



ORANGE SHERBET CUPS, easy and quick to prepare, are a Florida dessert delight for young and old.

Mint-Garnished Orange Cups Serve Light Sherbet in Style

During the last growing year, Florida produced 138,300,000 boxes of citrus (grapefruit and oranges, tangerines and limes), totaling 24 per cent of the world crop, according to Dr. L. G. McDowell, director of research for the Florida Citrus Commission. The commission has headquarters in Lakeland, where the air is filled with heady fragrance, while the trees are in blossom.

Lakeland is a lovely little city built around lakes. Florida Southern college is on the shore of one, with its startlingly modern buildings designed by Frank Lloyd Wright. Orange and grapefruit groves surround the city for miles

and miles. And everyone looks well fed.

Here is a local recipe based on Florida oranges and sunshine.

Orange Sherbet Cups

(Yield: 2 quarts orange sherbet)
Eight oranges, orange juice, 1 envelope unflavored gelatin, 1/2 cup lime juice, 1 cup sugar, 1 egg white.

To prepare orange cups cut off slice from top of orange; scoop out pulp. Make piecrust edge with paring knife. Strain pulp; measure juice. Add enough orange juice to make 4 cups. Sprinkle gelatin on 1/2 cup of the orange juice to soften. Place over boiling water; stir until dissolved. Add sugar and remaining orange juice; stir until sugar is dissolved.

Pour into an 8-cup loaf pan or several refrigerator trays. Place in freezing compartment of refrigerator; freeze, stirring occasionally. Break up frozen mixture in tray; turn into chilled bowl; add egg white and beat with electric mixer or rotary beater until smooth.

Return to freezing compartment; freeze until firm. Scoop approximately 1/2 cup into each orange cup; garnish with mint and serve immediately. Serve remaining 1 quart sherbet as desired.

TOMORROW'S DINNER: Cold roast beef, hot leftover gravy, spoon bread, lettuce and tomato salad, Thousand Island dressing, Florida orange sherbet cups, sponge cake, coffee, tea, milk.

Offices Closed Rest of Week

The U.S. selective service office in Bend that serves the mid-Oregon counties will be closed for the rest of the week, J. D. Donovan, board chairman, has announced. The office will reopen Monday.

Donovan said young men reaching the age of 18 may register at the office designated places. They are Room 201, Navy Office, post office building, Bend, City Hall, Redmond, county clerk's office, Prineville, and sheriff's office, Madras.

Auto With Gas Turbine Tested

DETROIT (UP)—The first car ever to be powered by a gas turbine, the engine many believe will power the cars of the future, now is being tested on city streets under actual driving conditions for the first time. Chrysler corporation revealed this week.

Chrysler said it has been testing a 1955 Plymouth, equipped with a gas turbine, on Detroit streets to find out what the car can do under actual driving conditions.

Chrysler, which became the first auto company to mount a gas turbine in a standard car 13 months ago, said many metallurgical and manufacturing problems still remain to be solved before such an engine could be put in actual production.

But announcement that development of the engine had progressed to the point where it could be driven on city streets in regular traffic was a significant development in gas turbines.

Chrysler said the car had escaped detection by most motorists. Only a few things distinguish it outwardly from standard production cars. In place of the usual hum of a motor, the gas turbine has a characteristic whistle and whirring sound. In place of a normal exhaust pipe, it has a special exhaust duct in the rear center of the car, built right into the rear bumper.

VALUABLE BOOK

PHINNSWICK, Me. (UP)—Five \$20 bills were found in a school department psychology text where Leon B. Spinney, retired school superintendent, had put them over a year ago for "safe-keeping." The finder returns them to Spinney.

Spaghetti, Crabmeat Tasty Combo

What countless number of ways there are for serving spaghetti! Of the many fashions, the combination of spaghetti and seafood comes to mind less often than others. Yet, it's a means of stretching the good flavor of seafood a long way.

Here crabmeat is combined with spaghetti in a tasty casserole for lunch or dinner. It's an attractive dish given a light tomato color with cream of tomato soup.

Evaporated milk boosts the nutritive value of this tomato crab casserole. The milk is not diluted which means it contributes a double share of important nutrients. This is because evaporated milk is made from whole milk concentrated to half its original volume by evaporation of part of the natural water.

If you're never used herbs before, be sure to try using marjoram in this dish. See if after the first bite, you don't agree something has been added which enhances the flavor of the food. If you once begin to cook with herbs, you'll enjoy using them because of the distinctive taste they give to the dish in which they're added. Remember with fresh herbs—a little bit goes a long way.

Tomato Crab Casserole

(16 servings)
2 1/2 cups thin spaghetti, broken
1 cup evaporated milk
1 can cream of tomato soup
1 6 1/2 ounce can crabmeat, flaked
1 1/2 cups shredded sharp cheddar cheese
1/4 cup chopped green pepper
2 Tbsp. minced onion
1/2 teaspoon marjoram
1/2 tsp. salt
1/4 tsp. pepper
Buttered bread crumbs
Cook spaghetti in boiling salted water until tender, about 10 minutes. Drain. Mix evaporated milk, tomato soup, flaked crabmeat, 1 cup of the shredded cheese, green pepper, onion, and seasonings. Mix in the spaghetti. Pour into a buttered 1 1/2 quart casserole. Top with the remaining 1/2 cup shredded cheese and the buttered bread crumbs and bake in a preheated 350 degree oven for 45 minutes.

Chicago to Get Skyscrapers

CHICAGO (UP)—Six new glass and aluminum apartment skyscrapers will soon grace Chicago's lakefront on the North Side. The developers said construction work on the \$25,000,000 project will begin this spring with a completion date set for 18 months later.

The buildings were designed by Ludwig Mies van der Rohe, head of the Illinois Institute of Technology, who has set many architectural and building precedents. The apartments will be the tallest flat-slab, reinforced concrete buildings in the nation and possibly in the world, according to the engineer of the project.

CHARGE MADE

BATON ROUGE, La. (UP)—Albert Taylor, caddy master at the Baton Rouge Country Club, was charged Tuesday with breaking a six iron over a caddy's head.

Beer Excellent Basting Agent For All Roasts

Beer is excellent for basting all roasts, joints, poultry or chops. And the best way in which to use beer in basting is to pour some of the beer into the pan and leave for a few minutes to "cook" before actually beginning to baste.

This particular recipe calls for baked ham with beer, which imparts a rich, zesty flavor to the meat additional to the natural taste. The ham becomes worthy of a gourmet's delight.

Baked Ham With Beer

(Recipe courtesy Beer Cookery, by Michael Harrison, John Calder, Ltd.)
1 prime ham (not too fat) cloves
mustard
vinegar
molasses (or brown sugar flour (not self-raising)
1/2 pint beer
water
seasoning

First, make a paste out of the flour, water and a little salt. Roll, flouring all the time, and put aside.

Trim the ham of any superfluous fat, and score the surface with a sharp knife. If you make cuts diagonally, you can put a clove into the intersection of each diagonal. If you wish to keep on the fat, cut it off nonetheless, pound it in a dish and then spread it on the ham as a paste, sticking the cloves into this fat paste.

NOTE: Be very liberal with the cloves. Stick them in everywhere, not less than a couple of dozen, or more if you like.

Season the ham well and smear it with a paste made as follows: Mix the molasses, heated until slightly more "runny" than usual, with two teaspoonsful of prepared mustard and the 1/2 pint of beer, ham, taking care that it gets down by the side of the bone. (You can ease the meat away from the bone with a sharp knife for this purpose.)

Now roll out enough of the flour-and-water paste to entirely wrap the ham, sealing the edges of the paste envelope with milk to insure a closed seal.

Bake in a moderate oven (350 to 375 degrees) for about four hours.

When you take the ham out, you can peel off the covering of what will not be a charred crust. The cloves and caramelized molasses (which are surplus) will come away with the paste.

If it better suits your fancy, you can dispense with the pastry covering and baste frequently with beer. Incidentally, before baking, you might also soak the ham for at least 12 hours in water to which vinegar has been added.

Bottles Put in Ovens to Dry

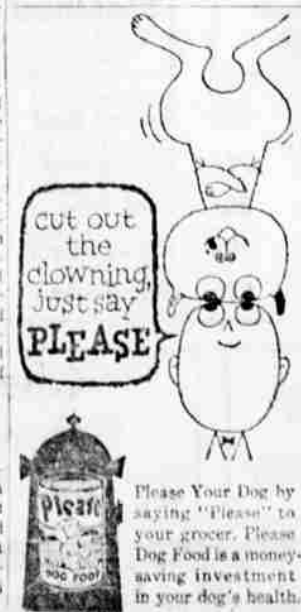
BUFFALO, N. Y. (UP)—Dehydrating empty bottles sounds like a useless pastime, but it is of prime importance at a pharmaceutical manufacturing plant here.

Moisture is the arch enemy of most medicines. So (Arner Co.) chemists thoroughly dry bottles and vials before they are filled with pills, tablets or capsules. The empty bottles are placed in ovens for definite periods of time at controlled temperatures.

Even the dabs of protective cotton used in packing medications are also specially dried when employed with drugs particularly vulnerable to moisture.

FUNNY COLLECTION

CHAMPAIGN, Ill. (UP)—The University of Illinois has acquired an 8,500-volume collection from the library of Franklin J. Meine, Chicago publisher and a foremost Mark Twain specialist. Meine started his collection more than 20 years ago, seeking first editions of all the outstanding works of such humorists as Josh Billings, Artemus Ward, George Ade and Will Rogers.



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TROPICAL MINT CHIFFON PIE is an Easter dessert with the gaiety of a new Easter bonnet.

Tropical Mint Chiffon Pie Appropriate Easter Dessert

Easter dessert should have as much gaiety as that new-Easter bonnet. We think this spring-fine chiffon pie has what it takes. So here's the recipe, and Happy Easter in your home.

The crust requires no rolling or baking. Coconut is coated with a rich chocolate mixture and spread crust-fashion in a pie plate; then chilled until firm.

A streamlined short cut for making our mint chiffon filling—

sugar and unflavored gelatin are combined in a saucepan as the first step, so the gelatin requires no softening as a separate operation. Then evaporated milk and water are added and the gelatin is heated directly over low heat. No double boiler is needed.

Tropical Mint Pie

(1 9-inch pie)
Coconut Chocolate Crust: Two squares (2 ounces) unsweetened chocolate, 2 tablespoons butter or margarine, 2 tablespoons hot milk or water, 2/3 cup sifted confectioners' sugar, 1 1/2 cups coconut, toasted or untoasted, cut.

To toast coconut, spread coconut thinly in shallow baking pan. Place in a moderate oven (350 degrees F.) 5 to 7 minutes, or until brown. Stir or shake pan often, to toast evenly.

Melt chocolate and butter or margarine in top of double boiler, stirring until blended. Combine milk and sugar. Add to chocolate mixture, stirring well. Add coconut; mix well. Spread on bottom and sides of greased 9-inch pie plate. Chill until firm.

Peppermint Filling: One envelope unflavored gelatin, 2/3 cup sugar, divided, 1/4 teaspoon salt, 1/4 cup evaporated milk, 1/4 cup water, 3 eggs, separated, 1/4 teaspoon peppermint extract.

Mix together gelatin, 1-3 cup of

the sugar and salt in saucepan. Add evaporated milk and water. Stir over medium heat until gelatin is dissolved. Do not boil. Pour slowly over beaten egg yolks, stirring constantly, until thickened, about 3 minutes.

Remove from heat; stir in peppermint extract. Chill until mixture mounds slightly when

dropped from a spoon. Beat egg whites until stiff, but not dry. Gradually add remaining 1-3 cup sugar and beat until very stiff. Fold in peppermint mixture. Turn into prepared crust; chill until firm. Garnish with whipped cream. If desired, sprinkle with crushed peppermint candy.

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