

Franks, Kraut Ideal Combination



By ZOLA VINCENT
(Foods Writer)

A poll of most families' favorite cold weather dish would reveal casseroles close to the top of the list. For everyone, a casserole means a hearty, flavorful meal. For the busy homemaker, it also means less work, fewer dishes. Choose zesty kraut and flavorful frankfurters for the next casserole you bake. Stock up on these two popular ingredients during National Kraut and Frankfurter Week which is right now, in case you hadn't noticed all those store displays.

Plentiful, bargain-priced potatoes and onions combine with plentiful kraut and frankfurters in this economical main dish. Six servings for 4 people.

- Kraut-Frankfurter and Potato Bake**
- 1 No. 2½ can sauerkraut
 - 2 medium-size onions, thinly sliced
 - 4 medium-size potatoes, thinly sliced
 - Salt and pepper
 - ½ cup all-purpose flour
 - 6 frankfurters, split lengthwise
 - 3 tablespoons butter or margarine

Place ½ sauerkraut in bottom of greased 2½ quart casserole; arrange half of onions on sauerkraut. Place half of potatoes on onions and sprinkle with salt, pepper and half of flour; top with half of frankfurters. Repeat layers using remaining ingredients. Finish with layer of sauerkraut and frankfurters. Dot with butter, bake in moderate, 350 degree oven 1½ hours or until potatoes are done.

Another kraut, frankfurter and potato casserole that is quite different in appearance, texture and taste due to using frankfurter slices and adding cheese.

Three Layer Kraut Casserole

- 8 frankfurters
 - 1 No. 2½ can sauerkraut
 - 4 medium size potatoes
 - ¼ cup milk
 - 2 tablespoons butter or margarine
 - ¼ cup grated American cheese
 - 2 tablespoons minced onion
 - Salt and pepper
- Slice frankfurters into rings. In a greased 2-quart casserole, arrange a layer of ½ sauerkraut; top with ½ of frankfurter slices. Repeat layers using remaining sauerkraut and frankfurters, ending with frankfurters. Bake in moderate oven, 350 degrees, 30 minutes.

Meanwhile, pare and cook potatoes; mash, add milk and butter and heat until potatoes are light and fluffy. Add cheese.

Mix Quick Bread

Many good cooks start with packaged mix as the base for wonderful-tasting quick breads. Mix 2 cups biscuit mix with ½ to 2/3 cup milk and roll dough to a 9x12-inch rectangle. Spread with 2 tablespoons softened butter mixed with ½ cup chopped cooked prunes, ¼ cup chopped walnuts, ½ teaspoon cinnamon and ½ cup brown sugar. Roll as for jelly roll and cut into 8 slices. Bake in greased muffin pans in moderate oven about 25 minutes.

Zesty Salad

A wonderful tasting salad we thoroughly enjoyed recently was made with bite-sized pieces of crisp romaine, tangerine and grapefruit sections, sliced ripe olives and green onions, tossed together with a tarragon wine vinegar dressing.

Apple-Cinnamon Salad Delicious

A colorful, distinctive salad to serve six is this one.

- Apple-Cinnamon Salad**
- Dissolve 1 package cherry gelatin in 1 cup hot water. Add ¼ cup cinnamon red hots to ½ cup boiling water and stir to dissolve. Add cold water to make 1 cup liquid. Add to gelatin and cool until syrupy. Add 1 cup chopped apples, 1 cup celery and ½ cup chopped walnut meats. Divide into six oiled molds and chill until firm. Unmold on crisp lettuce. Serve with mayonnaise or other fruit salad dressing.

Colorful Dessert

Spread the inside of 3-inch baked tart shells with softened cream cheese accented with orange and then fill each shell with a golden canned peach half. This dessert has a very fresh springlike flavor.

Curry for Oriental Flavor

Oriental cookery makes use of curry powder much the same as American cookery does salt. This condiment, made up of sixteen or more spices, is delightful with lamb. Lamb curry following the recipe below is ideally served with hot rice. Accompaniment might be bowls of shredded coconut, chutney, raisins, chopped peanuts. Add hot rolls, a dessert of ice cream, almond cookies and hot tea.

Lamb Curry

- 1½ pounds boneless lamb for stew, cut in 1-inch pieces
- 1 cup water
- ½ cup diced onion
- 1½ cups sliced tart apples
- 1½ tablespoons curry powder
- ¼ teaspoon cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon nutmeg
- ¼ teaspoon allspice
- ¼ cup lard or drippings
- 6 tablespoons flour
- 1 to 2 cups milk
- 2 teaspoons salt
- Few grains red pepper
- 3 cups hot cooked rice

Cut lamb into 1-inch cubes. Add water, cover closely and cook slowly in a slow oven (300 degrees F.) or on top of range until meat is almost done, about 1 hour. Add onions, apples and spices and continue cooking until meat is tender and vegetables are done. Drain meat and vegetables. Make a white sauce of lard or drippings, flour, cooking liquid and enough milk to make 3 cups liquid. Combine meat, vegetables and add white sauce. Heat. Serve on hot rice. 8 servings. Shredded coconut, chopped peanuts, chutney or raisins may be served as accompaniments.

Some Coffee Making Rules

We're not going to get in the hassle over coffee costs. Supply and demand have been working on our economy since time began. Something, however, can be done about coffee making. High prices should be a challenge to many to make better coffee; to give more families less grounds for complaint.

Does your husband rave over somebody else's coffee, but not yours? Or do other husbands ask you confidently how you make such good coffee? You can be in the latter class by following these basic rules:

Coffee Making Rules

Buy good coffee in the first place. It costs less in the long run. Be sure the coffee you buy is fresh and that it is the proper grind for your coffee-maker.

Make certain that your coffee-maker is sparkling clean and that means a thorough, sudsy scrubbing after each use. Just rinsing is not enough.

When you brew coffee, the correct proportion of coffee to water, for most tastes, is one standard coffee measure (or 2 level

measuring tablespoons) of coffee for each ¼ of a measuring cup (a measuring cup is 8 ounces) of fresh cold water drawn from the cold tap. Water from the hot tap is apt to give coffee a flat taste because it is tired, having stood around in the tank all that time.

Finally, brew to the full capacity of your coffee maker for best results. Never brew to less than ¾ of its capacity. In other words, don't try to make 4 cups of coffee in an 8-cup maker or a couple cups in a 4-cup coffee-maker.

When you have found the exact timing for your type of coffee maker, stick to it. After coffee has been brewed, serve it quickly, piping hot. Never, ever, let it boil.

For Even Strength

Maybe you're overlooking this. If you use the drip method, stir brew thoroughly before serving to insure even strength throughout. For the vacuum method, stir briskly after most of the water has risen and let it brew for 2 or 3 minutes only. Percolators should be allowed to "perk" gently for no more than 6 to 8 minutes. Not so difficult, is it?

Stuffing Adds to Cubed Steak Dish

Figure two generous servings from this recipe; double or treble according to family demands. Most families like stuffings, making this a satisfying very economical dish.

Stuffed Cube Steaks

- 1 pound cubed steaks (3)
- 1 cup chopped celery and leaves
- ½ onion, chopped
- 2 tablespoons fat
- 1 cup soft bread crumbs
- Salt, pepper and sage

To prepare stuffing, cook celery and onion in 1 tablespoon fat a few minutes; add bread crumbs and seasonings and toss lightly. Put in mound of stuffing on each steak, roll and fasten with skewer or tie in place. Brown stuffed steaks in remaining fat, cooking slowly and turning so that they are evenly browned. Cover and finish cooking until tender, on top of stove or in 350-degree oven. Takes about 1 hour. Pour drippings over.

Souffle With Caramel Sauce

This Monte Carlo Souffle with caramel sauce is one of the delicious offerings from Dione Lucas' program:

- MONTE CARLO SOUFFLE**
- 1 envelope gelatin
 - Juice of small lemon
 - ¼ cup cold water
 - 1 cup stiffly beaten egg whites
 - ¼ cup fine granulated sugar
 - 2 teaspoons vanilla
 - 1 cup sugar
 - ¼ teaspoon cream of tartar
 - ½ cup cold water

Lightly oil a souffle dish or upright mold; place in the refrigerator to chill. Dissolve plain gelatin with a little lemon juice and water over a slow fire; cool slightly. Beat egg whites until light and fluffy and they will just hold their shape. Slowly beat in the egg whites and ¼ cup fine granulated sugar, then carefully mix in the melted gelatin. Flavor with vanilla, fill into the oiled, chilled souffle dish. Place in the refrigerator to set. To serve, turn out and pour the caramel sauce around the souffle.

Caramel Sauce: Put 1 cup sugar and ¼ cup cold water into a heavy sauce pan; add cream of tartar and stir with a metal spoon over a very slow fire until sugar is quite dissolved. Continue cooking over a low flame, without stirring, until mixture is a good, dark caramel color. Pour in ¼ cup water; if sauce is too thick, add a little more water. Cool before using.

Save Vitamins

If you prefer to cook dry beans by soaking them 6 to 8 hours or overnight before cooking, be sure that you cook the beans in the same water you soaked them in. This soaking water contains many precious B vitamins.

2 Valentine Time Salads



Bright and gay as Valentine greetings are these two salads for featuring on February 14.

By using unflavored gelatin in salads, one can pick a liquid or juice to dissolve the gelatin which will be preferred by the family. The true color and fresh flavor of the liquid will predominate as unflavored gelatin is odorless and colorless. Up to two cups of any liquid may be used to one envelope of unflavored gelatin, and count sugar as part of that liquid since it goes into solution. Tomato red and cranberry rubs are the color and flavor tones of the heart-shaped salads shown.

VALENTINE ASPIC

- 2 envelopes unflavored gelatin
- ½ cups cold tomato juice
- ½ teaspoon salt
- ½ teaspoon celery salt
- ½ teaspoon sugar
- ¼ teaspoon Tabasco
- 2 tablespoons lemon juice
- 1 tablespoon milk
- 1 3-ounce package cream cheese

Soften gelatin in 1 cup of the cold tomato juice. Place over boiling water; stir until gelatin is dissolved. Add to remaining 2½ cups tomato juice; stir in salt, celery salt, sugar, Tabasco and lemon juice. Turn into a 4-cup heart-shaped mold; chill until firm. Unmold on cole slaw. Blend together milk and cream cheese; pack into

an individual heart-shaped mold. Remove cheese carefully and place on top of aspic.

YIELD: 8 servings.

Apple-Cinnamon Salad Delicious

A colorful, distinctive salad to serve six is this one.

- Apple-Cinnamon Salad**
- Dissolve 1 package cherry gelatin in 1 cup hot water. Add ¼ cup cinnamon red hots to ½ cup boiling water and stir to dissolve. Add cold water to make 1 cup liquid. Add to gelatin and cool until syrupy. Add 1 cup chopped apples, 1 cup celery and ½ cup chopped walnut meats. Divide into six oiled molds and chill until firm. Unmold on crisp lettuce. Serve with mayonnaise or other fruit salad dressing.

Colorful Dessert

Spread the inside of 3-inch baked tart shells with softened cream cheese accented with orange and then fill each shell with a golden canned peach half. This dessert has a very fresh springlike flavor.

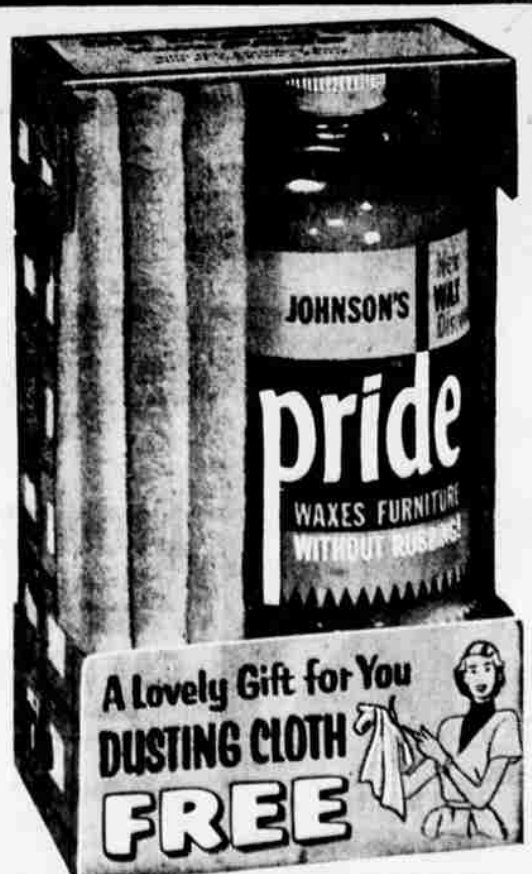
BUY THE BIG 16-OZ. ECONOMY-SIZE PRIDE AND GET THIS



Luxurious Cotton Flannel DUSTING CLOTH FREE!

50¢ Value

- Choice of three lovely colors: aqua, maize or pink!
- Lock-stitched on all 4 edges!
- Washable... use it over and over!



PRIDE

waxes furniture without rubbing!

Just apply, let dry, wipe lightly for the richest, longest lasting wax luster you've ever seen on wood.

Look for your cloth in this special package!

(It's at your grocer's now)

THIS WEEK ONLY BUY LOCKER BEEF NOW

Eastern Oregon Beef bought directly from the ranch and hauled in our own trucks. Cutting and Wrapping. Old fashioned smoking and curing. We quick-freeze your beef and pork FREE. Custom killing. Trailer loaned FREE.

Packing House Wholesale Prices

Front Quarter	Half or Whole	Young Steer Beef
20¢ lb.	25¢ lb.	30¢ lb.

SALEM MEAT CO. 1325 South 25th St. Phone 34858
SPECIAL WHOLESALE PRICES ON STOKELY'S FROZEN PEA

GET RID OF SOOT!

It STEALS your heat!
It WASTES your fuel!
It DIRTIES your home!

USE RED DEVIL SOOT REMOVER

- ✓ Easy to use, safe, protects against fire.
- ✓ Cuts fuel costs up to 25%.
- ✓ Keeps your home clean: Rinses and chimneys clear.
- ✓ Makes heating equipment last longer, work better.

POWDER 49¢
Just sprinkle over fire in all coal and wood burning stoves, stoves and fireplaces.

LIQUID \$1.18
Just pour it into the fuel tank of all oil burning furnaces and heaters.

AT YOUR NEAREST HOME CENTER HARDWARE OR DEPT. STORE