

Feeding the Family

By ZOLA VINCENT
Food Editor

Tantalizing Hot Breads

Almost any one will agree that no aromas compare with those that waft their way from the kitchen when fresh bread is being baked. We now have a lively competitor for those treasured memories. Bakery-bought breads take on new excitement, new looks, exciting flavors and cause new fragrances to waft their way from home ovens.

This new drama in hot breads is easily achieved in the most modern manner. We let the baker do the work and we have all the fun. Here are brand new ways with bread, fresh from the oven. These recipes have been perfected over a long period of time; are home-tested, tried and true, easy to do... ready for you.

Herbed Italian Bread

This is really party stuff since it makes 10 generous servings. Or make up the full batch of herbed butter mixture and have enough for two hot bread mealtimes.

From your favorite bakery, get two unsliced loaves of Italian bread. Cut bread diagonally into slices 1 1/2 to two inches thick, cutting almost to the bottom but leaving loaf intact. Between slices and on top, spread the Herbed Butter*. Sprinkle with Parmesan cheese using one-half cup grated cheese for two loaves. Wrap in foil and place in moderate, 350 degree oven, 20 minutes or in a hot, 400 degree, oven for 15 minutes.

*Herbed Butter. Soften one-half cup butter or margarine and blend with one tablespoon catsup, one teaspoon ground oregano and one-sixteenth teaspoon garlic powder.

Spiced Fan Tan Loaf

Soften one-half cup butter, add one-half teaspoon ground allspice, one - half teaspoon ground nutmeg and one-fourth cup sugar. Spread between slices of one loaf of day-old, close-textured bread. Put loaf into original shape and place in a loaf bread pan.

Cut the loaf lengthwise through the center. Heat in a preheated hot oven, 425 degrees, 20 minutes or until hot. If a softer loaf is desired, wrap bread in foil and heat.

Sesame Hot Rolls

Here we start with a package of frankfurter rolls. Split rolls in half lengthwise. Dip each half into melted butter or margarine using 1 1/4 cups butter or margarine, melted. Roll in one-third cup toasted sesame seed*. Place on cookie sheets. Bake in preheated oven, 400 degrees, for 20 minutes. Serve hot.

*Toasted Sesame Seed. Sprinkle sesame seed in a shallow pan. Place in preheated oven, 350 degrees, 20 to 22 minutes or until lightly browned.

Sesame Seed Loaf

Using a loaf of unsliced French bread for each five servings, slice bread in ten one-inch pieces, cutting to within one-fourth inch of the bottom. Mix two teaspoons sesame seed and one-fourth cup softened butter or margarine. Spread between bread slices. Wrap loaf in foil and heat in a preheated hot, 425 degrees, oven for 20 to 25 minutes. Serve hot.

Spicy Sticky Rolls

Many men and boys think Sticky Rolls the most superlative of baked items; enjoy them hot at mealtime, cold at any other time with a tall glass of very cold milk. Here we use two packages, 12 rolls each, of brown and serve rolls.

Bake rolls according to directions on the package. Melt two tablespoons butter or margarine; add two tablespoons light corn syrup, one-half cup light brown sugar (firmly packed), one-half teaspoon ground mace. Stir until sugar is dissolved. Add one-fourth cup chopped pecans and pour over tops of hot rolls. Serve warm, hoping for leftovers.

Cinnamon Coffee Ring

This fragrant hot bread is easily made starting with two packages unbaked biscuits for an eight-inch ring for serving hot.

Dip each unbaked biscuit first in melted butter or margarine, using one-third cup of butter or margarine, then into a mixture combining one-third cup sugar and one teaspoon ground cinnamon. Stand biscuits up in a well-buttered eight-inch ring mold until mold is filled. Bake in a preheated oven, 400 degrees, 30 minutes or until brown.

Cinnamon Donuts

Using packaged unbaked biscuits, roll each unbaked biscuit into a ball. Dip in melted butter or margarine and then into cinnamon sugar, using one-third cup sugar and one teaspoon ground cinnamon. Place three in each buttered cup cake pan. Bake in preheated oven, 425 degrees, 15 minutes or until browned.

Cinnamon Donuts

Roll baked doughnuts in melted butter or margarine and then into cinnamon sugar, using one-third cup sugar to one teaspoon ground cinnamon. Heat and serve.

Ways with Onions

Dry onions, particularly the

Globe variety, are in abundant supply; lend flavor and texture interest to practically every menu item excepting desserts.

They are good boiled, baked, steamed, fried, french fried, roasted and pickled. Favored seasonings include caraway seed, chili powder, dill seed, marjoram, oregano, dry mustard, rosemary, sage, thyme.

-Slice or dice raw onions in any green or vegetable salad. Use onion rings in salads and as top decoration.

-Center separated onion slices (rings) in your new hamburgers.

-Offer a bowl of finely chopped onions with bowls of chili.

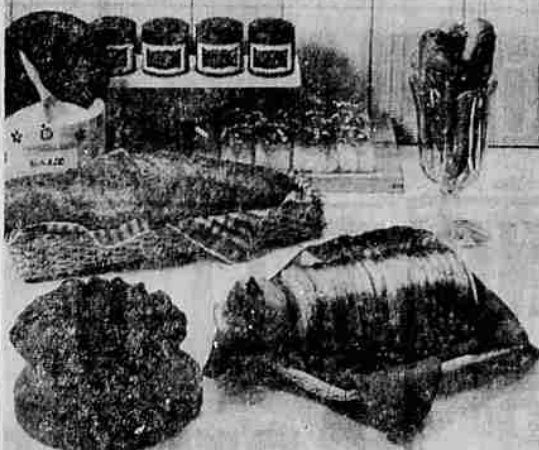
-Onion soup with cheesy croquettes, restaurant favorite, is easily made at home.

Stewed Chicken Mexican Style

Stewing chickens are bargain priced along with all other types of chicken and here is another recipe for adding to your collection of family pleasers.

Today we suggest Stewed Chicken, Mexican Style. Mexicans you know are very fond of the subtle flavor of cinnamon. Raisins and stuffed olives give this dish further dash. Six servings.

1/2 cup flour
3 teaspoons salt
1/4 teaspoon ground black pepper
4 pound stewing chicken, cut up
1 cup shortening
1 medium (1 cup) diced tomato
1/2 cup raisins



TANTALIZING GOODNESS—Bakery-bought breads take on a dramatic look, exciting aromas, tantalizing goodness when spiked with spices, herbs, seeds in ways like these: Herbed Italian Bread, Spiced Fan Tans, Sesame Frankfurter Rolls, Sticky Rolls.

1/2 cup diced stuffed olives
3 tablespoons instant minced onion
1 1/2 cups water

1 stick cinnamon, 3 1/2 inches

Mix flour with salt and black pepper; set aside. Cut chicken (if meatman hasn't) into serving size pieces and roll in seasoned flour. Brown chicken on all sides in hot melted shortening. Add tomatoes; cover and cook five minutes. Stir in raisins, olives, instant minced onion and water; cover and cook slowly an hour... or until chicken is tender. Add cinnamon 10 minutes before cooking time is up. Serve with lots of hot rice.

Forest Laboratory Measure Introduced

Salem—UPB—A bill calling for establishment of a forest research laboratory at Oregon State College in Corvallis has been introduced in the House.

Pears Helene

These fresh pears Helene make a gem of a dessert. For each four servings, cut four

peeled and cored fresh winter pears into halves and cook in a boiling syrup made with one cup boiling water, one-half cup sugar, two tablespoons fresh lemon juice and a stick of whole cinnamon until tender, about 12 minutes. Cool, place in serving dishes and top each serving with vanilla ice cream and chocolate sauce.

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Factory, Commune Link Not Working

Tokyo — UPB — Communist China has taken stock of its plan to link huge factories economically with the individual farm commune. The appraisal apparently has found the scheme wanting.

Reports from Peiping indicate that planners will take the factories out of the hands of commune bosses and tuck them safely under the wing of the Heavy Industry Ministry.

In an early effort to "sell" the commune system to Chinese peasant farmers, Peiping had promised them first call on the output from nearby factories. Farmers, eyeing the big, gray machines rolling off the assembly line of a nearby tractor plant, went along with the plan. This was fine with those on the tractor plant commune, but neighbors living on backache communes continued ploughing, sowing and harvesting crops by hand. They did not like it.

It was something similar to the U.S. Commerce Department ordering U.S. Steel Co. to sell all its products in Pennsylvania, restricting Standard Oil to sales in New Jersey. Although the examples might be exaggerated, the system was no less true.

Equal distribution of manufactured goods is the new byword. It appears Peiping's economic bosses are working toward a national market.

Big Factories

The new scheme calls for big factories to serve everyone in the area.

Under the commune system, agricultural cooperatives were reorganized in 1958 in country-wide "corporations," with authority over all government

and economic functions. Farming, industry, taxation and the militia all fell within the authority of the commune.

From now on the factories have their own special niche. Several communes have organized industrially into networks, an economic grouping that includes half a dozen or more communes.

The New China News Agency has described the plan this way:

"Urban factories... have now pooled their efforts to extend many-sided aid to a number of communes. Each network has a big plant, like a motor vehicle or rolling stock plant, as its key link."

Peiping briefly told of two such networks. In one, at Chengchow in Central China, 80 factories had "formed seven networks, each responsible for the technical trans-

formation in a particular rural (area) that has a number of people's communes." In Changchun, Northeast China, it said 280 factories have organized into six networks.

Purpose of the agonizing reappraisal? First, distribution of factory goods was lopsided under the old system of one factory serving the needs of a single commune. Farmers whose only factory was a sulphuric acid plant obviously were dissatisfied. They wanted tractors.

Second, Red China's farmers have been hard pressed to fill the grain quotas set by Peiping. It is well known that Communist Party Boss Mao Tse-tung has been touring the farm areas. Apparently they convinced him the "big leaps forward" in grain output require not more man-hours but more tractor-hours.

This desperate need to boost agricultural output was underscored by Red China's director of the State Statistical Bureau, Chia Chi-yun, in an article in the Communist Party magazine Red Flag.

"The primary task of commune-run industry is to serve agricultural production," he said. Chia called for "greater efforts" by industry to speed up "the technical transformation of agriculture." (Presently, only 5 per cent of Red China's land is cultivated by machinery.)

"Last year, 55 per cent of the output of commune-run industry directly served agriculture," he said. What China obviously did not say, but meant, was this figure should

have been considerably higher.

Regarded by observers as a strong indication of Peiping's dissatisfaction was Chia's statement that industry in the communes had produced "the equivalent in value of two-thirds of China's industrial output in 1949."

That was the last year of the Kowmintang rule on mainland China. Beset by civil war, inflation and lack of transportation, China produced little that year.

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4-H Club News

Livestock

January 26 was the monthly meeting of the Antelope 4-H Livestock club at the Antelope school.

Due to the absence of the president and vice president the meeting was called to order by Acting President Ron Anderson.

The pledges were led by Georgia Hubbard.

The role was called and all beef members answered by giving the weight of their steers.

Darrel Stock, a new beef club member, was introduced. The minutes were read and approved.

It was decided that Gold

Hill livestock club will be invited to our next meeting Feb. 23.

The leaders gave reports on the different projects.

The dairy club was in charge of the program, so they gave a panel discussion on dairy calves to milking age.

The beef club will be in charge of the program for the next meeting.

Songs were led by song leader Danny Barton.

The meeting was adjourned and refreshments were served by the Jossys and Nevins.

Diane Barton, Reporter.

Family Favorites SALE

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