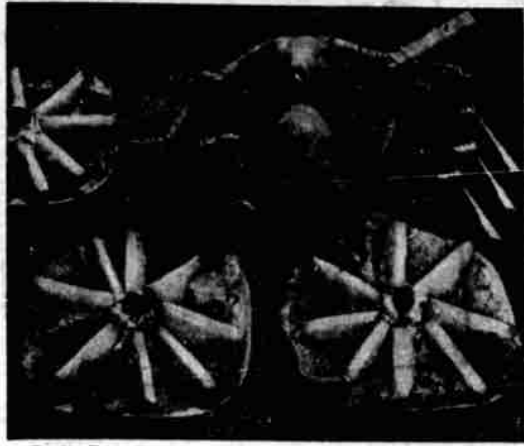


### Pear Salad Go With the Fall-Winter Time Menus



Pretty Pear Salad — Fruit flavor perks up winter meals.

Say thanks for pears when you are preparing winter salads. Russet-skinned Boscs and the yellow-green Anjou or Comice all offer sweet juice, creamy texture and delicate flavor to pair with greens and dressing. If your family likes fruit salads with a sweet dressing, you may want to try this new recipe.

**Poinsettia Pear Salad**  
 Ingredients: 3 ripe pears (Bosc or Anjou or Comice), lemon or orange juice, 1 cup cream style cottage cheese, 1/4 cup sliced dates, 2 tablespoons chopped nuts, lettuce, maraschino cherries, parsley, Seven Minute salad dressing.  
 Method: Wash and dry pears; slice into eighths. Dip into lemon or orange juice to prevent darkening. Mix cottage cheese, dates and nuts. Line three salad plates with lettuce. Mound 1/2 cup of the cottage cheese mixture in the center of each plate. Circle mounds with pear slices, cut side up and pointing out. Garnish with

### Lemon Barbecued Hamburgers Spicy

Lemon adds its bit to this spice way of serving hamburgers:  
**Lemon Barbecued Hamburgers**  
 1/4 cup salad oil  
 2 tablespoons minced onion  
 1/2 cup chopped celery  
 1 tablespoon brown sugar  
 2 tablespoons sugar  
 1 teaspoon dry mustard  
 1 teaspoon paprika  
 1/2 teaspoon chili powder  
 1/4 teaspoon salt  
 1/4 teaspoon pepper  
 2 tablespoons catsup  
 Few drops Tabasco sauce  
 2 tablespoons Worcestershire sauce  
 1/2 cup fresh lemon juice  
 1 small clove garlic  
 1/4 cup water  
 Heat oil in saucepan. Sauté onion and celery mixed with brown sugar until golden brown. Add sugar and boil rapidly for 1 minute. Add remaining ingredients and simmer for 15 minutes. Do not over-cook. Baste hamburgers with the sauce while they cook and spoon additional sauce over meat when served. Makes about 1 cup sauce, enough for 6 large hamburgers.

### Pineapple Upside-Down Cake Appeals

First prepare Upside-Down Topping: Melt 3 tablespoons of butter or margarine in 8-inch square pan or 9-inch round pan in skillet; sprinkle with 2/3 cup brown sugar; arrange over sugar mixture drained pineapple pieces. Decorate with maraschino cherries and walnut or filbert halves, if desired. Set aside while you make cake batter, using packaged cake mix, or following recipe:

1/2 cup shortening  
 1/2 cup sugar  
 1 egg, unbeaten  
 1 teaspoon vanilla  
 1 1/4 cups sifted all-purpose or cake flour  
 1/2 teaspoon salt  
 1 1/2 teaspoons baking powder  
 1/2 cup syrup drained from pineapple  
 Gradually add sugar to shortening, creaming until fluffy. Add egg and vanilla; beat well. Add alternately small amounts of sifted dry ingredients and pineapple syrup, beating smooth after each addition. Spread batter over pineapple in pan; bake in moderate oven, 350 degrees, for 50 to 60 minutes. Let stand 5 to 10 minutes, then turn out on plate. Serve warm, with whipped cream. Makes 6 to 8 servings.

Although incestuous unions are not censured in early Germanic legal codes, the children of unions between people of different social rank were classed as bastards.

### Quick Versions of Fruit Cake Easy and Delicious

When there isn't time to plan too far ahead for making and storing fruit cake, count on one of these quick versions of the festive cake. Both of these are easy to make and bake... a slice beautifully. Of course, as these cakes are not typical fruit cakes they are not designed for long storage although they will keep for two weeks. Each recipe makes a loaf (9 by 5 by 3").

### Shortribs Are Easy On Budget

Kind to your budget—that's short ribs. You'll find short ribs (cut from ends of ribs and made up of layers of lean and fat) one of the best buys in your market today. Prepare them by braising, the same as round steak or a pot-roast.  
 2 pounds beef short ribs  
 1/4 cup flour  
 2 tablespoons lard or drippings  
 1 teaspoon salt  
 1/4 teaspoon pepper  
 1/4 cup water  
 1/2 cup diced onion  
 1 cup diced carrots  
 1 cup diced potatoes  
 6 stalks celery, cut in 1-inch pieces  
 Dredge short ribs with flour and brown in lard or drippings. Season. Add water; cover and simmer 1 hour, or until meat is tender. Add vegetables and cook until tender. Place meat on hot platter. Remove excess fat from the liquid and vegetables. Make a flour paste and thicken liquid for gravy. 6 servings.

**Cranberry Sauce Fruit Cake**  
 2 cups (1/2 lb.) raw cranberries  
 1/2 cup orange juice  
 2 cups sifted all-purpose flour  
 1 cup sugar  
 2 teaspoons baking powder  
 1 teaspoon cinnamon  
 1/4 teaspoon each salt, mace  
 1/4 teaspoon each cloves, allspice  
 1/4 cup shortening  
 1 egg  
 1 1/4 cups glaze fruit mix  
 1/2 cup broken nutmeats  
 Cook cranberries and orange juice in 1 1/2 qt. saucepan 5 min.; cool.  
 Sift dry ingredients into a large mixing bowl. Cut shortening into sifted dry ingredients until very fine. Stir in egg and cooled cranberry sauce; fold in fruits and nutmeats. Spoon into prepared loaf pan.  
 Bake in a moderate oven (350 degrees F.) about 1 1/4 hours or until top is firm to light touch.

**Carrot-Raisin Cake**  
 2 cups diced raw carrots  
 1 1/2 cups sugar  
 1 cup seedless raisins  
 1 cup water  
 2 tablespoons butter or margarine  
 1 teaspoon cinnamon  
 1/2 teaspoon each nutmeg, allspice  
 2 cups sifted all-purpose flour  
 2 teaspoons baking powder  
 1/2 teaspoon salt  
 1 cup broken nutmeats  
 Cook together, in a 1 1/2 qt. saucepan, carrots, sugar, raisins, water, butter or margarine and spices 20 minutes, stirring occasionally; cool. Stir in sifted dry ingredients and nutmeats. Pour into prepared loaf pan.  
 Bake in a moderate oven (350 degrees F.) 1 hour.



### Corn Adds to This Chowder

The art of making good, strong flavorful soup is one that is acquired. Most good soup-makers add a variety of herbs, spices and vegetables... mainly to their own taste.  
 Take clam chowder, for instance. This recipe is one that originated in Europe. Here, we would call it Manhattan style since it is made with tomatoes rather than milk. It also uses bacon, which rules it out as a Friday night meat substitute.  
 A number of vegetables are added to give it colorful taste appeal. The corn may seem unusual to you if you think of chowder in terms of potatoes and celery. This recipe calls for a can of whole kernel corn.

### Pork Loin Roast for Big Dinner

These next six weeks will see many gatherings for relatives and friends in addition to the Thanksgiving and Christmas day dinners, as well as weekend entertaining for the young folk home from college or other out-of-town guests.  
 Advance planning will save time later and will let you spend more leisure time with your guests.  
 For one festive dinner, why not serve a generous pork loin roast. Here's the dinner menu:

**Dinner Menu**  
 Frosted Fruit Cup  
 Roast Loin of Pork  
 Spiced Cherry Garnish  
 Whipped Sweet Potatoes  
 Creamed Onions  
 with Paprika  
 Cranberry-Orange Salad  
 Bran Muffins  
 Butter or Margarine  
 Date Nut Pudding  
 Beverage

A pork loin roast will make such a gay appearance on the table. For a clever touch, strip the meat from the rib bones and top each bone with a tiny paper frill.

Be sure you purchase a large roast so there will be ample meat left for snack sandwich making and for an additional meal, perhaps combined in a sour cream sauce and served in noodle nests.

**Roasting Pork**  
 Roasting meat takes little of your attention. You can place the roast in a 350 deg. F. oven and forget about it until near serving time. The modern way to roast meat is as follows: Place the meat fat side up on a rack in an open roasting pan. Do not cover and do not add water to the pan.

If you have a roast meat thermometer be sure to use it. This eliminates guesswork. Inserted in the center of thickest section, but not on bone or in fat, the thermometer will indicate when the roast has reached the degree of doneness you desire. You can plan on 35 to 40 minutes per pound for a center cut roast; 45 to 50 minutes per pound for an end roast. Let the roast stand in a warm place for 15 to 20 minutes after it comes from the oven to make carving easier.

### Nut-Tomato Dish

For an extra special vegetable dish, try this using either finely chopped walnuts or filberts. Wash 6 tomatoes; cut off tops and scoop out centers into bowl. Mix with 2 cups dry bread crumbs, 1/2 teaspoon salt, 1/4 teaspoon pepper, 1/2 teaspoon thyme. Melt 2 tablespoons butter or margarine; add 1 tablespoon minced onion and 1/2 cup chopped nuts. Cook until nuts are lightly browned. Add to stuffing mixture. Bake in 350 degree oven 30 minutes. Six servings.

### Quick Main Dish

Here is a quick and easy main dish which is a topnotcher for superb taste: Heat together one can of condensed cream of mushroom soup and one-half cup of milk. Add about 2 cups cooked turkey or chicken which has been diced. Allow to cook until piping hot. Serve this creamed mixture over hot rice to which some cooked green peas and diced pimientos have been added. Really, really good!

### Golden Clam Chowder

3 stalks celery  
 1 leek  
 2 large carrots  
 2 medium potatoes  
 1 teaspoon thyme  
 1 bay leaf  
 Salt to taste  
 1/2 teaspoon parsley  
 4 cups water  
 5 strips bacon  
 1 tablespoon flour  
 12 clams and clam juice  
 1 can whole kernel corn  
 3 cup cooked or canned tomatoes  
 Wash and cut celery, leek, carrots and potatoes into small pieces. Place in saucepan and cover with water. Add thyme, bay leaf, salt and parsley. Cook until vegetables are done.  
 While vegetables are cooking, fry bacon until crispy and well done. Add one tablespoon flour and a little liquid from the vegetables to the bacon; mix well. Add to vegetables.  
 Wash, shuck and cut clams into small pieces. Strain clam juice. Add clams and juice to cooked vegetables. Add corn and tomatoes and continue cooking about 10 minutes or until clams are tender.

Enjoy a perfect cup of coffee every time!  
**CASWELL'S**  
 The Connoisseur's COFFEE  
 AT YOUR GROCER'S in drip and regular grinds

**This Quick Cracker Cake Good**  
 Quick Cracker Cake is that "something good to have in the house" when folks just drop in for a friendly visit. You keep it in the refrigerator and slice it or serve it. Sliced thin, it looks fancy, tastes wonderful. You needn't even wash a baking or molding pan when you make this cake, because you can pack it right into a butter carton to mold in tidy shape.  
 What is left over can be rolled into a cylinder shape in the same way that you prepare Refrigerator Cookies, and used as wanted. The difference is that these "refrigerator" cookies do not even require baking. Just slice them, and there they are, ready to serve. Grand with a cup of tea or coffee, or with ice cream, you can also spot festive little slices of Quick Cracker Cake among plainer cookies on a platter, and dress things up for unexpected company.  
**Quick Cracker Cake**  
 1 package (1 cup) semi-sweet chocolate pieces  
 1/4 cup peanut butter  
 1 1/2 cups sifted confectioners' sugar  
 1 tablespoon shortening  
 1/4 teaspoon salt  
 2 teaspoons instant coffee  
 1/4 cup boiling water  
 1 teaspoon vanilla  
 1 egg  
 3 cups finely crumbled unsalted crackers  
 Melt semi-sweet chocolate bits over hot, not boiling water. Blend in peanut butter, con-

**Cookin' time 6 1/2 minutes!**  
 MAKES A HOT MEAL SO EASY!  
**Porter FRIL-LETS**  
 FRESH EGG NOODLES  
 ALSO TRY—Spaghetti, Saladinas, Macaroni, Sea Shells and Kurle-Q-Noodles...  
 PORTER-SCAPPELLI MACARONI CO., PORTLAND, OREGON

**NO WONDER ROYAL INSTANT Pudding**  
**IS AMERICA'S LARGEST SELLING "INSTANT"!**

**NO COOKING! NO POT TO WASH!**  
**COSTS LESS PER SERVING THAN ANY OTHER INSTANT PUDDING! COMES IN A GIANT PACKAGE!**  
**Royal INSTANT PUDDING NO COOKING 3 FLAVORS**  
**AT YOUR GROCER'S NOW!**  
 Just Add to Cold Milk... Mix... Let Set... and Serve!  
**It's Homogenized!**  
 For Richer Flavor! Creamier Texture! Easy Digestion!  
 HOWDY DOODY'S FAVORITE!  
**CHOCOLATE \* VANILLA \* BUTTERSCOTCH**

**AEROWAX SAVES RE-WAXING!**  
**The SHINE COMES BACK AGAIN and AGAIN WITH EASY BUFFING!**  
 and it SAVES you 28¢ a pint!  
**AEROWAX FLOOR WAX**

## HOFFMAN MEATS, INC.

150 N. Commercial St. Phone 3-5563

FREEZER SPECIALS		ARMOUR'S STAR	
<b>STEERS</b> Armour's Banquet 200-275 lbs. SIDES	<b>45¢</b>	<b>Smoked Sausage</b> SALE... Pkg.	<b>49¢</b>
<b>HIND QUARTERS</b> COMMERCIAL HEIFERS	<b>39¢</b>	Come in for a sample Friday or Saturday	
<b>ROUNDS</b> (Wholesale Cut) ABOUT 55 LBS.	<b>39¢</b>	<b>SEMI-BONELESS VEAL ROAST</b>	<b>39¢</b>
<b>BABY BEEF</b> CHOICE GRADE	<b>39¢</b>	<b>VEAL CHOPS</b>	<b>49¢</b>
<b>SPRING LAMBS</b> 28 TO 40 LBS.	<b>39¢</b>	<b>OUR FAMOUS HAM LOAF</b>	<b>49¢</b>
<b>Ground Round</b> 7 lbs. \$3.85		<b>BONELESS LOIN PORK ROAST</b>	<b>65¢</b>
<b>Pork Chops</b> 5 lbs. \$2.75		<b>LAMB LEGS</b>	Lb. 49c
<b>Ground Beef</b> 12 lbs. \$2.88		<b>LAMB CHOPS</b>	Lb. 49c
<b>TURKEYS</b>		<b>LAMB ROAST</b>	Lb. 35c
5/9 lbs. Lb. 59c		<b>LAMB BREAST</b>	Lb. 15c
9/14 lbs. Lb. 69c		<b>BONELESS POT ROAST OF BEEF</b>	Lb. 55¢
18/22 lbs. Lb. 59c		<b>BONELESS SWISS STEAK</b>	Lb. 55¢
<b>Pak-etts Budget</b>		<b>GROUND ROUND STEAK</b>	Lb. 59¢
7 lbs. Ground Round			
15 lbs. Pot Roast			
20 lbs. Assorted Steaks			
<b>42 lbs. \$23.10</b>			
<b>ECONOMY</b>			
12 lbs. Short Ribs			
12 lbs. Ground Beef			
15 lbs. Assorted Steaks			
20 lbs. Pot Roast			
<b>59 lbs. \$25.37</b>			
All Prices Quoted Mean Locker Ready			

Our beef sale last week was so successful we're repeating it this week