

Cherries In February Cooking!

February really is the month when you can have fun with your home baking! Whether you give parties or not, the whole family will enjoy simple but delicious desserts that have a gay "flavor" to them, or that honor George Washington's birthday. These desserts are easy to fix and colorful.

Cherry recipes are February favorites. Two specialties are Cherry Upside Down Cake and Cherry Surprise Pudding. Both are pretty enough for any party, yet simple enough for a family dessert.

Cherry Upside Down Cake
Topping:
2 cups drained sour cherries
8 marshmallows, halved
1/2 cup beet or cane sugar
1/2 teaspoon cinnamon
1/2 teaspoon almond extract
1/2 teaspoon red color
Combine cherries and marshmallows. Arrange in bottom of 8-inch square pan. Combine sugar, cinnamon, almond extract and red color. Mix until color is well blended. Sprinkle over cherries.

Cake batter:
1 1/2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1/2 cup milk
1 teaspoon vanilla
1/2 teaspoon custard flavor
1/2 teaspoon imitation butter flavor
1/4 cup shortening
1 egg, unbeaten

Sift flour, baking powder, salt and sugar together into a bowl. Stir flavorings with milk. Add shortening, unbeaten egg and half the milk to dry ingredients. Beat on low speed of electric mixer or by hand, for 2 minutes. Add remaining milk and beat one minute. Pour batter over cherries. Bake in moderate (350 F.) oven about 50 minutes. Cool 5 minutes, loosen edge from pan and invert on serving plate. Serve warm, plain or topped with whipped cream.

Note the judicious use of almond extract. Whenever you have a cherry recipe of any kind, always add a little almond extract. It will accent the cherry flavor and perk it up, just right.

Cherry Surprise Pudding
1 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon mace
1/2 cup sugar
1/2 cup shortening
1 egg unbeaten
1/2 cup milk
1 teaspoon vanilla
1/2 teaspoon imitation butter flavor
1 No. 2 can sour cherries (water pack)
1/2 cup sugar

1/4 teaspoon almond extract
1/4 teaspoon red color
Sift dry ingredients into a bowl. Add shortening, egg, milk, vanilla and butter flavor. Beat for 2 minutes on low speed of mixer or by hand. Pour batter into greased 8-inch square pan. Drain cherries (saving the juice) and place over batter. Sprinkle the 1/2 cup sugar over the cherries. Add enough water to cherry juice to make 1 cup liquid. Add almond extract, red color and pour over cherries and batter. Bake at 350 F. about 50 minutes. Serve w a r m. Serves 4 to 8.

Split pea soup makes a hearty noontime dish when it is served with rounds of frankfurters. Slice the frankfurters thin and heat them in the soup shortly before serving. Add bread and butter and a salad to the menu and for dessert serve frosted cupcakes or fruit.

Oregon Potato Men Decide To Keep Quality Standards

BY JOHN L. DENNY
Market Editor, The Oregonian
Oregon potato growers will maintain minimum quality standards despite decision of Washington and Idaho growers to market "just about everything but the potato vines."

Your BEST food buy
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Oregon Potato Growers know that the best way to give you the most for your food dollar is to keep on selling only quality potatoes. Good potatoes give you more food value at a lower cost per pound... standard potatoes are an expensive bargain! Compared to other fresh vegetables, potatoes offer you nourishing food at an economical price. Make sure you get your money's worth... buy Oregon potatoes and get quality potatoes!



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REDMOND, OREGON

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EXTRA RICH IN MEAT!
2 for 27c
OTHER SPECIALS
3 for 40c, 6 for 79c
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CASE (48) \$5.95

IVORY SOAP
MEDIUM 9c

IVORY PERSONAL SOAP
4 bars 25c

IVORY FLAKES
Lge. Pkg. 27c

IVORY SNOW
Lge. Pkg. 27c

Lava Spic & Span
16 oz. Pkg. 2 for 25c

ALLSWEET MARGARINE
LB. 29c Bring Us Your Allsweet Coupons

OREGON TRAIL BLUE LAKE VARIETY
The Aristocrat of Green Beans
Fancy VERTICAL PACK 27c
Fancy WHOLE 27c
PORK & BEANS 303 can 2 for 25c
Fancy CUT 303 cans 19c

PANCHO SEZ
There weather these week she is very funny. One time Pancho threnk maybe he find nice warm corner in back room and go to sleep for couple days. Not now Pancho threnk it be pretty nice again so Pancho come out and see all the many fine friends of Senor Chock that come to see heem and to take from heem the many fine bargains.
Pancho talking to Senor Frank in the Vista Variety. He tell Pancho maybe pretty soon the Smell running in Sandy River. He tell Pancho maybe Pancho can go too catch the Smell with heem. Pancho go bot don't know what is the Smell bot he find out... I threnk.

Sugar POWDERED or BROWN lb. Pkg. 10c
Toilet Tissue SCOTT... 3 Rolls 29c
Shortening JEWEL... 3 lb. Can 69c

Meats
BEST BUYS IN TOP QUALITY AT THE VISTA
Ground Beef lb. 59c
Fresh - Lean - Made From Top Quality Beef

Sliced Bacon lb. 45c
Armour's or Morrell's Tray Pack

PORK STEAKS lb. 49c
Lean and Meaty Blade Cuts

SHORT RIBS lb. 49c
U. S. Good or Choice Beef - Lean

COOKED PICNICS lb. 49c
Armour's Star - Ready to Eat - 4-6 Lb. Avg.

COUNTRY SAUSAGE lb. 45c
Fresh - Homemade - Extra Lean

ROASTING HENS Oven Ready... lb. 49c
Fresh - Colored - Cut Up for Stew if You Wish

CHICKEN GIBLETS lb. 49c
Livers - Hearts and Gizzards

GARDEN FRESH PRODUCE
CELERY HEARTS Fresh Crisp Paschal Type Ex. 25c
CARROTS FARM FRESH At Their Best
TURNIPS
PARSNIPS 3 lbs. 25c
RHUTABAGAS
GRAPES Emperors Sweet 'n' Good... 2 lbs. 29c
ORANGES Sunkist—All that will go in 8 pound bag 59c

CLOROX
1/2 Gal. 27c Gal. 45c

LUMBERJACK SYRUP
5 lb. Can 79c 24 oz. Jar 29c

CUCUMBER CHIP PICKLES
2 1 lb. Jars 49c

M.J.B. RICE
Fancy Lge. Grains
2 lbs. 35c

M-J-B COFFEE
DRIP-REG.-FINE
LB. CAN 85c

OCCIDENT FLOUR
25 LB. SACK 2'9

SAVE
on quality foods!

ASSORTED LUNCH MEATS lb. 49c
SLICED BACON SWIFT'S LAYER lb. 29c
Pork LOIN ROASTS LOIN OR RIB END lb. 39c
BOSTON BUTTS SPICED

MARGARINE COLORED 2 lbs. 43c

SWIFTNING 3 lb. can 73c

LADD'S MARKET
RECIPE OF THE WEEK
By Mary Lee Taylor
Pancakes
Broadcast: February 23, 1952
3/4 cup plain pancake mix 1/2 cup Pet Milk 1/2 cup water
Put pancake mix into mixing bowl. Stir in a mixture of milk and water slowly. Do not beat until smooth as overbeating toughens pancakes. Bake on hot, slightly greased griddle until bubbles appear and edges are cooked. Turn and brown on other side. Makes eighteen 4-in. cakes. Serve with syrup and sausage.
You Will Need: Pet Milk, Pancake Mix, Syrup, Sausage.

AVOCADOS 2 for 17c

Swift's Jewel **SHORTENING** 3 lb. can 69c

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