

The Statesman's  
**FOOD SECTION**

Pure Handy  
For Storing,  
Using Later

An easy, delicious and handsome product to put down now in the freezer for future meals is cranberry puree. When slightly softened it's much like sherbet, an excellent fruit dessert after a hearty first course, or a colorful appetizer to start the meal or accompany the main course.

Here's how to make it: Choose firm, deep red berries with glossy skins. Add 2 cups of water for each pound (1 quart) of berries. Cook until skins pop. Then put through a food press. Add about 2 cups of sugar or more according to the family sweet tooth. Pack into containers, leaving enough headspace for expansion in freezing. Seal and freeze. (Rule for headspace: Leave a half inch for wide-mouth pint containers; an inch for quarts.) Serve at sherbert softness. When thawed, this puree may be used for cranberry whip, chiffon pie or other dishes.

Jellied Sauce  
Jellied cranberry puree, sometimes called "strained sauce", also uses all the fruit except the skins. Here's the recipe: To a pound (1 quart) of berries, add 1½ cups of water and cook rapidly in a covered pan about 15 minutes until berries are soft. Put through a food press, add 2 cups sugar, star and cook about 3 minutes to jelly stage. Pour into a mold, chill and let stand until set. Or, for later use, pour into jelly glasses and when set, seal with paraffin.

For fast, easy pureeing, use one of the utensils designed for this job rather than the more arduous, wasteful and awkward hand-pressing through a strainer. Very handy is the utensil operated with a crank on a blade that forces food through perforations. It has a handle and hook-like supports to hold it steady over a bowl or pan. Or use a cone-shaped press with a wooden cylinder.

SALTY NUTS  
If you want to salt pecans arrange them in a thin layer in a shallow pan, adding a teaspoon of butter or margarine to each cup of nuts; sprinkle lightly with salt. Bake in a moderate oven about 20 minutes, stirring often. When the pecans are a delicate brown remove and cool on paper toweling.

DRESSY CUPCAKES  
Scoop wedge-shaped pieces out of the top of chocolate cupcakes; fill the hollows with ice cream and then top with the cut-out portion of the cake, flat side down. Serve with hot chocolate sauce.



**FIRST WITH THE MOST FOR THE LEAST!**

1240 N. CAPITOL

(PIGGLY WIGGLY)

Farm-Fresh **FRUITS VEGETABLES**

**CARROTS**  
Nice California 2 Bu. 25¢

**BANANAS**  
2 Lbs. 33¢

**TOMATOES**  
Field Grown Lb. 33¢

U. S. No. 1 Deschutes  
**POTATOES**  
10 Lbs. 69¢

**GRAPES**  
2 Lbs. 19¢

Oreg. Yellow Onions  
3 Lbs. 25¢

**TURNIPS**  
3 Lbs. 25¢

Ivory Flakes, Ivory Snow,  
Duz, Oxydol, Tide, Dreet  
Lge. Pkg. 31¢

**CRISCO**  
3 Lb. 98¢

**JOY LIQUID SOAP**  
Bottle 31¢

**SPIC & SPAN**  
1-Lb. Pkg. 25¢

**IVORY SOAP**  
Medium Size 3 for 27¢  
Large Size 2 for 29¢

**Camay Toilet Soap**  
Regular Size 3 for 27¢  
Bath Size 2 for 25¢



**S&H GREEN STAMPS**  
Your Extra Savings Here  
Double On Wednesdays On  
Orders \$5.00 And Over

**Kerr Pure Jelly**  
Glass 19¢

**KRISPY CRACKERS**  
1 Lb. Pkg. 27¢

**Brown Gravy With Sliced Beef**  
Halays 15-oz. can 43¢

**HI-HO CRACKERS**  
1 Lb. Pkg. 29¢



**PIGGLY WIGGLY**  
MORE SHOPPERS FIND MORE SAVINGS HERE EVERY DAY!

An appealing entree featuring pork liver, carefully braised then topped with a tangy Spanish sauce, is one of the better economy dishes.

Gentle Cooking Best for Braising, Broiling Liver

Pork is tops in value this month, and one of the most attractive buys available is pork liver. Pork liver, carefully prepared, is good eating, and, of course, liver and all the variety meats are well known for their excellent nutritive value.

The delicate flavor and tender tissues of liver, require storage in the coldest part of the refrigerator. Keep it loosely wrapped and plan to use within a day or two. Remember, too, that low heat cooking is essential for tenderness.

Try pork liver in favorite combinations with bacon or onions for your once-a-week liver meals. Or dress it up, braised and served brochette-style, swathed in a tangy Spanish sauce. Lima beans

are a made-to-order accomplishment.

**LIVER BROCHETTES WITH SPANISH SAUCE**  
1 pound beef or pork liver sliced  
Salt  
1 onion, sliced  
3 tablespoons shortening  
1 cup tomato sauce or tomatoes  
Cut liver into 1 inch pieces. Season. Push pieces onto skewer (leave space between cubes) to form brochettes. Brown the onion in shortening. Add tomato sauce. Lay brochettes in sauce. Cover and cook slowly for 30 to 40 minutes. Serve brochettes on hot toast. Top with sauce.

**BRAISED LIVER WITH VEGETABLES**  
1 pound beef or pork liver in one piece  
Salt, pepper  
Flour for dipping  
¼ cup chopped celery  
1 onion, chopped  
4 tablespoons shortening  
2 slices salt pork  
2 cups cooked tomatoes  
6 small potatoes  
6 small carrots  
Rub liver with salt and pepper and dip in flour. Brown with celery and onion in hot shortening. Place in a greased casserole. Place salt pork on top. Add tomatoes, salt, and pepper. Cover casserole and bake in moderate oven (350°) for ½ hour. Add the potatoes (pared and halved, and the carrots, scraped and cut into strips. Recover and bake until vegetables are done, about 45 minutes. Remove lid to brown the salt pork. Arrange meat and vegetable on a hot platter. Make a gravy using the liquid remaining in the baking dish. Serve over vegetables and meat.

Macaroni Ring Has Good Ham Sauce

Macaroni ring, an inexpensive and highly satisfactory food for company or family, takes on various sauces to change its character. This savory ham sauce makes the ring good enough for company.

**MACARONI RING WITH HAM SAUCE**  
Macaroni Ring  
4 ounces elbow macaroni  
2 tablespoons butter or margarine  
2 tablespoons enriched flour  
¼ teaspoon salt  
1¼ cups milk  
2 eggs, beaten  
1 tablespoon chopped parsley  
Cook macaroni in boiling salted water until tender (about 8 minutes). Drain and melt butter or margarine in saucepan. Stir in flour and salt. Add milk and cook, stirring constantly until thickened. Pour white sauce into beaten eggs. Fold in macaroni and parsley. Pour into well greased 9-inch ring mold and set in pan of hot water. Bake in moderate oven (350°) 45 minutes.

**Savory Ham Sauce**  
2 slices bacon, diced  
¼ pound cubed, boiled ham  
2 tablespoons diced celery  
2 tablespoons diced onion  
2 tablespoons diced green pepper  
1 tablespoon flour  
¼ cup condensed tomato soup  
¼ cup water  
While ring mold is baking, brown bacon in skillet. Add ham, celery, onions and green pepper and brown lightly. Stir in flour. Add tomato soup and water. Cover and let simmer about 15 minutes. Serve in center of macaroni ring. Makes 4 servings.

Food For Hungry Crowd Satisfies

What to serve to a hungry crowd may be a problem, but here's a dish that has all the qualifications. It can be put together in advance, it's hearty and best when served hot. Call it what you want to—its ancestry is the famous Italian spiedino, that mixture of mozzarella cheese and French bread that Italians speak so fondly of. This Americanized version of spiedino is made with enriched yeast-raised bread and Swiss process cheese—ingredients you can find around any corner. Put it together with the savory seasoning called for, tuck it into the refrigerator and at the given time, into the oven. Bring it into the crowd piping hot and golden brown, and watch the slices go in a hurry. One loaf makes 8 to 10 servings so better be ready with more than one loaf.

**SPEDINO A LA AMERICANO**  
1 loaf unsliced day-old bread  
¼ cup butter or margarine  
1 medium onion, minced  
2 tablespoons poppy seeds  
¼ cup prepared mustard  
¼ pound Swiss process cheese

Trim crusts from loaf. Starting at the end of the loaf about one-half way down, make a series of diagonal cuts about every inch cutting almost through loaf. Mix butter or margarine, minced onion, poppy seeds and prepared mustard. Spread all but about 2 tablespoons of the mixture between the cuts. Slice Swiss cheese. Fill cuts in bread with sliced cheese. Spread outside of loaf with remaining butter mixture. Press loaf together. Bake at 350 degrees (moderate oven) 15 to 20 minutes or until cheese is melted and loaf is browned. If desired, sizzle 1 small can of anchovies in 1 tablespoon butter or margarine. Pour over baked cheese loaf. Slice loaf straight down and serve immediately on individual plates. Makes 8 to 10 appetizer servings.

**STATE STREET MARKET**

1230 State St. Phone 3-9127

**RATH'S BLACK HAWK**  
READY-TO-EAT  
**Picnics lb. 49¢**

**MORRELL'S YORKSHIRE TRAY PACKED**  
**Sliced Bacon lb. 49¢**

**LOIN**  
**Pork Roast lb. 59¢**

**PURE PORK COUNTRY STYLE**  
**Sausage lb. 59¢**

**SHOULDER CUT**  
**Pork Roast lb. 49¢**



**100th ANNIVERSARY FIESTA CAKE**  
RECIPE AT DISPLAY  
**DRIFTED SNOW "HOME PERFECTED" FLOUR 10 Lbs. 89¢**

Sperry Wheat Haris 14-Oz. Pkg. 14¢  
Sperry Pancake Mix 28-Oz. Pkg. 25¢

**Mission Macaroni & Cheese Dinner**  
PKGS. 3 for 35¢

**WILSON MARGARINE**  
CUBES COLORED 2 Lbs. 49¢

**HAL'S MEATS**  
**FRYERS** 2 Lbs. Each \$1.25  
Pan-ready Colored Fryers

**HAMS** ¼ or Whole lb. 55¢  
Armour's — Nebergall's — Sugar Cured

**Pork Steak lb. 45¢**  
Blade or Arm Cuts, Lean Pork

**Pork Liver lb. 29¢**  
Govt. Inspected, Young Tender Pig Liver

**Cheese lb. 50¢**

**Ground Beef lb. 59¢**  
Freshly Ground Daily

**New Store Hours**  
**WEEK DAYS**  
8:30 A. M.—8:00 P. M.  
**SUNDAYS**  
10:00 A. M.—7:00 P. M.