



Use some cold cuts to make several delicious hot dishes.

Cold Cuts Star in Variety of Ways

Very convenient for hot main dishes are cold cuts. Quickly heated, cold cuts may be sliced, diced, or ground and added to many main dishes to add flavor and heartiness. They also can be pan-fried, broiled or baked in meat entrees for lunches and suppers.

Here diced Thüringer sausage is combined with canned corn. Green pepper and dry mustard add zip to the flavorful combination.

Thüringer Skillet

1/2 pound Thüringer sausage
1/2 small green pepper, sliced
2 tablespoons bacon drippings or fat
2 tablespoons flour
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/2 teaspoon pepper
1 No. 303 can whole kernel corn

Cut Thüringer into 1/2 inch cubes. Cook green pepper in hot fat 5 minutes. Push to side of pan and stir in flour. Add mustard, salt, and pepper. Drain liquid from corn and add water, if necessary, to make 1 cup liquid. Stir into flour mixture and cook, stirring constantly until thick and smooth. Add Thüringer and corn, and continue cooking 10 minutes, stirring occasionally. 4 servings.

Browned liverwurst cubes are an interesting flavor contrast to curried macaroni. In this recipe, the macaroni can cook while the liverwurst is browning, and the meal will be ready in a jiffy.

Liverwurst with Curried Macaroni
1 pound liverwurst
2 tablespoons bacon drippings or fat
3 tablespoons butter or

margarine
1/4 cup flour
1 teaspoon curry powder
1 teaspoon salt
1/2 teaspoon pepper
2 cups milk
1 8-ounce package small shell macaroni, cooked (5 cups)

Cut liverwurst into 1/2 inch cubes and brown in hot fat. Meanwhile, prepare sauce: melt butter in a saucepan, blend in flour, curry powder, salt and pepper. Pour in milk and stir continuously until sauce thickens. Stir in macaroni and heat through. Serve macaroni topped with liverwurst. 6 servings.

Bologna Funny Faces

3 cups seasoned mashed potatoes
12 slices bologna
6 slices sharp American cheese
3 tablespoons melted butter

Shape potatoes into 6 patties, and place each on top of a bologna slice. Top with slice of cheese and slice of bologna. Secure with picks and brush tops with butter. Make "faces" with strips of cheese, if you like. Bake in a shallow pan in a 325 degree F. oven 15 minutes. 6 servings.

GLAZE FOR SWEET ROLLS
Want to glaze those sweet rolls or coffee cake? Add enough water or milk to a cup of sifted confectioners' sugar and a half teaspoon of vanilla to make a thin frosting.

Bisque Of Salmon And Tomato

Chunks of salmon and parsley sprigs float on top of milk-cream-and butter broth for this interesting salmon-tomato bisque.

Salmon-Tomato Bisque
2 tablespoons butter or margarine
1 small onion, grated
1 1/2 tablespoons flour
1 cup coffee cream
3 cups milk
1 8-ounce can tomato sauce
8-ounce can red salmon, drained and flaked
Salt and pepper to taste
2 tablespoons finely chopped parsley

Cook onion in butter; stir in flour. Add cream and milk and cook until slightly thickened, stirring constantly. Stir in tomato sauce, salmon, and seasonings. Heat thoroughly. Serve in soup bowls, garnished with sprigs of parsley and a few flakes of salmon. Recipe makes four servings.

A nice filling for the sandwich rounds to serve with the bisque is made with creamed cottage cheese, green pepper, onion, carrot, and French dressing are seasonings to enhance the bland cheese flavor.

Cottage Cheese Sandwiches

16 slices white bread
1 1/2 cups creamed cottage cheese, sieved
1/2 cup minced green pepper
1 tablespoon minced onion
1 cup grated raw carrot
2 tablespoons French dressing
Salt, pepper to taste

With a two-inch cookie cutter, cut rounds from bread slices. Blend remaining ingredients for filling. Spread generously on eight bread rounds and cover with rest of rounds.

Creamed Eggs With Shrimp, Corn Soya Shreds Good Main Dish

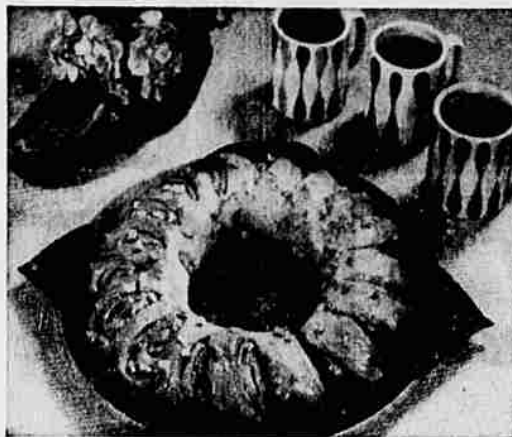
Here's another version of creamed eggs that has added interest with shrimp and corn soya shreds.

Creamed Eggs and Shrimp

1-3 cup butter or margarine
1-3 cup flour
2 1/4 cups milk
1 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups corn soya shreds
1/2 hard-cooked eggs, coarsely chopped

2 cups cooked, cleaned shrimp, broken
1 tablespoon chopped parsley
2 cups corn soya shreds
1 tablespoon butter or margarine, melted

Melt butter or margarine, stir in flour. Add milk slowly stirring constantly. Cook until thickened, stirring occasionally. Stir in salt, pepper and horseradish. Fold in eggs, shrimp and parsley. Spread in greased 10x6-inch pan or shallow casserole. Crush Corn Soya slightly; combine with melted butter. Sprinkle over shrimp mixture. Bake in moderate oven (350 degrees F.) about 25 minutes until



A Tea Ring That's Fine For Coffee or Breakfast

An easy way to add a bit of glamour for the neighborhood coffee party is to make this honey-glazed tea ring. It is super for a Sunday breakfast, too.

Honey Glazed Tea Ring

1 package or 1 cake compressed or dry yeast
1/4 cup lukewarm water
1/4 cup scalded milk
1/4 cup sugar
1/4 cup shortening
1/2 teaspoon salt
3 to 3 1/2 cups sifted enriched flour

1 egg, beaten
1/2 cup enriched corn meal
Filling:
2 tablespoons melted butter or margarine
1-3 cup sugar
1 1/2 teaspoons cinnamon
Decorations:
3 tablespoons honey
3 tablespoons butter or margarine
3 tablespoons flour

1-3 cup chopped nutmeats
Soften yeast in lukewarm water. (Use warm water for dry yeast.)

Pour scalded milk over sugar, shortening and salt; stir occasionally until shortening melts. Cool to lukewarm. Stir in raisins, 1 cup flour and the beaten egg. Add softened yeast and corn meal. Stir in enough more flour to make a soft dough.

Turn out on lightly floured board or canvas; knead until sat. about 10 minutes. Round dough into ball; place in greased bowl; brush lightly with melted shortening. Cover and let rise in warm place until double in size, about 1 hour.

Punch dough down; turn out on lightly floured board or canvas. Cover and let rest 10 minutes. Roll out dough to form a rectangle 10 x 12 inches. Brush with melted butter; sprinkle with sugar and cinnamon mixture. Roll dough lengthwise as for a jelly roll. Place on greased cookie sheet arranging dough in a ring. With scissors, make cuts 2-3 of the way through the ring at 1-inch intervals. Turn each section on its side. Brush thoroughly heated. Serve at once. Yield: 6 servings.

Curlicues Of Dates Are Liked

For something a bit different, but delicious, make these date curlicues.

Date Curlicues

Filling:
1 cup dates
1/2 cup water
1 teaspoon lemon juice
1/2 cup brown sugar
1-3 cup chopped nut meats
Dough:
1 1/2 cups sifted enriched flour
1 teaspoon salt
3 teaspoons baking powder
1/2 cup of shortening
1/4 cup of quick or old fashioned uncooked oats
1/2 cup of milk

For the filling, mix dates, water, lemon juice and sugar together. Cook over low heat, stirring frequently until thickened. Add nut meats; cool thoroughly.

For the dough, sift together the flour, salt and baking powder into bowl. Cut in shortening until mixture resembles coarse crumbs. Mix in oats. Add milk, stirring lightly until dough leaves sides of bowl. Add a little more milk if necessary to make a soft dough. Knead gently a few seconds on lightly floured board. Roll dough to form a rectangle 8 by 12 inches. Spread cooled filling over dough. Roll up as for a jelly roll. Cut in 1-inch slices. Place each in a greased large muffin cup. Bake in hot oven at 400 degrees 25 to 30 minutes. Makes 12 curlicues.

Mustard Sardines

Maine sardines, packed in a tangy mustard sauce, are an ideal ready-to-eat snack for those who like their food with a zip. Serve just as they come from the can or in a rye-bread sandwich with a thick slice of Bermuda onion.

Supper Chowder

Start a zesty soup for a March night by crisp-frying two strips of bacon in a good-sized pan. Remove the bacon and lightly brown one-half cup chopped onions in the drippings. Add one can of condensed tomato soup, one soup can of milk, one can of cream-style corn. Turn down flame to simmer heat. When you serve the chowder, drizzle crumbled bacon on top of each bowl.

Sausage Peach Balls For a Luncheon Dish

How long has it been since you added that perfect touch to a meat dish, the right fruit accompaniment? These sausage peach balls do exactly that and the result is

a taste-tingling, texture-conscious luncheon dish.
Sausage peach balls
Make your favorite sausage balls, being certain to use soft bread crumbs for a light fluffy ball. Arrange peach halves, cut side up in a shallow baking dish.

Stick a few cloves around outer edge of the peaches and place a sausage ball in center of each. Bake in a moderate oven, 350 degrees, for forty-five minutes. Drain off fat and pour warmed peach juice over to give additional peach flavor to the sausage.



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