

Apple Dessert



FOR THE HOSTESS who is interested in serving something really different to spice winter menus, the home service department of American Dairy Association suggests Butterfly Date and Nut Surprises. This delightful combination of cream cheeses and canned Date & Nut Roll gets its "surprise" flavor from the chopped apricots which are lightly mixed into the slightly sweetened, fluffy cheese spread. The butterfly appearance comes from arranging the half slices of Date & Nut Roll to resemble wings.

Here's a treasure of a recipe, with an intriguing name. "Apples in Petticoats." The "petticoat" is a buttery rich pastry case, and it's baked around a raisin-stuffed apple to make this luscious dessert. Servings are generous and hearty, a suitable ending for a soup and salad menu, when the last course is really an essential part of the meal.

- APPLES IN PETTICOATS**
- 2 cups sifted all-purpose flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1/2 cup sugar
 - 1/2 cup butter or margarine
 - 1 egg
 - 1 teaspoon grated lemon rind
 - 4 small tart apples
 - 1-3 cup light or dark raisins
 - 2 tablespoons sugar
 - 2 tablespoons currant jelly
 - 1 egg yolk
 - 4 blanched almonds
 - Powdered sugar

Sift together flour, baking powder, salt and 1/2 cup sugar. Cut in butter until mixture resembles small peas. Make a well in center and stir in egg and lemon rind. Knead until smooth dough forms. Let rest, 30 minutes, if possible. Meanwhile, peel and core apples. Rinse and drain raisins; toss lightly with the 2 tablespoons sugar. Roll dough 1/4 inch thick and cut four 5-inch squares. Place an apple in center of each; fill apples with raisins and jelly. Bring the corner of dough up over apples, and pinch seams tightly together. Place on greased cookie baking sheet. Beat egg yolk with teaspoon water; brush over dumplings. Press an almond into top of each. Bake in moderately hot oven (375 degrees) 30 to 35 minutes. Sprinkle generously with powdered sugar and serve warm, with cream if desired.

Makes 4 servings.

SURPRISES

In line with the new idea of "cook-ins" where the guests are family or neighbors for an informal indoor picnic, here is an idea for a delightful combination of foods for dessert which can be prepared in a jiffy.

Serving this new taste treat need not be reserved for dessert time. The Surprises are equally satisfying at bridge sessions, as television snacks, or a mid-afternoon treat for the kiddies when they get home from school. They are perfect menu additions for "cook-in" meals.

It takes only minutes to prepare them, especially since the cheese-apricot spread can be finished in advance of serving time. They are a pleasing answer to

the problems of what to serve unexpected afternoon guests for they go well with practically any beverage the hostess might want to serve.

The Surprises go easy on mother's food budget, too. All that is required is a half-pound of cream cheese, a small can of apricots, and a can of date and nut roll, plus 2 tablespoons of granulated sugar. They can be a time-saver, for all she needs to do is put the spread and the date and nut roll slices on the table. The kiddies will do the rest and have a lot of fun making their own "Butterflies."

- DATE AND NUT SURPRISES**
- 1 can date and nut roll
 - 1/2 pound cream cheese
 - 1/2 cup chopped canned apricots (drained)

SALADS

Wyandotte ripe olives add wonderful texture, color and taste to so many dishes.

Make small amounts of cooked chicken, turkey or other poultry or meats into hearty salads by adding ripe olives. Here's a tossed salad of lettuce, chicken and ripe olive wedges with a little mayon-

- 2 tablespoons granulated sugar
- Cream sugar and cream cheese in bowl until fluffy and smooth. Mix in drained, chopped apricots lightly. Slice date and nut roll into 8 equal slices. Cut four of these slices in half. Spread cheese topping generously on four whole slices and place the half sizes, butterfly fashion, in the topping.

naise and zesty Worcestershire sauce to tie the ingredients together. "Crispy Chicken Salad" makes a satisfying meal with bowls of nearby vegetable soup and crusty bread.

Winter menus often need a little added richness and body. Just a few ripe olives added to salads, casseroles or creamed mixtures or to the relish tray can fill this need. It's gratifying to know the average ripe olive contains only about 10 calories, so almost everyone can enjoy this appetizing fruit.

- CRISPY CHICKEN SALAD**
- 1-3 cup ripe olives
 - 2 1/2 cups coarsely chopped lettuce
 - 3/4 cup cubed cooked chicken or turkey
 - 3 tablespoons mayonnaise

1 tablespoon Worcestershire sauce
Slice olives. Combine lettuce and chicken. Blend mayonnaise with ripe olives and Worcestershire sauce. Toss lightly with chicken mixture.



We're Cooking Crabs Again!
Get them fresh. Cleaned free!
Fresh Red Snapper 3 lbs. \$1.00
Fresh Oysters Jar 59c
Crescent Sea Food
2836 So. 6th TU 2-0161

STAR KIST TUNA Chunk Style
4 No. 1/2 \$ 1.00
Tins

ALASKA RED SALMON
3 No. 1/2 \$ 1.00
Tins

WISH BONE Salad Dressings
Italian 39c Cheese 49c
8-oz. 8-oz.

PACIFIC CLEANED Cocktail Shrimp
4 1/2-oz. Cans 39c

New! Instant Orange Beverage
TANG
7-oz. Jar 39c

IT'S SUMMER IN OUR PRODUCE DEPARTMENT!

Lettuce Large, Solid Crisp Heads 2 heads 25c

Potatoes U.S. No. 1 - Whitlatch Farms 10 Lb. Paper Bag 25c

Radishes or Green Onions bun. 5c

Full of Sunshine Vitamin "C" - Arizona

Grapefruit 8 Bag 37c

Large Size! **Oranges** Sunkist Packed With California Sunshine! 10c

FAMOUS BOYD'S COFFEE
Famous In Restaurants for Years! Drip or Regular — 1-Lb. Tin 63c

Oregon's Own! SUGAR
10 Lb. Bag 89c
Famous White Satin

PET INSTANT DRY MILK
New Big 20-Qt. Size \$1.39

Albers Flapjack FLOUR
4-Lb. Pkg. 49c

HOODY'S Peanut Butter
16-oz. Jar 39c

Lipton's Black Tea 48 Bags 59c
Lipton's Onion SOUP MIX 2 Pkg. 35c

BEST FOODS SALAD OIL
Qt. Bottle 49c

SNOW'S CHOWDER Snow's Clam 10 1/2-oz. Can
or Snow's MINCED CLAMS 3 for 85c

HUTCHINSON'S MARKET The House of Quality
Morrell's Sliced BACON 49c lb.

SUPER MEAT DRY DOG FOOD
Instant Mix 59c Biscuits 49c

Nine Lives CATFOOD 6-oz. cans 4 for 49c
12 Count MODISS Pkg. 45c 2 for 89c
Nabisco Sugar Honey GRAHAMS 1-Lb. Ctn. 37c
Nabisco-Oreo Creme COOKIES 11 3/4-oz. pkg. 39c
Snowdrift SHORTENING 3-lb. Tin 79c
Jolly Time Yellow POP CORN 2-lb. pkg. 29c
Dennison's CHILI CON CARNE 15-oz. tins 29c

Special! Cornish Game Fryers 3 Pound Average 39c lb.
These Fryers Grown for Fine Flavor and Tenderness!
Smoked Picnics 3 to 6 Pound Average - Short Shankled 35c lb.
Again we bring you those Good **Boneless, Rolled Pork Roasts** 4-5-Lb. Ave. 49c lb.

Friskies CUBES
Keep your dog frisky with FRISKIES!

FOR SURE SATISFACTION ALWAYS SHOP
Piggly Wiggly
7th & Pine "Support Your March of Dimes through the Mother's March!"
Open 9 to 8 Daily -- 10 to 6 Sundays

Now from Carnation!
Entirely New Kind of Dog Food!
NEW FRISKIES CUBES

It's a complete meal... nothing need be added!
It's a perfect reward... great for between-meal snacks!
No fuss or mess... serve dry straight from the box!

Easy to mix with any other food, if desired!
Six appetizing flavors for variety!
Wonderful when traveling - always ready to serve dry!

6 FLAVORS • 6 COLORS • VARIETY YOU CAN SEE!

AMAZING DISCOVERY — one dog food that gives you everything you ever liked in all dog foods! It's a main meal...it's an ideal treat or reward. Serve it dry right from the box, or if you're a mixer, serve Cubes with canned Friskies, Friskies Meal, gravy, milk, water, any liquid or solid. It's one dog food...it's six flavors...meat, liver, milk, fish, vegetable, chicken. Whether your pet prefers dry or moist dog food, he gets his choice with Friskies Cubes...enjoys so many extras, too!

COMPLETELY NOURISHING — Friskies Cubes gives your dog every vitamin, mineral and other nutrient he is known to need for perfect health, vigor and appearance. Its crunchy texture is specially good for teeth and gums. Yet Friskies Cubes is extra thrifty. Pennies a day can keep your dog in top condition. Get Friskies Cubes at your grocer's today. It's quality-guaranteed by **Carnation.**