



Apple Cheesettes . . . Finger pick-up bites, sharp and zesty.

**Apple Cheesettes
Something Different
To Serve at Party**

When you pass Apple Cheesettes to guests, be sure to have plenty more in reserve. You'll need them . . . these are piquant morsels that disappear fast once guests have tested them. You bite through tender cheese pastry right into a juicy apple center flavored with orange rind and nuts! Served warm, served cold . . . people reach for them eagerly . . . come back for another and yet another.

You might set out a tray of Apple Cheesettes, together with glasses of chilled apple juice, for an evening of bridge or TV. They're inviting, too, served with refreshing hot tea in mid-afternoon. And the teen-ager of the family will

certainly want to have them on hand in generous quantity for her friends.

Apple Cheesettes are fun to make. The recipe gives directions for the pastry, but if you prefer to use a pastry mix and add the cheese, go ahead. It will work out fine. The rest is simple, too . . . canned apple slices are available in any grocery store, all ready to use without any bother of peeling, coring or slicing.

- Apple Cheesettes**
 2 cups sifted all-purpose flour
 1/4 teaspoon salt
 1/4 teaspoon baking powder
 1/2 cup shortening
 1/2 cup grated American cheddar cheese
 3-4 tablespoons ice water
 2 1/2 cups (1 can) sliced apples
 1 tablespoon grated orange rind
 3 dozen walnuts

Brown sugar
 Sift together flour, salt and baking powder; cut in shortening with 2 knives or pastry blender. Add cheese; mix well. Add enough water to hold ingredients together. Chill. Drain liquid from canned apples; add rind; mix well. Roll out pastry to 1/8-inch thickness; cut with 3-inch round cutter. Place apple slice on one-half of circle of pastry; fold over; press edges together. Flute with pastry wheel. Pierce with fork or make gash in center of each. Place on baking sheet; bake in hot oven, 425 F., 10-15 minutes. Yield 3 dozen.

Honey, molasses and chocolate all have a tendency to scorch easily so watch your heat when you are cooking or baking with them.

**Week-end
Buys Spot
Vegetables**

Spring comes early in these parts and we are appreciative. Though the calendar proclaims the arrival of Spring as a week-end event, we've been reveling in spring-time abundance of good things for some weeks now.

Cabbage and Potatoes
 March markets feature fresh spring cabbage at a few pennies a pound to be cooked gently and quickly, and seasoned with butter or margarine, salt and pepper or with sour cream. There are those who add a few whole cloves, caraway seeds, a bit of sage or paprika by way of something different and delicious.

Shredded cabbage makes a fine cole slaw any day and can be happily combined with any and all salad greens.

Potatoes are headed back for the plentiful list, both "old crop" potatoes such as bakers from Maine and Idaho as well as new potatoes which are increasing as April approaches.

Good vegetable buys include cauliflower, celery, onions, potatoes, rhubarb, cucumbers, lettuce, spinach, sweet potatoes, all bunched vegetables, banana and Hubbard squash. Available at reasonable to high prices, dependent on quality and seasonal conditions, are asparagus, broccoli, beans, corn, cucumbers, eggplant, peppers, summer squash and tomatoes.

Featured fruits continue to be oranges and grapefruit, both fresh and processed. Huge orange crops are responsible for lower prices. Grapefruit pro-

duction is actually lower than last year, but more of the fresh fruit is coming to market which also makes for lower prices. Raisins are plentiful and bargain priced.

Fish and Shellfish

Lenten season interest continues to center on fish and shellfish. Frozen supplies are unusually large for this season; many are genuine bargains including whiting, ocean perch fillets, cod fillets and halibut, shrimp, salmon and haddock fillets. These make up 7 per cent of total holdings of frozen fish and shellfish, in case you are interested. Steak and baking fish include ling cod, sablefish, carp, northern halibut, chinook. Pan-ready are Columbia river smelt and brook trout. Plenty of eastern and western oysters, fresh Dungeness crab, scallops.

Other good buys include

cheddar cheese, cottage cheese, non-fat dry milk, buttermilk, vegetable shortening, lard and salad oils. Watch advertisements, fats, oils including margarine, meats.

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WHITE STAR TUNA

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Dollar Jamboree

3 FOR \$1

Pillsbury White, Chocolate, Yellow
CAKE MIXES 3 pkgs. \$1

Elsinore Freestone
PEACHES Halves or Sliced Heavy Syrup **3 No. 2 1/2 cans \$1**

Elsinore Fancy
JUICE Blended (Sweetened) Orange (Sweetened) Large 46-oz. cans **3 for \$1**

Capitol Standard
PEAS 10 No. 303 cans \$1

Elsinore Fancy Tomato
JUICE 4 Large 46-oz. cans \$1

Special Prices Effective March 20-21

CB Stores Reserve the Right to Limit Quantities

Spreckle's **SUGAR 10-lb. Bag \$1**

Fargo Cut Green
BEANS 10 No. 303 cans \$1

Boni Fide Broken
GRAPEFRUIT 6 No. 2 cans \$1

4 FOR \$1

Elsinore Fancy Solid Pack
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TOMATOES No. 2 1/2 can 4 for \$1

Elsinore Crushed
PINEAPPLE No. 2 can 4 for \$1

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Full Quart

5 FOR \$1

Del Monte Cream Style
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OLIVES Full Pint 5 for \$1

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Elsinore Cut Green
BEANS 6 No. 303 cans \$1

Tasty Pak Whole Kernel
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BEEF ROAST
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Oregon Sliced Layer Pack
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POTATOES
 3 lbs. **19c**

Red, Ripe, Tube
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CORN FED STEER BEEF

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BEEF CUBES Lean lb. **59c**

A REAL BARGAIN

WHOLE PORK LOINS

Small, lean, from young grain-fed porkers.
 Ideal for your locker. . . . lb. **55c**
 In lots of 3 or more, 1c per lb. less. No charge for slicing.

PORK ROAST PICS lb. **37c**

CENTER CHOPS Loin lb. **65c**

LOIN ROASTS lb. **53c**

SPARE RIBS Inch Thick lb. **53c**

SLICED SIDE PORK lb. **49c**

PURE SAUSAGE lb. **45c**

LITTLE LINKS lb. **55c**

SMOKED LINKS lb. **55c**

GENUINE LAMB

There is nothing nicer than loin or rib lamb chops, cut thick-broiled, serve with french fries or a baked potato.

LAMB CHOPS lb. **69c**

LAMB STEAKS lb. **55c**

SLICED BACON Dixie lb. **35c**

LEAN JOWL lb. **25c**

PURE LARD lb. **10c**

WEINERS Skinless lb. **45c**

POLISH RINGS lb. **49c**

BOLOGNA lb. **45c**

MINCED HAM Sliced lb. **45c**

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