



SAVORY SAUCE

New England Tuna Loaf With Celery-Olive Sauce

Spices characteristic of New England give this Tuna Loaf its subtle and distinctive flavor. It's a moist loaf—almost like a dundee or soufflé—and its particularly attractive baked in a round pan and cut in pie-shape wedges. Over each

piece spoon some of the flavorful Celery-Olive Sauce—so easily made by combining condensed cream of celery soup with evaporated milk and sliced olives. You'll find this a tasty and attractive loaf to serve your family during Lent—and afterwards, too.

Klamath Girl Chosen Member

OREGON STATE COLLEGE, Corvallis, Feb. 21 (Special)—Laura Lou Hill of Klamath Falls has been recently chosen for membership in the Oregon O, service honor society of the women's recreation association at Oregon State college. One of three women's athletic organizations at OSC, the Orange O presents letters as local recognition awards. Miss Hill, senior in education, is the daughter of Mr. and Mrs. Louis T. Hill, Rt. 1, Box 657, Klamath Falls.

CHEAP FOOD

Stuffed eggs are a popular winter entrée when you serve them hot. Combine the cooked yolks with chopped ripe olives, a bit of cream and salt, pepper and curry powder to taste. Pile back into the whites and heat in a hot oven about 5 minutes. Serve on toast with a Parmesan cheese sauce.

HUH!

Are your curtains crisp and ready for Spring? A sudsy laundering with bead-biting in the hot wash will make them fresh as spring. Give them a hot setting, starching for smooth quick ironing and a delightfully attractive finish.

BOTTOMS UP

After-skate and ski parties are fun, and for refreshments hot spicy apricot whole fruit is both warming and nutritious. Heat the nectar as it comes from the can with a few whole cloves and a piece of stick cinnamon. Serve in big mugs and pass a plate of chocolate walnut brownies.

Eggs Plentiful Serve Often

Eggs are reported to be one of the "good buys" this month. Home makers who keep a weather eye on their food budget will find these protein-rich family favorites economical additions to their February menus.

Egg dishes need not be limited to the ever-popular breakfast bacon and eggs. There are many delicious egg combinations that will add variety and substance to meals. Eggs, milk and cheese are the basis for many delicious dishes—hearty casseroles, scalloped and creamed dishes, timbales, soufflés, salads and sandwiches are but a few "good egg" ideas. These dishes are particularly nice to serve on "maids night out"; that night in the week when many women plan a lighter, simpler meal—in order to catch the early movie, get a good start on the evening Canada game, or just to give themselves a rest.

Escalloped Eggs and Cheese is a tasty supper dish made extra rich and satisfying with butter, milk and nippy Cheddar cheese. Serve it with buttered green vegetables, toasted whole wheat rolls, a crisp salad and apple crisp with cream for dessert. The family will never notice the lack of meat!

For those who like well-seasoned egg dishes with a dash of imagination as well as of tabasco, and a good cheese flavor blended in, will enjoy Tabasco Eggs. This is a tasty late supper dish.

Escalloped Eggs and Cheese (Serves 4)
5 hard-cooked eggs, sliced
1 cup bread crumbs
4 Tbsp. butter
1 1/2 Tbsp. flour
1/2 cup milk
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. paprika
1 tsp. Worcestershire sauce
1/2 cup grated Cheddar cheese
Melt butter over low heat, add

flour and seasonings; blend. Gradually add milk and cook, stirring constantly until mixture boils and thickens. In a greased casserole alternating layers of one-half crumbs, eggs, cheese and sauce. Top with remaining crumbs, mixed with 2 1/2 Tbsp. melted butter. Bake in moderate oven, 375 F., until sauce is bubbly and top browned, about 40 minutes. Serve plain or with tomato sauce.

TABASCO EGGS (Serves 4)
1 Tbsp. butter
1/2 cup soft bread crumbs
1 cup milk
1 cup heavy cream
3/4 tsp. salt
Dash cayenne
6 to 8 dashes tabasco sauce
6 eggs
1/2 cup grated Cheddar cheese
6 slices buttered toast

Melt butter in skillet. Add bread crumbs, and sauté until golden brown. Remove from skillet and reserve. Heat milk and cream in same skillet over low heat. Add salt, cayenne and tabasco. When mixture reaches scalding point, break eggs carefully and quickly into cream mixture. Sprinkle cheese and bread crumbs over eggs. Keep dipping sauce over eggs until crumbs and cheese are well blended and eggs are cooked as you like them. Remove eggs carefully and serve on toast, topped with sauce.

SNAPPY HOT DISH

For snappy cold weather



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ALLSWEET MARGARINE Colored Cubes with COUPON On Page 11 **SAVE 10¢** with COUPON **15¢** lb.

CORN BEEF --- Swift's Premium, 12-oz. **45c**

BISQUICK LARGE PKG. **39c**

PEARS --- "Success" Brand --- Large 2 1/2 Tins **29c**

CHEESE VELVEETA 2-lb. LOAF **89c**

CLOROX BLEACH --- For every bleaching use --- 1/2 Gallon **27c**

TUNA Solid Pack --- Royal Club White Meat --- No. 1/2 Tins **29c**

GINGERBREAD MIX --- Dromedary --- Geo. Washington's Mother's Recipe PKG. **27c**

MAYONNAISE DURKEE'S Quart **69c**

GREEN BEANS --- Creswell, Short cut, 303 tins **2 for 25c**

COFFEE HILL'S BROS. Vacuum Packed 1 lb. **85c**

TOMATOES "Bagley" Choice, Blue Label, No. 2 1/2 Tins **19c**

FRUITS & VEGETABLES

TOMATOES Red, ripe, 14-oz. tube **19c**

CABBAGE New crop, fresh and green lb. **7c**

LETTUCE Fresh and crisp 2 heads **15c**

BANANAS No. 1 fancy quality 2 lbs **33c**

CARROTS Large buns, Fresh, crisp 2 bun. **25c**

ASPARAGUS "Jack Spratt", Cut spears, No. 2 35c

CATSUP Hunt's Tomato 14-oz. **19c**

COCONUT Durkee's "Stayfresh" 8-oz. **25c**

SOUTHERN TREATS

MUSTARD GREENS "Above Par," 303 tins **17c**

POKE SALAD GREENS "Above Par" 303 tins **23c**

TURNIP GREENS "Above Par" 303 tins **16c**

BLACK EYE PEAS Fresh shelled 303 cans **23c**

BLACK EYE PEAS Dry cooked 303 tins **18c**

TOMATOES, OKRA, CORN Sunblest 303 tins **27c**

CUT OKRA Blue Plate 303 tins **17c**

Bud HANSON'S MARKET Quality MEATS YOU CAN'T BUY BETTER MEATS

SLAB BACON light lean **39c** lb.

Bacon JOWLS Eastern Smoked **25c** lb.

HAMS Tenderized Short Shank Morrell's Pride Skinned **59c** lb.

PORK STEAK Lean, Blade Cuts **49c** lb.

FRYING RABBITS Fresh Dressed **69c** lb.

SLICED BACON Swift's heat sealed Pkg. **49c** lb.

ROASTS PORK Lean, Tender Young Pork **49c** lb.

GROUND BEEF Fresh All Meat **59c** lb.

EASIER NEW PIE CRUST

it's **GOLDEN FLAKE** good with **Snowdrift and Milk!**

Easier, tastier pie crust without any guesswork!
Start the usual way—cut in Snowdrift with all the flour. Extra easy with quick-blending Snowdrift, your emulsorized shortening. Now comes Snowdrift's wonderful new secret for sureness! This pie crust is made with milk—an exact amount—no guessing how much to add. Result: a crust rich in flavor and color with "golden flake" goodness clear through! Rolls neatly, too, between waxed papers. You'll call this your "trustworthy" recipe! Just be sure you use Snowdrift—pure all-vegetable shortening.

RED CHERRY PIE with Snowdrift's New "Golden Flake" Pie Crust
Snowdrift with Milk gives you the crust you can trust every time—golden brown and rich in flavor!

Yields a double-crust pie or lattice-top pie, or 2 pastry shells. Preheat oven to 425°.

- Mix in large mixing bowl 2 cups sifted all-purpose flour, such as Gold Medal 1 teaspoon salt 1/2 cup Snowdrift using blender or knives, until mixture looks like coarse meal. Remove 1/4 cup (4 Tbsp.) for Step 2.
- Measure 1/2 cup milk and stir in 1/4 cup of the Snowdrift-flour mixture. Stir together and mix into the remaining Snowdrift-flour mixture to form dough. Press into a ball and flatten slightly.
- Roll half the dough between two waxed papers (12 inches square). Ease off top paper. Pick up bottom paper at top corners. Dough will cling. Place (paper side up) in 9-inch pie pan. Peel off paper; fit into pan. Trim. Add filling.

CHERRY FILLING: Drain 1 (No. 2) can red sour cherries; save juice. Combine 2 Tbsp. cornstarch, 1/4 to 1/2 cup sugar and dash salt. Stir in 1/2 cup canned cherry juice. Cook until thick and clear. Add 1 tsp. almond extract. Turn drained cherries into pie shell; add thickened juice and dot with 2 Tbsp. butter. Cover with lattice pastry. **TO MAKE LATTICE TOP:** Roll remaining dough as above. Peel off top paper. Cut into 1/2-inch strips. Weave strips crisscross on waxed paper. Flip quickly over filling. Seal ends without moistening and flute edge. Bake in hot oven, 425°F., about 40 minutes.

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