

Specialties in Gourmet

By RUTH KING



MRS. HERMAN LINDOW, 2315 Homedale Road, shopping at the Big Y Market on South Sixth, discovered the new "six-pack" carton of SnoBoy Delicious apples offered this year to housewives. Fruit is held solidly in place by new, clear wrap that prevents fruit damage.

NEW CLEANER SHINES OVEN

Getting ready for the fun of holiday baking and cooking usually means starting with the unpleasant task of cleaning up your



oven to insure homebakers the best results.

Thanks to modern science, lady now has several commercial oven-cleaners to make this drab chore easy and pleasant. One of these labor-saving products available to Klamath Basin homebakers has a new miracle additive. This new ingredient, a modern chemistry alcohol, soaks up and loosens cooked-on grease and carbon through a process called chemical reconstitution.

The product has no odor. It works in three minutes on a warm surface and within half an hour on cold surfaces. The three-minute oven cleaner works best on a

warm (150 degree) surface which allows the homemaker to clean her oven immediately after use without waits or delays. Its vase-line-like consistency allows it to adhere to any surface. It will even remove burnt-on sugar.

It is packaged in an unbreakable plastic polyethylene tube which includes a sturdy, reusable applicator brush. It is non-flammable and can be used in complete safety without concern about pilot lights or other nearby flame or heat.

When applied to stove surfaces, and after saturation point of absorption of grease and baked-on crust has been reached, simple wiping removes all that it has absorbed. With a clean and bright oven, women can look forward with confidence to many happy hours of holiday baking.

TO GLAMORIZE CAKE

Mix canned drained fruit cocktail with chopped candied ginger and fold into lemon-flavored whipped cream. Here you have a glamorous topping for plain cake or gingerbread in a very few minutes.

SNOBOY

Look for today's full-page, four-color advertisement for SnoBoy apples, straight from the famous apple orchards of Washington. SnoBoy, you know is Pacific Fruit and Produce's top label.

SnoBoy is here in food markets, large and small, and for months to come you'll find these crisp and juicy apples in vegetable and fruit departments.

Do you know that only one in a hundred apples earns the name "SnoBoy"? If you have never seen the rosy cheeked or golden fruit on a grader, you can't know how many perfect looking apples do not measure up to SnoBoy standards.

Look this year for a brand new pack six perfect apples in a package, a "show boat," revolutionary flat container covered with a clear, skintight wrap that keeps apples from rubbing and bruising. They can't move. The grade SnoBoy you know is higher than extra fancy.

And for those who buy apples in the small cellophane bags, peek at the guarantee on the bottom of the bag, a little yellow label that will tell the buyer what to do should there be any question at all of not being satisfied.

Watch for the SnoBoy displays in the food markets. Can't miss because there will be a winking, flasher to remind you.

Apples are so easy to prepare and can be used in so many ways that they should be on every shopping list.

Old-fashioned baked apples are probably as high on the list of favorites as America's traditional apple pie. Choose big ones, wash, core, and stuff centers with pitted dates or figs. Pineapple top, with a sprinkling of walnuts when the apple is done, is wonderful for flavoring.

Use favorite spices, cinnamon or nutmeg, a dot of butter and be generous with brown sugar. Try grandmother's flavor, a few drops of sorghum or blackstrap molasses with sugar. Be sure to baste with the syrup as the fruit cooks.

Try a deep-dish apple pie or apple cobbler, using spices. Mix in a few raisins and maraschino cherries for bright color. Line deep baking dish or casserole with rich pie dough, rolled not too thin.

Turkeys

...THEN AND NOW...

The plump, succulent birds that will grace the 1960 Thanksgiving tables bear little resemblance to the wild turkeys that were served at earlier Thanksgiving feasts.

The meat of the wild turkeys that gobbled from the oaks of the south and the east was coarse-grained and tough. A diet of wild berries, green acorns and seeds gave them a "gamey" flavor and dark-toned meat.

The 1960-style birds are products of the tremendous advancements which the poultry industry has made. Today's turkeys are the result of years of research that has brought about significant, scientific advancement in breeding, growing and processing methods.

Your turkey will have been fed a controlled formula, processed under sanitary conditions and individually inspected for wholesomeness and graded for quality. This year there will be more turkeys graded for quality under the federal-state grading program than ever before. The shield-shaped U.S. Grade A mark on a turkey means that it has been judged by a government grader to be full-fleshed and meaty with a good layer of fat that helps keep the bird juicy and tender while roasting.

The U.S. Grade A rating also means that the turkey is clean and attractive, free of pinfeathers, broken or crooked bones, and is practically without skin discoloration or skin tears.

The USDA inspection seal is the consumer's guide to wholesome poultry. About 80 per cent of all the poultry products sold in 1959 were inspected for wholesomeness by trained inspectors... each bird being individually inspected in a sanitary processing plant.

Animal Griddlecakes

Start the family out in the morning with a special treat that will open sleepy eyes. Animal griddlecakes are no extra trouble and are a good enticement to skimping breakfast eaters. To prepare, sift together 1 1/2 cups sifted enriched flour, 1 tablespoon baking powder, 1/4 teaspoon salt and 2 tablespoons sugar. Combine 1 beaten egg and 1 1/3 cups milk. Add to flour mixture, stirring until mixture is smooth. Add 3 tablespoons melted shortening and blend well. Working quickly, form animals by spooning batter onto hot griddle in animal shapes. For a tortoise, spoon on body first then add small amounts of batter to form head, legs and tail. For a bunny, spoon on batter for body and head, then add long ears and a puff tail. Use your imagination for other animal shapes. Turn griddlecakes carefully when they become puffy and form bubbles. They should be turned only once. Makes about 12 griddlecakes.

edge with a small knife and quickly immerse to the top of the mold in lukewarm water. Do not use hot water as this may melt the gelatin. Shake the mold gently to loosen gelatin, then place a serving dish over the top, invert and lift off carefully.

CRANBERRY-APPLE SALAD

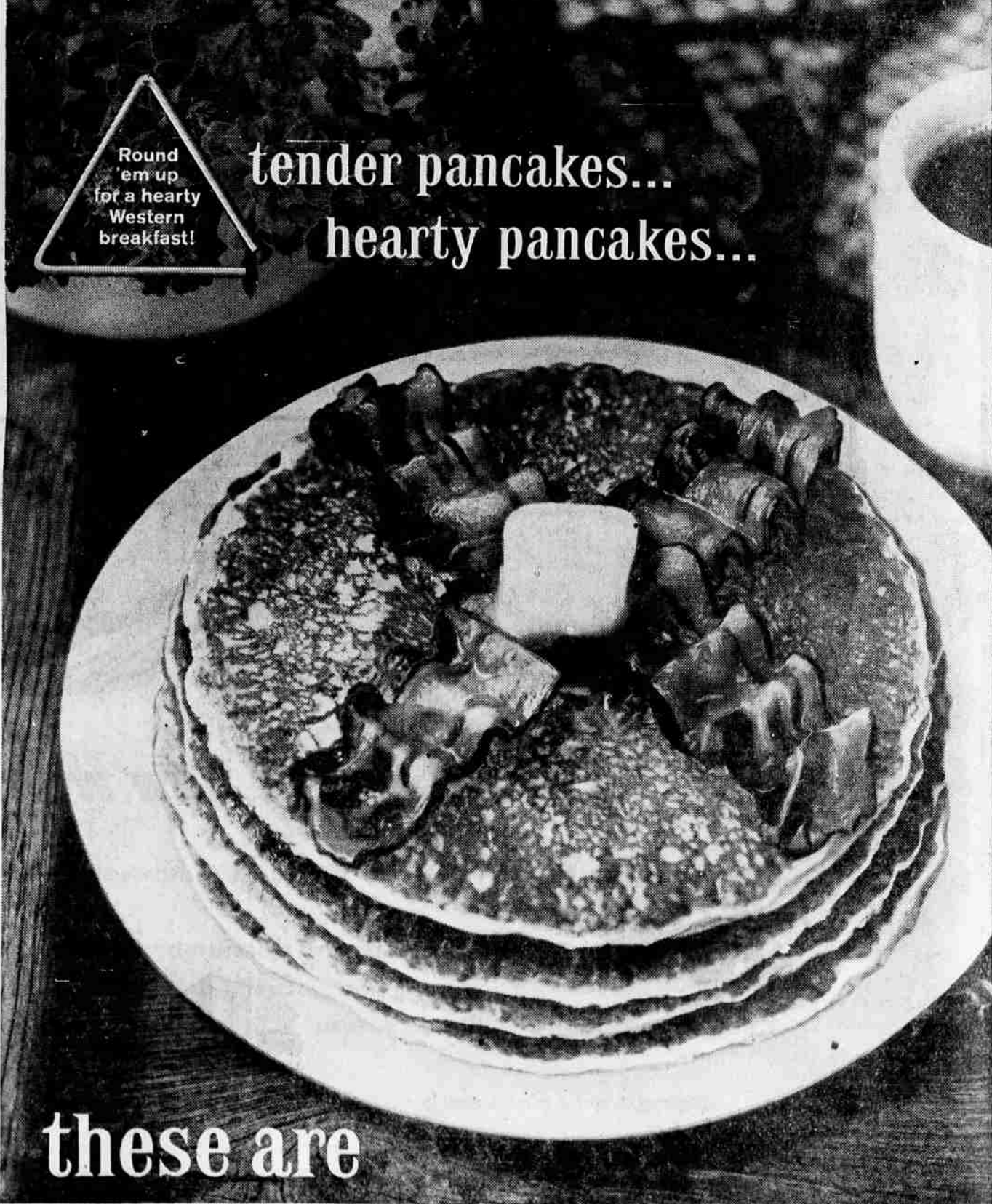
1 cup water
1 pkg. cherry flavored gelatin
1 cup orange juice
2 cups raw cranberries
Rind of 1 orange
1/2 cup chopped walnuts
1/2 cup chopped pecans
2 red Delicious apples
1 cup sugar

Heat water to boiling and pour out meats and sugar. Combine over gelatin. Stir until dissolved, with cranberry mixture and juice. Cool, then stir in orange juice into slightly thickened gelatin and chill until mixture is syrupy. Spoon into 1 1/2 quart mold. Whip gelatin cools, run cranberries and orange rind thru food mold and garnish with crisp salad chopper, using a fine blade. Cut greens. If desired, center of ring unpeeled red Delicious apples into may be filled with cottage cheese. small bite-sized pieces and add. Serves eight.



Delicious tasting Meadow Gold Milk is the easy way to get important vitamins your body needs every day. Fresh Meadow Gold Milk gives you vitamins A, B₁, B₂, C, Niacin and the sunshine vitamin D!

At Your Grocers or From Your Medo-Land Route Man!



these are Betty Crocker Buttermilk Pancakes!



"Breakfasts everybody loves start with the most popular pancake mix in the West—Betty Crocker Buttermilk Pancake Mix. The perfect balance of rich sweet cream buttermilk and specially milled pancake flour gives you a better batter... and the lightest, tenderest, best-tasting pancakes you ever enjoyed."

Betty Crocker



COLORFUL COOKING

HOLIDAY IDEAS

by CRESCENT

SAGE ADVICE

by Christy Crescent

Dear Christy: My mother has often told me a girl's best friend is Crescent; that the surest way to a man's heart is through his tummy. Isn't that a shade old-fashioned?

DUBIOUS

Dear Dub: Quality never goes out of style... nor does man's love of flavor. Colorful Cooking with Crescent will help keep your young man coming back for more, just as it probably did your father and his father before him. The rest is up to you!

CHRISTY

CLIP THIS GUIDE...CHECK THE ITEMS YOU NEED FOR "HOLIDAY COLORFUL COOKING"

- | | | |
|--|--|--|
| ☐ Put your Ham on dress parade! Stud with Crescent WHOLE CLOVES. | ☐ Coffee Hour Special. Serve Cinnamon rolls made with Crescent CINNAMON. He'll like 'em, too! | ☐ Colorful Cookies! Sprinkle cookies with Crescent SPRINK. |
| ☐ Make a cake with personality! Crescent DROP-AT-A-TIME FOOD COLORING does it. | ☐ Remember Grandma's stuffing? She probably used Crescent POULTRY SEASONING. Try it! | ☐ Make your Turkey proud... add Crescent SAGE to the stuffing. |
| ☐ Saucy Egg-nogs! Top holiday noggs with a shake of Crescent NUTMEG. | ☐ For viewing or doing... Serve Crescent's new SALTED NUTMEATS for guests 'n' snacking. | ☐ No time for tears. Use Crescent INSTANT MINCED ONION in your stuffing. |
| ☐ Make 'em nutty! Add Crescent's new NUTMEATS to cookies, cakes and candies. | ☐ Treat your sweet potatoes to a teaspoon or so of Crescent GRATED ORANGE PEEL. Hmmm-mmm! | ☐ Add a new twist of flavor to your puddings with Crescent GRATED LEMON PEEL. |
| ☐ Let royalty flavor-up your cookies 'n' cakes. Crescent ROYAL IMITATION VANILLA. | ☐ Spark up your salads as quick as a shake... with Crescent GRANULATED PEPPER. | ☐ Spice up your pies with Crescent PUM'N'N' PIE SPICE. |

This is
**COLORFUL
Cooking**

© 1960 BETTY CROCKER, INC.