

AN APPLE A DAY

This is the time of year when it's fun to entertain with a Sunday morning brunch. It's a leisurely, pleasant, and informal way to entertaining, putting considerably less stress on the homemaker than a large dinner, particularly if she also works during the week. The guests can even assist in the festivities, if you're serving waffles or pancakes. Too, there's a fine opportunity of using your ingenuity in planning a different menu.

Today's recipes feature special ways with apples for brunch, since they are a favorite with everyone, and are so versatile. And best of all, the Rome Beauties (tops for baking) and the tart Winesaps from Washington State are in your market at low prices. The Winesaps have a special flavor which will give wonderful tang to your pancake batter, or make particularly tasty Apple Rings, a nice accompaniment to your favorite way of serving ham and eggs. The combination of a Marmalade Baked Beauty and the Mushroom Rarebit will draw special applause for the hostess, and the apples can be baking while you're preparing the rarebit. This last dish is so quick and easy you may play "chef" at the table by preparing this in a chafing dish.

MORNING MUSHROOM RAREBIT

1 can cream of mushroom soup
3 tablespoons cream
1/2 cup sliced stuffed or ripe olives
1/2 pound American cheese
1/2 teaspoon Worcestershire Sauce
1 teaspoon chopped green onions or chives
1/2 teaspoon lemon juice
1 small can mushrooms or mushroom pieces
Ground black pepper to taste

Heat the undiluted soup to simmering, stirring to keep it smooth. Add 3 tablespoons cream and blend. Grate the cheese directly into the hot soup mixture and blend over low heat until cheese is melted. Add lemon juice, Worcestershire Sauce, the chopped green onions and the mushrooms and the olive slices. Let heat through thoroughly, then grind some pepper to taste into the mixture. Serve on crisp toast or toasted muffins. Accompany with Marmalade-Baked Apples. Serves 4 generously.

MARMALADE-BAKED APPLES

4 Rome Beauty or Winesap apples
1/2 cup orange marmalade
4 teaspoons brown sugar
1/2 teaspoon cinnamon
1 cup orange juice (fresh, frozen or canned)

Wash and core the apples; place in a shallow pan. Fill the apple centers with marmalade. Sprinkle a teaspoon of brown sugar and a dash of cinnamon over each apple. Pour the orange juice over and around the apples in the pan. Bake in 375 degree oven for 45 minutes—basting occasionally. Makes 4 servings.

APPLE PANCAKES

2 cups flour
2 tablespoons sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 teaspoon salt
4 teaspoons baking powder
1 large egg (or 2 small)
2 1/2 cups fresh milk or reconstituted dry skim milk
1/4 cup shortening (melted) or cooking oil
1 cup apple, grated

Sift the dry ingredients together. Separate the egg; beat the egg white until stiff and the egg yolk until creamy. Add the milk to the beaten egg yolks. Stir in the melted shortening. Quickly stir in the sifted dry ingredients beat until smooth with a hand beater or electric mixer. Fold in the beaten egg white, and the grated apple. Heat a heavy frying pan or griddle; oil it slightly with vegetable oil or shortening; drop the batter by generous tablespoons on the griddle and fry on both sides. When golden brown on one side and full of bubbles, turn to cook the other side. Serve apple syrup or dust with powdered sugar. Serves 8.

APPLE PANCAKES (Pancake Mix)

4 cups batter
1/4 teaspoon cinnamon
1 teaspoon lemon juice
1 cup grated apple

Make the pancakes according to the instructions on the package. Fold in the cinnamon, lemon juice and grated apple. Bake the pan-

cakes as the instructions read on the package. Serves 6 or 8 generously.

PINK POACHED APPLE RINGS

1 cup water
1/4 cup sugar
1/2 cup red cinnamon candies
1/2 cup white corn syrup
1/4 teaspoon nutmeg
Dash of salt
3 tablespoons lemon juice
4 Winesap or Rome Beauty apples

Put water, sugar, candies, corn syrup, salt, nutmeg and lemon juice into a 10 inch aluminum skillet or a shallow saucepan; stir thoroughly, place over heat and simmer 5 minutes. Meanwhile wash apples; remove stem and blossom ends, core, then cut apples crosswise into 1/4 inch thick slices. Immediately slide slices into boiling syrup and continue simmering until apples are tender and translucent. Lift out with spatula or pancake turner. Serve warm or chilled. 6 to 8 servings.

New Pouring Spout For Worcestershire

Because a Brooklyn dentist preferred to pull drops out of a bottle rather than teeth out of patients' mouths, one of America's most familiar household items has a "new look" today — its first major change in 125 years. The traditional glass stopper in Lea and Perrins' Worcestershire sauce bottle, first used when Andrew Jackson was reelected, has yielded to progress. It has been supplanted by an ingenious plastic fitting which controls the flow and eliminates all possibility of dripping down the sides. When the bottle is poured at a slight angle the result is a stream of drops; when the angle is increased, the flavoring sauce comes out in a steady flow.

Inventor of this device is Dr. Samuel Kirschenbaum, a 61-year-old dentist, who has devoted 20 years to an intensive study of how liquids behave when poured out of bottles. Although he never went beyond high school physics, his investigations have led to the formulation of a scientific theory entitled "The Organized Flow of Liquids From Containers Controlled by Natural Forces." Outside of scientific circles, Dr. Kirschenbaum's painstaking experiments and observations are believed to have made him the best informed layman in the country on this subject.

Dr. Kirschenbaum's career as an inventor began around 1938, after he had been practicing dentistry for two decades. Admittedly bored by his profession, he began between patients to tinker with the idea for a comb which would automatically dispense hair oil. This led him to a study of the whole field of pouring—and his "breakthrough" came several years ago when he successfully emptied an entire bottle drop by drop.

The new fitting for Worcestershire sauce was evolved out of 2,500 different forms and models, all made by hand with a dental drill.

Basically, the plastic device is composed of two concentric tubes molded into one plastic piece. Together with a special screw-on cap, it provides the complete answer to the three-way problem which had faced Lea and Perrins officials for many years: (1) it controls the flow of Worcestershire sauce completely, (2) it guarantees a clean bottle which will not soil tablecloths or its paper wrapper, and (3) it makes dispensing much easier.

When Dr. Kirschenbaum brought a crude model into their New York offices recently, President Dyon Duncan and Secretary Wallace Ryan of Lea and Perrins realized that this was the device they had been looking for. Before finally adopting it, the company conducted market tests in New England and Oregon. Results were so encouraging that it was decided to distribute the new package nationally.

Dr. Kirschenbaum, who holds the patents on the new device, has given Lea and Perrins exclusive rights for the next seven years in the Worcestershire field.



SLICE O' SPICE cookies are just that. Simply slice these ice box cookies, dip in cinnamon-sugar and bake. Result: the crisp and spicy wafers that won a top prize in Pillsbury's ninth annual Bake-Off.

COOKIES

This recipe, which was third prize winner in Pillsbury's ninth annual Bake-Off, was baked at the Grand National Recipe and Baking Contest by Mrs. Tom McAlister of Sacramento.

SLICE O' SPICE

3 cups sifted Pillsbury's Flour
1 teaspoon soda
1 teaspoon cream of tartar
1/2 teaspoon salt
1/2 cup butter
1/2 cup Crisco
2 cups firmly packed brown sugar
2 unbeat eggs
1 teaspoon vanilla
1 cup quick-cooking rolled

oats

"Quilted" heavy duty foil

TOPPING

1/2 cup sugar

4 teaspoons French's cinnamon

Sift flour, soda, cream of tartar and salt. Cream butter and shortening. Gradually add brown sugar, creaming well. Blend in eggs and vanilla. Stir in dry ingredients. Add rolled oats; mix well. Chill one hour for easy handling.

Divide dough into three parts; shape into rolls 12 inches long. Wrap in foil; chill five to six hours or overnight.

Cut into 1/4 inch slices; dip into sugar-cinnamon topping to coat both sides. Place on greased baking sheets. Bake in moderate oven (350 degrees) 9 to 12 minutes, or until golden brown. Makes about nine dozen cookies.

Combine nectar, sugar and salt, and heat to just below boiling. Soften gelatin in cold water, and dissolve in hot nectar. Stir in lemon juice. Chill until thickened but not firm. Fold in whipped cream. Turn into 1-quart mold and chill until firm.

Makes 6 to 8 servings.

SNACKS

Among the 10 most popular snacks is fruit, according to a recent survey of what teen-agers like to eat between meals. Be sure there is available fruit for the growing boys and girls in your family.

Fresh, Local Grade "A" MILK IS RICH IN PROTEIN

During this Lenten season, make sure your family gets its Protein (the muscle builder) by drinking at least 3 glasses of milk each day. Just this amount will give you as much protein as you get in a half pound of lean, round beef!

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PEAS Kountv Kist No. 303 Tins each 10¢

PARKAY MARGARINE 2 lbs. 39¢

SHRIMP Pacific Develined Cocktail 4 1/2-oz. cans 3 for \$1

CHEEZ WHIZ 16-oz. jar 79¢

CHEESE Kraft Velveeta 2 lb. Loaf 79¢

COTTAGE CHEESE Crater Lake Pt. 25¢

OYSTERS Sunpakt Small 5-oz. cans 3 for \$1

HEINZ STRAINED BABY FOODS 5-oz. Glasses 5 for 57¢

CORN Kountv Kist, Cream Style or Whole Kernel 303 Cans 4 for 49¢

OREGON DATE PRUNES 2 lbs. 39¢

Tomatoes Party Time No. 2 1/2 Tins 19¢

Krispy Crackers Sunshine lb. 29¢

Hydrox Cookies Sunshine 16-oz. pkg. 49¢

Caramels Sunshine Butterscotch 9-oz. 29¢

Bathroom Tissue Zee, Family Pack 35¢

Paper Towels Zee, Giant Roll 29¢

Waxed Paper Zee, 100 ft. roll 2 for 45¢

Spaghetti with Meat Balls - Haley's Lge. 22-oz. 2 for 89¢

Beans Sprouts Jan-U-Wine 303 cans 2 for 29¢

Chop Suey Vegetables - Jan-U-Wine 303 cans 29¢

Chow Mein Noodles - Jan-U-Wine 303 cans 15¢

Swiftning 3-lb. tin 79¢

MILLER'S MARKET IN PIGGLY WIGGLY

Morrell's Seal-Pak Nice and Lean lb. 59¢

Sliced Bacon Fresh, Young Ready for the Pot Pkg. 49¢

Colored Hens Lean and Tender lb. 49¢

Pork Steaks Mrs. Francis' Fresh, Homemade lb. 49¢

Chicken Tamales ea. 35¢

FRESH SALMON, RED SNAPPER, OYSTERS AND JUMBO PRAWNS

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