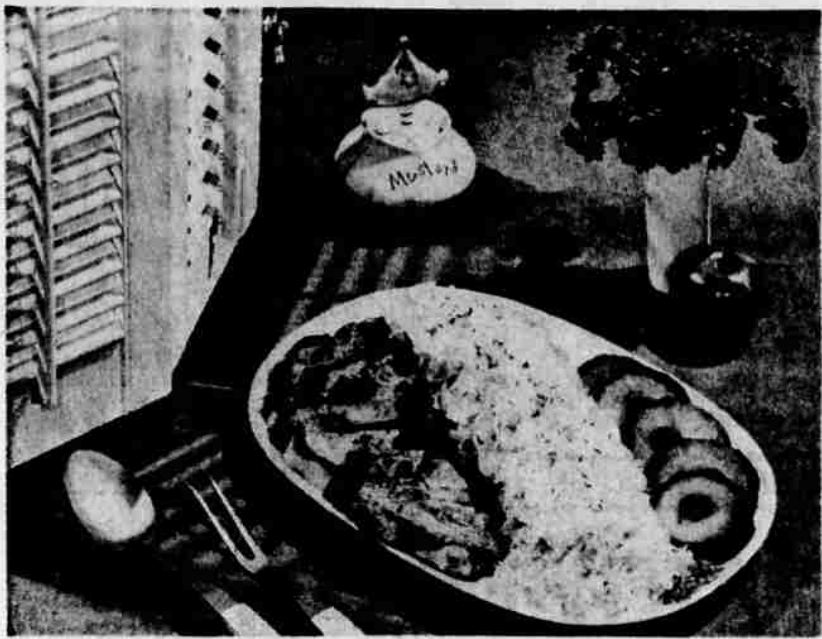




Kraut, Pork 'n' Apple Rings

It's been a long, long time since we got out the old kraut cutter, the big stone crock and trundled feicle-crisp heads of cabbage in the wheel barrow from garden to the kitchen for the annual kraut-cut.

Remember the days when we tamped the finely cut cabbage with a wooden potato masher, put in the layer of salt and the brine came to the top of the jar when we were through... the clean white cloth, the old dinner plate, a fresh-washed rock for weight and the nibbling before the crock was stored in a warm place to ferment?

Then the day when the completed, tangy, delicious kraut was packed into sterilized quart jars and put in rows on the shelf in the fruit cellar?

Now we pick up a can of kraut at the market, that may be better than the home-made product that lingers in the memory... this we doubt.

A favorite dinner trio is sauerkraut with pork chops and apples; hearty fare for hearty autumn appetites.

The chops are slowly browned and topped with kraut, a sprinkling of brown sugar and caraway seed; then simmered until the chops are fork-tender. Garnish platter or plates with crimson apple rings rich in spice.

KRAUT, PORK 'N' APPLE RINGS
6 pork chops
1 jar (one pint, 6-ounce) Bulk Pack Sauerkraut or one can (one pound, 14 ounce) Sauerkraut
2 tablespoons brown sugar
1/2 to one teaspoon caraway seeds
Brown chops in hot skillet, use just enough fat to keep them from sticking. Season with salt and pepper. Drain all but 1/2 cup of juice from the sauerkraut. Spread over chops, sprinkle with brown sugar and caraway seeds. Simmer, covered, over low heat for 30 to 40 minutes or until chops are tender. Makes six servings.

CANDIED APPLE RINGS
1/4 cup sugar
1/4 cup water
1-3 cup cinnamon candies
4 cooking apples
Combine sugar, water and candies and cook over low heat five minutes. Core apples and cut crosswise into 1/2 inch slices. Simmer a few slices at a time until tender, about 10 minutes. Chill in syrup. Makes six servings.

CHASE CHILLS
Greet the ice skaters with a mug of hot soup. It will chase the chills away. Try this: Mix canned condensed cream of celery soup with a can of tomato soup and 1 soup can each milk and water. Add 1/4 teaspoon ground nutmeg and a dash of ground cloves; heat. Pour into 4 to 6 mugs. Pass a basket of crisp assorted crackers as an accompaniment.

FREE OF FLOUR
... FULL OF FLAVOR!

3-MINUTE OATS

QUICK DATE PUDDINGS
1 1/2 cups fresh California dates
1 large egg
1/4 cup sugar
1/4 cup cooking oil
1-3 cup milk
1 tablespoon grated orange rind
1 cup sifted all-purpose flour

Orange Sauce
1 1/2 cups strained orange juice
1/2 cup sugar
Pit dates and cut into small pieces. Beat egg and sugar until thick and fluffy. Stir in oil, milk, orange rind and dates. Sift the remaining dry ingredients into egg mixture and blend well. Spoon evenly into 6 buttered custard cups or medium size muffin tins. Bake in moderate oven (350 degrees) for 20 to 25 minutes. Turn into serving dishes and while hot, slowly spoon warm Orange Sauce evenly over each. Let stand until puddings have absorbed part of sauce, about 15 minutes. Serve while still warm.

Orange Sauce
Heat orange juice and sugar just to boiling.
Makes 6 servings.

Specialties in Gourmet

By RUTH KING

HERALD AND NEWS, Klamath Falls, Ore. Thursday, January 12, 1961 PAGE 1-B

SWEET BREADS TO THE SWEET

Those with a sweet tooth are really going to like Sweet Anise Bread. The rich dough is enhanced with the licorice-like flavor of anise seed, and the result is a bread that is cake-like in its sweet goodness. It needs no jam, jelly or honey as a spread; and frosting it would be a case of gilding the lily. It should be served just as is, or topped with a snowy coating of confectioners' sugar just for the effect.

SWEET ANISE BREAD
1 cup milk
1 cup sugar
1 teaspoon salt
1/2 cup margarine or butter
1 cup very warm water
3 packages or cakes yeast, active dry or compressed
6 1/2 cups sifted flour (about)
1 tablespoon anise seed
1 cup light or dark seedless raisins
1/4 cup chopped pecans

UPSIDE-DOWN CAKE
For a wonderful upside-down cake, arrange slices of fresh California dates and chopped nuts in the brown sugar-butter mixture, along with cling peach or pineapple slices. Add batter, and bake as usual.

Most cheese benefits from being served at room temperature. Stag party coming up? Serve thinly sliced corned beef with cooked potatoes, thinly sliced, marinated in a dressing of olive oil, wine vinegar, salt, freshly ground pepper and dry mustard.

Scald milk; stir in sugar, salt and margarine; cool to lukewarm. Measure water into large bowl. Sprinkle or crumble in yeast; stir until dissolved. Stir in lukewarm milk mixture and 2 cups of the flour; beat smooth. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Stir dough down; stir in anise seed, raisins, pecans, and remaining flour to make soft dough. Turn out onto floured board; knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease all sides. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Punch dough down; divide in half. Cover and let rest on floured board 10 minutes. Shape into loaves; place in greased 9 x 5 x 3-inch pans. Cover; let rise in warm place, free from draft, until centers of loaves are slightly rounded above tops of pans, about 1 hour. Bake in a moderate oven (375 degrees) about 45 minutes, or until done. Remove from pans; cool on wire racks. If desired, sprinkle loaves thickly with sifted confectioners' sugar. Makes 2 loaves.



SWEET ANISE

SANDWICH FILLER
Surprise the lunch box crowd in your house with this delicious California dates and a bit of orange, orange and cream cheese marmalade or grated orange rind; spread between buttered slices of whole wheat bread.

SANDWICH FILLER
sandwich filling. Simply blend soft-creamed cream cheese, chopped fresh California dates and a bit of orange, orange and cream cheese marmalade or grated orange rind; spread between buttered slices of whole wheat bread.

to pamper your cat
kidney 'n' meat • liver 'n' meat
chicken • meaty mix • chopped fish
5 Dr. Ross' CAT FOODS

HILLS BROS. COFFEE
2-lb. Tin \$1.49
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All Three Locations

Now! Save 5¢

on a pound of butter when you buy **SNOBOY** potatoes!

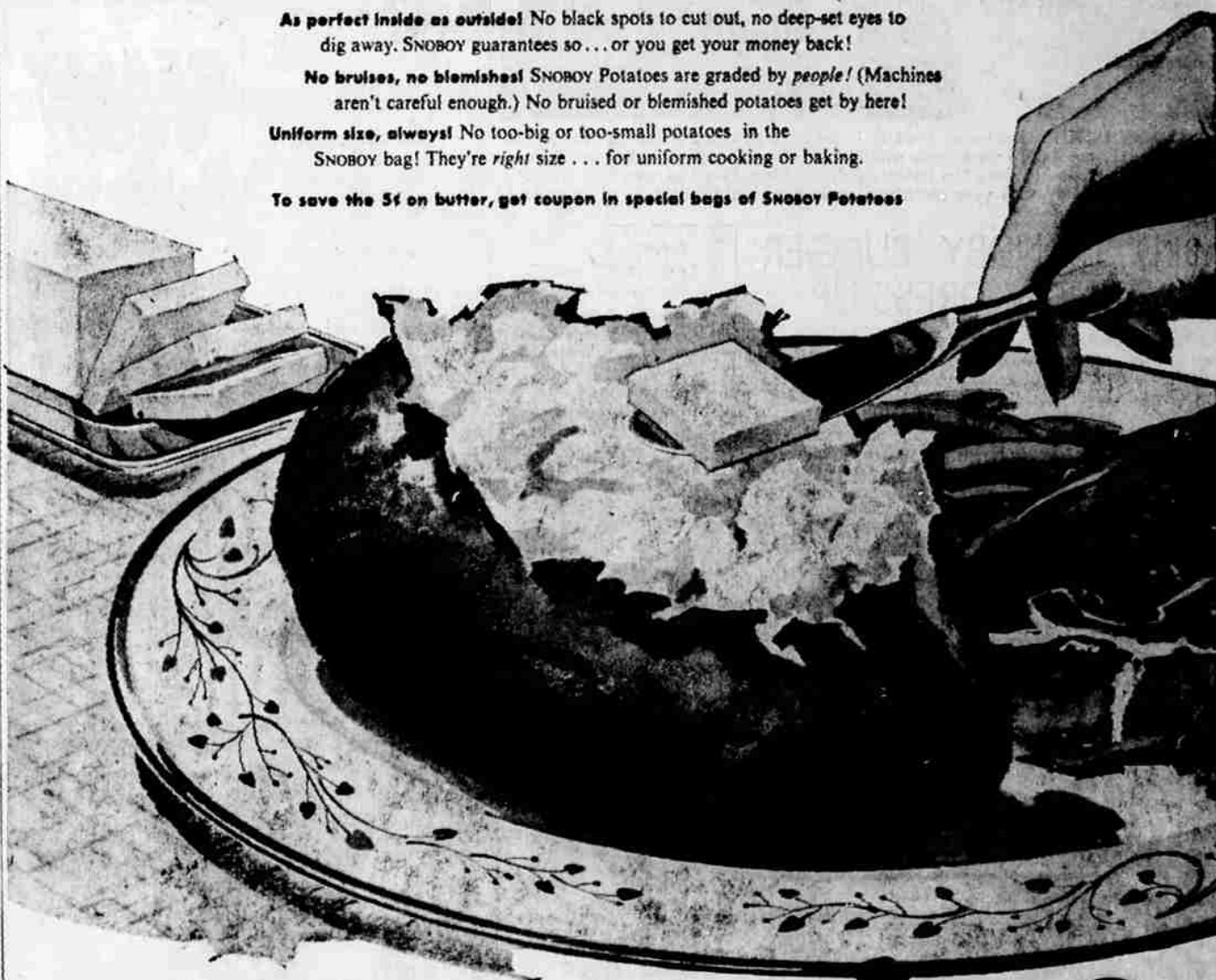
Only SNOBOY guarantees potatoes good all through: no hollow spots ever!

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No bruises, no blemishes! SNOBOY Potatoes are graded by people! (Machines aren't careful enough.) No bruised or blemished potatoes get by here!

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CHERRY CHOCOLATE ICE CREAM



Meadow Gold

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