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SWIM SUITS fit a little better with a little something underneath in the way of a foundation.



CINCH CAKE with Cinch White Cake Mix is easy, quick and economical. The mix contains all the finest quality ingredients necessary, including morning-fresh eggs and top-grade milk.

Strawberry Cake That's a Cinch

With spring comes strawberry season. At this moment here we are between seasons for strawberries, but they will soon be back in all their luscious beauty.

BEEF ON THE MENU

HAMBURGERS DELUXE
1 pound ground beef
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 pound bleu cheese
1 tablespoon Worcestershire sauce
2 tablespoons mayonnaise
1/2 teaspoon dry mustard

Combine ground beef, salt and pepper and shape into eight thin patties. Combine remaining ingredients for stuffing.

SPANISH RICE WITH BEEF
1 pound ground round
1 tablespoon lard or drippings
1 cup diced onion
3/4 cup diced green pepper
1 4-oz. can mushrooms (optional)
1 cup diced celery
3/4 cup uncooked rice
2 1/2 cups tomatoes
1 tablespoon salt
1/4 teaspoon pepper

ing pan. Add remaining ingredients. Simmer until rice is tender, about 30 minutes.

CUBED STEAKS
4 cubed steaks
Flour, as desired
Lard or drippings for frying
Salt and Pepper

Dredge steaks with flour. Brown on both sides in hot lard or drippings. Season and fry at moderate temperature until done, turning occasionally.

SWISS STEAK ON NOODLES
4 pounds chuck steak cut 1 1/2 inches thick
2 teaspoons salt
1/2 teaspoon pepper
1/2 cup flour
3 tablespoons lard or drippings
2 medium onions, sliced
1 green pepper sliced
1 No. 2 can tomatoes
4 cups cooked noodles

Season flour with salt and pepper. Pound flour well into steak. Brown in lard or drippings. Add onions, green pepper and tomatoes. Cover and simmer two hours or until tender. Serve Swiss steak on bed of noodles. Thicken cooking liquid and serve as gravy.

BEEF POTATO PATTIES
1 pound ground beef
1 cup grated raw potato
2 tablespoons grated onion
1 teaspoon salt
1/2 teaspoon pepper
Combine all ingredients and mix well. Shape into six patties. Place on broiler rack in broiler so top of patties is about three inches from heat. Broil on one side until browned, turn and broil on other side. Allow about 10 minutes on each side.

PICTURE FRAMING
Underwood's
700 Main St. Phone 7000

Ranch House Stew

1/4 cup flour
1 1/2 lbs. beef stew meat (cut in 1 1/2-in. cubes)
1/4 cup butter or margarine
1/2 cup water
2 teaspoons salt
1/4 teaspoon pepper
1 cup onions, coarsely chopped
3/4 cup uncooked rice
2 cups sliced carrots
1 No. 2 can tomatoes
1 1/2 cups water

Roll the beef in the flour. Use all the flour. If any is left, sprinkle it over the meat in the skillet. Melt the butter or margarine in a skillet.

or large saucepan. Add the beef and brown well on all sides. Add the 1/2 cup water, salt and pepper. Bring to a boil. Turn the heat down. Cover and simmer about 2 to 2 1/2 hours or until the meat is tender.

Used Records
SOUTHERN OREGON MUSIC COMPANY
1330 Klamath Ave

Add additional water, if desired, to make a thinner stew. This recipe makes 8 generous servings.

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