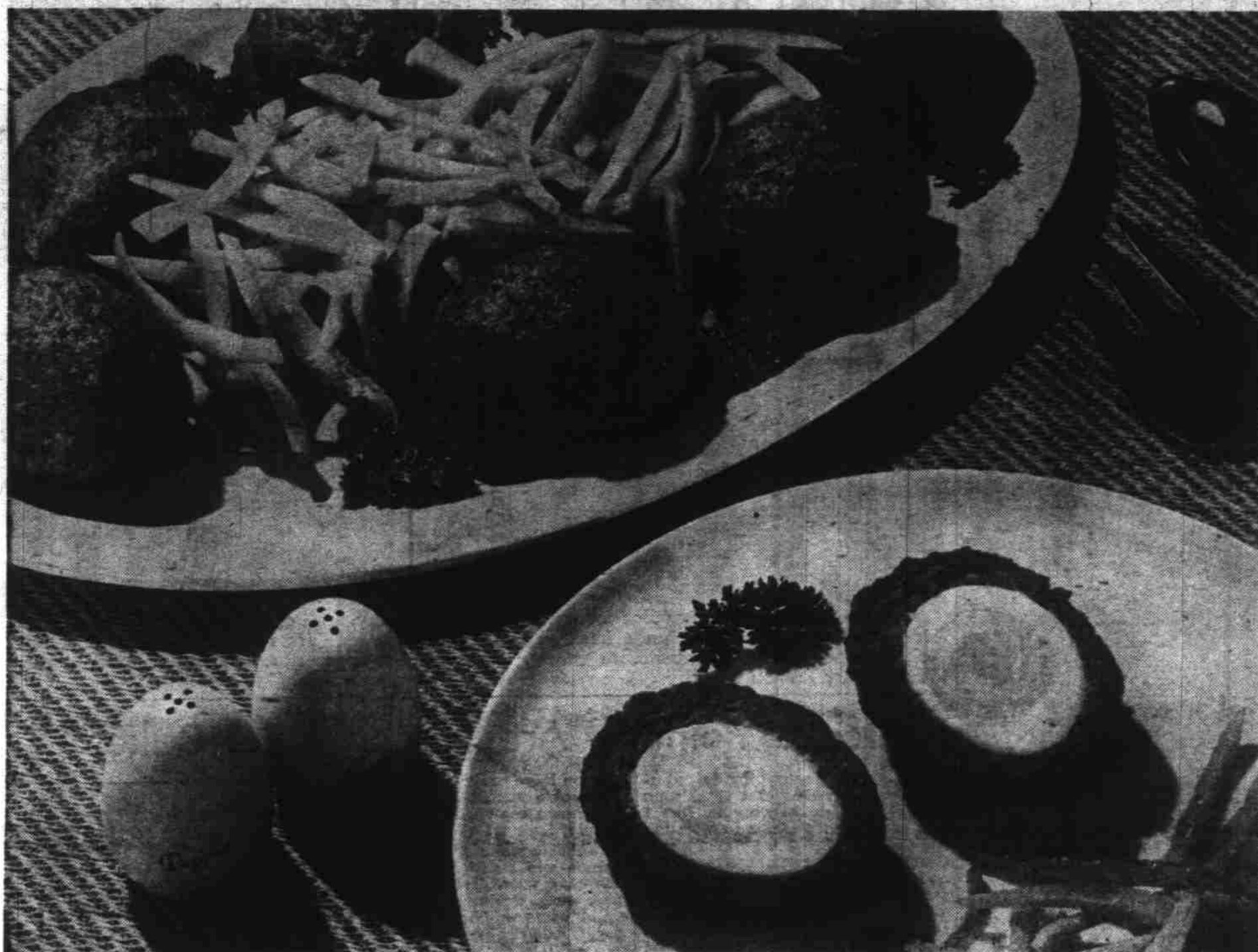
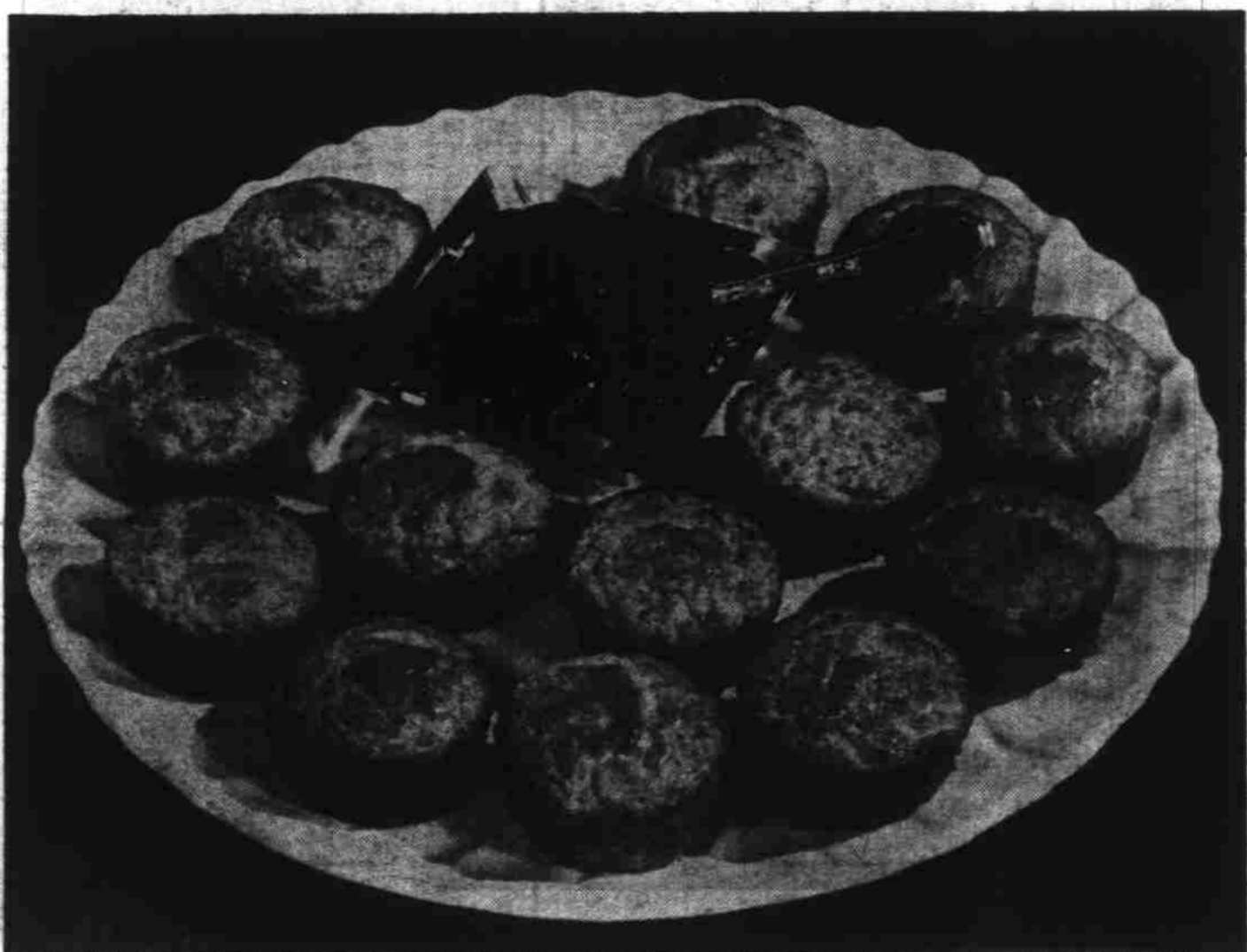


# The Spotlight's Turned on Eggs



Pork sausage and eggs make this surprise dish. The hard cooked eggs are rolled in sausage and baked. The surprise comes when the diner cuts into the intriguing ball and finds the colorful center.



Oatmeal muffins, tops in good looks and flavor, give style to mid-winter meals. Any meal is the meal for hot breads.

## Ham Scallop is Casserole Dish

Ham makes a good main dish, and here it is scalloped and baked in a casserole for extra good eating.

### ITALIAN HAM SCALLOPED

4 ounces elbow spaghetti  
1/4 cup butter or margarine  
1/2 cup chopped onion  
1/2 pound cubed cooked ham  
2 cups chopped cabbage  
3/4 cup water  
1/2 teaspoon salt  
1 1/4 cups condensed cream of mushroom soup (10 1/2-ounce can)

1 teaspoon horseradish  
Buttered bread crumbs

Cook spaghetti in boiling salted water until tender (about 7 minutes). Drain and rinse. While spaghetti is cooking, melt butter or margarine in heavy skillet. Add onion and ham and brown lightly. Add cabbage and toss lightly with ham-onion mixture. Add water and salt. Cover and simmer gently 5 minutes. Stir in mushroom soup and horseradish and mix well. Fold in spaghetti. Pour into 1 1/2-quart casserole. Sprinkle with buttered bread crumbs and bake in moderate oven (350 degrees) about 30 minutes. Makes 4 servings.

## Stuffed Celery For Appetizers

Celery is delicious this time of year—crisp and crunchy. It is always good to eat as is but even better when stuffed. You'll enjoy the smooth cream cheese and ripe olive stuffing in contrast with the celery.

### OLIVE STUFFED CELERY

1/2 cup chopped ripe olives  
1 (3-ounce) package cream cheese  
2 tablespoons mayonnaise  
1 tablespoon finely chopped green onion  
Salt to taste  
Dash Tabasco sauce  
12 to 15 (2-inch) stalks celery

Combine olives and cheese with mayonnaise; stir in onion and seasonings, and mix well. Heap into celery stalks. Makes 12 to 15 pieces.

## OATMEAL MUFFINS

Oatmeal muffins have a distinctive flavor which goes well on a breakfast menu. Use leftover oatmeal or cook up a batch of quick-cooking oats the night before.

### OATMEAL MUFFINS

1 1/2 cups scalded milk  
1 cup cooked oatmeal  
2 whole eggs  
1 tablespoon melted butter  
1/2 teaspoon salt  
1 1/2 cups flour  
3 teaspoons double acting or 2 teaspoons single acting baking powder  
2 teaspoons sugar

Combine milk and oatmeal, add butter, well beaten eggs, then quickly add dry ingredients which have been sifted together. Bake in buttered muffin tins at 425 degrees for 15 minutes.

## Baked Dishes Use Walnuts as Flavor

Walnuts give a meaty flavor to a meatless loaf to be served as a main dish.

### SAVORY WALNUT LOAF

1 1/2 cups walnuts, chopped finely  
2 medium onions  
1 1/2 tablespoons butter or cooking fat  
1 cup grated carrots  
1 cup finely chopped celery  
1 cup minced parsley  
1 cup cheese cracker crumbs  
1 teaspoon salt  
1 teaspoon poultry seasoning  
1 egg  
1 cup milk

Saute finely chopped onions and celery in butter or cooking fat. Add remaining ingredients and mix thoroughly.

Shape into loaf and place in greased baking pan. Bake in moderate oven; 350 degrees about 45 minutes or until vegetables are done and the loaf is brown. Serve with mushroom sauce.

## Fish, Pineapple Baked in Oven

Baked fillets with a fruity touch will be found to be an attractive entree for dinner.

### BAKED FILLETS IN SWEET-SOUR PINEAPPLE

1 green pepper, cut in strips  
1 coarsely chopped, medium onion  
2 tablespoons salad oil  
1 teaspoon powdered ginger  
1 tablespoon brown sugar  
1 tablespoon cornstarch  
1/2 cup vinegar  
1 No. 2 can (2 1/2 cups) pineapple tidbits, not drained  
1 to 1 1/2 lbs. thawed quick-frozen or fresh fish fillets, or 2-lb. fish steaks, 1 inch thick (cod, haddock, ocean perch, sole, whitefish, halibut)

Heat oven to 350 degrees. Sauté green pepper and onion in salad oil in skillet for 5 minutes; add ginger and next five ingredients. Cook, stirring, till blended and thickened. Arrange fillets in shallow baking dish; sprinkle with some salt and pepper; pour on sauce. Bake 30 minutes. Makes 4 to 6 servings.

## Snack Spread has Fruit, Spice, Herbs

A snack spread that's no fuss to prepare, yet tastes extra special, is popular with the hostess and guests alike. Mashed avocado is seasoned just right with grated onion, chili powder and a shake of garlic salt in this chili spread. Add your favorite crackers or potato chips for "dunking" and that's all you need.

### AVOCADO CHILI SPREAD

1 large avocado  
1 tablespoon lemon juice  
1 1/2 teaspoons grated onion  
1/2 teaspoon garlic salt  
1 teaspoon chili powder  
Salt to taste

Mash avocado to a pulp. Add remaining ingredients and stir until well blended. Serve with crackers or potato chips. Makes from 1/2 to 1 cup spread.

## Frozen Nuts Keep Well

Shelled nuts keep well in home freezers, provided they are in moisture-vapor-resistant containers, home freezing specialists of the U.S. Department of Agriculture reply to many queries on this subject. This fall's supply of nuts is so abundant that now may be a good time to put a stock in the freezer for future use. Those who have freezer or locker space may be able to take advantage of the lower prices per pound often offered for nut meats sold in quantity.

## Cranberries Jelly With Fruit, Nuts

Glowingly pink—with flecks of brilliant red—this jellied salad lends beauty to any table.

### CREAMY CRANBERRY-ORANGE SALAD

1 package orange flavored gelatine  
1/2 cup sugar  
1 cup boiling water  
1 cup evaporated milk  
2 cups raw cranberries (1/2-lb.)  
1 small or medium size eating orange  
1/2 cup chopped pecans

Place gelatine dessert and sugar in medium size mixing bowl. Add boiling water and stir until gelatine and sugar are completely dissolved. When gelatine mixture is completely cold, stir in milk. Wash and dry orange. Cut into quarters (leaving rind on) and remove any seeds. Put orange through food chopper, using medium blade. If chopper leaks at handle end, be sure to place bowl under handle to catch juice that may drip while grinding, and add that juice to the mixture. Then put cranberries through chopper, about 1/2 cup at a time. Add ground orange and cranberries with juices to the gelatine mixture together with pecans. Stir to blend well. Spoon into individual 1/2 cup molds or into a 1 quart mold. Chill until set, from 3 to 4 hours. When ready to serve, unmold on chilled plate and serve with curly endive, water cross or other salad greens. Makes 1 quart salad (3 one-half cup servings).

## January Special

# Eggs in Main Dish Featured in Meals For Winter Month

By MAXINE BUREN  
Statesman Woman's Editor

January is Egg Month, according to the Egg and Poultry National Board, which promotes the use of eggs and kindred produce. Though eggs are a basic food, some cooks lack talent for cooking them exactly right.

First there's the hard cooked egg, which many prepare, but not everyone in the approved style. Here's what the experts tell you to do.

### HARD COOKED EGGS

Cover eggs in pan with cold or lukewarm water to come at least 1 inch above the eggs. Bring water rapidly to boiling. Turn off heat and if necessary set pan off burner to prevent further boiling. Cover and let stand 15 minutes. Cool promptly and thoroughly in cold water. This makes the shells easier to remove and helps prevent a dark surface on the yolks. When cooking more than 4 eggs—do not turn off heat but reduce to keep water below simmering. Hold 15 minutes. Cool as above.

Novelties are usually welcomed by women who make cooking a hobby. Here then, is the recipe for Sausage Surprises pictured on this page.

### EGG-SAUUSAGE SURPRISES

1 1/2 to 2 lbs. bulk pork sausage 8 hard-cooked eggs  
Divide sausage into 8 equal parts. Press sausage firmly to make an even layer around eggs. Place on rim of shallow pan. Bake uncovered in a moderate oven (350°) 40 to 45 minutes or until the sausage is well-browned, turning once. 8 servings. If desired, serve with gravy prepared with the sausage drippings.

Hard cooked eggs make another main dish in this recipe:

### SCALLOPED EGGS

2 tablespoons butter or margarine  
2 tablespoons flour  
1 teaspoon salt  
1/2 teaspoon dry mustard  
1/2 teaspoon pepper  
2 cups milk  
6 hard cooked eggs  
1/2 teaspoon salt  
4 cups corn flakes  
1/2 teaspoon paprika

To make sauce, melt butter or margarine; stir in flour and seasonings. Add milk, cook until thickened, stirring frequently. Dice eggs and season with salt. Crush corn flakes into fine crumbs; mix with paprika and melted butter. Arrange a layer of corn flakes in greased casserole. Cover with a layer of egg. Add a layer of sauce. Repeat until all ingredients are used, sprinkling a few crumbs over top. Bake in moderate oven (350°) about 20 minutes.

### SOUP HEARTIES

Among the canned soups that are especially hearty and satisfying on cold winter days are bean

and bacon, Creole gumbo and chicken gumbo. Serve a big bowl of hot soup with cheese topped toasted crackers for lunch.

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The Statesman's

# FOOD SECTION

Edited by Maxine Buren

The Oregon Statesman, Salem, Oregon, Friday, January 8, 1939

BAKED CUSTARD  
This is a favored dessert of the young crowd. Turn a baked custard out of its baking cup and serve with a generous topping of chocolate sauce with slivered toasted almonds scattered over the top.

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