



THIN LAYERS of pound cake are put together with a luscious chocolate cream which also frosts top and sides of this seven-layered cake. The chocolate cream is quickly made in your electric blender. The cake may be homemade, canned or frozen.

Dobosch Torte

If anyone in the world of desserts ever succeeded in gilding the culinary lily, so to speak, it was surely the Hungarian chef named Dobosch. This is the gentleman who, many years before World War I, took the glory of a vanilla cake and transformed it into the sublime creation which bears his name, the Dobosch Torte. This is the many-layered masterpiece—today more closely identified with Vienna than Budapest—which is a dessert fanciers' dream.

In German-speaking countries, Torte refers to a cake rather than a pie or tart and in former years the making of this cake required equal parts skill and patience for it was necessary to bake each of the layers individually before coating them with a glorious chocolate cream.

Here is a modern, quickly-prepared version of the Dobosch Torte. The chocolate cream, which can scarcely be surpassed this side of the Ringstrasse, is an electric blender recipe and requires only one minute to make.

QUICK DOBOSCH TORTE

- A 2-pound canned or frozen pound cake
- 1 package (6 ounces) chocolate pieces
- 3/4 cup boiling water or coffee
- 2 tablespoons confectioners' sugar

- 4 egg yolks
- 1/4 pound (1 stick) butter, thinly sliced
- 1 teaspoon vanilla or 2 tablespoons dark rum

Slice the pound cake into six or seven thin layers with a serrated bread knife. Into the container of a Waring Blender (electric blender) put the chocolate pieces and blend at high speed for 6 seconds. With motor off, scrape the chocolate away from the sides of the container with a knife. Because chocolate contains cocoa butter, the grinding action of the blender blades packs the chocolate into the crevices of the glass container. Add water or coffee and blend at high speed for 6 seconds longer. Add remaining ingredients, cover and blend for 30 seconds.

Put pound cake layers together with a layer of the chocolate cream in between and frost top and sides smoothly. Store in the refrigerator where this cake will keep moist and delicious for more than a week.

PLUMBING

- Repairs • Remodeling
- Drain Lines • Septic Tanks
- New or Old Work
- Free Estimating
- Trailerhouse Plumbing

Kimes Plumbing & Heating
2720 So. 6th TU 4-8620

EASY WASHERS

- Spindrys
- Automatics
- Combomatics
- New & Used Washers

UHLIG'S
1026 Main Ph. TU 4-5512

Dromedary

For the convenience of those who make venison mince meat at the close of the deer hunting season, Dromedary this year is packaging prepared citron in eight-ounce jars.

The line includes four and eight-ounce jars of green cherries, pineapple, citron lemon peel, orange peel and fruits and peels mixed. There are pound jars of fruits and peels and fancy packages of pineapple slices.

To help the busy homemaker get a head start on holiday preparations, puddings and fruit cake can be made ahead of time and kept on hand for family enjoyment. They are wonderful for gift-giving too, throughout the holiday season ahead.

Let your imagination soar freely by selecting a number of decorative molds to bake your cakes and puddings in. Select a size to suit the purpose, such as a 1 1/2 or 2-quart mold for family entertainment and small 2-cup molds for gifts.

Here are some suggested pudding sauces:

BRANDY SAUCE
3/4 cup water
3/4 cup brandy
1 cup granulated sugar
1/2 teaspoon nutmeg
Mix ingredients, bring to a boil and serve very hot. Yield: approximately 1 1/4 cups sauce.

HARD SAUCE
1/2 cup butter
2 cups confectioners' sugar
1 teaspoon vanilla extract or rum extract
Cream butter and gradually add sugar, creaming together until light and fluffy. Stir in flavoring. Yield: approximately 1 1/2 cups.

MARASCHINO SAUCE
1/4 cup maraschino juice
2 tablespoons lemon juice
6 cherries, chopped
2 cups confectioners' sugar
Mix fruit juices and cherries; add sugar and beat well. Yield: approximately 1 1/4 cups.

GINGERBREAD
There are such good gingerbread mixes on the market now that it is becoming more popular for a quick dessert. Serve it warm or cold, with a sauce flavored with chocolate or lemon, with vanilla ice cream or whipped cream or with a pudding or custard sauce.



FRUIT CAKE TIME is here again. Dromedary cuts hours and hours out of the preparation of fruit cake and mince meat by offering fruits and peels all ready to use. The variety of size jars permits the homemaker to buy the amounts she wishes to suit her family's taste.

Queen for a Night

Now that Queen Elizabeth's visit to these shores has started the vogue for wearing tiaras, Max Factor offers a timely tip on ways to turn a necklace into a crown for one enchanted evening.

Get a plastic bandeau from the five-and-dime store, and attach your most glittering necklace to wire. The conversion is as simple as that, says Factor.

To make yourself some chandelier-type earrings, like those the queen wore with her tiaras, is also a simple trick, says Factor. Hitch two pairs of short earrings together to make one dangling pair, using more of the same wire.

MAKE-UP

Do not use colored bulbs in lamps that light your make-up table because they will distort the color values of make-up. Max Factor recommends using frosted white globes.

Quitting Business
See Our Thursday Ad
OREGON WOOLEN

ATTENTION ELKS!
ANNUAL
ITALIAN DINNER
TONITE - 6:30
No Admission Charge
Spaghetti, Meat Balls and all the Trimmings!
Regular Meeting 8 P.M.



POTEET'S MEATS

Swift's Ready To Eat
PICNICS WE SLICE THEM FREE **39c lb.**

Cascade Quality Smoked
LINK SAUSAGE **55c lb.**

Great These Cold Mornings
PORK CHOPS Smoked **65c lb.**

Lean-Center Cuts
PORK ROAST **39c lb.**

SWIFT'S
Jewel Oil 1/2 Gal. **89c**
Whole Chicken 3-lb. **\$1.29**
PET INSTANT NONFAT DRY MILK THRIFTY NOURISHING DELICIOUS **33c** MAKES 4 QTS.

Lucky Leaf
Pie Filling Apple, Cherry, Peach, Raisin Can **35c**
Golden Feather
Olives Tall Tins 4 for **89c**
Durkee's
Oleomargarine 4 lbs. **\$1**
Giant White King
Granulated Soap Pkg. **59c**

VEGETABLES
Delicious
APPLES 20 lb. lug **1.29**
Arizona
GRAPEFRUIT 8 lb. bag **59c**
Green
BEANS 2 lbs. **29c**

PLAY FAIR Dog Food 3 Tall 25c
COCA-COLA SMALL BOTTLES Plus bottle deposit 6 for **39c**

Free Delivery on \$5 Order or Over!
JURGENSEN'S
GROCERIES • PRODUCE • FROZEN FOODS
1710 Oregon Ave. --- Phone TU 4-3860
WE FEATURE POPULAR BRANDS!

SMART IS THE WORD



for the
HOUSEWIFE
WHO INSISTS
ON...

MEDO-BEL DAIRY PRODUCTS

She knows that her family are assured of the finest, healthiest dairy foods available!



The third one's FREE
in every "Thrifty-Three!"

SPECIAL OFFER
on
FLEISCHMANN'S DRY YEAST!

Use coupon below...
You pay for two—walk out with the whole strip of three. And you're getting the yeast that prize-winning cooks depend on for faster risings, better results. Fleischmann's Active Dry Yeast is guaranteed fresher and faster rising or double your money back. If you bake at home, tear out the coupon below and save on Fleischmann's Dry Yeast. Surveys show that 9 out of 10 prize-winning cooks prefer Fleischmann's.

Take this coupon to your Grocer

WORTH ONE FREE PACKAGE

OF FLEISCHMANN'S ACTIVE DRY YEAST

When you take this coupon to your grocer, he'll give you 6¢ (six cents) off the regular price on Fleischmann's "Thrifty Three" strip. In most places this more than covers the cost of one package.

Mr. Grocer—For each coupon you accept as our authorized agent, we will pay you 6¢ (six cents) plus usual handling charges, provided you and your customer have complied with the terms of this offer; any other application constitutes fraud. Invoices showing your purchase of sufficient stock to cover all coupons redeemed must be shown upon request. Redeem only through our representative or by mailing to the address below. Void in states where this offer is prohibited, taxed, or restricted in any way. Your customer must pay any sales tax. Cash value 1/20th of 1 cent. Coupon expires June 30, 1958. Standard Brands Inc., P.O. Box 3546, Rm. 1000, San Francisco 19, California.

NP9100 Coupon good until June 30, 1958