

**TRY NEW**  
**SWANS DOWN**  
 CAKE MIX  
**Golden Pound**  
 FREE ALUMINUM PAN IN EVERY PACKAGE

**PLUS-**  
 Special Double Value Coupon  
 in every package bearing this imprint—  
**1. 10¢ OFF on**  
**ICE CREAM**  
**2. PREMIUM OFFER \$1.00**  
 PLUS 2 BOX TOPS FROM  
 SWANS DOWN GOLDEN POUND CAKE MIX  
 BUYS AN ALUMINUM PLASTIC  
 ICE CREAM SCOOP  
 VALUED AT \$1.99

SWANS DOWN new Golden Pound Cake Mix has a premium offer of 10 cents off on any package of ice cream you wish to purchase. In addition to the ice cream coupon inside, General Foods has an ice cream scoop offer.

**GOLDEN POUND CAKE**

General Foods' Swans Down Golden Pound Cake Mix is new on the market in Klamath Falls. An aluminum baking pan for baking the Golden Pound Cake is enclosed in each package. There are two premium offers with the initial introduction of the new cake mix. A coupon enclosed is good for that 10 cents on your next ice cream purchase. The second offer is for an ice cream scoop, available for 12 and two box tops.

There are recipes on the package for variations of the regular directions. The basic recipe calls for adding 1/2 cup water and 1 whole egg to the cake mix and baking at 350 degrees for 35 minutes to one hour. Directions give special instructions for high altitudes, but, although Klamath Falls is just over 4,000 feet elevation, the regular directions for nearly all packaged mixes work just as well here as they do at lower elevations.

It is not recommended that recipes be doubled or tripled for this altitude. It is more satisfactory to bake two or three separate loaves.

For variations, add 1/2 cup finely chopped nuts to the mix, or add 1/4 teaspoon grated lemon rind to spices. Serve plain or with ice cream topped with your favorite topping or Regal Chocolate sauce.

Melt 2 squares of Baker's unsweetened chocolate in 6 tablespoons water. Add 1/2 cup sugar and dash of salt. Cook and stir until blended. Add 3 tablespoons butter and 1/2 teaspoon vanilla. Makes 1 cup chocolate sauce.

**STORAGE**  
 Potatoes and onions both need ventilation during storage.

**Cleaning magic for rugs**  
 MYSTIC FOAM  
 UPHOLSTERY RUG CLEANER  
 SHAMPOO FOAM LIKE PROFESSIONALS USE...  
 DO-IT-YOURSELF AND SAVE!  
 Gentle, odorless, safe. Doesn't soak - dries quickly. Leaves no ring. 1 qt. can cleans a 9 x 12 rug. Try it!

**"It don't work...the can keeps comin' back, but no person!"**  
 SANTIAM  
 BLUE LAKE STRINGLESS GREEN BEANS  
 STRAIGHT-STRINGLESS ALL MEAT TENDER GREEN BEANS

**RECIPE GIFTS**  
 When you are writing out a recipe for a friend, make kitchen life easy and list the ingredients in the order in which they are to be used.

**MOLASSES FOR ZEST**

Summer dinner served buffet style on the patio, porch or dining room can be cool by virtue of its setting. Cool and calm, too, will be the hostess who prepares the meal well in advance. Baked ham, spiced fruits as a garnish and molasses and rum-flavored pie may be made hours ahead of serving. The only last-minute chore will be that of heating lima beans with a zesty barbecue sauce.

Molasses has many quick flavor tricks to offer. A half-and-half blend of unsulphured molasses and mustard (1/4 cup each) gives a thick, shining glaze to baked ham. This glaze is applied 45 minutes before baking time of the ham is completed and after the ham has been scored and clove-studded. Actually, a glaze does not penetrate far enough into a ham to change the flavor, but it is pretty to look at, and it all "eat with our eyes, don't we?"

Molasses gives a spicy accent to peaches, apricots or pineapple or a combination of all three, to be used as a garnish for the meat course.

Here are a number of different recipes for using molasses:

**MOLASSES SPICED FRUIT**  
 1 can (29 ounces) cling peach halves or whole apricots  
 1 can (29 ounces) pineapple slices  
 1/2 cup unsulphured molasses  
 2 teaspoons whole cloves, divided  
 1 3-inch piece stick cinnamon  
 1/4 cup vinegar  
 Drain syrup from fruit into

saucpan. Add one teaspoon of the cloves and cinnamon; stud fruit with remaining cloves. Bring syrup to a boil; boil rapidly until reduced to one cup. Stir in unsulphured molasses and vinegar; add fruit; simmer five minutes. Serve hot or cold. Or, return fruit and syrup to cans; cool. Place in refrigerator several hours or overnight.  
 Yield: eight servings.

**BARBECUED LIMA BEANS**  
 1/2 cup unsulphured molasses  
 1/4 cup prepared mustard  
 1 cup chili sauce  
 2 tablespoons vinegar  
 2 teaspoons Worcestershire sauce  
 1/4 teaspoon Tabasco  
 4 cups cooked lima beans  
 1 medium onion, sliced  
 Mix together unsulphured molasses and mustard; stir in chili sauce. Add vinegar, Worcestershire

sauce and Tabasco; mix well. Turn lima beans into skillet or saucpan; stir in sauce. Top with onion slices. Simmer until heated through, about 10 minutes.  
 Yield: eight servings.

**CARIBBEAN CHIFFON PIE**  
 1 envelope unflavored gelatin  
 1/2 cup sugar, divided  
 1 teaspoon salt  
 3 eggs, separated  
 1 cup milk  
 1-3 cup unsulphured molasses  
 1 1/2 teaspoons rum flavoring  
 1 cup heavy cream, whipped  
 1 9-inch baked pastry shell  
 Mix together in top of double boiler: gelatin, two tablespoons of the sugar, and salt. Beat together egg yolks and milk; add to gelatin mixture with the unsulphured molasses. Cook over boiling water, stirring occasionally, until mixture is slightly thickened. Remove from heat; stir in rum

flavoring. Chill until mixture is slightly thicker than the consistency of unbeaten egg white. Beat egg whites until stiff but not dry. Gradually add remaining six tablespoons sugar, and beat until very stiff. Fold in gelatin mixture. Fold in whipped cream. Turn into prepared pastry shell; chill. If desired, garnish with whipped cream.  
 Yield: one nine-inch pie.

**CRANBERRY SAUCE**  
 Make spicy cranberry sauce using California Port wine for half of the water when cooking the cranberries. Add a stick or two of cinnamon and a few thin lemon slices for interesting flavor. Cool and store in the refrigerator to enjoy as a relish with meats and poultry. Good, too, spooned over vanilla ice cream.

**PIGGLY WIGGLY**  
 The Original SELF SERVICE

**Now - For Canning Time**

**Peaches** Medford Hales or Elbertas **\$1.39** Lug

**Tomatoes** Local, Medford Ripe, but firm beauties! **89¢** Lug

**Pears** Medford Bartletts, finest for canning or table use. **89¢** Lug

**Grapes** Seedless or Reber **10¢** lb.

**Lemons** Sunkist Full of juice **6 for 19¢**

**Celery Hearts** Crisp, No Waste **Pkg. 15¢**

**JELLO** 5¢  
 Gelatin Dessert Assorted flavors, Your choice - Pkg.

**EGGS** 29¢  
 "AA" Small Fresh Local Doz.

**TEMPT** 39¢  
 Luncheon Meat 12-oz. Tin

**Mixed Fruit** Calfruit For Salads or Cocktail **2 303 cans 29¢**

**Tomato Juice** Hunts 46-oz. Tins **4 for \$1**

**Pickles** Del Monte Fresh Home Style Dills 26-oz. Jars **2 for 45¢**

**CORN** Del Monte Cream or Whole Kernel **6 303 Cans 89¢**

**Alpha-Bits** Post's New Alphabet Shaped Cereal **4 pkg. \$1**

**Angel Cake** Swansdown Pkg. **39¢**

**Marshmallows** Pixie White or Colors 10-oz. pkg. **2 39¢**

**Potato Salad** Nalley's No. 300 Cans **35¢**

**Olives** Royal Club Ripe Pitted Cadets No. 211 Cans **29¢**

**Margarine** Parkay Colored Cubes **4 lbs. 99¢**

**Tuna** Star Kist, Chunk Style No. 1/2 tins **4 for \$1**

**Potato Chips** Blue Bell Big Triple Pack **55¢**

**Quik** Nestle's Instant Chocolate Mix, 1-lb. can **45¢**

**Peas** Del Monte No. 303 tins **2 for 35¢**

**CLOROX BLEACH** 1/2 Gal. **35¢**  
 Gallon **59¢**  
 8c Coupon on Each Btl.

**MILLER'S MARKET**  
 IN PIGGLY WIGGLY

**Fresh Fryers** Soran's Finest **38¢ lb.**

**Del Monte Skinless Wieners** 1-lb. pkg. **55¢**

**Beef - USDA Choice Short Ribs** **29¢ lb.**

**Soap** Cashmere Bouquet Reg. Bars **3/32¢** Bath Bars **2/31¢**

**Soap** Colgate Deodorant Bath Size Bars **2 for 37¢**

**Noodles** Lynden Egg With Chicken 14-oz. jars **3 for \$1**

**Fricassee** Lynden Turkey 14-oz. jars **39¢**

**Vel** Liquid Detergent 12-oz. cans **43¢**

**EXTRA SPECIAL!**  
 Panning's Bread and Butter  
**PICKLES** 13-oz. Jars **4 for 99¢**

**Gentle FELS** Liquid Detergent 12-oz. Can **35¢**  
 22-oz. Can **69¢**

**Palm Olive Soap** Reg. Bars **3 for 32¢**  
 Bath Bars **2 for 31¢**

**Pride of Oregon Frozen Strawberries** 10-oz. Pkg. **6 for 1.00**

**"Sorry, I just couldn't wait!"**

**Dr. Ross DOG FOOD**

"That Dr. Ross' sure does taste good... and a fellow simply can't wait! The meat, liver, chicken and vegetable-beef flavors really hit the spot!"

**more meat and tempting flavors!**

**Dr. Ross**  
 The West's LARGEST SELLING Quality Pet Food!

**85¢** Vel of Fab Detergent Giant Pkg. **PIGGLY WIGGLY**  
 7th and Pine We reserve the right to Limit! Open Sundays and Evenings