

Basic Sweet Dough Can Provide Different Rolls

You can make varied rolls from this basic "sweet dough" recipe.

Sweet Dough
 1/2 cup lukewarm water
 2 packages dry granular yeast or 2 cakes compressed yeast

1 1/4 cups milk, scalded
 1/2 cup sugar
 2 teaspoons salt
 2 eggs
 1/2 cup shortening
 7 cups sifted all-purpose flour

1. Stir yeast into water, let stand 5 minutes.
 2. Mix milk, sugar and salt and cool slightly. Add eggs, shortening, yeast and 2 cups flour. Mix thoroughly.
 3. Add remaining flour, and turn the dough out on a floured board. Knead the dough until it is smooth, elastic and does not stick to the board.

4. Place it in a greased mixing bowl. Cover it with a damp cloth and let it rise in a warm place (85 degrees F.) until double (1 1/2 to 2 hours).
 5. Punch down. Divide the dough for desired rolls and cake. Cover, let rise 10 minutes.

6. Shape the dough, let rise until light (20-30 min.)
Cinnamon Rolls
 Bake: 20-25 minutes. Temperature: 375 degrees F.

1. Prepare 1/2 recipe of sweet dough.

2. When double in bulk, punch down and turn out on a lightly floured board. Let rise on board for 10 minutes.

3. Roll into an oblong pan about 9x11 inches wide. Brush lightly with melted butter or margarine and sprinkle with 1/2 cup sugar and 2 teaspoons cinnamon.

4. Roll the dough up tightly, beginning at the wide side. Seal well by pinching edges of roll together.
 5. Cut roll into 1-inch slices, using a sharp knife.

6. Place in two greased 8-inch layer cake pans.
 7. Brush with melted butter or margarine. Sprinkle with sugar.
 8. Cover, let rise until doubled in bulk (about 25 minutes.) Bake. Yields: 1 1/2 dozen rolls.

Clover Leaf Rolls
 Bake: 12 minutes. Temperature, 400 degrees F.

1. Prepare 1/2 recipe for sweet dough.

2. When double in bulk, divide in half.

3. Form each half into a roll about 8 inches long.
 4. Cut into 9 equal portions.
 5. Form each piece into 3 small balls.

6. Brush sides with melted butter or margarine.
 7. Place 3 balls in each section of greased muffin pan.
 8. Cover, let rise until double in bulk. Bake.

Raised Doughnuts

1. Use 1/2 of sweet dough recipe.

2. When doubled in bulk, roll the dough lightly to 1/2 inch thickness. Cut with a floured doughnut cutter.

3. Let rise 20-25 minutes until light. (Do not cover.)

4. Heat fat in a deep fat fryer to 375 degrees F. Drop doughnuts into hot fat.

5. When the doughnuts rise to the surface then turn them. Fry until well brown—about 3 minutes.

6. Lift from fat. Drain and place them on absorbent paper. Yields: 2 dozen.

Quick Dessert

If you want a quick dessert that tastes like a million, here it is. Prepare a package of vanilla pudding mix according to directions. Remove from heat and blend in 1/4 teaspoon grated lemon rind, 1 cup canned fruit cocktail and 1/2 cup shredded toasted coconut.

Try Hot Spud Salad

Some like it cold, some like it hot—it's still potato salad.

Hot Potato Salad
 Ingredients: 8 medium-sized potatoes, 2 bouillon cubes, 1/2 cup boiling water, 1/4 cup real mayonnaise, 3 tablespoons vinegar, 6 slices bacon, 1/4 cup finely diced onion, 1/4 cup real mayonnaise, salt and pepper to taste.

Method: Cook potatoes in boiling salted water until tender; peel and dice; there should be about 6 cups. Dissolve bouillon cube in boiling water and blend with 1/4 cup mayonnaise; mix in vinegar. Pour over hot potatoes and let stand 15 minutes. Fry bacon crisp in skillet large enough to hold potatoes. Remove from pan and break into small pieces. Pour off all but 2 tablespoons fat from pan. Cook onion in bacon fat, stirring often, until

Creamed Eggs, Green Noodles

Creamed eggs and mushrooms make a delicious main course for a luncheon or a summer dinner that can be fixed in a hurry. They are even more attractive when served on hot green noodles. Here is the easy recipe for this delightful food combination.

Creamed Eggs and Green Noodles

1/2 cup butter or margarine
 1/4 cup flour
 1/2 teaspoon salt
 1/2 teaspoon pepper

golden brown. Add potatoes, bacon and 1/4 cup mayonnaise and mix lightly with a fork. Season with salt and pepper. Heat thoroughly, turning carefully, and serve at once. Makes 6 servings.

Good Old Franks

Here's a quick and easy entrée for 4 to make with 3 frankfurters. Cut them into thin slices and combine with 2 cups cooked noodles, a small can chopped ripe olives and a sauce made with 3 tablespoons each flour and butter and 1 1/2 cups tomato juice. Season with salt and pepper and bake moderate oven about 15 minutes.

Melt butter or margarine in saucepan and stir in flour, salt and pepper. Add milk, A.I. Sauce and contents of can of mushrooms. Cook, stirring constantly, until sauce thickens and boils. Add hard-cooked eggs cut in quarters and heat thoroughly over low heat. Meanwhile cook noodles until barely tender in boiling salted water. Drain noodles well, then arrange on hot serving platter. Place creamed eggs and mushrooms in center of noodles. Sprinkle with the sliced olives and serve immediately. Serve with a green salad made of sliced, unskinned navel oranges and sweet onion rings on a

Lulu Cheese Pie That Is Good

Lulu Cheese Pie... It is unbaked, easy to do, not too costly as "cheese cakes" go, and definitely is delicious. You'll need 2 packages of cream cheese and part of a package of graham crackers.

Lulu Cheese Pie Crust and Topping

10 graham crackers, rolled fine
 1 tablespoon sugar
 1/4 cup melted butter or margarine

Combine all ingredients; mix well. Sprinkle 1/4 mixture evenly over bottom of 8-inch glass pie plate. Reserve balance to use on top of pie. Filling

Soften cheese; stir in sour cream and condensed milk, making smooth mixture. Soften gelatin in the cold water; dissolve over hot water. Add to cheese mixture, along with remaining ingredients; blend well.

Pour into prepared pie plate; sprinkle reserved crumbs over filling. Chill until firm.

This pie can be made the day before serving. Store in refrigerator until ready to serve. Refrigerate any leftover pie.

Uses Liquid Smoke

For a different tasting creamed tuna, try adding some liquid smoke to it. Try 1/2 teaspoon, then taste; add more if you like. Serve with potatoes boiled in their jackets.

Carole. Add your favorite hot bread to complete the meal. Yields: 4 servings.

2 (2-ounce) packages cream cheese

1 cup thick sour cream
 1 (1 1/2-ounce) can sweetened condensed milk
 1 tablespoon unflavored gelatin
 1/4 cup cold water
 1/4 cup lemon juice
 1/2 teaspoon orange flavoring
 Few grains salt

Soften cheese; stir in sour cream and condensed milk, making smooth mixture. Soften gelatin in the cold water; dissolve over hot water. Add to cheese mixture, along with remaining ingredients; blend well.

Pour into prepared pie plate; sprinkle reserved crumbs over filling. Chill until firm.

This pie can be made the day before serving. Store in refrigerator until ready to serve. Refrigerate any leftover pie.

Freezer Aid to Leftovers

The term "leftovers" is being outdated by homemakers' use of home freezers for storing foods for future use.

The real conveniences and economies of owning a home freezer is to be able to keep foods left over from one meal palatable for another meal at a later date.

When this is done, the term "leftovers" no longer is appropriate. The nation's home economists now are using "planned-overs" to describe foods remaining from one meal.

Even the experts are constantly discovering new uses of home freezers. Thus, the field is still wide open for Mrs. Average Homemaker to use her imagination and ingenuity.

Have a piece of leftover pie? Wrap and put it in a plastic bag. Freeze it in the home freezer. Filled with several pieces of different kinds of pie, the bag is a handy snack-sack. One piece of pie may be removed at a time and a selection is always available.

It's **fun**



to keep fit

Bread Hungry?
 On a Reducing Diet?
 Want added energy and pep with low calory count?
 Try the new SUN VALLEY BREAD—
 a new taste thrill for jaded "diet appetites."

It's Fun to Keep Fit—Eat and Enjoy Sun Valley Bread

This Is 'Serves Two' Vegetable Suggestion

"Serves Two" recipes are gaining in popularity. And they are easy to do with 8-oz. cans and jars of vegetables. Here's a small recipe for diced beets.

Harvard Beets
 1 8-oz. (or jar) diced beets
 Dash salt
 1 teaspoon sugar
 1 tablespoon vinegar
 1/2 teaspoon cornstarch
 1 teaspoon butter

Drain liquid from beets and add salt, sugar and vinegar. Heat to boiling. Blend cornstarch with butter and stir into boiling liquid. Cook until thickened, stirring. Add the beets and simmer gently about 10 minutes. Two servings.

Caraway Touch

A different twist to canned potatoes! Drain a No. 2 can of small whole potatoes and brown in butter or fat in a heavy skillet. Serve sprinkled with a few caraway seeds.



HOLIDAY AHEAD!

Stock up for the week-end with these money-saving values

Feature of the Week!

Betty Crocker
CAKE MIXES
 Yellow, Party, Devils Food.

3 Pkgs. \$1.00

Nalley's
BEEF STEW
 15-oz. can **35¢**

Nalley's
CHILI CON CARNE
 15-oz. can **29¢**

PICNIC FOODS

6 Delicious Flavors
JELLO 3 pkgs **19¢**

Spreckels Brown or Powdered
Sugar Lb. Pkg. **10¢**

LINDSAY SELECT RIPE
Olives Full Pint **19¢**

Cucumbers For Slicing Each **5¢**

RADISHES or GREEN ONIONS Bunch **5¢**

TOMATOES TUBE **19¢**

Pan-Ready Colored
Fresh Fryers Lb. **59¢**

Cascade Skinless
WEINERS Lb. **39¢**

REAL GOLD

FRUIT BASE Lemon Blended Orange Grapefruit 2 6-oz. cans **29¢**

ALL PURE

MILK 2 Tall cans **25¢**

Elsinore Fancy Yellow Cling (heavy syrup)
PEACHES **29¢**

Sliced or Halves, No. 2 1/2 Can

WHITE KING
Soap Powder
 Giant Pkg. **49¢**

Scotch Cleanser
 2 cans **25¢**

White King
 Water Softener pkg. 25c

Nalley's
 LUMBERJACK
 Cane & Maple
SYRUP
35¢
 24-oz. bottle

M. D. TOILET TISSUE
 ROLL **10¢**

Hoody
Peanut Butter
 Cream or Chunk
39¢
 12-oz. glass

SHADY OAK
MUSHROOMS
 Pieces And Stems 7-oz. can **17¢**

CAMPFIRE
Marshmallows
 Pound Pkg. **35¢**

Cracker Jacks
 6 5c Pkgs. **25¢**

COMMUNITY BUILDER STORES

Clear Lake Grocery CHUCK FERRELL, OWNER Groceries—Meats—Produce—Frozen Food Lockers CLEAR LAKE, ORE.

Highland Market BERT CARR, Owner Delivery Twice Daily 300 Highland Ave. Call 3-9403

Carter's Market REED CARTER, Owner Delivery Daily 17th and Market Call 3-6171

Wourm's Market GILBERT WOURMS, Owner Stayton

Quality Food Mkt. CHIT WAITE, Owner Delivery Twice Daily 1701 Center St. Call 3-9022

AT YOUR FAVORITE FOOD STORE