



**DOOR PRIZE** — One of many door prizes that will be given away at the Cooking School will be a \$5.00 gift certificate good on any locally-grown Klamath Basin beef, such as this top-grade prime rib roast displayed by Keith Ruconich, manager of Market Basket meat department.

## Good Beef Recipes

### MARINATED BEEF

1½ to 2 pounds beef, cut into four to six steaks  
 Salt and pepper  
 6 tablespoons of butter  
 1½ tablespoons of vinegar  
 ¼ tablespoon mustard (yellow mustard)  
 1 bay leaf  
 Some cloves to taste  
 1 medium size onion  
 Rub the meat with salt and pepper. Heat butter in a heavy skillet until it is real hot, and thoroughly brown the meat on both sides. Add the sliced onion at the last minute, so that it fries lightly without getting brown at all.

Place the meat in a Dutch oven, dissolve the remainder in the skillet with some water, and pour it over the meat. Add vinegar, mustard and spices, cover and allow to simmer gently for two to three hours, or until very soft, while turning every 30 minutes. Serve on a warm platter in a

ring of rice or mashed potatoes. Strain the sauce if desired and pour over the meat.

### ROUND STEAK FRITTERS

1 pound lean beef  
 1 egg  
 1 tablespoon flour  
 ½ cup milk  
 Salt and pepper  
 Cut beef in 2 inch squares 1 inch thick. Pound thoroughly. Make batter of remaining ingredients. Dip beef squares in batter, then in cracker crumbs. Drop into hot deep fat and cook until brown. Drain on paper towel. Serves 4.

### ARIZONA ROUND STEAK

To cook thick round steak, about 2 pounds, brown on both sides in heavy skillet into which meat drippings have been added. Salt steak and pour on top of steak 1 can Ortega chili sauce. Cover tightly and let simmer until well done, about 40 minutes.



The delicate flavors of fresh fruits or crunchy nuts, soft raisins or flavorful, tangy peanut butter can all be captured in quick, easy-to-prepare breads which will turn the hurried lunch into an all-important meal.

### Apricot Nut Bread

Prepare (page 6) 9" x 5" (x 2½") loaf pan.

Coarsely chop

1½ cups (½ lb.) dried apricots

Put into a saucepan and add

1 cup water

Simmer for 10 min., or until most of the water is absorbed. Drain, if necessary, reserving juice in a 1-cup measuring cup for liquids. Set apricots and juice aside to cool.

Coarsely chop and set aside

¾ cup (about 3 oz.) nuts

Melt and set aside to cool slightly

3 tablespoons butter or margarine

Sift together into a large bowl

2½ cups sifted flour

¾ cup sugar

4 teaspoons baking powder

1 teaspoon salt

½ teaspoon baking soda

Mix in chopped nuts. Make a well in center of dry ingredients and set aside.

Add to reserved apricot juice enough to make 1 cup liquid.

Buttermilk

Beat until thick and piled softly

1 egg

Mix in melted butter, apricots and buttermilk. Add all at one time to the dry ingredients. Stir only to moisten dry ingredients. Turn batter into pan and spread to corners.

Bake at 350°F about 1 hr. and 15 min., or until a wooden pick or cake tester comes out clean when inserted in center of bread. Cool and store as directed.

1 loaf nut bread

new convenience...fresh appearance



## Westinghouse Terrace-Top 30 electric range



unique design puts work surfaces at most convenient height...

The smart styling of this new range provides a two-level work surface that makes cooking so much easier. Front units are 3 inches below standard counter height, where foods may be stirred, beaten or whipped in the most comfortable position. Rear units, slightly higher, are easy to reach, yet out of the way for foods that require less attention. Removable door and plug-out oven heaters make clean-up easy, too.

Available in two models, standard and automatic, in four decorator colors.

MODEL KT830A ONLY

**\$269<sup>95</sup>**

Even Less With Trade-In and Cal-Ore Bonus

See it at the Cooking School!

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 buyers bonus allowance and is in addition to (if any) member dealers appraisal value of your old equipment, subject to conditions posted with the selling dealer. Offer good Feb. 1st to April 12th. Visit any authorized league member dealer for further details.

Shop Kirkpatrick's -

The only appliance store that saves you more — with...

**2.5X**

**GREEN STAMPS**

# KIRKPATRICK'S

East Side Appliance



7th & Klamath

Ph. TU 4-8886

Selected for the Herald and News

## COOKING SCHOOL and Food Fair



Sample *Willison's* Easy-to-Fix SANDWICH STEAKS

at the

*Willison's*

Display at the

Cooking School and Food Fair

