

Jolly Cakes Still Provide Delightful Christmas Gifts



Easy-to-make jolly peanut mocha layer cake for a surprise gift. There isn't a grandmother (or for that matter an aunt or uncle) in the land who wouldn't be delighted to receive a jolly cake on Christmas morning from her favorite granddaughter. Make sanity, participation and competence in living the background of this year's Christmas spirit. Encourage your 'teen-age daughters to make presents in the kitchen.

PEANUT MOCHA FROSTING.
One tablespoon strong coffee, 2 tablespoons peanut butter, 1 cup sweetened condensed milk, 15 cups sifted confectioner's sugar.
Mix sugar, peanut butter and condensed milk. Gradually add confectioner's sugar. Beat until smooth and creamy. Spread on cold cake. Sprinkle top with peanuts. Place peanut men and animals around edge of plate.

Individual candle cakes make delightful Christmas gifts, too. Use the same cake recipe as given above, but bake the batter in small well greased custard cups. Cover top and sides with glistening white boiled icing and sprinkle with shredded cocoanut.

CAKE RECIPE (Two 9-inch Layers)
Two cups cake flour, 3 teaspoons baking powder, 1/2 teaspoon salt, 2/3 cup butter or other shortening, 1 cup sugar, 3 eggs, separated, 1 cup milk, 1 teaspoon vanilla extract.
Sift flour once, then measure. Sift together the flour, baking powder, and salt. In another bowl have butter at room temperature; then mix butter and sugar together with a spoon until light and fluffy. Separate egg yolks from whites. Beat egg yolks and add to butter mixture. Then add about a third of the flour and then a third of the milk. Beat well after each addition and continue adding a little

MENU
BREAKFAST—Tangerines, creamed codfish on toast, half-bran muffins, currant jelly, coffee, milk.
LUNCHEON—Macaroni baked with tomato sauce, apple and celery salad, hard sugar candy, tea, milk.
DINNER—Tomato juice, tuna and olive casserole, steamed brown rice, 8-minute cabbage, sliced oranges, peanut mocha layer cake, coffee, milk.

Quick Desserts Help Out During Busy December

QUICK 2x24 HOME POG
By MRS. GAYNOR MADDOX
A good dessert often turns a plain dinner into a highly pleasant meal. However, in the busy month of December, desserts which don't take too long to prepare are in order. You'll enjoy the following and they will be easy on your time and budget.

Dessert Baked Apples (Serves 4)
Four tart medium apples, 8 apricot halves, 1/2 cup sifted dry bread crumbs, 1/2 cup brown sugar, 1/2 cup chopped nuts, 1 cup apricot juice.
Core apples and peel down half way. Place in baking dish and fill cavities with apricots drained from juice. Mix bread crumbs, sugar and nuts together and pour on top and sides of apples. Pour apricot juice in bottom of dish. Bake in a moderate oven (350 deg. F.) until apples are tender and crusty. If not brown enough on top, place under broiler for a few minutes.

Spanish Cream (Serves 4)
One pint milk, 1/2 tablespoon granulated gelatin, 2 egg yolks, 1 cup water, 2 egg whites, 1 tea-
MENU
BREAKFAST: Tomato juice with lemon, oatmeal, raisin toast, coffee, milk.
LUNCHEON: Creamed dried beef, boiled potatoes, sliced bananas and oranges, tea, milk.
DINNER: Smoked pork shoulder, creamed potatoes, mashed squash, apple and celery salad, Spanish cream, coffee, milk.

spoon salt, 1 teaspoon vanilla and grated orange or lemon rind. Add gelatin to milk and scald. Pour over combined egg yolks, sugar and grated rind, return to double boiler and cook until mixture coats a spoon, stirring constantly. Add salt to egg whites and beat until stiff. Strain the custard on to the egg whites and add vanilla. Turn into a lightly oiled mold. Chill and serve with cream.

SPINNING a Rope

By JIMMY DOSS CHAPTER III

Practically everyone who learns to spin the flat loop wants to get inside it to cause the loop to encircle the body. You're probably no exception... so in this chapter I'll explain how to spin the famous "Wedding Ring."

Refer to my last lesson on how to spin the flat loop. After you've got the loop to spinning well, relax your nerves so that you may obtain a more perfect coordination of mind and muscle. Do not become over-anxious because this will cause your nerves to become taut and your actions stiff.

Concentrate on the honda and spoke. On each revolution, as the spoke passes the toes, count one... two... three. Repeat this count several times, making sure that your loop is very low—practically on the floor. When you realize that you're thoroughly relaxed—then, on the count of three, lower the right hand to a point near the right knee, which allows the loop to actually drag the floor a little bit. The honda and spoke have just passed the right knee. At this point, jump into the center of the loop. On the very next revolution the spoke must pass over the head, not down below by the knees. With a rapid motion, and keeping the same rhythm, raise the right hand carrying the spoke to a point slightly above the head and continue to spin the loop in this position.

You now have the beautiful Wedding Ring loop encircling the body in a graceful, waving, watching motion. Watch for the succeeding chapter IV to appear in this paper early in next week. In this lesson, I'll explain to you how to get out of the Wedding Ring without a key.

Your Pal, Jimmy Doss.

LOOK OUT WASHINGTON, Dec. 12 (AP)—Maybe it's on account of the shopping throngs, but the census bureau says watch out for automobile accidents the Saturday before Christmas.

Records of the bureau showed that the automobile death toll on that day is two to three times as large as usual.

In parts of Russia, camels thrive on a diet of salt and a species of bitter plant that no other animal will touch.

The astronomical light year is nearly 3 million million miles.

THE BEST EVER IN COFFEE CAKES

Simple Recipe Provides Treat for Everyone

Called "Snicker Doodle", this wonderfully delicious coffee cake is as pleasing to the appetite as it is easy to make. It's a tested and approved recipe from the famous Laboratory Kitchen of Mutual Citrus Products Co., Anaheim, California.

SNICKER DOODLE
(Always use standard measuring cups and spoons. ALL MEASUREMENTS ARE LEVEL. To measure shortening, press firmly into measuring cup or spoon; level off with spatula. To measure flour, sift first, then pile lightly into cup; level off with spatula. Do not jar cup. To measure liquids, set cup on level surface. Fill to required mark.)

- 1 cup sugar
 - 1/2 cup butter or other shortening
 - 1 egg
 - 1 1/2 cups sifted flour
 - 2 1/2 teaspoons soda
 - 2 tablespoons M.C.P. Powdered Lemon Juice
 - 1/2 cup currants
 - 1/2 teaspoon salt
 - 1/4 cup sugar
 - 1/2 teaspoon cinnamon
1. Cream shortening and sugar.
 2. Add egg, milk, and beat.
 3. Sift flour, salt, soda, and Powdered Lemon Juice together 3 times, add to first mixture.
 4. Mix well and add currants.
 5. Pour into good sized shallow pan and cover with topping of 1/4 cup sugar and 1/4 teaspoon cinnamon blended together.
 6. Bake in moderate oven, 350 degrees, about 35 minutes.
- M.C.P. Powdered Lemon Juice is available at grocers in 3-oz. cans (the juice of 6 lemons) at 25c for 25c, and in the 8-oz. economy cans (the juice of 16 lemons) at 25c each.

—Advertisement.

WHAT NEVER MISSES IN FLAVOR?

SCHILLING COFFEE OF COURSE!

Schilling Coffee always gives you a "perfect performance!" The reason? Schilling is a matchless blend of the world's choice coffees, skillfully roasted to bring out delicious flavor and strength.

Two Coffees—Percolator and Drip.

Holiday CANDY

fresh

UNTOUCHED FROM OUR KITCHEN TO YOU

Prices Effective for December 13, 14, 15 and 16. Prices Effective Klamath Falls, Merrill, Dorris, Tulelake and Chiloquin.

Eggs Large Grade A A	2 doz.	69c
Tuna White Star	2 for	29c
No. 1/2 Cans		
Sanka Coffee	1 lb. Can	27c

COFFEE AT ITS BEST
yet it costs you less

Edwards Coffee

Lb. Tin	20c
2-lb. Tin	39c

Airway Lb. 12c 3 lbs. 35c
Nob Hill Lb. 17c 2 lbs. 33c

Hills Bros., Golden West.
M. J. B. Lb. Tin 23c; 2 Lb. Tin 45c

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| Flour, Kitchen Craft, 49-lb. sack | Sack \$1.35 |
| Tomato Sauce, 8-oz. cans | 3 for 10c |
| Rancho Soups, 10 1/2-oz. cans | 4 for 23c |
| Tomato Juice, Sunny Dawn, 46-oz. can | each 18c |
| Grapefruit Juice, Town House, 46-oz. can | 19c |
| Pineapple Juice, Stokely's, No. 2 tins | 3 for 29c |
| Royal Satin Shortening, 3-lb. can | 39c |
| Mazola Oil, Qt. can | 43c |
| Unifab Cleaner, Regular cans | 3 for 10c |
| Su-Purb Granulated Soap, 24-oz. pkg. | 15c |
| Peas, Lindy, No. 303 cans | 4 for 30c |

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| Corn, Del Monte, No. 303 tins | 3 for 25c |
| Spinach, Emerald Bay, No. 2 1/2 cans | 2 for 25c |
| Sauerkraut, Diamond A, No. 2 1/2 cans | 2 for 19c |
| Maraschino Cherries, Marasca, 5-oz. jar | 11c |
| Peaches, Castle Crest, No. 2 1/2 cans | 2 for 29c |
| Dates, Bordo, pitted or unpitted, 1 1/2-lb. pkg. | 25c |
| Currants, Iris, 11-oz. packages | 2 for 15c |
| Fruit Mix, Radiant, 1-lb. pkg. | 33c |
| Peanut Butter, Real Roast | 2-lb. jar 23c |
| Salad Dressing, Duchess, Qt. jar | 23c |
| Kraft Miracle Whip, Qt. jar | 27c |
| Walnuts, large No. 1's | 1-lb. Pkg. 23c |
| Spam, Hormel's prepared luncheon meat, 12-oz. cans | 2 for 49c |
| Olives, Ebony, medium ripe, No. 1 cans | each 13c |
| Baking Powder, Clabber Girl | 2-lb. can 20c |
| S O S Aluminum Cleanser, 8-Pad Pkg. | 20c |
| Clapp's Baby Foods, While they last | can 5c |
| Jell Well, assorted flavors | 3 pkgs. 10c |
| Mince Meat, English Maid | 2-lb. jar 21c |
| Popcorn, Jolly Time, 10-oz. cans | 2 for 25c |
| Rice, River brand | 2-lb. ctn. 13c |
| Tea, Canterbury Orange Pekoe, 1/2-lb. Carton | 25c |
| Light Globes, Mazda, 15 to 100 watt | 10c and 15c |

SUGAR

C & H or Sea Island Fine Granulated Cane 10 Pound Cloth Bag **49c**

Beet Sugar 10 lb. cloth bag **47c**

25 Lb. Cloth Bag **\$1.17**

Van Camp's **Pork & Beans**

No. 300 Cans

2 for 15c

Wesson Oil

QUART CAN **39c**

Oxydol

Granulated Soap

24-OZ. PKG. **19c**

P&G Soap

Regular Size Bars

10 bars 25c

White King Toilet Soap

3 bars 14c

Lifebuoy Soap

3 bars 14c

Sun-Maid Raisins

Nectar, Seedless, 15-oz. Packages

2 for 15c

Ovaltine

Plain or Chocolate

14-OZ. CAN **61c**

Produce Prices for Saturday, December 14, 1940

Sw. Potatoes	U. S. No. 1 Fancy Even Sizes	3 lbs. 10c
Cranberries	Large Coast Berries	Lb. 19c
Cabbage	Crisp, Compact Heads	Lb. 2c
Grapefruit	Coachella Valley Full Shopping Bag	49c
Oranges	Fancy New Navels Full Shopping Bag	59c
Potatoes	U. S. No. 1 Full Shopping Bag	25c
Apples	All fancy quality, Golden Delicious, Newtowns, Spitzenbergs, Delicious, Winter Bananas, Shopping Bag	49c

SAFEWAY GUARANTEED MEATS!

Safeway Meat Prices for Saturday, December 14, 1940

BEEF
All Steaks, Roasts and Cuts from guaranteed grain-fed steer beef

Beef Roasts	. lb.	17 1/2c
(Blade Cuts)		
Sirloin Steaks	. lb.	25c
Swiss Steak	. lb.	25c
Gr. Round Steak	. lb.	25c

Veal

VEAL ROASTS	Lb.	15c
VEAL STEAK	Lb.	17 1/2c
VEAL CHOPS	Lb.	25c

Lard Pure and sweet, fresh rendered **4 lbs. 29c**

Bacon Swift's Sliced **Lb. 25c**

Turkeys Fancy No. 1 Toms **Lb. 21c**
Fancy No. 1 Hens **Lb. 27c**

Hams
Swifts Premium skinned hams; short shank, tenderized, one half or whole **L.B. 25c**

SAFEWAY