



A TREAT — Pretty to the eye and good to taste is this easy-to-make cherry parfait sauce served as topping for wedges of light angel food cake.

CHERRY PARFAIT

Give your dessert making a boost and your family a treat with a very special Cherry Parfait Sauce to serve over wedges of feathery light angel food cake. Flavorful canned sweet cherries and whipped sour cream are folded into cooled cherry gelatin mixture. The sweet good juice drained from the cherries is used for part of the liquid in the gelatin, of course, along with the peppery addition of grated orange peel.

Either plump juicy light canned cherries, the Royal Annets, or deep dark red Bing or Lamberts may be used in Cherry Parfait Sauce. This inter-change of light and dark sweet cherries is true in most

recipes using sweet canned cherries. Picked at the peak of the season in the Pacific Northwest, the excellent quality of this superior fruit is preserved by canning for year-round enjoyment.

You'll love the cheerful deep pink and smooth delicate texture of Cherry Parfait Sauce. It's quick to make, too, since the gelatin only needs to chill briefly before folding in the sour cream and cherries. The sauce can be held at room temperature until serving time since you want it to be thick but not set.

CHERRY PARFAIT SAUCE
1 can (1 lb.) light or dark sweet cherries

1 package cherry-flavored gelatin
1 cup sour cream
1 tablespoon grated orange peel
Angel food cake wedges

Drain cherries, reserving syrup. Add water to syrup to measure 1 1/2 cups. Heat cherry syrup and water. Add gelatin and stir until dissolved. Chill briefly until cooled but not thickened. Fluff sour cream with a fork or beat until smooth. Stir into cold gelatin mixture along with grated orange peel. Chill 15 minutes; fold in cherries. Chill 5 minutes; then hold at room temperature until ready to serve on angel food cake wedges. Makes 8 to 10 servings.



PRINCESS SANDRA
Dairy Princess
Sandra Tibeau

"Happy birthday, Oregon!" was the greeting of American Dairy Princess Sandra Lee Tibeau ("Tee-bow") as she arrived at Governor Mark Hatfield's office in Salem to begin her official visit to the state.

Princess Sandra presented Governor Hatfield with an "ice cream birthday cake" from the dairy industry in commemoration of Oregon's 104th anniversary.

Princess Sandra practices what she preaches evidenced by the beauty and vitality she exudes. To keep pace with the busy schedule of public appearances that she faces in every state, Princess Sandra admits that she couldn't do all the things she does without a good well-balanced diet which always includes at least three glasses of milk daily, not to mention the other delicious dairy products.

While in Oregon for only four action-packed days, Princess Sandra will speak at the Oregon Dairy Industry's annual banquet in Corvallis; attend the O.S.U.—U. of O. game; make numerous radio, television and newspaper interviews in Corvallis, Eugene, McMinnville and Portland; attend and speak at "Dairy Day" at the Portland Boat Show, and speak at several other meetings while in the state.

Miss Tibeau was selected from 31 state finalists representing some 30,000 initial entrants during the 6th annual princess contest held in Chicago, Ill.

Just turned 20, Princess Sandra is 5 ft., 7 in. tall, weight 130 lbs., has light brown hair and

blue eyes. She has three younger sisters, Deanna, 17, Cheri, 12, and Toni, 11. Their parents, Mr. and Mrs. Alex A. Tibeau, of Auburn, Wash., operate a 292 acre farm with 41 head of registered Holsteins producing 450,000 lbs. of milk per year.

During her reign, Princess Sandra will travel over 100,000 miles visiting some 45 states as the official spokesman for the dairy farmer-members of the American Dairy Association. By "speaking up" for milk and milk products on radio and television, addressing food conventions, banquets and meetings, working with newspapers to generate interest in dairy foods and the dairy industry. In addition to becoming a full-time employee of the association the Princess receives complete wardrobe and a cash scholarship award of \$1,000.

Sandra was editor of her high school paper, member of the honor society every year and selected for membership in "Who's Who in American High Schools Today." She was a 4-H member for nine years and reigned as Chapter Sweetheart of Future Farmers for four years. Currently a college sophomore, she has taken a year's leave from the Cornish School of Allied Art in Seattle, Wash., to serve the dairy industry.

Princess Sandra's Oregon tour is sponsored by the dairy farmers through their Oregon Dairy Products Commission.

Note to new cooks: Don't store onions or potatoes in the refrigerator.



SEASONING'S THE THING — Many cooks are discovering the use of canned soups for giving that extra touch that delights the palate. These meat patties are nestled in a sauce made with canned onion soup.

Serve Party Meat Patties

Meat patties are a favorite of all! They're even a welcome to the palate of the most discriminating gourmet when cooked in a zesty sauce. For the sauce, use versatile canned onion soup mix and ketchup. This handy soup mix is a magic ingredient in all of your cooking. From simple everyday dishes to party fare, it will give you prize winning results.

For dinner tonight feature Party Meat Patties as the entree and for dessert floating island pudding.

PARTY MEAT PATTIES
1 1/2 pounds ground beef

1 cup water
1 can (1 1/2 ounces) onion soup mix
1/4 cup ketchup

Mix ground beef with two tablespoons onion soup mix, shape into six patties. In skillet, brown patties; pour off excess drippings. Stir in water, soup mix, and ketchup. Cover; cook over low heat for 15 minutes, stirring now and then. Uncover; cook until desired consistency. Makes six servings.

With canned onion soup mix... turn thinly sliced veal into a gourmet's delight, too!

SAUCY VEAL AU GRATIN
1 1/2 pounds thinly sliced veal cutlet
2 tablespoons flour
3 tablespoons butter or margarine
1 1/2 cups water
1 can (1 1/2 ounces) onion soup mix

Cut veal into serving-size pieces. Pound flour into veal with meat hammer or edge of heavy saucer. In skillet, brown meat in butter; add water, soup mix, and cheese. Cover and cook over low heat for 15 minutes or until tender. Stir now and then. Serve with rice. Makes six servings.

LINCOLN BURGERS

Here's an easy way to ring the culinary bell at a teen-agers' party: Cut ripe olives into wedges. Combine with ground beef, catsup, salt, pepper, instant minced onion and a bit of margarine. Shape into 6 x 1 1/2 "logs." Broil or pan-fry, turning once, to desired doneness. Serve on long hot buttered buns.

Sliced almonds will give an otherwise simple layer cake the glamor and appeal of a chef d'oeuvre. Whether you use blanched or unblanched almonds, give them a light oven-toasting. Spread them thinly in a pie pan, pop into a slow to moderate oven and watch carefully for a pale golden color to develop.

Constant Comment TEA
FOR 100... FOUR FAMILY... 1000 GUESTS

MARKET STREET
9th and Pine Streets
Klamath Falls

TOTEM HOME TODAY!

Easy Quick Tasty

SNOW'S CLAM CHOWDER

VOGUE STAINLESS STEEL

"WATERLESS" COOKWARE

SAVE UP TO 40%

SPECIAL "ITEM-A-WEEK" OFFER



Start with a handy 1 qt. Open Sauce Pan for only **\$1.39**

EASIER, TASTIER COOKING AT LOW COST!

Excitingly beautiful and different! Wonderful new Vogue cookware adds glamour to your kitchen... makes cooking easier and tastier... cleans with amazing ease. Foods may be prepared the "waterless" way over "low" heat. This method saves fuel — helps to preserve minerals, vitamins and rich, natural flavors. Each matching piece is superbly styled in brilliant stainless steel with heat-resistant bakelite handles that won't turn or loosen. Hang-up rings save storage space. It's the ultimate in cookware — makes favorite recipes even more delicious.

BUILD YOUR VERY OWN COMPLETE MATCHED SET!

1st WEEK 1 qt. Open Sauce Pan (Cover from 2 qt. fits this pan)	2nd WEEK 2 qt. Covered Sauce Pan	3rd WEEK Double Boiler Inset (fits 2 qt. pan)
4th WEEK 10 in. Open Fry Pan (Dutch Oven cover fits this pan)	5th WEEK 6 qt. Dutch Oven	6th WEEK 16 x 11 x 2 1/4 in. Roasting Pan
7th WEEK 3 qt. Covered Sauce Pan	8th WEEK 1-2-3 qt. Mixing Bowl Set	9th WEEK 2 1/2 qt. Singing Tea Kettle

SEE IT ON DISPLAY IN OUR STORE



LOOK! NO WIRES! Put it all in Your Dish Pan!



Don Kirkpatrick shows how all the burners, rings, drip pans, oven elements, both top and bottom, oven door, storage drawer, racks and control knobs can be removed for thorough, easy cleaning. It's the easiest to clean range you ever saw!

Easiest to Clean 30" RANGE

exclusively by

Westinghouse

ALL the burners pull out for easy cleaning

A special purchase for this Cal-Ore League Bonus event has made these pull-out burner ranges available to us. Never before at such a low, low price! Only Westinghouse has it — compare!

Special Purchase Price 279.95
Less Average Trade-in 60.00
Less Cal-Ore Bonus Trade-in .. 20.00

\$199.95

You Pay Only

No Money Down - No Payments Till April 1st!

(On Approved Credit)

With clock, timer, appliance outlet, porcelain drip pans, porcelain broiler pan, high speed Corox units — "Fry Pan Controlled," fine tuning switch. Porcelain pans won't stain, won't warp, and are easy to clean.

As Low As **\$159.95** With Qualified Trade

- Free Delivery
 - Free Installation
 - Free Service
- Plus **2-3 GREEN STAMPS**

CAL-ORE ELECTRICAL LEAGUE BONUS QUALIFICATION

\$20. YOUR OLD RANGE OF ANY TYPE
\$15. YOUR OLD WATER HEATER OF ANY TYPE

applies to purchase of new electric equipment only

This is an Electrical League sponsored bonus allowance and is in addition to 1st and 2nd member factors mentioned value of your old equipment, subject to conditions printed with the selling dealer. Offer good thru 4/1/63. *Must be authorized league member only. See further details.

FREE Park & Shop CUSTOMER PARKING

KIRKPATRICK'S

Park Less Than 1 Block From Our Store! Corner 7th and Klamath

East Side Appliances