

A Birthday Cake That Tells No Secrets on Age



A Big Piece of Birthday Cake and a cup of steaming coffee there's no nicer way to celebrate the most personal of holidays.

Take a deep breath and... blow out the candles! Parties come and parties go, but birthday parties are still the happiest of all.

Coffee and cake hold the center of the stage — and here's a birthday cake that's touched with inspiration. On fluffy white icing, sparkling gumdrops circle each candle like jewels. And under that icing is a light-as-air cake, made even more luscious by a layer of lemon filling.

The traditional candles are here, but with a difference. Not one for each year, but one for each guest is the answer to the question of how many candles to use. To emphasize this theory, go to the millinery counter of your favorite store and gather artificial cherries and grapes, feathery baby's breath, some green leaves and a roll of millinery wire. The veriest but-terfingers can put them together so that there is a tiny boutonniere for each guest, offered at the end of shining ribbons attached to the candles. What nicer way to say, "Thank you for coming?"

All that's left to do is ring the beribboned cake with steaming coffee, served in your prettiest cups, and strike up with

"Happy Birthday To You." Birthday Cake

1/2 cup butter or margarine
2 cups very fine sugar
4 eggs, separated
2 1/2 cups sifted, enriched flour
2 1/2 teaspoons double-acting baking powder
Few grains salt
1 cup milk
1/2 teaspoon lemon extract
Cream butter or margarine to consistency of mayonnaise. Add sugar gradually, creaming until light and fluffy. Add egg yolks one at a time, beating well after each addition. Mix and sift flour, baking powder and salt. Add alternately with milk to first mixture. Add lemon extract. Beat egg whites but not dry and fold in. Bake in 2 greased 9-inch layer cake pans in moderate oven, 375 F., 25 to 30 minutes. Cool.

Prepare lemon filling, using 1 package lemon pudding or pie filling and following directions on package. Spread between layers.

Frost with your favorite fluffy white frosting. Decorate with tiny, jewel-colored gumdrops, with one candle for each guest. Attach boutonnieres of tiny artificial fruit to candles with narrow, pastel-colored ribbons.

This Pie Is One to Remember

This is a pie to remember! It is so good you won't be able to forget it. The rice and cherry filling is tinted a luscious red. The sweet and chewy coconut crust turns a golden brown as it bakes in the oven. As a fitting halo for this rice dessert, which is positively out of this world, clouds of fluffy whipped cream swirl over the luscious rice and cherry filling.

The family can enjoy this sumptuous pie all the time because the rice and cherry filling cooks in a hurry and the coconut crust takes only seconds of attention before the oven takes over.

The three magnificently good parts of this pie — the coconut crust—the rice and cherry filling—the whipped cream topping—combine to make one of the year's most talked about pies.

Ingredients

2 tablespoons soft butter or margarine
1 5-ounce package or can of moist coconut (1 1/2 cups)
2 cups cooked rice
2 eggs
1/2 cup beet or cane sugar
1 1/2 cups canned tart, red cherries, drained
Red food coloring, if desired
1 cup whipping cream, chilled
1/4 teaspoon vanilla
1/4 cup beet or cane sugar

To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover saucepan with a lid and leave over this low heat for 14 minutes. Turn off the heat. Do not remove lid nor stir rice while it is cooking. After rice has cooked, remove saucepan from heat—but keep the lid on until you are ready to use the rice.

Method

To make the coconut crust, spread butter or margarine evenly over an 8 or 9-inch pie pan. Sprinkle the coconut into the pan and press into the butter. It helps to use a moist teaspoon to press the coconut against the pan. Bake in a 350 degree F. oven until crisp and golden brown.

To make the rice and cherry filling, mix together the rice, egg, sugar and cherries and cook over a low heat, stirring constantly, until the mixture thickens. The egg whites make the mixture foamy, but soon cook into the rice. If desired, add red food coloring. This makes a more delicious looking filling. Pour the filling into the coconut crust. Cover with wax paper or aluminum foil and chill in the refrigerator.

To serve, whip the cream and fold in the vanilla and sugar. Spread over the rice and cherry filling.

With the soup goes a basket of crisp toasted crackers, of course. Folks like the crunchiness of crackers as contrast to hot soup. The crackers also call for wedges of cheese or cheese spreads. And then for a fuller meal, perhaps grilled franks and citrus fruit salad.

For some soup menu suggestions, try these. Fine fixings for many a lunch and supper.

For Luncheon
Vegetable Soup
Toasted Crackers
Grilled Franks
Sliced Orange and Cottage Cheese Salad
Blueberry Pie
Milk Coffee
Supper Menu
Tomato Soup
Crackers 'n' Smoked Cheese
Scrambled Eggs
Lettuce-Cucumber Salad
Apricots Cookies
Milk Coffee

Buffet Salad Tray

For an interesting and flavorful addition to a buffet salad tray spread a generous layer of softened cream cheese on 6 slices of golden pineapple. Then place the slices one on top of the other and with a sharp knife cut the stack into 6 wedge shaped pieces. Arrange in a petal design in the center of the salad tray, placing the rounded side up. Spoon mayonnaise in the center.

Rice and Pork Patty Savory

These budget saving rice and pork patties are stupendously savory because of a perfectly heavenly combination of several ingredients which really "pack a seasoning punch." Just the right touch of these flavor lifters means that these rice and pork patties are a gourmet's dream. When the connoisseur—the family—tastes these easily made rice and pork patties hot from the frying pan and swimming in a luscious red tomato sauce—you will know immediately that these patties have made a hit because not a crumb will remain on the platter.

Ingredients

2 1/2 cups ground cooked, lean pork
2 cups cooked rice
1 cup milk
1 tablespoon finely chopped celery leaves
2 tablespoons finely chopped onion
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon thyme

Flour

1, 10 1/2 ounce can cream of tomato soup
Use exact measurements of uncooked rice and water. Time the cooking accurately.

Method

Mix together the pork, rice, milk, celery leaves, onions, salt, pepper and thyme. Cover and chill the mixture in the refrigerator. Form into patties, using about 1/4 cup of the mixture for each patty. Dip the patties in the flour and brown on both sides in hot fat. Heat the tomato soup. Serve the patties with the tomato soup poured over them. Garnish with celery leaves if desired. This recipe makes 8 patties.

King-Size Salad

Salad made with the king-size dried lima beans is a top favorite in western households. Cook the lima beans in salted water until tender, but not mushy. Chill and combine with strips of green pepper and thin slices of onions. Toss gently with sharp French dressing and serve on salad greens.

For GOODNESS SAKE
PURE JAMS AND JELLIES
LOOK FOR THIS LABEL
KERR'S PURE JAMS AND JELLIES



Corn Meal Pancakes

Economical corn meal provides a taste-tempting answer that will make home a good place to the youngsters whenever Corn Meal Pancakes are served. They are easy to make, and the boys and girls will eat stacks.

Corn is one of the best food energy sources known to man, and its value is enhanced by the sweet milk, eggs and butter that are included in this recipe.

Corn Meal Pancakes

1/2 cup sifted flour
1 1/2 teaspoon salt
4 teaspoons baking powder
1 1/2 cups corn meal

2 eggs, well beaten
4 tablespoons melted butter or margarine
1 1/4 cups sweet milk (room temperature)
(Self-rising corn meal makes delicious pancakes. If used, omit baking powder and salt from this recipe.)
Sift flour, salt and baking powder together. Add corn meal and mix well. Combine beaten eggs, butter and milk, and add gradually to mixture. Beat until smooth. Pour 1/4 cup at a time onto a preheated griddle. (Modern griddles do not need to be greased, but it is advisable to rub them clean after each baking with a salt bag.) Turn pancakes only once while baking. Yield: 14 medium cakes.

Walter
TO THE HAPPY JINGLES OF SAVINGS!

Fruits and Vegetables

Only the best quality we can get. Fresh vegetables right from the Portland early market, delivered to us every morning.

Green Broccoli 15c Bunch
Red Radishes 5c Bunch
Squash 6c lb.
Thick, Firm, Hubbard
Crisp White Cauliflower
Young Bunch Carrots
Bunch Turnips and Beets
Head Lettuce - Endive
Romaine - Green Onions
Tomatoes - Peppers
Rutabagas
New Calif. Cabbage
Lge. Artichokes - Br. Sprouts
Celery - Celery Hearts
Parsnips - Rhubarb
New Potatoes

Hood River Newtown APPLES 2 lbs. 25c
Yakima - Winseap - Delicious
Medford Pears
Florida Pink Grapefruit
Arizona Grapefruit
Calavos - Oranges - Lemons
Limes - Grapes

Cline's Eggs
GRADE A
Guaranteed Absolutely Fresh
Large 59c
Medium 57c

Good Grocery Buys

3 lbs. Crisco 89c
6 lbs. Crisco \$1.75
Delrich Margarine 28c
Luncheon Meal Oscar Mayer 39c
Ritz Crackers 29c
Holiday Margarine 2 lb. 45c
Jellies and Preserves Tea Garden 4 jars 95c
Boned Chicken Swift's 2 cans 95c
Boned Turkey Swift's 2 cans 95c
Swift's Peanut Butter 5-lb. Pail \$1.98
Porter's Fri-l-ets 1 lb. 29c
Welch Grape Juice 24 oz. 33c
Wonder Marshmallows 1 lb. 25c
Dial Soap Bath Size 2 for 37c
Large Pitted Olives Lindsay 33c
Medium Olives Lindsay 23c
Valentine Candy lb. 39c
(Assorted Hearts, etc.)
Valentine Chocolates Lb. Box \$1.50
Hershey Baking Chocolate 8 oz. 39c
Hershey Choc. Syrup 16 oz. 2 for 35c

G.E. LIGHT BULBS
Have a Few Extra on Hand — All Household Sizes
15 - 25 - 40 - 50 - 60 - 75 - 100 - 150 - 200 - 300
Three-Way 50 - 100 - 150 — 100 - 200 - 300

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Soup Favorite During Winter For Luncheon or Dinner Menu



Arrange bowls of hot vegetable soup around a lazy susan of crackers with cheese. Sets you off to a pleasant lunch or supper. Puffy popcorn is tasty on the soup.

Announce "Soup for Supper" on a cold night, and you're sure of an eager response. There's something warmly friendly about the sight of a table set with steaming bowls of good hot soup.

Also, you can be ready with this meal in mere minutes. Just rely on your handy shelf of con-

densed soups. Shall it be hearty vegetable beef soup or creamy chicken soup? Reach to the shelf; take your pick. If it's for Lent, serve one of the meatless soups — tomato, vegetable, clam chowder, cream of asparagus, green pea and black

New Low Prices!

ON LOCKER BEEF

Front Quarter	Hind Quarter	Half or Whole
29 1/2¢ lb.	37 1/2¢ lb.	32 1/2¢ lb.

FRESH LEAN
SHORT RIBS lb. 29¢
EXTRA LEAN
Ground Beef lb. 59¢

BEEF HEART OR TONGUE lb. 39c	LEAN BEEF CUBES lb. 59c
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Eastern Oregon Hereford ARM CUT BLADE CUT RUMP lb. 39¢	Eastern Oregon Hereford BEEF ROUND T-BONE RIB lb. 59¢
FRESHLY GROUND HAMBURGER lb. 39¢	FRESH COUNTRY SAUSAGE lb. 39¢

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OUR NEW MARKET combined with the CAPITOL FISH CENTER is the TALK OF THE TOWN. You owe it to yourself to stop in and see the NICEST ASSORTMENT OF MEATS AND FISH IN OREGON or anywhere else. We feature YOUNG STEER BEEF, GRAIN FED PIG PORK and a variety of SEA FOODS — fresh and cured. We repeat, COME AND SEE OUR MARKET. It will be time well spent.

LOIN CHOPS Centers	lb. 65c	CAPITOL FISH CENTER	MORE GOOD NEWS
CENTER STEAKS Lean	lb. 49c	In Our Center Street Location	We have had so many calls for our old fashioned weiners — we have resumed making them. They are the kind that tasted so good when we were 'kids'. REMEMBER? They are tender and juicy, with that real smoke flavor. Delicious, roasted, broiled or steamed.
PORK ROASTS Pic	lb. 33c	Salmon - Halibut	WIENERS Old Fashioned lb. 55c
PORK CUTLETS	lb. 65c	Sturgeon - Crabs	SKINLESS WIENERS lb. 45c
PURE LARD Package	lb. 12 1/2c	Lobsters - Shrimp	Midget Ground Meats
SMOKED PICNICS	lb. 39c	Olympia Oysters	All pure. No adulterations. You can buy them with confidence. USELESS to PAY MORE — PAY LESS!
SLICED HAM Centers	lb. 79c	Abalone - Scallops	GROUND BEEF lb. 45c
HEAVY HAMS	lb. 55c	Sole - Catfish	PURE SAUSAGE lb. 45c
SIDE BACON Light	lb. 49c	Smoked and Kippered Delicacies	LITTLE LINKS lb. 55c
SIDE BACON Medium	lb. 45c	Note: Fish at Our Capitol Street Mkt. Only	
CORNED BEEF Boneless	lb. 45c		

WHEN YOU SEE IT IN OUR AD, IT'S SO!