

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Editor



Forty Years of good foods and good flavors is the contribution of Nalley's, Inc., of Nalley Valley, Tacoma, Washington, to good eating in our Pacific Northwest. During this anniversary year, Nalley's is featuring each of its many items of good food. Shown are the two styles of Nalley's chili con carne with beans, bright with new labels on your grocer's shelves.

NALLEY'S CHILI VERY HOT OR MILD

This week we feature Nalley's two types of Chili con Carne with beans. The bright, red, yellow and blue labels on your grocer's shelves are new and carry an actual picture in color of the contents of the can.

The Very Hot Chili is made for those who really like it hot and the Mild Western Style is for those who prefer a milder flavor.

Select, lean beef is cut into cubes, browned and cooked by braising, just as you would at home, to retain the flavor and the juices of the meat. The sauce made at Nalley's kitchens at Nalley Valley contains a selection of well balanced spices to give it that real chili flavor. The plump, well cooked brown beans are added and the entire mixture cooked long enough to produce a marriage of the flavors so that all you have to do is heat the contents of the can of chili and serve.

Quoting Nalley's slogan: "It's tasty for a tasty meal."

Many variations are suggested for the use of canned chili. For a quick lunch at noon, just heat the contents of the can (either type) and serve with crackers. A quick entree for a bigger meal such as dinner or supper after the basketball game is easy to prepare by pouring the heated chili over cooked hamburger patties and serve a big stack of hot buttered toast along side.

Use Nalley's chili in casseroles with macaroni, rice or leftover spaghetti. Mix the ingredients, top with grated cheese and put into the oven just long enough to heat through and let the cheese on top get bubbly.

A skillet meal is quickly made by sauteing chopped onions (add chopped green pepper if it is a favorite in your home), add the canned Nalley's chili and a diced cheddar cheese and stir until thoroughly heated. Try this served over toasted cornbread slices for lunch on a chilly day. Cornbread and chili have a natural affinity for each other, you'll find.

You'll find that your family enjoys Nalley's Chili in summer as well as winter. With the new plastic coated bowls and plates available for hot or cold foods, chili will take its natural place this year in outdoor meal menus. And there just isn't anything much better to eat than a big thick juicy hamburger in a bun with a dish of chili on the side. For indoor or outdoor buffets, a chili and macaroni or chili and spaghetti casserole adds the hot dish you need. We won't be eating out of doors in the Klamath Country for some little time to come, but a few cans of Nalley's Chili con Carne with beans on the shelves will answer, in the meantime, the recurring question: "What shall I fix for dinner?"

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PILLSBURY introduces a new two-in-one package to simplify the use of Pillsbury cake mix. The four cake mixes are shown here. One package makes a single layer or loaf cake. Use both of them for a beautiful three-layer cake.

DESSERT

Every hostess seeks to serve at least one unusual dish. Perhaps Baked Oranges Royal may appeal to you.

BAKED ORANGES

Cut cap off stem end of 6 navel oranges, remove pulp and mix the pulp with 9 chopped pitted dates, 8 chopped dried figs, 8 chopped marshmallows, 2 tablespoons flaked coconut, 2 tablespoons chopped roasted cashews or unsalted almonds. Dust well with brown sugar and stuff the orange shells. Bake for 1 1/2 hour in medium oven (350 degrees).

For variation, add 1/4 teaspoon curry powder to use the baked oranges as an accompaniment to meat. Serve hot or cold. You can freeze these and have them ready for sudden entertaining. Lemonated whipped cream topping makes them a very fancy dessert.

APPLESAUCE
DATE MALLOW
(Serves 6-8)

Heat 2 cups applesauce; add 1/4 pound marshmallows, diced; 2 teaspoons orange rind, 1 teaspoon

● People Read
SPOT ADS
— you are

BENEFIT BREAKFAST

Southern Oregon salesmen who call on local grocers have been very cooperative during the current March of Dimes campaign in staging events in Klamath Falls to raise additional funds for the drive.

New Offer

A boon to the homemaker who is cooking for a small family is Pillsbury's new two-in-one package. Two complete packages of cake mix come together, each one containing 9 1/2 ounces of cake mix (except the white cake mix which is full 10 ounce net weight).

Each package will make one eight or nine-inch layer cake, or a loaf cake or 12 large cupcakes. Just add an egg and water and beat four minutes and then bake.

Two packages of the mix will make a three-layer cake. Or, you can make one deep layer from each of two different mixes, having a chocolate fudge bottom layer and a white top layer, for example. Using several of the flavors, you can have a variety of cupcakes for the youngsters' parties.

Pillsbury features the one-step method of cake-making. Break 1 egg into a glass measuring cup; add enough water to make 3/4 cup. Place mix from one package in a small mixing bowl; add egg and water and blend thoroughly. Beat 4 minutes with electric mixer at medium speed or 150 vigorous strokes per minutes for 4 minutes by hand. Bake at 350 degrees in 8-inch or 9-inch round layer or square layer or loaf pan.

A one layer cake can be cut and put together to make two layers. Fill white or golden yellow cake layers with cooled chocolate pudding, for example, and top with a chocolate glaze or whipped cream.

The double packages are available in white cake mix, marble cake mix, chocolate fudge cake mix and golden yellow cake mix at the special introductory price offer.

Last Saturday forenoon, Pillsbury pancakes, made flapjack style by Nick Vanikiotis of Medford, were served with Nalley's Lumberjack Syrup and accompanied by Hormel's Bacon, cooked to crisp perfection by Mary Magnuson, and Folger's Coffee, dispensed by Suds Sutherland, at Low Cost Super Market in the Town and Country Shopping Center. Bud Robinson, with Pet Milk, provided the instant milk for making the pancakes and assisted in serving the hundreds of customers who went through the line.

The breakfast benefit for the March of Dimes emphasized another important factor—the importance of a hot breakfast for good health.

Breakfast is the easiest meal of the day to prepare and is perhaps the most important. The extent of variations in the menu is practically limitless. With the new pancake mixes, such as Pillsbury's, hotcakes are a cinch and they are quick. New instant milk adds additional nourishment to such hot drinks as Nestle's EverReady Sweet Milk Cocoa which can be made in a matter of minutes. It is the easiest time of day to introduce eggs into the family diet and they can be poached, scrambled or fried. To the doctor's old admonition of "an apple a day" add "an egg a day per person" for the sake of your family's health.



HOT BREAKFAST was served last Saturday morning at Low Cost Super Market to benefit the March of Dimes campaign. Shown, from the left, W. L. (Suds) Sutherland, Folger's Coffee representative; Mary Magnuson, Hormel bacon; Dale Hayden, store manager at Low Cost; Nick Vanikiotis, Pillsbury, and Bud Robinson, Pet Milk.

FRIED CHICKEN
If you find that a 2 1/4-pound fryer is too much for a family of two, fry only your favorite pieces and simmer the remaining pieces until very tender and pick meat from bones for creamed chicken and homemade noodles or rice. Let the chicken cool in the broth, then remove the meat, strain the broth and put broth and meat in covered dish or jar in the refrigerator. Next day you can have creamed chicken over instant rice for lunch and have it on the table in 15 minutes. A half of a banana, sliced lengthwise, on a crisp lettuce leaf is a quick and easy salad to go along with it.

What Women Go For ...

VIM
VIGOR
and
VITALITY

Get your share by
Drinking 3 glasses
of milk each day!

Insist on local milk in Carter
Lake or Mado-Land cartons!

PEACH CRISP

If you like quick desserts, add this recipe to your file. Peach Crisp combines canned cling peach slices with a crunchy butter and sugar topping. Served warm from the oven, it's delicious!

PEACH CRISP

1 (No. 2 1/2) can cling peach slices
1/2 cup brown sugar (packed)
1/2 cup sifted all-purpose flour
1/2 teaspoon cinnamon
1/4 cup butter or margarine
Arrange drained peaches in a shallow 8-inch dish or 4 individual baking dishes. Blend sugar, flour, cinnamon and butter until crumb-

HAWAIIAN SALAD

Combine 2 cups cooked diced ham, 1 cup chopped celery, 1/2 cup pitted ripe olives, 1/2 cup pineapple chunks. Mix 1/2 cup mayonnaise and 1 tablespoon lemon juice. Add to ham mixture. Chill in refrigerator about 1 hour. Mix in 1/4 cup peanuts and serve in lettuce cups. Makes six servings.

MANNING'S COFFEE



1 lb. Can 79¢

POTEET'S FINE MEATS

Oregon Chief
Picnics
43¢ lb.
Small Size

Swift's Worthmore
Sliced Bacon
49¢ lb.
1-lb. pkg.

Tillamook
Cheese
69¢
1-lb. pkg.

Nebergall's finest old fashioned Franks 39¢ lb.

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QUART JAR

49¢

SWIFT'S
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Brown 'n Serve 12-oz. 45¢

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Chet's Frozen Chicken Pies 8-oz. 29¢

Kleenex 400's. Aqua, yellow, pink, white 33¢

Snowdrift 3-lb. Tin 89¢
Snowdrift Premium Shortening

Bird's-Eye
Frozen Peas 10-oz. 2 for 37¢

Bird's-Eye Frozen
Orange Juice 6-oz. 28¢

1-lb. Tillamook Cheese And
24-oz. Porter Elbow
Macaroni Both For 109

Cleaned, Shrimp, Blue Plate, 4 1/2 oz. 63¢
Clorox, 1/2 Gal. 39¢
Zee Napkins, white 2/25¢
Facial Tissue, Chiffon 200's 2/25¢
Gerber's Strained Baby Foods 10/95¢
Aluminum Foil, Kaiser 12"x25" 38¢
Olives, Lindsay, ripe, med., pitted 3/29¢
Sippy Dog Food 69¢
Frozen Pies, Pet Ritz, 8" Apple

FOR YOUR BABY!
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CHICKEN WITH RICE 2 for 45
CHICKEN ALA KING
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