

Crepe Tarts Take Berries For a Filling

Fresh or frozen strawberries when tiny individual pie shells make a very fine party dessert are filled with a creamy berry mixture. Here is the recipe for the tarts:

STRAWBERRY CREPE TARTS
 1 1/2 cups sifted flour
 1/4 teaspoon salt
 1/2 cup shortening
 3 tablespoons cold water (about 1)

Sift together flour and salt. Cut or rub in shortening. Sprinkle with water, mixing lightly until dough begins to stick together. Divide dough into 6 portions. Roll each portion out to circle 1/4 inch thick. Line tart pans with dough. Trim and flute edge. Prick dough with fork. Bake in moderately hot oven (400°) about 15 minutes, or until golden brown. When cool, fill with Strawberry Creme.

STRAWBERRY CREME
 1 cup whipping cream
 2 tablespoons confectioners' sugar
 Dash salt
 1/4 teaspoon vanilla extract
 2 cups sliced strawberries

Whip cream until stiff. Add confectioners' sugar, salt and vanilla extract, and mix until blended. Fold in sliced strawberries. Fill cooled tart shells. If frozen berries are used, drain first. Makes 6 Strawberry Creme Tarts.



Perfectly lovely party desserts are these individual pies made with strawberry cream filling. Use either fresh or frozen berries.

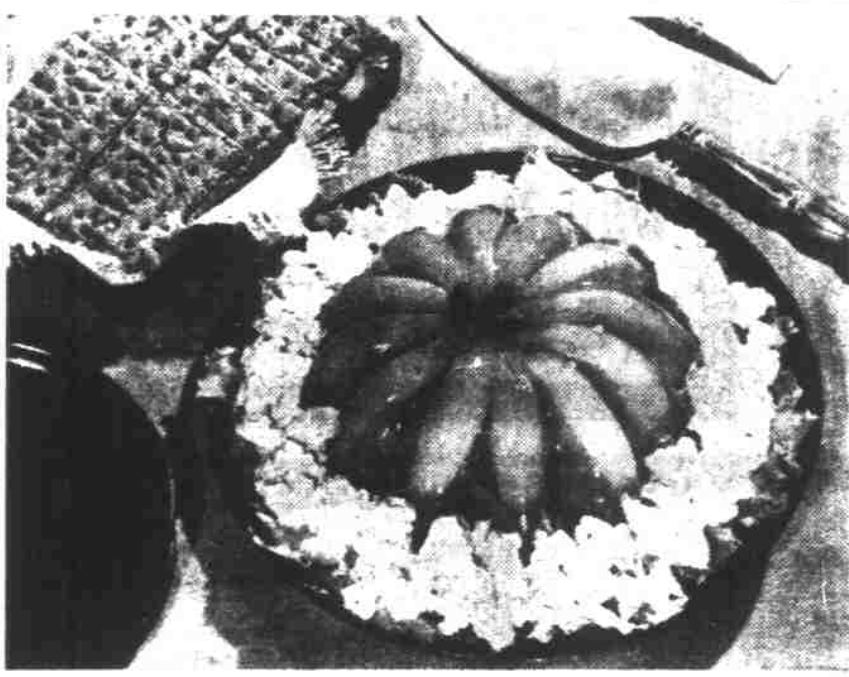
Main-Dish Clam, Pea Combination

Clam souffle makes a good luncheon dish along with a fruit salad or dessert or with a fresh vegetable salad and cookies.

CLAM SOUFFLE ST. GERMAIN
 2 jars peas (7 1/2-oz. size)
 1 tin chopped clams
 4 tablespoons butter or margarine
 4 tablespoons flour
 1 cup clam and pea juice
 Salt and fresh ground pepper to taste
 1/4 teaspoon thyme
 2 eggs, separated

Drain peas and clams well, reserving juice. Put all clam juice into a cup and use pea juice to fill it up. Melt fat and blend in flour smoothly. All clam and pea juice; cook, stirring constantly until thickened.

Add drained peas and clams and slightly beaten egg yolks, mixing well. Season to taste and add thyme. Cool. Add stiffly beaten egg whites. Pour into one large or individual casseroles, bake in 350 degree oven for 50 minutes.



Jellied fruit is still the kid's most popular dessert or salad as the case may be. Here the salad is made of peach slice, in lemon or strawberry gelatin. A garnish of red cherries on top and a wreath of cottage cheese finish off the pretty salad.

Wild Rice May Be Just Your Dish

If you can afford even a little wild rice, you'll want to do something very nice with it. Here's one of the many recipes for using the wild rice, much of which grows in the northern part of Minnesota, and is harvested by the Indians.

CHICKEN AND WILD RICE
 1 stewing chicken
 2 cups raw wild rice
 2 cups chopped celery
 1 cup chopped onions
 1 small can mushrooms
 1 small pimiento, chopped
 Salt and pepper to taste

Cook the chicken in water until tender. Save the broth, about 1 1/2 quarts, to use later. Remove meat from bones.

Put all the ingredients, except 1/2 cup of the chicken broth, into a large greased casserole. Bake 1 1/2 hours at 375 degrees. If the dish becomes too dry in baking, add the remaining broth. Serves 8 to 10.

Sweet-Sour Sauce For Beef or Pork

If you don't already have a favorite sweet-sour sauce for meat, try this recipe. It may be the best you've tested.

SWEET AND SOUR MEAT SLICES
 1 pound left-over beef or pork roast
 2 tablespoons flour
 2 tablespoons fat
 2 teaspoons drained horseradish
 2 teaspoons prepared mustard
 1/4 cup ketchup
 1 teaspoon grated onion
 2 teaspoons vinegar
 1/4 teaspoon salt
 1/4 teaspoon pepper
 1/2 cup sweet pickle relish
 1/2 cup hot water

Cut meat into 1/4-inch slices; roll in flour; brown lightly in fat in heavy fry pan. Combine remaining ingredients; pour over meat. Cover; cook over low heat 15 to 20 minutes. Four servings.

Surprise Dessert Now in Pie Form

Baked Alaska is supposed to be the umth degree of elegance, so here is a variation that is easier to make:

ALASKA PIE
 4 egg whites
 1/4 cup sugar
 1 (12-ounce) package frozen fruit
 1 quart ice cream

Make meringue by beating egg whites until fluffy but not stiff, then adding sugar gradually and beating until meringue is stiff and fine-textured. Arrange frozen fruit, thawed only enough to separate and drained thoroughly, in bottom of 9-inch baked pie shell and cover with ice cream. Spread meringue over ice cream, being careful to bring meringue well to the edges of the crust to seal out the air. Place pie as far from source of broiler heat as possible and broil until meringue is golden brown. Serve at once.

Added insulation is provided by setting pan containing pie within a second pie pan before broiling.

Fancy Dips Are Popular Request

The demand for new dips is only exceeded by the supply of recipes. Here is a nice one:

TUNA CREAM CHEESE DIPS
 1 can tuna
 2 (3-oz.) packages cream cheese
 2 tablespoons grated onion
 3 tablespoons sour cream
 1 teaspoon Worcestershire sauce
 Dash Tabasco sauce
 1/4 teaspoon salt
 1/4 teaspoon seasoning salt
 Mash cheese with a fork. Add grated onion and sour cream and beat until smooth. Season with Worcestershire sauce,

SAUCE SENSE
 For a good sauce for chopped cooked spinach, add a quarter cup of mayonnaise to a cup of medium white sauce and heat, stirring constantly over hot water.

SPRINKLING CLOTHES
 Use lukewarm water for sprinkling clothes to be ironed. It penetrates more evenly than cold water.

Tabasco, salt and seasoning salt. Stir in tuna. Heap in a bowl and serve with potato or corn chips for dunking. Makes about two cups of dip.

Loin Chops Have Barbecue Sauce

Loin pork chops, often a good buy, are prepared here with barbecue sauce.

BARBECUE PORK CHOPS
 6 pork rib or loin chops, cut 1-inch thick
 1 teaspoon salt
 1/2 teaspoon pepper
 2 tablespoons flour
 2 tablespoons prepared mustard
 1/4 cup chopped onion
 1/2 teaspoon ground cloves
 2 tablespoons Worcestershire sauce
 1 cup juice from apple, peach, bread and butter or sweet pickles
 1 cup catchup

Brown chops in frying-pan. Season with salt and pepper. Mix flour and mustard to make a smooth paste. Add remaining ingredients and blend well. Pour mixture over chops, cover closely and cook slowly for 1 hour. 6 servings.

RED AND WHITE

Crisp slice of red apple, served with Roquefort and cream cheese blended together, make a fine dessert. A little mayonnaise may be added to the cheese, or use sweet or sour cream.

ADD SEASONING

Next time you make a salmon loaf, try adding a little poultry seasoning to it. Use about one-quarter teaspoon of the seasoning for a loaf made with a one-pound can of salmon.

GREAT HELP

If you do a lot of cake and cookie baking, you'll find rubber spatulas a great help in mixing and when cleaning out bowls. Their blades come in two widths, one about half as wide as the other; both sizes are useful in the kitchen.

SHARP EDGE

Always be kind to the cutting edge of any slicing or carving knife by using a cutting board against which to slice the food to be cut through.

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Mushrooms, Ham Cook in Casserole

A small can of mushrooms gives a lift to this ham casserole with noodles:

HAM-NOODLE-MUSHROOM CASSEROLE
 2 cups cubed cooked ham
 1 8-ounce package broad noodles
 1 3-ounce can mushrooms
 3 tablespoons butter or margarine
 1/4 cup flour
 2 cups milk (or milk and mushroom liquid)
 1/4 teaspoon pepper
 1/2 teaspoon pepper
 1 tablespoon chopped pimiento
 1 tablespoon chopped parsley if desired

Cook noodles in boiling salted water until tender. Drain. Cook mushrooms in butter or margarine until light browned. Remove mushrooms, add flour and mix well. Add milk gradually and cook, stirring constantly until thickened. Add salt, pepper, pimiento, parsley and ham. Arrange the cooked noodles in a greased 1 1/2-quart casserole. Add ham mixture, arrange mushrooms on top. Bake in a moderate oven (350° F.) for 45 minutes. 6 to 8 servings.

IN BETWEEN
 Leftover corned beef makes wonderful hash, of course; but don't forget that it is delicious for sandwich fillings. Chop it fine and mix it with enough Russian dressing to moisten; for something crisp — and for a change — add finely shredded green cabbage to the sandwich instead of lettuce.

Double Duty Sweet Is Cake, Dessert

Serve these squares warm from the oven, for an extra special dessert, or cooled and cut into bars for the lunchbox.

ORANGE DESSERT SQUARES
 1 orange
 1/2 cup seedless raisins
 1/2 cup sifted, all-purpose flour
 1/4 teaspoon baking soda
 1/4 teaspoon baking powder
 1/4 teaspoon salt
 1/2 cup brown sugar, firmly packed
 1/4 cup shortening
 1 egg
 1/2 cup buttermilk or sour milk
 1/2 cup rolled oats
 1/2 cup chopped walnuts

Heat the oven to 350 degrees (moderate). Squeeze juice from orange; measure 1/4 cup. Put 1/2 of the orange rind and raisins through medium blade of food chopper.

Sift together the flour and the next 3 ingredients. Add the sugar, shortening, egg and 1/4 cup orange juice. Beat until smooth (about 2 minutes).

Fold in the ground mixture and the rest of the ingredients.

Bake in greased 8x8x2-inch baking pan at 350 degrees 55 to 60 minutes or until done.

These squares are delicious with a glass of milk or a cup of hot cocoa.

Makes about 8 servings.

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