



Among the many foods produced by manufacturers to simplify cooking for the modern housewife are refrigerated biscuits. These delicate breads come in a cardboard cylinder ready for baking. Cooked as they are excellent, but if the cook would like fancy hot breads she may try one of the many variations—like the butterscotch rolls pictured here.

Rolls in Picture

Refrigerated rolls found in the dairy case at the grocery store have a variety of uses other than just as mighty good plain baking powder biscuits. Pictured on this page, they become luscious butterscotch nut affairs like this:

BUTTERSCOTCH ROLLS
 1 package oven ready biscuits
 3 tablespoons butter or margarine, melted
 ¼ cup firmly packed brown sugar
 3 tablespoons pecans, chopped
 2 tablespoons water
 Heat oven to 425° F. Combine butter, brown sugar, pecans and water. Divide into 10 lightly greased medium muffin cups. Place a biscuit in each muffin cup.
 Bake at 425° about 10 minutes. Immediately invert pan on waxed paper. Cool for 5 minutes before removing pan. Makes 10.

Dressings Make Salad

The answer to a good salad is a good dressing, usually. Serve tart or nippy dressings on green salads, sweet ones on fruit, bland ones on chicken, and so on.

EGG AND CHIVE MAYONNAISE
 1 cup mayonnaise
 2 teaspoons vinegar
 1 teaspoon chopped chives
 1 hard-cooked egg, finely chopped
 Blend the mayonnaise and vinegar together. Mix in the chives and chopped egg. Serve with vegetable salad.

BLUE CHEESE DRESSING
 1 small clove garlic, sliced
 1 teaspoon minced onion
 ½ cup olive oil
 ½ cup vinegar or lemon juice
 2 oz. blue cheese
 1 teaspoon paprika
 1 teaspoon sugar
 1 teaspoon salt
 1½ Few grains cayenne
 Add onion and garlic to oil and allow to stand for one-half hour to an hour. Remove from oil and discard. Cream blue cheese to a smooth past and add oil gradually, stirring constantly to keep the mixture as smooth as possible. Add the remaining ingredients and beat, or shake, in a tightly covered jar, until well blended. Serve on salad greens or vegetable salads. Makes 1 cup.

COOKED DRESSING
 3 tablespoon corn starch
 1 tablespoon sugar
 2 teaspoon dry mustard
 2 teaspoon salt
 ¼ teaspoon pepper
 Few grains cayenne
 ¼ teaspoon paprika
 1½ cups milk
 2 egg yolks
 ¼ cup cinegar
 ¼ cup salad oil
 Mix first seven ingredients in a small amount of the milk until smooth. Add remaining milk. Cook over low heat, stirring constantly, until mixture thickens and boils. Boil 2 minutes, stirring constantly. Remove from heat and gradually add egg yolks. Return to heat for 2 minutes, stirring constantly. Remove from heat and gradually beat in vinegar with rotary beater. Add salad oil; beat until smooth. Cool. Use with potato or fruit salads. Makes 2 cups.

Better Toy Storage Good Accident Insurance

Any parent who has tripped over a child's roller coaster or barked his shins on a toy truck will welcome suggestions from the Arizona Agricultural Experiment Station, Tucson, on storage for play equipment.

The study on toy storage, supervised by Dr. B. Eleanor Johnson, is part of the regional research on farmhouse improvement conducted by the Western State Experiment Stations. Drawings and measurements for building toy storage units have been worked out by the Arizona Station.

Recommendations for safe, convenient, and efficient storage include low, open shelves, easy to build and inexpensive, located where children use their toys most. Such shelves make it easy for small children to see and reach their playthings and keep them in good condition, and thus encourage habits of order and care of possessions. Also, such storage space adds to the safety of grown-ups by preventing a frequent accident—falling over scattered toys.

In the Arizona study, farm homemakers reported that their young children usually played where their mothers were working; consequently, these mothers wanted storage places for toys in kitchen, living room, and bedroom.

As a result of the study, the Station suggests that shelves for trucks, wagons, and other toys used in active play be built in the child's bedroom, where the

noise will be least disturbing to the rest of the family, and that toys for quiet play, such as books and small blocks, be kept on shelves in the living room. Toys for creative or imaginative play may be kept in the kitchen.

Many parents invest considerable money in toys. Tumbling them together where they may get broken may lead children into careless, extravagant ways with their possessions, comments Dr. Johnson.

Thirty Days Hath September But Once It Had Thirty-One

If the Roman Emperor Augustus hadn't been so vain, the rhyme about September would have read thirty-one instead of thirty. But Augustus wanted a month named after him, so he snipped a day off September, added it to the previous month, and christened it August. The patched month has lasted to this very day.

So that leaves us modern cooks with only thirty menu days to plan in September instead of thirty-one. We can guarantee a dessert for any day in September with Banana Chocolate Crumb Pie. Chocolate cookie crumbs make light work of the crust, and an uncooked filling of whipped cream and sliced mellow fully ripe bananas simplifies this part of the pie to practically no work.

This is the kind of impressive dessert you need for dinner guests at short notice, or to celebrate a family occasion. It can be assembled so quickly and easily, and yet it is festive and satisfying. You can vary its appearance by using different toppings such as toasted coconut, grated semi-sweet chocolate, finely chopped candied fruit peel, or finely chopped nuts. For banana flavor at peak of sweetness and ripeness, it is helpful to know that you need bananas which have yellow peel well-flecked with brown.

BANANA CHOCOLATE CRUMB PIE

Dash of salt
 1 cup heavy cream
 2 tablespoons sugar
 Few drops vanilla or almond flavoring
 3 to 4 ripe bananas
 Chocolate Crumb Crust
 Toasted coconut

Add salt to cream and beat with rotary egg beater or electric mixer until stiff enough to hold its shape. Fold in sugar and vanilla or almond flavoring. Cover bottom of crumb crust with small amount of whipped cream. Peel bananas and slice into crumb crust. Cover immediately with remaining whipped cream. Garnish with toasted coconut, if desired. Makes 1 pie.

Finely chopped nuts, grated semi-sweet chocolate or finely chopped, candied fruit peel may be used in place of the toasted coconut.

CHOCOLATE CRUMB CRUST

6 tablespoons butter or margarine, melted
 1½ cups chocolate wafer crumbs
 2 tablespoons sugar
 Combine melted butter or margarine with crumbs and sugar. Mix well. Press firmly into a 9-inch pan and chill.

KID COOKS

Rainy days can be doubly long for mother and children alike. Let the youngsters help prepare lunch or supper. Even a three-year-old, with holiday cookie cutters, can produce fascinating animals from bread slices. The brown rabbit and the white chickie become French Toast at supper-time. Slightly stale bread will cut easily and make an economical dish.

RICHER WAFFLES

Chocolate waffles make an easy dessert. Stir two or three tablespoons of chopped walnuts into the batter before baking. They add a wonderful rich flavor and crunchiness.

EASY TO SHELL

Put hard-boiled eggs in cold water as soon as they are done to make shelling easier.



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You are invited to join Martha Meade's Recipe Exchange Club



1. Do you have an interesting recipe? One that you are proud of? Then you are invited to join Martha Meade's Recipe Exchange Club. This is a club devoted to good homemaking and good food. It aims to give recognition to women who are contributing to the enjoyment and traditions of friendly western living. It offers a wonderful opportunity for you to make new friends all over the West.



2. Here's how the Club works. Each homemaker who sends in a cherished recipe becomes a member. The initiation fee for joining is the word "Sperry" cut from the front of any size sack of Sperry Drifted Snow Flour. In exchange, you get interesting recipes sent in by other members. News about food, homemaking ideas and Club projects will be mailed to you regularly. Also when you join, you get a beautiful copy of your Club's Homemaker's Creed suitable for framing.



3. First Club project is Cake Recipes. All cake recipes sent in during September and October will be reviewed by the club recipe committee immediately. Those cake recipes of outstanding interest will be published and sent to all Club members. Each published recipe will give credit to the member who sent it in. It will tell who she is, where she lives and give other news about her and her family.

Different Club recipes to be exchanged in different months



You may send in any interesting recipe at any time. But since there are so many different kinds of bakings, the club recipe committee thought it wise to feature one type of recipe at a time. In other words, cake recipes will be exchanged one month, pie and cookie recipes another month, etc. We call it our bi-monthly Club project.

Here is the schedule. Your recipe will come up for review and exchange during the months shown at right.

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