



ALL IN ONE BOWL — Here's a make-in-no-time recipe that turns out a variety of cookies. Good news for lunch-toters!

### One Bowl, One Easy Recipe Used for Cookie Varieties

What kind of cookies does your family go for? Chewy? Crunchy? Soft and mummy? Or all kinds? Whatever your answer, here's a brand-new butterscotchy oatmeal cookie recipe that fits right in. It's so versatile, you can turn out any number of different kinds from one mixing. And it's so simple and inexpensive, you can let the youngsters make the cookies as well as eat them.

Here's the way you put them together—with only one bowl and spoon for mixing:

**Cookie-Quix**  
Mix the following dry ingredients on waxed paper or in a bowl, rubbing together with hands: 1/4 cups brown sugar, firmly packed; 1 1/2 cups rolled oats (quick-cooking type); 1 1/2 cups flour sifted with 1/2 teaspoon soda and 1/2 teaspoon salt. In mixing bowl stir together 1/2 cup shortening (part butter for flavor), 1 teaspoon vanilla or other flavoring, and 4 tablespoons hot water from faucet. Add about half the dry ingredients to shortening mixture; beat smooth. Gradually stir in the rest, mixing well with hands, to make a stiff dough. If necessary, add 1 to 2 teaspoons more hot water.

Now you're ready to make an assortment of these kinds, shapes and textures:  
For thin, crisp but slightly chewy cookie-quix, shape part of dough into marble-sized balls on greased baking sheet. Press flat with bottom of water glass dipped in granulated sugar. Bake at 375 degrees (moderate) 6 to 8 minutes.  
For crisp refrigerator cookies, shape part of dough in slender rolls or oblong blocks. Chill. Slice thin. Bake as above.

For rolled-and-cut cookie, chill part of dough. Roll thin on board sprinkled lightly with powdered sugar in place of flour. (Makes cookies more tender.) Cut out. Bake as above.

For crunchy drop cookies, mix a generous amount of coconut and chopped nuts with part of dough. Shape small spoonfuls on greased baking sheet. Bake at 375 degrees for 8 to 10 minutes or until browned.

For soft date-filled squares, roll or pat out part of dough 1/4-inch thick on bottom - side of 7-inch or 8-inch square pan. Transfer to baking sheet. Cover with cool date-nut filling (1 cup chopped dates; 1/4 cup sugar; 1/2 cup chopped walnuts; 1/2 cup water; 1 teaspoon lemon juice; dash of salt. Cook 2 to 3 minutes, stirring.) Roll out a second square of dough on pan and spread over dates. Pinch edges together. Decorate top with walnut halves or pieces. Bake at 375 degrees about 20 minutes, until browned. Cut in squares while still warm.

You can, of course, decorate any of the cookies with nuts or candies before baking. Or frost them with powdered sugar icing after baking. Plain or fancy, they go mighty well with milk or tea or ice cream or fruit.

### 'Window' in Steer's Stomach

STARKVILLE, Miss. — (UP) — Two Mississippi State College professors have come up with a "plastic window" to peek into the stomach of a steer.

Dr. John Alford, anxious to analyze frequent samplings of the forage digested by a Hereford steer, called on Dr. J. W. Seales for help. They decided on fitting a flanged, plastic tube through a four-inch incision in the side of the steer, connecting it with the stomach.

A screw cap permits observers to look directly into the stomach and remove samples of food. Alford says the animal has been comfortable except for a tenderness of the side when the tissues began to heal around the plastic tube.

**PROTEST MADE**  
WASHINGTON (UP) — Mrs. J. Sorden Harriman, member of the Democratic National Committee, and Adm. Neill Phillips paid their income taxes to Treasury Secretary George M. Humphrey and protested against "taxation without representation."

The mock protest was part of a complaint rally and parade by District of Columbia residents who must pay federal taxes although they cannot vote in federal elections.

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### Every Meal 'Quick and Easy' With Modern Cooking Aids

Quick and easy meals will be a boon to homemakers in the coming season of sunshine and warm breezes. You can have your full quota of outdoor enjoyment without being tied to the kitchen, if you do a little planning ahead. Quick and easy meals can be every bit as tempting and nourishing as those that take hours of preparation — and easy on the budget too.

With all the wonderful canned, frozen packaged foods available nowadays there is really no reason why every meal can't be a "quick and easy" one. Plan to include plenty of dairy foods in your menus, for they are ready to use at a moment's notice, and add extra flavor and food value to meals.

One quick and easy meal features a Salmon Fondue, crusty nut filling (1 cup chopped dates; 1/4 cup sugar; 1/2 cup chopped walnuts; 1/2 cup water; 1 teaspoon lemon juice; dash of salt. Cook 2 to 3 minutes, stirring.) Roll out a second square of dough on pan and spread over dates. Pinch edges together. Decorate top with walnut halves or pieces. Bake at 375 degrees about 20 minutes, until browned. Cut in squares while still warm.

**Salmon Fondue**  
(Serves 2)  
1 Tbsp. butter  
1/2 cup milk  
2 slices bread, crumbed  
1 1/2 lb. can salmon, drained and flaked  
1 Tbsp. chopped parsley  
1 egg yolk  
Juice of 1/2 lemon  
1 Tbsp. minced onion  
1/2 tsp. salt  
Pepper  
1 egg white, beaten stiff

Crumble bread into milk and let stand. Meanwhile melt butter in saucepan. Add breadcrumbs and milk mixture. Add salmon, parsley, egg yolk, lemon juice, onion, salt and pepper. Mix well. Fold in beaten egg white. Pour into a buttered 1 quart casserole. Sprinkle with paprika. Bake 40 minutes at 350 degrees F.

**Oven Fried Potatoes**  
Slice raw potatoes and cut into strips, as for french fries. Melt butter (about 2 Tbsp. for each potato) in a shallow baking dish. Add potatoes, coating well with butter. Sprinkle with salt. Bake 40 minutes at 350 degrees F., bast-

### Deviled Ham Adds Flavor To Stuffed Eggs with Sauce

A golden glow from a smooth cheese sauce . . . a hearty goodness from the chock-filled eggs . . . and, a tangy taste treat from the deviled ham! Put them all together and they spell Deviled Eggs Glorified, a main-dish combination that you can serve over and over again without fear of boring your family's appetites.

Nutritious as can be in this suggestion which features zestfully seasoned deviled ham both in the deviled egg mixture and in the cheese sauce. Whole-ham goodness with deep down flavor is the secret to this ingredient's magic in so many meals. When cheese dishes tend to be bland or even "uninteresting," simply glorify them with deviled ham. A spark and sparkle come onto the scene.

**Deviled Eggs in Cheese Sauce**  
6 hard cooked eggs  
1 family size (1 1/2 oz.) deviled ham  
1 Tbsp. minced parsley  
1 tsp. prepared mustard  
2 cups cheese sauce  
Shell eggs and cut in lengthwise halves. Remove and mash yolks.

### Color Radar May Aid Air Defense

WASHINGTON — (UP) — A new color radar system, capable of distinguishing between friendly and enemy aircraft, is now undergoing evaluation tests by military services.

Planes, official publication of Aircraft Industries Association, said the color radar can now indicate the position of unidentified aircraft in two colors (depending upon flight altitude), over earth surfaces which appear in another color.

It said the jet fighters and bombers needed to maintain U. S. air supremacy are becoming capable of such speeds that split second methods of identifying and tracking their positions on radar can be vital to the national security.

The military services believe that color may be the answer to assist the radar operator in "sorting" the "blips" traced out on the radar screens. Planes noted.

It said the new color radar indicates aircraft as bright orange dots traveling over chartreuse colored land areas.

The radar indicates planes flying at high levels over the chartreuse land areas in bright orange while those flying at lower altitudes show up with a more greenish hue. Current radars, now in operation, indicate aircraft only as colorless "blips" at any altitude.

### Animals Need Personal Touch

KALAMAZOO, Mich. — (UP) — A livestock authority warned the City Farmers Club that lack of "love, care and attention" would result in "neurotic, inefficient, irritable and frightened" farm animals.

Dr. W. N. McMillen of Decatur, Ill., director of livestock nutrition research for a feed company, said pigs, turkeys, cattle and chickens need more than antibiotics, vitamins and prepared feeds.

He said animals can tell whether they are liked and accused many farmers of substituting automatic waterers and self-feeders for the art of herdsmanhip.

### Blue and Gray To Fight Again

LEXINGTON, Mo. — (UP) — The "battle of the hemp bales," an important engagement of the Civil War, will be re-enacted here May 12.

The action was recorded officially as the "Battle of Lexington," but Confederate Gen. Sterling Price made use of hemp bales to win it. His prize was Lexington, then the largest town west of the Mississippi, with a population of about 5,000.

The loser in the Sept. 18-20, 1861 battle was Col. James A. Mulligan, Union commander in the area.

Cadets of Wentworth Military Academy at Lexington, U.S. Army soldiers, the Missouri National Guard, and numerous R.O.T.C. units will re-create the final phase of the battle.

The cast will use a moveable breastwork of hemp bales in an assault on Mulligan's hilltop entrenchment. Some of the original trenches will be used.

The event has a two-fold purpose — to highlight the 75th anniversary of Wentworth and kick off a drive by the Lafayette County court to restore both the battlefield and Anderson house, built in 1853. The house was used as a hospital during the combat.

The "battle" will feature some 700 troops, wearing the Blue and Gray. Old cannon and muskets will be fired — without projectiles — on the 75 - acre site.

Some part of Brazil's long borderline touches every other state in North America except Chile and Ecuador.

### Fix Ice Cream Sundaes Soon; Recipes Given for Toppings

Ice cream comes in a variety of flavors and needs nothing more to make an excellent dessert or between-meal snack. However, we Americans are great sundae fans and one of our favorite dishes is a flavorful delicious ice cream sundae—easy to make and so good to eat!

With the wonders of modern refrigeration it's easy to keep ice cream on hand for serving at a moment's notice. If your refrigerator has a U-shaped freezing unit for ice trays, you'll find ice cream keeps best if removed from the carton and placed in an ice tray. Cover the tray with waxed paper and place on the freezing surface. Ice cream stored this way should be used within two days. If you are lucky enough to have a freezer, there's a real saving in buying the handy half-gallon container of ice cream. You can buy it in quantity and keep a month's supply on hand.

Here are some quick and easy ideas for making wonderful homemade sundaes and desserts with ice cream. They are good "as is" or topped with whipped cream, chopped nuts or what-have-you.

**Chocolate Peppermint Sauce**  
Melt 20 chocolate-covered peppermints with 2 tablespoons of butter in a double boiler over hot, not boiling water. Thin with light cream and serve warm.

**Melba Sauce**  
(Serves 6)  
1 pkg. thawed frozen raspberries  
1/2 cup currant jelly  
1 1/2 tsp. cornstarch  
1 Tbsp. cold water  
Mash raspberries in a saucepan, add jelly. Bring to a boil. Add cornstarch mixed with water; cook, stirring until clear. Strain; cool. Serve over a canned peach filled with scoop of vanilla ice cream.

**Hot Fudge Sauce**  
(Makes 2 cups)  
2 sq. unsweetened chocolate

### Materials Meet Due in Chicago

CHICAGO — (UP) — New systems of handling materials to keep up with the growth of automation in the nation's factories will highlight a three-day conference to be held here in May by the American Materials Handling Society.

Materials handling, the problem of moving raw materials and finished products with a minimum of human labor, is one of the principle factors in automation.

The conference will be in conjunction with the sixth national Materials Handling Exposition, which is scheduled to run from May 16-18.

1/2 cup water  
1 1/2 cups corn syrup  
1/4 tsp. salt  
1 tsp. vanilla extract

In saucepan over low heat, cook chocolate with water, stirring, for several minutes until thick. Remove from heat; gradually add syrup and salt. Simmer 10 minutes, stirring occasionally. Add vanilla. Serve hot or cold.

## It's "Let's Get Acquainted" Week

### meet "the BOSS" at THRIFTWAY



**Jim Mayne**  
Jim is the genial fellow whose tireless efforts have brought about the growth of the Congress Food Market from a tiny neighborhood grocery twenty years ago to one of the busiest markets in Central Oregon. A member of the Thriftway organization, Congress Thriftway is always a leader for lower prices and better service. Congress also operates a modern frozen food locker service. Say "hello" to Jim when you are in. You'll find him friendly and cheerful — and anxious to be of service to you.

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**Fresh Fryers lb. 59¢**

Grade Good Blade Beef Roast	lb. 49¢
Fresh Every Day Ground Beef	3 lbs. \$1.00
Shoulder Cut Pork Steak	lb. 49¢
Melrose Sliced Bacon	lb. 49¢

meet Carl  
Head of the Congress Thriftway meat department, Carl Malm is widely known in Central Oregon, having been in the meat business here for many years. Carl supervises the meat department and does the buying—Swift's and Armour's meats, plus a few selected locally grown choice beef.

## Short Shank Picnics lb. 39¢

**Blue Bell Potato Chips** 25c size 19c

**Duncan Hines, 17 oz Angel Food Cake Mix pkg. 39¢**

**Tastewell Salad Oil quart 49¢**

**Save 5c—Chase & Sanborn Coffee lb. 86¢**

Viking Whole Bean COFFEE	lb. 77¢
Shurfine, Whole Bean COFFEE	lb. 79¢
WESSON OIL	qt 59¢
Crisco SHORTENING 3 lb. can	83¢

**Flav-R-Pac Frozen PEAS & CARROTS 5 pkgs 89¢**

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Coachella GRAPEFRUIT	Cello Tubes Tube	Tomatoes	19c
lb. 5c		Celery	15c
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### DOUBLECHECK

OMAHA, Neb. — (UP) — Police Chief Harry Green ordered his squad captains to get more inquisitive about names and addresses of criminal suspects after an embarrassing check on gambling violators. Several of the suspects gave phony addresses. One address checked was a comfort station in city park.