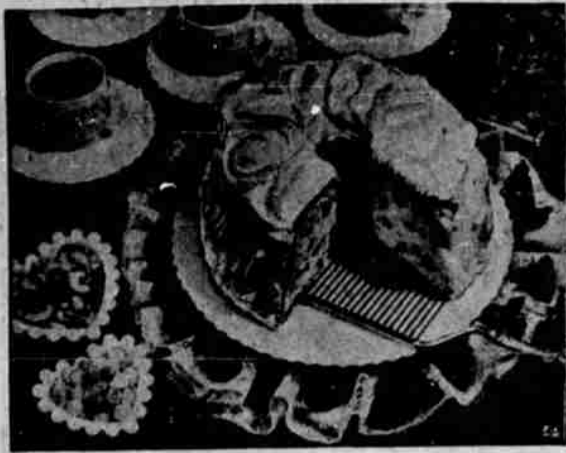


Hearts and Cake on St. Valentine's Day



Valentine Angel Cake . . . With pink frosting.

This Recipe Provides a Colorful Cake

(AP Nevestures)

Do you want to impress you beaux (and other friends) on St. Valentine's Day? Then have a dessert-and-coffee party and serve this maraschino angel food cake with its fluffy pink frosting. If you want to impress the male sex still more serve plenty of coffee with the cake — and have the coffee strong, clear and hot!

Valentine Angel Food Cake

Ingredients: 2 tablespoons maraschino cherry juice, cold water, one 14-ounce package angel food mix, 1/4 cup well-drained finely chopped maraschino cherries.

Method: Pour cherry juice into measuring cup; add water to 1-cup level. Use as liquid in preparing angel food mix as directed on package.

Ingredients: 2 egg whites, 3/4 teaspoon cream of tartar, 4 cups (1 pound) sifted confectioners' sugar, 2 tablespoons light corn syrup, red food coloring.

Method: Beat egg whites until frothy. Add cream of tartar; beat until stiff.

Serve Pork Often for Winter Days

Plan to include nutritious, delicious, economical pork in your menus at least once this week for wonderful winter eating.

Baked Stuffed Spareribs

These come out brown and tender. Count on 6 servings out of 4 pounds.

- 4 pounds spareribs
1/2 pound diced salt pork
1 cup chopped celery
1/2 cup choppe onion
1 cup diced tart apples
8 cups bread cubes
2 tablespoons sugar
2 tablespoons parsley
1 teaspoon caraway seeds
Fry salt pork until crisp. Add celery, onion, apples to fat. Cook slowly until tender. Add bread

cubes and seasonings. Rub the spareribs with salt and pepper. Bake in 350 degree oven for 45 minutes, drain fat and place stuffing under spareribs.

Creole Pork Chops

Just about the easiest and most tasty pork dish imaginable. For 6 servings, buy 6 loin or rib chops cut 1 inch thick.

Pork Hocks and Kraut

Simply simmer 4 pork hocks (about 2 1/2 pounds) in 2 quarts salted water for 1 hour and 15 minutes. Drain and add pound sauerkraut and cook 15 minutes longer. Four servings.

crisp canned potato sticks and a tomato aspic in heart-shaped molds. For dessert, you can have a layer cake frosted in white with a heart outlined with small red cinnamon candies on the frosting.

Another idea for dessert is this: Bake a sheet of plain white or sponge cake and cut out small heart-shaped portions, using a carboard heart pattern or a heart-shaped cookie cutter.

Heart-shaped sandwiches are nice for a Valentine, bridge or canasta party. An attractive filling for these is cream cheese mixed with deviled ham and seasoned with onion juice or prepared horseradish.

Old-fashioned small heart-shaped candies, with mottoes on them, are fun at any Cupid's day festivity. So is ice cream in heart-shaped molds; serve the ice cream with a sauce made from canned bing cherries. Or mold Bavarian cream in heart molds and serve it with the cherry sauce.

Batter-Fried Shrimps Easy to Do

Batter-fried shrimp a seafood delicacy that's a top-favorite in restaurants, is a wonderful choice for informal party menus at home.

The preliminary preparation involves only three quick steps—the removal of the shells, washing away the sand veins and coating the shrimp with a seasoned batter.

To make sure that the crust will be crisp and unbroken, chill the batter-coated shrimp at least one hour before they're cooked.

Batter-Fried Shrimp

(Makes 4 servings)
1 pound shrimp, fresh or frozen
1/2 teaspoon salt
1 egg
1 tablespoon water
1/2 cup fine dry bread crumbs
1/4 cup flour
2 tablespoons paprika
Remove shells from shrimp, being careful not to break off tail meat. With a sharp knife, slit backs of shrimp, cutting almost through.

Cream of Corn and Peanut Soup Good

A soup that is different and certain to meet with the family's approval. Canned corn is a special buy thanks to last year's bumper crop.

Corn-Peanut Soup

2 tablespoons butter
1 1/2 tablespoons flour
3 cups milk
1 1/2 teaspoons salt
Dash pepper
Dash onion salt
1/4 cup chopped roasted peanuts
1 No. 2 can cream-style corn
Melt butter in double boiler; add flour and mix well. Add milk gradually and cook, stirring constantly until thickened.

Pimiento Adds Red Note for Valentine

Here's a midnight snack all decked out for Valentine's. Fix it for the children and their gang when they come home from the movies or the Valentine's dance at school.

Heart's Delight
4 cups broken soda crackers
8 hard-cooked eggs
1/4 cup canend pimiento
2 cups hot milk
6 to 8 tablespoons butter or margarine
1 teaspoon salt
1 hard cooked egg, diced
2 tablespoons chopped black olives

Break crackers in hands. Place a layer of crackers in bottom of tureen or other covered dish.

Place a layer of crackers in bottom of tureen or other covered dish. Now cut hard-cooked eggs in thin slices.

Heat milk, margarine, salt and pepper to boiling point. Do not boil. Pour over the contents of dish.

An Old Favorite

Here's a bit different recipe for favorite spareribs: Bohemian Spareribs

2 pounds spareribs
1 teaspoon salt
1/2 teaspoon pepper
1 tablespoon caraway seeds
1 No. 2 can sauerkraut
1 medium onion, sliced
1 No. 2 can tomatoes
Cut spareribs into individual servings. Season. Mix caraway seeds with sauerkraut and place in 8 X 12-inch baking dish.

Suggestions Outlined for Packing Daily Lunch Box

Packing a lunch box five days a week can be a real tax on the imagination. The youngsters demand "something different."

Here are two sandwich ideas for next week's lunches, and some hints on "packaging" that will help to keep foods fresh and unmarred by the jolting that children all too often give their lunch boxes.

Cream Cheese Spread

1 3-ounce package cream cheese
2 tablespoons mayonnaise
2 tablespoons finely chopped celery
1 teaspoon salt
Dash pepper
1 hard cooked egg, diced
2 tablespoons chopped black olives
Mix together cheese, mayonnaise, celery, salt and pepper. Fold in egg and olives. Makes 1 cup.

For an extra treat, tuck in a nut bread sandwich, kept fresh in waxed paper.

Quick Nut Bread

1 cup bran
1 cup milk
1 cup sifted all-purpose flour
2 teaspoons double-acting baking powder
1 teaspoon salt
1/2 cup sugar
1 egg
1/2 cup chopped nuts
Combine bran and milk and let stand 5 minutes.

Sift flour, baking powder, salt and sugar into mixing bowl. Add bran-milk mixture and egg and beat 2 minutes.

Turn into greased and waxed paper lined 8x3 1/2-inch loaf pan. Bake in moderate oven (350° F.) 45 to 50 minutes.

Keep on hand a good supply of paper napkins, sturdy wooden forks and spoons, and paper

Apples Blend With All Meat Dishes

Plentiful, bargain-priced canned apple sauce is mixed right in with the meat so that the apple flavor blends vestly with the good meat flavors.

Apple Sauce Meat Loaf
1 cup dry bread crumbs
1 cup canned apple sauce
1/2 teaspoon sage
1/2 teaspoon salt
1/2 cup ketchup
2 pounds ground beef
Mix together crumbs, apple sauce, sage, salt and ketchup; add beef. Mix well.

Africa is largely plateau, but it has little land that is very high or very low and hence its average elevation is lower than that of Asia.

Pie Idea

Pies are a favorite American dessert. Flaky pastry seems to be no trick to prepare.

Look! Here's your answer to LENTEN meals!
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GARDEN-FRESH FRUITS AND VEGETABLES

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