Their mild flavor and tender texture make them popular with all ages, from toddler to older. Canned pears offer endless variations in salad combinations, in plain or fancy desserts and in most accompaniments. Top quality is synonymous with canned Pacific Bartlett pears.

STUFFED BARTLETT PEARS
1 (1 lb. 13 oz.) can Bartlett pear halves
1 (8 oz.) package cream cheese

- 2 tablespoons crumbled Blue cheese
- 2 tablespoons sliced stuffed olives
- 2 tablespoons mayonnaise
- Crisp greens
- Drain and chill pear halves
- Combine cream cheese, Blue cheese, olives and mayonnaise; serve.

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820 MAIN

Camp Fire Mints Fine For Cooking

Camp Fire Girls will be "Paint" initials for place cards, edible decorations would be knocking doors, starting Saturday, Feb. 20, offering their delicious mints for sale to help finance the Camp Fire program. Here are some delicious recipes for using the light and dark chocolate covered mints. These recipes were contributed by Mrs. Charles Houston, a Camp Fire Girls leader.

QUICK THICKS
Arrange patties on top of cake still warm from the oven for a burry-up good frosting. They will melt and cover the top.

"Paint" faces on patties, or

Use as hats on marshmallow heads, with other decorations from the kitchen cupboard. Red hots for mouth and for painting on pink cheeks, colored coconut for hair (shake coconut in a jar with a few drops of yellow food coloring), bits or raisins for eyes, small marshmallows for hat decoration, cake sprinkles to decorate the hats. The "glue" for raisins and drop by spoonful onto wax paper for a candy-dusted sugar icing again. Non-iron-candy treat.

Use in the camp-fire favorite "S'Mores" instead of a hersey square. Put a patty on a graham cracker, sandwich well-toasted marshmallow on top with another graham cracker and a feather or two.

Pop onto sides of cake icing for a polka-dot frosting. Leave some plain, some covered with cake decoration beads attached with powdered sugar icing.

Stir a couple of patties into warm milk for a peppy hot mint cocoa.

Melt several patties and stir in some dry cereal, nuts, or raisins and drop by spoonful onto wax paper for a candy-dusted sugar icing again. Non-iron-candy treat.

Use in the camp-fire favorite "S'Mores" instead of a hersey square. Put a patty on a graham cracker, sandwich well-toasted marshmallow on top with another graham cracker and a feather or two.

GLOSSY CHOCOLATE SAUCE
12 mint patties
1 cup light corn syrup
1 teaspoon vanilla
1 tablespoon butter
Melt patties over low heat stirring constantly. Mix in corn syrup. Remove from heat and stir in vanilla and butter. Makes one cup. Use over ice cream.

TRIPLE THREAT COOKIES
1 cup butter or margarine
2-3 cup sugar

2 eggs
1 teaspoon vanilla
2 1/2 cups sifted flour
24 chocolate mint patties
2-3 cup sugar
1/2 cup nut meats, chopped

Cream butter and sugar blend in egg yolks, vanilla and salt. Add flour and mix well. Press in bottom of lightly greased 13 x 10 x 1 inch jelly roll pan (or make this size from heavy duty aluminum foil). Bake at 375 degrees 15 to 20 minutes until lightly browned. Immediately lay the mint patties over the top, let stand for about five minutes, then spread gently around. Beat the egg whites until soft

mounds form, gradually add the two-thirds cup sugar, beating well after each addition. Fold in nuts. Spread over the melted chocolate. Bake at 275 degrees for 10 to 12 minutes until lightly browned. Cool. Cut into squares. Makes three dozen bars.

CHOCOLATE THUMB PRINT COOKIES
1/2 cup butter or margarine
1/2 cup powdered sugar
1/2 teaspoon salt
1 teaspoon vanilla
2 eggs
2 cups flour
1/2 cup nuts, chopped
Topping:

(Continued on Page 19)

"Happy Dimes" Sale

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- New Red **POTATOES** lb. **10¢**
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