

Feast On Ham

To treat a fully cooked ham, place it on a rack in a shallow pan in a slow oven (225 degrees F.). Heat according to the heating schedule below. If a roast meat thermometer is used, heat to 130 degrees F. Internal temperature. Remove all skin. Serve.

To glaze the ham, remove it from the oven one-half hour before end of heating time indicated on the schedule. Pour off drippings. Remove any skin. Cover with brown sugar and return to oven to brown glaze and complete heating.

Heating Schedule
Oven Temperature: 325 Degrees
Approximate heating time follows:
Six pound piece, 2 1/2 hours; eight to 10 pounds, 2 1/2 to 2 3/4 hours; 12 to 15 pounds, three to 3 1/2 hours.

HAM WITH ORANGE-APRICOT SAUCE
Yield: about 2 cups
Fully cooked ham
1 pound can apricot halves
1 teaspoon grated lemon rind
11 ounce can mandarin orange sections



CATHERINE ROSS
Sacred Heart Girl Winner

Catherine Ross is Homemaker of Tomorrow for Sacred Heart Academy in the 1963 Betty Crocker Search for the American Homemaker of Tomorrow. It is a V.I.G. achieved the highest score in a written knowledge and attitude examination given senior girls on Dec. 4, she is now eligible for the state Homemaker of Tomorrow title.

If she wins this contest, she will receive a \$1,500 scholarship. Accompanied by her family adviser, she will also travel on an expense paid tour of New York City, Washington, D.C., and Colonial Williamsburg, Va. During this tour in April, the All-American Homemaker of Tomorrow will be chosen. Her scholarship will be increased to \$5,000. The Science Research Associates of Chicago conducted the testing and judging.

Chicken With Wine

It's surprising how few ingredients it takes to make an ordinary dish a gourmet's delight. For instance, in this recipe, chicken, first crisply browned, is covered and baked with a little white wine for delicate flavor and fork tenderness. A sprinkling of sesame seeds creates a delightful sweet intensity. The method is simple, the result is elegant.

BAKED SESAME CHICKEN

(Serves 4 to 5)
1 (3-lb.) frying chicken
1 1/2 cup sifted all-purpose flour
1 teaspoon salt
1 teaspoon paprika
1/2 teaspoon pepper
1/4 cup oil
1/2 cup finely chopped onion
1/2 cup California Sauterne or other white dimer wine
1 tablespoon sesame seeds

Have chicken cut up for frying. Sift flour with salt, paprika and pepper, and dip chicken pieces in it. Brown slowly in heated oil. Sprinkle with onion, pour wine over, and sprinkle with sesame seeds. Cover and bake in moderate oven (350 degrees F.) about 30 minutes, until tender. Thicken drippings with a little cornstarch if desired.



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Cinnamon Chocolate

1/2 teaspoon cornstarch
1/2 teaspoon ground cloves
Drain apricot halves, reserving liquid. Mash the apricot halves with a fork. Combine apricot juice and lemon rind in a saucepan and bring to a boil. Drain the mandarin orange sections, reserving the liquid. Blend cornstarch into orange liquid and stir into apricot juice. Cook, stirring constantly, until sauce is thick and clear. Add mashed apricots and ground cloves. Cook for about five minutes. Serve sauce hot or cold with sliced ham.

Combine chocolate, sugar, water and cinnamon sticks in saucepan; cook over very low heat, stirring constantly until smooth. Pour over ham. Sprinkle with shaved chocolate. Makes six servings.

Instant Onion Flavors Turkey

Serve "Turkey in a Blanket" and you'll find yourself covered with culinary compliments. It's so simple to use in salads, vegetables, meats and sandwich fillings. Just measure out the amount you need to provide fresh-from-the-field onion flavor with none of the bother of peeling, slicing and chopping raw onion.

The "blanket" crust is prepared in no time with convenient ingredients such as biscuit mix and instant minced onion. Fill it with a turkey-cranberry sauce mixture, bake until golden and serve with hot turkey gravy. Not every company meal is as kind to the cook's pocketbook as it is to the guests' appetites, but here's a casserole specialty that exudes kindness in both directions. Keep a container of instant

TURKEY FILLING

2 cups finely-diced turkey or chicken
1 1/2 cups cranberry sauce
2 tablespoons mayonnaise
1/2 teaspoon grated lemon rind
3 tablespoons lemon juice
1 teaspoon salt
Dash pepper

Combine biscuit mix, onion and sage; stir in melted butter and milk until all ingredients are moistened. Turn onto a lightly-floured board. Roll to a rectangle 16 x 12 inches, about 1/4 inch thick. Spread with Turkey Filling. Roll lengthwise, sealing edges well. Cut into 6 (2-inch) biscuits. Place cut side down in a greased 8-inch round cake pan. Brush with melted butter. Bake in 400-degree oven 30 minutes, or until golden. Serve with hot turkey gravy. Turkey Filling: Combine all in-

Cow Belles At Convention

The Father of the Year program, which originated in Oregon, was the first national public relations project but was dropped nationally two years ago. It is still carried on in Oregon however, and details for entering will be given in an early column. Nextest idea being considered is Beef Cook-offs, being tried in four states. It is always surprising when an idea you've taken for granted turns out to be something new to other people. One of the Oregon Cow Belles and Klamath County's earliest programs, was helpful in the school home economics teachers in teaching future homemakers the arts and cooking of beef. Cow Belle help took the form of charts and leaflets, the Cow Belle Cook Book, and extra money for the purchase of beef with which to demonstrate the use of the less expensive cuts. Other states have worked with the schools in this field also, but it was still a new idea for many of them and they reported at the convention on the results of their first efforts in this field.

Grade School Menus, Feb. 11-15

Monday, Feb. 11
Hammer Gravy on Mashed Potatoes
Apple, Carrot, Raisin Salad
Hot Rolls - butter
Peaches
1/2 pint milk

Tuesday, Feb. 12
(Lincoln's Birthday)
Wiener Winks
Buttered Whole Kernel Corn
Shredded Celery - Praline butter or Cheese Filling
Fruit Cobbler
1/2 pint milk

Wednesday, Feb. 13
Chili Beans
Finger Foods (Carrots, Celery, etc.)
Hot Rolls and Butter
Apple or other fruit
1/2 pint milk

Thursday, Feb. 14
(Valentine's Day)
Turkey and Noodles
Buttered or Pickled Beets
Hot Rolls or Sandwich
Cabbage and Pineapple Salad
Valentine Heart Cup Cakes
1/2 pint milk

Friday, Feb. 15
Macaroni and Cheese
String Beans
Hot Buttered Rolls
Pumpkin Custard
1/2 pint milk
Baking at schools.

Try These

Your family of sleepy heads will rise 'n' shine when you make delicately spiced Applesauce Raisin Muffins for breakfast. To make 12 medium muffins, sift together 2 cups sifted enriched flour, 1/4 cup sugar, 1 tablespoon baking powder, 1 teaspoon salt and 1/2 teaspoon cinnamon. Stir in 1 beaten egg, 1/4 cup applesauce, 1/2 cup milk and 1/4 cup melted shortening or oil. Add liquid mixture to flour mixture, stirring only until flour is moistened. Fill greased muffin cups 2/3 full. Bake in hot oven (425 degrees F.) 20 to 25 minutes or until browned. Applesauce: Peel and core four tart apples, and slice in 1/4-inch thick. Sprinkle slices with sugar, cinnamon and lemon juice to taste, and leave stand about 15 minutes. Meanwhile, gradually add one half cup of beer to one cup of flour mixed with a quarter teaspoon of salt, stirring well. Keep stirring while adding another half cup of beer, until a smooth batter is obtained. Dip apple slices in the batter and fry, two or three at the time, in 375 degree deep fat until delicately brown (4 to 5 mins.). Drain on absorbent paper, and serve at once, sprinkled with powdered sugar.



FILBERT TUTTI FRUITIES

Fine Foods Of The Harvest

One season's delight is next season's memory. Rich, fragrant colors of wintertime baking will haunt our memories and remind us of the all too short season for Oregon filberts. While this delicious round and golden nut is in season, add them to cakes, cookies, pies, or slice them for hors d'oeuvres, add them to the turkey dressing. Any way you use them, use them often and store up plenty of golden goodness for the months ahead. A moist treasure of fruits and filberts combined in Filbert Tutti Fruities yields a tantalizing bar cookie that just tastes like festivities are on the agenda! A real time saver too, because the recipe

FILBERT TUTTI FRUITIES

add to creamed mixture to thoroughly blend. Stir in nuts and fruit. Spread in buttered eight-inch square pan. Bake at 325 degrees for 40 minutes or until done. When cool, cut into 1 1/2-inch squares or 2 1/2 x 1 1/2 bars. Roll in powdered sugar. Makes 25 squares or 25 bars. Store in light container.

Dutch Apple Fritters
In Holland, this is one of the most popular New Year's Eve treats—and certainly among the easiest to prepare.
Peel and core four tart apples, and slice in 1/4-inch thick. Sprinkle slices with sugar, cinnamon and lemon juice to taste, and leave stand about 15 minutes. Meanwhile, gradually add one half cup of beer to one cup of flour mixed with a quarter teaspoon of salt, stirring well. Keep stirring while adding another half cup of beer, until a smooth batter is obtained. Dip apple slices in the batter and fry, two or three at the time, in 375 degree deep fat until delicately brown (4 to 5 mins.). Drain on absorbent paper, and serve at once, sprinkled with powdered sugar.

Buttermilk Griddle Cakes
BUTTERMILK GRIDDLE CAKES
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon soda
1/2 teaspoon salt
2 tablespoons sugar
2 eggs
2 1/2 cups buttermilk
1/4 cup melted butter
Sift flour once, measure, add baking powder, soda, salt and sugar and sift into a mixing bowl. Beat eggs, add buttermilk and butter to blend. Add to dry ingredients and stir only until dry ingredients are moistened. Meanwhile, heat griddle and grease slightly. Ladle about 3 tablespoons of the batter onto griddle for each cake and cook over moderate heat until bubbles break on surface. Turn lightly and continue to bake until golden brown. Transfer to warm plates and serve with butter and syrup, honey or preserves. Makes 24 4-inch cakes.

Bean Chowder
1/2 pound (1 1/2 cup) dry navy beans
1 pound salt pork
3 tablespoons minced onion
3 cups hot water
1 1/2 teaspoons salt
3 cups milk
Soak beans overnight in cold water; drain. Cut salt pork in thin slices and sauté until lightly browned. Add minced onion to salt pork and sauté until transparent. Do not brown. Add hot water, beans and salt, and simmer for one hour or until beans are tender. Add milk and heat to scalding. Add additional salt and pepper to taste. Serve with butter and toasted crackers. Makes six servings.

Apple Squares
8 peeled tart apples, sliced
2 tablespoons flour
1 cup sugar
1/2 teaspoon nutmeg
2 teaspoons butter
1/4 teaspoon salt
Recipe single crust pastry
1 quart vanilla ice cream
Arrange sliced apples in a 9-inch square butter baking dish. Blend flour, sugar, seasonings and butter and sprinkle over the apples. Roll out pastry to 16-inch square, cutting slashes or designs in each 3-inch square. Place pastry over apples, folding under 1/2 inch of pastry, has crimp edge. Bake in hot oven, 425 degrees, for about 40 minutes or until apples are tender. Serve warm or cold, cut in 3-inch squares. Top each with ice cream. Makes 9 servings.

SNAPPY CLINGS
Thoroughly chill a can of cling peaches. At serving time, drain off part of the syrup and add carbonated lemon- or lime drink. Plain cookies or toasted pound cake are a good garnish.

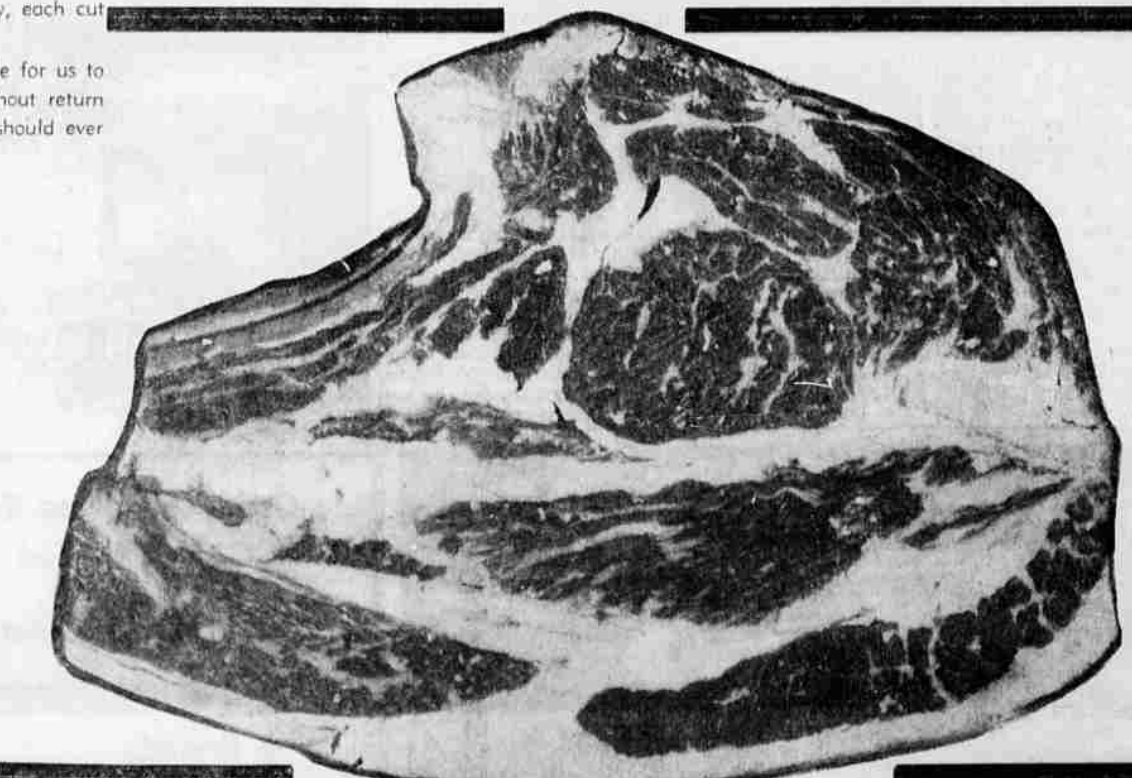
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Ice Cream Lucerne Party Pride, Cherry Vanilla, Choc. Chip Almond, Peppermint Candy, Choc. Marshmallow, Vanilla, Banana Nut, Macadamia Nut, Choc. Marble, Butterfinger, Maple Nut, Butterbrickle, Butter Pecan, Neapolitan. Half Gal. **69c**

Soda Crackers Busy Baker, Favorite salted cracker. 2-lb. **39c**

Fruit Drink LoLani, Pineapple-Grapefruit Combination. 29-oz. can **589c**

Pineapple Slices LoLani half slices, Hawaiian fruit. 1 1/4 flat **58100**

Nalley Chili Extra good and spicy. Cold weather favorite. 15-oz. **389c**

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Mushrooms Reg. 5c packages 3 flavors **20:69c**

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Camay Soap For a real glow. Regular bars **2:33c**

Zest Soap Pure, gentle Medium bars **3:35c**

Ivory Soap Granulated soap 12 1/2-oz. package **39c**

Ivory Snow Get out dirt fast 19-oz. package **39c**

Tide Detergent Detergent for automatic dishwashers. 20-oz. **49c**

Cascade For real Joy mildness. 32-oz. size **99c**

Liquid Joy Fast action cleanser 14-oz. size **2:35c**

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