

3 DIFFERENT MEALS FROM ONE BEEF RIB ROAST



SHORT RIBS
ROLLED OR
STANDING RIB ROAST

A 10" standing rib roast offers a variety of different dishes. Have the meat retailer cut the ribs off short and crack the bones into short lengths. Put these aside in your freezer for future use. To gauge cooking time, be sure to ask the weight of the roast after the short ribs are removed.

STANDING RIB ROAST: Season roast with salt and pepper and place in shallow baking pan, fat side up. Roast in moderately slow oven (325°F) to desired degree.

ROASTING CHART

RARE	MEDIUM	WELL DONE
18-20	22-25	27-30
140°F	160°F	170°F

The above guide is for chilled beef, which has been refrigerated until it goes into the oven. For a rolled rib roast, add 10-15 minutes per pound in computing roasting time.

HINTS: When using a roast thermometer, insert bulb in thickest part of the beef, not resting against bone or fat. Let beef stand 20 minutes after roasting for easier carving. Cut across grain toward ribs, freeing slices with tip of knife along bone.

Never any "left-over" problem with roast beef—serve slices cold the next day, or gently and briefly reheated. If reheated, not enough to serve as plain roast beef, cut into thin strips and serve in a brown sauce made with canned consommé, tossing this with cooked noodles or spooning it over hot cooked rice.

See the back panel for recipes featuring Short Ribs and Deviled Bones for three complete meals from one roast!

COW BELLES' CORNER

(Continued from 1-C)

1 egg, beaten
Roll pastry 1/8 inch thick; cut in 12 6-inch circles. Mix lean beef, potatoes, onion, parsley, salt and pepper. Put a spoonful of meat mixture on each circle of pastry and dot with butter or margarine. Sprinkle with lemon juice and grated lemon peel. Dampen edges of pastry, fold over and press together; crimp with finger and thumb. Brush with beaten egg. Make 2 slits in top of each turn over. Bake in hot oven (400 degrees) for 1 hour. Serve hot with tomato sauce or cold with relish. These are good to pack in a lunch box for variety.

TACOS
1 1/2 lbs. ground beef
2 small or 1 large tomato
1 clove garlic
1 medium size onion
salt
1 dozen tortillas
half head lettuce
1/2 lb. cheddar cheese
hot sauce (taco or Mexican hot sauce)
Brown meat in skillet, add tomato, garlic and onion diced in very small pieces, and salt. Let simmer 10 minutes. Brown tortillas in hot fat, fold in middle and add large spoonful of meat mixture. Drain, add grated cheese and shredded lettuce. Last add hot sauce if desired.

BECKY PASTIES
(Makes 12 turnovers)
pastry for 2 crust pie
1 1/2 lbs. lean ground beef
2 cups cooked potatoes, finely diced
1 large onion, chopped
1/3 cup parsley, chopped
1/2 teaspoon salt
pepper
1/3 cup butter or margarine
1/3 cup lemon juice
To remove rust stains from clothing, moisten with 1 lemon juice and salt and dry in the sun.

Here's a quick and easy sauce for croquettes, cutlets, fish or poultry. Thin a can of mushroom, celery or chicken soup with milk and then add two tablespoons of instant toasted onions. You'll have the mild, browned onion flavor with none of the tears and cooking odors usually associated with it.

Uncooked foods, such as marinades and salad dressings, should be allowed to mellow. Add herbs as far ahead of serving time as possible.

One quarter of a teaspoon of cracked bay leaves is equivalent to one whole bay leaf.

Perk up frozen foods such as lima beans, green beans or broccoli by cooking them in beef broth made from beef stock base.

An overload of soda in the washing machine will settle quickly with a sprinkle of salt.

A little salt, added to the water in which apples are cooking will make them more tender.

NEW OBERTI RIPE OLIVES



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Ascolano variety olives are famous for their size, tenderness and rich, nutlike flavor. They have more olive meat in relation to pit than any other canned ripe olive variety.

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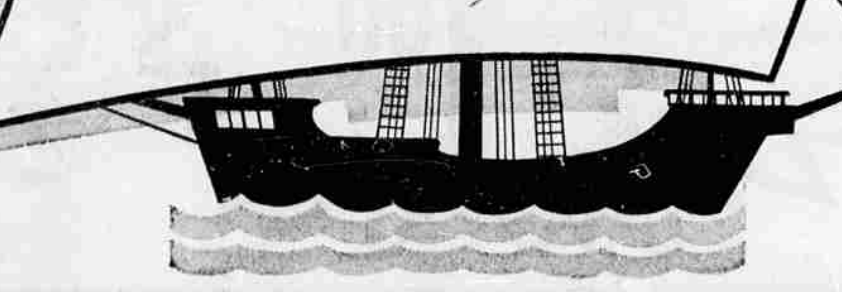
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DON'T MISS Firestone AD ON PAGE 2-D

OVER 100 BAGS FREE GROCERIES

Over 100 names have been selected at random from the Basin's telephone directories and posted at eye-level throughout the store. No obligation, just look for your name and see if you have won a bag of free groceries! Hurry — names posted through Sunday!



SEGO MILK FLOUR JELL-O ICE CREAM CHB SYRUP

TALL TINS 10¢
OCCIDENT HARD WHEAT 25¢
REG. PKGS. ASST. FLAVORS 5¢
Crater Lake 1/2 Gallons 79¢
FOR PANCAKES AND WAFFLES FULL GALLON JUG 1.19

Flav-R-Pac Canned Food Sale!

Fruit Cocktail

303 Tins 71¢
Creamed or Whole Kernel 303 Tins 71¢

Corn

Cut Style 303 Tins 71¢
303 Tins 61¢
2 1/2 Tins 51¢

Green Beans

303 Tins 71¢

Applesauce

303 Tins 61¢

Purple Plums

2 1/2 Tins 51¢

PINEAPPLE

Crushed • Chunk • Sliced
No. 2 Tins 3.10

Tomatoes

Cottage 303 Tins 71¢

Honey

Blue Ribbon Bee Big 5-Lb. Tin 99¢
Processed in Klamath Falls by Ivan Riffey

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Low Cost market

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Right Reserved to Limit
Prices Effective Through Sunday!

Fisher's Biskit Mix Large Package

3 FOR \$1.00

Carnation Pink Salmon No. 1 Tall Tin

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Sunshine Krispie Crackers 2-lb. Box

48¢

Golden Sweet Safflower Margarine

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Whiff Dog and Cat Food 15-oz. Tins For

16 1.00

BACON 39¢

1-lb. Pkg. Reg. 69¢ Save 30¢ lb.

PORK CHOPS 59¢

Loin End PORK ROAST 39¢ lb.
Low Cost's Own WIENERS 2 12-oz. Pkgs. 79¢
Yankee Style SPARE RIBS 39¢ lb.

TENDER AGED RUMP ROAST 63¢

lb.

TENDER YOUNG LAMB SALE!

LEG-O-LAMB RIB CHOPS LOIN CHOPS SHOULDER CHOPS 59¢ lb., 73¢ lb., 83¢ lb., 49¢ lb.

CANNED HAM 3.98

5-Lb. Tin

Strawberries 3 Cups 69¢

Red Ripe Fancy

Avocados 2.25

Fresh Crop

Carrots 2.19

33-lb. BAG 69¢

Peat Moss 69¢

LARGE 33-lb. BAG

Dessert Topping 2.89

Large Pack Dream Whip

Pop Corn 2.19

Pops Rite

Hershey's Cocoa 49¢

1-lb. tin

SPRING TONIC — Cube steak takes on a new flavor when cooked with aromatic bitters.

Try Bitters With Cube Steak

Inexpensive cube steak takes on minutes or just until vegetables added flavor and new interest are tender — crisp. when you cook it with aromatic bitters, green peppers and tomato. You'll enjoy this excellent cole slaw recipe, too. It's "lively."

COLE SLAW (8 to 10 servings)
2 tablespoons cider, vinegar
1 cup real mayonnaise
2 teaspoons salt
1/2 teaspoon sugar
1/2 teaspoon pepper
1/2 teaspoon grated onion
10 cups shredded cabbage
1 medium head
2 carrots, shredded
1/2 green pepper, shredded
Stir vinegar into mayonnaise. Cut cube steaks into strips. In then blend in salt, sugar, pepper, large skillet, brown steak strips and grated onion. Chill until just quickly in shortening. Add onions, before serving. Combine cabbage, green peppers and tomatoes. Stir carrot and green pepper; toss in salt, pepper and aromatic bit-bitters mayonnaise mixture until well coated. Cover tightly and simmer in well-coated.

U.S. Dept. Of Agriculture Marketing Service

FREESTONE PEACHES
Pleasant-of-the-Week
Lovely golden canned freestone peaches have been chosen Pleasant-of-the-Week by the United States Department of Agriculture. The good Western cook would do well to keep a few cans of this half-flavored fruit on hand for springtime meals. Here are a few suggestions from the USDA's Agricultural Marketing Service:
Combine chilled, canned freestone peach slices with thawed frozen blueberries, or sliced fresh strawberries, and serve with sugar and cream or with brown sugar and sour cream.
Drain a can of freestone peaches. Thicken the syrup, adding a bit of grated lemon peel. Add sliced peaches and use as a filling for crepe suzettes. Nice for Sunday brunch or as a party dessert.
Drain and dice canned freestone peaches. Thicken the syrup, adding spices if desired. Combine with peaches and spoon into sherbet glasses. Top each with a rich pastry round and garnish with a fluff of whipped cream.
For an easy-does-it dessert, prepare 1 package coconut cream pudding and pie filling mix according to directions on pack. Turn into a prepared Graham cracker pie shell, Chill. At States Department of Agriculture serving time arrange canned freestone peaches over filling and sprinkle with coconut flakes.
... Arrange canned freestone peach halves on salad greens. Fill centers of peach halves with cream cheese balls rolled in chopped nuts. Pass favorite dressing.

CRANBERRY CAPERS

Cranberry juice gives a delectable tang to quick cooking rice. Use in place of water for cooking.
Equal parts of mayonnaise and cranberry sauce create a party kick topping for your favorite fruit salad.
Just add 1/2 cup of brown sugar to a can of cranberry sauce for a colorful, tasty glaze for ham.
Fill centers of peach halves with cream cheese balls rolled in chopped nuts. Pass favorite dressing.
Whip butter and cranberry sauce together in your blender for a special spread for muffins or toast.
Beat a can of cranberry sauce with 1 cup gingerale. Freeze for a refreshing sherbet.
Try freezing your next can of cranberry sauce. Slice in rounds for a zesty frozen salad.
For a gourmet touch to meat loaf, top with cranberry sauce before baking.
Beat cranberry sauce till saucy for a special topping on broiled grapefruit.
Beat a can of cranberry sauce with 1 cup fruit juice. Freeze with sticks for nutritious kiddie pops.
Beat a heaping tablespoon of vanilla ice cream with two-thirds cup of cranberry juice for a vitamin-rich treat.
Top ice cream with cranberry sauce which has been beaten till "saucy" and a dollop of whipped cream for a party finish to your next meal.
Mix equal parts whipped cream, cranberry sauce and mayonnaise for a perfect topping for fruit or gelatin salads.

SMART IDEA IN STEREO-HI-FI!

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