



Something new on the market is a small sized angel food packaged mix, handy for a variety of desserts.

Small Angel Food Handy for Varied Desserts

Angel food stars in many desserts besides occupying a number one spot in its own right. There is a new packaged angel food out, a small package, identical to the regular large size put out by a well known milling concern. The new, smaller cake is ideal to store

or freeze, and can be easily used in many combinations of desserts, such as the two listed below:

Ice Cream Sandwiches

Bake loaf angel food cake as directed on package of small angel cake mix. Slice loaf cake crosswise into 1/2" slices. Cut French slice

in half and put together with frosting between. **Toasted Angel Slices** Brush angel loaf slices with melted butter or margarine. Brown both sides lightly under broiler—about 1 min. on each side. Serve with Orange Butter Sauce (below).

Orange Butter Sauce:

1/4 cup soft butter or margarine
1/4 cup sugar
2 egg yolks, beaten
1 1/2 teaspoon grated orange rind
1 1/2 cup orange juice
1 1/2 cup milk

Cream butter and sugar. Stir in remaining ingredients and cook over hot water 10 to 15 minutes.

VERY OLD STANDBY

Want a switch on the old standby, macaroni and cheese? Alternate the cheese and macaroni layers with layers of chopped nuts.

SPICE BAG TIP

When you make spice bags for stew or other dishes, use a double thickness of cheesecloth.

MACARONI TIP

If your macaroni products have a way of being sticky after cooking, you may be using too little water for their initial boiling.

COMPANY CELERY

Company fare: Hearts of celery poached in a consomme, then drained and marinated in a mixture of olive oil, white wine vinegar and mustard plus salt and pepper.

paties out to cover entire top of brownies.

Mocha: Follow basic recipe, but add 4 teaspoons instant coffee with the sugar.

Date and Almond: Omit the walnuts and add 1 1/2 cup cut dates and 1 1/2 cup chopped blanched almonds to the basic batter.

Brown Sugar: Use basic brownie recipe, but substitute 1 cup firmly-packed brown sugar for granulated sugar.

Fritters Of Clam Popular

Your family won't miss meat so much during Lent if you serve them "Olive-Clam Fritters" occasionally. Ripe olives make the fritters seem meaty, as does the crisply browned coat of crumbs.

Olive-Clam Fritters
1/4 cup ripe olives
2 beaten eggs
1 (7 1/2-ounce) can minced clams, undrained
1 1/2 cups fine cracker crumbs
1/4 teaspoon salt
1/4 teaspoon paprika
2 teaspoons grated onion
2 tablespoons melted butter or margarine
1 tablespoon finely chopped parsley
Olive Tartar Sauce
Olive Tartar Sauce:
1/2 cup mayonnaise
2 tablespoons chopped dill pickle
1 tablespoon chopped green onion
Chopped ripe olives from fritters

Cut olives into medium-size pieces; reserve 1/4 cup to use in Olive Tartar Sauce. Combine the 1/2 cup olives with all remaining ingredients except sauce; let stand 5 or 10 minutes to thicken slightly. Drop by large spoonfuls into heated shortening, flattening slightly. Cook quickly to a rich golden brown on both sides. Remove to absorbent paper to drain. Serve hot with Olive Tartar Sauce.

Olive Tartar Sauce: Chop the reserved 1/4 cup olives; combine with mayonnaise, pickle and onion. Makes 4 to 5 servings.

Olive and Cheese in Sandwich for Lunch

A hearty sandwich for the family lunch, or for a supper is this one with olives and cheese.

Olive-Cheese Sandwich

1/2 pound of cheddar cheese, grated (2 cups)
1 1/2 medium green pepper, chopped fine
1 medium onion, chopped fine
1 1/2 cup finely chopped celery
1 2-ounce bottle stuffed olives, sliced (1/2 cup)
1/2 cup tomato soup
1 tablespoon butter or margarine
1/2 teaspoon Worcestershire sauce
1/4 teaspoon salt
Pepper
1 hard boiled egg, chopped
6-8 large hamburger buns

Method: Mix all ingredients together well. Split buns and spread split sides with cheese mixture. Place under broiler until mixture is delicately browned. Serve immediately. This mixture can be made in advance and stored in a covered jar in the refrigerator for several days. Makes 12-16 sandwiches.

Eggs and Noodles With Cheese Good

Hard cooked eggs with noodles in a cheese sauce is a fine Friday fare and Lenten time dish.

Eggs, Noodles with Cheese
4 eggs
4 oz. sharp Cheddar cheese, about 1 cup shredded
1/4 cup of butter or margarine
2 1/2 cup sliced mushrooms, drained
1/2 cup diced celery
1/4 cup finely chopped onion
3 tablespoons chopped green pepper
1 tablespoon flour
1/2 teaspoon salt
1/2 teaspoon pur monosodium glutamate
1/4 teaspoon white pepper
1/4 cup of milk
2 teaspoons Worcestershire sauce
1 1/2 quarts of water
1 1/2 teaspoons salt
4 oz. noodles
1/4 cup Parmesan cheese
Paprika

Hard cook the eggs, cool and peel. Cut the eggs into halves crosswise, cutting 1/4 inch slice from each half to set aside for garnish. Chop and set aside the remaining portions of eggs. Shred and set aside the Cheddar cheese. Heat the butter or margarine in the top of a double boiler over

low heat and add and cook until onion is transparent the mushrooms, celery, onion and green pepper. Blend in flour, salt, white pepper and monosodium glutamate and heat until mixture bubbles. Remove from heat and gradually stir in the milk. Cook rapidly, stirring constantly, until the sauce thickens. Cook 1 or 2 minutes longer. Remove from heat and cool a few minutes. Add shredded cheese, all at once, and stir until melted. Add chopped eggs and Worcestershire sauce. Stir until well mixed, set over. Meanwhile, bring the water and salt to boil in a large saucepan and slowly drop in noodles so water does not stop boiling. Then cook rapidly, uncovered, about 10 or 12 minutes, or until noodles are tender. Test tenderness by pressing a piece against side of pan with fork or spoon. Drain noodles by turning into a colander or large sieve; rinse with hot water to remove loose starch. Immediately add the drained noodles to the cheese sauce; toss together lightly to mix thoroughly. Turn into a warm serving dish. Garnish with the egg slices and sprinkle with the Parmesan cheese and paprika.

Parmesan Cheese in A Different Omelet

For a bit different omelet, use this recipe:

Omelet Parmesan
4 slices slightly dry bread
1/2 cup milk
1 bunch green onions, finely chopped
2 tablespoons olive oil or salad oil
5 eggs
2 tablespoons finely chopped parsley
1/2 cup grated Parmesan cheese
1/2 teaspoon salt
Dash of pepper

Place bread in shallow pan; pour milk over slices; let soak, then pull apart into coarse crumbs. While bread soaks, saute green onions in tablespoon oil in medium-size frying pan 5 minutes.

Beat eggs slightly in medium-sized bowl; stir in soaked bread crumbs, green onions, parsley, cheese, salt, and pepper.

Heat remaining 1 tablespoon oil in frying pan; pour in egg mixture; cook over low, shaking pan gently to keep omelet from sticking, 10 minutes, or until brown on bottom.

Invert omelet onto a plate; gently slide back into pan, top side down.

Continue cooking over low heat, shaking pan often, 5 to 7 minutes longer, or until omelet is firm in center and golden brown.

Serve in pie-shape wedges with your favorite green salad or coleslaw. Makes four servings.

Zestful Sauce for Meatballs

Here's another version on meatballs, this dish served with horseradish sauce.

Continental Meatballs
3 tablespoons chopped onion
1 tablespoon butter or margarine
20 salted crackers
1 1/2 cups milk
1/2 pound ground beef
1/2 pound ground pork
1 egg
2 teaspoons of salt
1/4 teaspoon pepper

Saute onions in butter or margarine until golden. Crumble crackers into milk, let stand 5 minutes. Combine with onions and remaining ingredients. Shape mixture into 24 balls, saute in butter or margarine until browned on all sides. Recipe enough for 4 servings. Serve with horseradish sauce.

Horseradish Sauce
Pan drippings
1 tablespoon flour
1 1/3 cups milk
1 tablespoon horseradish
1/2 teaspoon salt
Pepper

Blend together drippings and flour in frying pan. Gradually stir in milk; mix in horseradish, salt and pepper. Cook and stir over medium heat until mixture thickens and boils. Serve with meatballs.

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Spring Fashion.....

Cakes

by Peerless

Featured This Week!

Chocolate Almond Rocha

Four layers of delicious almond chocolate cake. Filled with chocolate custard filling and covered with chocolate French butter icing, topped with almond rocha.

Orange Ambrosia Cake

Four layers of golden butter sponge cake. Filled with fresh orange custard filling and covered with orange ambrosia icing.

The Peerless Bakery

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