

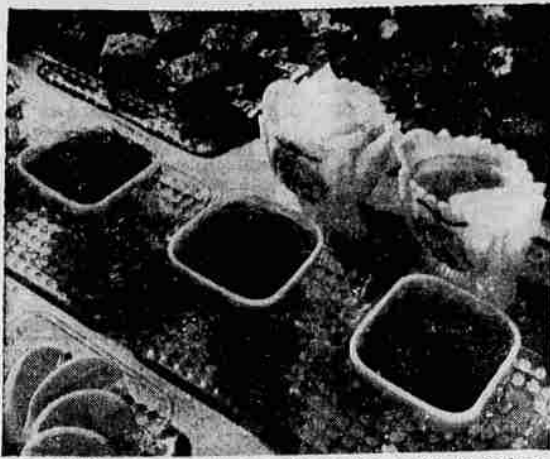
Start Easter-Parade Beauty Campaign

February 27 begins Lent—and that means it's just 40 days 'til Easter. This year since Easter falls later than during the past few years it will be a real Spring-bonnet occasion. No overcoats on Easter '52—new suits and finery can be shown off to a fare-thee-well.

But it takes more than fancy clothes and trimmings to make us look our best. We must be in "good shape" so that those suits fit well. We must feel well—must have that priceless look of "joie de vivre." But we mustn't wait until a few days before the great day of celebration to start working on this inside-out Spring look—it takes time.

Let the first day of Lent be the first day of your 1952 Spring grooming activities. Let this period of fast and abstinence serve as a time of "conditioning." Check your measurements and recheck your diet—not just for that Easter suit, but also for the bathing-suit season not too far off.

Regularly is important for good health and good looks. Good diet with lots of fruits and vegetables, fresh air, enough sleep and good elimination will all work to make you look your best in the Easter Parade. Remember, a teaspoon of soda to a ½ glass water on rising is a simple, inexpensive and effective laxative.



EVERY WOMAN owes it to herself, and her family, to declare a holiday now and then and do just as she pleases from morn 'til night. Part of the day's plans might include a simple, pleasant tea party with a few friends or neighbors.

Busy Housewife Should Take Time for Tea 'n Talk

"Today is mine to do with as I will." How many women would love to be able to say that to themselves, just one day a month. Actually, there's no reason why the housewife can't declare a holiday for herself once a month. It's good therapy to take time off from the day-after-day job of making beds, washing dishes, cleaning the kitchen floor and the many other tasks that become monotonous chores.

Of course, it's not necessary to declare a holiday in order to invite friends and neighbors in to tea, but why not put aside one day a month for yourself, and on that day reserve a few hours for tea 'n talk.

Now if this is going to be a holiday for you, there's no sense in planning an elegant feast that

is going to keep you in the kitchen half the day preparing for it. Just serve piping hot tea. Make plenty of tea and with it serve chocolate brownies. They're easy to make. And for the tea—just follow the one-two-three directions of the experts.

A Sure Way of Making Good Tea
Use an earthenware, or china teapot. Pour boiling hot water into the pot and let it stand until pot is heated. Sealing or heating the pot in this way is desirable to prevent the tea from getting cold while it is steeping.

Measure tea leaves into the hot empty pot, allow 1 teaspoon of tea for each cup of water, and 1 teaspoon of tea for the pot, or 1 tea bag for each cup.

Pour the hot, bubbling water over tea leaves (or bag) and allow to stand for 3-5 minutes. Strain tea.

If a milder tea is desired, do not steep for a shorter time, but add a small quantity of hot water to the full-flavored cup of tea.

Chocolate Brownies

- ½ cup shortening
 - 2 1-ounce squares unsweetened chocolate
 - ¾ cup flour
 - ½ tsp. baking powder
 - ½ tsp. salt
 - 2 eggs
 - 1 cup sugar
 - 1 tsp. vanilla extract
 - ¾ cup nutmeal, coarsely cut
- Melt chocolate and shortening together over hot water. Cool. Sift flour with baking powder and salt. Beat eggs until light; add sugar; then chocolate mixture, and blend. Add flour, vanilla, and nuts. Mix well. Pour batter into waxed paper-lined 8 inch square pan. Bake in moderate oven (350°) 30-35 minutes. Cool and cut into squares. Makes 16.



Functional Dresses Extension Unit Topic

BELLFOUNTAIN —Functional dresses was the theme of the Feb. 14 meeting of the Home Extension Unit, with Mrs. Roe Shelton and Mrs. J. D. Perin project leaders. Fifteen women were present for the meeting, with Mrs. Russell Oakes hostess.

Register-Guard Want-Ads Bring Quick Results

BLACK WALNUT CREAM CHEESE FROSTING:

- 1 3-oz. pkg. cream cheese
 - 1 tablespoon milk
 - 2½ cups sifted confectioners' sugar
 - ½-teaspoon black walnut flavoring.
- Blend the cream cheese and milk. Add the sugar gradually, blending it in well. Add the flavoring and mix again.

PINEAPPLE CREAM CHEESE FROSTING:

- 1 3-oz. pkg. cream cheese
 - 1 tablespoon crushed pineapple with juice
 - Dash of salt
 - 2½ cups sifted confectioners' sugar
- Blend the cream cheese and pineapple. Add the salt. Add the sugar gradually, blending it in well.

SNAPPY HOT



7 Western Governors congratulate Sperry on its 100th Anniversary



Crowning achievement of Sperry's first 100 years—

ANNIVERSARY FIESTA CAKE



EXTRA MOIST! stays fresh for days!
HIGHER VOLUME! FINER TEXTURE! than old-method sponge cake
MOST AMAZING CAKE to come out of the West in 100 years

EASY STREAMLINED METHOD all tricky steps eliminated!

You can make *Martha Meade's* ANNIVERSARY FIESTA CAKE in 4 easy steps!

- Preheat oven to 350° (moderate). Have eggs at room temperature. Sift flour before measuring. Use level measurements.
1. Measure and sift together into bowl—
1½ cups sifted Sperry Drifted Snow Flour
¾ cup sugar
Make a well in center and add—
½ cup egg yolks (6)
½ cup cold water
1 tablespoon lemon juice
1 teaspoon vanilla
Beat until mixture forms a smooth, moderately thick batter.
 2. Measure into very large mixing bowl—
1 cup egg whites (7 or 8)
1 teaspoon cream of tartar
1 teaspoon salt
Whip (use rotary beater, or electric mixer) until very fine foam forms throughout. Add gradually, 2 tablespoons at a time—
¾ cup sugar
Continue beating until meringue is firm and holds up in straight peaks when beater is gently lifted out.
 3. Pour batter slowly over meringue while gently folding in with spoon or rubber scraper. Fold in just until blended. Do not stir. Gently push batter into ungreased tube pan, 10x4 in. Lift last portion lightly from bowl to pan. Carefully cut through batter, going around tube 3-6 times with silver knife to break large air bubbles. Be sure batter is level in pan.
 4. Bake 50-55 min. or until top springs back when lightly touched. Immediately turn pan over, placing tube part over neck of funnel or bottle. Let cake hang until cold. Loosen cake from sides and tube with spatula. Turn pan over and hit edge sharply to loosen, 16-20 servings.
- COFFEE CRISP TOPPING**
Measure in saucepan (at least 3 in. deep)—
1½ cups sugar
¼ cup coffee beverage
¼ cup white corn syrup
Stir to combine ingredients. Bring to boil and cook to hard crack stage, 310° (or when a small amount is dropped into cold water it will break with a little snap). Remove from heat and immediately add—
3 teaspoons soda, free from all lumps. (Press soda through fine sieve, measure lightly.)
Stir vigorously just until mixture thickens and pulls away from sides of pan. (Mixture foams rapidly when soda is added. Do not destroy foam by excessive beating.) Immediately pour foamy mass into ungreased shallow metal pan (about 9x9x1½ in.). Do not spread or stir. Let stand without moving until cool. When ready to garnish cake, knock out of pan and crush between sheets of waxed paper with rolling pin to form coarse crumbs.
- TO PREPARE FIESTA CAKE.** Split cake into 4 equal layers. Have ready crushed Coffee Crisp Topping. Place in a chilled bowl—
2 cups whipping cream (1 pint)
2 tablespoons sugar
2 teaspoons vanilla
Whip until cream holds its shape. Spread about half of whipped cream between layers and remainder over top and sides. Cover cake very generously and thoroughly with crushed Coffee Crisp Topping. (Whipped cream should be entirely covered.) With straight knife indicate cutting lines on top and down sides of cake. Keep in refrigerator until served.

A Spun-Gold Sponge Cake of Marvelous Tenderness and Sperry's Anniversary Fiesta Cake is a spun-gold sponge cake with a revolutionary new method! So easy to make even a beginner can be sure of success! It's never tough... never dry. Anniversary Fiesta Cake has a texture that's sheer heaven... and it stays soft and fresh for days! It took the Sperry Kitchen's 100 years of "know-how" to perfect this cake. Now you can make it in less than it takes to make old-method sponge cake.

SPERRY DRIFTED SNOW—a Friend of the Family for 100 years! You can be assured of perfect bakings when you use Sperry Drifted Snow "Home-Perfect" Enriched Flour. It has a 100-year baking success story behind it. The first sack of Sperry Flour was milled in 1852, and generations of Western families have depended on its quality, its uniform baking performance!

Be Sperry Sure of baking success! Martha Meade's easy Anniversary Fiesta Cake has been tested and approved by the staff of "Home-Perfecters". These Western homemakers... like yourself, with ovens and kitchens like yours... prove again Sperry Drifted Snow Flour cannot cause a baking failure to variations in quality.



Sperry DRIFTED SNOW "HOME-PERFECTED" ENRICHED FLOUR
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A Sunday Breakfast treat



Any day of the week

Light 'n' tender pancakes... just swimmin' in syrup... a Sunday treat any day of the week... when made with CENTENNIAL PANCAKE & WAFFLE MIX. Real ol' pancake flavor, too... because Centennial Pancake & Waffle Mix is made with "soft-test" wheat flour specially blended for perfect flavor.

Next time you make pancakes, be sure you're using CENTENNIAL PANCAKE & WAFFLE MIX... it's so easy... just add milk or water.



Oakridge OES Chapter Has Installation

OAKRIDGE—Eastern Star installed new officers at Odd Fellows Hall recently for Chapter 186. Candles were lighted by Marlene Bedell and Darlene Gerspach, daughters of their retiring worthy matron and worthy matron elect. Installing officers introduced and escorted to their stations were: Installing grand matron, Mrs. Harold Simpson of Portland, past grand matron of the grand chapter of Oregon; installing grand marshal, Mrs. C. A. Huntington of Eugene, past grand matron of the grand chapter; installing grand organist, Loren Edmiston of Eugene; installing grand secretary, Mrs. C. L. Sutton, past matron of Oakridge chapter; installing grand chaplain, Mrs. Charles Croner, past matron of Oakridge chapter.

Installed were: Mrs. Loren Gerspach, worthy matron; Frank L'Hommedieu, worthy patron; Mrs. Paul Sims, associate matron; Mrs. Stanley Broussard, associate patron; Mrs. W. J. Kissinger, secretary; Mrs. Frank L'Hommedieu, treasurer; Mrs. Bernard Chaney, conductress; Mrs. Chas. Goss, associate conductress; Mrs. Ralph Fry, chaplain; Mrs. Wayne Barber, marshal; Mrs. Harry Kuehn, organist; Mrs. Chas. Denison, Adah; Mrs. Lloyd Hensen, Ruth; Mrs. Glen Miller, Esther; Mrs. K. V. Williams, Martha; Mrs. Otto Troxel, Electa; Mrs. Ray Sassaman, warder; Mrs. Paul Sims, sentinel.

Corrected Recipe For Potato Pancakes Reprinted for Readers

The following recipe for French Potato Pancakes is reprinted from last week's food issue when the type was damaged with the result that two of the ingredients were not distinguishable. The corrected recipe appears here, having been checked with W. H. Wright, who gave it to the paper.

- Fench Potato Pancakes**
- ¾ cup mashed potatoes
 - ¾ cup flour
 - ¼ tsp. salt
 - 1 tsp. baking powder
 - 4 eggs
 - Canned milk
 - Potato water
 - 1 tbs. molasses

Boil enough potatoes to make ¾ cup when mashed. Take flour, baking powder, salt and equal amount of potatoes, mix well. Beat yolks with equal parts of potato water and canned milk to make 1 cup liquid. Add molasses, then add this to dry ingredients. The resulting mixture should be like whipping cream. Fold in beaten egg whites, let stand 15 mins. and bake. Serves 4.

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Fresh Fish From The Ocean to Your Table

Ocean Fresh Fillets **RED SNAPPER** LB. **49¢**

Ocean Fresh Cooked **CRABS** LB. **39¢**

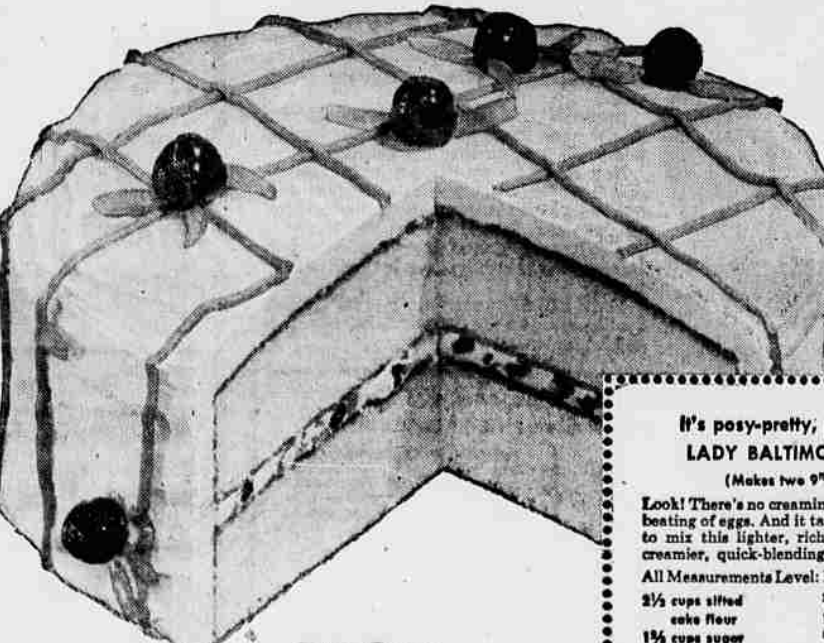
Pacific Fancy Large **OYSTERS** PT. **69¢**

Columbia River **SMELT** Now in Season Fresh Every Day

Tuxedo **TUNA Halves** **21¢** Bumble Bee Red Sockeye **SALMON Pound Tails** **73¢**

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Tomorrow's charm "His Lordship" with Lady Baltimore Cake and trust Crisco to make it lighter, richer!



You never saw a cake so lovely or tasted one so luscious! And it's easy to make, with Crisco.

Crisco is now creamier than other vegetable shortenings!

Yes, Crisco is now creamier, smoother-blending than ever... mixes into smooth, smooth batters in almost no time! What's more, there's a wonderful cake-baking secret in pure, all-vegetable Crisco that makes any cake a better cake. And when you use Crisco and the Quick Method Crisco cake recipe given here, you get a lighter, richer, moister, more tender cake than with any other type of shortening or ordinary recipe. A cake that far outshines the package mix kind, and costs less, too!

It's posy-pretty, petal-light! LADY BALTIMORE CAKE

(Makes two 9" layers)

Look! There's no creaming step, no separate beating of eggs. And it takes only 4 minutes to mix this lighter, richer cake with new creamier, quick-blending Crisco!

All Measurements Level: Measure into bowl:
2½ cups sifted cake flour
1½ cups sugar
Mix thoroughly by hand or mixer (medium speed) for 2 minutes. Stir in:
4½ teaspoons double-acting baking powder*

Add:
½ cup milk • 8 egg whites • 1 teaspoon vanilla

Mix thoroughly by hand or mixer (medium speed) for 2 minutes. Pour into two deep 9-inch layer pans (1½" deep) which have been rubbed with Crisco or lined with heavy waxed paper. (For smaller pans, fill half full, bake cup cakes with remaining batter.) Bake

In moderate oven (360°F.) about 40 minutes. Cool cake in pan on rack 15 minutes. Before removing, loosen edges from pan with spatula. Place rack over cake in pan; invert together. Cool and frost with:

CREAMY ICING

Blend ¼ cup Crisco, 1 egg yolk, ½ tsp. salt and 1 tsp. vanilla. Alternately, add 4 cups sifted confectioners sugar and 6 to 8 tablespoons milk. Beat until smooth and creamy, spoons milk. Beat until smooth and creamy, spoons milk. Beat until smooth and creamy, spoons milk. Add 3 tablespoons chopped cherries aside. Add 3 tablespoons chopped green and red icing. Spread between layers. Frost top and sides with remaining icing. With a pastry tube draw green icing lines over cake. Decorate with cherries and gumdrop "leaves."

*With tartaric type use 6½ tps.

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