

PIGGLY WIGGLY



at Piggly Wiggly

Hey Kids...

Come and See

"Tear-Drop" the Clown

AT PIGGLY WIGGLY

Friday Afternoon and

10 A.M. to 5 P.M. this Saturday

"Tear-Drop" the clown will be at Piggly Wiggly this Friday afternoon and Saturday to entertain and amuse the kiddies... come and see him perform... try to make him laugh if you can! See "Tear-Drop" on TV Friday, then see him in person on Saturday at Piggly Wiggly.

Free Prizes To All Kiddies Who

Can Make "Tear-Drop" Smile

*Free Ice Cream Sundaes

Have a sundae on Saturday at Piggly Wiggly... Snider's Ice Cream topped with Bosco Chocolate Syrup.



Free Cotton Candy

For all children accompanied by parents from 10 a.m. to 5 p.m. Friday and Saturday.

Snider's Ice Cream

All Flavors

Half Gallon

69¢



Piggly Wiggly Fresher Produce

CAULIFLOWER

Large Snow White Heads

2 FOR 25¢



Sweet Full Pods New Peas 2 lbs. 25¢

Large 1-A Size Shafter White New Potatoes 5 lbs. 19¢

Standard 45 Size Cantaloupe 2 for 35¢

Medium Size Calif. White Grapefruit ea. 5¢

Golden Crisp Carrots 1 lb. cello bags 2 bags 19¢

LONG GREEN Field Grown

Cucumbers

6 FOR 25¢



EQUAL TIME—Baby talk and double take... the twins prove multiple blessings and demand equal time as individuals. The spotlight is on baby talk as we celebrate National Baby Week and count the nation's new noses.

Feeding the Family

By ZOLA VINCENT
Food Editor

Baby Boom Continues; Processors Anticipate Food Needs

It's another wail of a year but not quite the howling success of 1957 when it comes to counting new baby noses and toes. For the seventh consecutive year, the tireless stork delivered more than 4 million blessed bundles in 1960 for a total exceeding \$247,000. Banner year for babies still is 1957 when the trend hit 4,301,000.

Why all this news about babies? National Baby Week is here. Burgeoning farms all around this great land point to ever expanding crops of vegetables. Many young orchards have been planted within the last five years by foresighted food processors.

Long before the prospective mothers are burgeoning, baby food processors are anticipating baby's needs. If they waited for vital statistics out of Washington, babies would be howling even louder. Infant appetites are prodigious and, since infants come equipped for sound, food had best be forthcoming, fast.

Amazing Variety

Babies are doing extremely well these days with more than 110 strained and junior foods on local shelves; with doctors and nutritionists advocating variety in the menu. Furthermore, baby food companies are working around the clock evidently, developing and producing new foods and combinations to meet the demand.

Markets offer vast variety in high-in-protein baby foods including several varieties of High Meat dinners. There's high protein cereal with added B vitamins and iron and vitamin C; a wide choice of finely strained fruit juices. Desserts, too.

Toddlers are not forgotten. For older babies with teeth and who eat Junior food items, there are animal-shaped cookies with twice the average protein of ordinary cookies; each topped for good measure with a glaze that has important B vitamins.

Baby Talk About Multiple Blessings

Multiple blessings recently made the headlines with the nation rejoicing with the Holyoke, Mass., parents who dazedly welcomed the birth of four healthy babies the last of March; learned from the doctor that the odds are 790,000-to-1 against the birth of living quadruplets. The infants, nicely divided between two boys and two girls, joined a family with six other children including 8-year-old twins.

Twin births in the nation seem to be on the increase with one set in every 95 deliveries. The odds for triplets are one set to every 9,000. Many mothers yearn for "look-alike" twins but the odds are against them. Statistics claim that less than 25 per cent are identical. Then there are "mirror twins," fascinating to study since twin No. 1 does with left hand what No. 2 is doing with the right. The rest are fraternal twins.

Another interesting statistic here. Cases of twins by sex just about average out; almost an equal number of two males, two females and assorted.

Child Study Wisdom

"Treat twins as individuals, not as a team" is advice from researchers who have studied twins in the family. Some parents warn against identical toys and clothes. Parents of our pictured twins think it likely that no two sets of twins eat alike, sleep alike or progress alike. When the father of the Delson twins is at home, he takes over one twin, while his wife takes over the other.

Parents of singles, twins, quadruplets all agree that life would be tough indeed without the infinite variety of baby foods ready to eat and readily available at small cost.

High Chair Autocrats Like Custard Desserts

Over in the gelatines, pudding mixes department, you'll find great variety in ready-to-eat desserts for the high chair

set. Rennet powder for almost instant making of many tiny tot dessert specialties is tremendously popular. Rennet custards supply milk to babies in a rainbow of eight pretty pastel colors and delicate flavors. Newest flavor is banana which recently joined vanilla, lemon, orange, strawberry, raspberry, maple and chocolate in rennet powders.

Tiny tot custard is quickly made according to package directions. Remember that very small fry prefer room temperature desserts. For variety as baby grows older, top each custard with whipped cream and arrange a few animal crackers in the cream.

Or place one tablespoon prepared baby cereal or cooked farina in each dessert dish; then pour custard mixture over the cereal.

Serve baby's favorite flavor custard topped with a spoonful of any favored strained or chopped fruit. For example, serve lemon or orange custard topped with a spoonful of strained or chopped prunes.

Baby Take Juice Break

Even though most babies are put on a three meals a day schedule at an early age, they need a snack to break the monotony between meals. Most pediatricians recommend fruit juice as the ideal between-meals snack. After naptime, morning and afternoon,

seems ideal time for a juice break.

Orange juice is traditional for babies, but parents of today's infant prodigies may choose also apple juice, orange-pineapple juice, pineapple-grapefruit juice, orange-apple juice, apple-apricot, apple-grape, apple-prune and/or vegetable juices, among others.

All of these enjoy great popularity at mealtime too; go combined with cereals and into desserts.

Strawberry Angel Pie Extra Fine and Fancy

Red, ripe berries of surpassing sweet, strawberry pie is coming into our markets at a glorious rate. They're earlier than usual, seem more luscious than usual as well as being priced lower than usual this season. Here we put them in an Angel Pie that is fluffy, tender, fine and fancy. Six servings.

4 eggs, separated
1/4 teaspoon cream of tartar
1 1/2 cups sugar
1 tablespoon unflavored gelatin
1/4 cup cold water
1/3 cup strawberry juice drained from berries
1 teaspoon lemon juice
1 1/2 cups crushed fresh strawberries
1 cup heavy cream, whipped

Beat egg whites and cream of tartar until foamy. Gradually add one cup sugar, one tablespoon at a time, beating constantly until stiff and glossy. Spread on bottom and sides of greased 9-inch pie pan. Bake in very slow oven, 275 degrees, one hour or until lightly browned and crisp. Cool.

Meanwhile, soften gelatin in cold water. Beat egg yolks slightly. Add strawberry juice, lemon juice and remaining one-half cup sugar; mix well. Cook over boiling water, stirring frequently until thickened. Add gelatin mixture. Stir until gelatin is dissolved. Chill until slightly thickened. Fold in berries. Spread half of cream in bottom of meringue shell; top with strawberry mixture and remaining cream. Chill thoroughly.

Canned Ham

Canned ham is perishable and should be stored in the refrigerator both before and after opening. Freezing ham is not recommended for the smoky, cured flavor deteriorates rapidly. When opened, canned ham should be used within a few days, just as with all fresh meats.

New Crop Planted On Weyerhaeuser's Burned-Over Land

Klamath Falls - Land once burned over by an accidental forest fire on Weyerhaeuser Company's Klamath Falls tree farm is getting a new green crop of Ponderosa pine this spring.

In an experimental reforestation program, the company is using machinery to assist Nature. A pair of tractor-driven planting rigs are being used to blanket the area with a quarter of a million trees.

The two-year-old seedlings will be ready for final harvesting some 120 years from today, according to Thomas J. Orr, branch forester.

Planting, either by hand or machine, is necessary where

natural seeding has failed. Aerial seeding east of the Cascades has had only limited success due to seed-eating rodents and other problems.

Machines, commonly used in the southern pine region, are being tried at Klamath Falls with the hope that their deep furrows will provide seedling roots with more moisture during the dry season. Many of the slopes are relatively gentle and suitable for this type operation.

Before the machines went in, salvage timber from the 1955 burn was removed and large snags were felled to reduce fire hazard and breeding space for bark beetles.

However, considerable debris and stumps remain which would be in the way of the planting machines. To make a clear path, one tractor has a front V-blade and the other an angle blade. The V-blade, specially designed for this type work, is used where the brush is extra heavy.

Grass, which competes with seedlings for moisture, is turned over at the same time. The planting machine also loosens the soil.

Three-Man Crew

It takes a three-man crew to keep the planters going at their maximum. One man operates the tractor while the other two take turns sitting on the planting machine. When not hunched over the machine, the third man follows behind to make sure the seedlings are firmly rooted.

Rows are eight feet apart with spacing six feet. When hand planting, the spacing and the rows both are seven feet. The different arrangement is used to get the maximum number of trees planted by the machines. Experimental plots indicate the closer spacing stimulates growth in young trees. Apparently the competition for sunlight fosters growth upward.

The machine makes a shallow ditch for the row of seedlings. This serves a dual purpose. It gives some protection from the hot drying winds of summer and serves to collect the limited rainfall.

Foresters hope for approximately 80 per cent survival of the tender plants.

Solar Cell Could Power Space Shot

Washington—(Science Service)—A new kind of solar cell will probably power future U. S. space probes.

Known as a "solar turbo-electric" cell, the unit would convert the sun's rays into energy for powering satellites or deep space probes, two National Aeronautics and Space Administration scientists said here.

The 3,000-watt power unit has a 32-foot diameter parabolic mirror that collects the sun's rays and concentrates them on a mercury boiler. The heat of the sun's rays is absorbed by the boiler and converted into power.

The new kind of solar cell is still primarily experimental, Dr. Hugh L. Dryden, deputy administrator of NASA, and Dr. A. E. von Doenhoff, also of NASA, told the National Academy of Science meeting here. They hope to have one available that would last three months by 1964.

The unit is currently being developed by TAPCO division of Thompson Ramo Wooldridge, Inc., of Cleveland, Ohio.

MOVE BY TRUCK

New Orleans - Ninety per cent of the Louisiana shrimp crop, which makes up 70 per cent of U.S. production, moves to market in refrigerated trucks.

NEW! CREAMY ALOHA DRESSING FOR HAWAIIAN FRUIT SALAD

Blend together 1/2 cup Best Foods® Real Mayonnaise with 1 tsp. confecturers' sugar, and 1/2 cup heavy cream,

whipped. It's delicious with bright fruit salads of fresh grapes, cherries, orange and pineapple sections. Place your fruit

salad in a fresh, scooped-out pineapple half, Hawaiian style. Then spoon individual portions onto crisp salad greens.

THIS IS NO PLACE FOR SECOND BEST...THIS IS THE PLACE FOR BEST FOODS

