



HOME MADE BREAD is one of the most rewarding endeavors of any homemaker. Shown here is a sliced loaf of crusty French Bread, winner in Pillsbury's 1st Grand National Recipe and Baking Contest. The loaf was baked by Mrs. John Cabbell Roy, Birmingham, Alabama, and adapted by Ann Pillsbury. If you have been looking for a French Bread recipe, here it is, courtesy of Pillsbury Mills, Inc.

Crusty French Bread

Bread baking is fun, and those beautiful golden brown loaves just out of the oven can give a homemaker a real sense of accomplishment. In spite of the fact that most people stand a little in awe of the lady who makes her own bread, it's really one of the easiest items to bake.

The dough isn't temperamental like pie pastry, nor delicate like cake batter. Besides, with today's improved products, laboratory tested recipes, and reliable ovens, all the guess work has been cut out. For instance, a new high-protein flour now being marketed in Oregon is especially designed for bread baking. It produces a superior loaf of bread—one that has better shape, finer cell structure, whiter sheen, and remains fresh longer.

Here are two good examples of accurate, carefully developed recipes from the Ann Pillsbury kitchen. One is Up-To-Date Bread. Chopped dates and nuts give it a very special flavor. Serve it for breakfast, lunch, or dinner. Up-To-Date Bread makes good sandwiches, too, for lunch boxes or afternoon coffee parties.

The Crusty French Bread is so simple to make you'll hardly believe it. The perfect accompaniment for soup and salad meals. French bread also makes a delicious snack spread with garlic butter and toasted.

CRUSTY FRENCH BREAD

1 tablespoon shortening
1 tablespoon salt
1 tablespoon sugar
1 cup boiling water
1 cup cold water
1 cake compressed yeast,

crumbled, or 1 package active dry yeast dissolved as directed on package
5½ to 6 cups sifted Pillsbury's All Purpose Flour
egg white

In large bowl combine shortening, salt, sugar, and boiling water. Add cold water; cool to lukewarm. Blend in yeast; mix well. Let stand 5 minutes. Gradually add flour, mixing well after each addition, to form a stiff dough. Knead on floured surface until smooth and satiny, about five minutes. Place in greased bowl; cover. Let rise in warm place until light and doubled in size, about 1½ hours.

Shape into two oblong loaves about 14 inches long; place on greased baking sheet. Cover. Let rise until light and doubled in size, about 1 hour. Brush with slightly beaten egg white. With sharp knife gently make three diagonal slashes across top. Bake in hot oven (425 degrees) 15 to 30 minutes until golden brown; reduce heat to 350 degrees and bake for 30 minutes. Makes 2 loaves.

Note: The water used to dissolve dry yeast should be subtracted from water in recipe.

UP-TO-DATE BREAD

(Senior Winner in Pillsbury's 5th Grand National Recipe and Baking Contest by Mrs. Antoinette Jordan, Providence, Rhode Island. Adapted by Ann Pillsbury.)

2 cups milk
1½ cups dates, cut in pieces
2 cakes compressed yeast or 2 packages active dry yeast
½ cup warm water
2 tablespoons shortening

¾ tablespoons sugar
1 tablespoon salt
1 cup scalded milk
1 cup nuts, ground or chopped fine
8¼ to 9 cups sifted Pillsbury's Best All Purpose Flour
Heat the 2 cups milk in top of double boiler over boiling water. Add dates. Cook for 10 minutes. Cool to lukewarm.

Soften yeast in water. In large bowl combine shortening, sugar, salt, and the scalded milk; cool to lukewarm. Add nuts, date-milk mixture, and the softened yeast. Blend in flour to form a stiff dough. Knead on well-floured surface until smooth and satiny, 8 to 20 minutes. Place in greased bowl; cover. Let rise in warm place until light and doubled in size, about 2 hours.

Divide dough into 3 equal parts. Shape into loaves. Place in greased 9 x 5 x 3-inch pans. Cover. Let rise in warm place until light and doubled in size, 45 to 60 minutes. Bake in moderate oven (375 degrees) 35 minutes until deep golden brown. Brush with Glaze. Return to oven and bake for 5 to 10 more minutes.

Orange Glaze: Combine 2 tablespoons sugar and 2 tablespoons orange juice. Mix well.

CANDIED PEEL

When you are preparing candied orange peel, cover the large pieces of peel with cold water and simmer until tender, 30 to 45 minutes. Drain. Cut into narrow strips with the kitchen scissors and then cook in sugar syrup for about 20 minutes. Let the strips of peel stand in the syrup overnight before draining on a rack and then rolling in sugar.

GUESS THE WEIGHT OF A DRESSED BEEF

You are invited to guess the weight of the largest dressed beef ever put on display in Klamath Falls. There is no obligation and the four guesses, closest to the actual weight, entitle the winners to very acceptable prizes.

Swift and Company purchased last week the two largest steers ever to be sold at the North Portland stockyards. One of the dressed animals was put on display at Portland and the other one arrived in Klamath Falls on Wednesday and will be on display at Market Basket No. 1, 122 North Ninth, all day Friday and will be on display at Market Basket No. 2, Shasta Way and Division, on Saturday.

Blanks for guessing the weight of the dressed beef will be available at both stores and deadline for entries is closing time, 7 p.m., on Saturday.

The huge hunk of beef was shipped to Klamath Falls under refrigeration and Doyle Anthony,

local Swift and Company manager, is arranging for its display for two days. It will be covered with a transparent cover and dry ice used to keep it at the proper temperature. Inasmuch as good beef is never sold without being properly aged, the meat will probably be sold for restaurant or hotel use and will undoubtedly be publicized as being from this fine animal.

The four prizes are:

First prize: a six-pound boneless rolled Swift Premium beef roast;

Second prize: an eight to 10-pound Swift Premium fully cooked ham;

Third prize: a 10 to 12-pound Swift Premium stuffed turkey ready to go into the oven;

Fourth prize: a copy of Beef Cookery, the American National Cow Belles' cookbook, contributed by Klamath County Cow Belles.

Go into the Market Basket Stores

and look at the biggest beef you ever saw and guess its weight. Blanks for guessing are convenient to the display.

The winners will be announced in next Thursday's Market Basket ads in the Herald and News and it will be interesting to see how close to the actual weight the guesses are.

Herald and News upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Editor

BROWN RICE CREAMY PUDDING

Scald 2 cups of milk; stir in 1 cup MJB Quick Brown Rice and 1 tablespoon butter. Cover and cook over moderate heat for 15 minutes or until rice is tender to taste. Remove from heat. Beat 2 egg yolks, add ½ to ¾ cup sugar, ½ teaspoon vanilla, ¼ teaspoon

cinnamon and ½ teaspoon salt; stir mixture into the hot rice. Whipping cream can be folded in or served as a topping, if desired. Makes 4 servings.

NEW GLOVES

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Sliced Bacon Swift's 2 lbs. 89¢

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Swift's Premium Brown & Serve Sausage 10 to 11 in pkg. 8-oz. No waste or loss **49¢**

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Honey Bradshaws 8-oz. jar 19¢

Kelly's SPECIAL K Giant Size 6½-oz. Pkg. 25¢

Quick or Regular - Large 28-oz. Pkg. CREAM OF WHEAT 33¢

Jelly Royal Club - Assorted Fruit or Berry 10-oz. glass 19¢

Hungry Jack - Old Fashioned Pancake Mix 4-lb. bag 49¢

EGGS 100% Fresh - Klamath Ranch "AA" Large Doz. 49¢

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FOOD

1338 Oregon Avenue

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Biskit Mix 3-lb. 4-oz. Tin **33¢ Each**

SOUTH MAID Margarine 3 lbs. 59¢

STARLAC - POWDERED

Bordens Milk 12 Qt. Pkg. **79¢**

SPECIALS THROUGH MONDAY MARCH 8TH.

Gerber STRAINED FOODS ALL VARIETIES 4½-oz. CANS

6 CANS 49¢

Libbys, Deep Brown Pork and Beans No. 2½ can 20¢

Diamond A - Cut Green Beans No. 303 can 15¢

Fancy Dainty Dimple Royal Club Peas No. 303 can 17¢

Del Monte - Golden Cream Corn No. 303 tins 15¢

Royal Club White or Gold Hominy No. 303 tins 10¢

Party Kraut No. 303 tins 10¢

Libby - No. 2½ Pumpkin can 15¢

BUTTER 1-lb. Carton 4 Cubes 67¢

COTTAGE CHEESE Pint 25¢

NOODLES Large Pkg. **29¢**

Hillsdale - Slice Pineapple No. ½ Flats 2 for 23¢

Royal Club - Concord GRAPE-JUICE Big 46-oz. Tin 49¢

Tuna Fancy Solid Pack Royal Club No. ½ Tin **29¢**

MECO - SECTIONS GRAPEFRUIT No. 303 Tins 17¢

MECO - HALVES PEARS No. 2½ Cans 29¢

Libbys - Sure we have Short Cakes Fresh - Sweetened, 10-oz.

Strawberries Pkg. **19¢**

ROYAL CLUB YOUNGBERRIES No. 303 Tins 29¢

ROYAL CLUB GOOSEBERRIES No. 303 Tins 25¢

VEGETABLES

ASPARAGUS lb. 19¢

GRAPEFRUIT Texas Pink 4 for 29¢

AVOCADOS Large Size 2 for 23¢

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