



**KRAFT FOODS'** line includes a wonderful assortment of jellies and preserves and mayonnaise in addition to its famous cheeses. The preserves are packaged in 20-ounce and 12-ounce sizes and the jellies in 20-ounce and 10-ounce sizes. All of the jars have the convenient "Twist Off" caps and all of the jellies and preserves meet stand-

ard specifications required for the use of the word "Pure." The line includes pure Strawberry Preserves, which are being featured this month; pure whole Grape Preserves, pure Apple Jelly and pure Peach Preserves. They're fresh fruit good.

**COOK WITH KRAFT'S JELLIES & PRESERVES**

Jellies and preserves are fine to have on hand for quick sandwich spreads and to use as topping for ice cream, waffles or pancakes, but these lovely pure fruit products use need not stop there.

Kraft Foods, with its fine line of pure jellies and preserves, has numerous suggestions for recipes which use jellies and preserves as an ingredient in the complete dish.

For your free copy of Flavor Magic recipe folder, write to Kraft Jellies & Preserves, Box 522, Department P, Chicago 77, Illinois. There follows just a few of Kraft's suggestions for using Kraft Pure Jellies and Preserves:

**DESSERT PIZZA**  
Prepare pastry for two-crust pie following the directions on the package of Pillsbury Golden Pie Crust Mix. Form into a ball. Flatten to 1/2 inch thickness; smooth edges. Roll out on a floured surface to 1 inch larger than 14-inch pizza pan. Fit loosely into pan; trim pastry edge. Prick generously with fork. Bake in hot oven, 450 degrees, for 8 to 10 minutes or until golden brown. Cool.

Combine one 8-ounce package Philadelphia Cream Cheese and 1/2 cup sugar, mixing until smooth and blended. Add 2 eggs, one at a time, beating well after each addition. Stir in 2 tablespoons lemon juice. Turn into the baked crust. Bake

in a moderate oven, 350 degrees, 10 to 12 minutes. Cool.

Lightly score to divide pizza into 4 sections. Spread Kraft's Peach Preserves on 2 opposite sections. Spread the remaining 2 sections with Kraft's Strawberry Preserves. Slice to serve.

**REGAL STRAWBERRY "PHILLY" PIE**  
1 8-ounce package Philadelphia Cream Cheese  
1/2 cup sugar  
3 eggs  
1 teaspoon vanilla  
9 inch pastry shell  
1 12-ounce jar Kraft Pure Strawberry Preserves  
Whipped Cream

Cream the cheese until soft and smooth. Blend in the sugar. Beat the eggs slightly, add the milk and vanilla. Slowly add to the cheese mixture, stirring until well blended.

Pour into the pastry shell which

has been baked in a hot oven, 425 degrees, for 5 minutes. Bake in a moderate oven, 350 degrees for 25 minutes. Cool. Spread the strawberry preserves over the top and garnish with whipped cream.

**OMELETS**  
Serve individual omelets with grape preserves, using Kraft's Pure Whole Grape Preserves.

4 eggs, separated  
2 tablespoons hot water  
1/2 teaspoon salt  
Kraft Pure Grape Preserves  
Beat egg yolks, add water and salt, then fold them into stiffly beaten egg whites. Make four individual omelets by pouring the mixture into four portions of a hot, well greased griddle. Cook over low heat until the bottoms begin to brown, then place in a slow oven, 325 degrees, until the tops are firm. Crease each omelet in the middle, spread preserves on half, fold other half over it and serve at once.

**PEACH SUNDAE**  
Top individual servings of chocolate, fruit or vanilla ice cream with Kraft's Pure Peach Preserves.



**DON GUARD**, Kraft Foods industrial representative for the state of Oregon, was making the Klamath Falls territory last week with Bob Van Laningham, Southern Oregon Kraft representative from Medford.

**KRAFT'S**

Kraft Foods has many facets to its business.

One of the big divisions is the Industrial department.

Don Guard, 1505 Hallinan St., Oswego, Kraft Foods industrial representative for the state of Oregon, was in Klamath Falls last week, covering the Southern Oregon territory with Bob Van Laningham of Medford, Southern Oregon salesman for Kraft Foods.

Guard was calling on commercial accounts. The industrial line includes ice cream stabilizers, emulsifiers, stabilized chocolate powder, assorted cheese flavorings, dry sweet whey and animal feeds.

The dry sweet whey sounds particularly interesting as it is used, interchangeably, with dry nonfat milk solids in baking. (Interchangeably in this case is strictly the layman's version on its use, of course!)

The cheese powder is very popular in Portland and other larger centers. One bakery in Portland makes Party Cheese Bread which is a very popular item there, using cheese powder.

Animal feeds include Kalf-A milk replacer and Kalf-A booster pellets which are dairy by-products used in cattle feeding; Pex products, a condensed milk by-product, for poultry feed; Kraylets, a dry milk by-product for hogs, and Kray-nine, which is a basic fortifier for dog food.

In addition to the food lines, Kraft produces Kartasize which is a starch additive for the making of corrugated paperboard.

The scope of the company's products continually grows and increases as its big research department brings out more items.

**TURKEY**  
You'll find that dental floss is excellent for sewing up turkey or chicken. It slips through the meat more easily than thread with less tearing.

**WESTERNERS ARE SWEET ON SPRECKELS SUGAR**

because you can't buy a better sugar for table, baking and other uses!



Take it from me... COMPLETE... LIKE FRESH, GRADE 'A' MILK

NO MAN—NOT EVEN A SNO-MAN—HAS EVER FOUND A MORE COMPLETE, MORE PERFECT NATURAL FOOD THAN GRADE 'A' MILK. EXPERTS SAY WE NEED AT LEAST THREE GLASSES EACH DAY!

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KLAMATH BASIN GRADE 'A' MILK PRODUCERS ASSN.

**BEST BRANDS FOODS LOWEST PRICES**

**DALE'S MARKET**

Fresh Killed Colored Pullets	
<b>ROASTING CHICKENS</b>	3 1/2 To 5-Lb. Avg. <b>33c/lb</b>
Morrell's Pride — Sliced Free	
<b>SMOKED PICNICS</b>	Extra Lean 6 To 8-Lb. Avg. <b>39c/lb</b>
Pork — Farmer Style	
<b>SPARE RIBS</b>	2 To 3 Pound Avg. <b>39c/lb</b>
All Pure Lean Beef, Ground Fresh Hourly	
<b>FRESH GROUND BEEF</b>	<b>49c/lb</b>
Something New! Something Different! Just The Thing For That Hot Lunch	
<b>CHILI DOGS</b>	<b>59c/lb</b>
Highest Quality Lowest Prices	Always A Butcher To Serve You
<b>STANDBY CATSUP</b>	Large 20-oz. Family Size 2 For <b>49c</b>
<b>HANDY ANDY Cleanser</b>	Pints . . . . <b>35c</b> Quarts . . . . <b>63c</b>
<b>Durkee's Mayonnaise</b>	24-oz. jar <b>55c</b>
<b>Cake Decorations</b>	Crescent Sprinks Jar <b>19c</b>
<b>Sunpakt Tuna</b>	Light meat No. 1/2 tins 2 for <b>55c</b>
<b>Corn Beef Hash</b>	Swift's 1 1/2-lb. Tin <b>55c</b>
<b>Bif Chopped Beef</b>	12-oz. Tins <b>39c</b>
<b>Folger's New Instant COFFEE</b>	6-oz. Jar <b>99c</b>
<b>Nalley's Hawaiian RELISH</b>	12-oz. Jar <b>29c</b>
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**TRIFLE**  
A soft custard, lady fingers, a little orange marmalade and sweet canned fruit cocktail make a delicious "Fruit Cocktail Trifle." This is a less rich version of the famed English dessert—though, to be sure, you may add whipped cream and slivered almonds to make it richer, if you wish. Serve the pretty dessert at the table, spooning it from a handsome crystal bowl into individual serving dishes.

**FRUIT COCKTAIL TRIFLE**  
2 eggs  
1/4 cup sugar  
1/2 teaspoon salt  
1 1/2 cups milk  
1/2 teaspoon vanilla  
10 to 12 lady fingers  
1/4 cup orange marmalade  
2 tablespoons dessert wine (or syrup from cocktail)  
1 1/2 cups well-drained, canned fruit cocktail

Beat eggs with sugar and salt. Add milk, and cook and stir over hot water until thickened. Remove from heat and blend in vanilla. Cool. Split lady fingers, spread with marmalade and sprinkle with wine. Line a glass serving bowl with lady fingers. Fill with alternate layers of cooled custard and fruit cocktail. Chill thoroughly. Makes 6 servings.

**upstairs and downstairs In Milady's Kitchen**

By Florence Jenkins, Food Editor

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Blended to perfection... with **3¢ PER GLASS WITH THIS COUPON**

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INTRODUCTORY OFFER EXPIRES MARCH 1, 1959

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TO DEALER: We will redeem this coupon for 10¢, plus 2¢ handling charge, when presented to you by your customer in accordance with terms of the coupon as shown above. Presentation constitutes a representation that all terms of this offer have been fulfilled and payment is not in violation of any Federal or State regulation. Any other application constitutes fraud. Customer must pay any sales tax. Void wherever issued, prohibited or otherwise restricted. Cash value 1/20th of 1 cent. Offer is void where prohibited or taxed.

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