



NATIONAL PEANUT WEEK was observed at the Buy-Low Food Center with an eight-foot display, topped by Jumbo with a big cardboard peanut in his trunk, atop 25 cases of Swift's peanut butter (1200 cans, packaged in plastic topped refrigerator jars). Shown finishing up the display at Harold Clark's Buy-Low market are from left, Paul L. Stewart, Klamath Falls manager of Swift & Co., and C. H. "Buck" Kintgen, head of the meat department of the market.

Wonder Marshmallows

Cora Leavitt, Bonanza correspondent for the Herald and News, attended a meeting of the Bonanza Community Club recently and brought us this recipe which she says makes a wonderful sweet for "fatties," as it has low calorie count.

MARSHMALLOWS

In the top of a double boiler soften one envelope of gelatin in 1-3 cup cold water. Stir until gelatin

is dissolved. Add $\frac{1}{2}$ cup sugar and stir until dissolved. Pour 2-3 cup white corn syrup into a large beater bowl. Add 1 teaspoon vanilla and gelatin and sugar mixture. Beat at highest speed until soft and creamy, about 15 minutes. While mixture is beating, butter a 7 x 10-inch pan and cover with coconut, nuts or crushed cornflakes. Pour in the marshmallow mixture. Cool (not in the refrigerator). Loosen

edges with knife and invert on cookie sheet. Cut and roll in coconut. It is better, Mrs. Leavitt says, to toast the coconut first.

COTTON CARPETING

A rich textured, deep-pile cotton carpeting can actually lend an exciting third dimension to an otherwise drab room. The soft irregularities of the surface cast a random pattern of light and shadows which flatters other furnishings and tends to unify the room.

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"CALFSKINNERS"

Cotton canvas traditionally used for awnings has entered the world of fashion this year. Oregon's own White Stag uses striped canvas awning cloth for tapered "calfskinners."

upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS, Editor

Herald and News

NATIONAL PEANUT WEEK

March 7 to 13 is National Peanut Week.

This special week coincides with Girl Scout Week, Camp Fire Girls Week, 4-H Club Week and Boys Club Week.

Logical enough probably — boys and girls and peanuts go together. Sponsoring group for National Peanut Week is the National Peanut Council.

The council reports that there are about 65,000 peanut farmers, mostly from Southern states. Their 1953 crop returned about \$175 million to them.

About 600,000 tons of peanuts

were raised. Some 85 per cent of the crop is used as human food, the balance being crushed into oil (about 75 per cent of which is for human consumption). Meal remaining from oil crushing is used for livestock food. Peanut vines constitute rich vitamin hay.

Forty-five per cent of the edible crop is used for peanut butter; 22 per cent in candy; 28 per cent for salted peanuts and five per cent for roasted peanuts.

Comparative calorie analysis shows that the energy value of one pound of peanuts is equal to four pounds of beefsteak, 21 pounds of cheese, 10 quarts of milk, or 33 eggs.

Here is the recipe repeated, in its entirety (we hope):

Make burnt sugar syrup by slowly melting 2 cups granulated sugar and slowly stirring in 1 cup boiling water and stirring smooth.

For the cake, sift together $2\frac{1}{4}$ cups cake flour, 3 teaspoons double action baking powder, 1 teaspoon salt and 1 cup sugar. Blend thoroughly 1 cup milk and 1-3 cup burnt sugar syrup, $\frac{1}{4}$ teaspoon almond flavoring and $\frac{1}{2}$ teaspoon vanilla. Add 2-3 liquid mixture to the dry ingredients; add $\frac{1}{2}$ cup shortening, beat two minutes by hand or with electric mixer at high speed until batter is glossy. Add remaining liquid; put in two unbeaten eggs; beat two minutes more. Pour into two greased 8-inch cake pans. Bake in moderate oven (350 degrees) for 30 minutes.

BURNT SUGAR FROSTING
Cream together 6 tablespoons soft butter or margarine. Add 1 egg yolk, beaten. Beat in, alternately, 5 tablespoons burnt sugar syrup, 4 cups sifted confectioner's sugar. Add 1 teaspoon vanilla and two tablespoons evaporated milk. Beat until smooth and creamy enough to spread. Decorate cake with slivered toasted almonds.

BURNT ALMOND SPONGE
This is a corrected recipe, also. Cut into slivers and toast $\frac{1}{2}$ cup almonds. Soak one envelope gelatin in $\frac{1}{4}$ cup water. Scald $\frac{1}{4}$ cup

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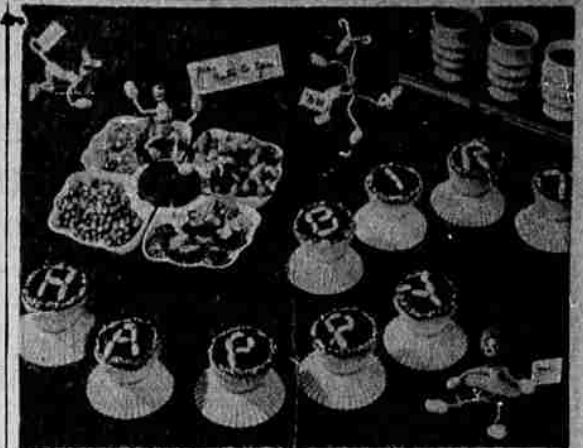
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A PEANUT PARTY FOR YOUNGSTERS or grownups features a centerpiece with a peanut whirligig on a snack tray which is filled with peanuts and peanut confections. Pipe cleaners combined with peanuts make placecard holders in the form of horses, dogs and little girls. If the occasion is a birthday anniversary, "Happy Birthday" can be spelled out on cupcakes with peanut halves.

STUFFED TOMATOES
Using chilled tomatoes, one to a person, slice off tops of the number desired and scoop out centers. Half fill with mayonnaise and stuff with 8 or 10 whole Norway sardines. Top with sprig of fresh parsley and serve on bed of lettuce leaves with thin sliced cucumbers. For added zest, chill before serving.

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