



**LIKE CHOWDER? —** Here is a Shrimp Cheese Chowder that chases meal-planning doldrums. It is rich and hearty fare for cold weather. It's made with frozen condensed cream of potato soup. Add some shrimp and shredded cheddar and you have a meal in no time. Brown and serve self-sticks to complement this delicious chowder.

**MERRY MEAL FOR MID-WINTER**

While Old Man Winter whips the bare trees with snow and wind, the kitchen is a scene of wonderful activity. Home-makers yearn for new ways to chase the mid-winter doldrums. After the rush and excitement of the holiday season, January schedules seem dull and uninteresting.

One of the happiest thoughts to relieve this situation is an informal supper party—and it need not be lavish. Entertainment budgets are usually pretty well depleted at this time of year. A chowder—a big, hearty, steaming hot chowder—can be the center of attention!

**SHRIMP CHEESE CHOWDER**  
Chowder is practically a meal in itself... and it's little or no bother to make with wonderful versatile frozen condensed soups in the freezer. A can of frozen condensed cream of potato soup starts the kettle simmering for this Shrimp Cheese Chowder.

Serve it in a big copper kettle. Ladle it into hearty mugs for "sipping and spooning." Accompany it with a basket of brown and serve salt sticks and a big green salad. Plenty of rich hot coffee and pieces of your prize chowder—a big, hearty, steaming hot chowder—can be the center of attention!

**SHRIMP CHEESE CHOWDER**  
1/2 cup sliced celery  
1 tablespoon butter or margarine  
1 can (10 1/2 ounces) frozen condensed cream of potato soup  
1 soup can water  
1 can (3 ounces) shrimp, drained  
1/2 teaspoon pepper  
In saucepan, cook celery in butter until just tender. Add remaining ingredients. Beat until cheese is melted and soup is hot. Stir now and then. Makes 3 servings.



**COOKY MUNCHERS — PLEASE NOTICE!** — Watch the cookie jar when you get a batch of Mixed Fruit Honey Cookies in the kitchen. Mom is probably baking these honey-frosted cookies that stay fresh for ages if appetites are not too lusty.

**Honey Cookies**  
For a honey treat, mix up a batch of Mixed Fruit Honey Cookies and serve either plain or lightly decorated.

Each petite cookie is a bit of spicy, fruited goodness. Honey not only contributes its own delicious flavor, but also guarantees freshness.

Mixed Fruit Honey Cookies are good travelers (not too fragile!). Send them to sons and daughters in college. They will arrive crisp, fresh and it packed with care. In one piece.

**MIXED FRUIT HONEY COOKIES**  
2 1/2 cups sifted all-purpose flour  
1 1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 tablespoon cinnamon  
1 teaspoon cloves  
1/4 cup confectioners' sugar  
1/4 cup finely chopped mixed candied fruit  
1/2 cup finely chopped nuts  
1/2 teaspoon grated lemon rind  
3 eggs  
2 tablespoons orange juice

Sift together flour, baking soda, salt, cinnamon, cloves and sugar. Blend in fruits, nuts and lemon rind. Beat eggs, orange juice and honey together. Stir in flour mixture until well blended. Place in refrigerator several hours or overnight. Drop by teaspoons onto a greased baking sheet. Decorate as desired. Bake in a moderate oven (375 degrees F.) about 10 minutes or until light brown. Remove from sheet immediately. Makes about 9 dozen cookies.

**Tangy Cheese Salad Mold**  
1 envelope unflavored gelatin  
1/2 cup cold water  
2 teaspoons cornstarch  
1/2 teaspoon salt  
2 cups milk  
1 cup shredded sharp American cheese  
3 egg yolks  
Salad greens  
Tomatoes

Soften gelatin in water. Combine cornstarch and salt; gradually add milk. Cook over boiling water, stirring constantly until slightly thickened. Add cheese; stir until melted. Add gelatin, stirring until dissolved. Beat egg yolks; slowly add hot milk mixture. Return to double boiler and cook until mixture coats spoon. Pour into 2 1/2 cup mold, which has been rinsed in cold water. Chill in refrigerator several hours until firm. Unmold on bed of salad greens and serve with tomato wedges. Makes 4 to 6 servings.

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Like home made

**SKIPPY**  
PET STEW  
DOGS-CATS

# CANNED FOODS STOCK-UP SALE!

**So Easy To Serve JUICES Full of Vitamins**

<b>Blended Juice</b> Del Monte Orange and Grapefruit, 46-oz. tins	Reg. Value 3 for 1.47	<b>3 for 1.15</b>	<b>6 for 2.19</b>
<b>Orange Drink</b> Shasta 46-oz. tins	Reg. Value 3 for 87c	<b>3 for 69c</b>	<b>6 for 1.33</b>
<b>Orange Juice</b> ShurFresh Frozen 12-oz. tins	Reg. Value 3 for 1.77	<b>3 for 1.45</b>	<b>6 for 2.85</b>
<b>Prune Juice</b> Sunsweet Quart Bottles	Reg. Value 3 for 1.56	<b>3 for 1.39</b>	<b>6 for 2.69</b>
<b>Pineapple-Orange</b> Del Monte 29-oz. tins	Reg. Value 3 for 89c	<b>3 for 79c</b>	<b>6 for 1.53</b>
<b>Pineapple-Apricot</b> Del Monte 29-oz. tins	Reg. Value 3 for 89c	<b>3 for 79c</b>	<b>6 for 1.53</b>
<b>Orange-Apricot</b> Del Monte Juice 29-oz. tins	Reg. Value 3 for 1.11	<b>3 for 99c</b>	<b>6 for 1.89</b>
<b>Pineapple-Grapefruit</b> Del Monte 29-oz. tins	Reg. Value 3 for 69c	<b>3 for 59c</b>	<b>6 for 1.15</b>
<b>Tomato Juice</b> Cottage 46-oz. tins	Reg. Value 3 for 87c	<b>3 for 75c</b>	<b>6 for 1.45</b>

**OVEN ROASTS**  
USDA GRADE GOOD and CHOICE, WELL TRIMMED

<b>PRIME RIB</b>	<b>SIRLOIN TIP</b>	<b>RUMP ROAST</b>
<b>79¢ lb</b>	<b>98¢ lb</b>	<b>79¢ lb</b>

**Marinated Steaks** USDA Good in Wine Sauce **69¢ lb.**

<b>Canned Picnics</b> 3 lb. Tin	<b>1.98</b>
<b>Wieners</b> 2 Pkgs.	<b>79c</b>
<b>Sliced Bacon</b> Lb.	<b>39c</b>
<b>Sausage Rolls</b> 2-Lb. Pkgs.	<b>65c</b>
<b>Cheddar Cheese</b> Lb.	<b>39c</b>
<b>Ground Beef</b> 3 Lbs.	<b>1.29</b>
<b>Locker Beef</b> Front Qtr. lb.	<b>45c</b>
<b>Locker Beef</b> Half lb.	<b>51c</b>

**PIES**  
Banquet 8-inch Size - Your Choice: Apple, Peach, Cherry, Coconut Custard, or Custard

**28¢ ea.**

**New Banquet Frozen Cooking Bag Items**

Just drop Plo bag in boiling water, let cook for 5 minutes and serve! No fuss or pans to clean! Each bag serves one.

- Beef Stew
- Creamed Chicken
- Gravy with sliced beef
- Sliced Turkey with giblet gravy
- Chicken and Noodles

**4 P K G S \$1.00**

Mission Brand **Pear Nectar** **645¢**  
Buffet Tins

**Just-Packed FRUITS**

<b>Applesauce</b> Cottage 303 tins	Reg. Value 6 for 1.00	<b>6:89c</b>	<b>12:1.69</b>
<b>Fruit Cocktail</b> Cottage 303 tins	Reg. Value 6 for 1.34	<b>6:1.19</b>	<b>12:2.29</b>
<b>Fruit Cocktail</b> Del Monte 303 tins	Reg. Value 6 for 1.50	<b>6:1.29</b>	<b>12:2.49</b>
<b>Grapefruit</b> Cottage 303 tins	Reg. Value 6 for 1.35	<b>6:1.19</b>	<b>12:2.29</b>
<b>Grapefruit</b> Del Monte 303 tins	Reg. Value 6 for 1.50	<b>6:1.29</b>	<b>12:2.49</b>
<b>Peaches</b> Bagley No. 2 1/2 tins	Reg. Value 6 for 1.62	<b>6:1.29</b>	<b>12:2.49</b>
<b>Peaches</b> Del Rogue Halves No. 303 tins	Reg. Value 6 for 1.50	<b>6:1.19</b>	<b>12:2.29</b>
<b>Peaches</b> Del Monte Sliced or Halves, No. 2 1/2	Reg. Value 6 for 1.98	<b>6:1.59</b>	<b>12:3.09</b>
<b>Pear Halves</b> Cottage 303 tins	Reg. Value 6 for 1.20	<b>6:99c</b>	<b>12:1.89</b>
<b>Bagley Pears</b> Big No. 2 1/2 tins	Reg. Value 6 for 1.74	<b>6:1.49</b>	<b>12:2.89</b>
<b>Apricots</b> Tastewell 303 tins	Reg. Value 6 for 1.35	<b>6:1.19</b>	<b>12:2.29</b>
<b>Pineapple</b> Del Monte 1 1/4 sliced or No. 211 chunks, tidbits, crushed	Reg. Value 6 for 1.50	<b>6:1.25</b>	<b>12:2.45</b>

Market Basket's Own! Farm Fresh!

**EGGS**  
AA LARGE  
Doz. **49¢**

M-D Toilet Tissue 4 roll **35¢**  
Pkgs. of 50 - Reg. Size Diamond Book

Matches **10¢**  
Mrs. Chesser's Frozen Drumsticks or Breasts

Chicken 1-lb. pkg. **69¢**

**Choice VEGETABLES**

<b>Green Beans</b> Cottage Cut No. 303 tins	Reg. Value 6 for 93c	<b>6:79c</b>	<b>12:1.55</b>
<b>Green Beans</b> Del Monte Cut No. 303 tins	Reg. Value 6 for 1.50	<b>6:1.29</b>	<b>12:2.49</b>
<b>Sliced Beets</b> 3 Sisters 303 tins	Reg. Value 6 for 87c	<b>6:79c</b>	<b>12:1.55</b>
<b>Corn</b> Cottage Cream or Whole Kernel, 303's	Reg. Value 6 for 1.00	<b>6:79c</b>	<b>12:1.55</b>
<b>Corn</b> Del Monte Cream Style, 303 tins	Reg. Value 6 for 1.34	<b>6:1.19</b>	<b>12:2.35</b>
<b>Sweet Peas</b> Cottage 303 tins	Reg. Value 6 for 1.05	<b>6:89c</b>	<b>12:1.69</b>
<b>Green Peas</b> Del Monte 303 tins	Reg. Value 6 for 1.50	<b>6:1.29</b>	<b>12:2.49</b>
<b>Squash</b> Premium Zucchini 303 tins	Reg. Value 6 for 1.14	<b>6:69c</b>	<b>12:1.33</b>
<b>Spinach</b> Cottage 303 tins	Reg. Value 6 for 93c	<b>6:79c</b>	<b>12:1.55</b>
<b>Tomatoes</b> Cottage 303 tins	Reg. Value 6 for 1.00	<b>6:89c</b>	<b>12:1.69</b>
<b>Tomatoes</b> Hunt's No. 2 1/2 tins	Reg. Value 6 for 2.00	<b>6:1.69</b>	<b>12:3.35</b>
<b>Tomato Sauce</b> Cottage Buffet tins	Reg. Value 6 for 54c	<b>6:45c</b>	<b>12:89c</b>
<b>Tomato Catsup</b> Cottage 12-oz. size	Reg. Value 6 for 1.07	<b>6:79c</b>	<b>12:1.55</b>

**FLOUR** 89¢  
10-lb. bag Drifted Snow

**SUGAR** 10¢  
C&H Powdered or Brown - 1-lb. pkg.

**SYRUP** 29¢  
Lumberjack 22-oz. Bottle

**POTATOES**

<b>Tamales</b> 2 in Pkg. 3 pkgs.	<b>\$1</b>
<b>Chow Mein</b> 13-oz. Pkg.	<b>45c</b>

Wow! Look at this top of the crop produce buy! Klamath U.S. No. 1 Netteo Gems potatoes. They're locally grown and packed especially for Market Basket.

**10-lb. bag 27¢**

**Apples** Medford Red Delicious 20-lb. Box **\$1.49**

**Oranges** Sweet Juicy Calif. Navels 1/2 Box 1.29 **539c**

**Broccoli** Large Tender Bunch - Each **29c**

**Artichokes** Fancy Fresh each **10c**

**Beans** Bulk - Your Choice Reds, Pintos or Small White **225c**

**Market Basket**

122 No. 9th St.  
So. 6th and SHASTA WAY  
"THE FRIENDLIEST STORE IN TOWN"

We Reserve The Right To Limit

**Meat Pies** **50¢**

**Aluminum Foil** **29c**

**Paper Towels** **389c**

**Ice Cream** **87c**

**Market Basket**



**DELICIOUS AND RICH** — Simplicity and elegance is the keynote of this delectable torte—tender layers of Graham Crackers in harmony with whipped cream, fruit and nuts.

**Graham Cream Torte**  
With everyone rushing these days from here to yonder and "dropping in without a moment's notice," tortes must be prepared to serve refreshments at the drop of a hat and with no fuss and feathers. Here is a simple, rich, and "sure to get compliments" dessert. It can be whipped up so quickly guests will scarcely know you have opened the refrigerator.

**GRAHAM CREAM TORTE**  
1 pint heavy cream  
1/2 cup confectioners' sugar  
1 teaspoon rum flavoring  
54 Graham crackers, very thinly sliced  
1 cup chopped walnuts  
Whip heavy cream with confectioners' sugar and rum flavoring. Arrange 9 graham crackers in a square on a plate. Spread with a thin layer of whipped cream; top with sliced bananas. Repeat 4 more times. Top with another layer of crackers. Frost sides and top with remaining cream. Coat sides with chopped nuts, reserving a few for decoration on top. Chill about 3 hours. Cut into 9 squares.

**Hot Buttered Rum With Cider**  
A warming drink for a cold night! Combine one quart cider or apple juice, 1/4 cup light or dark corn syrup, and two tablespoons margarine or butter in a saucepan. Heat until margarine is melted and mixture is hot but not boiling. Pour one to two tablespoons rum into each serving mug or cup. Add cider mixture; stir. Sprinkle with cinnamon or nutmeg, or serve with cinnamon stick as muller. Makes six to eight servings.

**Individuality In Small Dishes**  
Among the good things that come in small packages are foods listed in single-serving sizes. Individual portions are not only quick to serve, but also have time-saving advantages during preparation. Ramekins of a casserole combination or soufflé, for example, bake in a shorter time than does a family-size baking dish of the entire mixture.

**Midnet Meat Loaves**, made in muffin pans, have not only brief baking time, but also appealing flavor to recommend them as an entree. Canned onion soup stirred into ground beef along with packaged cornflake crumbs contributes to the goodness of the meat. Add both flavor and an attractive garnish by pressing olive halves or cheese cubes into the tops of the little loaves before baking.

Deserts, too, are a singular success. Lemon Cupcake Puddings, baked in custard cups, consist of a tart lemon pudding topped with a cake-like layer containing whole bran cereal with wheat germ. Puffs of whipped cream or baked nutmeats give a tasteful finishing touch.

Individual coffeecakes describes fragrant Coffecake Bran Muffins. To make them, layer a mixture of brown sugar, chopped nutmeats, flour and cinnamon between spoonfuls of your favorite muffin batter in greased muffin pans. Plan to serve a parade of potatoes and meat platters this winter; white potatoes are in such plentiful supply.

**PORK 'N' TATER SCALLOP**  
Blend uncooked potatoes and onion flavored white sauce in an oven-to-table casserole. Top with thick-cut pork chops. Cover and bake about 45 minutes at 325 degrees F. Remove cover and continue baking until chops brown. Garnish with sliced tomato and serve.

**TUNA CUTLETS**  
Combine seasoned mashed potatoes, beaten eggs and tuna fish. Shape into cutlets and roll in crushed corn flakes. Fry in shallow fat until crisp and golden brown.

**HAM AND POTATO CAKES**  
Mix three cups each ground cooked ham or shoulder and 4 mashed potatoes. Season with 1/2 chopped parsley, salt and pepper. Mold into flat cakes and fry in hot fat until brown. Serve hot.

**MEAL-IN-ONE CASSEROLE**  
Sauté onion rings in hot fat. Add round steak and brown slowly on both sides. Place steak and onion in casserole. Add halved potatoes, turnips, whole carrots, and large wedges, 1/2 cup water and seasonings. Mix thoroughly. Bake about 1 1/2 hours in 350 - 375 degrees F. oven.

**LEMON CUPCAKE PUDDINGS**  
1 cup sugar  
1/2 cup sifted flour  
1/2 cup salt  
2 1/2 teaspoons baking powder  
1 1/2 cups milk  
1/2 cup brown sugar, firmly packed  
2 tablespoons flour  
2 teaspoons cinnamon  
1 cup whole bran cereal  
1/2 cup milk  
1 egg  
1/2 cup soft shortening  
1 cup sifted flour  
2 1/2 teaspoons baking powder  
1/2 cup sugar  
Combine brown sugar, nutmeats, flour and cinnamon; set aside.  
Combine whole bran cereal and milk; let stand until most of moisture is taken up. Add egg and shortening; beat well. Sift together flour, baking powder, salt and sugar; add to whole bran cereal mixture, stirring until combined. Spoon small amount of batter into greased muffin pans; sprinkle with layer of nut mixture. Repeat layers, ending with muffin batter; fill pans two-thirds full. Bake in moderately hot oven (400 degrees F.) about 25 minutes. Yield: one dozen muffins, 2 1/2 inches in diameter.

**Chocolate Sauce**  
Pudding  
1 cup sifted flour  
1/2 cup sugar  
2 1/2 teaspoons baking powder  
1 1/2 cups milk  
1/2 cup brown sugar, firmly packed  
1 tablespoon cocoa  
1 cup boiling water  
1 quart vanilla ice cream  
Sift the flour, sugar, measure, and salt; 1/2 cup of sugar and baking powder, and sift again. Add vanilla, melted butter and melted chocolate to the milk, which has been allowed to come to room temperature. Add to dry ingredients, mixing thoroughly. Spread in an eight-inch square baking pan. Blend 1/2 cup sugar, brown sugar and cocoa, and sprinkle over the batter. Pour boiling water over all. Bake in a 350 degree oven, for about 40 minutes, or until done. Serve warm with a generous topping of vanilla ice cream. Makes six to eight servings.

**Factors In Food**  
U.S. Dept. of Agriculture

**POTAETES**  
For Heavy Winter Meals  
One of the most popular vegetables for hearty winter meals—potatoes—are in abundant supply in western markets. The U.S.D.A.'s Agricultural Marketing Service reports that potato prices are expected to remain relatively low this winter as heavy storage stocks are available.

Plan to serve a parade of potatoes and meat platters this winter; white potatoes are in such plentiful supply.

**CHOCOLATE SAUCE**  
1 cup sifted flour  
1/2 cup sugar  
2 1/2 teaspoons baking powder  
1 1/2 cups milk  
1/2 cup brown sugar, firmly packed  
2 tablespoons flour  
2 teaspoons cinnamon  
1 cup whole bran cereal  
1/2 cup milk  
1 egg  
1/2 cup soft shortening  
1 cup sifted flour  
2 1/2 teaspoons baking powder  
1/2 cup sugar

**THE MR. BIG OF BREAKFASTS**  
BIG IN FLAVOR... NUTRITION... ECONOMY

**MINUTE QUICK OATS**  
REACH FOR THE BIG RED 3