

Tapioca Pudding

There is a nostalgic charm to tapioca pudding — reminiscent of hearty country meals with pitchers of milk and cream on the table to pour generously over each serving.

This Mocha Tapioca Parfait is made in the modern manner with the convenience type of tapioca pudding mix, shortening the time of preparation considerably.

Tapioca pudding mix comes also in vanilla and orange coconut flavors.

MOCHA TAPIOCA PARFAIT
1 package chocolate tapioca pudding mix
2 teaspoons instant coffee
1 tablespoon sugar
2 cups milk
1 teaspoon butter
Cream
Combine pudding mix, instant coffee, and sugar in saucepan. Add milk and mix well. Cook and stir over medium heat until mixture comes to a full boil and is slightly thickened. (Mixture will continue to thicken as it cools.) Remove from heat and add butter. Let stand 15 to 20 minutes; stir once or twice just to mix. Spoon into sherbet glasses. Chill. Serve with cream. If desired. Makes 4 servings.

BANANA TAPIOCA PUDDING
1 package vanilla or orange coconut tapioca pudding mix
2 cups milk
1 or 2 bananas
Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil and is slightly thickened. (Mixture will continue to thicken as it cools.) Remove from heat. Let stand 15 to 20 minutes; stir once or twice just to mix. Chill. Before serving, dice bananas and fold into pudding. Spoon into sherbet glasses or serving bowl. Serve plain or with whipped cream. Makes 3 servings.

BAKED POTATO
Bakers are just coming into our market now. Remember that much of the minerals and vitamins are in the skin, so wash each potato carefully, prick the skin at the top of the baker and pop into a 400-450 degree oven and bake until done. It takes at least an hour for a medium size baker at this altitude.

Serve with your favorite topping. Most persons prefer butter, but the dieter can have baked potatoes topped with low-fat cottage cheese. Add a sprinkling of crumbled crisp bacon and chopped chives to dress it up. Sour cream is available locally and considered a delicacy on baked potatoes by many—but encourage your family to eat the skin of the potato, too.

There are few food items finer than the skins of baked Klamath potatoes.

FALL IS HERE
Time to take the screen doors off and store them for the winter. You'll be glad next spring if you take the time now to do any minor repairs, driving in loose nails, etc. Brush the screens well before storing them, or better yet, wash them first.



MOCHA TAPIOCA PARFAIT illustrates a dessert that can be prepared without undue kitchen fuss. Served with cream it offers another means of getting those all-important dairy foods into the growing children in the family. Photo and recipe is courtesy of Jell-O Tapioca Pudding.



HOLSUM ties in with Cheese Festival Time which has been set this year to run from October 1 through October 31. There just isn't anything much better than a Holsum sandwich made with fresh bread, butter and general slices of Swiss, American or any one of the many varieties of cheese available at the favorite grocery store. Besides tasting good, it is a mighty nutritious combination.

EYES HAVE IT

When "dressing up" the eyes, remember that a little "magic" goes a long way. Tussy Cosmetics cautions. Use a good mascara that will not break the lashes but will impart a lustrous long-lashed look. Be sure your lashes are free from powder and cream, then, with a brush lightly moistened with warm water, apply the mascara to the underneath part of the upper lashes, curling them upward and outward to give a longer, heavier appearance.

If your eyes are set wide apart, apply more freely in inner corners; if close together, concentrate on the outer corners. A heavenly midnight blue is flattering to most ages and coloring. It imparts a soft mysterious depth to the eyes, avoiding that harsh look.

If you wish to experiment with

eye shadow, then do so. Go to your favorite cosmetic counter and try any of the new Tussy eye shadow shades — Iris Blue, Sea Penn, Fawn Brown and Midnight Blue. Now brush and groom your brows, and see how much more finished your appearance is.

DULL, DRY, BRITTLE HAIR

If so, then there is nothing so effective and quick as a Shontex Formula Treatment. Shontex rubbed into the scalp before shampoo, goes right to work, softening and loosening deep down dandruff and dirt that shampoo cannot reach. Shontex applied after shampoo supplements the natural hair oil removed in shampoo and relieves dryness.

Shontex FORMULA



ENJOY Dennison's CHILI CON CARNE



Chock full of tender pieces of pure beef...like real home-style chili

Dennison's simmers the plump red beans to just the right tenderness—uses only lean, tender beef—free of all fat and gristle. And blends the beef and red beans in a rich full-bodied sauce with just the tanginess to please the whole family. Costs mere pennies per serving for this tasty one-dish meal. Buy Dennison's today and treat your whole family to this better home-style chili.

Try the BIG NEW 2 1/2 LB. SIZE...priced to give you an EXTRA SERVING FREE. Also at your grocer's in the regular 1 1/2 oz. size can.



The Best Meats in Town!

- USDA "Good" and "Choice" POT ROASTS 45c lb.
- Roasting Hens Colored, Fresh Dressed lb. 37c
- Sliced Bacon Lean lb. 49c
- Ground Beef 100% Pure, Lean 3 lbs. \$1
- Sausage Morrill's, Pure Pork 1-lb. rolls 35c
- Fresh Oysters Medium size Pint 69c
- Fresh Salmon Steak lb. 69c
- Sliced Halibut lb. 55c

CARL'S SUPERIOR MARKET

GRIGGS fresh Fruits & Vegetables

- Delicious Apples lb. 17c
- Tokay Sweet, Juicy Grapes lb. 5c
- Oranges 5-lb. bags 59c
- Cello Washed, Green Spinach bag 23c
- Dry Onions New crop, mild 2 lbs. 15c
- Medium size Cauliflower each 29c

Heap BIG BARGAINS, You Come TOTEM HOME!

Come in and take advantage of these 'Totem' home values... and don't forget to sign up for the freezer and 12-lb. Turkey to be given away November 5th.

EGGS Large A 69c doz. GRIGGS Canned Foods

- SPAM 12-oz. tin 35c
- PEAS Del Monte No. 303 19c
- Puss 'N Boots CAT FOOD 8-oz. 4 for 33c
- Whole Kernel NIBLETS 12-oz. 2 for 33c
- Underwood DEVILED HAM 5 1/2 oz. 31c
- Nalley's CHILI 15-oz. tin 29c
- Royal Club RASPBERRIES 303 29c
- Gold Hill PEACHES No. 2 1/2 4 for \$1



Orange Juice Fresh Frozen 6-oz. 2 for 35c

Simple Simon Frozen Pies 59c

Minder's Frozen Chip Steaks 6, 79c

SHASTA WAY and MERRILL STORES

GRIGGS SUPERIOR FOODS SERVE CHEESE

- Borden Cheese Slices 29c
- Tillamook 2-lb. loaf 1.49
- Cheez Whiz 8-oz. 29c
- Velveeta Kraft 2-lb. 89c
- Butter Jewel Shortening 3 lbs. 79c



POTEETS MARKET
Owned & Operated By Bob & "Peanuts" Potcet

Fresh Swift's Premium FRYERS Tray Pak 55c lb

BEEF ROAST Good Lean 29c lb

PURE LARD 4-lb. Carton 69c

PORK CHOPS End Cuts 49c lb

DENNISON'S Spaghetti & Meat Balls 1 1/2-oz. can 2 for 49c

GERBER'S Baby Food
Strained 3 cans 25c
Chopped 2 cans 19c
Cereal 1 pk. 15c
Meats 1 can 19c

KLEENEX Facial Tissue 400 Count 29c

NALLEY'S Hamburger Relish 12-oz. jar 19c

CRESCENT Pepper 4-oz. can 29c

CAMPBELL'S Tomato Juice 46-oz. cans 4 for \$1

PET MILK 2 TALL TINS 25c

Argo Starch Corn or Glass 2 pkgs. 25c

Dog Food Beg Mor 2 cans 25c

DURKEE'S MARGARINE lb. 29c

HI-HO CRACKERS Sunshine 1-lb. pkg. 33c

JELLY BEANS Sunshine 7 1/2-oz. bag 17c

JURGENSEN'S GROCERIES • PRODUCE • FROZEN FOODS
1710 Oregon Ave. --- Phone 3860

PRODUCE

Tokay Grapes lb. 10c

Banana Squash lb. 7c

Yams or Sweet Potatoes 3 lbs. 25c

ROYAL CLUB FOOD STORE