



DESSERTS seem to be the subject of craving for almost every woman who has made up her mind to lose a few inches in girth for the spring clothes she can't quite get into. While these columns never recommend a diet (unless it is prescribed by your personal physician), still there are many pretty desserts which are satisfying and not too calorie-laden. The Rosy Cranberry Fluff shown here is pretty for spring and a good change of pace for the new season.

CRANBERRY DESSERTS

New and exciting desserts have been discovered just in time for the Easter Parade. They're festive, colorful and tasty with the tang of cranberry sauce. Jellied cranberry sauce makes delightful frosty desserts of a bright tulip red. For instance, just heat the contents of a one pound can of jellied sauce until smooth. Stir in $\frac{1}{2}$ cup of ginger ale and freeze in an ice cube tray. Or... in just minutes, cranberry sauce combined with whipped cream or egg whites turns to rosy pink for light and airy delicacies. These new desserts go especially well with your favorite hot tea.

When you're in the mood for a rosy pink dessert to serve friends in the afternoon, try this recipe. (It's low in calories, too.)

ROSY CRANBERRY FLUFF

- 1 envelope low-calorie raspberry flavored gelatin
- 1 cup very hot water
- $\frac{1}{4}$ cup non-fat instant dry milk
- $\frac{1}{4}$ cup cold water
- 1 (1-lb.) can jellied cranberry sauce

Dissolve gelatin in hot water. Beat vigorously until soft peaks form. Dissolve instant milk in cold water. Gradually add to gelatin, beating vigorously until stiff peaks form. Add about 1 cup of the jellied cranberry sauce, beating until stiff peaks form again. Spoon into sherbert glasses. Cut cubes from remaining jellied cranberry sauce & top each dessert. Serve when chilled. Makes 6 to 8 servings.

Good idea: When above dessert is finished, fold the cubes of cranberry sauce into the mixture, instead of placing them on top. Pour into a freezing tray and freeze until firm. Serve as sherbet.

CRANMALLOW FLUFF

Here's a rosy pink topping for cake:

- 2 cups miniature marshmallows or 16 regular marshmallows
- 1 cup cranberry juice cocktail
- Dash salt
- 1 tablespoon lemon juice
- $\frac{1}{2}$ cup whipping cream, whipped

Heat marshmallows, cranberry juice and salt in saucepan over low heat, stirring until melted. Stir in lemon juice. Chill until jellied. Beat vigorously until pink and smooth. Fold in whipped cream. Serve over sponge, pound or angel cake slices.

When you're in a mood for a tulip red dessert, this cooling frosty loaf will top off your menu perfectly.

FROZEN CRANBERRY LOAF

- $\frac{3}{4}$ cup finely ground toast crumbs
- $\frac{1}{2}$ cup light brown sugar
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon allspice
- $\frac{1}{4}$ teaspoon cloves
- $\frac{1}{4}$ teaspoon ginger
- 3 tablespoons melted butter
- 1 (1-lb.) can jellied cranberry sauce
- $\frac{1}{2}$ cup whipping cream
- 1 (3-oz.) package cream cheese

Mix toast crumbs, brown sugar

SNOBOY

"Pick at dawn... ship at dusk," that's Snoboy's rule to make sure the homemaker gets vegetables at their freshest.

This week's big Snoboy ad ties in with Morton's salt.

There is a coupon for "Western Ways with Fresh Vegetables and Melons," a 64-page book for your recipe book shelf. It has more than 40 garnish, relish and salad ideas. It tells how to buy, store, prepare and serve more than 30 different kinds of vegetables and melons.

And of course, the top label of Pacific Fruit and Produce's line is Snoboy, guaranteed "to be worth their salt."

Snoboy vegetables come from the areas where they grow the best. They are picked at the right time, chosen for quality, and cared for with meticulous attention until they reach your grocer's produce department.

Vegetables are hand-selected and hand-trimmed. The speed with which the vegetables come to you from the vine, the ground, the plant or the bush is what makes the quality better. They just don't have time to discolor or get tired and they are kept under the proper temperature during their travels to you.

Snoboy radishes, for example, are brush-scrubbed, then speedily ice-water cooled the minute they arrive fresh from the fields. It is this fast washing and cooling that keeps Snoboy radishes fresh, full of color and crackling crisp. So, look for the Snoboy label on the packages of vegetables when you shop this weekend.

LEFT-OVER EASTER HAM

A home service consultant at the Gas Appliance Manufacturers Association suggests this attractive way of using left-over Easter ham: Preheat the gas oven to 325 degrees. Parboil the flower-lets from a head of cauliflower for 10 minutes. Arrange a layer of the cauliflower in a buttered casserole. Then add $\frac{1}{2}$ cup of chopped ham and $\frac{1}{4}$ cup of grated Swiss cheese. Repeat the process and finish with a third layer of cauliflower. Season with salt and pepper and pour $\frac{1}{2}$ cups sour cream over all. Sprinkle top with grated Parmesan cheese. Bake in the gas oven for 20-30 minutes or until bubbly and brown. Serve with a fruit salad and luscious dessert.

CRANBERRY SNOW PUDDING

- 1 cup cranberry juice cocktail
- 1 envelope (1 tablespoon) unflavored gelatin
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup lemon-lime carbonated beverage (7-up)
- 2 egg whites

Heat cranberry juice cocktail to boiling. Remove from heat and immediately stir in gelatin, sugar and salt. Stir until gelatin dissolves. Add carbonated beverage. Chill until syrupy thick. Add unbeaten egg whites and beat vigorously until mixture is pink and foamy. Pour into sherbet or parfait glasses. Chill until firm. Mixture will separate into a red and a pink layer. Makes 6 to 8 servings.

LOAF PAN DEFINED

Does your recipe call for a "loaf pan"? Nowadays this means a rather narrow deep rectangular pan with slightly sloping sides.



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THE FAMOUS CHINESE dish, Shrimp Fried Rice, has been Americanized for preparation in our typical American frypan. The pan shown here is an 11-inch aluminum frypan with a golden-hued cover, currently being offered by the makers of Mazola Corn Oil. The photo and recipe are courtesy Corn Products Company.

SHRIMP FRIED RICE

Here's a golden opportunity to oil in a large skillet over medium heat or in an electric skillet set at 350 degrees. Add rice and fry, stirring frequently, until lightly browned.

While the Chinese would use a bowl-shaped utensil called a wok, to prepare fried rice, the fried rice recipe here has been Americanized, making it simple to prepare in our stylish and colorful American frypan. In fact, if your frypan is pretty enough to come to the table, crown it with its gold-like cover and present it to guests, steaming with good Shrimp Fried Rice.

SHRIMP FRIED RICE

- 1 cup dried cooked shrimp
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon soy sauce
- $\frac{1}{2}$ cup corn oil
- 2 cups uncooked rice
- $\frac{1}{4}$ cup chopped green pepper
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{4}$ cup chopped celery
- $\frac{1}{2}$ cups chicken stock
- 2 eggs, slightly beaten
- $\frac{1}{2}$ cup finely shredded Chinese cabbage or lettuce

Combine shrimp, salt and soy sauce and let stand 10 to 15 minutes to blend flavors. Heat corn

Note: Dissolve 1 chicken bouillon cube in $2\frac{1}{2}$ cups water to make stock.

NOW YOU KNOW

The membrane on the outer surface of a leg of lamb is called the "fell."

BAKE-OFF

The 1960 Pillsbury's Grand National Recipe and Baking Contest will be held at the Hotel Statler Hilton, Washington, D.C., from September 26 to 28.

The occasion, the hotel's Presidential Ballroom will be transformed into a vast kitchen, where 100 cooks, working at as many ranges will display their skills with pies, cakes, breads, main dishes, cookies and desserts.

This unique competitive event draws its participants from every state in the union and it is attended by leading representatives of all press media. It is so distinctive that it has even earned itself a place in the dictionary where it is listed as the Bake-Off.

This cooking classic, acknowledged as the world's largest recipe contest, is now in its 12th year. This is the first time it has ever been held in Washington. In previous years New York, and, on two occasions, Beverly Hills, played host to the Bake-Off.

The 100 finalists designated as America's top cooks of the year, will be selected from hundreds of thousands of entries now being received. They will compete for a grand prize of \$25,000, and for 11 other prizes totaling \$20,000. In all, a total of about \$100,000 in cash and merchandise will be paid out to contestants.

Winning entries will be baked on the spot, then submitted to a panel of judges recruited from leading food editors of all media. Awards will be made the following day at a luncheon ceremony to be telecast nationally.

POACHED EGGS

Happy is the ending for an egg that is poached in cream. Heat $\frac{1}{2}$ cups of cream with $\frac{1}{2}$ teaspoon salt and a $\frac{1}{4}$ teaspoon each of poultry seasoning and basil. Place over low heat. Gently add four fresh eggs and cover. Turn the heat back to its lowest setting and ignore completely for five minutes or until the eggs are congealed and covered with a velvety film. Serve on toasted English muffins with fresh asparagus as an accompaniment.

COOKIE CUE

Do you ever wonder whether to use a vegetable shortening or butter or margarine in cookies? The first is fine for cookies made with molasses, spices or peanut butter; when you are preparing a vanilla cookie you may want to use the latter for flavor.



EASTER EGG CIRCUS makes preparation for the annual egg-coloring event even more fun than ever. A Rit product, the dyes are government certified food dyes and guaranteed harmless. Shown are the two packages of Easter egg coloring materials Rit is offering this year.

RIT COLOR KIT

The Rit Easter Egg Circus coloring and playkit contains cut-outs for an Easter circus for the youngsters. The cutouts make engaging place cards or favors for a children's party and the young host or hostess can make them.

The kit includes the new multi-color glitter for sparkling Easter eggs, a mystic writer, a certified food color, an egg dipper, an egg drying rack and 33 colorful transfers.

Hard cook the eggs before dyeing or blow the contents of the shell into a bowl after punching tiny holes in each end of the shell.

Baskets of brightly colored eggs make pretty centerpieces for the Easter dinner table. And for Easter egg hunts, of course the eggs must be beautifully colored.

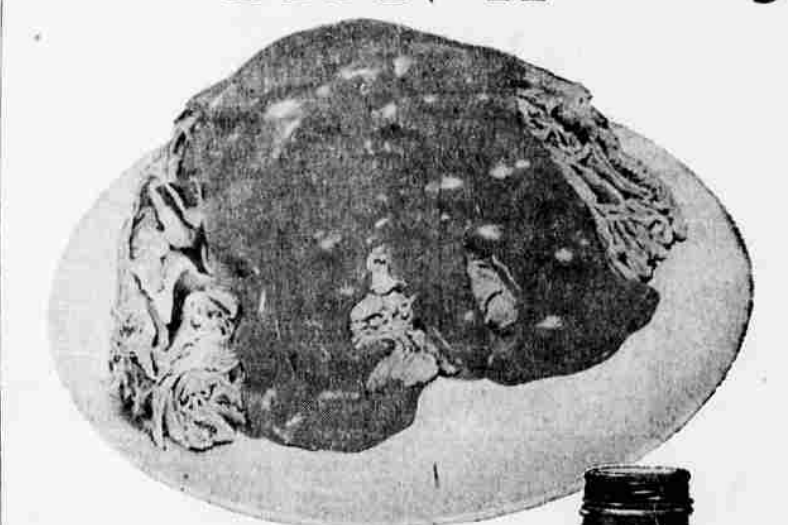
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