

Easter Ham May be a Tradition

Ham for Easter is a tradition in many households. Rosy-hued slices of this meat are the perfect flavor foil for early spring vegetables and the ease of preparation of a ham makes it an ideal selection.

Just as Easter fashions vary with the years, styles of ham have changed to bring this meat to you in an easier-to-prepare form. Today's modern, mild cure ham is a far cry from the old-time product that required many hours of pre-soaking and cooking.

Ready Prepared
Today you select either the "cook before eating" style which requires a short baking time to bring it to the table perfectly cooked or the "fully cooked, ready-to-eat" style which may be served just as it is taken from the wrapper. The latter style which, as its name implies, is ready for the table, may be scored and glazed quickly in a hot oven and served with its gleaming golden brown crust making an enticing picture. Both types of ham include complete cooking directions on the tag attached to the bone or on the wrapper of the better brands.

If colored Easter eggs are a family tradition, use delicately tinted hard cooked egg halves to add color to the ham platter. Shell hard-cooked eggs and tint in edible food colors. Cut almost through to the yellow and white of the egg and nestle them in parsley or cross beds around the ham.

Or Half Ham
A half ham may be your choice. To roast, place the ham fat side up on a rack in an open pan. Do not add water. Roast in a preheated slow oven (325 degrees) 22 minutes per pound or about 2 1/2 hours to an internal temperature of 150 degrees.

Add a browning or glazing period of about 15 minutes in a hot oven (400 degrees) to 162 degrees internal temperature. Pour off drippings before adding glaze to ham.

Here's an intriguing recipe for Ham Muffettes with Horseradish Sauce to use the last leftover flavorful bits of the ham.

HAM MUFFETTES
Yield: 6 servings
2 cups ground cooked ham
1 cup shredded American Cheese
1/2 cup sliced pimiento olives
1/2 cup fine cracker crumbs
1 egg, beaten
1 cup milk
Combine all ingredients. Pack into 6 large muffin cups. Bake in a moderate oven (350 degrees) for 20 minutes. Serve with horseradish sauce.

HORSERADISH SAUCE
1 cup sour cream
2 tablespoons horseradish
Combine sour cream and horseradish. Heat slowly.

Doughnuts Have Polish Ancestry

Those women who like to delve into the mysteries of yeast breads, will find this Polish doughnut something to try.

PUNCHKI
1 cake compressed yeast
2 cups scalded milk, cooled to lukewarm
7 cups flour
4 egg yolks
1 egg
1/2 cup sugar
1/2 teaspoon vanilla
Rind of 1/2 lemon, grated
1 teaspoon salt
1/2 cup butter melted
Dissolve yeast in milk. Add 2 cups flour. Let stand in warm place about 1 1/2 hour. Beat egg yolks, egg, sugar, vanilla, lemon rind, and salt together until light, add to first mixture. Add butter. Add remaining flour, beat well. Cover and let stand until double in bulk. Put on floured board, pat until dough is 1/2 inch thick. Cut with doughnut cutter and let rise. Fry in deep hot fat (365 to 375 degrees) about 3 minutes.

Pudding Recipe For Dinner

Even springtime is not too late to serve an occasional steamed pudding, and here is one that is not very rich.

GRANDMA'S DATE PUDDING
1 cup sour milk
1 cup chopped suet
1/2 cup nut meats
1 cup stoned dates
1/2 teaspoon salt
1 teaspoon soda
3 tablespoons molasses
2 tablespoons brown sugar
1/2 teaspoon nutmeg
2 cups flour
Mix, turn into well oiled mold and steam 2 hours.
Sauce: Flavor hot cream with sugar and grated nutmeg.

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Tops in Eating



Thick, rosy-hued ham slices make the Easter dinner a festive affair. Select a whole or half ham and bake according to directions on the wrapper or on the tag attached to the ham. At the end of the baking period, remove the skin and score the fat into uniform diamonds. Cover with orange marmalade or a mixture of honey and brown sugar and glaze in a 400° F. oven for 15 minutes or until the fat is a golden brown.

More for Your Money

Luxurious Line Hand Woven Drapery, Upholstery, Curtain Fabrics Available

By Sue Gardner
A luxurious line of hand woven drapery, upholstery and curtain fabrics comes from the looms of two sisters, Ann and Grete Franke. Products of their studio have been exhibited in museums around the country and appear in lounges of luxury liners. Their creations for the American home have wonderful textures and coloring. Usually it is one piece that appears on a favorite chair, but occasionally a homeowner is lucky enough to afford a whole home of furnishings in the Franke fabrics.



The curtain fabric is of delicate linen or fine rayon yarn shot through with metal threads, and ranging from sheer fine sur-

faces to a nubby texture. In the heavier fabrics for drapes and upholstery, the Franke has introduced a new type of material—strips of leather woven with rayon boucle in delicate shades and neutral wool yarns.

The upholstery fabrics are sturdy weaves, some with a hand done needlepoint effect, such as a dark brown with red and beige flecks, or herringbone weaves in neutral shades with just a bit of color here and there. One broken stripe pattern is on an off-white background with turquoise, red and blue worked in a delicate set of stripes. There are beautiful tweedy styles that have a suggestion of a small pattern for traditional furniture.

A group of bedspread fabrics in brown and yellow tones have the appearance of South American loom products. Many of the drapery fabrics can also be used for bedspreads.

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Beans Help In Economy Family Meal

The housewife who knows that dry beans are the buy when saving pennies counts more than saving minutes.

One pound of dry beans measures more than 2 cups, and 2 cups is enough for 6 to 8 servings of baked beans or 12 servings of hearty bean soup.

Tips to remember in preparing dry beans: Wash thoroughly, discarding any that are imperfect before adding water. Then the same water can be used for soaking and cooking. This saves vitamins and minerals. Out of date is the old method of draining off soaking water and adding fresh for cooking. Gentle boiling cooks beans as fast as rapid boiling and keeps them from breaking and becoming mushy. Watch the pot, stirring occasionally and adding water when necessary to keep beans from sticking and scorching on the bottom.

Lots of Combinations

Beans have such a mild flavor that they combine with many different seasonings, thus need not become monotonous even when served often. Boston baked beans take their traditional blend of flavor from molasses, mustard and a little cured pork. Other appetizing additions are: tomato sauce, catsup, onion, celery, seasonings like savory and chili. Cooked beans may be combined with cream sauce, then topped with grated cheese and browned.

Preparing dry beans need not be in the long process of all-night soaking and all-day baking or "stewing in the pot" used by our grandmothers. Sometimes it's convenient to soak beans overnight so they will be ready to cook first thing in the morning. If not, here's a short-soak method: To 2 cups of dry beans, add 8 cups water. Boil 2 minutes, remove from heat and let soak an hour. Then boil beans gently in the same water until tender—about an hour—to use the following recipe:

QUICK BAKED BEANS
2 slices bacon; 3 tablespoons finely minced onion; 1 tablespoon molasses; 1 1/2 tablespoons catsup; 1/4 teaspoon salt; 1/4 teaspoon dry mustard; 1/2 teaspoon Worcestershire sauce, if desired; 2 to 3 cups cooked dry beans. To make: Fry bacon, remove from pan and cook onion in bacon fat a few minutes. Add molasses, catsup, salt, mustard and Worcestershire sauce. Add beans and mix lightly. Pour into baking dish. Break bacon in bits and sprinkle over top. Bake 20 minutes in a moderate oven (350F.) Or heat in a saucepan on top of the stove, crumbling bacon over the top before serving. Serves 4.

BEAN SAUSAGES
Two cups cooked dry beans; 1/2 cup bread cubes; 1 egg, beaten; 1/2 teaspoon sage or savory seasoning; salt and pepper to taste; milk; fine dry crumbs. To make: Mash beans. Mix well with bread cubes and egg. Add seasonings and moisten with

milk. Shape the mixture into the form of sausages. Roll in crumbs. Brown in a little hot fat, turning to form a good crust all over. Cook slowly about 20 minutes. (If desired, these sausages may be served with hot tomato sauce.) Serves 4. To complete the meal, the menu may include: Fanned cabbage; carrot, celery, and onion salad; banana cream pie.

BEAN SOUP
1 cup dry beans; 2 quarts water; 1/4 pound salt pork, cut in tiny pieces; 1 onion; few stalks celery; 1 tablespoon flour; salt and pepper. To make: Soak beans overnight in 1 quart of cold water or use short-soak method above. Brown salt pork and add the soaked beans, onion, celery and another quart of water. Simmer until beans are tender. Press through strainer if smooth soup is desired. Add flour mixed with a little water and cook, stirring constantly, until thickened. Season with salt and pepper. Serves 6. Menu suggested with this soup: Tomato aspic or fruit salad with cottage cheese; custard pie.

Cauliflower With Carrots, Onions

Cauliflower is again in the markets, after a short time when it had lost its crisp whiteness. Here is a recipe for combining it with carrots and cheese.

GOLDEN CAULIFLOWER
1 medium head cauliflower
1 cup raw carrots, diced
1/4 cup onions, chopped
Salt
Paprika
2 tablespoons butter, melted
1 cup rich milk
1 cup cheese, grated
Break cauliflower into flowerettes. Arrange cauliflower and carrots in buttered casserole. Cover with onion, seasonings and butter, pour milk over it, sprinkle with cheese. Cover, and bake at 350 degrees for about an hour, removing cover last 15 minutes. Serves 6.

ADD FRUIT JUICE
The next time you prepare a package of vanilla pudding mix, use apricot whole fruit nectar or other canned fruit juice for the liquid. If you want it to be extra fancy, fold in a little whipped cream after the pudding cools.

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Distributed by: Chip Steak Co. of Oregon

Pears for the Coffee Party

We know apples as a fine addition to the top of a coffee cake, but here's a new one with pears. So try it for refreshments when guests are invited over for coffee.

SPICY PEAR COFFEE CAKE
1 1/2 cups sifted flour
3/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon cloves
1 egg
1/2 cup milk
1/4 cup melted shortening or salad oil
8 quarters of canned pears
Sift together all dry ingredients. Beat egg with fork, then mix together all liquid ingredients. Add the liquid to the dry ingredients. Mix lightly. Spread batter in greased and floured 8-inch square pan. Arrange the pear quarters on the top of the batter. Sprinkle with 1 teaspoon cinnamon mixed with 2 tablespoons of sugar. Bake in a 375 degree oven for 25 to 30 minutes. Serves nine.

GLOVE ETIQUETTE

Although elbow-length leather gloves have been found among cave man relics, it's doubtful that he worried much about "glove etiquette." Today, however, certain practical rules should be observed when gloves are worn, says Miss Murle Scales, extension clothing specialist at Oregon State college. For example, gloves should be removed while eating. If the occasion calls for gloves, and these are few that don't—they should be worn and not carried. When not being worn, they can be tucked in a purse.

Colorful Salad Takes Vegetables

Grapefruit and red cherries join vegetables in this salad recipe, good to serve with an ample Sunday dinner.

GRAPEFRUIT, CHERRY, AND CELERY SALAD
1 large head chilled lettuce
1/2 cup diced celery
1/4 cup well-drained red canned cherries
1 generous cup grapefruit sections
Shred lettuce as fine as possible, and combine with fruit and celery. Mix with golden French dressing. Dress loosely on crisp salad leaves and serve with cheese straws.

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Raisin Squares Have Frosting

These Chewy Raisin Squares may be called cookies or a quick-type cake. We prefer them served warm so that you can get the full benefit of the baked-on frosting made of brown sugar, shredded coconut and cream.

CHEWY RAISIN SQUARES
1 cup seedless raisins
2 cups water
1 cup granulated sugar
1 1/2 cups sifted all-purpose flour
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves

1/4 teaspoon salt
1/4 cup shortening
1 teaspoon soda
Rinse raisins, add water and boil liquid down to 1/2 cup. Sift together sugar, flour, spices and salt. Blend shortening into hot raisins and water. Mix in soda quickly, and add at once to dry mixture. Beat until thoroughly blended and pour into greased 6-inch square pan. Bake in moderate oven (350 degrees) about 35 minutes.

FROSTING
1 cup brown sugar (packed)
1 cup shredded coconut
3 tablespoons cream
Blend together all ingredients,

spread over hot cake and return to oven for about 5 minutes or until frosting mixture melts. Serve cake warm. Serves 8 to 10.

PARTY POTATOES

You can dress up baked potatoes to give the rosy touch to a meal. Scoop out potato shells and mash potatoes well. Then for each one, add 2 tablespoons tomato soup, 1 tablespoon grated cheese, 2 teaspoons butter, salt and pepper. Mix well and stuff in shells. Brown in a hot oven and serve.

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A Weekly Bulletin of Interest to Consumers and Food Merchants

NEW COLGATE-PALMOLIVE-PEET SALES PROMOTION OFFERS SALEM CONSUMERS PLASTIC ZIPPER BAGS



Mark Eckley, left, advertising manager for Bergs Food Market learns all about the new Colgate-Palmolive-Peet soap promotion from J. W. Larios, company representative for the Salem area. The special plastic zipper bags shown above are offered at considerable savings to consumers. No, you are not seeing double, the gentleman on the right in the composite picture is the same Mr. Larios on the left, who has been doing the job of two men in lining up Salem food stores for this big soap promotion.

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