



SCHOOL LUNCH days are here again. Variety sets the pace for the first few weeks and then all of us are apt to drop into a dull routine. An adequate lunch box is the first requisite, of course, and from there on, use your own imagination. The chief rule to remember is to select lunch food that is easy to eat. That is one reason why potato chips are high on the list of favorite foods to dress up the lunch box.

SCHOOL LUNCH BOXES

Does the noon bell cause your child's eyes to brighten in anticipation of a delicious luncheon with maybe a surprise or two tucked in for extra enjoyment, or is it the signal for a depressing half hour of stoking the body fires on dull, too-familiar foods?

It's up to you, you know.

With a little planning, lunch time can be a happy break in the child's working day.

Variety is the key—variety in shape, color, taste and texture, not only from day to day, but in each lunch you put up.

Breads of an infinite variety can be used. Muffins make better sandwiches than slices of cornbread, of course, and it is always well to avoid crumbly sandwiches. And don't make them gooey. Sticky fingers won't add to the enjoyment of a meal for your dainty little girl or the tomboy, either.

With lunches to prepare, your cooking will change a little. Left-over meat loaf, cold roast or pot-roast makes good filling for sandwiches. Ground cold meat mixed with a little mayonnaise or salad dressing makes a better filling than slices of meat because it remains moist and there is no spreading of mayonnaise to soak into the bread. Add chopped celery to the filling for crunchiness. Lettuce will wilt. Use whole small pickles as a relish rather than slices of large ones.

For the sweet tooth, add a simple dessert that can be eaten with the fingers. Cookies, cupcakes, gingerbread or chocolate-dipped graham crackers present a wide variety.

Nestle's King Size Chocolate bars melt without turning white and make an excellent dip for graham crackers. Break up the chocolate bar into the top of a double boiler over simmering water and allow the chocolate to start to melt. Remove from the heat and stir to complete the melting. If you wish, you can frost one side of a cracker and stick another one on top, sandwich fashion, for a not-too-sweet dessert for the lunch box.

Marshmallow candy such as King Mallows, made with Nestle's bars and miniature marshmallows (the recipe is on the back of Nestle's Chocolate bars), makes a nice treat for special days.

MARINADE

Use a mixture of red wine, olive oil and fresh dill for a marinade to chunks of beef for shish-kabob, your guests.



America's No. 1 refrigerated dressings!

Rod's are so superbly blended they make any salad wonderful. Serve tastier, crispier salads topped with Rod's 4 Refrigerated Dressings... excellent for party dips. Roquefort Cheese, Bleu Cheese (with carry the imported seal), Sour Cream and Thousand Island.

'Bottom Baker' New Pie Plates

In these days of casual use of words such as "revolutionary," "amazing" and "phenomenal" one grows skeptical but here's a case where they truly apply.

The results in baking frozen pies achieved with a new "Bottom Baker" pie pan are that startling. Developed by a leading processor of frozen foods who has pioneered many advances in the frozen food field, these pie plates end the problem of doughy crusts.

Actual tests of these new "Bottom Baker" pies with those in ordinary pie plates produced results that were almost unbelievable.

We baked pies side by side in the same oven for the same length of time. The ordinary frozen pie in the shiny foil pan had the familiar doughy limp crust when turned out.

The pie with the new "Bottom Baker" pie pan was as golden brown and delicious on the bottom as on the top.

Shiny foil pans reflect the heat, which is the reason that baking the lower crust has been such a problem.

Secret of the new "Bottom Baker" pie pans is its opaque black finish. It absorbs the heat, just like Grandma's favorite cast iron muffin pans.

Besides baking the bottom crust to a golden turn, these new "Bottom Baker" pie plates give another advantage. The dull, black finish by attracting heat, bakes the pie much more evenly and thoroughly, so the flavor of the whole pie is better than ever. Pies bake a little more rapidly, too.

The firm is packing all its meat, turkey and fruit pies with these exclusive new "Bottom Baker" pie plates. Now for the first time, we can honestly say that convenient frozen pies match in every way the best of home baked.



VIVIAN FREEMAN, Oregon's best known cooking, canning and food demonstrator, tells about the new "Bottom Baker" pie plates used exclusively by Chet's Famous Foods, Eugene. The "Bottom Baker" pie plates, like the one shown here, bakes the bottom crust as golden brown as the top. All Chet's meat and fruit pies now come in these exclusive "Bottom Baker" pie plates. In test markets, acceptance has been immediate and enthusiastic. The new process permits frozen pie convenience with the goodness of the best home-baked pies.

ARITHMETIC

Count on half a pound (8 ounces) of medium-wide egg noodles to serve four.

PRUNE WHIP

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California Prune Whip makes one wonder why no one has dreamed up the prune-Muscadel combination before. It's enchanting, and a mighty good way to celebrate Wine Week, October 12-19. For added interest you might like to grate bitter chocolate over the pudding just before serving. Really delectable.

A glass of golden amber-colored California Muscadel or other dessert wine served with the whip makes it doubly enjoyable.

CALIFORNIA PRUNE WHIP

1 cup cooked prunes
1 cup undiluted evaporated milk
1 package lemon-flavored gelatin
2 cups hot water
2 cups California Muscadel wine
2 tablespoons sugar
1/4 teaspoon salt

Cut prunes from pits into medium-sized pieces. Chill evaporated milk in ice tray. Dissolve gelatin in hot water; stir in Muscadel.

Chill until partially set but not firm. Whip gelatin until foamy; beat evaporated milk to a moderately stiff peak; add sugar and salt. Combine gelatin until foamy; beat evaporated milk to a moderately stiff peak; add sugar and salt. Combine gelatin and cream mixture, and blend together; add prunes and continue beating until blended. Chill one hour or longer before serving. Makes 8 to 10 servings. (About 1 1/2 quarts)

FILBERT DESSERT

Here's a quick and easy dessert that will reap many dividends of praise. Beat 3 eggs thoroughly and gradually beat in 1 cup sugar. Fold in 1 cup finely chopped, toasted Oregon filberts, 1 cup finely crushed ginger snaps and 1/4 teaspoon salt. Spread in greased 9-inch pie pan and bake in 325 degree oven for 30 minutes. Serve with whipped cream or ice cream.

the purest grown is Oregon's own.



there's only one **SKIPPY**

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WISE BUYS!

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APPLES Yakima Crisp Red Delicious Fancy 28-lb. box 1.89	Red Baking YAMS 4 lbs. 29c
Concord GRAPES 15-lb. Lug 98c	

HEAVY CARPET Rugs Assorted Colors Latex Back 20x30 Inch ea. 79c

CONCENTRATED Tangerine Juice 2 6-oz. tins 33c

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MATCHES Fire Chief - Big Stick 6 big boxes 49c

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Soups Turkey Noodle Minestrone Chicken Veg. 49c

BEANS Small Whites 2 lb. bag 25c

SUNSWEEP Prunes 2 lb. Box 43c

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