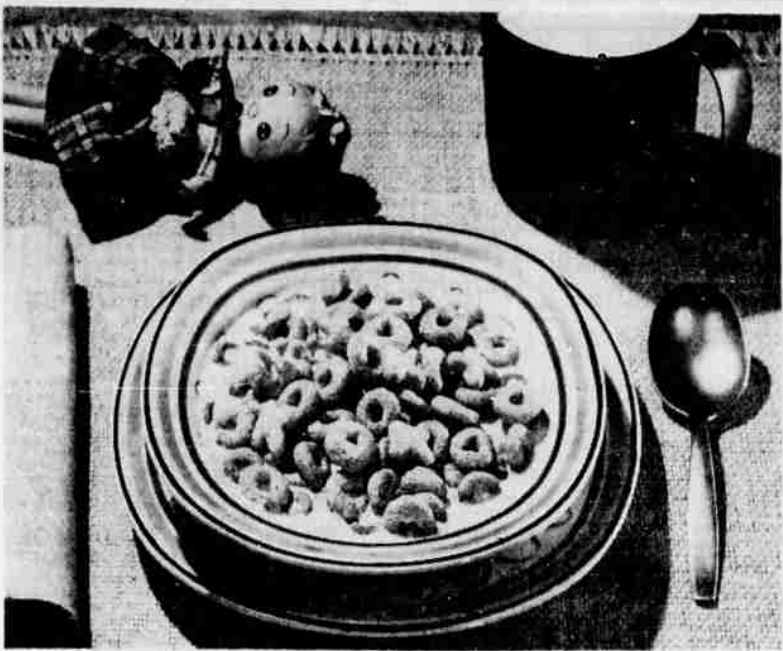




**NEW CEREAL** — A new improved ready-to-eat cereal lends itself to special novel desserts that prove especially appealing to youngsters.

### Going 'A-Round' With Pancakes

The pancake, a favorite for every meal of the day, has wended its way to popularity today from the very old beginning of breads and pastry. Pancakes have been "growing up" all over the world for centuries—ever since ancient Neanderthal man first patted meal and water into a thin cake and baked it on a flat stone near his fire.

How interesting it would be to gather all the nations of the world together for a potluck supper, each bringing their favorite national dishes for all to try. Many of these favorites would undoubtedly be pancake creations, as these little flat cakes know no national boundaries. They are named in many languages and appear in all sizes with dozens of other foods baked in, poured over, tucked under and spread around them.

Germany would probably bring its popular "pfannkuchen" to such an event. The pfannkuchen is a large thick pancake, 9 to 10 inches in diameter, prepared with eggs, milk, cream, flour and salt. Often it is placed in the oven for a few minutes after baking which causes the edges to curl. The Germans serve their pancakes with sugar, apple puree or preserved fruit or with fried apples in the batter.

In Vienna, pancakes are prepared from a slightly richer batter made of cream and melted butter. The batter is baked slowly in a large skillet and stirred with a spatula to allow the unbaked batter to run under the cake. The pancake is then broiled in the oven so the topside is browned. The Vienna pancake is sprinkled with cinnamon sugar, glazed to a liquid brown and served to the table right in the skillet.

French pancakes are called fanouque from the German pannekuchen and pannekue from the English "pancake." They are much smaller and thinner than the German type, and are lightly browned on both sides. They are usually quite limp. The Frenchman favors his pancakes either stacked or rolled up with marmalade spread over each cake. Often they are sprinkled with sugar and glazed under an open fire or marked with a red hot poker. French crepe is well known, of course, throughout the world as the very thin, wrinkled

pancake. The crepe takes its name from the old Latin word for wrinkled, crispus. The unsweetened crepe is rolled around an assortment of fillings—fine minces, purées, and so forth, then cut into small rolls. The little rolls are then breaded and fried like croquettes.

The famed French Crepe Suzette is a true gourmet delicacy. The Suzette is prepared by spreading half a dozen crepes with a butter, confectioners' sugar, grated orange and lemon peel blend. The filled crepes are placed in a chafing dish, covered with brandy, then ignited—to produce a delicious and breath-catching creation. Incidentally, the Suzette takes its name from a lady of the same name who, years ago, was a friend of Edward VII, Prince of Wales. The "Crepe" acquired "Suzette" in a dingy Parisian cafe and spread to fame from there.

The Russians prefer their blinis, small yeast-raised cakes, unsweetened and served with hot caviar. In Muscovite style they are served cold with sour cream. Romanov pancakes are filled with caviar, rolled and then cut into small pieces to be served on lettuce with onion, parsley, fennel and lemon.

The pancake would certainly appear in a dozen delicious, attractive ways at such an international potluck dinner. American-style notwithstanding. And here's proof of two delicious typically American recipes—Corn Griddlecakes and Tropi-Cakes.

**CORN GRIDDLECAKES**  
1 cup sifted enriched flour  
2 teaspoons baking powder  
1 tablespoon sugar  
1/2 teaspoon salt  
1 egg, beaten  
1 cup milk  
1 cup cooked whole kernel corn  
2 tablespoons melted shortening  
Sift together flour, baking powder, sugar and salt. Mix egg, milk, corn and shortening. Add to flour mixture stirring well. Bake on ungreased hot griddle. Serve with butter or margarine and hot syrup.  
Makes about 12 5-inch griddlecakes.  
When self-rising flour is used, omit baking powder and salt. You're never short of breakfast.

last, luncheon or supper ideas when you have delicious pancake recipes such as these. Besides being easy to prepare, pancakes bring valuable nutritional benefits as well. Enriched flour offers liberal amounts of thiamine, niacin, riboflavin and iron for your family's health.

**TROPI-CAKES**  
1 1/2 cups sifted enriched flour  
1 1/2 teaspoons baking powder  
1 tablespoon sugar  
1/2 teaspoon salt  
1/2 cup flaked coconut  
1 egg, beaten  
1 1/4 to 1 1/2 cups milk  
1 cup crushed pineapple (8 1/2-ounce can)  
2 tablespoons melted shortening  
Vanilla ice cream  
Sweetened strawberries  
Sift together flour, baking powder, sugar and salt. Stir in coconut. Combine egg, milk, pineapple and shortening. Add liquid to flour mixture, mixing well. Bake on hot griddle, using about 1/4 cup batter for each griddlecake. Put vanilla ice cream on top of griddlecake. Top with second griddlecake. Spoon strawberries over top.  
Makes about 8 servings.  
When self-rising flour is used, omit baking powder and salt.

Companion and offspring of the pancake is the waffle, derived from the German waffeln. These crisp waffle cakes are just as versatile and tasty as pancakes, yet have a distinct "personality" of their own. Years ago, in the days of Chaucer, street hucksters hawked waffles that were special favorites on wintry days.

They are perhaps best known with syrup and butter or margarine, but here, flavored with cranberry and orange, they are newly terrific.

**CRANBERRY WAFFLES WITH ORANGE SAUCE**  
2 cups sifted enriched flour  
1 tablespoon baking powder  
1 teaspoon salt  
1/2 cup sugar  
3 eggs, separated  
1 1/2 cups milk  
6 tablespoons melted shortening  
1/2 cup ground raw cranberries (1 cup whole cranberries)  
Sift together flour, baking powder, salt and sugar. Beat egg yolks and add milk. Add to flour mixture. Add melted shortening. Mix well. Fold in cranberries and stiffly beaten egg whites. Bake in hot waffle baker. Makes about 6 servings.

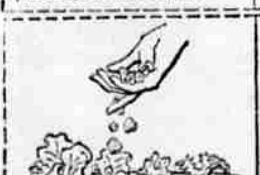
**Orange Sauce**  
1 1/2 cups water  
1/2 cup sugar  
2 tablespoons cornstarch  
1 teaspoon salt  
1 tablespoon butter or margarine  
1 teaspoon finely grated orange rind  
1/2 cup orange juice  
1 tablespoon lemon juice  
Bring water to boiling in and salt. Add to boiling water, stirring until well thickened. Reduce heat and continue cooking 3 minutes, stirring constantly. Remove from heat. Add butter or margarine, orange rind, orange juice and lemon juice. Blend well. Serve hot over waffles.  
Makes 2 cups sauce.

### GARLIC, The Pungent Lily

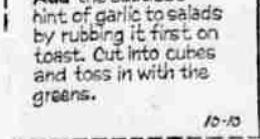
Along with its onion relatives, the garlic bulb belongs to the lily family.



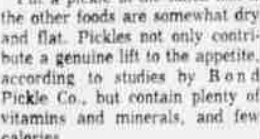
Discreetly used, it perks up the flavor of shellfish, roasts, pickles, sauces, salads.



Add the subtlest hint of garlic to salads by rubbing it first on toast. Cut into cubes and toss in with the greens.



**PICKLES LIFT APPETITE**  
Put a pickle in the lunch box if the other foods are somewhat dry and flat. Pickles not only contribute a genuine lift to the appetite, according to studies by Bond Pickle Co., but contain plenty of vitamins and minerals, and few calories.



Peach salmon steaks and chili serve surrounded with salad greens and mayonnaise mixed with coarsely grated cucumber.

### ALL ABOUT FOOD

By Tested Recipe Institute "N" File

**Remove a clove of garlic by spearing it, so your hands won't pick up the odor. Peel and slice it, still holding it with a fork. Tissue-thin slices will dissolve in cooking.**



**OREGON FOOD STORE**  
4480 South Sixth St.  
Klamath Falls

### Dessert Uses New Cereal

New OKs, Kellogg's improved marshmallows and peanut butter ready-to-eat oat cereal, lends its special qualities to a novel dessert, Ice Cream Rings. Prepare the dessert rings by pouring a cooked syrup of butter, marshmallows and peanut butter over new OKs and coconut. While the mixture is still slightly warm shape it into shallow rings. To serve, fill the rings with a scoop of your favorite ice cream. Youngsters like them filled with chocolate ice cream and topped with a fudge sauce.

**ICE CREAM RINGS**  
2 tablespoons light corn syrup  
2 tablespoons butter or margarine

1/4 pound regular or miniature marshmallows  
1/4 cup crunchy peanut butter  
1/4 teaspoon vanilla flavoring  
3 cups OKs (ready-to-eat oat cereal)  
1/4 cup shredded coconut  
Combine corn syrup, butter,

marshmallows and peanut butter slightly. Shape by hand into thin rings in medium-sized saucepan. Cook over low heat, stirring constantly. Let stand until cool. Just before serving, fill with ice cream and until marshmallows are melted; mixture is smooth. Remove from heat; stir in vanilla. Add OKs and coconut, stirring until well-coated with syrup. Cool in diameter. Yield: 10 rings, about 3 inches in diameter.



Patty Doe  
Calif. Pearl  
**RICE**  
4-lb. Pkg.  
**69c**

Nalley's Sweet  
PICKLES  
Big 22-oz. JAR  
**49c**

Patty Doe  
**POPCORN**  
White or Yellow  
2-Lb. Bag  
**29c**

FRESH  
HOOD RIVER  
**APPLE CIDER**  
Real Apple Flavor  
**89c**  
GALLON JUG

STAR-KIST  
No. 1/2 Tins, Chunk  
**TUNA**  
4 for \$1.00

100% FRESH  
**EGGS**  
GR. 'AA' Medium  
doz. **39c**

Fresh  
**OYSTERS**  
12-oz. Jars  
**59c**

Fresh Stewing or Fricassee  
**CHICKENS**  
Lb. **25c** No Limit  
While 2000 Last

You Get the Best Meat at Buy Low!  
Beef or Veal 3-oz. each 6 FOR **89c**  
**Cube Steaks**  
Scott's Pure-Pak By the Piece **39c lb.**  
**Bologna**  
Swift's or Soran's **39c lb.**  
**Turkeys**  
10 to 12-lb. Average

Sea Trader or Standby - Tiny Whole  
**SHRIMP**  
4 1/2-oz. Tins **2 for 65c**

Cannon  
**NYLONS** Extra Quality **79c & 99c Pr.**

New Scripto  
**TILT-TIP PENS** Fits the hand \$1.98 Ea.

5-Piece, Setting Modern  
**TABLE WARE** Stainless Steel. **88c**

Universal & Thermos  
**JUGS & LUNCH BOXES** BUY LOW

**TOYS** & HUGE NEW, ALL NEW, SHIPMENT. SAVE NOW. BE SURE TO SHOP OUR COMPLETE COSMETIC & HEALTH AID DEPT. OPEN EVERY DAY 'TIL 9 P.M. POST OFFICE, TOO!

# FOOD SALE

**CRANBERRY SAUCE**  
Hudson - Fancy Golden  
It's Pumpkin Pie Time  
**10c**

Prices effective  
Thurs., Fri.,  
Sat. & Sun.  
**BUY LOW**

Eatmore  
Cape Cod  
Jellied or  
Whole  
**3 Tall Tins 59c**

**SCOTTIES, Strong, Soft FACIAL TISSUE**  
2 400 Count Assort. Colors or White **39c**

**CUT GREEN BEANS** OTTER No. 303 tins **10c**

Lilly's or DUNDEE 303 TINS  
**Fruit Cocktail 5/\$1**  
DUNDEE - YELLOW CUBES  
**MARGARINE** 3 lbs. **49c**  
QUALITY AT A LOW PRICE

**MD TISSUE** 4 ROLL PACK **39c**  
BIG TOP, REAL PEANUT FLAVOR

**PEANUT BUTTER** BIG 18-oz. JAR **39c**  
SUNNY JIM - Big Luscious Red Ripe, 20-oz. jars  
**STRAWBERRY PRESERVES** **2 for 89c**

"FINER" FOR ALL FINE BAKING 25 LBS.  
**FLOUR** CLOTH PRINT BAG YOU CAN'T BUY BETTER QUALITY AT ANY PRICE **\$1.69**

**OIL** MAZOLA 100% Pure Corn Oil Large 1 1/2 Qt. Size **79c**

**STUFFING BREAD MIX 31c Pkg.**  
**PUREX** 29c Half Gal.

**ARDENS MELLORINE** ONE GALLON **98c**  
Meda-Bel, Fresh COTTAGE

**CHEESE** 25c PINT  
FRESH LOCALLY BAKED, REAL HOME MADE FLAVOR

**Bread** BUY-LOW White or Wheat LARGE LOAF **2 for 59c**

**PIES** SEA ISLAND HAWAIIAN Ripe Chunks PINEAPPLE 4 No. 2 cans **100**  
ARCHWAY Tree Ripened ELBERTA PEACHES 4 No. 2 1/2 cans **100**  
We Highly Recommend This Item

**CAMPBELL'S NEW SOUPS** Chili Beef or Vegetable Bean 6 10 1/2-oz. Cans **98c**

**BUY LOW FOOD CENTER BUY LOW**  
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