## Quick Mixed Pancakes on Handy List

Magic from the griddle in the form of tender, golden, pancakes Undercover Story fast into a real occasion. Folks will hurry to the table for a stack of tender "wheats," and well browned pork sausages, a coma basic homemade mix on hand.

that can be prepared in advance a check list of precautions to heed and stored in a covered canister if you'd keep white lingerie white, on the pantry shelf for "quick as a wink" morning preparation.

If pancakes are on your menu, butter between cakes, and serve hot with spicy tor, sun in drying. applesauce and "just right" sea- like wool knits. soned pork sausage links.

Here is the basic mix recipe with variations for pancakes and crisp waffles. You've seen the formula before, as a biscuit mixture, and by the way, you can use your commercially mixed biscuit flour

#### MAKE-YOUR-OWN MIX

2 cups shortening 9 cups sifted all-purpose flour 1 tablespoon salt

1/4 cup (4 tablespoons) double acting baking powder Combine sifted flour, salt, and

baking powder. Stir well. Sift into a large bowl. Add shortening. Use finger tips or pastry blender to distribute shortening throughout dry ingredients until the mixture resembles coarse cornmeal. The Make-Your-Own Mix is now ready to use or store in a closed canister on your pantry shelf. Makes 13

#### E-Z PANCAKES

Yield: 12 medium cakes 112 cups Make-Your-Own Mix (do not pack)

1 tablespoon sugar 3/4 cup milk

1 egg, well beaten. Blend mix and sugar. Stir milk and egg into mix until blended. Drop batter onto hot griddle which has been lightly rubbed with shortening. Spread cakes out lightly with back of spoon. Cook on one side until puffed, full of bubbles, and cooked on edges. Then turn and cook on the other side. Serve immediately.

To cook pork sausage links, place them in a frying pan and add a small amount of water. Cover and steam five minutes then drain any remaining water. Cook over slow heat, turning sausage frequently

CRISP WAFFLES cups make-your-own mix (do not pack)

2 teapoons sugar 1 egg, separated 1 cup milk

Blend Mix and sugar. Gradually add beaten egg yolk mixed with milk. Mix thoroughly. Fold in stiffly beaten egg white. Pour in a jiffy and ironed in a hurry! about 15 cup of the mixture onto a heated waffle baker and bake.

#### HOT APPETIZERS

Hot canapes, attractively arranged on a tray or platter and garnished with perky sprigs of parsley or watercress, make taste and eye-appealing appetizers for winter parties. Suggestions for this pattern to ANNE ADAMS, care of (the Oregon Statesman), Pattern Department. P. O. Box 6710, Chicago 80, Ill. Print plainly YOUR NAME, ADDRESS ZONE SIZE STYLE NUMBER. bread with cookie cutters, and toast on one side. Place on the other side one of the following spreads: Peanut butter covered with thin strips of bacon; a combination of crabmack and accombination of crabmack and sizes. There are one-yard patterns one-patterns and sizes. bination of crabmeat and mayon-terns, one-pattern-part patterns and sprinkled with grated envelope handbag!

"I SAVE MONEY

**Every Day** 

State Street

Market"

**PORK ROAST** 

LINK SAUSAGES

**PORK SAUSAGE** 

Nice and

Armour's Star

Country Style

Swift's Sweet Rasher

SLICED BACON

cheese; or slices of tomato seasoned with salt, paprika, and brown sugar, covered with slices of bacon. Broil the appetizers un-til the bacon is crisp or, as in the second suggestion, the cheese is melted. Hot appetizers are best served immediately while they are still sizzling.

# On New Things

Start off the right way washing bination that's easy to serve with your lovely lacy unmentionables as soon as you get them. Be they The mix is a versatile formula nylon, rayon or pure silk, here's pastels clear and bright: Follow tag directions exactly. Don't soak. Use warm water-not hot. Rinse vary the usual service and add in warm water, too! Wash genttart chopped apples to the prepar- ly, no pull, twist, rub. Rinse thored pancake batter - a combina- oughly. Squeeze out water, don't tion of homemade mix, sugar, wring. Roll in towel to absorb milk and eggs. Sprinkle with a excess moisture. Drip dry nylon hint of nutmeg; spread honey to avoid wrinkles. Hang by side browned pan- seams, if you hang. Avoid radia-Wash jerseys

Today's Pattern



Just about the most obliging dress you could own! Wraps at the back, ties at the front, is donned So slimming-those princess pan-

Pattern T4825 comes in sizes 34, 36, 38, 40, 42, 44, 46, 48, 50. Size 36 takes 514 yards 35-inch. This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.



CUT AMERICA'S FOOD BILL \$31/2 BILLION

Food Industry urged to join IGA "Thrift Crusade" AGAIN IGA STORES

LEAD THE WAY! THINK OF IT . . . . if all others in the food distribution industry would do as IGA has done, and through modern methods reduce their operating and

distribution costs approximately one-half,-to 4% at the wholesale level and

8% at the retail level, it would cut Americas' food bill \$3,500,000,000.00. All Prices Effective Friday & Saturday SPECIAL LOW SAVING PRICES

CRISCO Shortening 3 5th.

**MAYONNAISE** 

to be deather the

Snowflake Crackers 29c

Macaroni or Spaghetti 29c

SYRUP Hi Ho CRACKERS

Buy 1 package at regular price—18c. Get 2nd package at 1/2 price—9c; both for 27c.

SOFTASILK

During this . . . National Thrift Week ... we urge the entire food industry to follow IGA in its crusade to reduce your food costs, Mrs. American housewife, by cutting operating expense to a minimum with new efficiencies . . . which will enable you and your family to enjoy life more

Here is what this \$3! Billion will buy...

1,750,000 AUTOMOBILES at a cost of \$2000.00



350,000 NEW HOMES

17,500,000 TELEVISION SETS

of \$200.00 each



500,000,000 MORE PAIRS OF SHOES

Be THRIFTY! Shap at IGA!

Old-Fashioned Popcorn Balls

Instant Coffee 2-02. jar

Peanut Butter 15-oz. jar

Toilet Tissue

Cream of Wheat Regular

NBC Shredded Wheat pkg.

Royal Guest Coffee Lb. pkg.

1 cup KARO Syrup, Blue Label 1 cup brown sugar 1/4 cup water

BORDEN'S

1 teaspoon vinega 2 tablespeans butter or margarin 2 quarts unsaited popcorn

Combine first four ingredients. Cook over medium heat, stirring constantly until mixture boils. Continue cooking, stirring almost constantly to hard ball stage (255° F.) or until a small amount forms a hard ball when tested in very cold water, Remove from heat; quickly add butter and blend. Slowly pour over popeorn in large bowl, while mixing well. Form into balls. Butter hands, if desired. Makes 15 about 3½ inches in diameter.

Pestel Pepcers Bells — Follow above recipe substituting Red Label KARO Syrup for Blue Label and granulated sugar for brown sugar. When adding butter tint syrup any desired shade with vegetable coloring. Use 2 teaspoons vanilla.



**57**c

**31**c

**37**c

17¢

80c

Roll 39c

SOAP Pkg. ....

KIN

KING Granulated Soap

WHITE

33CPkg.



SIERRA PINE SOAP

cakes 29c

WHITE KING SOAP 3 cakes 29 c



SWANSON'S CHICKEN FRICASSEE

S'MOZNAWZ **BONED TURKEY** 



Peter Pan Crunchy Peanut Butter 12-oz. Glass

35c

KRE-MEL **PUDDING** 

Vermont Maid Syrup 12 oz. Cane and Maple from Old Vermont

### SAVE AT THESE FRIENDLY **INDEPENDENT IGA STORES**

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SWEETHEART SOAP

Size





Size

Navel **Oranges** 

Large California Seedle

Winesap Apples

Fresh Cabbage

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49с в. PURE **GROUND BEEF** .ы. 69с SWIFT'S PREMIUM Pan Ready Fryers E. \$139 State Street Market

