

Make These Desserts Keep In Deep Freezer

"When pressed for time, serve these delectable emergency desserts—delicious in flavor—month in, month out—this is a perfect climax to a hearty meal." Get your Girl Scout cookies from any Girl Scout.

FROZEN LEMON TORTE

Ingredients:
3/4 cup Girl Scout Cookies, crushed
3 egg yolks, well beaten
1/4 cup lemon juice
Grated rind of 1 lemon
1/2 teaspoon salt
1/2 cup sugar
3 egg whites, beaten stiff
1/2 cup evaporated milk, chilled
Line greased refrigerator tray or pan of equal size with half the cookie crumbs. Combine egg yolks, lemon juice, rind, salt and sugar; cook in double boiler until thick. Cool. Whip the chilled milk and add, with the beaten egg whites, to the lemon mixture. Pour over the cookie crumbs and cover with remaining crumbs. Package and freeze.
To serve: Remove from freezer and serve in finger-width slices or in squares. (This can be stored one month in freezer.)

ICE CREAM PIE

Ingredients:
2 cups Girl Scout Cookies, crushed
1/2 cup sugar
1/2 cup butter
1 tablespoon water
1 quart vanilla ice cream
1 package frozen strawberries (or other frozen fruit)

Roll cookies very fine, stir in sugar and gradually add to softened butter, mixing thoroughly. Stir in water. Form shell by pressing mixture over bottom and sides

of 9-inch pie shell. Mound the ice cream in pie pan. Allow berries to thaw only enough to separate in chunks and arrange berries around edge of shell and in center of pie. (This will keep in freezer for two months.)

LEMON BISQUE

Ingredients:
1 package lemon-flavored gelatin
1 1/2 cups boiling water
1/2 teaspoon salt
Grated peel and juice of one large lemon
3/4 cup sugar
1 tall can evaporated milk, chilled until icy
1 can (No. 1 flat) crushed pineapple, well-drained
1 package (4 oz.) marshmallows, cut in half
1/2 to 1 cup marshmallow cherries, cut in half
2 1/2 cups Girl Scout Cookies, rolled into crumbs.
Dissolve gelatin in boiling water, add salt, lemon peel and juice and sugar. Chill until syrupy. Beat chilled evaporated milk until stiff. Whip gelatin in electric mixer at high speed until double in bulk. Fold whipped milk into gelatin along with drained pineapple, marshmallows, and cherries. Line the bottom of a 9-inch deep spring form pan with half of the crumbs, pour in mixture, and top with the remaining crumbs. Chill until firm. Turn out and cut in wedges to serve. Figure on using 3 tablespoons lemon juice to give the desired tartness. Serves 14 to 16.



Bran Nut Bread

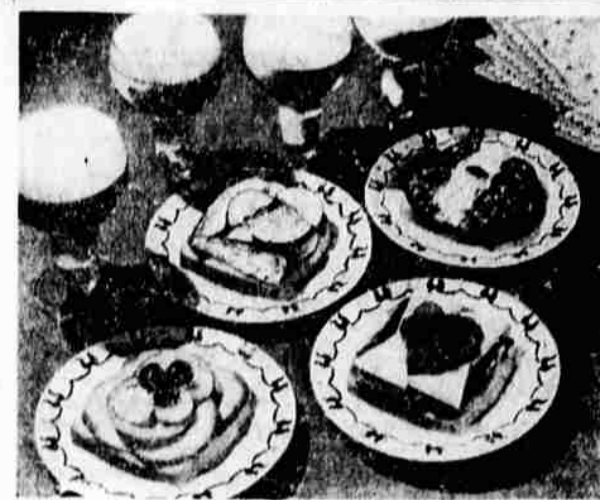
Wonderful for lunch box or party sandwiches

Ingredients:
1 egg
1/2 cup sugar
1/2 cup milk
2 tbs. melted 1 tsp. salt
1/2 cup Kalllogg's ALL-BRAN
2 cups sifting flour
3 tps. baking powder
3 tps. shortening
1/2 cup chopped nuts

Beat egg and sugar until light. Add milk, shortening, ALL-BRAN. Sift flour with baking powder and salt; combine with nutmeats; add to first mixture, stirring only until combined. Bake in greased loaf pan, with waxed paper on bottom, in moderate oven (350°F.) about 1 hour. Yield: 1 loaf (9 1/2 x 4 1/2-in. pan).

Delicious with fillings of cream cheese and chopped ginger, chopped ham or egg, smoky cheese, peanut butter.

For youthful regularity, bulk-balance your diet with 1/2 cup ALL-BRAN daily.



Danish Sandwiches

Serve Danish Sandwiches For Late Supper Party

Flavorful combinations of fish, meat or cheese with crisp, raw sandwiches are perfect party fare for late evening supper entertaining.

More "formal" than our sandwiches, the Danish versions are open-face and eaten with a fork rather than picked up. Any tasty, full-flavored foods are adaptable for the filling combinations but they must be arranged with an artist's eye for color and attractiveness as well as flavor.

Any kind of bread may be used, either plain or lightly toasted. The sandwiches should be made just before serving since the bread should never be soggy. White, eye-

whole wheat or pumpernickel can be the base for such fillings as avocado, shrimp and tomato; sardine or herring and cucumber; salmon and cole slaw; or tongue cheese and pickle. Serve a variety of fillings for guests to make their choice or make them all the same. Whatever the sandwiches, though, the beverage served is always sparkling cold beer. Smooth and light, beer adds a smart continental touch to late supper refreshments, especially if poured into hollow stemmed goblets or tall pitcher glasses.

More like super-size canapés than our usual sandwiches, Danish sandwich variations are only as limited as one's imagination!

Quips From The Capitol Say First Lady Blooms

WASHINGTON — Mrs. Harry S. Truman seems a younger-looking, gayer, more relaxed than we can remember. Friends say maybe the President has told her he won't be a candidate in the 1952 election.

The First Lady has never quite relished the role of mistress of the White House, and it's a well-known fact she would prefer life on Main Street, Independence, Mo. Nevertheless, she has handled her exacting responsibilities admirably and made many friends. Those who know her well say she has changed a bit since she first came to Washington as a senator's wife, 18 years ago.

Glamorous, titan-haired Myrna Loy, former Hollywood movie star, and recent bride of Rowland H. Brown, new Assistant Secretary of State for Public Affairs, shops for chops and carrots, even as you and I.

Shopkeepers in Washington's swank Georgetown area who are used to being wives of big-wigs bargain for their "wittier" macaroni to take a second look at the auklet.

The Baggettis, who have been

living in the small furnished "barracks" of a house Miss Loy rented when she came to the Capital a couple of years ago, are now shopping around for a larger residence.

A man about town was heard to remark recently at one of the Capital's amusing cocktail parties: "This is just like a bucket of worms."

The Ecuadorian Ambassador, Antonio Penabazera, and his attractive American-born wife are among the Capital's more engaging hosts. The handsome diplomat is a talented pianist. He often entertains his guests with selections played on the embassy's beautiful white concert grand piano. His pretty daughter, Argentina, who graduates this spring from George Washington University here, accompanies him on the guitar.

Senor Penabazera and his wife are planning to return to Ecuador soon. Argentina and her brother, Ramiro, also in school here will remain until their terms end. The ambassador began his diplomatic career as an attaché at the Ecuadorian embassy in Washington. After several other assignments he returned to Washington as ambassador in 1951.

Home Extension News

Members of the Bly Home Extension Unit met February 14 at the home of Mrs. Elmer McGinnis to study step-saving kitchens. The subject was covered by Dorothy Tollett, Klamath County Leader who demonstrated her talk with illustrations. Some members used plans of their own kitchen for discussions.

Following lunch, Mrs. Wyn Bates, president held a short business meeting when it was decided that members planning to do more textile painting would meet with Mrs. Elmer McGinnis and Mrs. William Hatzl for further instructions.

Purse making will be presented as the project for the March meeting at the home of Mrs. William Hatzl, March 13.

Ex-POW's Still Have Filing Time

SALEM — Ex-servicemen who were held prisoner by the enemy in World War II have until March 31 to apply for their benefits under the Federal War Claims Act, Gov. Douglas McKay said Wednesday.

He said application forms can be obtained from the State Veterans Department, veterans organizations, Red Cross, or county veterans service officers.

SPLIT
SALEM — Sen. Wayne Morse of Oregon said Tuesday that attempts to place his name on the state Republican presidential ballot were "devised to split the Eisenhower vote."

Morse is a long-time supporter of Eisenhower for the Republican nomination.

The Oregon senator said he had filed for delegate to the Republican national convention.

When electrical appliances are to be washed, unplug all cords and turn switches to "off" before actual scrubbing.

Spring Homemakers' Festival, May 8.

The third textile painting workshop was held at the home of Mrs. Winston Purvine. Eleven members and friends attended.

Mrs. Hessig will again be hosting to the unit at the next meeting to be held March 20.

OTI
OTI Home Extension Unit met February 21 at the home of Mrs. Richard Hessig, Klamath Falls. To demonstrate the use of herbs in cooking, Mrs. Gene Woods and Mrs. Mark Taylor prepared a tasty luncheon featuring meat balls, string beans, cabbage salad and French bread. Mrs. Hessig prepared dessert and coffee.

During the regular business

STRETCH

YOUR FOOD BUDGET WITH PORTER'S FRIL-LETS!

MOM SAYS: A LITTLE MEAT GOES A LONG WAY WHEN USED WITH PORTER'S FRESH-EGG NOODLES—AND IT'S SO GOOD, TOO!

COOKING TIME 6 1/2 MINUTES

Porter FRIL-LETS

FRESH-EGG NOODLES

ALSO TRY—Spaghetti, Saladettes, Macaroni, Sea Shells and Kurle-Q-Noodles...

PORTER-SCARPELLI MACARONI CO., PORTLAND, OREGON

Donny Dyanshine Says:

Don't Just Shine 'em, DYANSHINE 'em

Dyanshine colors scuffs and faded spots as it shines shoes.

STAIN PASTE

Here's the kind of dog food EXPERTS HAVE FED FOR 20 YEARS!

9 out of 10 kennelmen feed a dry-type food like FRISKIES!

- A complete food—all your dog is known to need!
- Dogs love its "meaty" smell and flavor!
- Saves you money—no need for expensive "extras"!

A FRISKY DOG IS A HEALTHY DOG—KEEP YOUR DOG FRISKY WITH FRISKIES!

ALBERS MILLING COMPANY • A DIVISION OF CARNATION MILK

Prices effective FRIDAY - SATURDAY

We Reserve the Right To Limit!

Free delivery on meat and grocery orders totaling \$5 or more. Deliveries at 10:30 and 2:30.

WHOOPEE! We've done it again!

CAST YOUR EYES OVER THESE EXTRA SPECIAL SUPER SAVINGS!

PIGGLY WIGGLY

First with the BIGGEST BARGAINS!

A BIG VALUE!!!

FAMOUS MAKE NYLON HOSE

51 gauge - 15 denier. Fine Quality - Beige Tone and Taupe Tone. Assorted sizes and lengths. Introductory offer!

89c

PAIR

FRUITS and VEGETABLES

BROCCOLI Fresh, green bun. 13c

CABBAGE New crop, green lb. 7c

ORANGES Sweet and juicy 5-lb. bag 35c

Avocados Med. size 2 for 19c

ASPARAGUS No. 1 fancy lb. 29c

Swiftning 3-lb. Tin 69c

Catsup 12-oz. Bottles 2 for 29c

PEARS Del Rogue 2 1/2 Tins Fancy Halves 33c

FLOUR Fishers "White Spear" Pastry 5-lb. BAG 45c

CHEESE 2-year-old Wisconsin lb. 69c

Crackers Sunshine Crispies 2-lb. pkg. 37c

DURKEE'S Sandwich Spread Pt. 35c

BLUEBELL POTATO CHIPS Reg. 25c Size 23c

SAVE 10c with COUPON FROM PAGE 19 OF THIS NEWSPAPER 15c 1 lb.

Schillings COFFEE lb. 85c

Serving hot Schillings Coffee and Albers Flapjacks with syrup all day Saturday

Carnation MILK Tall tins 2 cans 29c

Alber's Flapjack Flour 1ge. pkg. 37c

Cereal Tray POST "TENS" 29c

Puss 'n Boots—No. 1 Tins Dog & Cat Food 2 for 27c

"Party Time" Alaska Pink SALMON No. 1 Tin 45c

"King Oscar" Norwegian SARDINES 1/4's 29c

Del Rogue Tomato JUICE 46-oz. tin 25c

Bagley Blue Label, Choice TOMATOES 2 1/2 Tin 19c

Pictsweet, Whole Kernel CORN 12-oz. can 2 for 29c

Party Time, Tree Ripened APRICOTS For Pies No. 2 28c

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

Hams Tenderized Oregon Chief 10-14 lb. Average 55c lb.

PORK ROASTS Shoulder or Lean End 49c lb.

SLICED BACON Marrell's Meat Sealed pkg. 45c lb.

PORK STEAKS Lean, Tender Center Cut 55c lb.

FRYING RABBITS Fresh Killed 69c lb.

PURE LARD 2 lbs. 39c lb.

PIGGLY WIGGLY