



To each his own coffee cake! These little coffee cakes go one to a customer, and will please either family or guests no end. To the accompaniment of a good cup of coffee, they'll make lovely refreshment for mid-morning guests.

Little Coffee Cakes Make Refreshments

When your church or club group comes in for a planning session at mid-morning, you'll want a little "something-different" to serve with the coffee. What to do? Just bake this delicious coffee cake in individual pie pans and you'll say you never saw a cup of coffee kept company by a more unusual snack.

INDIVIDUAL COFFEE CAKES

- 1/4 cup shortening
- 1 cup sugar
- 2 egg yolks
- 1 1/4 cups sifted, enriched flour
- 2 teaspoons baking powder
- 1/2 cup chopped walnut meats
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 egg whites
- 1/2 cup sugar
- 1/2 teaspoon cinnamon

Cream shortening. Add 1 cup sugar gradually and cream thoroughly. Beat egg yolks. Add to first mixture. Mix and sift flour, baking powder and salt and add alternately with milk. Beat egg whites stiff but not dry. Fold in. Pour into well-greased individual pie pans. Mix 1/2 cup sugar with cinnamon and chopped walnut meats. Sprinkle over batter. Bake in moderate oven, 375 degrees, 20 to 25 minutes. Serve hot. Yield: 8.

Peach Dessert Fluffy Gelatine

Here's one of those wonderful make-ahead refrigerator desserts. It's party-pretty yet economical for the family food budget. Canned peaches give this charlotte its fruity flavor with vanilla wafers and a creamy gelatine mixture adding more goodness. We like to prepare this delicious dessert in the morning while the weather is cool, then take it from the refrigerator and serve slices right at the dinner table.

- PEACH CHARLOTTE**
- 2 cups canned peach slices
 - 1/2 cup granulated sugar
 - Few grains salt
 - 1 cup syrup from peaches
 - 1 envelope (1 tablespoon) plain gelatine
 - 1/2 cup cold water
 - 1 cup chilled evaporated milk
 - 1/2 teaspoon grated lemon rind
 - 3 tablespoons lemon juice
 - 16 vanilla wafers
- Drain peaches. Heat sugar, salt and syrup together. Soften gelatine in cold water and dissolve in hot syrup. Blend in rind. Cool until slightly thickened. Whip evaporated milk until stiff and gradually beat in lemon juice. Fold into gelatine mixture. Line bottom and sides of 3-quart mold with vanilla wafers and peach slices. Fill mold with alternating wafers and gelatine. Chill until firm. Unlayer gelatine mixture, peaches mold to serve. Serves 6 to 8.

Rib Roast Still Top Eating Meat

In all our rush to budget the meat, we may forget about some of the roasts that really should be included on the menu occasionally even in the family that watches its meat dollar. One of those meats is rib roast of beef. Every child, shall we say, should have a standing rib roast at least once during his childhood — just to remember.

When purchasing your beef roast for an occasion, select only top quality beef which bears a top quality brand to assure goodness. You may find standing rib roasts at your dealer's carrying different price per pound markings. In some stores roasts are priced differently in accordance with the amount of tender "eye" muscle the roast contains. Thus, the "first" ribs, cut from the section next to the steaks may be somewhat higher priced per pound than the ribs cut from the section near the shoulder. The prized ribs may be sold under the name of "first" ribs or as the 11th and 12th ribs.

A fine roast deserves proper cooking, so be sure to cook the meat at a low temperature to retain the juices. Also, pre-browning or searing the meat before roasting is unnecessary for a juicy roast if you start with top quality meat and roast at low temperature.

Apple Flavor in Chiffon Type Pie

A chiffon pie that takes cider or apple juice and chopped apples is an interesting one to serve company sometime. Nuts add to the interest.

- CIDER NUT CHIFFON PIE**
- 1 tablespoon unflavored gelatine
 - 1/2 cup cold water
 - 1/4 teaspoon salt, 1/2 cup sugar
 - 1 cup hot cider
 - 1/2 cup chopped apple
 - 2 tablespoons lemon juice
 - 1/2 cup chopped nut meats
 - 2 egg whites
 - 1 Graham cracker pie shell
- Whipped cream
Soften gelatine in cold water 5 minutes. Add salt and 1/2 cup sugar to cider, add gelatin and stir until dissolved. Chill until thick. Whip. Blend apple with lemon juice and add with nuts to whipped gelatine mixture. Beat egg whites until stiff, beat in remaining sugar and fold into mixture. Pour into pie shell and chill until firm. Spread with whipped cream. Makes 1 (9-inch) pie.



Those fish sticks you see in the frozen foods counter at the grocers' are the beginning for a nice dinner. Here they are served with Spanish rice for a sudden supper, when company unexpectedly arrives. The rice is made with chopped onion, pepper and celery sauteed in butter, then tomatoes are added and combined with the cooked rice.



Walnuts Dipped For Next Party

Sugared walnuts are a popular candy, easy to make and greatly appreciated.

- SUGARED WALNUTS**
- 1 1/4 cups granulated sugar
 - 1/4 cup honey
 - 1/2 cup water
 - 3 cups walnuts
 - 1/2 teaspoon vanilla extract

Combine sugar, honey, and water in a saucepan and cook to 242 degrees or until a little of the mixture when dropped into cold water forms a soft ball between the fingers. Remove from the heat; add walnuts and vanilla and stir until the syrup has become creamy and thick. Turn onto wax paper to harden, then break into individual pieces. For the sake of appearance, add any flavorless coloring material. Or add grated orange peel or cinnamon to the syrup for variety. Makes about 1 1/2 lbs.

FRUIT IDEA
Bake winter pears and serve with a soft custard sauce for a company dessert. The pears will bake tender in three-quarters to one hour in a moderate oven. Baste the pears with a light syrup while they are baking.

JUST RIGHT
A tossed green salad is just right to serve with spaghetti. To serve four, use a quart of loosely packed greens and 1/2 to 3/4 cup French dressing. Add salt and pepper to taste.

Your everyday Sugar...



for everyday this year

COLUMBIA EMPIRE SUGAR

All The Minerals, All The Vitamins, All The Food Energy OF THE "HIGH-PRICE" SPREAD ARE IN TODAY'S Blue Bonnet Margarine!

PROOF

Compared to the "High-Price" Spread, Blue Bonnet gives you:

- ALL THE MILK MINERALS—
- ALL THE CALCIUM
- ALL THE PHOSPHORUS

Four times more VITAMIN D

More dependable VITAMIN A

each pound, the year round

VITAMIN E

AND ALL THE VALUABLE FOOD ENERGY

WONDERFUL FOR YOUR FAMILY!

BLUE BONNET provides ALL THE NOURISHMENT you could get from the best grade of the "high-price" spread! In fact, BLUE BONNET is a more uniform source of vitamins than the "high-price" spread—and gives just as much of the milk minerals. And you'll love BLUE BONNET. Every pound tastes just so sunny-sweet and spreads so smoothly on your bread!



MELTING ON HOT FOODS, or spread on bread, BLUE BONNET Margarine melts on your tongue instantly with a burst of the sunny-sweet flavor you love.

Blue Bonnet FOR FLAVOR! NUTRITION! ECONOMY!

NAMELESS

1940 Mission Street Phone 2-7661

SWIFTS-RASHER-SLICED

BACON lb. **39¢**

FROZEN-VAN VALEN'S

CHICKEN OR BEEF PIES

EACH **15¢** 12 for \$1.79

PURE

GROUND BEEF

4 lbs. **99¢**

KITCHEN QUEEN

FLOUR

25 lb. Bags **\$1.89** 10 lbs. **79¢**

"Pretty Print"

PHEASANT BRAND

Roasting Chickens

PLUMP AND TENDER lb. **49¢**

COTTAGE-TALL TINS

DOG FOOD

12 Cans **99¢**

AVOCADOS

EACH **5¢**

RITZ FAMOUS

CRACKERS

POUND BOX **29¢**

U & I

SUGAR

10 lb. Bag **85¢**

Limit

HAMS Half or Whole lb. **53¢**

Borden's Instant **Powdered Milk**

3 Gal. **75¢**

DEMONSTRATION FRIDAY AND SATURDAY

Grapefruit 8-lb. Bag **39¢**

Tomatoes Tube Pkg. **19¢**

SALAD MIX VEGETABLES

2 pkgs. **9¢**



ALSO TRY — Spaghetti, Saladettes, Macaroni, Sea Shell, Kashi-Noodles and Macaroni.

PORTER-SCHEIDT MACARONI CO., PORTLAND, OREGON