



SWEETS TO THE SWEET — or add another to the special days of the year. October 20 has been named Sweetest Day (and we missed telling you about it in advance). October, however, in addition to being the first national Potato Chip Month is also the month designated as the National Desert Festival time. For your fall and winter cakes, here are some Baker's Coconut recipes for interesting and delicious filling and topping.

Use Coconut For A Sweet

The following recipes from the test kitchens of General Foods Corporation's Baker Angel Flake Coconut test kitchen are easy recipes for dressing up a plain cake or pudding as the cooler weather calls for more desserts.

BRANDIED COCONUT FILLING
 1/2 cup butter or margarine
 1/2 cup sugar
 4 egg yolks
 One-third cup brandy.
 One-third cup chopped nuts
 1/2 cup raisins
 1/2 cup tender-thin flaked coconut
 Cream butter; gradually add sugar and egg yolks and cream together thoroughly. Add brandy and blend. Cook over hot water, stirring frequently, until mixture thickens (about 4 or 5 minutes). Cool slightly; then add remaining ingredients. Mix well. Spread between cake layers. Makes 1 1/2 cups filling, or enough to spread between two 9-inch layers.

COCONUT CRANBERRY FILLING
 1 can (1 pound) jellied cranberry sauce
 1 can (3 1/2 ounces) tender-thin flaked coconut
 Mash the cranberry sauce with a fork and spread over top of a cooled 13x9 inch white or yellow cake. Then sprinkle with the coconut. Toast under broiler for about 1 minute, until coconut is delicately browned.

COCONUT JAM TOPPING
 2 tablespoons tender-thin flaked coconut
 1 cup (8 ounce jar) jam
 Stir coconut into the jam. Use as a spread for breads, or as a topping for cake or pudding. Makes about 1 cup.

WARM GINGERBREAD
 Make gingerbread using package directions. While warm cut into serving size pieces. Split each piece. Fill with a fluffy mixture of softened cream cheese mixed with a little cream. Replace top. Add spoonful of cheese mixture and serve with a lemon sauce, if desired.

FILBERTS

Here are some suggestions to add to your next buffet using Oregon filberts in any one of a number of ways:

SMOKY FILBERT BALLS
 1/2 cup chopped filberts
 1 3-ounce jar smoky cheese spread
 Chill cheese spread and roll teaspoonfuls in small balls. Roll balls in toasted and chopped filberts. Stick pick in each ball and arrange picks on large grapefruit.

CURRY FILBERT CHEESE BALLS
 1/2 cup filberts, chopped
 1 3-ounce package cream cheese
 1 tablespoon mayonnaise or salad dressing
 1/4 teaspoon curry powder
 Mix cream cheese with mayonnaise and curry powder. Add filberts and roll into small balls.

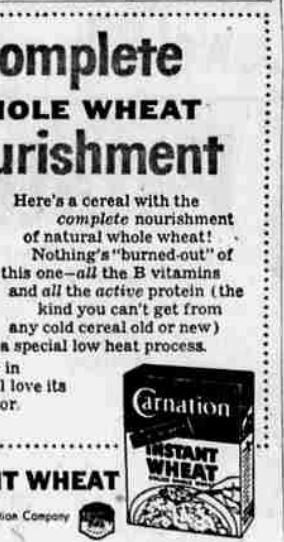
FILBERT RIBBON WEDGES
 1/2 cup toasted filberts, chopped
 6 thin bologna or thuringer slices, about 2 or 3 inches in diameter
 1 3-ounce package cream cheese
 2 to 3 teaspoons horseradish
 Mix cream cheese with horseradish to taste. Chop filberts finely and add to cheese mixture. Spread bologna slices with cream cheese mixture, using three slices of meat with two layers of cheese-nut mixture in each stack. Chill for several hours, then cut into 6 pie-shaped wedges and stack on picks. Makes 12 small wedges.

FILBERT CHEESE PUFFS
 Filling:
 1/2 cup toasted filberts, chopped
 2 3-ounce packages cream cheese
 2 teaspoons pimiento
 Notch the edges of thin rounds of raw carrot and cut a tiny round out of each center. Pull a small sprig of parsley through each round for a garnish for your appetizer tray. The colors are interesting for any harvest time event.

BEGUILING GARNISH
 Notch the edges of thin rounds of raw carrot and cut a tiny round out of each center. Pull a small sprig of parsley through each round for a garnish for your appetizer tray. The colors are interesting for any harvest time event.

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1/4 cup pickle relish
 Tiny Puffs
 1/2 cup butter or margarine
 1/2 cup water
 1/2 teaspoon salt
 1/2 cup all-purpose flour
 2 eggs
 Put butter, water and salt in a 1-quart saucepan and place over heat. When mixture boils, add flour all at once and stir over heat until mixture gathers into a ball and cleans the sides of the pan. Remove from heat and add unbeaten eggs, one at a time, beating thoroughly after each addition. Beat until batter is thick and smooth. Drop from tip of teaspoon in tiny mounds on greased cookie sheet, well separated. Bake at 400 degrees, 20 to 30 minutes or until dry and golden brown. Cool. Cut slit in each puff and fill with Filbert Cheese Filling. Makes 2 dozen.



FILBERTS ARE WINNERS any time for a Western style party or after-the-game get-together. The photo shows Oregon filberts used in sandwiches, cookies, salted nuts and various appetizers. The recipes were developed at Pacific Kitchen in Seattle.



Well-aged Tillamook CHEESE
 2 lb. loaf 98¢
Fishers-American CHEESE
 2 lb. loaf 59¢

Fresh Roasted PEANUTS
 1 lb. Cello Bag 35¢
Empire—Fresh Apple Cider
 Half Gallon 43¢

Finest Quality MEATS
 Buy Low Budget
Beef Roasts Any Cut 29¢ lb.
Pure Lean Ground Beef 3-lb. 89¢
Morrells Frontier Sliced Bacon 2-lb. Pkg. 79¢
Lean Veal Steaks Shoulder Cut 45¢ lb.
Morrells Pride Hams 5-lb. Oval Tins Each 4²⁹

Guaranteed-to-pop-CENTENNIAL POPCORN
 2 lb. Cello Bag 29¢
Delicia - Assorted - Flavors ICE-CREAM
 Half Gallon Carton 69¢



BREAD SUPREME
 Large Loaf 28¢
ZEE—For Trick or Treaters WAXED SANDWICH BAGS 30 in a Package 10¢

Medo-Bel Milk Half Gal. 49¢
MARGARINE 2 Pounds Banner 39¢
BLEACH Softwhite Gallon 49¢

CINCH—No Eggs to Add Cake Mix 2 6-oz. Pkgs. 39¢
Spice White Yellow Choc. 2 Pkgs. 45¢

CIGARETTES
 California Blue Rose
RICE 2 lb. Cello Bag 25¢
102 BEER - 6 12-oz. Tin CARTON 89¢
Standby—Strained or Whole Cranberries 2 Tall Tins 25¢

Nestles—Chocolate Morsels 2 6-oz. Pkgs. 39¢
Royal—7 Favorite Flavors GELATIN Pkg. 5¢
GIANT SIZE SAVE 24c This Week 59¢



Instant NONFAT DRY MILK Makes 4 Qts. 29¢
Sperry's—With free copper measuring spoon BUTTERMILK PANCAKE MIX 28-oz. Pkg. 25¢

Del Monte PRUNES 2-lb. Pkg. 39¢
Diamond A—Fancy Cut Gr. Beans No. 303 Tins 15¢

Garden-Fresh VEGETABLES
 Fancy-Green Peppers 5¢ lb.
Red Delicious Apples Box 1³⁹
 20 lbs. or over
Crisp-Bulk CARROTS 3 lbs. 10¢
Hubbard—Banana SQUASH 5¢ lb.
 For Baking Piece or Whole
U.S. No. 2 Klamath Potatoes 25 lb. Bag 55¢

Kal Kan CAT-TUNA No. 1/2 Flat Tins 25¢
Hunts or Meco Hot Sauce 3 Tins 23¢
Campbell's Tomato SOUP 10¢ Tin

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