

Feeding the Family

By ZOLA VINCENT
Food Editor

Maraschino Cherries Give Flavor, Color Distinction to Foods

The lure of the maraschino cherry bottle is almost as great at that of the box of chocolates out of the children's reach on a top shelf. Decorate almost any dessert, fruit or chilled beverage with maraschino cherry or two and it is certain to please the children, have eye and taste appeal for the teen-agers as well as special interest for Dad who remembers that elusive out-of-reach bottle from his own childhood.

Maraschino cherries have been enjoyed for three centuries, were introduced into America in the 1890s and in recent years have become a big west coast industry. Carefully tended orchards in the rich valleys of the Pacific Northwest and California furnish the main source of supply of the Royal Anne cherry which is processed to give it the distinctive maraschino texture, flavor and color liked by everyone. Comes in both red and green now.

Many Maraschino Uses
Long a favorite with ice cream manufacturers, sundae sauce makers, bakers and chocolate dippers, glassed maraschino cherries are also a popular homemaker shelf item for dressing up salads of all kinds, frozen desserts, fruit compotes, sherbets and ice cream; for topping pies and cakes, custards, iced drinks, breads and cookies, sauces, candies, frostings, jams and preserves. They also go into sandwich spreads and nearly all fruit cakes.

Cherry Spice Ring
Here is eating delight, a fragrant spice ring that is easy to make, certain to please as a birthday cake, after-the-dance snack or other teen-ager attraction; wonderful with ice cream or with coffee. Use nine-inch ring. Equally good of course baked in loaf pan which however requires a little longer baking time.

1 1/2 cups sifted cake flour
2 teaspoons baking powder
3/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1 cup sugar
1-3 cup shortening
3/4 cup milk
2 eggs
1 teaspoon vanilla
1/2 cup chopped maraschino cherries (about 20)

Sift flour, baking powder, salt, spices and sugar together. Cream shortening until light and fluffy. Add dry ingredients and one-half cup milk. Mix until well blended and beat two minutes. Add eggs, vanilla and re-

maining milk. Beat one minute. Fold in well drained and chopped cherries. Pour into a greased and floured nine-inch ring pan or loaf pan. Bake in moderate oven, 375 degrees, 40-45 minutes or until cake tests done. Cool five minutes. Turn out on cake rack and cool thoroughly. Frost and garnish with additional cherries.

Cherry Coconut Drops
Recipe makes about 5 1/2 dozen cookies; for home enjoyment, for parties, for creating a sensation at church, club or grange bazaar and cake sale.

Cream one cup butter or margarine and gradually add one cup sugar. Add three tablespoons grated orange rind and beat until light and fluffy. Add two well beaten eggs and continue beating. Sift two cups sifted all-purpose flour, two teaspoons baking powder and one-half teaspoon salt together; add to creamed mixture and mix well.

Fold in one cup quick-cooking dry oats, two cups shredded coconut and one-half cup chopped maraschino cherries that have been well drained (about 20 cherries). Drop by teaspoonfuls in moderate oven, 375 degrees, on greased baking sheets. Bake 12 to 15 minutes or until cookies are lightly browned.

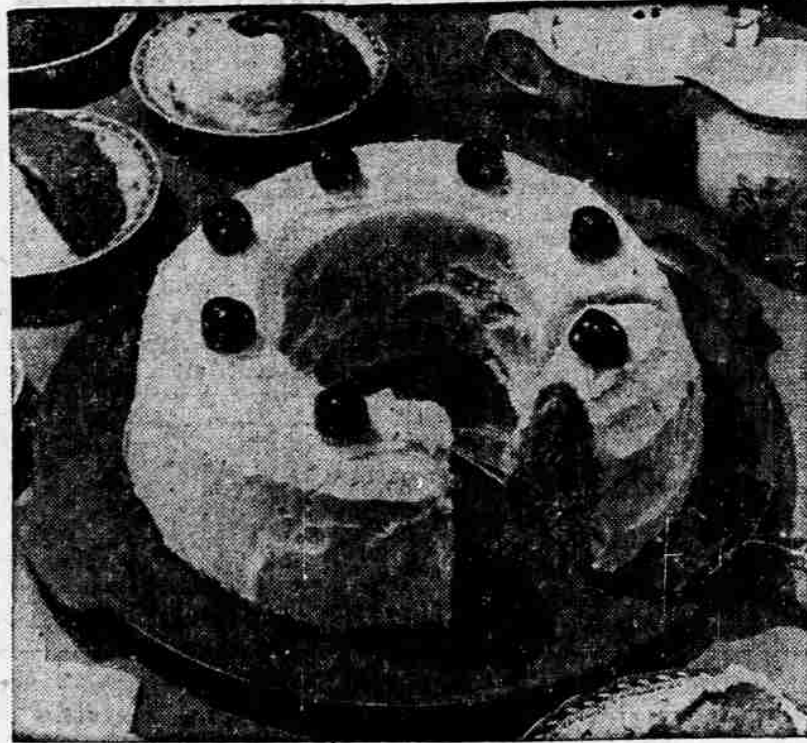
Banker's Salad Gets High Interest Rate

We named this "Banker's Salad" because of the high interest it rates! It's the kind of salad your husband would toss for boss if your husband were a VIP in the business of salad making. Perhaps he is. If so, bring this to his attention. Otherwise, do it yourself and rate all the special interest... with the men.

Practically a meal because of the meat and cheese, you'll need only hot buttered French or French sour dough bread, fruit and a beverage.

Chilled Salad Bowl. A chilled wooden salad bowl and wooden salad fork and spoon are thought by many to be ideal. Some follow the French custom of rubbing the bowl with a cut clove of garlic. A combination of whatever salad greens are available, varying with the season, and approximating two generous heads of lettuce or romaine for serving six to eight persons. Wash and chill. At the crucial moment, the chilled crisp, thoroughly drained greens are torn, not cut, into the bowl. Then drizzle this dressing over greens and toss lightly to coat each bit of green with savory flavor.

Special Dressing. Start with two ounces of mashed Braunschweiger (smoked liverwurst) to which add one-fourth cup lemon juice and mix to creamy



MARASCHINO CHERRIES—Bright red, almond flavored maraschino cherries have a special lure for children and teen-agers. We put them inside and on top of this fragrant spice ring which is perfect with ice cream for the younger generation, unsurpassed with coffee for the older cake eaters.

consistency. A bit of dry or prepared mustard and tabasco and then, with much whipping, add one-half cup of salad oil.

Toppings. Top with an arrangement of strips of cooked ham, turkey, salami, thin-sliced frank, using two kinds together with slivers of American or Swiss cheese. Give guests a glimpse of the creation, then toss all together and serve the lucky people.

Choice Rarebit Variations

Celery Rarebit. Combine one can condensed cream of celery soup, one-half cup milk, one cup shredded sharp American cheese, one-half teaspoon dry mustard and two well beaten eggs. Heat over low heat stirring constantly until cheese is melted and rarebit is thickened. Serve on toast or crackers. Six servings.

Mushroom Rarebit. Follow recipe above except use cream of mushroom soup instead of celery and add one-half cup chopped ripe olives.

Tomato Rarebit. Follow recipe for celery rarebit, but use tomato soup instead of celery.

Throughout the week, the hearts and flowers motif of Valentine's Day is likely to dominate the party scene. And why not dress up the Valentine's Day dinner table for the family? Using a white table cloth, scatter red cardboard or paper hearts, lacy valentines, red flowers or other appropriate decorations about the table; red and white candles, of course.

Soup course might be cream of tomato soup or tomato bouillon with blob of sour cream.

Spread butter wafers with pimiento cheese or with Philadelphia cream cheese with paprika dash.

Heart shaped biscuits flecked

with pimiento or made with tomato juice can top any flavored casserole.

If you're having mashed potatoes, chop a pimiento and add to final whipping of potatoes.

Salad course might be any of the innumerable tomato aspics molded in heart or other shape. Sweetheart cookies or cakes can be made from practically any recipe and decorated with white icing and heart shaped redhot cinnamon drops or red icing design.

Children will enjoy Valentine punch made by combining three-fourth ounce bottle or package of red cinnamon candies with one cup pineapple juice, heating until candies melt. Chill, then divide among four tall glasses or six or eight smaller ones and finish filling with ice cold ginger ale. Stir gently to mix.

Pimiento Sandwiches. White bread, red filling; different and delicious. Spread slices of plain or toasted bread with mayonnaise or butter. Place lettuce leaves on one slice and top with whole or halved pimientos from jar or can.

Sauerkraut and Pig's Knuckles
Some cold night treat the family to this. Simmer the meat of three or four pig's knuckles until tender and 10 minutes before serving, add a can of sauerkraut. Drain and serve. Golden cornbread will be mighty good with this.

Chili beans, chili con carne or oven baked beans make a hearty winter lunch or supper. Mixed vegetable salad, fresh or canned fruit and cookies; plenty of milk or cocoa for children.

Calavo and grapefruit make a fine seasonal salad. Plenty of both in the markets at reasonable cost. A bed of shredded lettuce, a tart French dressing.

Gold Hill

Gold Hill—A bridal shower was given Jan. 29 in honor of Mrs. George Triller, the former Joyce Tepovac, at the home of Mrs. Albert Harrison with 17 guests present. The bride received many nice gifts, many from those unable to attend. Mrs. Floyd Romine received the prize. Refreshments were served by the hostess assisted by Mrs. James Moran of Grants Pass.

Amethyst Rebekah Friendship club has donated \$13.33 towards the March of Dimes, from the doll project, the doll being donated by one of the members, Mrs. Harry Quinn. The doll was received by Mrs. Florence Conner.

Dinner guests of Mr. and Mrs. Bill McHargue Sunday were the Rev. and Mrs. Gilman and son Leo; Mr. and Mrs. Joe Buchanan; Mr. and Mrs. Roy Sullivan and son Randy of Brooks; Mr. and Mrs. Charles Foree and son Ernest of Roseburg.

Phyllis Boye has returned from a two weeks vacation to Canoga Park, Calif. She is the daughter of Mr. and Mrs. Carl Boye and is employed at the Southern Oregon planning mill, Central Point.

Gold Hill Hobby club will meet at the home of Mrs. Ruth Drumm, East Evans creek, Rogue River, on Feb. 11.

Gold Hill Parent-Teacher association will meet Thursday, Feb. 10, at 8 p.m. Part of the program will consist of a jackpot quiz, there will be group singing and the past presidents will be honored.

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PRESERVES	MARKET BRAND APRICOT - PINEAPPLE	20-OZ. JAR	29¢
EARLY GARDEN PEAS	Market Brand 303 Cans	2 for	27¢
FRUIT COCKTAIL	TREASURE BRAND No. 2 1/2 Cans	2 for	59¢
PEACHES	MARKET BRAND FREESTONE HALVES	No. 2 1/2 Can	2 for 49¢
PINEAPPLE	MARKET BRAND Sliced	No. 2 Cans	2 for 49¢
PURPLE PLUMS	STANDBY No. 2 1/2 Can	2 for	49¢
CORN	CREAM STYLE or WHOLE KERNEL	STANDBY No. 303 Cans	2 for 29¢
TOMATO JUICE	GLORIENA 46-oz. Cans	2 for	45¢
COFFEE	Market Brand Vacuum Packed		lb. 89¢
CHILI with BEANS	DERBY 16 oz. Can	2 for	37¢
CHOPPED BEEF	Wilson's 12 oz. Cans	2 for	59¢
TUNA FISH	WASHINGTON FANCY ALBACORE	1/2 Flat	3 for 1.00

Fresh Meats

U.S. CHOICE	
RIB STEAK	lb. 69¢
RIB ROAST	lb. 69¢
BEEF BACON	lb. 59¢
HAM AND VEAL	
PATTIES	lb. 59¢

Produce

BANANAS	2 lbs. 29¢
BROCCOLI	bunch 23¢
LEMONS	pound 12¢
GREEN ONIONS	
RED RADISHES	bunch 5¢

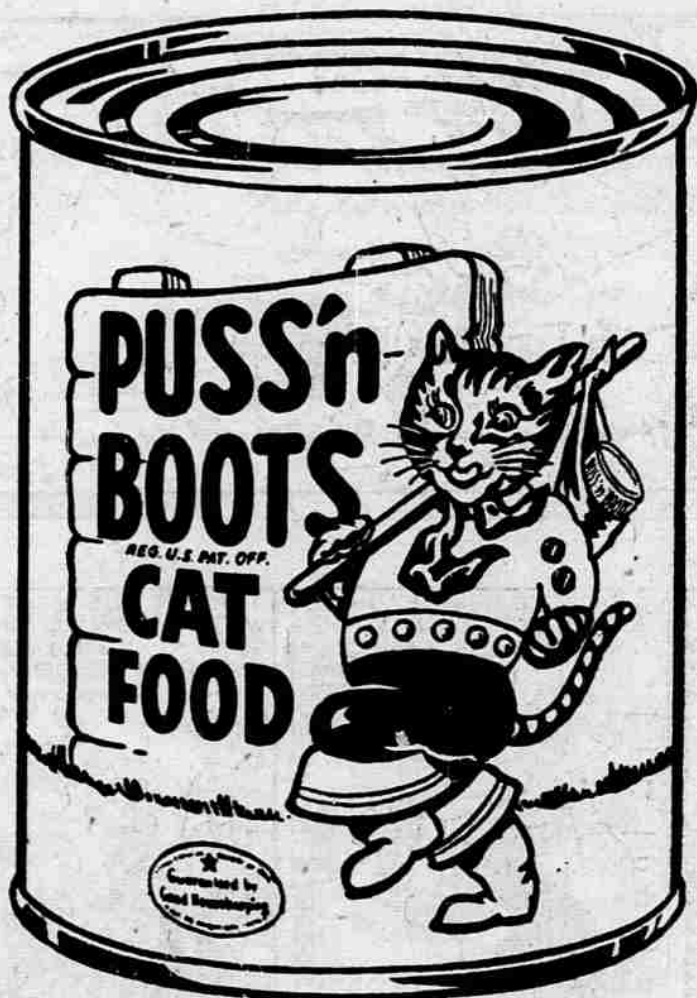
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