

FILLED COOKIES

MODERN VERSION of filled cookies has streamlined methods of preparation making them an easy drop cookie. Cooked prunes and chopped walnuts give them their wonderful flavor. Photo and recipe are courtesy of California Dried Fruit Research Institute.

When the trick and treat crowd dons sheets and masks and comes masquerading clutching paper bags, you'd better watch out or "the goblins'll getcha" if you don't have treats handy!

Youngsters love filled cookies, and these Halloween Filled Cookies will make a fitting tribute to the night that spooks walk. They are a new-fashioned filled cookie, made without rolling or cutting the dough. All you do is spread spoonfuls of the filling and more dough, sandwich-fashion, on a cookie sheet. And, as they bake, they become filled cookies! Tender, juicy prunes and walnuts give them their rich, sweet flavor.

HALLOWEEN FILLED COOKIES

PRUNE FILLING:
1 1/2 cups cooked prunes
1/4 cup water or prune juice
1 tablespoon lemon juice
1 tablespoon butter or m. r. g. margarine
1/4 cup chopped walnuts

COOKIE DOUGH:
1 cup shortening
2 cups brown sugar (packed)
2 eggs
2 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon vanilla

Prune Filling: Cut prunes from pits into medium-sized pieces. Add sugar and liquid, and cook together, about 20 minutes. Stir in butter and walnuts. Cool before using.

Cookie Dough: Cream shortening and brown sugar together thoroughly. Add eggs, one at a time, beating well after each addition. Sift flour with salt and soda, and blend into creamed mixture. Stir in vanilla. Drop by teaspoonfuls onto greased baking sheet and spread each a little. Place a little filling in center of each cookie and cover with a little more cookie dough. Bake in moderate oven (350 degrees) about 13 to 15 minutes. Makes about 4 dozen large cookies.

7¢ OFF

each of these special packages

Joy Large Size 65¢

Spic and Span Giant Size 79¢

Oxydol Giant Size 75¢

Wife-Saver Sale Reg. Bars 4/31¢

Wife-Saver Sale Lge. Bars 4/55¢

TOMATO SALADS are in order this season of the year when tomatoes are their lovely best. Team them with onion and cucumber slices, carrots and radishes. Use a variety of greens, and, if you like, slivers of meat, poultry or fish. Concoct your own salad, then dress it with a smooth blend of tomato soup, golden light corn oil, flavored vinegar and a variety of seasonings.

TOMATO SOUP SALAD DRESSING

A few local gardens yield a ripe tomato or two before the end of September. But whether you grow your own, or buy them at any of our time markets, this is show-off season for tomatoes. They're big, juicy, bright red and delicious.

Of all the hundreds of ways to serve tomatoes, most people still like to slice them and serve them. Some add a sprinkling of sugar, many just salt and pepper. For others, a little cottage cheese or french dressing is preferred. For the tomato salad blended with other good salad foods, here's an unusual and tasty dressing made with tomato soup, corn oil and vinegar and seasonings.

TOMATO SALAD DRESSING
1 1/2 cups tomato soup
1/2 cup Mazola Corn Oil
1/4 cup cider vinegar or half cider, half tarragon vinegar
1 teaspoon Worcestershire sauce
2 tablespoons sugar
1 teaspoon dry mustard
1 teaspoon paprika
1 - 2 cloves garlic, peeled
Measure tomato soup, Corn Oil and vinegar into a bottle or jar. Shake to blend; add seasonings. Cover tightly and shake well. Chill several hours to blend flavors. Remove garlic. Shake thoroughly before serving. Makes about 2 cups.

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RED FOR WINTER

Every costume red, from a fiery-eyed ruby to a blushing rose, has power to reflect some of its lovely color on your face, says Max Factor Jr., apogee of the new basic color that is coming black from your wardrobe.

If this color reflection is to flatter, says the Hollywood expert, your skin must be in perfect condition to receive it. That means, he explains, an impeccable make-up in the clearest, lightest shade you can wear and still have your skin look natural. No skin flares, no make-up smears around eyes and lips are allowed, he says.

Although living up to the petty tyranny of a red dress or suit is not too easy, Factor claims, the little black dress was still more difficult to please.

To satisfy a red costume's demands, wear a clear, clear lipstick. This is a lipstick shade as much at home with the country freshness of apple as it is with that city siren, know as garnet.

As a rule, eyes need stronger accent with a red dress than with a black. Factor thinks. He likes to see lashes as black and smoky (cream mascara does the trick) as the princess's of the Broadway. Because green is red's complementary color, it gets the eye ever, and blue and white to eye-catching.

TAKE A MILK BREAK

Make Sure It's Klamath Basin Grade "A" distributed by Meda-Land and Crater Lake

Wife-Saver Sale!

Check these "Lucky 7" Prices! They're Lucky for Your Budget!

2 - Locations to Serve You!
So. 6th and Shasta Way
9th and Pine

7¢ OFF

each of these special packages

Joy Large Size 65¢

Spic and Span Giant Size 79¢

Oxydol Giant Size 75¢

Wife-Saver Sale Reg. Bars 4/31¢

Wife-Saver Sale Lge. Bars 4/55¢

plus a \$60,000 Wife-Saver Contest

NEXT 4 PRIZES
a Plymouth Station Wagon

FIRST PRIZE
\$20,000

NEXT 55 WINNERS
an RCA color television set

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GUARANTEED MEATS

You can put your trust in Market Basket meats... Guaranteed; personally selected; Naturally tender! Table trimmed!

Swift's Premium

Picnics Fully Cooked, ready to eat! 4 to 6-lb. size **39¢ lb.**

Fryers Swift's Premium, Fresh, whole body. 2 1/2 to 3 lbs.—Lots of meat! **39¢ lb.**

Turkeys 16 to 18-lb.—Freshly Frosted 1957 Crop **35¢ lb.**

Ground Beef Fresh Ground! **39¢ lb.**

Sliced Bacon Swift's Sweet Rasher 1-lb. Cello Pkg. **55¢ lb.**

Rib Steaks USDA Grade "Good" **79¢ lb.**

Corned Beef Market Basket Cure Boneless Briskets **59¢ lb.**

BEEF for your **LOCKER**
USDA Grade "Good"—Government Inspected!
200 to 210 lbs. Cut and Wrapped **43¢ lb.**

Half Beef 100 to 115 lbs. Cut and Wrapped **49¢ lb.**

Hind Quarters

SPAM (With Luncheon Meat - 12-oz. tins coupon from Bisquick) **27¢**

Bisquick Baking Favorite! Giant 40-oz. Pkgs. **3 for 97¢**

Zee Wax Paper 100' Roll **37¢**

COFFEE Famous Folger's Drip or Reg. Grind 1-lb. Vacuum Tin **83¢**

Miracle Whip Salad Dressing qt. **47¢**

Wife-Saver Sale Kitchen Queen Flour 10-lb. bag **77¢**

Wife-Saver Sale Choice of Flavors! Flavor-Ade 2 pkgs. **7¢**

NEW INSTANT DUTCH CHOCOLATE flavored mix by BORDEN'S 1 lb. **39¢**

"SWEET ADELINES" Cooked Food Sale
Saturday — 9th and Pine

FRUITS And Vegetables from Klamath's "GARDEN SPOT!"

Tomatoes Extra fancy Medium Size, ripe! lb. **15¢**

Florida Pink Grapefruit Large Size Sweet Fruit 3 for **29¢**

Huge, Jumbo Stalks Celery Fancy, All Green Stalks each **19¢**

Fancy Fresh Corn on the cob 6 ears **39¢**

SnoBoy Jonathan Apples Fancy - Crisp Jonathans 3 lb. bag **39¢**

Snow White, Good Sized Heads Cauliflower Each **19¢**

Standby CANNED FOOD SALE

Applesauce Standby No. 303 **5/97¢**

Apricots Standby No. 303 tins **4/97¢**

Red Cherries Tart, Pitted, Standby No. 2 cans **4/97¢**

Cranberry Sauc Standby No. 300 tins **5/97¢**

Fruit Cocktail Standby No. 303 tins **4/97¢**

Grapefruit Standby, Sections No. 303 **4/87¢**

Grapefruit Garden, Sections No. 303 **5/97¢**

Mandarin Oranges Standby 11-oz. tins **5/97¢**

Peaches Yellow clings, halves or sliced, Standby No. 303 **4/87¢**

Bartlett Pears Standby No. 303 tins **3/77¢**

Deluxe Plums Standby No. 303 cans **5/97¢**

Apple Juice Standby Qt. bottles **3/87¢**

Grape Juice Standby 24-oz. **3/97¢**

Pineapple Juice Standby 46-oz. cans **3/87¢**

Tomato Juice Standby 46-oz. **4/97¢**

Orange Juice Standby Sweetened 46-oz. **3/97¢**

Orange Juice Standby Valencia 46-oz. **2/87¢**

Blended Juice Standby 46-oz. **3/97¢**

Grapefruit Juice Standby, Uns. 46-oz. **3/97¢**

Green Beans Standby, small sieve No. 303 **5/97¢**

Cut Green Beans Garden No. 303 **6/97¢**

Red Kidney Beans Standby No. 303 **6/97¢**

Diced Beets Standby No. 303 **7/97¢**

Cream Corn Standby Picnic tins **6/97¢**

Whole Kernel Corn Standby No. 303 tins **6/97¢**

Whole Kernel Corn Garden No. 303 **6/87¢**

Hominy Standby White or Golden No. 303 tins **8/97¢**

Peas Standby, small, 3 sieve. No. 303 tins **5/87¢**

Sauerkraut Standby No. 303 tins **6/97¢**

Spinach Standby No. 303 tins **5/77¢**

Tomatoes Standby, solid pack No. 303 tins **5/87¢**

Pumpkin Standby No. 2 1/2 tins **3/47¢**

MARKET BASKET

6th and Shasta Way
Ph. TU 4-9916 - Ph. TU 4-4080

FOR BETTER SERVICE
9th & Pine, Ph. TU 4-3167, TU 4-3168

OPEN WEEK DAYS 9 to 8
Sundays 10 to 6

ITALIAN style antipasto features the new Birds Eye quick-frozen artichoke hearts, place the contents of the package in a saucepan. Pickled peppers, salami, garbanzo and almost anything else that is spicy that you want to add to the plate.

Antipasto

Artichokes, which are so often cooked and chilled before marinating, are now quick-frozen Birds Eye. The hearts are cut in half and are ready to cook. They may be served as a regular family vegetable, dressed with melted butter or may be a part of a cold vegetable salad or served in an antipasto, the first course of the traditional Italian dinner.

The globe artichoke is the flower head of a thistle-like plant known botanically as *Cynara Scolymus*. Native to the lands around the Mediterranean Sea, the plant was not used as food until the 15th century, a relatively recent date in food history.

Artichokes were introduced into England in 1548 and first grown in the United States in the late 1800's. Since then, the odd-shaped vegetable has become increasingly popular with those who love good foods and new tastes.

In the United States today, artichokes are grown in the coastal valleys of California, between San Francisco and Santa Barbara. In late winter the plants are stripped of leaves and the globe artichokes left to mature for shipment all over the nation to be used as a fresh vegetable.

Birds Eye quick-frozen artichoke hearts permit the homemaker to use artichokes the year around. Medium sized artichokes are selected for freezing. The tough, outer leaves are discarded and only the choice hearts are used. Cut in half and quick frozen, these tender morsels are all ready to cook. The Bounce package contains 12 to 18 halves and makes 3 to 4 servings.

The Italians have used artichokes in antipasto for a long time. The word, antipasto, means "before the pasta" and the dish is served preceding spaghetti or whatever pasta dish is on the menu preceding the entire. Usually the artichokes are marinated in oil in which a garlic clove has remained overnight. They are a refreshing contrast.

Throat Cream Plus

What with stand-away necklines and plunging décolletages, your throat will be receiving more than a fair amount of attention this season. Will it pass a close inspection? A critical glance in the mirror should reveal if it's the smooth column it should be.

If it has begun to age more quickly than the skin on your face, Charles of the Ritz recommends an effective, stimulating throat cream. It's a little more than pampering to help your neck look like the "tower of ivory" poets refer to.

Use Throat Cream Plus daily, in the privacy of your home and receive the same benefits you would from the hands of a professional masseuse. Besides rich lubrication, this modern cream contains stimulating ingredients to help promote surface circulation so necessary in preserving muscle tone and firmer contours. After a certain age, circulation slows down and the muscle tissues that support the skin of the throat relax, leading to premature lines. Throat Cream Plus tones and treats the skin, both below and above its surface so there's no need for extensive massaging or chin strap gadgets to temporarily support those relaxed contours. This beneficial cream is one of the simplest treatments to use and saves precious time because it combines all the necessary beautifying ingredients for the throat in one jar. Just apply a thin film of the golden colored cream with slightly cupped hands molding it on slowly upward and outward, from the base of the throat to the chin line.

REFRESHING!

Grade "A" Milk
Produced on Local Dairy Farms Distributed by Crater Lake and Meda-Land

BE SURE TO SERVE POTATO CHIPS WITH YOUR SANDWICHES

NO "POTATO CHIPS"

NORTHWEST POTATO CHIP INDUSTRY