

# Old-Fashioned Lemon Pie Favorite

You can cook an exotic dish—one that everyone will adore—with no trouble at all. No hard-to-find ingredients needed for this delicious main course! Just pick up a couple of sides of good old-fashioned fresh pork spare-ribs and a tumbler or jar of pineapple preserves at your market and you have the two important components. Add a green pepper, some red wine vinegar, brown sugar, cornstarch and salt, and you are all set for Chinese-style spare-ribs in a sweet-and-sour sauce.

When we tried it, we put the spare-ribs in a large oblong roasting pan in a slow oven in the late part of the afternoon. They cooked and browned beautifully while we entertained a caller at tea. Only once—half way through the baking period—did we go back into the kitchen and that was to turn the ribs. They were done to a turn about half an hour before supper, when we

took them out of the oven. We poured off the fat in the bottom of the roasting pan, cut the ribs into easy-to-manage pieces, returned them to the pan and left them on top of the range while we made the sauce. When everyone was ready to sit down, we simply heated the ribs in the sauce.

If you like, you can bake the spare-ribs in the morning while you are doing clean-up chores and also make the sauce at that time. Then you can heat and serve ribs and sauce in a chafing dish, or in a good-looking saucepan or skillet that can go right to the table.

Steam plenty of rice to serve with this dish. There's ample sauce with the ribs, and its flavor will delight your tasters. The pineapple preserves that give this sauce its piquancy are widely available and of excellent quality.

What else goes on this menu? As a first course, we like clear chicken soup with crisp salted crackers. But give your soup a Chinese touch: just before serving it, drop short sprays of water cress or young spinach leaves into it, bring to a boil and serve. Will the greens—don't cook them.

For a vegetable, we would choose green snap beans cooked whole until tender, crisp and seasoned with salt, pepper and butter or margarine.

Fruit and cookies make a fine dessert and tea is, of course, the only appropriate hot beverage to serve with this Chinese-style meal.

**Mandarin Spare-ribs**  
 Ingredients: 3 pounds meaty fresh pork spare-ribs, 1 teaspoon salt, 1 tablespoon cornstarch, 1 cup firmly packed dark brown sugar, ½ cup red wine vinegar, ¼ cup water, 1 medium-size or large green pepper, ¼ cup pineapple preserves.

Method: Have meat dealer chop through bony edge of spare-ribs at large end. Arrange spare-ribs in large shallow pan. Sprinkle with salt. Roast in a slow (325°F.) oven about 1½ to 1½ hours, or until browned. Turn once, about halfway through roasting period. Cut spare-ribs through every other bone so they will be in easy-to-handle pieces. Meanwhile, in a saucepan blend cornstarch and sugar. Gradually stir in vinegar and water until smooth. Remove stem, seeds and pithy portion from green pepper. Cut pepper into thin strips; add to sauce. Cook over moderately low heat, stirring constantly, until sauce is slightly thickened and clear. Stir in pineapple preserves. Heat thoroughly. Pour pineapple sauce over hot spare-ribs; and serve at once; or reheat sauce and spare-ribs together. Makes 4 servings.



Creamy Filling and tangy flavor combine in this old-fashioned lemon pie.

# Chocolate Lady Cake Is Delicious, Colorful Too

What better way to begin a new year than to add a wonderful new recipe to your collection? This one, Chocolate Lady Cake, is today's version of an old-fashioned charmer, one that has the flavor and goodness captured in the same squares of unsweetened chocolate used in grandma's day. Ever since tea captains carried their precious cocoa beans home from long sea voyages, chocolate cake has been a top-ranking favorite in this country—and this particular cake presents yet another good reason for its popularity through the years!

**Chocolate Lady Cake**  
 1½ cups sifted cake flour  
 1 teaspoon cream of tartar  
 ¾ teaspoon soda  
 1 teaspoon salt  
 ½ cup shortening  
 1½ cups sugar  
 2 eggs, unbeaten  
 \*Milk (see below for amount)  
 3 squares unsweetened chocolate, melted  
 1 teaspoon vanilla  
**Seven Minute Frosting:**  
 1½ squares unsweetened chocolate  
 1½ teaspoons butter

\*With butter, margarine, or lard, use 1 cup milk. With vegetable or other shortening, use 1 cup plus 2 tablespoons milk.

Sift flour once, measure, add cream of tartar, soda, and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add flour, alternately with milk, a small amount at a time, beating after each addition

until smooth. Add 3 squares chocolate and vanilla; blend. Pour batter into two round 8-inch layer pans, 1½ inches deep, which have been lined on bottoms with paper. Bake in moderate oven (350 degrees F.) 30 to 35 minutes, or until done. Cool; then frost with Seven Minute Frosting.

Melt 1½ squares unsweetened chocolate and 1½ teaspoons butter over hot water. Draw a six-inch outline of "La Belle Chocolatiere," following picture on unsweetened chocolate package. Place drawing on a baking sheet; cover with waxed paper. Fill in the figure with chocolate mixture dribbled from teaspoon. Chill in refrigerator until chocolate is set (about ½ hour).

Meanwhile, mark scallops around edge of cake, using biscuit cutter or tablespoon. Fill indentations with remaining chocolate mixture, letting some chocolate drip down sides.

When "Chocolate Lady" has hardened, carefully peel off paper. Place figure in center of cake.

**Seven Minute Frosting:** Combine 2 egg whites, 1½ cups sugar, dash of salt, ½ cup water, and 2 teaspoons light corn syrup in top of double boiler. Beat about 1 minute, or until thoroughly mixed. Then place over rapidly boiling water and beat constantly with egg beater (or at high speed of electric beater) 7 minutes, or until frosting will stand in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.) Remove from boiling

# Durum Trio Budget Help

Clever homemakers add an imaginative touch to an ordinary meal and make it seem special. But sometimes it takes real thinking and planning to make a meal appetizing looking, flavorful and good and yet keep within the overworked food budget.

Helpers for the homemaker are the foods she can keep on hand to help make the most of small amounts of more expensive foods. Along this line is the versatile durum trio—macaroni, noodles, and spaghetti. If you have looked over the assortment of durum wheat products in the grocery, you know how much variety can be offered by this one food alone. And, if you've checked the prices too, you'll be surprised at the low cost. Since macaroni foods are so mild, they have a happy way of making the most of other food flavors.

A dish to keep the family happy and well fed while keeping

one eye on the budget is Lamb Noodle Curry. This interestingly different main dish is one that keeps preparation time to a minimum. Yet you know you are feeding your family a dish full of nutrition.

Golden chunks of carrots, succulent pieces of lamb, and golden noodles all combine with the curry seasoning to add the oriental touch. Go gentle on the curry if you are introducing it to your family for the first time. After they have developed a taste for the new flavor—you can make a dish that is really curried.

**Lamb Noodle Curry**  
 1 tablespoon fat  
 1 pound boneless lamb shoulder, cubed  
 2 tablespoons enriched flour  
 1½ teaspoons salt  
 ½ teaspoon curry powder  
 ¾ cup water  
 1½ cups fresh diced carrots  
 4 ounces medium noodles  
 1 cup milk  
 ¼ cup buttered enriched bread crumbs

Melt fat in large skillet and brown meat well. Stir in flour, salt and curry powder. Add water and cook until thickened, stirring constantly. Add carrots, cover and simmer 20 minutes. Cook noodles in boiling salted water about 5 minutes. Drain and rinse. Add milk to meat mixture and mix well. Fold in noodles. Pour into ungreased 1½-quart casserole and sprinkle with bread crumbs. Bake in moderate oven (350 degrees F.) 30 minutes. Makes 4 servings.

# Chess Tarts for Valentine Treat

The Queen of Hearts never made such tarts as these individual "Chess Tarts." Almonds are roasted with skins on for flavor change and then chopped. For Valentine luncheon, dessert bridge or special dinner dessert, the tarts can be given further glamor with a dab of whipped cream, sprinkled with nutmeg if you like, or with fine grating of candied ginger.

**CHESS TARTS**  
 ½ cup roasted unblanched almonds  
 ½ cup seeded raisins  
 3 tablespoons butter or margarine  
 ½ cup brown sugar (packed)  
 1 egg  
 1 tablespoon lemon juice  
 1½ teaspoon grated lemon rind  
 Pastry for 6 (3-inch) tarts (basis 1 cup flour)

Chop almonds. Rinse, drain and chop raisins. Cream butter and sugar together thoroughly. Blend in lightly beaten egg, lemon juice, rind, almonds and raisins. Fill pastry-lined tart pans with mixture. Bake in very hot oven (450 degrees F.) 10 minutes. Reduce temperature to moderate (360 degrees F.) and bake 15 to 20 minutes longer. Serves 6.

**Spice Cake Frosting**  
 Frost your next spice cake with this simple frosting. Combine softened cream cheese with enough honey to give good spreading consistency. Spread on cake and sprinkle generously with pieces of broken walnuts.

water. For a very smooth and satiny frosting, pour at once into a large bowl. Then add 1 teaspoon vanilla and beat 1 minute, or until thick enough to spread.

# Pot-Roast Always Top Meat Dish

Beef pot-roads are dishes you come back to again and again. Among the pot-roads in your market are arm and blade, heel of round, standing and rolled beef rumps. They're all prepared by slow braising—browning first, then adding a little liquid, covering and cooking slowly until tender. In this case, a boneless beef rump is braised with a variety of vegetables.

**Roiled Beef Rump Pot-Roast with Vegetables**  
 3 to 4 pound beef rump pot-roast  
 2½ teaspoons lard or drippings  
 Salt  
 Pepper  
 ¾ cup water  
 6 medium potatoes, cut in half  
 6 small onions  
 6 medium carrots, sliced  
 6 stalks celery, cut in 1-inch pieces

Brown meat on all sides in lard or drippings. Season. Add water, cover closely and simmer about 2 hours, adding more water if necessary. Add vegetables and continue cooking 45 minutes or until meat is tender and vegetables done. Serve with gravy made from cooking liquid. 6 to 8 servings.

# Chicken, Lobster Elegant Combination

If you try a real elegant chicken dish try this one from the Dione Lucas collection. It is combined with lobster.

**Chicken Marengo**  
 3 lb. chicken  
 1½ lb. cooked lobster  
 4 eggs  
 6 slices bread  
 ½ lb. firm white mushrooms  
 3 skinned sliced tomatoes  
 1 tablespoon tomato paste  
 2 teaspoons potato flour  
 1 teaspoon meat glaze  
 8 tablespoons butter or margarine  
 Little oil  
 Finely chopped parsley  
 1¼ cup stock  
 ¾ cup dry white wine  
 Lemon juice  
 Salt and pepper  
 Bay leaf

Tie up chicken and brown slowly on each side in hot butter or margarine in a heavy pot. Remove; add to the pan, tomato paste, meat glaze and potato flour, stock and white wine. Stir over fire until it comes to a boil. Add sliced tomatoes and simmer 10 minutes. Slice half of the mushrooms, add them and simmer 5 minutes more. Put chicken back in sauce and cook gently for 20 minutes. Plute rest of the small mushrooms and saute in a little lemon juice, butter or margarine, salt and pepper.

Get live lobster; put in pan with bay leaf, little white wine and water. Bring to a boil; then cool in the liquid. Shell lobster and save shells. Fry the eggs in oil, turned over so that they are brown on both sides. Trim slices of bread; cut in half diagonally and fry until golden brown in hot oil.

Arrange chicken parts on long flat serving dish. Slice the lobster tail meat and place it over chicken parts. Put the claw at one end and garnish other end with the head shells. Place the sauteed fluted mushrooms down the center. Garnish around the edge of the dish with fried eggs and slices of bread.

**Beef Cubes With Mushroom Tasty**  
 Beef cubes meant only for a stew? No longer is this their sole spot in menus. Today you'll find an appealing dinner dish when you brown these chunky beef cubes; then cook them in a little liquid with sliced mushrooms.

**Braised Beef Cubes with Mushrooms**  
 1½ pounds beef, cut in 1-inch cubes  
 ¼ cup flour  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 3 to 4 table-spoons lard or drippings  
 ½ cup water  
 1 pound mushrooms, sliced  
 Flour

Dredge the meat with seasoned flour. Brown slowly in lard or drippings. Add water, cover and cook slowly for 1 hour. Add sliced mushrooms, cover and continue cooking until meat is tender and mushrooms are done, about 30 minutes. Thicken cooking liquid with flour for gravy. 6 servings.



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# Walnut Squares Party Sweets

A melt-in-your mouth bar-type cookie that will really attract attention are these "Walnut Butterscotch Squares." They have a wonderful caramely flavor with chopped walnuts adding texture contrast. The recipe goes together in a jiffy, and makes a wonderful party treat.

**Walnut Butterscotch Squares**  
 1 egg  
 1 cup brown sugar (packed)  
 ½ cup melted shortening  
 ¾ cup sifted all-purpose flour  
 1 teaspoon baking powder  
 ½ teaspoon salt  
 1 teaspoon vanilla extract  
 ¾ cup chopped walnuts

Beat egg lightly. Stir in sugar and shortening. Sift together flour, baking powder, and salt, and stir into first mixture. Blend in vanilla and walnuts. Spread into greased 8-inch square pan. Bake in moderate oven (350 degrees F.) 30 to 40 minutes. Cut into squares when cool.  
 Makes 16 (2-inch) squares.

**make Pineapple jam in 15 minutes**

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