



CHOCOLATE CHEESE PIE

If you are observing St. Patrick's Day with a buffet supper, put on all the Irish flavor you desire in table setting and decorations, but when it comes to good eating flavor, try this unusual party pie. It is a happy combination of four favorites — pastry, chocolate, cheese and whipped cream.

The pastry shell, fluted to show off its best company manners, is filled with the rich chocolate-cheese mixture, baked and then topped with whipped cream. Delicious in flavor, interesting in texture combination, it's a dessert that is party-pretty. And, from your standpoint as hostess it has the extra bonus of being party-wise because it can be made well ahead of time.

The recipe makes enough filling for two eight-inch pastry shells, so bake a pair of pies to co-star at your buffet. Chill the pies well. Just before serving pile whipped cream in the center of each and decorate with doodles of chocolate sauce as shown in the picture. Serve accompanied by extra sauce.

and hot coffee and get ready for compliments. Chances are the guests will forget about O'Hallahan and O'Brien and sing the praises of O'Chocolate and the lady who baked the festive pies.

CHOCOLATE CHEESE PIES

3 eggs
1 cup sugar
3 packages (3 ounces each) cream cheese
1 1/2 cups whipping cream
2 squares unsweetened chocolate, melted
1-3 cup sifted flour
Pinch of soda
1/2 teaspoon salt
1 teaspoon vanilla
2 unbaked 8-inch pie shells
1/2 cup whipping cream
Regal Chocolate Sauce

Beat eggs until thick and fluffy. Add sugar, a tablespoon at a time, beating after each addition until blended. Beat cheese and 1 1/2 cups whipping cream together until smooth and of the consistency of whipped cream. Add melted chocolate and stir until blended. Fold egg mixture into the cheese-chocolate mixture. Sift together flour, soda, and salt. Add to the cheese mixture. Add vanilla; blend. Pour into the

pie shells. Bake in slow oven (325 degrees) 45 minutes, or until cake tester will come out clean. Cool; then chill.

Just before serving beat 1/2 cup cream until it holds its shape. Pile on pies and drizzle with Regal Chocolate Sauce. Makes two pies.

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REGAL CHOCOLATE SAUCE
Combine in saucepan 2 squares unsweetened chocolate and 6 tablespoons water. Place over low heat and stir until blended. Add 1/2

cup sugar and dash of salt. Cook and stir until sugar is dissolved. 1/4 teaspoon vanilla; blend. Makes and mixture very slightly thick—about 1 cup sauce.

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CARNATION INSTANT WHEAT



S and W Fine Foods

Has Spring Sale

A reliable harbinger of Spring is the announcement that S&W Fine Foods, Inc., is getting ready for its annual Spring Sale promotion during March and early April.

Featuring S&W's complete line of canned fruits, the five-week campaign will be advertised nationally throughout the area. Watch for next week's big S&W ad in the Herald and News.

Dramatizing S&W's high quality standards, the advertising depicts the unique hand-peeled process used for S&W grapefruit sections. "Who else but S&W hand-peels each grapefruit for you?" the copy reads.

S&W canned fruits are Simply Wonderful.

DESSERT
Whip ripe bananas into vanilla ice cream, add chopped nuts or fruit, put into freezing tray and serve when firm as a dessert to go with brownies.

Got a Lot of Kids to Feed?



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CHIP STEAKS

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ST. PATRICK'S DAY falls on Saturday this year which means there will be even more celebrations than usual. Here is a party dessert, suggested by General Foods Corporation's Baker's Unsweetened Chocolate, that is rich in flavor, smooth in texture and pretty to look at. Serve the Chocolate Party Pie with your prettiest china.

Your Easter Bonnet Needs New Make-up

If your new hat has flowers piled a foot high—

It's an enormous posy-laden platter or if it's an enormous rose, unfolded petal by petal—

Then make-up to the lady who's wearing her Easter bouquet on top of her head.

You'll look, says Max Factor Jr., more feminine than women have looked since garden party days, since John Singer Sargent painted great flower-hatted belles.

Your make-up cues? Pale skin, delicate features, a bright mouth and arresting eyes says the Hollywood expert who gives you in capsule his make-up scheme:

1. Wear the fluid make-up foundation that's compatible with your skin tones and choose it in a glowing high fidelity color.

2. For eyes that must hold their own with almost overwhelming hats, wear more eye make-up. Use the automatic pencil—in one or two colors; more eye make-up, a touch of eyeshadow. Remember that green eye shadow is a natural with flowers, no matter what the coloring.

3. Wear a bright but clear lipstick shade. Key it to the flower colors atop your head; red poppies, pink roses, giant yellow mums or anemones that merge purple into mauve. If among a mass of mixed flowers there's a hot color (say red, ruby red or yellow) use your lipstick shade to pick it up, as, say, one as sizzling as Red Tape. If, on the other hand, flower colors are cool—violet or cornflower—wear a blue-

toned lipstick, say, a brilliant crushed rose shade.

After all make-up is on, including face powder, pat your face with a skin freshener—dampened sponge. This will make your skin look even more luminously lovely, give it sheen, even if gloomy shadows gather under your great big new hat.

STICKY PLATES
To remove a plate that has stuck to oilcloth, pour hot water around the plate before lifting it. Then it will come away without removing finish from the oilcloth.

"I always take Henry when I buy BREEZE"



(She just can't resist the fine Cannon Kitchen towel or face cloth in each box of this premium all-purpose detergent.)



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Fruits & Vegetables

Bananas	Golden Ripe	lb.	15c
Grapefruit	Jumbo Size	3 for	25c
Oranges	Jumbo Size	lb.	9 1/2c
Artichokes		each	15c
Bunch Carrots		2 for	23c
Celery	Crisp, Green	lb.	10c

The Best Meats in Town!

Round Steaks	USDA "Choice"	69c lb.
STEAKS	USDA "Choice"	75c lb.
Short Ribs		10c lb.
Bacon Ends & Pieces		15c lb.
Pure Lard		2 lbs. 25c
Ground Beef		3 lbs. 89c
Slab Bacon	Hormel's	39c lb.
Baby Beef Liver	Fresh, Sliced	39c lb.
FRYER	Pan Ready	lb. 55c

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White Star Chunk TUNA 1/2 Tin 27c	Dutch Maid MARGARINE 1-lb. Cartons 2 for 49c	Allan's Horse Meat for Pets 16-oz. Tins 15c	Sunshine Cup Custard Cookies 33c
Bonnie Dog Food 12 Pak Surprise Ctn. \$1.29	Bumble Bee - Pink SALMON No. 1 49c	KING SIZE TIDE \$1.29	Personal Size IVORY 4 bars 23c
Toilet Tissue ZEE 4 rolls 29c	Swift's PARD 3 for 35c	Campbell's Tomato Soup 10c	
Rose Bowl Hot Sauce 5c each	20 MINUTE SKILLET SUPPERS created with BEST FOODS WHOLE-EGG MAYONNAISE SERVES 4 FOR 60c 59c qt.	Jello 4 for 35c	Kotex 48's \$1.49



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Tender, Juicy Rib Steaks lb. 39c	Large Stalks Celery each 15c
EGGS	"AA" Large, Fresh Ranch doz. 55c
APPLES	Newtown—Best For Cooking 40 lb. Box \$1.25
COFFEE	MJB, Folger's lb. 95c
BEANS	Black Eyed Peas, Spaghetti, 10 1/2-oz. cans 10 for 99c
BERRIES	Blackberries, Loganberries, Boysenberries in heavy syrup, 8 1/2-oz. cans 10 for 99c
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