

Cooking With Small Appliances

Whether you have a shiny new gift appliance or one you've used for a while, this small appliance can be a time and work saver around the kitchen clock.

Think of your appliance as a working partner—keep it where it's handy, not Alpine high or buried "down under". Experiment with it—have fun with it! In no time—and with little or no effort—you'll be serving surprises.

Bank on your blender to perform a variety of duties. Frothy beverages of all kinds—salad dressings that stay emulsified for days—vegetables pureed in minutes (ideal for making baby foods) filled-meats for sandwiches—mashed-potato dips and spreads—sauces for casseroles or spaghetti—make bread, cracker, or cookie crumbs, chop chocolate pieces and nuts—soups from left-over gravies, smooth as silk—no name a few.

State Hatching Coho Fry

Through careful handling, Michigan's state fisheries are hatching their first coho salmon eggs.

The hatching occurred at the Wolf Lake Hatchery west of Kalamazoo, and other successful hatcheries—Marquette, Manistique, Oden and Hallett.

When the water warms and the fry are able to withstand the flow of water, they will be moved to rearing stations at Bear Creek, the Surgeon Baldwin and Platte rivers, all of which flow into Lake Michigan.

The state is making an all-out effort to raise five million of these "early fingerlings."

THAD DURLING, director of management at the state hatcheries, is optimistic.

"We've learned we have to handle these eggs extremely carefully all through the incubation process," explained Durling.

"Although the first sac-fry look extremely good, until the eggs are just ready to hatch they are very susceptible to damage by physical shock."

"They require more careful handling than West Coast eggs do—apparently because the complete life cycle of the salmon is now occurring in fresh water."

MICHIGAN ALSO has an additional 100,000 Oregon coho eggs under incubation to be reared and match-planted with Michigan home-breds in a yet unnamed stream to compare survival rates.

"The western states say they have a 5 to 10 per cent survival," Durling points out.

"We have an amazing survival rate of about 25 per cent from our first release."

"Of course we're in the fortunate position of knowing that all coho coming back to the weirs are hatchery-released while west coast states have a combination of wild fish as well as multi-nation commercial cropping to make their assessment difficult."

The next few months are critical ones in the future of Michigan's salmon program, according to Durling. The question is whether sac-fry are going to make the transition to the feeding-fry stage.

"We're optimistic," says the hatcheries chief. "But until spring the fry won't feed—they'll live on the yolk sacs attached to their bodies."

Ripe Olives Make A Fine Fondue



This fondue is a luncheon favorite made with canned California ripe olives and frozen broccoli spears. And it's easy to put together with slices of bread baked in a rich cheese custard. Done up in individual bakiers, this ripe olive dish gives maximum show for minimum cost and effort.

Ripe olives are the one fruit that is at home with vegetables of all sorts. Choose fresh, frozen or canned, then add the ripe olives for texture, flavor and glamor.

RIPE OLIVE VEGETABLE FONDUE.

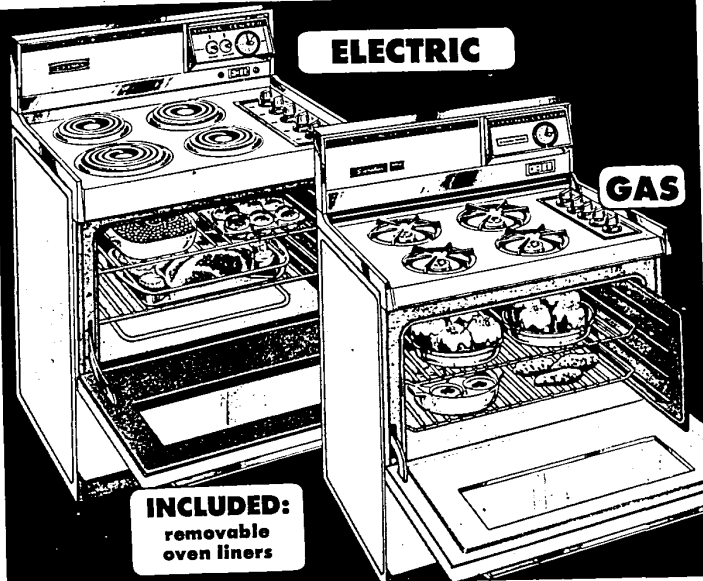
2 (10-ounce) packages frozen broccoli spears
Butter
6 slices day old bread
1/2 cup canned California ripe olives
1 cup grated American process cheese
4 eggs
2 cups milk
1 teaspoon salt
1/2 teaspoon pepper

Cook broccoli according to package directions until tender crisp. Drain and arrange in 6 individual bakiers. Butter both sides of bread. Cut into squares and place over broccoli. Sprinkle with ripe olives cut into wedges and custard. Top with remaining ingredients. Set bakiers in pan of hot water. Bake in moderate oven (350 degrees F.) 30 minutes or until custard is set. Makes 6 servings.

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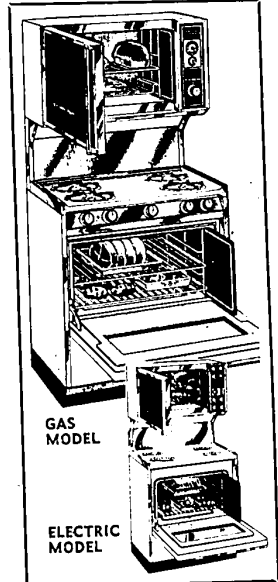
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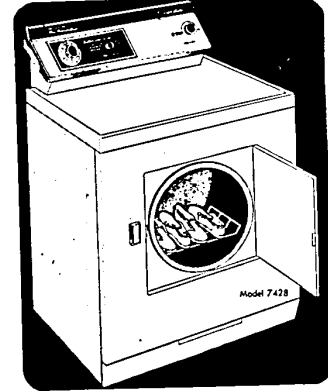
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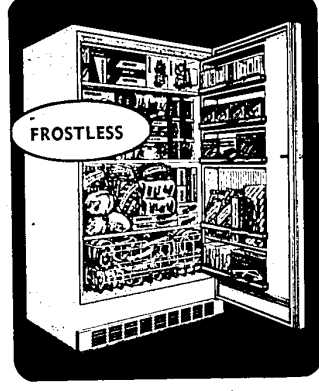
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