

# Idaho

THE TIMES-NEWS  
SUNDAY HOME MAGAZINE

TV Programs  
April 28-May 4



**MAGIC VALLEY  
COOKBOOK &  
WINE GUIDE**

**FAVORITE RECIPES  
FROM YOUR NEIGHBORS**

# Valley comment

QUESTION: Do you support the National Farm Organization in its slaughter of dairy cows to protest low milk prices?

Gary O'Brien, Sun Valley: "No, I don't. I don't believe in wasting anything. I don't think doing something wrong makes something else right."



L. R. Scerefe, Gooding: "No, I don't support it. The more they kill, the higher the price is going to go, that's for sure. Milk already costs too much."

Mrs. Lyle Schnitker, Twin Falls: "I believe in the NFO, as far as that goes. But I don't know whether that is the solution to the problem. It might help. They really aren't destroying the animals. They will eat them."



Clyde Herlein, Twin Falls: "Not really. I suppose it's not the animals' fault that the price is so low. Why should they have to suffer?"

Mrs. Art Martin, Shoshone: "No, I don't. I think it's terrible. It's like they say, maybe some of them are just culling out their herds."



Junior Spain, Kimberly: "No, I don't. I think there must be a better way. There are too many little kids that need the milk."

Allan Farley, Twin Falls: "I'm against it. I don't think they should. It just seems like a waste."



Mrs. John Plett, Twin Falls: "No, I don't. Loan-Lee cutting off your nose to spite your face."

# Sunday television schedule

Sunday, April 28	3:30, 6n, 11	American Sportsman
On channel 8 at 8 p.m. — Movie — "The Ballad of Josie." Doris Day portrays a widow involved in a range war. A light comedy farce.	1:15	43, 6n, 11 — Howard Cosell's Sports Magazine
Morning 7:00	1:30	43, 6n, 11 — World Invitational Tennis Classic
3 — Tabernacle Choir	2:30	23, 7b, 8 — World Championship Tennis
4 — American Horse and Horseman	3:00	United Bank Tennis Classic
7 — Marshall Efron's Sunday School	3:30	43, 6n, 11 — Tournament of Champions
8 — Lidsville	Final round action	
11 — Bailey's Cimetels	3:00	23, 3, 5 — CBS Eyes on Sports
7:00	3:30	23 — KBOI-Special
9 — Old-Time Gospel Hour	A filmed peek at a coming attraction — Expo '74	
9 — Day of Discovery	3 — TBA	
9 — Look Up and Live	5 — Talent Showcase	
9 — This Is the Life	5:30	23, 3, 5 — 60 Minutes
10 — Agriculture USA	4:30	23, 7b, 8 — NBC News
10 — Gospel-Singing Jubilee	4:30	43 — Fastest Man on Earth
11 — Amazing Chan	4:30	A 40-minute story of man's efforts to break the land speed record told by Robert Vaughn
8:00	5:00	6n — Roller Game of the Week
23 — Science-In Agriculture	5:00	11 — 60 Minutes
7, 8, 7b, 11 — Rose Hubbard and "His Power"	5:00	23 — Nis'ku
43, 6n — Kid Power	5:30	Wild Geese are featured
8:30	5:30	23 — Animal World
9 — Day of Discovery	6n — Infant animals of the San Diego Zoo and their special care is the topic	
7b — Tabernacle Choir	3 — Untamed World	
8 — American Horse and Horseman	4b — Wild, Wild World of Animals	
9:30	7b — Brian Keith	
23 — Sacred Heart	7b — Wild Kingdom	
23 — Herald of Truth	8:15 — Dirty Sally	
7 — Indians for Christ	8:11 — World of Disney	
43, 6n, 11 — Make a Wish	"Run, Appaloosa, Run"	
5 — Tabernacle Choir	8:15 — "The Pen Pal"	
7b — Faith for Today	8:15 — San Life Style	
23 — From the Cathedral	8:15 — The Mark Twain Home	
10:00	8:15 — Idaho Farm News	
23 — Herald of Truth	8:15 — New Treasure Hunt	
3 — Insight	7b — Wild Kingdom	
43 — Oral Roberts	Evening	
5 — Face to Face	8:00	23 — Wild Kingdom
6n — Buns Bunny	A visit to Costa Rica's Wildlife with efforts to relocate it are expressed	
7b — TBA	2b, 5 — Apple's Dollar	
8 — Viewpoint	5 — \$1,000,000 — Man	
11 — Faith for Today	4b — Bicentennial Lecture Series	
10:30	6n — Name of the Game	
43, 7b, 8 — Meet the Press	Ann Baxter and Robert Young	
23, 3, 5, 11 — Face the Nation	7 — National Geographic	
3 — Blackwell's People	"America's Woodlands	
6n — Yogi's Gang	The National Parks"	
11:00	6:15	7b — Inside Out
23 — Safari to Adventure	6:15	23 — Audubon Wildlife Theatre
2b, 3, 5 — CBS Sports Spectacular	A rattlesnake hunt in New Hampshire; the comeback of wild-turkeys in Massachusetts; snopping turtles and Ospreys are viewed	
AAU-National Indoor Swimming Championships	5 — Movie — Drama	
SEN — News-1 Notebook	"Little Boy Lost." Bing Crosby portrays an American journalist looking for a lost son after World War 2.	
SEN — Harold Hughes discusses his years in Congress and his leaving politics for religion	7a — Critique	
7n — Viewpoint — Discussion	8 — McMillan and Wife	
8 — Washington Debates for the '70s"	11 — Movie	
11:30	"Murphy's War" this is a World War 2 epic with Peter O'Toole — Stan Phillips	
23 — Safari to Adventure	7:00	23, 7b — World of Disney
43, 6n, 11 — Issues and Answers	7:00	"Run Appaloosa, Run"
7b — Flight of Faith 7 Afternoon	7:00	2b — Movie — Western
12:00	7:00	
23, 7b, 8 — Stanley Cup Play-Offs	8:00	23, 7b — McMillan and Wife
43 — Sportsworld	8:00	"The Dead You Say"
6n — Greatest Sports Legends	8:00	43 — Movie — Adventure
Frank Gifford is featured	8:00	"Murphy's War"
11 — Consultation	8:00	5 — All in the Family
Discussion of babies born with blood-circulation problems	8:00	Edith, a prune company and a mistake by a computer keep things stirred up at the Bunker household
12:30	8:00	8 — Movie — Light Comedy
2b, 3, 5 — NBA-Play-Offs	8:00	"The Balled of Jodo"
A championship game is possible	8:00	Doris Day
	8:00	3 — All in the Family
	8:00	4b, 7a, 13 — Devout Young
	8:00	Religion
	8:00	"The Stirring of Politics"
	8:00	5 — M-A-S-H
	8:00	3 — Movie — Adventure
	8:00	"Murphy's War" — Peter O'Toole, Stan Phillips
	8:00	11 — FBI
	8:00	7b — Mannix — Crime
	8:00	3 — M-A-S-H
	8:00	4b, 7a, 13 — Masterpiece Theatre
	8:00	5a — Bonanza — Western
	8:00	A man talks the cowboys into hiring him as part of a plan to rob them
	8:00	9:30
	8:00	23 — Evil Touch
	8:00	3 — Mary T. Moore
	8:00	Rhoda's love life brightens and Mary keeps telling her to play it cool
	8:00	7b — American Lifestyle
	8:00	Stratford Hall — hosted by E. G. Marshall from the ancestral home of Robert E. Lee
	8:00	11 — All in the Family
	8:00	A computer, a prune company and the Bunkers have a go around
	8:00	9:55
	8:00	8 — News
	8:00	10:00
	8:00	23, 2b, 3, 4a, 8, 7b, 7c — News
	8:00	4b, 7a, 13 — Firing Line
	8:00	10:15
	8:00	2b — CBS News
	8:00	43 — ABC News
	8:00	7b — Movie — Drama
	8:00	"Escape to Mindanao" a World War 2 flick — (1958)
	8:00	10:25
	8:00	8 — Movie — Comedy
	8:00	"Send Me No Flowers"
	8:00	Sris-Day, Rock-Holmes and Tony Randall team together for a light comedy
	8:00	10:30
	8:00	23 — Take 2
	8:00	2b — Dwayne Friend
	8:00	43 — Movie — Drama
	8:00	"A Kind of Loving," an English story of a young love — very realistic
	8:00	6n — Movie — Drama
	8:00	"The Mountain Road"
	8:00	A 1944 epic of war torn China
	8:00	10:40
	8:00	3 — Movie — Adventure
	8:00	"The Flame and the Arrow"
	8:00	Burt Lancaster
	8:00	5 — Wild Wild West
	8:00	11:00
	8:00	23 — Movie — Drama
	8:00	"The Battle of the Villa Florida," Maureen O'Hara, Rossano Brazzi
	8:00	Brazzi



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# Monday thru Friday Morning Schedule

Morning 8:30	41 - Jobs Today 8:55	241, 8, 7b - Jeopardy 2b - Guiding Light 441, 11 - All My Children	2-20 241 - Merv Griffin 2b, 3 - Secret Storm 7b, 11 - Sonnet	(Mon. and Wed.) Cameo (Tues. and Thurs.) Lasse (Fri)
75 - Sunrise Seneater 8:50	4el - There's a Doctor in the House 9:00	3 - Jack LaLanne 13, 4b - Electric Company 5 - Edge of Night 11:30	441 - Love: American Style 5 - Movie - The Defector 8 - General Hospital 9:30	241 - Hogan's Heroes 3 - \$10,000 Pyramid 7b - Andy Griffith 11 - News 4:45
6, 11 - CBS News 8:05	241, 8 - Wizard of Odds 2x, 3, 11 - Gambit 441 - Andy Griffith 5 - Ramper Room 7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Three on a Match 2b, 3, 5, 11 - As the World Turns 441 - Let's Make a Deal Afternoon 12:00	3, 2b, 4s1 - Mike Douglas 7b - Big Valley 8 - Passport 11 - Let's Make a Deal 9:00	241 - News 7b, 3, 11 - CBS News 441 - ABC News 4b, 7a1, 13 - Mister Rogers 5 - Dragnet 7b, 8 - NBC News
4el - Guideposts 8:10	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Days of Our Lives 2b - News 7, 5 - Guiding Light 441, 11 - Newlywed Game 12:30	8 - Password 11 - Let's Make a Deal 9:00	241 - News 441 - ABC News 4b, 7a1, 13 - Mister Rogers 5 - Dragnet 7b, 8 - NBC News
4el - Viewers' Digest 8:15	7a1 - Figuring It Out 7b - Dinah Shore 9:15	2, 1, 7b, 8 - Doctors 2b, 3, 11 - Edge of Night 441 - Girl in My Life 5 - News 1:00	11 - Eugene Dunphy 7b - Logan's Run 8 - Brady Bunch 3:55	241, 2b, 3, 4s1, 7b, 8, 11 - News 4b, 7a1, 13 - Electric Company 5 - CBS News
241 - Ecology 8:25	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Another World 2b, 3, 5 - Price Is Right 441, 11 - General Hospital 1:30	5 - Spotlight Five 4:00	HOLLYWOOD (UPI) - Pat O'Brien has been set to host and narrate the "When Movies Were Young" syndicated television film series beginning in October, 1974.
4el - Farm Report 8:45	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - How To Survive a Marriage 2b, 3 - Match Game 441, 11 - One Life to Live 5 - Secret Storm	11 - Let's Make a Deal 9:00	HOLLYWOOD (UPI) - Beverly Crandall has been cast opposite John Forsythe in the television pilot film, "The Hunters" for NBC.
241 - News 8:50	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
4el - Hotel Balderdash 7:00	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
241, 7b, 8 - Today 7:00	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
3, 5, 11 - Captain Kangaroo 7:30	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
5 - Match Game 8:00	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
25, 5 - Joker's Wild 8:15	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
11 - CBS News 8:30	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
2b, 5 - \$10,000 Pyramid 8:45	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
4el - News 8:55	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	
41 - Entertainment 9:00	7a1 - Figuring It Out 7b - Dinah Shore 9:15	241, 7b, 8 - Jackpot 2b, 3, 5 - Young and the Restless Tomorrow 441, 11 - Split Second 10:55	11 - Let's Make a Deal 9:00	

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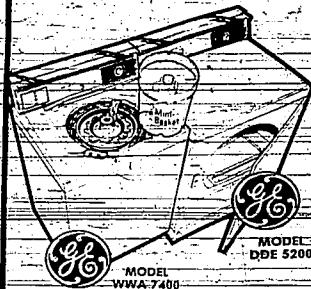


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# COOKBOOKS

## Cherry Nut Nuggets

**MRS. GERALDINE COOK**  
 Rt. 1, Box 119, Paul  
 1 cup shortening  
 1 cup cream cheese  
 1 cup sugar  
 1 egg  
 1 teaspoon almond extract  
 2 1/2 cups flour  
 1/2 teaspoon salt  
 1/4 teaspoon baking soda  
 Chopped nuts  
 Maraschino cherries  
 Cream, shortening and  
 cheese together. Add sugar,  
 egg and extract. Sift dry  
 ingredients together. Stir into  
 creamed mixture. Put in  
 refrigerator to chill.  
 Form into one inch balls, dip  
 balls in nuts and press with  
 fork. Top with one-half cherry.  
 Bake for 10 to 15 minutes at 350  
 degrees or until just beginning  
 to brown. Makes three dozen.

## Orange Frosting

**MRS. ZERIA HANSEN**  
 2 1/2 cup shortening  
 1 cup sugar  
 1 egg  
 1 cup canned apricot  
 1 1/2 cups grated orange  
 rind  
 1 teaspoon orange extract  
 1 1/2 cups flour  
 1/4 teaspoon baking powder  
 1 teaspoon salt  
 1 cup rolled oats  
 1/2 cup chopped walnuts  
 Cream, shortening and sugar  
 together. Add egg, mix well.  
 Add apricot, orange rind  
 and orange extract. Sift  
 together flour, baking powder  
 and salt. Add with rolled oats

## Golden Apple Bars

**RUTH GRAUD**  
 1391 H St., Rupert  
 2 1/2 cup shortening  
 2 cups brown sugar  
 2 Eggs  
 1 1/2 cup onion vanilla  
 1/2 teaspoon salt  
 2 cups flour  
 2 teaspoons baking powder  
 1 1/2 cups raw apples

## Peanut Crunchies

**MRS. E. WALKER**  
 470 N. Anderson,  
 Twin Falls  
 1 1/2 cups fat  
 3/4 cup sugar  
 1 1/2 cups brown sugar  
 1 teaspoon vanilla  
 2 large eggs  
 2 cups flour  
 1 teaspoon soda  
 2 cups quick cooking  
 rolled oats  
 1 cup chopped salted pea-  
 nuts  
 1 cup chocolate chips

## Fortune Cookies

**EDNA WALKER**  
 Rt. 2, Twin Falls  
 1 egg  
 1 1/2 cup sugar  
 2 tablespoons corn oil  
 2 tablespoons water  
 1/2 cup corn starch  
 Beat eggs until fluffy. Beat in  
 sugar, a little at a time, until  
 mixture is very light yellow  
 and thick. Fold in corn oil.  
 Blend water and some of egg  
 mixture into corn starch.  
 Gently stir into remaining egg  
 mixture.  
 Heat a heavy seasoned  
 griddle medium hot. Drop  
 heaping tablespoons of batter  
 on griddle, and spread to about  
 a four inch circle, one eighth  
 inch thick. Cook until lightly  
 browned five to eight minutes.  
 Cool and turn carefully. Brown on  
 other side.

Place strip of paper with  
 fortune on each cookie while  
 hot and fold each side to center  
 with fortune inside. Bend  
 cookie in half across folds with  
 folded edges to the outside. Set  
 in a small glass until cool.  
 Makes one dozen.

## Frosted Jam Bars

**MRS. ARCIE SALLEE**  
 Hansen  
 1/2 cup butter or margarine  
 1/4 cup dark corn syrup  
 1 beaten egg  
 1/4 teaspoon vanilla  
 1 1/2 cups sifted flour  
 1/2 teaspoon baking powder  
 1/4 teaspoon salt  
 1/2 teaspoon cinnamon  
 3/4 cup apricot jam or  
 a favorite jam  
 Melt butter or margarine.  
 Stir in syrup. Mix in egg and  
 vanilla. Add dry ingredients  
 and mix well. Spread half of  
 batter in greased 8-by-10-  
 by-16 inch pan. Spread jam  
 over batter. Carefully cover  
 with remaining batter.  
 Bake 20 to 25 minutes in a 300  
 degree oven. Frost with  
 confectioner's sugar, icing  
 while still warm. Cut in bars  
 when cool.

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# Monday television schedule

**Monday, April 22**  
On channels 43, 6n at 7 p.m. —  
Movie "QB VII" — an adaptation of a 1970 Best-seller. The horrors of a Nazi concentration camp are brought to life by the confessions of two men. This six hour movie is in two parts. Part one deals with the backgrounds of the two men. Part two will be viewed Tuesday.  
**Evening 6:00**  
2sl, 5, 6n — News  
2sl, 7b, 8 — "43" — Truth or Consequences  
4b — Hedgepodge Lodge  
7sl — Sesame Street  
7b — To Tell the Truth  
8 — Brian Keith — Comedy

11 — Rookies — Crime  
6:15  
6n — ABC News  
6:30  
2sl, 7b, 8 — Glad with Something Extra  
2b — Dragnet  
3 — Jimmy Dean  
4sl — To Tell the Truth  
4b, 13 — Making Things Grow  
5 — Let's Make a Deal  
6:45  
6n — News  
7:00  
2sl — Garage  
2b, 3, 5 — Here's Lucy  
Chuck Connors, as guest star, finds it hard to make a film in Lucy's living room and her star-struck friends keep messing things up.

4sl, 6n — Movie — Special  
"QB VII" — Ben Gazzara, Anthony Hopkins, Leslie Caron  
4b, 13 — Bill Moyers' Journal  
7sl — Philosophical issues in Human Affairs  
7b, 8 — Magician  
8 — Wild Science — Special  
9 — The Dick Van Dyke  
2b, 3, 8 — Dick Van Dyke  
7sl — Seven Scene  
8:00  
2sl, 7b, 8 — Movie — 1973  
"Limbo" — a tale of Vietnam Wives and the uncertainties they face.  
2b, 3, 5 — Medical Center  
4b, 7sl — Energy Crisis: End of the Beginning  
11 — TBA

9:00  
2b — Cannon  
4b, 7sl, 13 — Nation's Economy  
4b — National's Economy  
5sl — Gunsmoke  
10:00  
2sl, 7b, 8, 7b, 8, 11 — News  
4sl — Mod Squad  
4b, 2sl, 13 — Washington  
Straight Talk  
4sl — Rookies — Crime  
10:30  
2sl, 7b, 8, 11 — Johnny Carson  
Guest host Jim Nabors  
4b, 13 — Woman  
7sl — Self-Defense for Women  
10:30  
2b — Movie — Comedy  
"The Tiger Makes Out" — a situation comedy starring Anne Jackson and Eli Wallach

10:40  
3 — Movie — Musical  
"The Singing Nun," featuring Debbie Reynolds with an all-star supporting cast  
Mistakenly Impossible  
11:00  
4sl — News  
6 — Star Trek  
11:30  
4sl — Movie — Drama  
"The Quare Fellows" (Fish 1962)  
11:40  
5 — Suspense Theatre  
12:00  
2sl, 7b — Tomorrow  
Discussion  
Newscaster George Putnam is guest. Tom Snyder the host.

# Tuesday television schedule

**Tuesday, April 23**  
On channel 43 at 8:30 — Movie: "QB VII," Part 2 covers the trial in the London courtroom of Queen's Bench No. 7.  
**Evening 6:00**  
2sl, 5, 6n — News  
2b — Maude  
3, 4sl — Truth or Consequences

4b, 13 — Hedgepodge Lodge  
7sl — Sesame Street  
7b — To Tell the Truth  
8 — Hogan's Heroes — Comedy  
Hogan's strategy revolves around a radio-controlled link with plans to blow it up.  
11 — Happy Days — Comedy  
6:15  
6n — News

8:30  
2sl — World of Survival  
"Kill by Kindness"  
4b — All in the Family  
5sl — Movie — Drama  
Part 2 "QB VII" takes place in the courtroom  
4b, 13 — Cabbanes and Kinjia  
5, 7n — Hollywood Squares

11 — Wild Kingdom  
The Florida, Everglades and alligators come into focus  
6:45  
6n — News  
7:00  
2sl, 7b, 8 — Adam-12  
2b — M-A-S-I-I  
7b, 13 — Movie — Drama  
"The Treasure of the Sierra Madre" — Wintor Huston  
Humphrey Bogart  
8 — MURK  
6n — Star Trek  
7sl — How To  
11 — Country Comes Home  
Music  
Johnny Cash's the best  
Johnny Cash's the best  
7:30

4sl — Minnelli and Charles Aznavour special  
3 — Barney Jones  
4b, 13 — If You Can  
7sl — Black Journal  
9:30  
2 — Dragnet  
5 — Dimension Five — Special  
9:45  
4sl — Happy Days — Comedy  
10:00  
2sl, 2b, 3, 5, 7b, 8, 11 — News  
7sl — Ensemble  
10:15  
4sl — Mod Squad  
"Husbands" (1970)  
Potter-Falk — Ben Gazzara  
10:40  
3 — Dirty Sally — Western  
"The Falcon" Part 1  
11:10  
3 — Avengers  
11:15  
4sl — News  
11:40  
5 — Wild Wild West  
11:45  
6sl — Movie — Drama  
"Hitchhiker's Guide to the Galaxy" — Jean Seberg, Warren Beatty and Peter Fonda  
12:00  
2sl, 7b — Tomorrow  
13 — Discussion

# Wednesday television

**Wednesday, May 1**  
On channel 43 — at 7:30 p.m. —  
Movie "Death Race" — A North African desert is the setting for this World War II struggle between a crippled American plane with German tank in pursuit.  
**Evening 6:00**  
2sl, 5, 6n — News  
2b, 3, 4sl — Truth or Consequences  
4b, 13 — Hedgepodge Lodge  
7sl — Sesame Street

7b — To Tell the Truth  
8 — Hogan's Heroes  
11 — Untamed World  
6:15  
6n — News  
8:30  
2sl — Police Surgeon  
2b — People's Press  
Conference  
3 — Maude  
4sl — To Tell the Truth  
4b, 13 — Great Steamboat Race  
Celebrating Kentucky Derby week in Louisville  
6:20 — "The New Price is Right"  
11 — Movie — Suspense  
"Death Race" a 1973 World War II flick  
6:45  
6n — News  
7:00  
2sl, 7b, 8 — Chase  
2b — The Waltons  
4sl — The Cowboys — Western  
"The Indian Givers"  
3 — Cannon  
4b, 13 — Showcase  
5 — Movie — Crime Drama  
"P.I." — a delicted star with George Peppard and Raymond Burr  
6n — Star Trek  
7:00  
4sl — Movie — Suspense  
"Death Race" an exciting World War II flick  
4b, 7sl, 13 — French Chef  
8:10  
2sl, 7b, 8 — Short Stories of Love  
Romantic stories of famous authors presented with Rex Harrison as host.  
2b — Sonny and Cher  
3 — Movie — "Splendor in the Grass"  
Natalie Wood — Warren Beatty portray misunderstood youth in love  
4b, 2sl, 13 — Washington Connection  
7n — The Cowboys — Western  
11 — Doc Elliott — Drama  
4b, 7sl, 13 — Theater in

America  
2b — Young Gifted and Black  
6n — Movie — Suspense  
"Death Race" a World War II flick  
9:00  
2b — Kolch  
4sl — Doc Elliott — Drama  
5 — Cannon  
11 — The Cowboys — Western  
"The Indian Givers"  
9:30  
11 — Country Music Special  
10:00  
2sl, 2b, 3, 5, 7b, 8, 11 — News  
2b — M-A-S-I-I  
4b, 13 — Book Beat  
6n — Doc Elliott  
7sl — Piremen in Peril III  
Discussion  
10:30  
2sl, 7b, 8, 11 — Johnny Carson  
10:35  
2b — Movie — Western  
"Madron" — a saga of the west with a panther and a man traveling through Indian territory. Richard Boone, Leslie Caron  
10:40  
3 — Public News Conference  
5 — Mission Impossible  
11:00  
4sl — News  
6n — Geraldo Rivera  
Goodnight America  
11:10  
3 — Movie — Comedy  
"The Great Bank Robbery"  
Zero Mostel, Kim Novak and Clint Walker  
11:30  
4sl — Geraldo Rivera  
Goodnight America  
11:40  
5 — Suspense Theatre  
Drama  
A driver is attacked by a hitchhiker and the result is amnesia  
Kathryn Crosby — "Cornel Wilde"  
12:00  
2sl, 7b — Tomorrow  
Discussion  
The Guest is Martha Mitchell.

11 — Country Comes Home  
Music  
Johnny Cash's the best  
Johnny Cash's the best  
7:30  
2sl, 7b, 8 — Tenafly — Crime Drama  
2b — M-A-S-I-I  
3 — FBI  
7sl — Hunter Safety  
The topic is black powder and muzzle-loader safety  
8:00  
6n — Happy Days — Comedy  
7sl — Bill Moyers' Journal  
11 — Emergency  
8:30  
6n — Movie — Drama  
"QB VII" Part 2 — Courtroom Scene  
7sl — Should the Lady Go or Stay?  
The debate is should passing judgment be brought to Atlantic City, N. J.  
9:00  
2sl, 7b, 8, 11 — Love From A to Z  
7 — Music

4sl — Mod Squad  
"Husbands" (1970)  
Potter-Falk — Ben Gazzara  
10:40  
3 — Dirty Sally — Western  
"The Falcon" Part 1  
11:10  
3 — Avengers  
11:15  
4sl — News  
11:40  
5 — Wild Wild West  
11:45  
6sl — Movie — Drama  
"Hitchhiker's Guide to the Galaxy" — Jean Seberg, Warren Beatty and Peter Fonda  
12:00  
2sl, 7b — Tomorrow  
13 — Discussion

**Thursday, May 2**  
On channel 2b at 10:35 —  
Movie: "Tall Man Riding" — A man with wanderlust returns hoarse and seeks revenge. Randolph Scott takes a heavy part.  
**Evening 6:00**  
2sl, 5, 6n — News  
4b, 13 — Hedgepodge Lodge  
7sl — Sesame Street  
7b — To Tell the Truth  
8 — Hogan's Heroes — Comedy  
11 — Chopper One — Crime Drama  
A game of hide and seek with an "informant" being the one hunted  
6:15  
6n — News  
6:30  
2sl — Untamed World  
Following the travels of the Salmon Run on the Pacific Ocean  
2b — 3 — Dragnet  
4b — To Tell the Truth  
4b, 13 — Making Things Grow  
5, 7b, 8 — Hollywood Squares  
11 — Pirechous — Drama  
6:45  
6n — News  
7:00  
2sl, 7b, 8 — Ironside  
2b, 3 — NBA Basketball Association Playoff game  
4sl — Chopper One  
4b, 13 — The Idaho Capitol  
(Continued on p. 7)

7b — To Tell the Truth  
8 — Hogan's Heroes  
11 — Untamed World  
6:15  
6n — News  
8:30  
2sl — Police Surgeon  
2b — People's Press  
Conference  
3 — Maude  
4sl — To Tell the Truth  
4b, 13 — Great Steamboat Race  
Celebrating Kentucky Derby week in Louisville  
6:20 — "The New Price is Right"  
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2sl, 7b, 8 — Chase  
2b — The Waltons  
4sl — The Cowboys — Western  
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12:00  
2sl, 7b — Tomorrow  
13 — Discussion

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# Thursday television schedule

(Continued from p. 6)

A special *Join of the Capitol Building* in Boise  
 6n — Star Trek  
 7a — Civic Dialog  
 11 — Kung Fu  
*The Soldier*  
 7:30  
 1a — Firehouse — Drama  
 A power failure gets attention and a fire in the home of a widower who treasures his possessions over his life  
 4b, 13 — Idaho Wildlife  
 8:00  
 4a — Kung Fu — Drama  
*The Soldier*

4b, 7a, 13 — Advocates  
 6n — Chopper One  
 11 — Streets of San Francisco  
 8:30  
 6n — Firehouse — Drama  
 9:00  
 2a, 7b, 8 — Music Country USA  
 Featured artist is Charlie Rich  
 2b — Barbara Jones  
 4a — Streets of San Francisco  
 3 — Bonny and Cber  
 4b — KUP's Show  
 Discussion  
 5 — The Waltons  
 John Boy takes on unexpected responsibility overnight  
 6n — Kung Fu — Drama

7a — War and Peace — Drama  
 Scott  
 part 3  
 11 — Mary Tyler Moore  
 9:30  
 11 — M.A.S.H.  
 10:00  
 2a, 2b, 3a, 7b, 8, 11 — News  
 4a — Mod Squad  
 6n — Streets of San Francisco  
 10:30  
 2a, 7b, 8, 11 — Johnny Carson  
 4b, 13 — Black Journal  
 7a — Lennox Quartet  
 Haydn's Opus 20  
 10:30  
 2b — Movie — Western  
 "Tall Man Riding" — Randolph

3 — Sports Scene  
 5 — Mission Impossible  
 11:00  
 4a — News  
 6n — Dick Cavett  
 11:30  
 3 — Movie — Mystery  
 "Asylum for a Spy" (1967)  
 Robert Stack  
 11:30  
 4a — Dick Cavett  
 11:40  
 5 — Wild Wild West  
 Adventure  
 12:00

2a, 7b Tomorrow  
 Discussion

HOLLYWOOD (UPI) — Robby Benson, 18, has been signed by Francis Ford Coppola to play Al Pacino's son in Paramount's "The Godfather, Part II."

HOLLYWOOD (UPI) — Amarillo Slim, who bills himself as "the world's champion poker player," will make his motion picture acting debut in a sequence of "California Split."



## HARRY'S PICTURE FRAMING SHOP

"DO-IT-YOURSELF PICTURE FRAMING"

Harry's Picture Framing Shop has long been known for high quality custom picture framing, featuring the largest selection of moldings. The shop was recently opened at 762 Main Avenue North, adjacent to Magic Valley Christian Supply.

Our new feature, "Do-It-Yourself Picture Framing" is being demonstrated in the above photo by Denise Hicks. Anyone can use this Easy-Fast method. The frame shop will cut the material correct for the customer to put together. This economical method can save 1/2 over the cost of a custom frame.

Harry's Picture Framing Shoppe carries all accessories for picture framing including burlap liners, regular and non-glass, over 50 mat samples, and over 200 styles of moldings. They also feature oval frames, convex glass, lights to mount on the frame for illumination, a variety of wall hangers, and day service for all out-of-town customers.

The owner, Harry Hicks, invites people of the Magic Valley to see his complete selection of accessories for picture framing and try a new way of framing your pictures. Come by and see Harry's Picture Framing Shoppe at 762 Main Avenue North.

**RIFLES**  
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## SHOP THE FRIENDLY MERCHANTS OF FRONT & CENTER



## Delicious Scalloped Oysters

**MRS. JOHN BECKSTRAND**  
1114 13th Ave. S., Buhl  
1 small can oyster  
2 eggs, well beaten  
3 or 4 white crackers,  
crumbled  
1/2 cups canned milk  
1 teaspoon salt  
Pepper  
Grease small baking dish

with butter or margarine.  
Alternate layers of oysters  
with crumbled cracker  
crumbs. Beat two eggs well  
and mix with canned milk.  
Pour over oysters. Generously  
dot each layer of oysters with  
butter.  
Bake at 350 degrees for 30  
minutes.

## Potato Hamburgers

**DELORA PEARLSON**  
Box 161, Hagerman  
1 pound lean ground beef  
1 cup grated raw potato  
1 teaspoon salt  
1 egg  
1/2 teaspoon minced onion  
1/2 teaspoon pepper  
Mix well. Shape into one-half  
inch thick patties. Brush with  
barbecue sauce. Broil or fry.

basting with barbecue sauce.  
SAUCE:  
1/2 cup catsup  
2 tablespoons brown sugar  
1 tablespoon wine vinegar  
Dash chili powder  
1/2 tablespoon Worcestershire  
sauce  
Dash Tabasco sauce, optional.  
Salt

Pepper to taste.  
Add a cup water.  
Mix, stir and use.

## Seafood Loaf

**MRS. ROBERT EARNES**  
Nal  
3 cups flaked tuna or salmon  
1 cup evaporated milk  
3 hard cooked eggs, chopped  
2 tablespoons chopped onion  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
2 teaspoons prepared  
mustard

1/2 cup bread crumbs mixed  
with  
2 tablespoons melted butter  
Mix all ingredients together  
except bread crumbs and  
melted butter. Place in  
buttered casserole. Top with  
bread crumbs and bake 30  
minutes at 375 degrees.

## Meatballs

**BETTY POLLARD**  
Box 218, Hansen  
1 pound ground beef  
2/3 cup milk  
1 slice bread  
1 tablespoon chopped onions  
2 teaspoons baking powder  
1/2 cup bread and meat with  
milk. Add meat, salt, pepper  
and onion and the baking  
powder. Form in balls and  
brown in a small amount of fat.  
Place meatballs in casserole  
and pour one can cream of  
mushrooms soup and one can  
cream of celery soup,  
undiluted, over them. Cover  
and bake 35 minutes at 350  
degrees. Serve six.

Fat for frying.  
Beat the eggs and then beat  
again with milk. Add butter.  
Combine dry ingredients and  
sift together. Add to egg  
mixture and blend. Flake  
salmon. Add onion and corn  
to batter.  
Drop by tablespoons, a few at  
a time, into deep fat heated to  
375 degrees. Fry until golden  
brown on all sides. Lift out and  
drain on paper. Keep hot in 250  
degree oven until all are done.  
Serve with tartar sauce to six.

## Gourmet Chicken

**MRS. FLOYD BLAKEMORE**  
Rt. 3, Wendell  
Using a heavy four or five  
quart baking pan, place three  
slices of bacon in the bottom  
and pour one cup raw regular  
rice over the bacon. Lay one  
cut up frying chicken over the  
rice. Sprinkle on:  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon garlic powder  
1/2 teaspoon oregano

3 tablespoons dry parsley  
flakes  
Place one can of cream of  
chicken soup with one cup  
water and pour over all  
ingredients.  
Scent pan with aluminum foil  
and put the lid on over the foil.  
Set the pan on a sheet of heavy  
duty foil to keep the rice from  
sticking to the pan. Don't peek  
until it is done. Bake two and  
one-half hours at 325 degrees.

## Indian Meat Loaf

**MRS. GOLDEN MCMBURD**  
105 Madras St., Twin Falls  
4 cups corn flakes  
2 eggs slightly beaten  
1 cup cream-style corn  
1 cup cooked tomatoes  
1/2 cup chopped green pepper  
1 teaspoon chopped onion  
2 tablespoons salt

1/2 teaspoon pepper  
1/2 teaspoon sage  
1 pound ground beef  
1 pound ground pork  
Crush corn flakes. Combine  
with remaining ingredients  
and mix. Spread in a greased  
nine-by-nine-inch pan. Bake at  
350 degrees for about one hour.

## A Meal In One

**CLAY WATSON**  
217 S. St., Rupert  
4 to 6 pork chops  
1 can mushroom soup  
1/2 cups cornmeal crumbs  
For 3 medium potatoes  
Place meat in a medium  
baked pan. Season meat with  
seasoned salt. Cover meat with  
water. Cook until tender in  
covered pan in 350 degree oven.  
Four mushroom soup over  
the meat. Slice potatoes one-  
fourth inch thick. Place over  
meat. Sprinkle bread crumbs  
over top. Cook until done. Add  
some water if needed to keep it  
moist.

## Beef Ole

**GERT CLARKSON**  
Rt. 2, Box 6, Gooding  
1 pound ground beef  
1 package taco sauce mix or  
enchilada sauce mix  
1 (8 oz.) can tomato sauce  
1/2 oz. water  
1/2 package corn chips  
1 onion, chopped  
Grated cheese  
Sour cream  
Lettuce, chopped  
Scramble ground beef in  
skillet. When brown, add taco  
sauce mix, tomato sauce and  
water. Simmer a few minutes.  
To serve, pour over individual  
servings of corn chips and top  
with onions, lettuce, cheese  
and sour cream. Avocado or  
olive may also be used with the  
topping ingredients suggested.

## Liver Patties

**MRS. CHRIS WAGEMAN**  
Rt. 1, Shoshone  
1 pound liver, ground  
1/2 cup cracker crumbs  
2 eggs  
1/4 cup onion, finely chopped  
1 teaspoon salt, or more  
to taste  
1/2 teaspoon pepper  
Add cracker crumbs to liver,  
eggs, chopped onion, salt and  
pepper. Mix.  
Fill one-half cup of  
shortening in a frying pan.  
When the shortening is hot,  
drop the liver mixture by  
tablespoons and flatten into  
patties with a spoon.  
Fry until brown on one side.  
Turn and fry on the other side  
until done. It takes about 10  
minutes to cook the patties.



## Dinner fare

PORK Roasts are an easy, delicious way to  
appease those hearty summer appetites of any  
family.

## Barbecued Chuck Roast

**MARY THOMAS**  
Rt. 3, Buhl  
Trim fat from a three pound  
chuck roast, one and one-half  
to two inches thick. Place meat  
in a clear plastic bag set in a  
deep bowl.  
Mix one-third cup wine  
onion, one-fourth cup catsup,  
two tablespoons soy sauce, one  
teaspoon salt, one teaspoon  
prepared mustard, two  
teaspoons Worcestershire  
sauce, one-fourth teaspoon  
garlic powder and one-fourth  
teaspoon pepper. Pour over the  
meat. Close the bag. Marinate

two to three hours at room  
temperature or overnight in  
the refrigerator. Turn bag  
occasionally to distribute  
marinade.  
Remove meat from bag.  
Reserve marinade. Place meat  
on rack of broiler pan. Broil six  
to eight inches from heat until  
medium-rare, about 40 to 60  
minutes. Turn meat every 10  
minutes. Baste with reserved  
marinade the last 15 to 20  
minutes. Make eight servings.  
The marinade is also good on  
ribs of steak.

## Salmon Corn Puffs

**ARDITH V. WHEELER**  
Rt. 1, Hansen  
2 eggs  
2/3 cup milk  
2 tablespoons melted butter  
1 cup flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/4 teaspoon pepper  
Rt. 3, Wendell  
1/2 Teaspoon paprika  
1 cup canned salmon, skin  
and bones removed  
1 cup cooked whole kernel  
corn

## Gourmet Chicken

**MRS. FLOYD BLAKEMORE**  
Rt. 3, Wendell  
Using a heavy four or five  
quart baking pan, place three  
slices of bacon in the bottom  
and pour one cup raw regular  
rice over the bacon. Lay one  
cut up frying chicken over the  
rice. Sprinkle on:  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon garlic powder  
1/2 teaspoon oregano

## Deviled Chicken Livers

**ARDITH V. WHEELER**  
Rt. 1, Hansen  
1 pound chicken livers  
2 tablespoons flour  
1/2 teaspoon paprika  
1/2 cup chopped onion  
2 tablespoons shortening  
1/2 teaspoon salt  
1 Dash of pepper  
1/2 teaspoon dry mustard  
1 teaspoon Worcestershire

Sauce  
1/2 cup catsup  
1/2 cup water  
Hot cooked rice  
Mix chicken livers with a  
mixture of flour and paprika  
and saute livers and onions in  
shortening to brown. Stir in  
seasonings, catsup and water.  
Stirmer five minutes. Serve on  
hot cooked rice.



# CASSEROLES

## Sausage Vegetable Casserole

MRS. GARY MAJOR  
814 Michigan, Gooding  
to 14lb. sausage  
1 medium onion, chopped  
1 to 2 cups celery, chopped  
1 can mushrooms or 1/2 lb. fresh, sautéed, optional  
1 can whole kernel corn or 1 package frozen corn, cooked  
1 can mushroom soup  
1 teaspoon dried sage  
1 teaspoon salt  
1/2 teaspoon ground pepper  
1 cup raw macaroni, cooked and drained

Fry sausage, pour off excess grease. Add chopped celery and onion and sauté. Add remaining ingredients, stir thoroughly and put in casserole. Bake 30 minutes at 350 degrees or until bubbly. Casserole may be topped with grated cheese before baking.

Never use metal ladders when working close to electrical circuits or with power tools. Too much danger of electrocuting yourself.

## Shrimp Pinwheel Casserole

MRS. H. C. FAIT  
608 Ninth Ave. N., Buhl  
1-3 cup chopped green pepper  
1/2 cup chopped onion  
1/2 teaspoon salt  
1 1/2 cups shredded processed cheese  
3/4 cups drained cooked or canned peas  
1/4 cup butter  
2 tablespoons flour  
2 cups tomato sauce  
1 1/2 cups cooked shrimp  
Cook pepper and onion in butter until tender. Blend in flour, salt and dash of pepper. Add tomatoes, cook and stir until thick. Add cheese. Stir until melted. Add shrimp and

peas. Pour into greased casserole. Top with biscuits. Bake at 350 degrees, until bubbly and biscuits are done. About 15 to 20 minutes.

### BISCUITS

2 cups flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
2-3 cup milk  
1 1/2 cups shredded cheese  
1/2 cup chopped pimento  
1 tablespoon butter  
Mix as for biscuits. Roll out and sprinkle with the cheese and pimento. Roll up and cut into biscuits. Place on top of casserole. Brush with butter. Serves six.

## Party Casserole

MRS. H. C. FAIT  
708 Ninth Ave. N., Buhl  
1 1/2 pounds ground chuck  
1 cup chopped onion  
1 cup sour cream  
1 1/2 cups cottage cheese  
1 small can tomato sauce  
8 oz. small noodles, cooked  
Sauté meat with onion and season with salt, pepper and garlic salt. Blend sour cream, cottage cheese and tomato

sauce in separate bowl. Place layer of noodles in greased casserole and pour cheese and tomato sauce mixture over them.

Add another layer of noodles and cover with meat mixture. Cover with grated cheddar cheese. Baker covered at 325 degrees until bubbly, about 35 minutes. Serves eight.

## Surprise Tuna Burgers

MRS. A. M. SWAINSTON  
Rt. 4, Box 205, Jerome  
1 cup cheddar cheese, cubed  
2 hard cooked eggs, chopped  
1 can tuna, drained and flaked  
2 tablespoons chopped green pepper  
1 tablespoon chopped onion  
2 tablespoons pickle relish

1/2 cup dairy sour cream  
1/2 teaspoon prepared mustard  
1/4 teaspoon each sugar and salt  
8 buttered sandwich buns  
Combine all ingredients. Spread in buns. Wrap each with aluminum foil. Heat in 325 degree oven for 20 minutes.

## Onion Cheese Pie

GEORGIA MANNERS  
581 Cindy Drive, Twin Falls  
1 cube margarine  
1 1/2 cups cracker crumbs  
2/3 cups thinly sliced onion  
2 tablespoons butter  
1 1/2 cups milk  
3 eggs  
1 teaspoon salt  
Dash of pepper  
2 cups grated cheddar cheese  
Melt margarine and mix

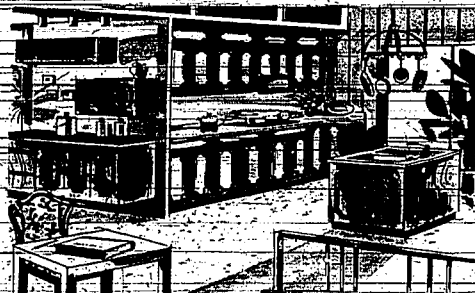
with cracker crumbs. Press into 10 inch loaf pan. Sift onion in butter, do not brown. Spread on cracker crumbs. Scald milk and add slowly to slightly beaten eggs. Add cheese, salt and pepper. Pour over onions. Bake at 350 degrees about 40 minutes or until inserted knife comes out clean. Serves eight.

## Tamale Pie

MELLODY BARNES  
Nai  
5 cups cold water  
2 teaspoons salt  
1 teaspoon chili powder  
2 1/2 cups cornmeal  
Combine cold water, salt, chili powder and cornmeal in buttered two quart casserole with two-thirds of the mixture.  
FILLING  
2 tablespoons shortening  
1 pound ground beef,  
1 cup chopped green pepper  
1 cup chopped celery  
2 cups tomatoes  
1 cup cream style corn  
1 clove crushed garlic  
1 tablespoon chili powder  
1 teaspoon salt  
1 cup grated cheese  
Melt shortening in skillet. Add combining ingredients, except cheese. Simmer 20 minutes. Place in casserole. Top with remaining cut, cut in squares. Sprinkle with cheese and bake about 45 minutes at 350 degrees.

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Phone 324-8161

**BURLEY**  
303 N. Overland  
Phone 678-8368

Sunday, April 28, 1974 Times-News, Twin Falls, Idaho 9

# Friday television schedule

# Casseroles

# Easy Chili Supper

**Friday, May 3**  
**On Channel 20, 3, 501 - Movie:**  
**"Terror on the Beach," a thriller starring - Dennis Weaver. A bunch of vandals terrorize an innocent family on vacation.**  
**Evening 6:00**  
**20, 3, 5 - News**  
**20, 3, 5 - 41 - Truth or Consequences**  
**40, 13 - Hodgepodge Lodge**  
**21 - Sesame Street**  
**70 - To Tell the Truth**  
**11 - Hogan's Heroes**  
**11 - Brady Bunch**  
**6:15**  
**60 - News**  
**6:30**  
**20, 8 - Lones Luke**  
**25 - Dragnet**  
**3 - Good Times - Comedy**  
**41, 12 - To Tell the Truth**  
**40, 13 - Executive Report**  
**70 - The Tonight Show**  
**70, 11 - Six Million Dollar Man**  
**6:45**  
**60 - News**  
**7:00**  
**20, 7, 8 - Sanford and Son**  
**Presd. debates the old blues records to a charity, and then finds out he can sell them so he figures to get them back.**  
**20, 3, 5 - Movie - Thriller**  
**A family reunion is ruined by a gang on wheels in "Terror on the Beach"**  
**40, 13 - Brady Bunch**  
**40, 7, 13 - Aviation Weather**  
**60 - Star Trek**  
**21 - Brian Keith - Comedy**  
**41 - Movie - Comedy**  
**"Do Not Fold Spindle or Mutilate"**  
**Movie - Mystery**  
**Mildred - Network - Sylvia**

Sydney play long-time friends who do crazy things.  
**40, 7, 13 - Wall Street Week**  
**70 - Lotta Luggage - Comedy**  
**11 - Odd Couple**  
**8:00**  
**21 - Movie - Documentary**  
**"World Safari" (1970)**  
**Wildlife from around the world is shown in its habitat.**  
**40, 7, 13 - Washington Review**  
**11 - Brady Bunch**  
**70 - Movie - Comedy**  
**"Gone With the Wind" Marilyn Monroe; Tony Curtis and Jack Lammon**  
**8 - Movie - Western**  
**"Tall Them Willie Boy is Here"**  
**Robert Redford**  
**11 - Lones Luke - Crime Drama**  
**20, 3, 5 - Pilot Film - Crime Drama**  
**"Tall Them Willie Boy"**  
**40, 7, 13 - Interface**  
**60 - Six Million Dollar Man**  
**9:00**  
**20 - Hawaii Five-O**  
**40, 5 - Hawaii - Crime**  
**40, 7, 13 - Masterpiece Theatre**  
**"Upstairs Downstairs" part 4**  
**11 - Hawaii Five-O**  
**A family reunion is ruined by a gang on wheels in "Terror on the Beach"**  
**40, 13 - Brady Bunch**  
**40, 7, 13 - Aviation Weather**  
**60 - Star Trek**  
**21 - Brian Keith - Comedy**  
**41 - Movie - Comedy**  
**"Do Not Fold Spindle or Mutilate"**  
**Movie - Mystery**  
**Mildred - Network - Sylvia**

**Brogg-Stew**  
**E. J. BRAGG**  
**802 Teton Drive Jerome**  
**2 quarts boiling water**  
**1/2 cup lentils**  
**1/2 cup split green peas**  
**1 1/2 pounds carrots, sliced**  
**1 - Movie - Musical**  
**"Rose of Washington Square"**  
**Alice Faye - Tyrone Power - Al Jolson**  
**5 - Mission Impossible**  
**11:00**  
**60 - News**  
**61 - Someone at the top of the Stairs**  
**11:30**  
**41 - Movie - Thriller**  
**"The Ghost of Frankenstein" (1942)**  
**Bela Lugosi - Sir Cedric Hardwicke - Lon Chaney**  
**11:40**  
**5 - Movie - Drama**  
**"Splendor in the Grass" a story of young love misunderstandings**  
**12:00**  
**20, 7, 8 - Midnight Special Music**  
**12:45**  
**40 - Movie - Mystery**  
**"The Mystery of Marie Roger" (1942)**  
**The setting is Paris for this Edgar Allan-Poe tale.**

chopped carrots  
 1 large stalk coarsely chopped celery  
 1 pound coarsely chopped cabbage  
 1 large coarsely chopped onion  
 2 pounds tender stew beef, cut in bite sized pieces.  
 1/2 pound bacon  
 3 chili peppers crushed  
 2 teaspoon liquid smoke  
 2 tablespoons catsup  
 3/4 tablespoons salt  
 1 (6 oz.) can tomato juice  
**Brown the bacon, which has been cut into half slices, lightly in skillet. Pour entire contents of skillet into stew kettle. Brown beef cubes lightly in skillet and pour entire contents of skillet into stew kettle. Add remaining ingredients. Cook slowly until lentils are tender and serve. Freeze well.**

**JOY HYDE**  
**429 Third Ave. E.**  
**Twin Falls**  
 1 small can chili with beans  
 3 large potatoes  
 2 tablespoons margarine  
 Evaporated milk  
 Grated cheese  
**Peel the potatoes and boil until done. Drain. Add butter and mash; seasoning to taste. Add the evaporated milk and continue mashing until smooth.**  
**Place half of the potatoes in a casserole dish and top with the chili.**  
**Spoon on the remaining potatoes and sprinkle with grated cheese. Bake at 350 degrees until the top is light brown and the chili is bubbly. Serve with a favorite relish, tray.**

**Mexican Hats**  
**MRS. F. R. HEACOCK**  
**P. O. Box 824**  
**Road, Ariz.**  
**Make a pie crust from scratch - Cut out circles of dough with a biscuit cutter, combine canned chili with chopped onions, and finely**

chopped onions. Put some of the mixture on one-half of each circle of dough. Pinch the dough together, forming a miniature taco. Sprinkle parmesan cheese on the outside and bake at 350 degrees until brown. These can be made up and frozen for later use. The Mexican Hats go well with grapefruit punch.

# Saturday TV

**Saturday, May 4**  
**On channel 5 at 11:40 p.m. - Movie: "Wild in the Country," Elvis Presley and Hope Lang share roles in this story of a gifted rural boy who is rehabilitated into an aspiring writer by a woman psychiatrist and social worker.**  
**Morning 5:30**  
**5 - Sunrise Semester - Educational Series**  
**6:00**  
**201 - Lidsville**  
**41 - Bugs Bunny**  
**5 - Hair Bear Bunch**  
**6:30**  
**201 - Addams Family**  
**41 - Yogi's Gang**  
**5 - Sabrina - Animated cartoon**  
**7:00**  
**20, 3, 5 - Movies - Cartoon series**  
**701 - Sesame Street**  
**201, 7, 8 - Emergency Plus 4**  
**41, 70 - Super Friends**  
**7:30**  
**70, 21, 8 - Inch High - Private Eye**  
**8:00**  
**20, 3, 5 - My Favorite Martian**  
**20, 7, 8 - Sigmand**  
**70 - Electric Company**  
**41, 60, 11 - Lassie**  
**8:30**  
**20, 3, 5 - Jennie - Cartoon**  
**41 - 60, 11 - Goober and the Ghost Chasers**  
**701 - Mister - Rogers**  
**20, 7, 8 - Pink Panther**  
**9:00**  
**20, 3, 5 - Speed Buggy**  
**10 - Times-News - Twin Falls, Idaho**

**201, 8 - Star Trek**  
**701 - Sesame Street**  
**41, 11 - Brady Kids**  
**9:30**  
**20, 3, 5 - Joie**  
**40, 60, 11 - Mission: Magie**  
**201, 7, 8 - Butch Cassidy**  
**10:00**  
**20, 3, 5 - Pebbles and Bamm-Bamm**  
**10:00**  
**201, 7, 8 - Jetsons**  
**40, 60, 11 - Superstar Movie**  
**"The Mini-Ministers"**  
**701 - Electric Company**  
**10:30**  
**201, 7, 8 - Go**  
**20, 3, 5 - Fat Albert - Bill Cosby**  
**701 - Sesame Street**  
**11:00**  
**201 - Two's Company - Children**  
**20, 3, 5 - Children's Film Festival**  
**"Gosh, the Circus Bear"**  
**8 - Addams Family**  
**40, 60 - American Bandstand**  
**70 - Lidsville**  
**11:30**  
**201 - Inquiring Editor**  
**Logan High School**  
**71 - Electric Company**  
**7 - Addams Family**  
**8 - Viewpoint Special**  
**Afternoon**  
**12:00**  
**201, 7, 8, 11 - Major League Baseball**  
**Chicago White Sox vs. Milwaukee Brewers**  
**40, 3 - Hair Bear Bunch**  
**41 - Vision-On**  
**5 - Flicka**  
**60 - Super Friends**  
**(Continued on p. 12)**  
**Sunday, April 26, 1974**

**SAVE!!**  
**\$100**

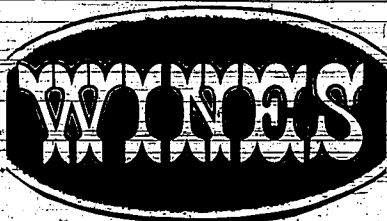
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### Harvey Wallbanger Cake

**MRS. SAM LARSON**  
Box 297, Shoshone

1 package orange cake mix  
1 package instant vanilla pudding  
4 eggs  
1/2 cup cooking oil  
1/2 cup orange juice  
2 oz. vodka  
2 oz. Neopolitan liqueur  
Mix together and pour into a greased angel food cake pan. Bake at 350 degrees for 45 to 50 minutes.

**FROSTING**  
1 cup confectioner's sugar  
1 tablespoon orange juice  
1 tablespoon vodka  
1 tablespoon Neopolitan liqueur  
Mix thoroughly and frost cake while warm.

### Cream Sherry Cake

**MRS. R. C. FAY**  
708 Ninth Ave. N., Buhl

1 package yellow cake mix  
4 eggs  
1 cup cream sherry  
1 cup cooking oil  
Buttercream pudding  
2 oz. poppy seed

Place all ingredients in a large mixing bowl. Beat with electric mixer about two minutes. Pour into greased and floured angel food cake pan or 9 by 12 inch loaf pan. Bake 50 to 60 minutes at 375 degrees if using angel cake pan. Bake 35 to 40 minutes at 350 degrees if using 9 by 12 inch pan. When the cake springs back when touched, it is done. The cake is moist and will keep for days. Sprinkle with powdered sugar to serve.



### Six-Week Muffins

**MRS. GLENN E. PALMER**  
115 Ross St. N., Twin Falls

1 (15 oz.) box raisin bran  
1 cup melted shortening, do not use oil  
3 cups sugar  
1 quart buttermilk  
6 teaspoons baking soda  
4 cups bran  
6 cups flour  
2 teaspoons salt

Mix ingredients in a 4-quart large bowl, preferably with an air tight lid. Store covered in a refrigerator and use as directed. The mixture will keep at least six weeks. Do not restir. Just fill muffin tins two-thirds full and bake for 15 to 20 minutes at 400 degrees.

### Pumpkin Bread

**BARBARA WENTZEL**  
158 Darius Drive, Poestelle

3 cups sugar  
1 cup salad oil  
4 eggs  
1 (15 oz.) box raisin bran  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
Two-thirds cup water  
2 cups cooked pumpkin  
3 and one-third cups flour  
2 teaspoons soda  
1 teaspoon vanilla

Sift dry ingredients together, including sugar. Make a well in the dry ingredients and add all the remaining ingredients. Bake at 350 degrees for one hour in two loaf pans. Raisins or dates may be added.

### Banana Doughnuts

**ANNETTE DICKSON**  
P. O. Box 95, Kimberly

2 cups sugar  
1/2 cup shortening  
2 eggs  
3 cups flour  
1/4 teaspoon soda  
8 to 10 tablespoons sour milk  
3 bananas  
1/2 cup chopped nuts  
Pinch of salt  
Add soda to sour milk. Mixture three bananas before adding in the rest of the ingredients which are mixed in the order given. Bake in two loaf pans in a slow oven for one hour.

# LOVE

means never having to

hand-scour pots and pans  
lug bulky trash  
carry out messy garbage

No one can promise her she won't ever have to... but look how these worksavers will help.

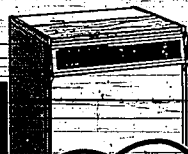
### Whirlpool

2-CYCLE AND DURABLE FORCE-LAIN-ON-STEEL ENAMELED TUB • Magnet cycle plus Rinse-Hold for quick rinsing and washing later.

• Bevelable cutting board top • 4 compartment lift-out silverware basket.

MODEL SXF 525

**\$188<sup>88</sup>**



MOTHER'S DAY VALUE  
**\$188<sup>88</sup>**

(under amount available)

### Whirlpool

TRASH WASHER\* compactor helps reduce bulky trash down to size.

• Two power screws provide approximately 2300 lbs. of compacting force.

• Automatic degreasing spray system.

• Drop-down side panel for easy bag removal.

• Tough, disposable polyethylene-lined bag.

MODEL SVC 60 W

**\$188<sup>88</sup>**



MOTHER'S DAY VALUE  
**\$188<sup>88</sup>**

(ask about prices and locations)

### Whirlpool

Food waste disposer helps handle the garbage her compactor doesn't.

• Stainless steel shredding ring and impeller resist splash.

• 7 cast-impulsor protectors splash. Serves as sink drain seal.

• High-torque 1/4 h.p. motor.

MODEL EVD-40

**\$44<sup>88</sup>**



MOTHER'S DAY VALUE  
**\$44<sup>88</sup>**

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is May 12th

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OPEN DAILY 'TIL 5:30 — FRIDAY 'TIL 9

# Saturday television schedule

(Continued from p. 10)

7a - Zoom

12:30

2b, 3 - Sabrina - Animated Cartoon

4a - The Other Side of the Coin

5 - Garner Ted Armstrong Educational Series

7a - Electric Company

1:00

2b - Death Valley Days

3 - Rallye's Comets

4a - SportsWorld

5 - Fishin' Hole

Fishing For Book Loot in Canada

6a - Wally's Workshop

7a - Sesame Street

1:30

2b - Celebrity Bowling

3 - Amazing Chari

4a - Byron Nelson Golf Classic

2:00

2b, 3, 5 - CBS Gold Championship from Akron, Ohio

2a - Travel Adventure

2b, 3, 5 - The Kentucky Derby The 100th running

4a, 6a, 11 - Wide World of Sports

7a - The Glory Road

7b - The Championship Amateur Road-Racing Classic

8 - Movie - Drama

Harry Black and the Tiger

Stewart-Granger

3:30

7b - TBA

4:00

2a - Antrim World

3 - "An Odd Couple"

4a - Untamed World

The Sherpas

5 - KID 30 Minutes

Target - Part 3

"Peace is our Profession"

7a - Jimmy Dean Show

The "Downings" and "The Imperials"

4:30

2a, 2b, 3, 4a, 5, 7b, 8, 11 - News

6a - Movie - Western "The Last Posse"

1:00

2a - The Magician

2b - (Abbott and Costello) Meet the Invisible Man

3 - Lassie

4a - Andy Griffith

4b, 13 - Showense

5, 7b - Hee Haw

Guests - Tammy Wynette, George Jones with the rest of the gang

7a - Fiesta Latina

8 - Logan's Heroes

11 - Lawrence Welk

1:50

3 - Hee Haw

4a - The Odd Couple

8 - Bobby Goldsboro

4b, 7a, 13 - Carrascollendas Evening

6:00

2a - Department 5

"Tennessee, Costa Del Sol"

5 - Dirty Sally

Sally has other plans for an old friend who thinks nothing is left but drink

4b, 7a, 13 - Zoom

4a, 7b, 8 - Lawrence Welk

Great performers of the entertainment world are saluted

11 - Partridge Family

6:30

2b, 5 - Good Times - Comedy Series

3 - The Waltons

6a - The Galleries Report

4b, 7a, 13 - War and Peace

11 - Suspense Movie

7:00

4a - Partridge Family

4b - Emergency

5a - "Snakebite"

While on a mission Gage is bitten by a rattlesnake

2b, 5 - Mary Tyler Moore

6a - Stand Up and Cheer

7:30

2b, 3, 5 - The Bob Newhart Show

Jerry Robinson's brother comes to live with him and takes over his life in apartment and his dental practice

4a - Movie

4b - The Wacky World of Jonathan Winters

6:00

2a, 7b - Movie

"The Log of the Black Pearl"

Ralph Bellamy-Kiel Martin

8 - Movie - Puffy Duke

Rosemary Murphy

Four-like-Mo-Mother

2b, 7a, 5 - The Carol Burnett Show

4b, 7a, 13 - Special of the Week

"Energy Crisis - end and the Beginning"

6a - Partridge Family - "The Diplomat"

7b - Movie - Suspense

"The Log of the Black Pearl"

11 - Owen Marshall

8:30

6a - Suspense Movie

9:00

2b - Gunsmoke

3 - Kojak

4a - Owen Marshall

4b, 11 - Special of the Week

"The Nation's Economy out of Control - University of Chicago Round-Table"

11 - The Waltons

10:00

2b, 3, 5, 4a, 7b, 11 - News

4b, 13 - Movie - Science

"The Story of Lewis Pasteur"

6a - Owen Marshall

8 - Book Children of Eve

7a - Physics 100

8 - Good Ole Nashville Music

10:15

4a - News

2b - Movie

"The Dilemma" Celeste Holm, Dea Jagger, Cameron Mitchell

7b - Dean Martin Comedy Hour

10:30

4a - Blackwell's People

5 - Barnaby Jones

2a, 8 - Dean Martin Comedy Hour

10:45

11 - Good Ole Nashville Music

11:00

4a - Wide World of Entertainment

"Someone at the Top of the Stairs"

6a - Movie - Comedy

Tony Curtis, Dean Martin and Janet Leigh

11:15

11 - Movie - "Boom"

7b - Rock Concert

11:30

2a - Movie - Adventure

"Hightowers" John Wayne Catherine Ross

8 - Rock Concert

11:40

5 - Movie - Elvis Presley

Hopie Lang

"Wild in the Country"

11:45

7b - Morning Headlines

12:30

8 - Rock Concert

12:45

7b - Channel 7 Final Report

1:00

11 - Sign Off

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Now you can enjoy the fine art of home wine-making!!

**2 GALLON WINE KIT**  
by WINE FACTORY

- Most complete kit on the market... all you need is two one gallon jugs.
- Reusable for all wines.

**\$13<sup>95</sup>**

We have complete supplies for making your own wine, beer, and pop!

**NEW!** Free recipes for making unusual wines!

**5 Gal. Glass Bottles.**


Excellent for wine making and many other uses... terrariums. **\$6<sup>25</sup>**

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# Ground cherries good growing, eating

By GEORGE ABRAHAM  
P.O. BOX 1, M.A. N.E. S.  
BLUEBERRIES: "It's  
amazing to note how many  
gardeners have written to tell  
us how easy ground cherries  
are to grow and cook."

Ground cherries, also called  
cuttle husk tomato, or husk, or  
strawberry tomato, isn't really  
a tomato, or a strawberry.  
It's real strange. Physalis  
Pruinosa, and to confuse you  
further, it's commonly called  
cape gooseberry. Ground  
cherry has a small yellow  
cherry-like fruit within a husk.  
Seed can be started any  
time now in same material you  
use for tomatoes. They make  
large, low branching plants  
taking up a 3 by 3 foot space in  
the garden.

Once you get plants growing  
in the garden, seed will self-  
sow year after year. The  
ground cherry flowers are  
gathered before fully ripe and  
allowed to ripen in open air.  
They take on a rich yellow  
color and are very flavorful.  
Some feel that nothing can  
out-do the ground cherry as a  
table spread, or for a topping  
on ice cream, or for a pie. One  
reader tells us he sold 500  
quarts of ground cherries last  
year and his customers call

BLIND DAFFODILS: When  
daffodils send up leaves each  
year "and no flowers, is  
something lacking in the soil."  
No, the reason for this is  
simple: the bulbs are  
overcrowded and need  
transplanting and dividing.

Usually they send up one leaf  
stable, till the evidence of  
overcrowding. Wait until  
August and ready your tulip or  
daffodil bed. Separate the  
bulbs and they'll start  
blooming the following year.

BLACK PLASTIC MULCH:  
A reader writes: "I thought  
the black plastic mulch was a  
wulcher's dream come true. I  
used 4 strips 115 feet long last  
season for my tomatoes and  
cucumbers and other  
vegetables.

"All the fruit was partially  
eaten. When I ripped up the  
mulch in the fall, I found it was  
a 'maverick mole'! And all the  
edges were sealed and well  
anchored. Comments, please!"

The plastic may have been a  
haven for moles, but I doubt if  
these animals are the culprits  
which ruined your crops. Over  
95 per cent of the mole's diet is  
worms, bugs, etc., not  
vegetables.

"I think mice and shags (or  
snails) are the real villains."

produces lush peas in warm  
weather.

QUESTION BOX  
QUESTION OF THE  
WEEK: S. E. of Twin Falls:  
"Our house is being invaded  
with thousand legged  
creatures, especially in the  
laundry basement—What can  
be done to get rid of this pest?"

Homes and greenhouses get  
occasional invaders such as  
millipedes ("thousand legged  
worms"), centipedes, sowbugs  
and pillbugs. None of these  
are true insects, they belong  
to closely related  
groups.

Millipedes have two pairs of  
short legs on each body  
segment. There are many  
species but the ones that get in  
our homes or greenhouses are  
about one-and-one-half inch

long, brown or blackish in  
color.

Centipedes are light brown,  
fast moving and their sting can  
be painful. Sowbugs and  
pillbugs are grayish in color  
with more or less flattened  
bodies, having seven pairs of  
legs. They are about one-half  
inch long, and when disturbed  
the pillbug rolls itself up into  
a ball or a "pill." Sowbugs

cannot fly. Most of these invaders are  
scavengers and feed chiefly on  
decaying vegetable matter.  
Once in a while they will attack  
living vegetation.

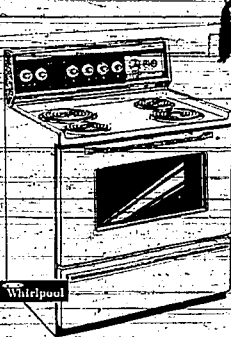
These organisms are mostly  
found in wooded areas, or  
places that are damp. Compost  
piles, mulched areas and damp  
basements or greenhouses  
flooded with water are likely  
abodes.

Control: They cause little or  
no damage but are not  
welcome. If they get in your  
home, rake up any refuse  
nearby. Seal off cracks around  
doors, basement windows, etc.,  
using caulk, compound.  
The vacuum sweeper will  
banish any you find indoors.

E. T. St. Malta: "Has any of  
your readers tried my simple  
way for starting roses and  
other shrubs? I place the tip  
cutting in a three-inch pot of  
soil (1 part each of sand, peat  
and loam) and then place the  
cutting inside an oven bag to let it  
grow and root."

"When it has made sufficient  
growth I remove the pot and  
nurture the plants along with  
the water. Come spring the roses  
are ready for the garden.

## SPECIAL VALUE FOR YOUR MONEY

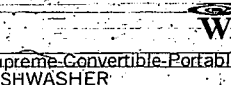


### Whirlpool

CONTINUOUS CLEANING OVEN

RANGE  
Keeps eliminate back-breaking "scouring" and  
cleaning of the oven. Has unannealed heat oven  
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safety shut-off and bright light. Self-cleaning oven.  
2-1/2 dial oven control, broiler control panel with  
full width fluorescent light plus large oven  
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**\$279<sup>95</sup>**



### Whirlpool

Supreme Convertible Portable  
DISHWASHER

Three cycles with two full-size revolving spray  
arms. Pusch button cycles include SUPER WASH,  
RINSE-HOLD, SHORT. Porcelain enameled tub,  
in-the-door silverware basket. Water flow valve  
lets you use faucet while operating. Model  
SAF-400.

**\$209<sup>95</sup>**

**MAGIC VALLEY  
Showcase**  
136 So. Lincoln, JEROME  
324-8821

## Green Thumb

The m...poemans  
blueberries."

When dried in sugar and  
reader tells us this valuable  
herb makes an excellent fruit  
to put in cakes, being much  
cheaper and better than figs,  
citron or raisins. My thanks to  
our readers who wrote to tell us  
how much they enjoy this  
wonderful fruit.

Will readers please send us  
my recipes they have for using  
the husk tomato or ground  
cherry?

SHREDDED NEWS-  
PAPERS: Many home  
gardeners are using shredded  
news papers in their compost  
pile and as a mulch. This is  
good business. We've been  
asked if the ink used in news-  
papers is injurious to  
plants or the soil. The answer is  
no.

Shredded paper breaks down  
into a good soil conditioner. As far as  
the ink is concerned it's  
harmless. Many fungi and  
bacteria in the news paper are  
paper. What looks promising is  
an enzyme made from a lowly  
fungus which breaks down  
cellulose into glucose, a sugar  
that sweetens honey and fruits.

Since about 60 per cent of the  
publish that goes to the dumps  
is paper, the day will come  
when we will convert waste  
paper into glucose, sugar.  
Since we have 9 million tons of  
cattle manure to a product  
which is almost entirely  
cellulose, the time may come  
when we can convert it to  
industrially useful by means of  
enzymes made from a fungus.  
Meanwhile, use newspapers  
for the compost pile or for  
mulch.

These critters work at night  
and hide under the plastic (as  
well as stones, etc.) during the  
day. Try training your vines to  
grow over a wire or trellis and you  
won't have the damage.

HERBS 'INDOORS': 1974  
promises to be the year of the  
herb. Seed stores report record  
sales. Good cooks know the  
value of herbs and since more  
people are "cooking in" these  
days more herbs will be used.

Start your own seed in pots of  
sand, peat and loam or one of  
the "ready mixes" found in  
garden stores. Or buy started  
plants from a herb farm.

Here are a few easy-to-grow  
and hard-to-forget herbs—basil  
and the green and purple-  
leaved (type), chervil, grows  
like parsley and has anise-like  
flavor. Chives, one of the  
"hundred-calls" weeds. Weeds  
do well in pots or boxes and  
matures quickly. Dill,  
lavender, pot marjoram  
(Oregano), mint, lemon  
balm, and chives are in the  
parsley, try a new variety  
called Banquet or Perfection.

Also rosemary, sage,  
summer savory I wonderful  
wild green bean, arragon,  
some think is the king of herbs.

You should also try thyme.  
A GOOD PEAS: The Lincoln  
pea has been a favorite for over  
30 years and is still a  
popular. The vines  
are not large, but they  
are dependably productive.  
The peas are probably the  
sweetest and tenderest of them  
all.

Another good pea for the  
home garden is Wando, a  
midsummer type. Wando is  
small, podded, but it's  
remarkable for the way it

## Strawberry Fluff Pie

ARDITH WHEELER,

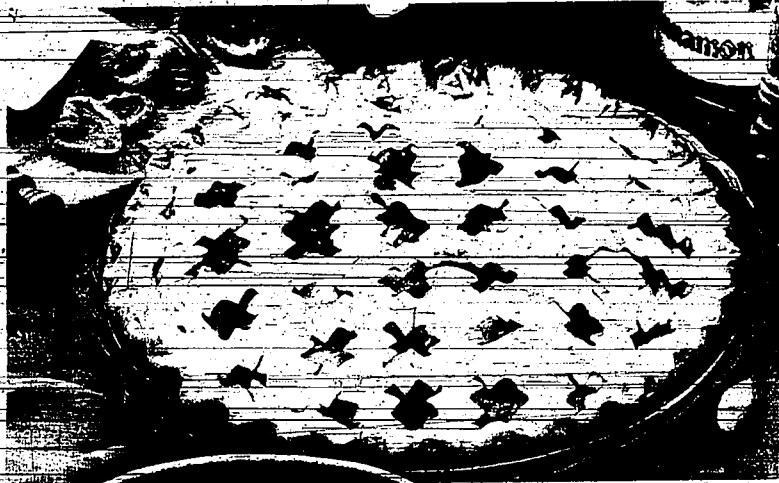
1/2 cup butter or margarine  
1 1/2 cups sliced confectioner's sugar  
2 egg whites  
2 beaten eggs  
1 (9 inch) vanilla wafer crust  
1 1/2 cups drained sweetened sliced strawberries  
2 cups fluffy cream, whipped  
Cream butter, gradually stir in confectioner's sugar. Add eggs. Beat until fluffy. Spoon into vanilla wafer crust. Spoon top four strawberries into whipped cream. Spread over butter mixture and trim with vanilla wafer crumbs. Chill six to eight hours, or until firm.

**VANILLA WAFER CRUST**  
Combine one and one-half cups fine vanilla wafer crumbs (about 40 wafers) with one-third cup melted butter or margarine. Press firmly in nine-inch pie plate and chill until set.

## Peanut Butter Pie

KATHLEEN SNODERLY

1 (10 1/2 oz.) Box 285, Jerome  
3/4 cup peanut butter  
Confectioner's sugar  
1 baked nine inch pie shell  
1 package vanilla pudding  
3 eggs, separated  
1/2 tablespoon sugar  
**Mix** peanut butter with confectioner's sugar until nearly in consistency, but still dark in color. Cover bottom of pie shell to one-fourth inch depth with peanut butter mixture, reserving enough to sprinkle on meringue.  
Make a vanilla pudding according to directions on package, adding egg yolks to mixture. Cool. Pour on top of peanut butter in pan.  
Beat egg whites very stiff and shiny, gradually adding sugar. Put on top of vanilla pudding. Crumble remaining peanut butter mixture on top. Bake at 350 degrees. Makes six to eight servings.



## Old tradition

AMERICANS have delighted in fruit pies for generations. Blessoms' barding out on fruit trees around town bring to mind the delights to come when the fruits ripen.

## Rhubarb Pie

ARLENE TEPPER

Rt. 2, Twin Falls  
4 cups rhubarb, diced (fresh or frozen)  
1 1/2 cups sugar  
3 tablespoons flour  
1 tablespoon butter  
2 eggs, well beaten  
1/2 teaspoon nutmeg  
**Beat** eggs. Add sugar, flour, butter, salt and nutmeg. Pour over rhubarb and pour all into nine-inch unbaked pie shell. Bake at 450 degrees for 15 minutes and at 350 degrees for 30 minutes.

## Oatmeal Pie

ARDITH WHEELER

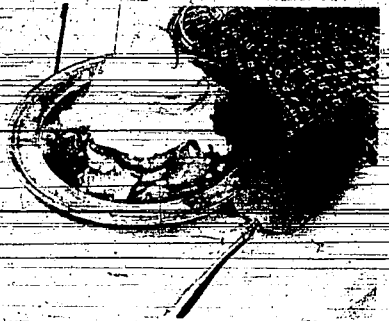
Rt. 1, Haason  
4 eggs  
2 1/2 cup white sugar  
2 1/2 cup brown sugar  
2 1/2 tablespoons butter, softened  
1 teaspoon vanilla  
1/2 cup oatmeal  
1/2 cup shredded coconut  
1/2 cup chopped pecans  
1 unbaked, eight-inch pie shell  
**Beat** the eggs and then beat in the sugar, a little at a time. Beat in the butter and vanilla. Stir in oatmeal, coconut and pecans. Pour into unbaked pie shell. Bake for 35 minutes at 375 degrees.

## Chocolate

## Walnut Cake Pie

LORI MOGENSEN

Rt. 2, Jerome  
1 cup flour  
1/2 cup white sugar  
1/2 teaspoon salt  
3/4 teaspoon soda  
1/2 cup shortening  
2 tablespoons cocoa  
1/2 cup hot water  
1/2 cup buttermilk  
1/2 teaspoon vanilla  
1 egg  
1/2 cup chopped nuts  
**Mix** ingredients in order given. Grease and flour a 10 inch skillet. Pour batter into pan and bake for 35 minutes at 350 degrees. Serve warm with whipped cream on top.



## Tasty treat

ALWAYS a summer delight is the traditional strawberry shortcake. Laddered down with fresh strawberries and a pile of whipped cream, no one could turn down this dessert.

## Pineapple Mini-Pies

MRS. JOHN R. SANDER

Skyline Mobile Park No. 58,  
Rt. 1, Twin Falls  
1 (15 1/2 oz.) can sliced pineapple  
2 1/2 cups sifted, all purpose flour  
1/2 teaspoon salt  
1/2 teaspoon grated lemon peel  
1 cup shortening  
6 tablespoons reserved pineapple syrup  
1/2 cup brown sugar  
1/4 teaspoon cinnamon  
3/4 cup sifted powdered sugar  
3 tablespoons lemon juice  
Optional topping of sour cream, whipped cream or ice cream  
**Preheat** oven to 400 degrees  
**Drain** pineapple, reserving syrup. Stir flour with salt and lemon peel. Cut in the shortening as for pastry. Add

six to six tablespoons reserved pineapple syrup, one tablespoon at a time to moisten mixture.  
**Form** into a ball. Roll out on lightly floured board to one-eighth inch thickness. Cut 16 pastry circles. Cut small holes in the center of eight pastry circles, leaving eight uncut.  
**Place** one pineapple slice on each whole pastry circle and sprinkle each with brown sugar and cinnamon. Top each with remaining pastry circles with holes. Seal edges of pastry with a fork. Bake about 12 minutes. Remove from oven.  
**Stir** together powdered sugar and lemon juice. Drizzle over pastries. If desired, serve topped with sour cream, whipped cream or ice cream. Makes eight mini-pies.

## Lemonade Pie

MRS. BERNICE RANDOLPH

430 N. Elm, Twin Falls  
Small can frozen lemonade  
1 jar sweetened condensed milk  
1 large carton frozen whipped topping  
1 (9 inch) baked pie crust or

graham cracker crust  
**Put** in a large bowl, combine thickened lemonade and condensed milk. Mix well. Fold in topping. Pour mixture into pie crust and place in refrigerator until ready to serve.

## Lemon Custard Pie

MRS. ELEANOR FUNK

Rt. 1, Burley  
1 1/4 cups white sugar  
1/4 cup butter  
3 eggs  
4 tablespoons milk  
1/2 cup juice and rind of one lemon

**Cream** sugar and butter. Add beaten egg yolks, juice and rind and milk. Beat egg whites until frothy and stir into filling. Pour into unbaked pie crust and bake 35 to 45 minutes or until set.



## Rhubarb Crunch

**MILDRED PAULSON**  
Box 177, Shoshone

1 cup sugar  
1 tablespoons flour  
4 cups diced rhubarb

Mix dry ingredients together. Add rhubarb in them until all are well mixed.

**CRUNCHY TOPPING:**  
1 cup brown sugar  
1 cup rolled oats

1 1/2 cups flour  
1/4 cup thargarine or butter

Mix the last four ingredients together until crumbly. A pastry blender works well.

Place rhubarb mixture in a large baking dish and top with crumbled mixture. Bake about 45 minutes at 375 degrees.

## Old Fashioned Apricot Cobbler

**MRS. B. FISHER**  
450 Filler Ave.  
Twin Falls

1 square butter of margarine  
1 1/2 cups sugar  
2 cups flour stirred and measured  
1 tablespoon baking powder  
1 1/2 cups milk  
1 quart canned apricots

Melt the butter in a 9 by 13 inch pan. Stir or mix together the dry ingredients and stir into melted butter along with the milk until blended.

Spread evenly in pan. Empty one quart canned apricots, including juice, over top of batter and bake 45 minutes at 350 degrees.

## Orange Egnog Sicles

**CHRISTINE TRAUHBAR**  
Rt. 3, Jerome

1 pint vanilla ice cream  
1 16 oz. can frozen orange juice concentrate, thawed  
1 egg  
1 1/2 cups milk

In a large mixer bowl combine ice cream, orange juice concentrate and egg with

electric mixer. Gradually add milk, holding constantly.

Pour about one-third cup of mixture into each of 12 three-ounce waxed paper drink cups.

When partially frozen, insert wooden sticks to serve, peel off paper wrapping. Makes 12 servings.

## Fudge Sicles

**GEORGIA L. McKEEGAN**  
Richland

**Variation I:** One package instant chocolate pudding mixed with two and one-half cups milk. Mix as directed on pudding package. Pour into molds. Freeze. Makes 12.

**Variation II:** Mix one package instant chocolate pudding, one-half cup sugar, one-half cup cream and two cups milk as directed on pudding package. Pour into molds. Freeze. Makes 12.

**Variation III:** Measure out two tablespoons instant cocoa mix, two or three tablespoons sugar, a dash of salt, a little vanilla, two eggs and two and one-half cups milk. Beat eggs and add other ingredients.

Pour into molds. Freeze. Makes 12.

**Variation IV:** Measure one quart chocolate milk, two egg yolks, one white egg, one cup sugar. Beat egg yolks and add other ingredients and stir well. Pour into molds. Freeze. Makes 18.

## Pineapple Delight

**MRS. FLORENCE**  
335 Sycamore Blvd., N.  
Twin Falls

1/2 cup milk  
1/2 pound marshmallows, large  
1 cup crushed pineapple  
1 cup whipped cream  
Melt marshmallows in milk

over low heat. Let cool. When cool, add pineapple and whipped cream. Crush graham crackers and put in bottom of dish. Add marshmallow mixture. Sprinkle graham crackers on top of salad. Put in refrigerator to set.

## Summer Sherbet

**MRS. G. E. ROBBINS**  
652 Altiras Drive  
Twin Falls

1 can evaporated milk  
1 package Kool Aid, any flavor  
2 1/2 cups sugar  
1 cup water

Pour evaporated milk into a two quart mixing bowl and

place in freezer until half frozen. Remove and beat with mixer until almost two quarts in volume.

Mix Kool Aid, sugar and water. Add slowly to milk until well mixed. Put in any convenient containers and freeze.

## Cherry Crisp

**ISSY GIBBS**  
218 Buchanan, Twin Falls

3 1/4 lb. cans sour cherries  
1 teaspoon cinnamon  
1 package white cake mix  
1 cup melted margarine or butter  
3 cups chopped walnuts

Mix cherries, sugar and cinnamon and pour into a 13 by 9 inch pan. Spread cake mix over cherries, then drizzle one-half cup melted margarine over it. Add chopped nuts on top. Bake for one hour at 325 degrees. Good with ice cream or plain.

## Peach Dessert

**MRS. ELEANOR FUNK**  
Rt. 1, Turley

1 can sliced peaches  
1 cube butter or margarine  
1 cup sugar  
1 cup milk  
1 cup self-rising flour

Melt butter in a 9 by 13 inch pan and add sliced peaches. Heat and blend mixture well.

Mix sugar, milk and flour and blend well. Pour over hot peaches. Do not stir. Batter will be very thin. Bake 45 minutes at 375 degrees or until the cake part tests done.

## Lemon Bisque

**MRS. ROBERT BALLARD**  
1006 S. Half St. W. 3rd floor  
1 (13 oz.) can evaporated milk

1 small package lemon flavored gelatin  
2 cup boiling water  
1/3 cup honey  
1/3 teaspoon salt  
3 tablespoons lemon juice  
1 package graham crackers

Dissolve gelatin in boiling water. Add honey, salt and lemon juice to gelatin and stir. Chill until slightly thickened.

While the gelatin mixture is

chilling, cool the evaporated milk and crush the graham crackers. Divide the crumbs evenly, and spread one cup evenly at bottom of a 9 by 13 inch cake pan.

When both the milk and gelatin mixtures are cooled, add the milk and mix well. Add the whip the gelatin mixture until creamy. Fold the two together and pour in cake pan. Pour the remaining one cup of cream over the top and refrigerate for two hours.

# Pickles and relishes

## Easten Dill Pickled Eggs

**MRS. LAURENCE CAMPBELL**  
Mt. View Ranch,  
Rt. 3, Jerome

2 cups cider vinegar  
1 teaspoon sugar  
5 sucralfy tablets  
1 teaspoon salt  
5 pepper 2 cloves  
1 teaspoon celery seeds  
8 hard-cooked eggs  
1 onion sliced  
1 clove garlic  
1/2 teaspoon pickling spice  
1 teaspoon caraway seeds

3 springs dill  
Combine in saucepan, vinegar, sugar, sucralfy, salt, peppercorns, cloves and celery seeds. Bring to a boil and cook over low heat for five minutes.

Strain into a quart jar. Add peeled cooked eggs, onion, garlic, pickling spices, caraway seeds and dill. Cover tightly and let pickle in refrigerator for two days before serving. Then cut each egg in half and spear with a cocktail pick. Makes 16.

## Piccalilli

**MRS. PEARL PYRON**  
Box 333, Hansen

1 quart chopped green tomatoes  
2 sweet red peppers  
2 sweet green peppers  
1/2 cup onion  
1/2 cup salt  
1 1/2 cups vinegar  
1 1/2 cups water  
2 cups firmly packed brown sugar  
1 teaspoon dry mustard  
1 teaspoon turmeric  
1 teaspoon celery seed

Chop the cabbage, tomatoes and red and green peppers and onions. Mix with the salt and let stand overnight.

The next morning, drain and press in a cloth to remove all liquid possible. Boil vinegar, water, sugar and spices five minutes. Add the chopped vegetable mixture and bring to a boil. Pour into sterilized jars and seal at once.

## Quick and Easy Sweet Pickles

**RUTH WENDT**  
Rt. 3, Rupert

Pack small whole cucumbers in a two quart jar. To each jar add:

2 cups vinegar  
2 level tablespoons salt  
1 tablespoon mixed pickling spices  
1 tablespoon alum

Fill jar with cold water. Seal in four or five weeks, open a jar as needed. Wash pickles in cold water. Salt cucumbers in half. (Cucumbers must be split or they will shrivel.) Put in a crock or jar, add two cups vinegar, let stand in the sun for two days. Stir pickles in a while and they are ready for use.

Pepper Jelly

**MRS. TED DAVIS**  
266 Bark Ave. W., Twin Falls

8 large green peppers, cut in pieces  
1 1/2 cups cider vinegar  
6 cups sugar  
1/4 cup onion  
1 bottle pectin

Few drops of green coloring

Put half of the green pepper and half the vinegar into the blender. Cover and blend until liquefied. Pour into a large saucepan. Repeat with the remaining pepper and vinegar. Add hot red pepper, sugar and salt. Bring to a boil. Turn heat and boil until it thickens when dropped from a spoon. Add a few drops of green coloring. Pour into sterilized jars and seal. Serve with chives and crackers and a touch of meal.

## Green Tomato Pickles

**MRS. BILL ALLEN**  
1893 Granada Drive, Twin Falls

Slice seven pounds green tomatoes. Cover with two cups lime and two gallons cold water. Let stand 24 hours, drain and rinse.

Use one cup plain salt (non-iodized) and cold water to cover. Let stand three hours, drain well.

Mix:

2 quarts vinegar  
9 cups sugar  
1 teaspoon celery seed  
1 tablespoon pickling spice  
1 tablespoon whole cloves  
1 tablespoon non-iodized salt

Pour over green tomatoes and let stand overnight. In the

morning, heat slowly and boil 35 minutes. Add one cup raisins and boil five minutes more. Makes eight to 10 pints.

No wardrobe is complete without at least two or three jewelry ropes. Long, short, double, triple and mix the ropes with chains, pendants, tassels and matinee.

## Pepper Jelly

White jewelry will be the big winner again this summer. The white stars in necklaces including steck collars, swishing tassels, pretty pendants and versatile ropes.

White jewelry will be the big winner again this summer. The white stars in necklaces including steck collars, swishing tassels, pretty pendants and versatile ropes.

# Wines blended for sweeter taste

(C) New York Times Service  
NEW YORK — It is all very impressive to know that certain famous wines are made

from very specific grapes grown in very specific vineyards under very specific conditions. With most of the

world's wines, nothing of the sort ever happens. They are blends.

The winemaker's experience and skills enable him to take various wines and blend them, hopefully, into a whole that is greater than its parts. This is true of some expensive wines; for example, the famous Burgundy wine, once remarked during a visit here that the champagne group was drinking was a blend of 33

wines, but it is particularly true of inexpensive wines. A fascinating example is a favorite British table wine, called Hirondele, put out by Jules K. Butler, one of the many owners of Bass, Chartrignon, the brewer's conglomerate.

When first introduced in Britain in 1961, Hirondele was a "French" wine, which meant in that case that it came from Algeria. It was no routine success; perhaps 20,000 cases were sold. Two years later, a switch was made. Same bottle, same label, same importer, but now the wine came from Austria. Within a year sales were up over 150,000 cases.

Joseph Beckmann, a British wine specialist, wrote that the English took to Hirondele because, like the Austrians, they were basically beer drinkers and, when they did choose a wine, they wanted it soft and fruity—not dry and hard like the more sophisticated French.

Meanwhile, back in Vienna, the style was changing. By Hirondele, still with its French name, was beginning to contain less and less Austrian wine and more and more

Bulgarian and Yugoslavian wine. No one really seemed to care. After all, the bottle says only "red wine."

Then, last year, the common market people in Brussels cracked down. No more shipping of wine, they said, without a certificate of origin. And no certificate unless the wine came from countries within the market area.

So back to Austria came the Bass, Chartrignon wine men. Quickly they found a wine area in the south Tyrol that they now insist can supply all Hirondele's needs and probably with a better, softer wine than they had been getting before.

Pressed by these political realities, Bass, Chartrignon shut down the Hirondele bottling plant. It is shipped to England in bulk—for several months until the new supplies were in working order. Now, once again, the British wine drinker is getting a Hirondele wine, once again, it's all Austrian wine. It costs about \$1.40 a bottle in the London shops and, according to Harry Wagoner, the British wine authority, is a quite good value for the money.

So far as can be determined, no one has ever turned up any Hirondele here in the States, but from the price and description, it would seem to be a considerable resemblance to just wines as Gallo, Inglenook and Almaden. Incidentally, some of our better jug wines seem to be getting softer and softer as the years go by. Since these wines, too, are skillfully blended, the

changes have been the result not of sun and rain but of hard-headed marketing decisions. The softer wines are more to the American taste, accustomed to cold-cold, ringer ale.

Some experts are predicting that the next big wine fad here will be Lambrusco, a vesicant, dark, slightly fizzy Italian wine that can be produced in vast quantities and sold here for around \$1.50 a bottle.

Lambrusco's only problem, aside from gaining some market acceptance, is with federal agents. Every so often a thousand cases or so get shipped back to sunny Italy by watchful government men. Why? Too much fizzy, bubbly wine, say they. Natural or natural, are labeled almost 51 centimeter bottles. If cents a bottle, it is shipped to England in bulk—for several months until the new supplies were in working order. Now, once again, the British wine drinker is getting a Hirondele wine, once again, it's all Austrian wine. It costs about \$1.40 a bottle in the London shops and, according to Harry Wagoner, the British wine authority, is a quite good value for the money.

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changes have been the result not of sun and rain but of hard-headed marketing decisions. The softer wines are more to the American taste, accustomed to cold-cold, ringer ale.

# Wine delights cooks, connoisseurs

BY AILEEN CLAIRE  
Aside from drinking wine with a variety of foods, wine is a fine ingredient in cooking.

Cooks throughout history have used wine as a seasoning and points up all 600 flavors. The alcohol in wine evaporates during the cooking process and leaves only the wine flavor as a very special seasoning.

Wine also is a tenderizer and helps soften tough meats and marinade for tenderizing, for example. It is not necessary to use expensive wine in cooking, but cheap, winifery, rough wine will do the trick. Select a wine that is sound and palatable and also is the same wine or of the same type you plan to serve with the dish that has wine in its recipe.

Dry white wines generally are more compatible with delicately flavored foods, such as chicken, fish, cream soups, and cream sauces. Best meat sauces, meat and vegetable soups are most appetizing when red wine is used.

Hain may be marinated in a red or white wine and Porto and cream sherry go well in desserts, dessert soups, and gelatin salads. Ruby Port may be used in a marinade for pork, chicken, or beef and in a sauce for pork chops, chicken liver, and chicken tongue, and game birds.

Following these ground rules an inventive cook can create a variety of foods that will please anyone's palate.

It is a mistake to be generous in the amount of wine used so the wine does not overpower the overall taste of the food. Table wine should be added to recipes slowly enough so the harsh taste of alcohol will cook away.

Porto, Sherry, Marsala and Madeira are used in small quantities when cooking and are added at the end of the cooking period so they do not lose the distinctive flavor and bouquet. Probably the wisest advice that has been given about the use of wine in cooking is: If you can't drink it, don't cook with it.

More American restaurants of all sizes and persuasions are stocking a selection of wines for their customers. Often the number of wines available on the wine list is small, perhaps four reds, four whites, two or three rosés and two or three champagnes.

Reflecting the trend, national restaurant chains in the last three years have been training waiters and waitresses in wine service and also have been adding to their wine cellars as more people want to order wine with lunch or dinner.

At this point in time, often the customer and the waiter are on equal terms as far as

their knowledge of wine is concerned, but things are getting better as everyone takes an interest in this fascinating subject.

Many restaurants offer wine by the glass, this usually is a California jug wine or a house wine that is bought in quantity. But there is French or Italian depending upon the type of restaurant.

Another happy trend is the selling of wine in the jug or house wine in a half or half-crate. These usually are less expensive than a half-bottle or bottle of wine and also mean that the choice is simple: do you want a red, white or Sangria?

One of the worst faults of wine service in 95 per cent of restaurants is the slow service. If you plan to have wine with your meal, order the wine first, ask the waiter to bring the red wine immediately to your table and open it then so it can breathe. The white wine should be placed in an ice bucket or chill or be served chilled from the refrigerated wine cabinet.

Everyone has witnessed the game some men, especially when ordering wine. This is sending the "wine back" for effect. It is proper and expected that you may refuse a wine that has gone flat, and the restaurateur recovers his cost on the bottle from the wine distributor.

However, it is unfair to

refuse a bottle just for show. You get what you pay for: an inexpensive wine needs attention but should not be looked at in the same way in a restaurant as a fine wine.

Select it for what it is. When ordering a more expensive wine in a restaurant, ask the waiter to remove the foil wrap at the neck of the bottle before she opens the bottle so you may see the cork. If the cork looks discolored and crumbly, turn the bottle down before it is opened because this is a sign the bottle has not been held properly and the wine is deteriorating because air probably has seeped through the bad cork.

Mold may appear, and this is alright if the mold does not go more than half-way down the cork. If it does, this is another sign of cork rot, usually caused by excessive humidity.

When a still wine is poured, it must be clear. There will be no muddiness, unless it is an extremely old wine, or has not been well taken care of. Clear your palate with a sip of water or by chewing a piece of bread and then sip the small amount of wine the waiter pours in your glass to see if it is palatable.

The more expensive the wine the better the quality. The wine should be the more it is necessary and expected to take the time to examine the wine closely before accepting it.

# Retailers lowering price, cutting back grape crops

(C) New York Times Service  
NEW YORK — The party is over. For the wine industry, that is.

Not that there is any depression in sight. Far from it. But as prices are coming down, wholesalers are sitting on large stocks and grape plantings are off considerably from earlier predictions.

Sherry-Lohman, Incorporated, a New York retail store that is something of a bellwether in the trade, recently issued its annual sale report. The prices on some of the higher priced wines are rather interesting.

A case of 1966 Chateau Lafite Rothschild is down from \$534 to \$374.50. Pinot d'Ancien Marechal is down from \$49 to \$316.60. Many wines in the \$2 to \$5 class are off .50 cents to a bottle.

Some retailers have already cut prices. The Sherry-Lohman and others are sure to follow suit. And when the 1971 and 1972 vintages begin to move into the market, prices should go even lower. Wine enthusiasts have the big 1973 crop to thank for the drop in prices, but simple

consumer reaction to fantastically high prices also played a part.

In California, the worst that the easy predictions of a steady expansion of just a few months ago are being drastically revised downward. Not too long ago, experts predicted a 20 per cent increase in demand for wine in this country, required new plantings of some 350,000 acres a year.

Now, according to Kiphe S. Mouton, a University of California economist, the growers are backing off. Some 34,500 acres will be planted with wine grapes in 1974, the last recently, down from about 55,000.

The biggest drop will be felt in areas that produce cheaper wine grapes. Mounting suit, although he admitted that even the regions north coast counties of Sonoma and Napa would also slow their planting pace to some extent.

Of course, it would be wrong to assume that America's wine industry is still in the dark. The chart showed consumption from 1963 through 1973 and it indicated that consumption of wine increased 100 per cent to 1.7 million gallons to 3.4 million. Only soft drinks did better. They were up 113 per cent, from 2.7 billion to 5.7 billion gallons.

four years could continue. They may not be planting as many new vines in California or France, as they thought they might a year ago, but the areas is still to be planted with grapes. And, though wine prices may drop back, no one really thinks they will ever be as low as they were ten years ago.

Wine, after all, is an agricultural product and it will always be subject to fluctuating prices. The problem was compounded in recent years by the new American enthusiasm for wine, but even without rapidly increasing demand, wine prices will vary from crop to crop.

The long-range trend for wine is still up. One indicator of this is a chart published recently by Impact, a newsletter for the wine and spirits industry. The chart showed consumption from 1963 through 1973 and it indicated that consumption of wine increased 100 per cent to 1.7 million gallons to 3.4 million. Only soft drinks did better. They were up 113 per cent, from 2.7 billion to 5.7 billion gallons.

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# Professional wine-tasting mind-boggling experience

By FRANK L. PRAL  
(C) New York Times Service  
NEW YORK — The wine-tasting as a social event has become popular in recent years.

Wines are offered, an assortment of cheeses is offered, the conversation is casual, light-hearted, and hopefully an enlightening time is had by all.

That is one kind of tasting, the kind most of us know; the kind where most people begin to learn about wine. There is another kind—the kind that ultimately determines the market value of a great deal of wine. That kind may take place in a winemaker's cellar, where the wine merchant decides how

# Americans create wine boom, beer, liquor, falling behind

(C) Chicago Sun-Times  
The wine boom continues to well, boom.

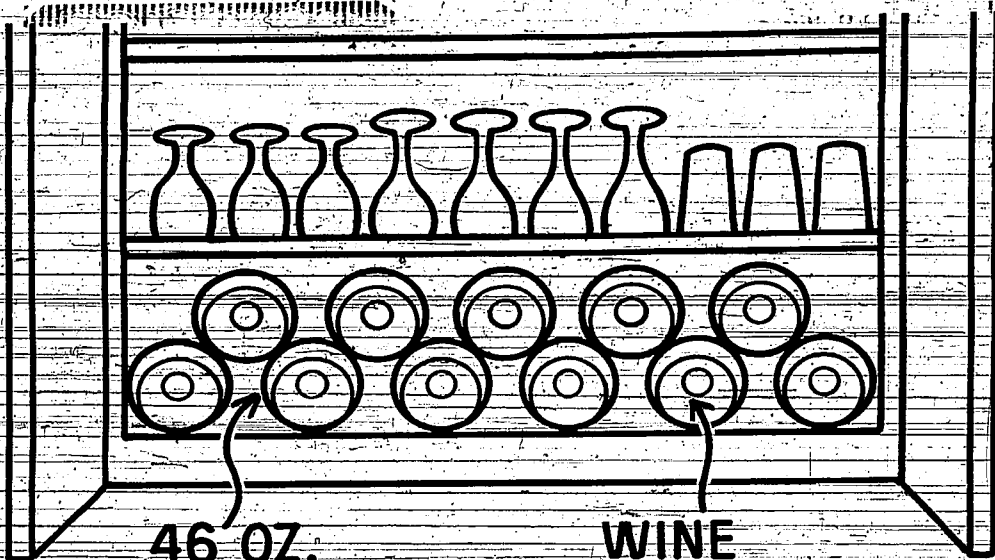
The "beer" people remain optimistic and keep praying for some warm weather, and the hard-drink guys remain convinced that the wine fad will eventually go the way of hoola hoops and Davey Crockett. But the fact is that the wine market has grown 65 per cent in this country during the last five years. And even a casual visit to your local liquor store will reveal that the retailer certainly is stocking more, and well over a variety of, wine. Most encouraging to wine

franks is that, while the burst of enthusiasm for so-called "pop" wines has somewhat abated, the desire among Americans for (A) real wines is as strong as ever. And everyone is becoming ever more knowledgeable about the good wines we're producing right in this country.

A case of this latter fact, the nation's vineyards are making an ever-increasing effort to promote and market their good, solid domestic wine. The most recent and most interesting such effort has been made by the Segrams-owned Paul Mason vineyard, located in northern California.

Currently being marketed are Mason's "winery sealed carafes," a premium wine packaged to be sold in a reusable container. Mason is offering its carafes in Burgundy and a newly introduced rose in both quart and pint sizes. The clear-glass and sculptured carafes have an easy-open top, suitable for re-sealing. And even the carafes (talas) is gone, it is a simple matter to soak off the Mason label, and you wind up with a good-looking carafe with no advertising on it—just the glass-molded words, "since 1853."





46 OZ.

JUICE CAN

WINE

BOTTLE

Simple to make wine storage

## Instant wine cellar costs nothing

An easy-to-make wine "cellar" that costs nothing to assemble is suggested by the wine growers of California.

It is made from the large (46 ounce) cans in which fruit juices are sold in all food stores. Each is a perfect size to hold a bottle. Simply remove the top of the can, leaving a smooth edge.

Then lay each can on its side, stacking one on top of another. They adjust easily to fit a kitchen cabinet, a closet, shelf or even a book shelf. Use heavy objects at the ends in much the same way as book ends hold up books.

Filled with colorful wine bottles, this "instant wine

cellar" is quite attractive. If you wish, paint the cans bright colors.

For those wines with the traditional cork closure, this is ideal storage. When the bottles are laid on their sides, the wine keeps the corks damp. If a cork dries out, air can seep into the wine causing oxidation and

possible spoilage.

Wines sealed with screw tops, as so many are these days, can be kept in the same way, although the horizontal position is not essential for them.

The fruit juice from the cans combines delightfully with all types of wine. You'll enjoy trying different flavor blends.

For instance, try California Sherry with orange juice or a pineapple-grapefruit combination; a white wine such as Sauvignon or Chablis with pineapple or apple juice; a red wine like Burgundy or a dessert wine such as Port with grape juice or a tropical fruit juice blend.

## Wine recipes tempt cooks

### Grasshopper Pie

JANA ZIMMERMAN  
Rt. 4, Rupert

- 1½ cups chocolate water
- cookie crumbs
- ¼ cup butter or margarine, melted
- 25 large marshmallows or 3 cups miniature marshmallows
- ½ cup milk
- 1½ cups chilled whipping cream
- ¼ cup creme de menthe
- 4 tablespoons white cream de cacao

Put two drops green food color. Heat oven to 350 degrees. Mix crumbs and butter in nine inch pie pan. Press firmly and evenly against bottom and sides of pan. Bake 10 minutes, cool.

Melt marshmallows with milk over low heat, stirring constantly. Chill until thickened.

In chilled bowl, beat cream until stiff. Stir in marshmallow mixture, stirring to blend.

Gradually stir in creme de menthe and creme de cacao. Add food coloring. Pour into baked crust. Chill at least four hours.

### Links and Rice

DALLAS W. ULRICH  
Rt. 1, Eden

Fry sausages in a 10 inch skillet. Remove sausages and grease. Put in two tablespoons butter or margarine. Add cooked rice. Sprinkle in soy sauce, worcestershire sauce, white wine, Kraft California Onion Dressing, salt, pepper, onion, smoke, salt and parsley. Add about two tablespoons more butter and cook on medium heat until very warm. Cut up sausages. Stir in and serve.

### Royal Catfish Almaden

MRS. CAROLYN KEMPER  
429 Fifth Ave. N.,  
Twin Falls

- 4 catfish filets
- ½ cup cooking oil
- ½ cup flour
- ½ cup yellow corn meal
- juice of ½ lemon
- 2½ cut—Almaden Mountain White Chablis

salt  
pepper  
nonodisium glutamate  
Mix flour and corn meal together and roll the damp fish filets in the mixture. Cook in oil for three minutes on each side, or until brown. Remove fish. Drain most of the oil from the pan.

Add lemon juice, wine, salt, pepper and more sodium glutamate. Stir and simmer. Add fish and cook for one minute on each side. Serve with rice.



# Heat eases ear infection



Dear Dr. Thosteson: What causes ear infection and what is a simple remedy to make one more comfortable until you can get to a doctor? I have two small boys who get such infections. The doctor tells us to bring them in, but they do plenty of suffering before they get there. — Mrs. R. F.

It can be as painful to watch a child suffer as it is for the child, I think.

I won't pin ear infections down to any single cause, because there can be different ones, but the most common source is infection originating in the throat or nasopharynx (back of the throat). This quite commonly means infection in enlarged tonsils or adenoids.

The infection reaches the ear through the small Eustachian tube which runs from the throat to the middle ear. In turn, the infection can cause fluid formation in the middle ear (called serous otitis). There may be pus formation in the ear.

Pressure builds up and the ear drum is red and bulging, and that is when the pain comes. And stays.

Quite aside from the pain, this condition can damage hearing permanently, so it should be treated at the earliest possible moment. In some instances, not treated, the ear drum may burst or puncture, and while this will relieve the pressure and the pain, damage to the hearing is the long-term risk.

For home treatment until you can get the youngster to the doctor there isn't a great deal you can do. Applying heat to the ear is about all other than giving aspirin or its equivalent, which should be done.

Heat can be applied either with a hot water bottle or by warm drops in the ear canal. Sweet oil or a preparation called Auragan can be warmed in a teaspoon and several drops put into the ear canal with the youngster lying on his side. Warm — but naturally not hot enough to burn.

The pain of serous otitis is relieved promptly when the

of natural vitamin E. The man who sells the natural vitamins told me the synthetic is like using a "fake product" without the main ingredients. Please don't give me a middle of the road answer. — M. L.

Vitamins are definite chemical substances, and how they are derived doesn't matter. As you've noted, the price is quite different, but the vitamin is not.

## Your Good Health

by Dr. George C. Thosteson, M.D.

Dr. Thosteson is happy to receive readers' questions, and whenever possible uses them in his column. However, due to the great volume of mail received daily, he regrets he cannot answer letters individually.

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Dear Dr. Thosteson: When I was a child, we children used to like to peel the bark from sassafras and suck on / the branch. My daughter tells me this is not good, but my mother says it makes a refreshing drink. Would you comment? — M. G.

I presume that youngsters are still chewing on sassafras, sometimes the roots, but I don't say this to the population from the country to the city has changed that somewhat.

Likewise, some folks brew sassafras tea.

And — does your daughter know this? — root beer is made from sassafras root. Sassafras may be mildly narcotic, but I don't know of any harm healthwise.

Dear Dr. Thosteson: I take vitamin E and can buy synthetic for about half the cost

of natural vitamin E. The man who sells the natural vitamins told me the synthetic is like using a "fake product" without the main ingredients. Please don't give me a middle of the road answer. — M. L.

HOUSEHOLD HINTS  
By United Press International  
Spring fix-up and clean-up time is a good time to review safe-ladder-climbing rules before you start climbing. The practices affecting the scene for accidents, according to the American Ladder Institute, include: climbing — and/or overreaching — back causes a shift that could land you in the hospital — or worse.

## No Name Raisin Pie

BETTIE WINTERHOLLER

- Rt. 4, Box 22, Jerome
- 1 cup raisins
- 4 cup sugar
- 3 eggs
- 1 1/2 cups flour
- 1/2 cup walnuts
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/2 cube butter or margarine

Cook raisins in saucepan and drain. While they cook, mix egg yolks, flour and milk. After draining raisins, add this mixture and cook until thickened. Add nuts, vanilla and butter. Cool and fill nine inch baked pie shell. Top with meringue and brown.

## Vinegar Pie

MRS. FRED DOREMUS

- Meridian
- Boll one-half cup vinegar and two cups of water together.
- Mix one cup sugar, pinch of salt, four tablespoons of flour and two beaten egg yolks together. Add water and

vinegar slowly. Cook until thick. Add one teaspoon lemon extract and one teaspoon butter.

Pour into a baked crust. Top with meringue made from two egg whites and brown in a slow oven.

## Pumpkin Pie-Ice Cream

MARTHA ISSAK

- Rt. 1, Troy, Minn.
- 1/2 cup honey or brown sugar
- 1/2 cup canned or cooked mashed pumpkin
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- Dash of cloves and nutmeg

1/2 teaspoon salt  
1 quart vanilla ice cream  
1/2 cup broken nuts  
Combine — honey, pumpkin, spices and salt. Bring to a boil, stirring constantly. Cool, beat into softened vanilla ice cream. Add nuts and freeze. May be put into graham cracker crust.

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## Grandma's Chili Sauce

**EDNA BESSETTE**  
157 N. Washington, Twin Falls  
20 ripe tomatoes, sliced  
3 medium onions  
3 green peppers  
8 stalks celery  
1 garlic cloves, sliced  
Chop all above ingredients  
fine and heat over hot fire.  
Mix:  
1 and one third cups vinegar

1 cup white sugar  
1/2 cup brown sugar  
1 teaspoon dry mustard  
1 teaspoon allspice  
4 mashed chili peppers  
1 tablespoon salt  
1 teaspoon black pepper  
Add to tomato mixture and  
cook slowly until thick. Place  
in hot jars and seal. Makes five  
to six pints.

## Hamburger Humbug Delight

**BECKIE MERRITT**  
813 East Ave. D, Jerome  
1 1/2 pounds hamburger  
16 oz. can corn  
1 package frozen egg noodles  
6c one package dry noodles  
12 oz. can tomato sauce

Brown hamburger and onion.  
Add tomato sauce. Boil noodles  
until cooked and drain.  
Combine all ingredients. Stir  
until thick and hot. Serves six.

## Six Can Casserole

**ALFIE FOLLARD**  
Rt. 2, Box 51  
Klamberly  
1 small can evaporated milk  
1 can chicken and rice soup  
1 can mushroom bits and  
pieces  
1 can cream of mushroom  
soup  
1 can boned chicken  
1 large can chow mein

noodles.  
Broken potato chips  
Mix milk with the cream of  
mushroom soup slowly. Add  
the chicken and rice soup,  
chicken and mushroom. Mix  
well. Stir in chow mein noodles.  
Bake 45 minutes at 350 degrees.  
Left over chicken can be used  
instead of the canned chicken.  
Serves four.

## Southern

## Frankfurter

## Dinner

**MRS. PEARL CAMPBELL**  
Rt. 3, Box 56, Jerome  
3/4 cup chopped onion  
1 1/2 cup chopped green  
peppers  
2 1/2 cups tomatoes  
Salt and pepper  
5 to 6 frankfurters, sliced  
Cook onion and green pepper  
in a small amount of hot fat  
until golden. Add remaining  
ingredients. Heat through.  
Pour into a greased two quart  
baking dish. Cover with crusty  
corn bread. Toppling. Bake at 425  
degrees 30 minutes.  
**TOPPING**  
Use half of a corn bread mix  
or half of a favorite corn bread  
recipe.

## Book features

## Idaho's history

**SAN FRANCISCO (UPI)** —  
There is almost no limit to the  
amount of work man will  
perform in order to take  
precious metals out of the  
ground.  
For this reason there are  
hundreds of stunning  
photographic possibilities in  
the ghost towns left when the  
ore runs out.  
Wayne Sparling has taken  
full advantage of these in  
"Southern Idaho — Ghost  
Towns," recently published by  
Caton Publishing Co., LTD., of  
Caldwell, (43.95).

Sparling, a heavy equipment  
mechanic with the U. S. Forest  
Service, tells the stories of  
dozens of these ghost towns,  
almost all of them old mining  
camps, and concentrates on  
the machinery and heavy  
equipment that was lugged  
across steep mountains and  
through steep canyons to  
enable men to get the gold and  
silver out of Idaho's  
mountains.

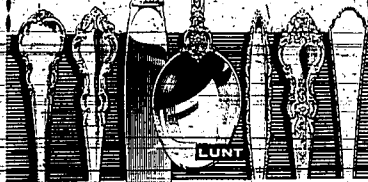
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# Sterling

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## Pineapple Cheese Salad

**BELINDA CHRISTOPHERSON**  
598 Jefferson St., Twin Falls  
Dissolve one three-ounce

package lemon flavored  
gelatin in one cup very hot  
water. Cool. When it begins to  
set, fold in:  
1 cup grated cheese  
1 can crushed pineapple  
1 cup cream, whipped  
1 cup salad dressing or  
mayonnaise  
1 pound small marshmallows,  
Put mixture in a large  
shallow glass dish or pan.  
When almost set, top with one  
three ounce package of any  
flavor red, retatin made  
according to package  
directions, pouring it over the  
molded salad when cool. Chill  
overnight.

## Recipes

## Green Taco Sauce

**MRS. EUGENE STACEY**  
663 Alturas Drive,  
Twin Falls  
4 cups green tomatoes  
3 green chili peppers, seeded  
(seeds may be left for hotter  
sauce)  
2 cloves garlic  
2 medium onions  
1 teaspoon salt  
1 teaspoon oregano leaves,  
crushed  
1 teaspoon chili powder

just a whisper of cinnamon  
and turmeric  
3 tablespoons vinegar  
Grind vegetables with fine  
blade of food chopper or chop  
pieces using fork and  
heat and simmer 45 minutes.  
Put in jars and tighten lids.  
Process in boiling water bath  
15 minutes. Makes about two  
pints.



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## APRIL 29 THROUGH MAY 5



## EDDIE SEALS JOE GRANT

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excellent musicians. Many  
people will remember Eddie  
and Joe as original members  
of "The Cut-Ups" and the  
Harper Valley P.T.A.



### Sugar Plum Pudding Cake

ANNA MCCONNELL,  
706 Fillmore St., Twin Falls  
1 cup white sugar  
1/4 cup brown sugar  
3/4 cup melted butter  
2 eggs, beaten  
2 1/2 cups sifted flour  
2 teaspoons cinnamon  
1 teaspoon nutmeg  
1 teaspoon soda  
1/2 teaspoon baking powder  
1 cup buttermilk  
1 cup prunes, cooked and chopped  
Use fresh or frozen prunes or

plums. Mix by hand in three parts, adding flour in three parts with buttermilk, beating well between additions. Beat until smooth. Fold in prunes. Pour in greased 8-ounce pan and bake 40 minutes at 325 degrees. Two loaf pans may be used. Sauce

Boil together for one minute, one cup sugar, one-half cup butter and one-half cup buttermilk. Add one teaspoon vanilla and beat until creamy. Pour over warm cake.

### Carrot Cake

MRS. CHARLES LOGSTON

Box 516, Filer  
2 cups sugar  
1 1/2 cups salad oil  
4 eggs  
1 cup applesauce  
2 1/4 cups flour  
1 teaspoon soda  
1 teaspoon vanilla  
1 teaspoon cinnamon  
2 cups shredded carrots  
1/2 cup nuts  
1/2 teaspoon salt  
Cream sugar, salad oil and add eggs one at a time. Add applesauce. Sift flour with salt, cinnamon and soda. Add to batter, mix well. Add carrots and vanilla. Bake at 350 degrees for one hour.

**CREAM CHEESE FROSTING**  
3 (1 oz.) packages cream cheese

1/2 cup butter or margarine  
1/2 cup powdered sugar  
1/2 teaspoon vanilla  
1/2 cup walnuts  
Cream cheese and butter. Add sugar, vanilla and nuts. Spread on cool cake. This makes a moist cake. Keeps well frozen.

Drizzle with one cup melted butter. Bake at 350 degrees for one hour.

Serve hot or cold, plain or with whipped cream or ice cream.

Any combination of two fruits desired may be used, but if pie filling is not used for one of them, two tablespoons cornstarch must be mixed with the first fruit added.

### Dump Cake

IDA TERRILL  
E. O. Box 26, Jerome  
Butter nine-by-nine by two-inch cake pan. Dump one can cherry pie filling in the pan and spread evenly. Then add one can crushed pineapple and top it with a package of white cake mix, added dry. Spread out evenly.  
Sprinkle one cup coconut and one cup nuts over the top.

### Mayonnaise Cake

MRS. FRED DOREMUS  
Meridian

2 cups flour  
1 cup sugar  
3 tablespoons cocoa  
2 teaspoons soda  
Sift—the above ingredients,

together several times and then add:

1 cup mayonnaise  
1/2 cup cold water  
Mix well. Bake in two layers in a 350 degree oven for 35 to 40 minutes.

### Cherry Streusel Cake

MARY MULDER

Rt. 2, Wendell

1 cup plus two tablespoons butter or margarine  
1 and one-third cups sugar  
2 eggs  
2 and one-third cups flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 large can cherry pie filling  
1 cream one cup butter and one cup sugar until light and fluffy. Add eggs. Beat. Sift two cups flour, baking powder and

salt. Add gradually to creamed mixture. Continue to beat until light. Spread three-fourths of the mixture in a greased by 13 inch pan.

Spread pie filling over batter. Drop remaining batter over filling. Spread out with a little blunt remaining butter, sugar and flour and sprinkle evenly over batter. Bake at 375 degrees for 45 minutes. Cool in pan. Cut into squares.

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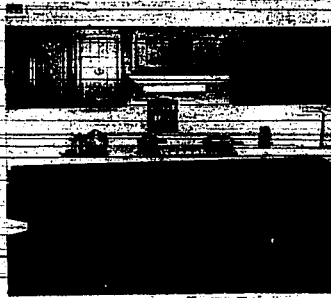
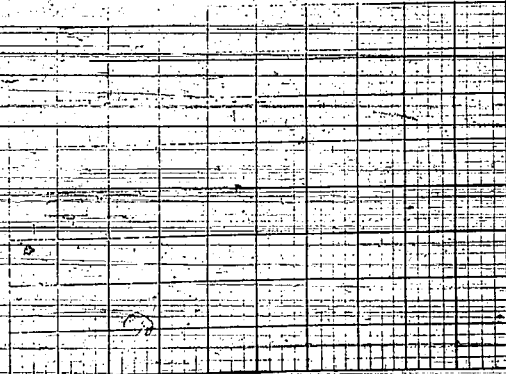
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## Let Us Design Your Kitchen, FREE!!

### Measuring A Typical Kitchen

Draw an outline of the kitchen. You may wish to use a ruler for neat lines, but a freehand sketch is adequate. At this point, your main objective is accurate measurements!

- Measure everything in inches. THIS IS AN ABSOLUTE MUST!
- Draw the Sink at the top of the page.
- Start measuring from a corner and work in sequence around the room until you have returned to starting point.
- Measure all around the room of the same height; a few inches above the existing countertop is best.
- Always measure outside of window and door casings. Be sure to make note of casing width.
- Note ceiling height.



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## Frosted Fruit Salad

ARDITH V. WHEELER,

- Rt. 1, Hansen
- 1 envelope plain gelatin
- 1 cup cold water
- 1 cup strained fresh orange juice
- 1 cup Dr. Pepper
- 1 cup canned crushed pineapple, drained
- 1 cup fresh cut-up seeded orange sections with white membrane and pith removed
- 1 cup pitted dark cherries, drained

- 3/4 oz. cream cheese
- 3 tablespoons lemon juice
- 1/4 tsp. gelatin in cold water
- 1 beat orange juice, add gelatin and stir until dissolved. Add Dr. Pepper and blend. Cool until very thick. Stir in the fruits. Turn into a mold and chill until set. Turn out on chilled serving dish and frost with cream cheese softened to spreadable consistency and mixed with lemon juice. Serves 8.

## Garden Salad

VERA STAPELMAN

- 506 HSL, Rupert
- 8 cups shredded cabbage
- 2 carrots, shredded
- 1 green pepper, cut in thin strips
- 1/2 cup chopped onion
- 1/2 cup cold water
- 1 envelope unflavored gelatin
- Two-thirds cup sugar
- Two-thirds cup vinegar
- 2 teaspoons celery seed
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- Two-thirds cup salad oil
- Mix shredded cabbage,

- carrots, green pepper, onion and pineapple with the one-half cup vinegar. Chill.
- Soften gelatin in one-fourth cup cold water. Mix sugar, vinegar, celery seeds, salt and pepper. In saucepan bring to a boil. Stir in softened gelatin. Cool until slightly thickened. Beat well, gradually beating in salad oil.
- Drain vegetables. Pour dressing over top. Mix lightly until all vegetables are coated with dressing. May be served immediately or store in refrigerator. Stir just before serving. Serves eight.

## Creamy Fruit Salad

JEAN M. HALVERSON

- 8125 Fillmore, Jerome
- 1 can (4 3/4 oz.) fruit cocktail, drained
- 2 bananas, peeled and sliced crosswise
- 1 small unpared apple, diced
- 1/2 cup seedless green grapes, halved
- 5 maraschino cherries, halved
- 1 cup miniature marshmallows
- 1/2 cup whipped cream
- 1/2 cup strawberries

- 1 large bowl, combine fruit cocktail, bananas, apple, grapes, cherries and marshmallows. Fold in whipped cream and refrigerate. Just before serving, garnish salad with strawberries. Serves four to six.

## Beans N' Kraut

### Relish

MRS. MARY KEITH

- 1011 N. Buchanan, Jerome
- 27 oz. sauerkraut, drained
- 1/2 cup onion, sliced
- 1/2 cup diced celery
- 1/2 cup diced green pepper
- 1/2 cup diced onion
- 2 oz. jar pimiento, drained and sliced
- 1/2 oz. can cut green beans, drained
- 1/2 teaspoon vinegar
- 1 teaspoon celery salt
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

- Combine all ingredients in a large bowl. Mix well. Cover tightly and refrigerate 24 hours. Keeps well covered and refrigerated. Makes 20 relish servings.

## Melon Salad With Crab

GERALYN ESPIE

- Box 216, Hansen
- 1 pound crab, fresh or canned
- 1 cup pitted fresh cherries
- 1 cup cantaloupe balls
- 1 cup watermelon balls
- 1 small melon, Persian, crenshaw or casaba
- 1 (13 1/2 oz.) can pineapple chunks, drained and each chunk cut in half
- Lettuce leaves and celery dressing

- Fill lettuce leaves with salad which has been tossed with the dressing. Chill crab and all fruits before mixing.
- CELERY SEED DRESSING
- 1/2 teaspoon salt
- 1 teaspoon dry mustard
- 3 drops tobacco sauce
- 1 teaspoon celery seed
- 1 tablespoon honey
- 1/2 cup wine vinegar
- 1 cup salad oil
- 1/2 teaspoon grated onion
- Combine all ingredients and beat with mixer until well blended and thick.

## Hong Kong Crab Meat Salad

MRS. L. C. CARDWELL

- 420 Oregon St., Gooding
- 2 cups diced celery
- 1 can bean sprouts, drained
- 2 cups crab meat
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 1/2 teaspoons soy sauce
- 1/4 cup mayonnaise
- lettuce, paprika and fresh parsley for garnish

- Place all ingredients except lettuce and garnish in a bowl. Toss lightly. Set in lettuce and garnish with a dash of paprika and sprig of fresh parsley. Yields six to eight servings.

## Bunny Salad

ELSIE YODER

- 2151 Geneva St., Twin Falls
- 4 large raw carrots, scraped and washed
- 1/2 cup seedless raisins
- 1/2 cup peanuts
- 1 tablespoon lemon juice
- 1 cup dairy sour cream
- 4 lettuce leaves
- Grate carrots into large bowl. Use the medium sized side of the grater. Add the raisins, peanuts and lemon juice. Mix well. Stir in the sour cream. Put a heaping tablespoon of salad on a crisp lettuce leaf for each serving. Make 40 servings.

## Mom's Bleu Cheese Dressing

MRS. WILLIAM R. HILL

- Rt. 4, Box 211, Jerome
- 1 pint buttermilk
- 1 pint mayonnaise
- 2 oz. cream cheese
- 1 teaspoon monosodium glutamate
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion salt
- Mix in serving bowl with beaters at slow speed until mixed. Mix well. Add one-half pound blue cheese crumbled in small pieces. Fold in carefully. Store in refrigerator.

## Wheat Salad

MRS. WILFRED GEBAUER

- Box 41, R-1, Paul
- 2 cups cooked whole wheat
- 2 cups drained pineapple chunks
- 2 cups diced celery
- 1 cup chopped pecans
- Whipped cream
- Wash and cook wheat until tender. Do not overcook. If using a pressure cooker, it takes about 20 minutes. Drain off any liquid and cool a few minutes. Add remaining ingredients and enough whipped cream to thicken and coat. Chill.

## Shrimp Gelatin Salad

MARY E. PAULS

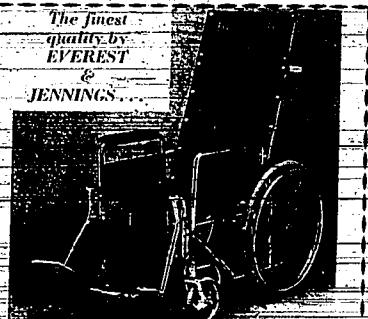
- Heritage Manor, Twin Falls
- 2 packages lemon flavored gelatin
- 3/4 cups boiling water
- 2 tablespoons vinegar
- 1/2 teaspoon salt
- 1 can shrimp
- 1 cup chopped celery

- 2 tablespoons pimiento
- 1 tablespoon chopped onion
- 1/2 cup salad dressing
- Dissolve gelatin in hot water, stirring until dissolved. Add vinegar and salt. When thickened, add remaining ingredients and continue chilling until set.



## Potato salad

IDAHOANS should enjoy this salad. Potatoes need not be reserved for use as a meal accompaniment, but can serve well as a salad or main dish for a good-tasting summer meal.



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### Sour Cream Corn

**ARDITH V. WHEELER**  
 Rt. 1, Hansen  
 1 medium onion, chopped  
 1 small green pepper, seeded  
 and chopped  
 2 tablespoons margarine  
 1 can cream style corn, 1-lb. size  
 1 can, whole kernel corn, 12 oz. size  
 2 tsp. pimentos, drained and chopped, 4 oz. size

### Frosted Cauliflower

**MRS. LEONARD BENNISON**  
 Box 74, Shoshone  
 1 medium head cauliflower, 1/2 medium salt  
 1/2 cup salad dressing  
 2 teaspoons prepared mustard  
 3/4 cup grated cheese  
 Cook whole head of cauliflower, salt added, until tender — 15 to 20 minutes. Drain. Mix salad dressing and mustard. Spread over cauliflower. Sprinkle with cheese. Bake at 350 degrees until lightly browned. Serves six to eight.

### Fried Rosemary Parsnips

**MRS. RENA JOHNSTON**  
 245 4th Ave. E., Twin Falls  
 1 pound parsnips, about 1 pound  
 1/2 inch boiling water in pan  
 1 teaspoon salt  
 2 eggs, beaten  
 1 cup fine dry bread crumbs  
 1/2 teaspoon salt  
 1/2 teaspoon crumbled rosemary leaves  
 1/2 tsp shortening  
 Wash, pare and cut parsnips into lengthwise slices about one-eighth inch thick. Place in sauce pan with next two ingredients. Cover and cook until almost tender. Carefully remove parsnips from pan, careful not to break slices.  
 Dip into beaten eggs; then into bread crumbs mixed with the one-half teaspoon salt and the rosemary.  
 Brown on both sides in hot shortening. Serves six.

When climbing an extension ladder — or descending — maintain a firm grip at all times and step on the center of the rungs. Use both hands, and climb hand-over-hand, grasping the steps or rungs. Never grasp the side rails for climbing purposes.

Do not mount a ladder from the side, but rather start your climb from the bottom at dead center. Never climb from one ladder onto another.

1 cup sour cream  
 1 teaspoon cornstarch  
 1 teaspoon salt  
 1/2 teaspoon pepper

Scatter the onion, slice green pepper in 1/2" margarine over moderate heat until onion is golden. Do not brown it. Add corn and chopped pimentos. Blend.

Combine sour cream with cornstarch, salt and pepper. Stir into corn mixture. Pour all into a shallow buttered glass baking dish. Bake at 350 degrees until lightly browned. Serves six to eight.

### Fried Squash Bloom

**VENA WAGGONER**  
 Rt. 2, Ellar

Pick male blooms only. Do not pick the ones with a squash setting on behind the bloom. Pinch off stems and open bloom — and wash. Drain thoroughly.

Beat one or two eggs, depending on amount of blooms. Dip squash blooms in egg and then in flour. Fry like an omelet, browning on each side. Add salt and pepper to taste. May be fried and frozen for use later.

### Asparagus Croquettes

**MRS. DOROTHY L. NEWBERRY**  
 1510 Oriental Ave., Burley  
 1 1/2 cups canned asparagus  
 1 teaspoon salt  
 4 tablespoons flour  
 2 tablespoons water  
 1/2 cup cracker crumbs  
 1 cup milk, scalded  
 3 tablespoons butter or margarine  
 3 hard boiled eggs, chopped

1 egg, slightly beaten  
 Combine flour, milk, butter and salt. Cook over hot water until thick and smooth. Add asparagus, and chopped eggs. Mix quickly and lightly. Chill. Form into balls. Roll lightly in cracker crumbs. Dip in beaten egg which has been diluted with water. Roll in cracker crumbs. Fry in deep fat at 390 degrees until brown.

### Glazed Carrots

**RAMONA ETCHECO**  
 1829 Clifton Dr., Twin Falls  
 2 bunches small carrots  
 1/2 cup sugar  
 1 teaspoon salt  
 1 tablespoon lemon juice  
 1/4 cup water

2 tablespoons butter or margarine  
 Scrape carrots, cut in fourths lengthwise and place in a heavy skillet. Add remaining ingredients. Cover. Cook over low heat, turning often, until tender and glazed. Serves six.

### Fried Cabbage

**MRS. CLYDE JOHNSON**  
 Rt. 1, Hansen  
 4 slices bacon  
 1 cup cut up cabbage  
 1 small piece of onion  
 3 carrots, sliced thin

Cut bacon into small pieces. Let simmer, add sliced carrots, onion and the cabbage. Add one-fourth cup of water. If it simmers dry before carrots and onion are done

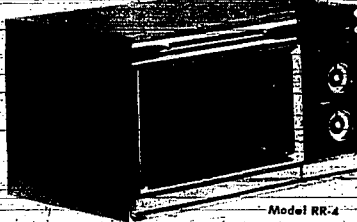
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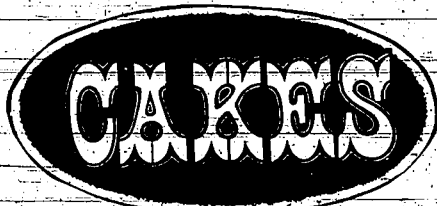
# Blacker

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### Feather-Cake

**MRS. MABEL HILLS**  
Rt. 4, Azusa  
1 1/2 cups flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
One-third cup shortening  
1 teaspoon cream-of-tartar  
1 cup white corn syrup  
2 eggs, separated  
One-third cup milk  
1 teaspoon vanilla  
Sift flour and baking powder

### Chocolate Temptation

**MRS. ED MORRIS**  
Rt. 2, Gooding  
Sift one cup flour, two teaspoons baking powder, and 1/2 teaspoon salt; three-fourths cup sugar and two tablespoons cocoa.  
Add one-half cup milk, one teaspoon vanilla and two tablespoons melted shortening.

### Plain-Fruit-Cake

**MRS. LUTHER JOHNSON**  
Rt. 1, Hansen  
2 cups flour  
1 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 eggs  
1 cup milk  
1/4 cup butter or margarine  
1 cup candied fruit  
1 small jar maraschino cherries

### Popcorn Cake

**MRS. RALPH SIMMONS**  
Box 108, Hamden  
1 (16 oz.) package gumdrops small or large ones cut in fourths  
1/2 cup popped popcorn  
1 (16 oz.) package peanuts or half peanuts and half cashews  
1 (12 oz.) package marshmallows  
1 cube butter  
Melt butter and marshmallows in double boiler. Pour over popcorn and nuts. Press into two cake pans.

### Date-Nut-Torte

**BEATRICE MACKIN**  
Halley  
4 eggs  
1 cup sugar  
1 cup fine bread crumbs  
1 teaspoon baking powder  
2 cups finely cut pitted dates  
1 cup chopped walnuts  
Beat eggs thoroughly. Add sugar gradually. Stir in bread crumbs and baking powder. Add dates and nuts. Spread in a well greased nine inch square pan. Bake at 350 degrees for about 30 to 35 minutes. Do not overbake. Mixture should still be gooey when it is done. Garnish each serving with a cherry with a lemon. Makes about 12 servings.

Mix. Stir in date. 1 cup nut meats.  
Pour into greased cake pan. Sprinkle with a mixture of one cup brown sugar and one-fourth cup cocoa. Pour one and one-half cups hot water over all. Bake at 350 degrees for 45 minutes.

1 cup applesauce  
1 teaspoon cloves  
2 teaspoons cinnamon  
1 teaspoon nutmeg  
1 cup raisins  
Mix margarine, sugar, eggs, salt, and milk. Add flour, sugar, baking powder and mix together. Gradually add fruits and spices. Bake 45 minutes at 350 degrees.

### Lemon Cake

**TAMMY SUMMERS**  
1013 N. Lincoln, Twin Falls  
1 package lemon cake mix  
1 package lemon flavored gelatin  
4 eggs  
1 cup salad oil  
1/2 cup water  
Beat all ingredients together for five minutes. Pour and

grease pan. Bake for 35 to 40 minutes at 350 degrees.  
FROSTING  
One-third cup lemon juice  
2 cups powdered sugar  
Mix together and pour over cake which has been placed with a fork all over. Put on the frosting as soon as the cake comes out of the oven.

### Strawberry Cake

**MRS. M. SWAINSTON**  
Rt. 4, Box 205, Jefferson  
1 package white cake mix  
1 cup cooking oil  
1 cup frozen strawberries  
1 cup coconut  
1 cup pecans  
1 egg  
1 box strawberry flavored gelatin  
1 cup milk  
Beat ingredients with mixer at medium speed. Bake in

three-layer pans or in a loaf pan at 350 degrees about 30 minutes or until it tests done.  
FROSTING  
1 (1 lb.) box confectioner's sugar  
1 stick margarine  
2 cup drained strawberries  
1 cup coconut  
1 cup pecans  
Mix and cream sugar, margarine and strawberries. Then add coconut and pecans.



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### Turkey Burger Casserole

**MARCIA MARTIN**  
600 W. Fifth, Jerome  
2 pounds turkey burger  
2 eggs  
8 oz. chicken bouillon  
8 to 10 slices dried bread, finely crumbled  
1 can cream-of-chicken soup  
Season meat to taste with salt, pepper, and onion. Add eggs and chicken bouillon. Stir well. Add fine bread crumbs until mixture is dry. Form meat into balls and roll in flour. Let stand for 30 minutes.  
Brown on all sides in hot oil. Place in large casserole. Make white gravy with chicken soup and milk. Completely cover meat balls and cover. Bake one and one-half hours at 350

### Tuna Jackstraw Casserole

degrees. Serves 8 to 10. Serve with mashed potatoes or rice.

**Cheddarburger**  
**MRS. DOROTHY I. NEWBERRY**  
1510 Oriental Ave., Burley  
1 pound ground beef  
1 medium onion, chopped  
1 can cream-of-mushroom soup  
1 can cheddar cheese soup  
1/2 cup water  
1/2 medium boiled potatoes  
In a skillet, brown beef and onion until done and tender. Pour off fat. Stir in soups and water. Add potatoes. Heat, stir occasionally. Garnish with tomato wedges and parsley if desired. Makes six one cup servings.

**ROSE LITZINGER**  
Box 74, Halley  
1 (4 oz.) can shoestring potatoes  
1 can cream-of-mushroom soup  
1 can tuna, drained  
1 (6 oz.) can evaporated milk  
1 (3 oz.) can sliced mushrooms, drained  
1/2 cup chopped onions  
Reserve one cup of potatoes for topping. Combine remaining potatoes with other ingredients. Pour into one and one-half quart casserole. Arrange reserved potatoes on top. Bake uncovered at 350 degrees 20 to 35 minutes. Makes four to six servings.

# Candy

## Chocolate Covered Easter Eggs

MARILYN SCHRADER

- 911 Milner, Buhl  
 1 cup mashed potatoes  
 1 (1 1/2 oz.) package flaked coconut  
 1/2 cups powdered sugar, one pound  
 1 teaspoon almond extract  
 Combine the above ingredients. Drop shaping spoons on waxed paper. Roll into egg shapes and refrigerate for one hour. Dip into hot coating mixture.  
 COATING

- 2 tablespoons soft butter  
 2 tablespoons corn syrup  
 3 tablespoons water  
 1 1/2 oz. package semi-sweet chocolate  
 Heat ingredients in double boiler for five minutes. Mix until smooth, being careful not to let chocolate too hot. Keep mixture over hot water while dipping candy. Place dipped egg on waxed paper and refrigerate to set. Can decorate with frosting or small Easter bunnies, etc.

## Buttermilk Pralines

ARDITH V. WHEELER  
 Rt. 1, Hansch

- 2 cups sugar  
 1 cup buttermilk  
 1 teaspoon soda  
 1 tablespoon light corn syrup  
 1 1/2 cups chopped pecans

- 1 tablespoon vanilla  
 Combine sugar, buttermilk, soda and syrup in a saucepan. Over moderate heat, cook to soft ball stage (234 to 240 degrees). Remove from heat. Add pecans, vanilla and butter. Stir until butter has melted. Cool until mixture begins to thicken. Drop by spoonful onto sheets of waxed paper. Watch closely. Once it has been taken from the stove and has had butter stirred in, it usually thickens very fast.

## Caramel Apples

MRS. NORM HILBERT

- 384 Nottingham, Twin Falls  
 1 cup sugar  
 1/2 cup white corn syrup  
 1 can sweetened condensed milk  
 1/2 teaspoon salt  
 Combine all ingredients in a heavy pan. Cook slowly, stirring constantly. Cook to soft ball stage, 230 degrees. Set off from heat and let stand two or three minutes.

- Dip apples, swirl to set and put on cookie sheet which has been covered with powdered sugar.

## See's Fudge

DARCEE MAULDIN

- 12 E. Ave. B, Jerome  
 4 1/2 cups sugar  
 2 packages chocolate chips  
 1 large can milk  
 1/2 pound butter or margarine  
 1 teaspoon vanilla  
 Dash salt  
 Chopped walnuts  
 1 (8 oz.) jar marshmallow creme  
 Place sugar and milk in heavy sauce pan. Boil 10 minutes at a rapid boil to soft ball stage. Place chips, marshmallow creme, butter, vanilla, salt and nuts in a large bowl.  
 After sugar and milk have cooked, pour over all ingredients and boil well. Pour into well greased cookie sheet or large pan. Chill.

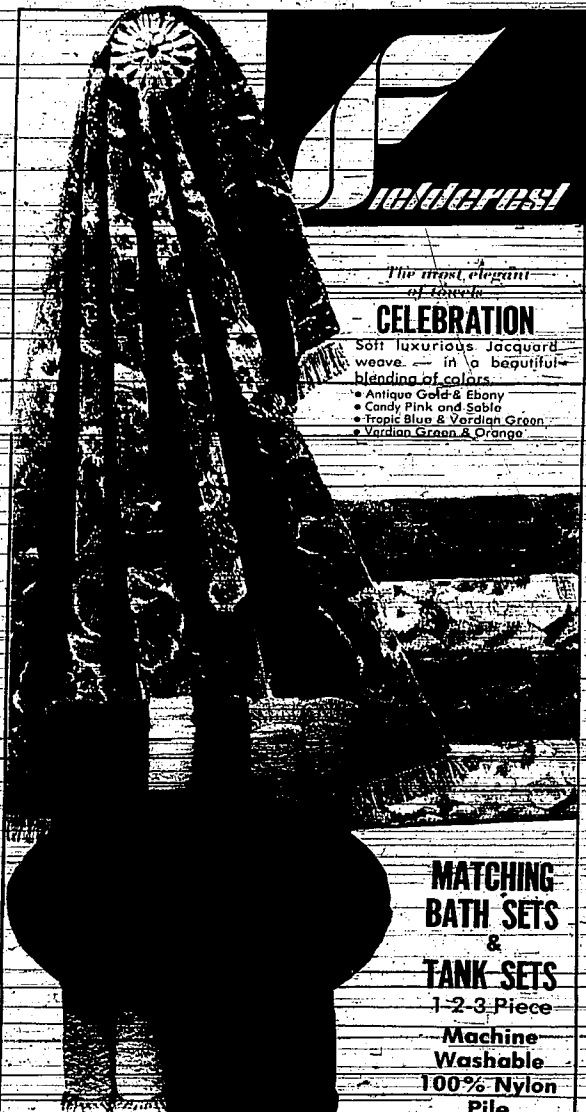
## Gumdrops

GINNIE BENNETT

- Rt. 2, Twin Falls  
 2 tablespoons gelatin  
 1/4 cup cold water  
 2 cups sugar  
 3/4 cups boiling water  
 Few grains salt  
 Soften gelatin in cold water. Combine sugar and boiling water. Boil five minutes. Add gelatin. Stir until dissolved. Boil slowly 10 minutes.  
 Divide into three portions. Flavor each portion and tint with any desired food coloring. Pour into shallow pans which have been dipped in cold water. Let stand overnight. Turn out and cut in squares. Roll in powdered or granulated sugar. Let stand until firm.

Your pie crust will be easier to roll and will be crisp if you always chill all ingredients before using.

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- Verdian Green & Orange

## Panocha Nut Roll

HELEN HANSEN

- Rt. 1, Box 12, Burley  
 2 cups granulated sugar  
 1 cup brown sugar  
 1/2 cup light corn syrup  
 1 cup evaporated milk  
 1 1/2 cups chopped pecans  
 Combine all ingredients except pecans. Cook, stirring, until sugar dissolves. Then cook to softball stage (236 degrees). Test with thermometer or cold water.

- Cool at room temperature, without stirring, until lukewarm (110 degrees). Beat the mixture until it holds its shape.  
 Knead the cooled mixture until firm, keeping hands well greased. Shape into two one and one-half inch rolls. Roll in chopped pecans, pressing nuts firmly into candy. Wrap in waxed paper. Chill and slice in one-half inch thick pieces.

## Caramels

GINNIE BENNETT

- Rt. 2, Twin Falls  
 2 cups sugar  
 2 cups cream  
 1 1/2 cups corn syrup  
 1 cup butter or margarine  
 Few grains salt  
 Roll all together except one cup of the cream. Boil 30 minutes. Add the second cup of cream (240 degrees). Pour without stirring into a well buttered pan. When cold, cut in squares.

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## Sweet Potato Biscuits

MRS. JAMES A. GIBSON  
580 Ellmore, Twin Falls

1 1/2 cups sifted flour  
2 tablespoons baking powder  
1/2 teaspoon salt  
1 cup cold shortening  
1 cup milk  
1 1/2 cups mashed sweet potatoes, cooked  
Sift flour, baking powder and salt together. Cut in

shortening. Combine milk and sweet potatoes. Add to first mixture and stir quickly. Knead lightly, using as little flour as possible on board. Roll out to one-half inch thickness. Cut with floured cutter. Place on greased baking sheet and bake 12 to 15 minutes at 425 degrees. Makes 25 biscuits.

## Mixer-Yeast-Bread

**BUEL MCGIBBE**  
303 Second West, Jerome

1 cup quick cooking oats  
3/4 cup quick cooking oats  
3 tablespoons shortening or margarine  
1/4 cup light molasses  
1 teaspoon salt  
1 package active dry yeast  
1/2 cup warm water  
1 egg  
2 1/2 cups flour

Mix the boiling water, oat, shortening, salt and molasses in a large mixing bowl. Cool to lukewarm. Sprinkle the yeast on the warm water and allow to soften. Add yeast, egg and half the flour to the lukewarm

mixture. Beat two minutes at medium speed. Add remaining ingredients and bottom of bowl frequently. Add remaining flour and stir with a spoon until thoroughly blended. Spread evenly in an eight and one-half by four by two and three-fourths inch greased loaf pan. Smooth top with a floured hand.

Cover and let rise in a warm place until dough reaches the top of the pan, about one and one-half hours. Bake at 375 degrees for 50 minutes. Test of doneness. Remove from pan at once. Cool on rack out of draft. Brush top with melted butter while warm.

## Coffee Can Bread

**LYSIE GARDNER**  
3017th Ave. N., Twin Falls

1 cup unsifted flour  
2 cups white and 2 cups whole wheat  
1 envelope dry yeast  
1/2 cup milk  
1/2 cup water  
1/2 cup butter or margarine  
1 cup sugar  
1 teaspoon salt  
2 eggs, slightly beaten  
1 cup raisins  
1/2 cup nuts, optional  
1/2 teaspoon cinnamon, optional

Mix two cups flour with dry yeast. Stir margarine, water, milk, sugar and salt over low heat until margarine is melted.

Cool about five minutes. Add remaining 1/2 cup flour, cinnamon and raisins. Stir eggs and cooled ingredients. Mix well - dough will be stiff and turn out on floured board. Knead until smooth and elastic.

Oil two one-pound coffee cans. Divide dough in half and place in cans. Close with plastic lids. Let rise in a warm place until dough is within one inch of the top. Remove plastic lids and bake at 375 degrees for about 35 minutes.

The cooled bread may be sliced and placed in plastic bags and frozen. It is good toasted.

## Zucchini Bread

**MRS. KENNETH FINLEY**  
Rt. 1, Eden

1/2 cup oil  
2 cups sugar  
2 cups peeled, grated zucchini  
2 teaspoons vanilla  
3 cups flour  
1 teaspoon salt  
1 teaspoon soda  
1 teaspoon cinnamon  
1/2 cup melted baking powder  
1 cup nuts, chopped

Beat one-half cup oil, add next four ingredients. Mix lightly. Add sifted dry ingredients, sugar, salt and nuts. Overmix batter into two loaf pans, greased and floured. Bake at 350 degrees for one hour.

## Quick Bread

**MRS. RUTH HORSH**  
Box U, Kimberly

4 cups flour  
4 cups warm water  
4 yeast cakes  
4 tablespoons sugar, honey or molasses  
1/2 tablespoon oil or melted shortening  
3 scant teaspoons salt

Beat with a mixer for eight minutes. Add enough flour to make a dough which can be handled easily. Let stand for 15 minutes. Put in lined loaf pans for a short time, but not as long as for usual recipes. Bake at 375 degrees. Makes three loaves.



## Fresh bread

AGE-OLD art of making bread is flooding it's way back into American kitchens. Bakers are trying their hands at many variations, the possibilities are endless.

## Christmas Bread

**MRS. ESTHER KNOPP**  
Rt. 2, Rupert

1 package yeast  
1 1/2 cups very warm water  
2 tablespoons soft shortening  
2 teaspoons salt  
2 tablespoons sugar  
4 cups flour  
1 cup raisins  
1/4 cup cut up candied fruit  
1/4 cup chopped nuts  
1 teaspoon vanilla

In a large bowl, dissolve the yeast in the warm water. Add shortening, salt, sugar and half the flour. Beat thoroughly. Add the rest of the flour and the fruit. Beat until smooth. Cover and let rise until doubling in bulk, about 30 minutes. Stir down by beating about 25 strokes. Spread butter in greased bread pan or two greased one pound coffee cans. Let rise until butter reaches one-fourth inch from the top. Bakes about 40 minutes at 350 degrees. Cool and frost with butter confectioner's sugar icing - and decorate with candied fruits.

## Sourdough Starter

**B. SAGE**  
Hagerman

2 cups flour  
1/2 teaspoon dry yeast  
1/2 cup lukewarm water  
1 teaspoon salt  
2 tablespoons sugar

Mix the above ingredients. Add water in a coffee cup, softening the yeast in the water before adding the other ingredients. Allow the mixture to sit in the covered crock in a warm place for two or three days. The mixture becomes very sour. The next morning before using the starter, add one cup of warm water and two cups of flour and leave in a warm place. To use, take out a cup for the recipe.

## Banana Nut Bread

**MRS. JOHN URIE**  
Rt. 1, Eden

5 cups all purpose flour  
3 teaspoons baking powder  
1/2 teaspoon soda  
2 teaspoons salt  
1 teaspoon nutmeg  
1/2 cup shortening  
1 cup sugar  
2 eggs, well beaten  
1 1/2 teaspoons vanilla  
3/4 cup mashed bananas, about two good sized bananas  
1/2 cup butter/milk

About 1/2 cup flour for rolling the doughnuts.

Sift flour, measure and resift three times with baking powder, soda, salt and nutmeg. Cream shortening, blend in sugar, add eggs and beat until smooth and fluffy. Add combined vanilla, bananas and

butter/milk and beat until well mixed. Add flour mixture and stir until smooth.

Turn small portions of dough on floured board - knead lightly. Roll to three eighths inch thickness and cut with a floured two and one-half inch doughnut cutter.

**CHERYL MURPHY**  
Rt. 2, Box 109, Hazelton

2 cups - old-fashioned rolled oats  
1/2 cup coconut  
1/2 cup brown sugar  
1/2 cup sunflower seeds  
1/2 cup melted butter  
1 cup chopped nuts

buttermilk and beat until well mixed. Add flour mixture and stir until smooth.

Turn small portions of dough on floured board - knead lightly. Roll to three eighths inch thickness and cut with a floured two and one-half inch doughnut cutter.

Fry in deep fat, heated to 375 degrees until golden brown. Lift out and drain on absorbent paper. If desired, the dough may be covered tightly and kept in the refrigerator for one or two days and fried as needed. Makes about three dozen one-half dozen.

1 cup dried apples or raisins  
1/2 cup walnuts  
1/2 cup pecans  
1/2 cup almonds  
1/2 cup hazelnuts  
1/2 cup cashews  
1/2 cup pine nuts  
1/2 cup sunflower seeds  
1/2 cup sesame seeds  
1/2 cup flax seeds  
1/2 cup hemp seeds  
1/2 cup chia seeds  
1/2 cup quinoa  
1/2 cup buckwheat  
1/2 cup millet  
1/2 cup amaranth  
1/2 cup speltz  
1/2 cup farro  
1/2 cup barley  
1/2 cup rye  
1/2 cup wheat  
1/2 cup oat  
1/2 cup corn  
1/2 cup rice  
1/2 cup quinoa  
1/2 cup amaranth  
1/2 cup speltz  
1/2 cup farro  
1/2 cup barley  
1/2 cup rye  
1/2 cup wheat  
1/2 cup oat  
1/2 cup corn  
1/2 cup rice

## Cold Oven

**Popovers**

**MRS. ARTHUR J. PEAVEY**  
144 8th Ave. E., Twin Falls

1 cup milk  
1/2 cup unsifted flour  
1 tablespoon cooking oil  
1/2 teaspoon salt  
2 eggs

Combine first four ingredients and beat one minute at high speed of mixer. Add eggs, one at a time, and beat one minute. Put in cold oven and set control to 400 degrees. Bake 15 minutes.

This recipe may also be used for Yorkshire pudding.

## German Pancakes

**SALLY WEAVER**  
1886 Shoup Ave. E., Twin Falls

9 EGGS  
1 cup flour  
1 teaspoon salt

1 cup milk

Mix all ingredients together in medium sized mixing bowl. Pour mixture into a 12 by 8 by 2 inch cake pan, in which six tablespoons of butter have been melted.

Bake at 400 degrees for 25 minutes. Top with a favorite pancake topping.

26 Times News, Twin Falls, Idaho

WHEN IT COMES TO COOKING . . .

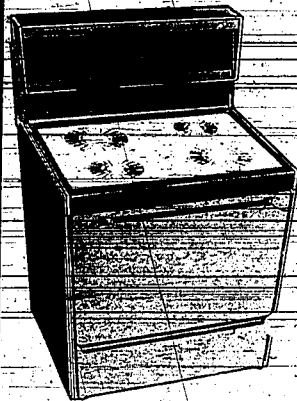
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• FOUR 40" MODELS

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- 1— Single oven with electric auto-cleaning oven
- 2— Double oven with electric auto-cleaning oven

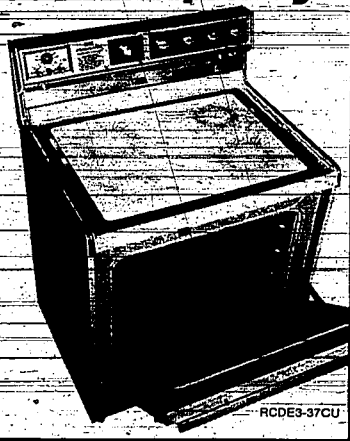
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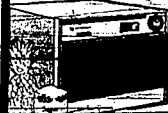
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### Ginger-Cream-Cookies

**MRS. CHRIS WAGEMAN**  
 Rt. 1, Shoshone  
 1/4 cup shortening  
 1/4 cup sugar  
 1 egg  
 1-3 cup molasses  
 2 cups sifted flour  
 1/4 teaspoon clove  
 1/4 teaspoon salt  
 1 teaspoon ginger  
 1/4 teaspoon cinnamon  
 1/4 teaspoon cloves  
 1/2 cup water  
 Cream shortening and sugar together. Beat in egg. Stir in

molasses. Sift dry ingredients and add alternately with water. Beat until dough is greased cookie sheet. Bake about eight minutes at 400 degrees.  
 While slightly warm, frost with confectioners' sugar icing and dip in shredded coconut.  
**ICING**  
 Add sufficient top milk or cream to two cups powdered sugar to make of spreading consistency.

### Date Filled Cookies

**MRS. DARRELL L. LUKY**  
 459 Ash St., Twin Falls  
 1 cup brown sugar  
 1 cup butter  
 2 eggs  
 2 tablespoons water  
 3 cups flour  
 3/4 teaspoon salt  
 1-3/4 teaspoon baking powder  
 1/4 teaspoon vanilla  
 Cream butter and add sugar, beaten eggs and water. Add dry ingredients a little at a time and mix well. Roll out and cut. Spread filling between two

cookies and press edges together. Bake at 400 degrees for 15 or 20 minutes.  
**DATE FILLING**  
 1 pound dates or raisins  
 1 cup sugar  
 1 cup water  
 1/4 cup walnuts  
 When water is boiling, add sugar and dates, which have been stoned and cut. Boil until most of the liquid has evaporated. Remove and add nuts. Cool and put between cookies and bake.

### Italian-Chocolate-Cookies

**MRS. RUBY JORDAN**  
 2293 Kingsgate Drive  
 Twin Falls  
 8 cups flour  
 2 cups sugar  
 1 cup shortening  
 1 cup cocoa  
 5 teaspoons baking powder  
 Pinch of salt  
 2 teaspoons cinnamon  
 2 teaspoons cloves  
 Dash of pepper  
 2 1/2 cups milk, or enough

to moisten  
 1 cup raisins, optional  
 1 cup nuts, optional  
 Sift flour, then sift twice with cocoa. Add shortening and mix well with the hands. Add the rest of the ingredients and enough milk to make a medium dough. Mix well. Add raisins and nuts.  
 Cookies may be dropped by teaspoonful or made into wedding knots. Bake about 10 minutes at 350 degrees.

### Banana Oatmeal Cookies

**KATIE CHAPMAN**  
 Box 192, Halley  
 1 1/2 cups sifted flour  
 1 cup sugar  
 3/4 teaspoon baking soda  
 1 teaspoon salt  
 2 cup ground nutmeg  
 3/4 teaspoon ground cinnamon  
 3/4 cup shortening  
 1 egg, well beaten  
 1 cup mashed ripe bananas  
 1 1/2 cups rolled quick cooking oats  
 1/2 cup chopped nuts

Sift together flour, sugar, soda, salt, nutmeg and cinnamon in a mixing bowl. Cut in shortening. Add egg, bananas, rolled oats and nuts. Beat until thoroughly blended. Drop by teaspoonsful about one and one-half inches apart onto ungreased cookie sheets. Bake at 400 degrees about 12 minutes or until done. Remove from pan immediately. Makes about three and one-half dozen cookies.

### Date Nut Yummies

**GRACE LONG**  
 Rt. 1, Kimberly  
 1 pound pitted dates  
 1 can sweetened condensed milk  
 7 cups fine graham cracker crumbs  
 2 1/2 cups miniature marshmallows  
 1 cup coarsely chopped

walnuts  
**Cocoa Nut**  
 Cut dates in thirds and pour the condensed milk over them. Stir well. Roll graham cracker crumbs. Stir in marshmallows and nuts and add to date mixture. Mix well. Make into walnut sized balls and roll in cocoa nut.  
 Twin Falls News, Twin Falls, Idaho Sunday, April 28, 1974

### Fruitcake Bars

**MRS. DARWINGOEF**  
 Rt. 2, Rupert  
 1 1/2 cups flour  
 1/4 cup sugar  
 3/4 cup milk  
 1/4 cup butter or margarine  
 2 teaspoons vanilla  
 1/4 teaspoon baking powder  
 1/2 teaspoon cinnamon  
 1/4 teaspoon cloves  
 1 1/2 cups candied mixed fruit  
 1 cup peans, chopped  
 1 (6 oz) package dates  
 Grated peel of one lemon  
 Preheat oven to 350 degrees. Grease 15 1/2 by 10 1/2 inch jelly roll pan. Place first nine ingredients in large mixer bowl and mix at low speed of mixer until just mixed.

Then increase speed to high and beat three minutes. With spoon gently mix in candied mixed fruits, pecans, dates and lemon peel.  
 Spread mixture evenly into pan. Bake 40 to 45 minutes. Cool in pan. Cut in bars and store in tightly covered container.

### Slushy

### Fruit Punch

**MRS. MERRILL BEVELER**  
 Box 33, Richfield  
 1 (46 oz.) can pineapple juice  
 5 mashed bananas  
 2 cups orange juice  
 2 juiced lemons  
 4 cups sugar dissolved in six cups hot water  
 1 package frozen strawberries or raspberries, crushed  
 Food coloring to berries, if desired  
 Mix all above ingredients and freeze. Set frozen mixture out and mash with masher. Mix with five quarts 7-Up in a punch bowl. Makes about two gallons.

### Mexican Cornbread

**LINDA STILES**  
 427 Morse St., Twin Falls  
 1 cup yellow cornmeal  
 2 eggs  
 1 teaspoon salt  
 1 small onion, chopped  
 1/2 can cream style corn  
 1/2 cup short cut flour  
 3/4 cup buttermilk  
 1/4 cup bacon drippings  
 3/4 teaspoon soda  
 1 jalapeno pepper  
 1/2 pound sharp cheddar cheese  
 Mix all ingredients except cheese. Pour half of the batter into a greased eight by eight inch baking pan. Sprinkle grated cheese on top and add the rest of the batter. Bake about 25 minutes at 450 degrees, or until brown.

### Hot Chocolate Mix

**MRS. HAZEL HILL**  
 Rt. 2, Hamden  
 8 quart box powdered milk  
 2 pound can chocolate drink mix  
 6 ounce jar dry cream  
 3/4 of a one pound box of

powdered sugar  
 Mix all together and store in an air tight container. For each cup, mix one-third cup dry mix with one cup hot water. The amount of sugar used depends on the sweetness desired.

### Russian Tea

**JEAN HALVERSON**  
 812 S. Fillmore, Jerome  
 2 cups powdered orange drink mix  
 1/4 cup instant tea  
 1 1/2 cups sugar  
 1 package sugarless

lemonade mix  
 1 teaspoon cinnamon  
 1 teaspoon cloves  
 Mix all together and store in a tightly covered container. To use, mix two to three teaspoons per cup of boiling water.

### Tangy Iced Tea

**TEENA HIEB**  
 Rt. 1, Rupert  
 1 1/2 teaspoons lemoned and sugared instant tea  
 1 1/2 teaspoons plain instant tea  
 3/4 teaspoon sugar  
 1 1/2 packages un-sweetened cherry flavored soft drink mix

Mix all together and add enough cold water to make one quart.  
 Extension ladders should not be used outside in high winds. Too much chance the wind will upset balance.

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# Meats

## Meatzzia

LINDA STILES

427 Monroe St., Twin Falls.  
 1 pound ground beef  
 1/2 teaspoon garlic salt  
 1/4 cup dry bread crumbs  
 One-third cup catsup  
 1 can mushrooms, drained  
 4 slices cheese  
 1/2 teaspoon oregano  
 2 tablespoons grated cheese  
 Mix first three ingredients and arrange in a nine-inch pie pan. Spread catsup over mixture. Add mushrooms. Arrange cheese slices on top. Sprinkle with oregano and grated cheese. Bake at 400 degrees for 20 minutes.

## Savory

### Meat Loaf

MRS. J. W. ALLEN

Box 304, Kimberly.  
 3 pounds ground beef  
 1 tablespoon salt  
 dash of pepper  
 5 slices white bread, cubed  
 1 cup catsup  
 2 cups canned applesauce  
 Onion rings for garnish  
 Combine beef, salt and pepper in a large mixing bowl. Add bread cubes, catsup and canned applesauce. Mix until all ingredients are well blended.

Grease two eight and one-half by four and one-half by two and one-half inch loaf pans and sort the mixture in them smoothly. Bake at 325 degrees for about one and one-half hours. Place a platter over one loaf and turn it out of the pan. Garnish with onion rings. Serve one loaf hot and reserve the other loaf. Serve the reserved loaf chilled the second day. Makes six to eight servings for each loaf.

## Courtroom

### sketching

### given nod

TRENTON, N.J. (UPI) — The New Jersey Supreme Court ruled Wednesday artists will be allowed to sketch in courtrooms of the state on an experimental basis.

The court acted on a suit by the National Broadcasting Co. charging a policy against allowing news artists in the courtroom violated the Constitution.

The Supreme Court said it was not ruling on that contention but said it was willing to try, on an experimental basis, but the present ban on courtroom sketching should be modified.

The order allows trial judges to bar artists if decorum in the courtroom is jeopardized or if space is limited.

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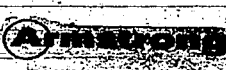


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ONE MINUTE EAST OF SHELBY'S ON ADDISON AVENUE EAST—TWIN FALLS

# The Gossip Column

by Robin Adams Sloan



PAT NIXON  
keeps cool.

**Q:** How does Pat Nixon do it? Doesn't she ever blow her cool under the strain? — H.P., Minneapolis, Minn.

**A:** Mrs. Nixon is ever a lady but she can and does occasionally show irritation or anger. On her 62nd birthday, while returning from the inauguration of the new presidents of Venezuela and Brazil, she became painfully enraged when asked by reporters how she had stood the past year. In a shaking voice she rebuked her questioners: "I really don't wish to speak of it. It's just a personal thing and why bring that into the light?"

**QUESTION YOU DIDN'T ASK:** Who really deserves that Oscar for "The Sting" as best picture of the year? If you ask us it's those two great David Brown and Richard Zanuck who really got the production off the ground and talked Redford and Newman into playing the two con men. Too bad those three young producers didn't have enough class to name them when they were on stage claiming their Oscars at the Academy Awards. Without Brown and Zanuck "The Sting" would probably never have been made or at best would have been a forgettable, low-budget flick.

**Q:** Will Shirley MacLaine ever do another film? — C.L., Beverly Hills, Ky.



ROBERT MONTGOMERY  
— country gentleman

**A:** Definitely. First, Shirley will take the film she made in China to the Cannes Film Festival. Then she'll open her new nightclub act at Las Vegas' Grand Hotel. After that, Shirley will play Amelia Earhart, the first woman to fly the Atlantic alone. She disappeared in the Pacific on a flight around the world in 1937.

**THINGS YOU NEVER KNEW TILL NOW:** How does Marlene Dietrich do it? — get her sequin dresses so skin-tight? Well, she has herself sewn into them and is so funnical about not having any creases in her blouses that she has to make extra-long and stitched up between her legs. Dietrich can't even walk in her sequin dresses — she has to be carried on and offstage.

**Q:** I've seen a great Robert Montgomery fan over the years and would like to know what he's doing these days. — M.C., Baton Rouge, La.

**A:** Montgomery is a country gentleman these days living in retirement with his second wife in Canaan, Connecticut. He had a major surgery which involved removal of the bladder about three years ago but has been in fairly good health since.

**Q:** I loved Carol Burnett to the movie she made with Walter Matthau. Will she make another? — S.P., Trenton, N.J.

**A:** Yes. Carol volunteered her services. In fact, she pleaded with producer-director

Billy Wilder to play two small scenes in "The Front Page." Carol wants to work opposite Matthau and Jack Lemmon as Molly Malloy, the prostitute with the heart of gold. Her money for the quicker work will be donated to charity.

**Q:** Is Liza Minnelli seeing anybody now? — H.E., N.Y., N.Y.

**A:** Liza is as busy as can be. Her newest is a rich Brazilian, Pedro Aquinaga, said to be crazy over her and begging her to marry him. She is determined to become president of Brazil (he is already in politics) Liza has to consider if she'd like to be a South American first lady. Somehow we doubt it.

**Q:** Will Sonny and Cher at least continue to appear together in nightclub? — H.O., Ridgely, Conn.

**A:** We think not. As of now, they've cancelled all their nightclub bookings, including the Harrah Club in Reno. Looks like the twosome will now go their separate ways.

**Q:** Is it true that Norman Mailer is dating Carolyn for a book about it? I thought he was back to serious writing. — T.L., San Jose, Calif.

**A:** If you had Mailer's alimony and child support bills you'd understand. Mailer was offered a good piece of change to do a big picture book called "The Fall of Great City" which is about spray-paint designs "decorating" public property. Mailer went around and interviewed ghetto artists about their work. The book comes out in April.

**Q:** What is the status of Andy Williams' marriage to the French girl? — P.W., Burbank, Calif.

**A:** Andy says he and Claudine, his wife of 12 years, "do not have a broken family." I saw the three children and Claudine all the time. People can think what they like. "Then the popular singer talks of the film "The Way We Were," for which he recorded a new album. "It was a story about two people very much in love. But somewhere along the line they just couldn't make it together. Life with Claudine was like that. As with Streisand in the film, she was the strong-minded one who always had to have an answer and sometimes would never believe."

**PLACE YOUR BETS:** Publishers have placed theirs that the last of the big Nazi war criminals, Rudolf Hess, will finally be allowed to leave Spandau prison on his 80th birthday, April 26. If he does, the bidding for the memoirs of the man who parachuted into Britain to try to end World War II will go as high as \$500,000. But insiders say the Russians, who want to keep Hess imprisoned, will ultimately demand that Hess give his book to a concentration camp survivors.

**Q:** I read Susan Hayward was dying of brain cancer. What is her condition? — J.V., Cleveland, Ohio.

**A:** According to her son Tun



CAROL BURNETT  
portrays prostitute

Barker and her press agent Jay Bernstein, the Oscar-winning actress has lured her illness. Bernstein says, "Susan now feels she never had cancer in the first place and that all the doctors diagnosed her incorrectly." Even when she had been told she wouldn't live until her 55th birthday, Miss Hayward was determined to battle. "I want to live," she said, parodying her Oscar-winning movie. Today she claims to be testing fine.

**QUESTION YOU DIDN'T ASK:** Why is dress designer Mollie Parnis so angry at her son these days? Mollie's boy,

Bob Livingston, is taking an active part in the newly formed National Gay Task Force organized to aid homosexuals. Livingston, a sometime theatrical producer, threw a party for top members of the task force and friends of that organization and most of his New York was there. Avide celebrity collector Mollie Parnis, you don't get invited to her parties unless you're somebody — didn't show up and asked her friends not to go either. Rumor has it that Mollie, who numbers Ladybird Johnson among her pals, has disinherit her Bobby.



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