

# Surprise: Making hot bread is easy!

Wait until your family discovers that the bread on the table is fresh from the oven! Make a quick loaf of French or Italian bread from the new "easy-open" can of versatile refrigerated buttermilk or country style biscuits. It still takes you only 30 minutes to prepare, but special enough for company, yet easy enough for everyday, this bread will complement any meal. Just as special, too, are our easy Garlic Rounds and Parmesan Bread Sticks. Make it easy on yourself and accept the praise.



### GARLIC ROUNDS

1 can (10 biscuits) refrigerated buttermilk or country style biscuits  
 1/4 cup butter or margarine, softened  
 1/4 to 1/2 teaspoon garlic powder  
 grated Parmesan cheese  
 paprika

Bake biscuits according to package directions. Split each biscuit in half. Combine softened butter and

garlic powder; spread over biscuits. Sprinkle with cheese and paprika. Place on ungreased cookie sheet. Broil until lightly browned. Serve warm (refrigerate leftovers). 20 snacks.

### PARMESAN BREAD STICKS

1 can (10 biscuits) refrigerated buttermilk or country style biscuits  
 1 egg white, slightly beaten  
 parmesan cheese

Heat oven to 400°F. Grease cookie sheet. Separate biscuit dough into 10 biscuits; cut each in half. Roll and shape each biscuit to a 6-inch strip. Place on greased cookie sheet. Brush with egg white; sprinkle with Parmesan cheese. Bake 12 to 15 minutes until golden brown. 20 Bread Sticks.

For a different shaping: Cut each biscuit into thirds. Roll each third to a 6-inch strip. Braid 3 strips together, pinching ends together.

### QUICK FRENCH BREAD

2 cans (10 biscuits each) refrigerated buttermilk or country style biscuits  
 1 egg white, slightly beaten  
 sesame seeds

Heat oven to 350°F. Separate each can of biscuit dough into 10 biscuits. Stand biscuits on edge on ungreased cookie sheet; press together and shape ends to form a loaf. Brush lightly with egg white. Sprinkle with sesame seeds. Bake 30 to 35 minutes until deep golden brown. Serve warm. (14-inch loaf.)

Variation: For Italian Loaf, prepare Quick French Bread. Cut into 1/2-inch slices. Brush each slice generously with bottled Italian dressing. Place on ungreased cookie sheet. Bake at 400°F. for 5 minutes; turn and bake another 5 minutes until crisp and golden.

### Basic tips on microwave cooking

To a new microwave oven owner and even for some veterans, the use of foil in microwave cooking may seem confusing. However, with correct placement, foil may become a useful microwave cooking technique you can master.

#### Foil Facts:

1. Always consult your microwave cookbook as to manufacturer recommendations for use of foil in your particular oven model.
2. Microwave energy can not penetrate any metal, including foil. When foil is placed on or around an area, it reflects the microwave energy from the "shielded" portion and slows down the cooking by preventing areas from overcooking. For example: foil shielding bony areas of a whole chicken (wings and etc.) prevent them from overcooking while thicker areas are still cooking or defrosting.
3. Metal cooking containers (saucepans and etc.) or baking pans (roasting pans and etc.) should not be used at any time.
4. The metal trays that frozen dinners are packed in can be used, providing there are microwave instructions in your microwave oven cookbook.
5. Positioning the foil inside the microwave oven is an important consideration. Any foil (even a shallow frozen food tray) should be placed at least 1 inch from the oven walls to prevent arcing (sparks) from taking place. The foil should be smooth, without any sharp creases or edges sticking out.
6. Frozen foods in deeper trays (more than 3/4-inch) need a little extra help. This simply involves removing the frozen food from the metal container — it just pops out — and placing it in a similarly sized glass dish.

Hot and hearty sandwiches-in-a-hurry are a real microwave oven specialty! Reuben Franks, Sloppy Joes, Barbecued Beef, Toasted Cheese — all easy to assemble — are quick to heat in the microwave.

#### REUBEN FRANKS

Sauerkraut, drained  
 Thousand island dressing  
 Frankfurter buns, split  
 Frankfurters, split  
 Swiss cheese slices, cut crosswise into quarters

Combine sauerkraut and enough dressing to moisten; spoon onto bottom half of bun. Top with frankfurter, cheese and top half of bun. Wrap in paper towel. For each sandwich, microwave on High for 1 to 1 1/4 minutes or until hot.

# Fall Sale

## Ground Beef

**Regular**  
 Approximately 5-Lb.  
 Limit 1 Package

**99¢** Lb.

## Lean

Fat Content Not To Exceed 23%

**\$1.38** Lb.

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<p><b>Spillmate Towels</b> 2-Ply, 90-Count</p> <p><b>59¢</b></p>	<p><b>Purex Bleach</b> Gallon Size 10¢ Off Label</p> <p><b>69¢</b></p>	<p><b>Baking Mix</b> Krusteaz, Buttermilk, 40-Oz.</p> <p>(Betty Crocker German Choc. Mix Brownie 19-Oz. 99¢)</p> <p><b>99¢</b></p>	<p><b>Margarine</b> Blue Bonnet, 1-Pound Pkg.</p> <p><b>2 For 99¢</b></p>
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<p><b>Banquet Dills</b> Nalley's Baby Dill Pickles, 22-Oz.</p> <p><b>99¢</b></p>	<p><b>Colby Cheese</b> Midget Colby Longhorn Kraft, 2-Lb.</p> <p><b>\$4.49</b></p>	<p><b>6-Pack Coke</b> Or Tab, 12-Oz. Cans Plus Dep.</p> <p><b>\$1.58</b></p>	
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<p><b>Cauliflower</b> Fresh, Local Grown Snowy White Heads Lb.</p> <p><b>39¢</b></p>	<p><b>Shave Cream</b> Colgate 11-Oz. Can</p> <p><b>\$1.19</b></p>
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