

**Best Among Rice Recipes Wins Prizes**

Just like mother used to make, describes Rice and Molasses Pudding which won a first place award in the rice dessert division of the Creole Cookery contest of the 1951 International Rice Festival in Louisiana. The menu will be generous with praise for this exceptionally delicious dessert.

Try it the next time you are in a hurry. The mixing time is short, and the oven does all the work.

**RICE AND MOLASSES PUDDING**

- 3 eggs
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cup melted butter or margarine
- 1 cup molasses or dark corn syrup
- 1 cup pecans
- 2 1/2 cups cooked rice

Beat eggs, add sugar, salt, butter or margarine, corn syrup or molasses, pecans, and rice. Beat until well blended. Pour into a greased baking dish. Cook at 350° for about 1 hour or until the filling is set. Stir occasionally. This recipe makes 6 servings.

There is more to this chicken salad than meets the eye. Underneath the snow white surface is special goodness.

Mold the salad in an interesting shape if you wish, or let it congeal in a square or oblong pan. Serve it on a bed of greens, or garnish it with a product of your imagination.

What is important is to experience the flavor of this chicken and rice salad which also won a first place award in the rice and meat division of the Creole Rice Cookery contest.

**CHICKEN-RICE SALAD**

- 1 1/2 cups diced boiled chicken
- 1 cup cold boiled rice
- 1/4 cup chopped celery
- 2 tablespoons chopped green peppers
- 1 tablespoon chopped sour pickle
- 6 chopped stuffed olives
- 12 pecan halves, chopped
- 1/2 teaspoon chopped parsley
- 2 1/2 cup mayonnaise
- 1/2 cup whipped cream
- 1 tablespoon gelatine
- 2 cups cold water
- 1/2 teaspoon salt
- Dash of black pepper and red pepper
- Dash of paprika

Combine chicken, rice, celery, green pepper, sour pickle, olives, pecans and parsley. Add mayonnaise and whipped cream. Add the gelatine which has softened in cold water for 5 minutes and has been melted over hot water. Cool. Add the salt, pepper and paprika. Mix all the ingredients well and chill in a mold or pan. This recipe make eight servings.

**Two Chocolate Desserts Easy**

These very thin chocolate wafers you buy at the shops are the beginning for a very fancy looking, but easily prepared dessert. Cut it right and it's quite dressy.

The second dessert gets its flavor from cake chocolate but graham crackers provide interest.

**MINTED CHOCOLATE ROLL**

- 1 cup heavy cream
- 2 teaspoons sugar
- 1/2 teaspoon mint extract
- Few drops green coloring
- 23 chocolate wafers
- Multi-colored candy sprinkles

Whip cream stiff; add sugar, mint flavoring and green coloring. Spread whipped cream on chocolate wafers and put together in stacks of 4 or 5. Then lay stacks on edge on a platter and make one long row with cookies and whipped cream alternating. Spread outside of loaf with remaining cream. Chill in refrigerator 2 to 3 hours. Sprinkle with multi-colored sprinkles. To serve, slice diagonally at a 45° angle about 1-inch thick. Serves 6.

**CHOCOLATE SOUFFLE**

- 1/4 cup butter or margarine
- 4 graham crackers, finely rolled (1 1/2 cup crumbs)
- 1 1/2 ozs. unsweetened chocolate
- 1 cup milk
- 1/2 teaspoon salt
- 3 eggs, separated
- 1/2 cup sugar
- 1 teaspoon vanilla
- 1/4 teaspoon almond extract

Melt butter or margarine in top of double boiler over boiling water. Gradually stir in graham cracker crumbs, chocolate, milk and salt. Cook, stirring constantly, until thickened. Cool. Beat egg yolks well; add sugar, vanilla, and almond extract; stir into chocolate mixture. Beat egg whites stiff but not dry; carefully fold into mixture. Pour into four individual casserole dishes, greased on bottom only. Set in pan of warm water. Bake in moderate oven (325°) 45 minutes, or until knife inserted in center comes out clean. Serve with whipped cream. Serves 4.

**HOT TOUCH**

Pep up cream soup with a drop of tabasco sauce for each portion just before serving. Tabasco also gives zest to mayonnaise, and French dressing, and it's good in a cheese rabbit.

**CARNIVAL DANCE  
NEW YEARS EVE  
CRYSTAL GARDENS**

**Curry Provides Spicy Flavor**

Tasty spreads on crisp crackers always makes a hit at parties. Bits of chopped ripe olives and a dash of curry powder give Curried Olive Canape Spread its new, interesting flavor. It's easy to do, too, because the handy ripe olives come already chopped.

**CURRIED OLIVE CANAPE SPREAD**

- 1 (3 ounce) package cream cheese
- 2 tablespoons milk
- 1/2 teaspoon curry powder
- Paprika
- Dash black pepper
- 1/2 teaspoon grated onion
- 1/4 cup chopped ripe olives

Combine cream cheese and milk to give spreading consistency.

**LEFT OF SINK SAID BEST FOR WASHER**

The mechanical dishwasher has brought new kitchen-plan problems to architects, housing specialists and homemakers.

So many queries came to the state experiment stations about the most convenient place for this popular appliance and the counter space needed for efficient use, that a study was made to find the answers. Both top- and front-opening types were tested in washing dishes for a typical dinner for a family of six. Records were kept of time and motions used in loading and unloading.

The left of the sink proved a blend in remaining ingredients. Make a approximately 1/4 cup spread.

better location than the right of the sink for saving steps and arm work—at least for right-handed workers, as most women are. Saving arm effort is important in loading and unloading. (The records showed 194 arm motions used compared with 60 body motions—that is, bending, stretching and turning.) However, time spent was about the same for a dishwasher on the right as on the left of the sink.

As for the two types of dishwasher, time and steps used were about the same with each, but top-opening required more bending and front openings more arm use.

The counter space recommended for convenient stacking of dishes for mechanical washing is 24 inches deep and from 36 to 40 inches long.

The front-opening dishwasher seems to have some advantages in saving space. The top may be used for stacking dishes, provided the worker doesn't have to reach too far when the dishwasher is open for loading. Dishwashers that fit under counters also offer counter space above for stacking. Then, too, with front-openings, wall cupboards can be built close above the dishwasher, but with a top-opening washer there must be free space above for lifting the lid.

**Interesting Cookie Features Cereal**

Children have long loved oatmeal cookies, but they should fall equally hard for this cookie, which takes another cereal to give it flavor and texture.

**SOYA NUT COOKIES**

- 1/2 cup shortening
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 teaspoon vanilla
- 1 egg, well-beaten
- 1 cup sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup corn-soya shreds
- 1/2 cup chopped nutmeats

Blend shortening and sugars together until light and fluffy. Add

vanilla and egg; beat well. Stir in sifted dry ingredients, corn-soya shreds and nutmeats. Drop by teaspoonfuls onto greased cookie pan and flatten with a fork. Bake in moderate oven (350°) about 12 minutes. Yield: 3 dozen cookies (about 2 1/4 inches in diameter).

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WITH  
**BLUE BELL**  
**Potato Chips**  
THE ALL-FAMILY FAVORITE!

The greeting is old; but when we say

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**POTATO CHIPS**  
Regular 23c  
25c Pkg.

**Marshmallows**  
Fireside 31c  
Lb. Pkg.

**COFFEE**  
M.J.B. 1-lb. tin 85c  
Drip or Regular

**HI-HO CRACKERS** 31c  
**CHEEZ-IT** 17c

**WHITE STAR TUNA** 29c  
Chunk 1/2 Size Can

**IGA Pork & Beans** No. 1 Can 10c

**IGA Spaghetti** No. 1 Can 10c

**IGA EVAPORATED MILK** 6 Tall Cans 69c  
(Limit 6 at this special price)

**IGA SNO-KREAM SHORTENING** Lb. Can 85c

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**LINDSAY SELECT RIPE OLIVES** No. 1 Can 25c

**IGA EXTRA WHIPPED Mayonnaise** Qt. Jar 63c

**IGA Luncheon Meat** 12 oz. Tin 43c

**IGA Chili with Beans** Lb. can 33c

**IGA Corned Beef HASH** Lb. can 39c

**IGA Deviled MEAT** 3 4 oz. cans 29c

**IGA Vienna SAUSAGE** 2 4 oz. cans 45c

**Underwood Deviled Ham** 2 1/4-oz. can 19c

**Norwegian SARDINES** 2 Cans 35c  
Fancy Norwegian

**Par-T-Pak Beverages**  
Bottle Plus Deposit 20c

**PICKLES**

**STEINFELD Whole Sweets** 24 oz. jar 59c

**STEINFELD Kosher Dills** 24 oz. jar 39c

**CAMPBELLS TOMATO SOUP** 3 Cans 35c

**JUNKET Danish Desert** 2 Pkgs. 25c

**Bouillon Cubes** Beef, Vegetable, Chicken 3 Cubes 23c

**POWDERED Hemo** Lb. Can 68c

**IGA Enriched Flour** 25 lb. Bag 1.79

**IGA Soap** Grains or Ease Lg. Pkg. 25c

**Wesson Oil** Qt. 65c

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**PILLSBURY PIE Crust Mix** 2 9 oz. Pkgs. 29c

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**Bean Sprouts** 2 oz. can 14c

**Chop Suey** With Vegetables 2 oz. can 29c

**Soy Sauce** 6 1/2 oz. Bottle 21c

**Chow Mein Noodles** 2 oz. can 20c

**Feature of the Week!** **IGA JUICE BAR**

**ORANGE Elsinore BLENDED IGA GRAPEFRUIT IGA TOMATO IGA**

**4** Large 46 oz. Cans **\$1.00**

**SIMONIZ** Self Polishing **98c** Quart Can