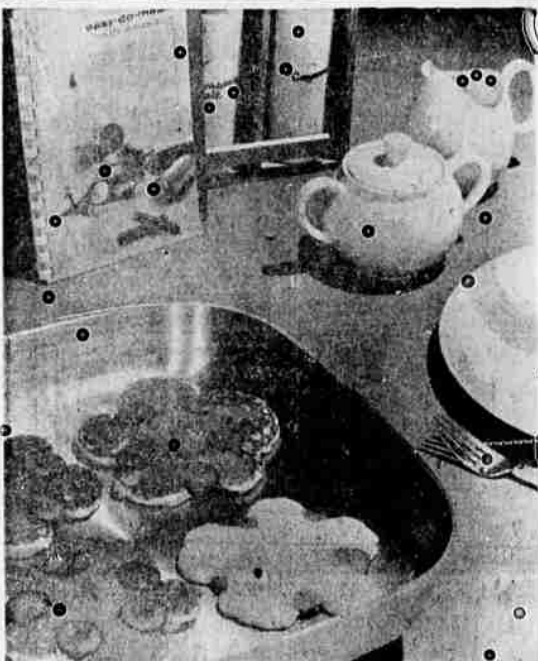




REAL GOLD display at the Big Y Market is a miniature replica of one of the family boats which are offered as prizes in the current campaign conducted by the makers of Real Gold fruit concentrates. Official entry blanks for the contest are available at nearly all of the local markets. Each can of Real Gold fruit juice concentrate makes a full quart of juice. Easy directions for mixing call for adding five cans of water to the contents of each Real Gold can of juice concentrate.



UNUSUAL breakfast will give a lift to appetites of the reluctant breakfast eaters in the family. Shown are frankfurter pancakes. Lightly brown sliced skinless frankfurters in an electric skillet or range-top griddle. Pour small amounts of pancake batter over the slices; brown, turn once, when bubbly. Top with honey or grilled pineapple slices for a meal worth rising and shining for.

BREAKFAST BOREDOM?

Frankfurters for breakfast? Why not? Particularly if they are the mild - flavored Swift's Premium Franks.

Or, for weekend breakfasts or brunches, serve Sausage and Egg-wiches and serve a liberal helping of potato chips along with the open-face sandwiches on a big plate.

When reveille sounds at your house, does the family bound out of bed and race one another to the breakfast table? Or do you have to call and call before you evoke any sign of life?

Yours is a rare family if the former picture fits... but wouldn't it be nice if the latter one weren't all too true?

One way to make them rise and shine is to make breakfast, the child of meals in most homes, exciting as well as nourishing. By planning and organizing the night before, you can be opening menus before your family when morning rolls around... even if your own eyes are not quite open!

You can be as unconventional as you like in planning breakfast menus, as long as each contains the proper balance of fruit, meat or eggs, and cereal or bread product. But remember to tackle dishes that are quickly and easily prepared. Minor variations of old standbys and "little touches" are often all that's needed to perk up lagging morning appetites.

If your family is sandwich-minded, for example, try "sausage and egg-wiches." For pancake fanciers, here are two great versions, one featuring salami, the other skinless frankfurters. Last are hints for serving scrambled eggs in unusual ways.

SAUSAGE AND EGG-WICHES
For each serving, saute two skinless pork sausages in a lightly greased skillet. When the sausages are nearly done, begin toasting halved English muffins in the broiler. Remove links from skillet;

drain. Prepare eggs as desired, scrambled, fried or poached. Butter each English muffin and place sausages on one half, egg on the other half. The sandwiches may be eaten open-face, with knife and fork, or put together, Hero sandwich-fashion.

Try adding slices of fried tomato or a sprinkling of grated cheese to your "sausage and egg-wich." Or, for a most unbreakfast-y twist, serve the following pancakes with chili sauce with a pitcher of syrup handy for the die-hards with a sweet tooth.

SALAMI-EGG PANCAKES

Beat five eggs light with three tablespoons flour, 1/4 teaspoon salt, 1/4 teaspoon pepper and 1/4 cup milk. Melt 1 1/2 tablespoons butter in a large frying pan. Dip thin-sliced salami, cellulose casing removed, in the egg mixture; slowly fry as pancakes, first on one side, then the other.

Another variation on the pancake theme calls for mixing your favorite pancake batter or prepared mix, trying fried skinless frankfurters in a bit of butter on a hot griddle, then pouring batter over the sliced franks to form small or large pancakes. When bubbly, turn once and brown the other side. These are delicious plain, with a topping of honey or a grilled pineapple slice.

Finally, there are all the ways you can serve scrambled eggs in a hollowed-out, rolled-toast boat; combined with diced bologna, cervelat or salami; or, to delight the child in bologna boats. For each "boat," cut a slice of bologna or ham bologna at least 1/4-inch thick; do not remove cellulose casing. Saute slices in butter until they cup, then remove to a heated plate.

Quickly scramble eggs in the same skillet and heap in the boats. For a real touch of genius, add a toothpick with a banner of an orange section... and watch those sleepy eyes open!



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upstairs and downstairs In Milady's Kitchen Herald and News

Thursday, May 15, 1958

KLAMATH FALLS, OREGON

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EASY COOKIES

If you were to take a survey of homemakers to find out what type of recipes they like to prepare, you probably would discover that most women prefer those dishes which are quickest and easiest to make.

And, one recipe which always rates high—among the cooks as well as the consumers—is Butter-Scotch Refrigerator Cookies. These tangy treats are easy to prepare and require only 10 minutes to bake.

Why don't you whip up a batch of these tasty cookies today to have on hand when friends drop in unexpectedly?

BUTTERSCOTCH COOKIES

1/2 cup butter
1/2 cup margarine
2 cups brown sugar
1 egg
1 cup All-Bran
3 cups sifted flour

2 teaspoons baking powder
Blend butter, margarine and sugar. Add egg and beat well; stir in All-Bran. Sift together flour and baking powder; stir into All-Bran mixture a small amount at a time. Knead and shape into two rolls, about 1 1/2 inches in diameter. Wrap in waxed paper, covering ends carefully. Store in refrigerator until firm. Slice very thin and bake on ungreased baking sheets in hot oven (425 degrees) about 10 minutes.

Yield: 7 1/2 dozen cookies (two inches in diameter).

Note: One tablespoon water or milk may be added to dough if it is too dry to shape into rolls.

WASHABLE TOYS

When you give some youngster a cuddly stuffed animal, it is well to make sure it is washable.

HERE TODAY! The New Instant Maxwell House!



SMELL THE NEW FRESH-ROASTED AROMA! Uncap the jar!

One sniff tells you this coffee's going to taste better than any you've ever known. Here's exciting new aroma no coffee ever captured before!



SEE THE NEW DEEPER COLOR! Pour yourself a cup! Today's

Instant Maxwell House has new body, new strength! No powdered coffee, no ground coffee can give you such deep-down pleasure in every cup.



ENJOY THAT MOST HAPPY FLAVOR! Only those miracle "Flavor Buds" can deliver enjoyment like this—millions of tiny "Flavor Buds" of real coffee, ready to burst instantly into that famous Maxwell House flavor!



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