



Moist, flavorful orange gingerbread is something good for spring evening refreshments. Here it's made with bran cereal and served hot with raisin-orange sauce, though it takes just as well to a variety of other fruity sauces.

Orange Flavor Gingerbread With Sauce

Gingerbread is one of the most versatile of expensive cakes. You can give it just about any sauce, make it any shape, serve it any time—it's just as good and just as appropriate. There are no end of surprises when gingerbread's being served.

Orangeade Gingerbread is an especially delicious dessert, served hot, on Spring evenings. It's fluffy, moist, and just spicy enough. The cake is special in two ways. First, because the ready-to-eat bran cereal adds pleasant different texture. And then because the dessert is topped with a hot tangy Orangeade Sauce. Raisins are cooked in orange juice mixture until plump and tender and add goodness and zest to the dessert.

ORANGEADE GINGERBREAD
1 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sugar
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon ground cloves
1/2 teaspoon nutmeg
1/2 cup ready-to-eat bran
1/2 cup shortening
1/2 cup water
One-third cup molasses
1 egg
Sift together flour, baking powder, soda, salt, sugar and spices into mixing bowl; add bran and shortening. Add 1/2 cup water, molasses and egg; beat until smooth, about 100 strokes, scraping bowl and spoon frequently. Add remaining water and beat 100 strokes. Pour into greased 9-inch round pan. Bake in moderate oven (350 degrees) about 30 minutes. Serve with Orangeade Sauce. Yields 6 to 8 servings.

Fruit, Vegetable In Good Salad

There are many ways to serve avocados, but to us the truly regal approach is the half shell. Here we have the fruit with asparagus in half shell, which is a highly pleasing combination. If the fruit is small, it may be served as a cocktail salad or appetizer.

AVOCADO ASPARAGUS HALF SHELL
3 medium-sized avocados
Lemon juice
Salt
Salad greens for garnish
1 cup inch-length pieces asparagus tips
1/2 cup tomato cocktail sauce
tail sauce
1/2 cup mayonnaise
Few drops Tabasco sauce
Cut each avocado into halves lengthwise, remove seed, and sprinkle with lemon juice and salt. Arrange fruit halves on garnished salad plates and fill with asparagus. Combine celery, cocktail sauce, mayonnaise, 1 tablespoon lemon juice and Tabasco sauce. Pour over asparagus. Serves 4.

PACK IT IN

There's no need to bake a rice ring in the oven. Just pack hot drained cooked rice into a buttered ring mold and turn out on your serving plate.

LITTLE ONES

Small fry like this: toast spread with applesauce, sprinkled with a suspicion of cinnamon and topped with crumbled, crisply-cooked bacon!

Schilling or Golden West

the coffees with that special Western Flavor!

Enjoy the pleasant company of really good coffee.

Sunday Roast May Be Less Expensive Kind

Homey beef pot roast takes on Sunday airs when cooked in a subtle sweet-sour sauce which brings out all of the beef goodness. This sauce was inspired by the famous Pennsylvania Dutch cooks who long ago learned the secret of combining sweet and sour flavors to spark the taste buds and enhance the enjoyment of a dish or a full meal.

Sunday Pot Roast gains its special interest by long, slow cooking in a liquid hinting of caraway seed and other herbs with apple quarters and onion rings.

Tops on the list of plentiful and economical buys, popular pot roasts are a versatile menu selection. They may be purchased as bone-in or boneless roasts and can be cut from the chuck rump or sirloin tip. Two inches is a good thickness and you can count on about one-third pound bone-in roast or 1/4 pound boned roast per serving but you may wish to buy more to plan on leftovers.

For Sunday Pot Roast choose quality beef with streaks of fat to show quality. Brown the meat well in a little fat in a heavy kettle and season with salt and pepper. Then, slip a low rack under the meat to prevent burning and allow about 3 hours for slow cooking in a sweet-sour sauce. Apple slices cook alongside the roast during the last 20 minutes.

Serve the pot roast on a large heated platter topped with browned onion rings and surrounded by the apple slices. Fluffy mashed potatoes, a salad, and a green vegetable will complete the meal.

Here's the recipe for this special pot roast and directions for making popular beef chili from remaining tidbits.

SUNDAY POT ROAST

4 pounds beef pot roast
2 tablespoons fat

Salt
Pepper
1 cup sliced onion
1 bay leaf
1/2 teaspoon caraway seeds
2 tablespoons brown sugar
1/2 cup vinegar
1 cup water
1/2 teaspoon marjoram
3 cored, tart cooking apples, cut in quarters

Melt the fat in a heavy kettle. Brown meat well on both sides. Season with salt and pepper. Place rack under meat. Add remaining ingredients except apples. Cover. Cook over low heat 2 1/2 to 3 hours or until tender. Add apples during last 20 minutes of cooking. Makes 8 to 10 servings.

BEEF CHILI

2 cups cooked chopped beef pot roast
1 tablespoon fat
2 cloves garlic, finely chopped
1 cup chopped onion
1 1/2 cups cooked tomatoes

BREAKFAST ADVENTURE

Soup has won approval at luncheon and dinner, and now is coming into fore as a breakfast food. Surveys have shown that almost everyone likes soup, so it is logical to assume that it doesn't make any difference what time of the day soup is eaten as long as the meal is kept in nutritional balance. Most people find soup for breakfast a pleasant break from the ordinary and a bit of an adventure, so why don't you try soup for breakfast?

DISCOURAGING

Yarn can be kept moth-free by winding it around a moth ball.

2 cups cooked kidney beans
1 1/2 teaspoons salt
1 tablespoon chili powder
Melt fat in heavy skillet. Cook garlic and onion in the fat about 5 minutes, or until tender. Stir in remaining ingredients. Cover. Cook over low heat for 30 minutes. Stir 2 or 3 times while cooking. Makes 4 servings.

Statesman, Salem, Ore., Friday, May 13, 1955—(Sec. 3)—5

RUB UP

Give rain-spattered felt hats a light rubbing with steel wool to raise the nap and remove spots.

PAINT SPRINGS

Safeguard mattresses from rust marks made by springs by painting the springs as soon as the original paint wears thin.

PLATE LUNCH

Vegetable plate: glazed carrots, creamed spinach, baked potatoes, broccoli. This makes a delicious combination.

COOK WELL

Fresh pork sausage must be cooked slowly and thoroughly so that not one trace of pink remains in the meat when you serve it.

TURKEYS

LB. **39¢**

Cut and Wrapped
Baby Beef
Lb. **36c**

Eastern Oregon
Locker Beef
1/2 or Whole, Lb. **26 1/2**

Mac's Mkt. 3975 Silverton Rd.
Ph. 4-5742

You'll Fly to the Islands of Enchantment

THE **SCOTTY** STORES

Independently Owned—Independently Operated

Prices Effective Thurs., Fri., Sat., May 12-13-14 We Reserve Right to Limit

SCOTTY Cheese Food

2-lb. loaf **69¢**

Pillsbury Angel Food Cake Mix

Pkg. **49¢**

Scotty COFFEE

All Purpose Grind Lb. **79¢**

Van Camp's **Pork & Beans** 2 1/2 tin **25¢**

Pet Milk 3 tall tins **35¢**

TUNA Chunk style No. 1's **19¢**

Gold Seal **Glass Wax** . . . **59¢**

Gold Seal **Snowy Bleach** . . . **43¢**

Tuna Starkist Chunk . . . **3/99¢**

Dennison's Chili Con Carne 15-oz. **27c**

Dennison's Lima Beans & Ham **29c**

Dennison's Catsup 14-oz. **19c**

Fisher's Biskit Mix 2 1/2 lb. **39c**

Peter Pan Peanut Butter 18-oz. **57c**

Sunshine Krispy Crackers 1 lb. **27c**

Sunshine Hydrox Cookies 12-oz. **37c**

Occident Flour 10 lbs. **89c**

Blue Bell Shoe String Potatoes 2/35c

Campfire Marshmallows Lb. **35c**

Fels Naptha Bars **3/25c**

Fels Naptha, Instant Large **33c**

Purex Quart **19c** 1/2-gal. **29c** Gal. **49c**

Bon Olive Oil 4-oz. **25c**

Veg-All No. 303 **2/37c**

Pream 4-oz. **29c**

Armour Beef Stew 16-oz. **35c**

Armour Dried Beef **33c**

Kaiser Foil 25-ft. roll **3** rolls **79c**

GET YOUR 78 R.P.M. RECORD

"The ballad of Davy Crockett"

PLUS "Green Grow the Lilacs"

YOURS FOR 25¢ WITH PURCHASE OF Peter Pan Peanut Butter

BRUCE CLEANING WAX, 1/2-Gallon **1.98**

BRUCE FLOOR CLEANER, 1/2-Gal. **1.59**

Bruce Doozit Pad, Steel Wool (Pkg.) **57c**

Bruce Doozit Pad, Lambs Wool (Pkg.) **48c**

DOOZIT FREE

With purchase of 1/2-Gal. Cleaning Wax or Floor Cleaner—Value 2.49.

Win! \$55,000 IN PRIZES!

Enter the **AJAX CONTEST**

Complete Westinghouse Grand Prize

Work-Saving Kitchen

Plus . . . 7 Day Trip to Hawaii for 2

Plus . . . \$1,000 Cash

1,121 Prizes in All!

AJAX CLEANER **2/25c**

ENTER NOW! COME IN FOR FREE ENTRY BLANK!

SIMONIZ

HiLite 8-oz. bottle **79c**

Body Sheen 16-oz. tin **98c**

Liquid Wax 1/2-gallon **\$1.69**

FRYERS

1 1/2-lb. Avg. Each **99¢**

Swift's—Old Fashioned **Franks** 3 lbs. **\$1.00**

Swift's **Sliced Bacon** lb. **49¢**

Pork Steak lb. **45¢**

FRESH—CRISP CELERY Lb. **12c**

RED—TENDER RHUBARB Lb. **5c**

RIPE—FIRM BANANAS 2 lbs. **29c**

U. S. No. 1—OLD **POTATOES** 10 lbs. **59c**

Blue Bonnet Margarine 1 lb. **27c**

FREE GIANT ROCKET BALLOON

When You Buy 26 oz. Pkg.

Leslie Salt 2 Pkgs. **23¢**

"Easy Livin'" with ZEE

ZEE Toilet Tissue, 4 Rolls **35c**

ZEE Paper Towels **19c**

ZEE Wax Paper, 125' Rolls **2/49c**

ZEE Paper Napkins, 80 Count **2/25c**

ZEE Sandwich Bags **10c**

ZEE Lunch Bags **10c**

ZEE Garbage Bags **10c**

Ed's Market
1120 S. 12th Phone 2-6403
Open Sunday

Chris' Market
2968 Market St. Ph. 2-4149
Free Delivery

Del-Mar-Ket
3125 N. River Rd. Ph. 4-4233
Open Sunday

Sunnyview Mkt.
3695 Sunnyview Ave.
Open Sunday

Hayesville
5150 Portland Rd. Ph. 2-4319
Shopping Center

Jonesway Mkt.
Route 1. Brooks Ph. 2-3375
Open Sunday