

There's Just No Argument! You Get More For Your Money At Market Basket!

2 Locations for Your Convenience — 9th and Pine and So. 6th & Shasta Way.

C & H Pure Cane — Powdered or Brown

sugar 10¢

coffee 55¢

Free Samples both Stores Friday & Saturday! Schillings

1-lb. Tins

HERE'S A MAN'S CAKE, suggested by the American Dairy Association. And the association suggests that the man of the house build the cake himself, including the frosting. And, of course, as a gentle suggestion, serve generous slices of this Marbled Butter Cake along with tall glasses of cold, frothy milk.

Marbled Butter Cake

There will be no more joking about your presents as a chef. Dad, when you present the lady of the house—your wife—with the delicious Marbled Butter Cake. It is your way of showing that, when Dad makes up his mind, he can command the kitchen front line as well as anyone.

Marbled Butter Cake was chosen for you because of its wonderful flavor, tenderness and creamy, buttery richness. It is an easy-to-follow butter cake recipe with a slightly new slant. And don't let the marbled effect frighten you. It is really much more simple to produce than you might suspect.

Start by placing an "off bounds" sign on the kitchen door. Then because it's the secret of good cooking, read the recipe through carefully. Follow the directions equally as carefully.

The marbled appearance is created by dividing the batter in half. One half is left as such, while the other half is colored with a little melted chocolate. The two batters are spooned into the cake pans. Once the cake pans have been filled, swirl the batters lightly together to achieve a more marbled effect. Place the cakes in the oven to bake and set a timer.

Then move on to the preparation of the chocolate peanut brittle icing. Allow enough time for the cake to cool before frosting it. If the icing should become too thick while you are frosting the cake, just add a drop or two of cream to thin it out.

Place your Marbled Butter Cake on a platter. Spread the chocolate peanut brittle icing over the top and sides of the cake. Then alternate spoonfuls of the two batters are spooned into the cake pans. Once the cake pans have been filled, swirl the batters lightly together to achieve a more marbled effect. Place the cakes in the oven to bake and set a timer.

Butter and lightly flour cake pans, set aside. Cream butter and sugar together until light and fluffy. Add vanilla. Sift dry ingredients together and add alternately with milk to creamed mixture. Beat egg whites until foamy; gradually add 1/2 cup sugar and beat until soft peaks form. Fold whites into batter. Divide batter in half; stir melted chocolate into one part. Use a tablespoon to place chocolate and white batter alternately in cake pans. Bake 25-30 minutes. Cool 10 minutes. Remove from pans onto cake racks and cool completely. Frost with Chocolate Peanut Brittle Icing.

ICING: 1/2 cup (1 stick) butter 1 square (11 oz.) unsweetened chocolate 1 1/2 pound box confectioners' sugar, sifted 2 egg yolks

4 tablespoons cream 1/2 teaspoon vanilla 1/2 cup crushed peanut brittle In a small saucepan, melt butter and chocolate together. Remove from heat. Stir in confectioners' sugar. Add yolks and cream; beat until smooth and creamy. Blend in vanilla and crushed peanut brittle. Sufficient for filling and frosting a 9x9 inch cake.

CUTEX

"Sugar and spice and everything nice" is just as true now as it was the day we first heard it. Naturally, as we grow older, the meaning changes to signify the world of fashion in which we live.

The eternal music of fashion in the world of make-up has never been livelier or more feminine than it is now. It does, however, point up the fact that this season, if we are to be stylishly well-groomed, we must be correct in our choice of what might be termed the little, but so important, accessories such as nail polish and lipstick.

To be certain their new spring and summer color in lipstick and nail polish is the correct shade for the new trend, Cutex went to that fashion-conscious city—Paris. And there, amidst the flurry and excitement of the 1959 fashion collections, created a new sparkling pink that is just full of loveliness.

For a shade born in Paris—became the rage of Paris—the name had to be "The Pink From Paris." This shade with its wonderful blending of pink and softness has that certain savoir-faire for which the women of fashion are noted. Definitely the "sugar and spice and everything nice" for your complete wardrobe.

Marbled Butter Cake: 1/2 cup (1 stick) butter 1/2 cup sugar 1/2 cup sifted cake flour 1/2 cup milk 1/2 cup sugar 2 squares (2 ounces) unsweetened chocolate, melted

Preheated 350 degree oven Two 9-inch round cake pans Butter and lightly flour cake pans, set aside. Cream butter and sugar together until light and fluffy. Add vanilla. Sift dry ingredients together and add alternately with milk to creamed mixture. Beat egg whites until foamy; gradually add 1/2 cup sugar and beat until soft peaks form. Fold whites into batter. Divide batter in half; stir melted chocolate into one part. Use a tablespoon to place chocolate and white batter alternately in cake pans. Bake 25-30 minutes. Cool 10 minutes. Remove from pans onto cake racks and cool completely. Frost with Chocolate Peanut Brittle Icing.

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SNOWDRIFT
3-Lb. Tin 59¢

WESSON OIL
qt. 37¢

Cottage Cheese
Pints 25¢

HAMS
Fully Cooked, Tender and Delicious!
SHANK HALF 39¢

Whole Ham lb. 49¢ **Ham Slices** ea. 49¢

FRYERS
No waste! Boneless, easy to sliced, Eastern Corn Fed

Pork Roasts 59¢ lb.
Steaks 69¢ lb.

Franks 45¢ Pkg.
Liver 55¢ lb.

Ground Beef lb. 49¢
Chickens Large Size \$1.49

Lemonade 19¢
Reg. Size - "Just a little bit better" - Post's

Alpha Bits 25¢
Delicious Drink! Crater Lake

E-Z Orange 29¢
Crown - Unbleached

Flour 16¢
Crunchy or Cream - Jif

Peanut Butter 59¢
Flavorful, Zesty Champion

Mustard 25¢
Vet's - 1-Lb. Tins

Dog Food 15¢
Camay Soap 29¢

Here's Real Eating! Swift's Premium

HAMS 39¢
Fully Cooked, Tender and Delicious!

SHANK HALF 39¢
(6 to 7-lb. Average)

Whole Ham lb. 49¢ **Ham Slices** ea. 49¢

FRYERS 39¢
No waste! Boneless, easy to sliced, Eastern Corn Fed

Pork Roasts 59¢ lb.
Steaks 69¢ lb.

Franks 45¢ Pkg.
Liver 55¢ lb.

Ground Beef lb. 49¢
Chickens Large Size \$1.49

NEW! NEW! Market Baskets FAMILY MEAT PAK \$1.99

Aluminum Foil 45¢
All Advertised Prices Effective thru Saturday!

SAVE 25¢ ON 10 LB. 'Condensed' milk \$2.49

Aluminum Foil 45¢
Where we're always Glad to Cash Your Paycheck!

MARKET BASKET THE FINEST FOODS AT THE LOWEST PRICES

ROSEMARY CLOONEY Opening Monday, June 29 TONY MARTIN

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RAINBOW FRESH

FRUITS and VEGETABLES

"TRUE VALUE" PRODUCE
Especially Selected for Quality, Right Price, and the BEST BUY for our Customers!

APRICOTS \$1.69
Fancy Red Bluff Tiltons! The Peak of the Apricot Crop is in - We have selected just the best ones and they're at Market Basket This Week-end!

Watermelons 4¢
Jumbo, fancy Sunkist Full of Juice! 6 for 29¢
Huge Stalks 2 for 29¢

Lemons 6 for 29¢
Crisp, Crunchy 23¢
Thick Meated, Jumbo Cantaloupes 25¢

Peaches 19¢
Long Ears, Tender Kernels 7 for 39¢
Don't be confused - There are really BIG Ones! 4 for \$1

Corn 7 for 39¢
For Salads or Stuffing - Bell 3 for 19¢
New Shafter 69¢

Peppers 3 for 19¢
New Shafter 69¢
Winesap Apples 4 lb. 29¢

Tomatoes 25¢
Jumbo, Green, Solid 2 for 29¢
Nabisco Wheat Thins, Triangle Thins, Rye Thins, Vegetable Thins, Chippers, Salt Tangs - YOUR CHOICE 3 pkgs. \$1

Lettuce 2 for 29¢
For Your Salads - Kraft Mayonnaise 49¢
Great on Fruit Salads! Lucky Whip 49¢

COOKOUT SPECIALS!
BIG 20-oz. bottles! Del Monte Catsup 4 for \$1
Carnation Evaporated Milk 8 for \$1

Aluminum Foil 45¢
All Advertised Prices Effective thru Saturday!

SAVE 25¢ ON 10 LB. 'Condensed' milk \$2.49

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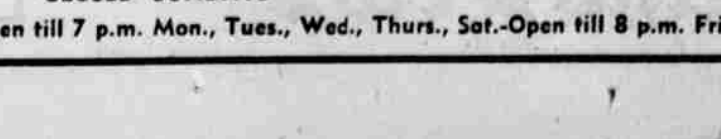
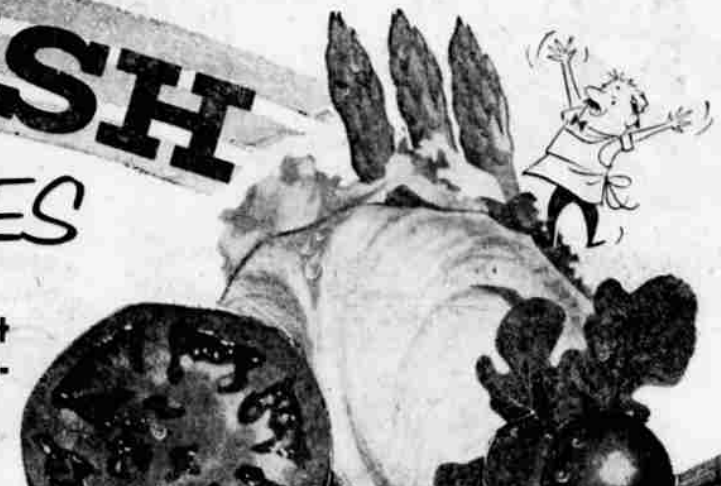
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"GATEAU SAINT-HONORE" has been adapted by the Betty Crocker Kitchens as a gourmet's delight to make and serve at home. You need not wait until May 16 next year (since the patron saint's anniversary is now past), but try it any time for the family and save the recipe for extra special occasions.

ST. HONORE CAKE

Many saints are honored on special days. One of the tastiest of these days is Saint-Honore's, the patron saint of pastry makers and bakers.

Celebrated each year in France on May 16, the saint's feast is triumphantly concluded with the serving of "gâteau Saint-Honore," so named in his memory. St. Honore Cake is a gourmet's delight—a thin pastry round edged with a cream puff rim and topped with a cream filling and miniature cream puffs, each holding a tiny lighted candle.

The Bishop of Amiens (in 600) would certainly be glad to know that Cream Puff Mix has come to the aid of the home baker. With this easy-to-prepare and guaranteed foolproof mix, St. Honore Cake is no problem at all.

To make the cream puffs you need, follow the directions on the package. For easy shaping of the cream puff rim on the pastry round, use a pastry tube with a large hole or a cookie press with a large star disc.

Honor Saint-Honore by making his favorite cake as developed by gourmet specialists in the Betty Crocker Kitchens.

ST. HONORE CAKE
1/2 cup sugar 1/2 cup cornstarch 2 1/2 cups milk 2 eggs, slightly beaten 2 teaspoons vanilla 1 stick Betty Crocker Instant Mixing Pie Crust Mix 1 stick Betty Crocker Cream Puff Mix 1 square unsweetened chocolate (1 oz.) 1 teaspoon butter 1 cup sifted confectioners' sugar 1 to 2 tablespoons toasted slivered almonds

Combine sugar, salt and cornstarch in saucepan. Slowly blend in milk. Cook over medium heat, stirring until it boils; boil one minute. Remove from heat. Stir a little over half of this mixture into beaten eggs. Blend into hot mixture, bring just to boil, stirring constantly. Add vanilla. Chill about three hours.

Heat oven to 425 degrees (hot). Prepare Cream Puff Mix as directed on package. Make 16 miniature puffs using 1/2 teaspoon measure. Bake 15 to 20 minutes. Lower oven temperature to 375 degrees (quick, moderate). Meanwhile, prepare Pie Crust Mix as directed on package. Roll into 9 inch round. Place on baking sheet and prick well. Spoon leftover cream puff batter around edge of crust.

Combine sugar, salt and cornstarch in saucepan. Slowly blend in milk. Cook over medium heat, stirring until it boils; boil one minute. Remove from heat. Stir a little over half of this mixture into beaten eggs. Blend into hot mixture, bring just to boil, stirring constantly. Add vanilla. Chill about three hours.

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