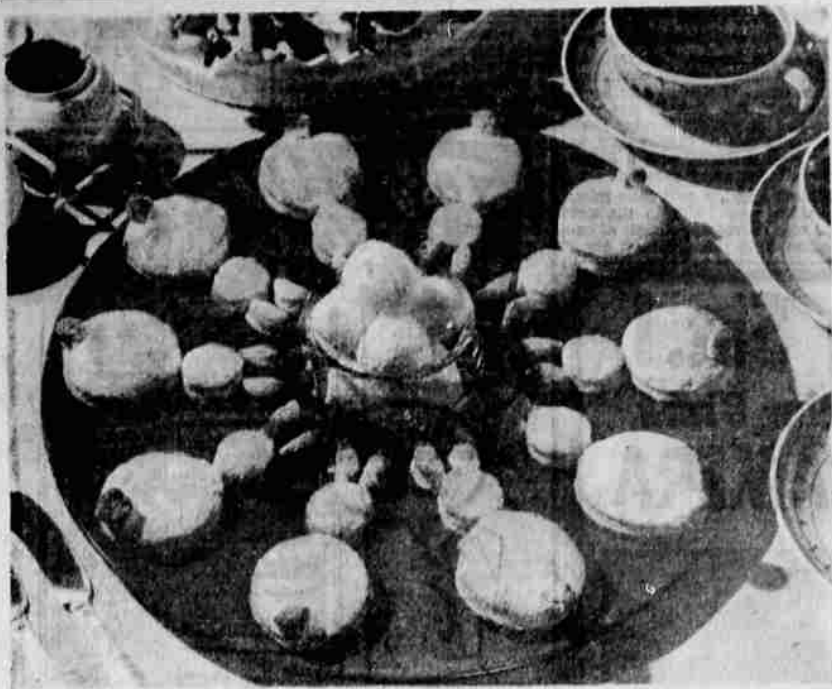




EASTER BUNNY orange biscuits will be a special treat on Easter morning. They are made from biscuit dough, cut in circles and lightly glazed with a sugar-orange mixture. Photo and recipe courtesy of Swans Down Cake Flour.

EASTER BISCUITS

Little "bunny biscuits" will delight the family at Easter breakfast. They are delicious and so easy to make.

No doubt you have cake flour on the pantry shelf to use for wonderfully light and tender cakes. Use it for your bunny biscuits, too, because cake flour makes extra light and tender biscuit dough.

The bunnies are formed from biscuit dough circles of three sizes—2-inch, 1-inch and $\frac{1}{2}$ -inch. For cutting these use biscuit or cookie cutters or patterns cut from cardboard. Serve them hot with plenty of butter and jam or marmalade.

EASTER BUNNY ORANGE BISCUITS

2 cups sifted cake flour
2 teaspoons double-acting baking powder
 $\frac{1}{4}$ teaspoon salt
3 tablespoons shortening

2 teaspoons grated orange rind
1 tablespoon sugar
 $1\frac{1}{2}$ teaspoon orange juice (about)

Sift flour once, measure, add baking powder and salt, and stir orange rind and blend. Add milk and stir with fork until soft dough is formed (about 30 strokes). Turn out on lightly floured board and knead 30 turns. Pat or roll lightly $\frac{1}{4}$ inch thick.

Cut the following circles for each bunny: one 2-inch circle for body; one 1-inch for head; and two $\frac{1}{2}$ -inch for ears. Arrange on ungreased baking sheet to form bunnies, placing each 1-inch circle about the 2-inch body circle, moistening edges of circles with milk where they meet. Pinch edges of each $\frac{1}{2}$ -inch circle to make ears, and mount on head. With leftover dough, form small balls and place

at lower edge of each body circle to resemble tail of bunny.

Prepare a thin glaze by combining sugar and orange juice. Brush lightly over the bunnies. Bake in hot oven (450°) 8 to 10 minutes, or until done. Serve hot with butter and orange marmalade, if desired. Makes 11 or 12 bunnies.

NEW PACKAGE

A convertible container for a very popular pure vegetable shortening will soon be catching the homemaker's eye as a pretty gadget to brighten her kitchen. It comes with a plastic lid and may be found at your grocer's for a limited time. It will be in its fancy dress on the regular shelf where the same shortening in more modest attire is regularly found. This new Crisco container will serve as a canister for flour, sugar, cookies or whatever after the shortening has been used from it.



NO MYTH is Olympus Salad. It's a combination of chicken, cheese and tomato with garden greenery and vegetables. When served with a distinctive dressing made from salad dressing mix, even the Greeks would approve of its name. Photo and recipe courtesy General Foods' Good Seasons Salad Dressing Mix.

OLYMPUS SALAD

Fit for the gods and a hit with salad-loving mortals too, is this Olympus Salad, seasoned to perfection with an idyllic dressing. So distinctive is the flavor, your taste buds will say something wonderful has happened to chicken, cheese, peas and asparagus combined in this salad and placed on a tomato rosette. The secret lies in an envelope of salad dressing mix containing a blend of herbs and spices expertly proportioned so that you need never fear too much or too little in the way of herbs and spices in your dressing. Just add vinegar, water, and oil to the salad dressing mix, shake well, and the dressing is ready.

At this time of year when your supply of interesting recipes has become old-hat, try Olympus Salad and vary the monotony of luncheon planning. Serve as a luncheon entrée when the weatherman forecasts balmy skies, or make it a mealtime accompaniment on colder days. Either way, the unique flavor provided by the dressing makes it a heavenly choice.

OLYMPUS SALAD

1 package Old Fashion French Salad Dressing Mix
Vinegar, water, oil
1 medium tomato, peeled
Salt and pepper
 $\frac{1}{2}$ cup shredded lettuce or 1 lettuce cup
 $\frac{1}{2}$ cup cottage cheese
1 tablespoon cooked peas
1 tablespoon (or more) fine strips white chicken meat
2 strips pimiento
4 cooked asparagus tips (optional)
3 tablespoons mixed dressing

Combine salad dressing mix, vinegar, water and oil as directed on the package or bottle.

Shape tomato into a rosette by making 4 cuts out from the center, taking care not to cut all the way through. Tomato will open like a flower. Arrange shredded lettuce on chilled salad plate and place the tomato on top. Sprinkle with salt and pepper. Shape cottage cheese into a ball and place in center of tomato. Sprinkle with peas and chicken. Crisscross with pimiento strips. If desired, stand an asparagus tip between each section of tomato. Serve with 3 tablespoons of the mixed dressing. Makes 1 serving luncheon or entree salad.

Dutch Maid Margarine Appears Here

Dutch Maid margarine, the Northwest's newest food product, makes its appearance in most Klamath Falls food stores.

This new oleomargarine, in its package, represents Dutch Maid Food Products, Inc., of Salem, Oregon, the only plant of its kind in the Northwest.

New Dutch Maid claims uniqueness through its manufacturing technique, which combines two "firsts" in Northwest margarine production. The margarine is one of the few anywhere produced exclusively with a fresh milk base.

In addition, brand new Dutch Maid employs a unique and exclusive—culture process, the result of 28 years experience and research by Jan Blankevoort, noted Dutch churning master who now supervises the processing operations.

The fresh milk is treated with the special Blankevoort culture, then allowed to stand at the proper temperature for a designated time. It's then combined in huge stainless steel mixers with hydrogenated oils and other ingredients. The result is margarine with unusually fresh, natural flavor.

The new Salem plant has 40 hourly capacity of 2000 pounds, and an estimated ton of Grade A Oregon milk is used in processing per day. All the latest and most modern equipment used in making Dutch Maid was purchased to order in the Northwest.

Blankevoort, who supervises the processing, gained his experience through 28 years of butter and margarine manufacture in Europe and Scandinavia.

LONGER LIFE LINENS

Take a tip from laundry experts. In general, they say, a safer practice than regular bleaching is to brush heavily soiled garments and linens with thick soap or detergent before laundering in hot suds.



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5-oz. Tins

Reynold's
ALUMINUM FOIL **29¢**
25-ft. rolls

Oregon Food Stores