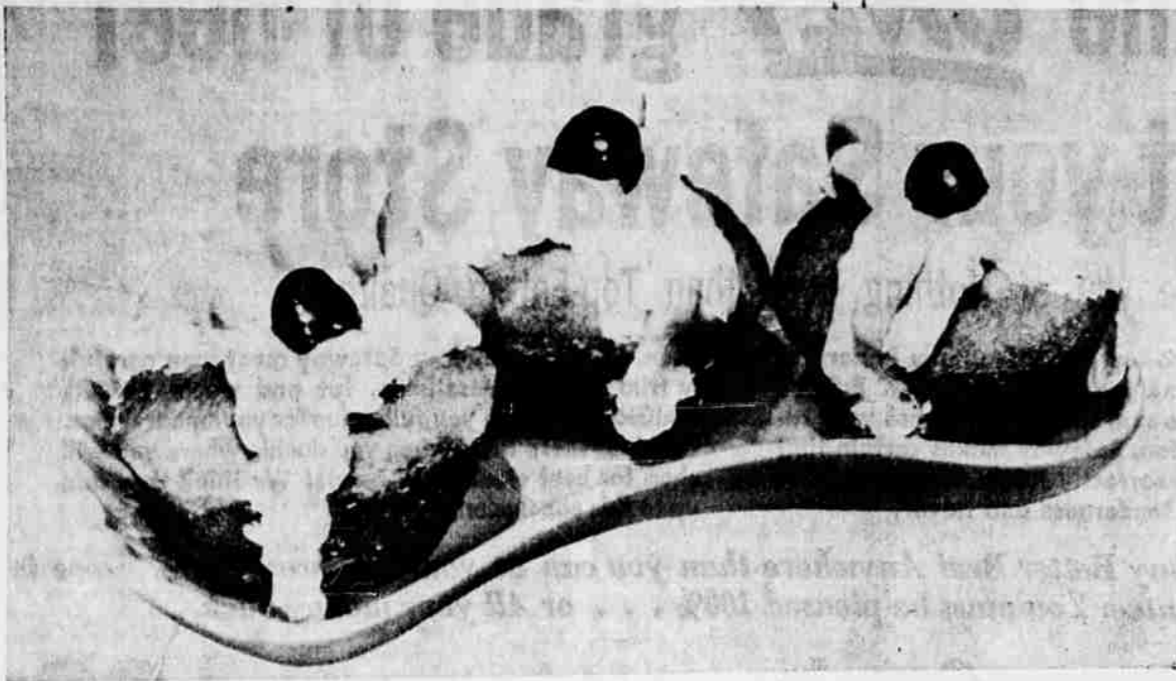


Dressy Cupcakes Easy to Make....



Making various kinds of cupcakes from regular cake mixes is becoming increasingly popular among housewives, especially those with small families. And now comes a neat suggestion about making cupcakes and an upside-down cake from a single package of cake mix.

First, you make a hot, fragrant pineapple upside-down cake. Then you use the rest of the batter to make eight or ten of the fanciest little cupcakes you ever saw.

They're really easy—and yet your youngsters will wonder when you have been taking lessons from the boys at the soda fountain.

Cupcakes With Banana Slices
Make cupcakes with yellow cake mix as package directs. Cool, then cut each cupcake $\frac{3}{4}$ of the way down in "Y" shape (as illustrated in photograph). Fill each wedge with whipped cream, or your favorite whipped topping, and a banana slice. Put a maraschino cherry in the center.

Cherry Curried Lamb Is Pleaser

The other day a reader phoned and asked if we really meant to put cranberries in a beef stew and we said that we really did; that they added flavor and color and texture. Today, we really mean that canned cherries which are very reasonable in price, add distinction, flavor and interest to reasonably priced lamb chops or lamb steaks.

Cherries with Lamb
4-inch-thick lamb chops
2 tablespoons flour
2 teaspoons lemon juice
 $\frac{1}{2}$ teaspoon salt
1 cup canned cherry juice
2 tablespoons butter or margarine
 $\frac{1}{2}$ to 1 teaspoon curry powder
 $\frac{1}{2}$ cup canned cherries

Pan-fry lamb chops in heavy skillet until well browned on both sides. Season. Remove to platter. Pour off excess fat. Melt butter in skillet; blend in flour, salt and curry powder.

Gradually stir in lemon juice, cherry liquid and water. Cook until thickened. Sweeten to taste if cherries are not already sweetened. Add cherries and chops; simmer 5 minutes longer or until tender. For a peppier sauce, add more curry powder.

Indonesia claims it is the largest Moslem country in the world.

Egg Cookery Suggestions Told Again

First and foremost rule in egg cookery is: Always cook slowly with low to moderate heat. Eggs cooked in the shell should never be boiled. High temperatures toughen protein. Eggs become thickened or solid at temperatures from 149 degrees to 176 degrees so a boiling temperature of 212 degrees is not needed to cook them.

Cold water start is recommended for both soft and hard-cooked eggs. Use enough cold or lukewarm water to cover at least $\frac{1}{4}$ inch above the tops of the eggs. Set pan on burner and turn on heat; bring to boiling point.

For soft cooked eggs, turn off the heat and hold eggs in hot water from 2 to 4 minutes.

For hard-cooked eggs, place eggs in cold water, bring to boiling point, turn off heat and cover; hold 15 minutes.

When cooking four or more eggs, hold water at simmering temperature 4 to 6 minutes.

Egg Sandwiches
Now that we've properly hard-cooked some eggs, let's make up 2 batches of sandwich fillings, using yolks for one and whites for the other.

Blend hard-cooked egg yolks with 2 tablespoons melted butter or margarine, 1 tablespoon of French dressing, $\frac{1}{4}$ teaspoon prepared mustard, 1 teaspoon Worcestershire and a pinch of salt. Fills four sandwiches.

Mince 6 hard-cooked egg whites; blend with 2 tablespoons pickle relish, 2 tablespoons of minced green pepper, $\frac{1}{4}$ cup mayonnaise and a pinch of salt. Fills eight sandwiches.

Brand Blondies Will Rate



These Bran Blondies will be "candy" to the children. They're rich and sweet-tasting, made with nuts, brown sugar and chocolate bits. But, since the recipe also calls for flour and baking powder, it must be classified as a cake. But, no matter what you call them, they're delicious!

Bran Blondies
 $\frac{3}{4}$ cup sifted flour
 $\frac{1}{2}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup ready-to-eat bran
 $\frac{1}{2}$ cup chopped nutmeats
 $\frac{1}{2}$ cup butter or margarine
1 cup brown sugar
1 egg, slightly beaten
1 teaspoon vanilla
 $\frac{1}{2}$ cup (3-oz.) semi-sweet chocolate bits

Sift together flour, baking powder, soda and salt; mix in all. Bran and nutmeats. Melt butter

in saucepan. Remove from heat and stir in sugar; cool. Stir in egg and vanilla. Add sifted dry ingredients a small amount at a time, beating well after each addition. Spread in greased 9x9-in. pan. Sprinkle with chocolate. Bake in moderate oven (350 F.) about 15 minutes.

Yield: 24 bars, 2x1 $\frac{1}{2}$ inches. Note: "Blondies" are done when still soft in center but pulled away from sides of pan.

French Fried Onion Always Popular

These are so easy to do and so popular with men that we remind you of them, especially now that onions are so low in price.

French Fried Onions
Peel and slice 3 large mild onions $\frac{3}{4}$ inch thick. Separate into rings. Dip into cup milk, then in flour. Heat 1 quart salad oil in 3-quart kettle to 350 degrees or until 1-inch bread cube browns in 35 seconds. Meanwhile place onion rings in fry-

ing basket, being sure not to overcrowd.

Fry until golden brown, about 2 minutes; drain on absorbent paper. Keep in warm place until all onion rings have been fried. Season with salt and serve immediately. Four generous servings.

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RIB STEAK <small>THIS IS EASTERN OREGON HEREFORD BEEF, WELL TRIMMED</small>	lb. 47¢
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SHORT RIBS <small>LEAN AND MEATY</small>	lb. 23¢
BONED SIRLOIN <small>DELICIOUS TO PAN BROIL OR BROIL</small>	lb. 69¢
SIRLOIN TIP <small>STEAK OR ROAST</small>	lb. 59¢
ROUND STEAK	lb. 55¢
BABY BEEF LIVER	lb. 39¢
FRESH BEEF TONGUES or HEARTS	lb. 29¢
EASTERN OREGON HEREFORD LOCKER BEEF	
FRONT QUARTER	HIND QUARTER
lb. 27 $\frac{1}{2}$ ¢	lb. 35 $\frac{1}{2}$ ¢
	HALF OR WHOLE
	lb. 29 $\frac{1}{2}$ ¢