

FORD TIMES

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The Pancake House A popular place to stop for breakfast on the way to Oregon's beaches, this specialty restaurant features thirteen kinds of pancakes—each a different national favorite. Open 6:00 a.m. to 8:00 p.m. everyday, except Monday. It is on Barbur Boulevard (U.S. 99), at S. W. 24th in Portland, Oregon.

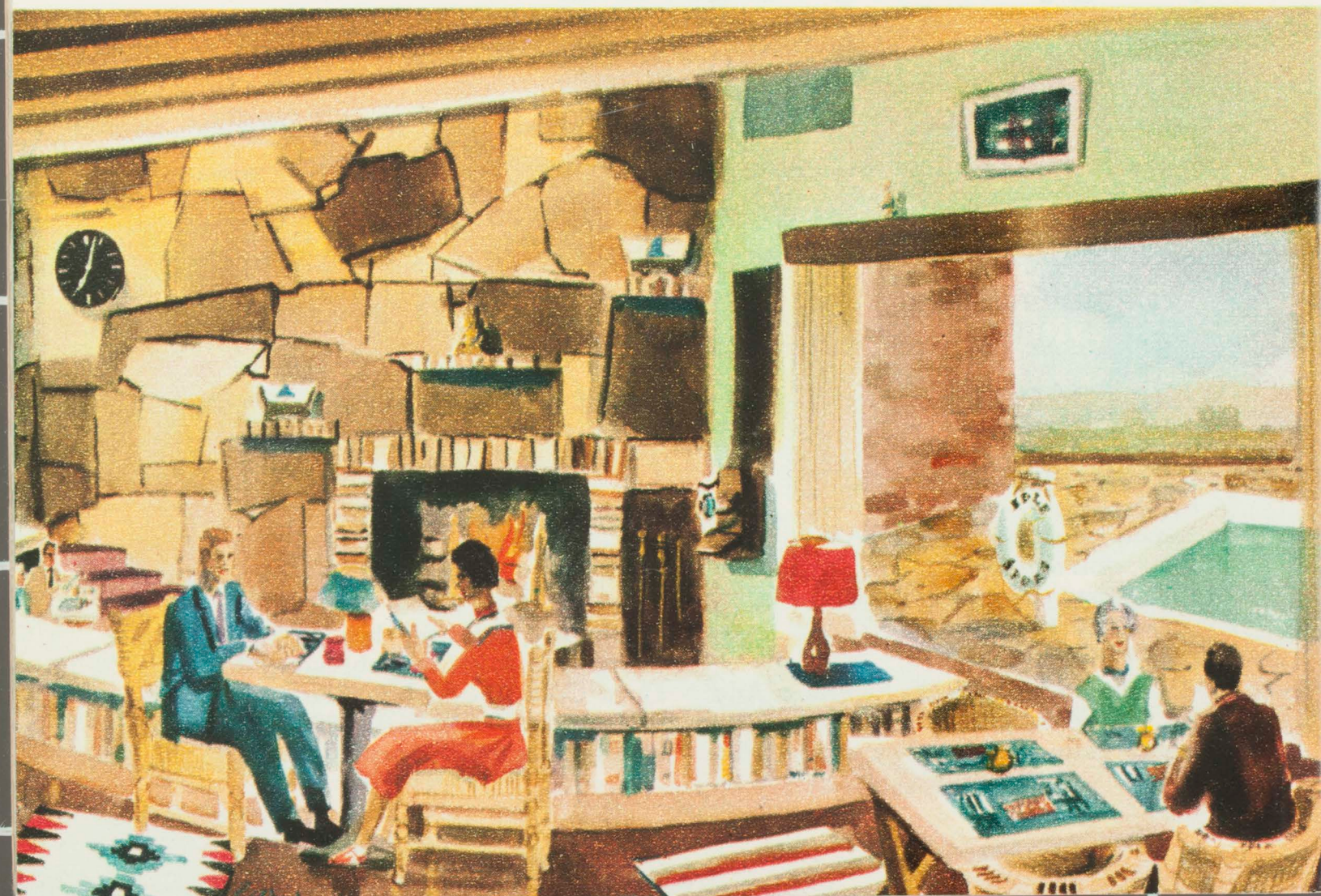
OLD-FASHIONED GERMAN PANCAKES

4 eggs
1 cup cream
1 cup hard wheat flour
3 tablespoons confectioner's sugar
Dash of freshly grated nutmeg
¼ teaspoon salt
Lemon juice and confectioner's sugar
Break eggs in mixing bowl, then add remaining ingredients, except lemon

juice. Whip to a smooth batter with a wire whip and pour ½ cup batter into a well-buttered 11-inch pan. Use ¼ cup in 8-inch pan for Dutch Babies. Place over burner until set. Then turn over and put in 500° oven for 3 to 5 minutes. Follow same procedure with remaining batter. Coat with confectioner's sugar and serve with lemon juice. Serves 2-4.

←painting of *The Pancake House* by Harold Craig

←painting of *Idle Spurs* by Rollin Pickford, Jr.



Idle Spurs Charcoal-broiled steaks and African lobster tails are the only main courses served by Jeannie and Charles O'Harra, owners and managers of this western establishment. Served with the meat course are a tossed green salad with a choice of three original dressings, toasted sourdough bread and baked potatoes. Dinner served daily 6:00 p.m. to 10:00 p.m. Closed Sunday and Monday and from the first of October to November 15. It is on U.S. 466, a block west of the junction of U.S. 466 and U.S. 91 in Barstow, California.

ROQUEFORT CHEESE DRESSING

½ cup Roquefort cheese
⅔ cup cream
1 teaspoon dry mustard
½ teaspoon salt
¼ teaspoon pepper
3 teaspoons paprika

⅔ cup salad oil
2 tablespoons lemon juice

Crumble cheese or mash with a fork; add mustard, seasonings, cream. Blend in electric blender or with electric beater. Stir in salad oil, a tablespoon at a time. Add lemon juice. Makes about 2½ cups of dressing. Keep covered in refrigerator.