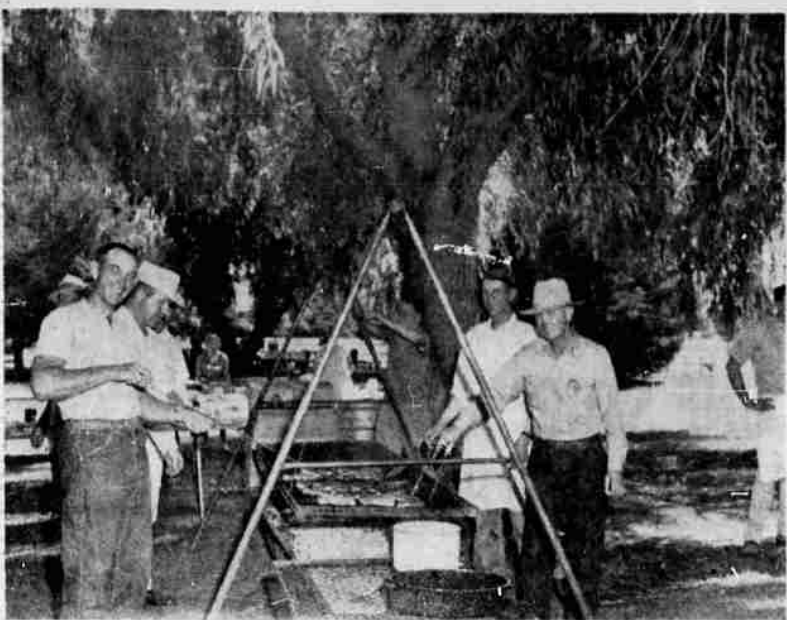




GOOD COOKS — Left to right are Arnold Brandt, Jim Sullivan, Vern Hemstreet and Harold Williams, who cooked lamb on an open grill before arrival of sheep producers and many guests. At far right is Jackie O'Connor who also helped prepare and serve chow.



HUGE CROWD — Hundreds of persons sampled tasty lamb dishes at the third annual lamb barbecue in the Malin Park Aug. 11, sponsored by the Klamath Basin Sheep Producers Association and the Klamath County Belle Ewes.

VERSATILITY OF LAMB

Lamb is becoming increasingly popular with cooks and the delicious flavor of the properly prepared meat delighted the folks who attended the third annual lamb barbecue at Malin, sponsored by sheep people in the Klamath Basin.

To help you here are some lamb recipes we are sure will please.

OVEN-BARBECUE

LAMB RIBLETS
2 rib sections of Breast of Oregon Lamb, cut in 2 rib portions
salt and pepper
smoked salt, optional
4 medium onions

1 lemon, very thinly sliced
Brown rib sections on both sides over moderate surface heat or in a 400 degree oven. Drain off the fat. Arrange the lamb in a roaster with tight-fitting cover. Sprinkle lightly with salt, pepper, and a bit of smoked salt. Tuck in between lamb pieces, onions and lemon. Combine ingredients for a sauce and pour over the lamb and onions. Cover tightly. Bake in a 325 degree oven, for 1½ hours or until fork tender. Spoon the sauce over the ribs two or three times during the period adding a bit of water if necessary to keep sauce from sticking to pan. Uncover and bake 15 to 20 minutes more. Serve piping hot with butter-tossed spaghetti and Parmesan cheese and a mixed vegetable salad. 8 servings.

BARBECUE SAUCE

1 cup catsup
1 cup water
¼ cup vinegar
2 tablespoons sugar
4 teaspoons Worcestershire
Several dashes Tabasco sauce
2 teaspoons dry mustard
Clove of garlic mashed or minced with 2 teaspoons salt
Combine and pour over browned lamb.

ROAST LEG OF LAMB

(Syrian Style)
1 leg of lamb
Vinegar
1 clove peeled garlic
Place leg of lamb in roasting

FREE

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with school supply purchase
JONES' OFFICE SUPPLY
629 Main TU 4-4197

pan barely covering bottom of pan with vinegar. Peel garlic clove and slice into vinegar. Bake uncovered in 300 degree oven. Turn leg every 30 minutes. Allow 30 minutes per pound roasting time.

BARBECUE LAMB RIBLETS

OR SHANKS
Cut lamb riblets in serving pieces. If lamb shanks are used, leave whole or without cutting—approximately 5 or 6 pounds. Brown on both sides in 400 degree oven. Drain off fat and add barbecue sauce. Roast in 300 degree oven uncovered for one hour.

BARBECUE SAUCE

(For Lamb Riblets or Shanks)
1 can tomato paste
1½ cups warm water
¼ cup vinegar
4 tps. Worcestershire sauce
½ tsp. celery salt
2 tbs. brown sugar
¼ cup finely chopped onion
½ clove garlic
2 tbs. lemon juice
½ tsp. salt
½ tsp. chili powder
Combine all ingredients in saucepan. Bring to a boil, reduce heat, and simmer 20 minutes, stirring frequently. Makes about 2 cups or enough for about 5 or 6 pounds of ribs or shanks.

KIBBEE

3 cups finely cracked wheat
3 cups ground lamb
1 small onion, ground
1 tsp. salt
pepper to taste
1 tsp. cinnamon
Soak wheat in cold water for at

(Continued on Page 5-B)

SMALL APPLIANCE REPAIRS VACUUM CLEANERS

Most Makes
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Specialties in Gourmet

By RUTH KING

HERALD AND NEWS, Klamath Falls, Oregon

Thursday, August 22, 1963

PAGE 1-B

MALIN C&E
MARKET

Chickens

Swift Premium
Plump, Whole Bodied

The Best
Fryer Buy
in the
Basin this
Weekend!

29^c lb

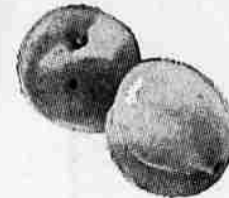
Cut Up
35^c lb

Chuck Steak USDA Grade Good and Choice lb. 59^c
Ground Beef Famous C&E Fresh, lean grind lb. 39^c
Wieners Oregon Chief Skinless 2 lbs. 89^c
Large Bologna Oregon Chief By the piece lb. 39^c

EAT BETTER ALL YEAR FOR LESS

Peak of the Season Specials! Can, Freeze, Preserve!

PEACHES
\$1.98



Medford
Hale Havens
Big Lug

Limited supply! Faye Elberta Peaches in stock for this weekend!

Tilton Apricots From Washington 17-lb. Lug \$1.98
Slicing Tomatoes Large size 2 lbs. 29^c
Cantaloupes Extra Large Thick meat 8 for \$1.00
Snoboy Carrots Golden Sweet 2 lb. bag 19^c

Tokay Grapes For Slaw

Enhance the popular crunchiness of cole slaw with the addition of crisp halves of Flame Tokay grapes for "Grape Slaw."

Halve and seed 1½ cups Tokay grapes; toss with three cups shredded cabbage.

Combine one-third cup salad oil, ¼ cup vinegar, two tablespoons water, ¼ teaspoon salt, one tablespoon sugar and a dash of freshly-ground pepper.

Toss lightly with grape-cabbage mixture. Chill before serving. This makes four or five servings.

Hills Bros.

COFFEE

1-lb. 59^c
Tin

2 lb. tin 1.17

3 lb. tin 1.69

Crater Lake Big Treat

Mellorine

½ Gal. Ctns.

2^F 89^c
0
R

Repeat of a Sellout
C&H Pure Cane

SUGAR

25 lb. bag 2^F 69^c

Van Camp's No. 2½ Tins

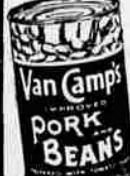
5^F 01^R

Standby 303 Tins

5^F 01^R

OR FROSTING MIXES
Pillsbury, Betty Crocker,
or Swansdown - Your
Choice - Mix or Match

4^F 01^R



Pork & Beans



Fruit Cocktail



Cake Mixes

White Star Solid Pack

TUNA

No. ½ Flat Tins

3^F 01^R

C.H.B.

Mayonnaise

Full Quart

49^c

Del Monte Green

PEAS

No. 303 Tins

6^F 01^R

LEMONADE

Flav-R-Pac Frozen
6-Oz. Cans

8^F 01^R

POTATO CHIPS

Nalley's
Reg. 69c Box

59^c

Sunshine Cup Custard

COOKIES

1-lb. bag
Reg. 49c

39^c

Easy-On

SPRAY STARCH

Reg. 69c
Size

49^c

Hunt's Cider

VINEGAR

Full Gal.

69^c

All grocery specials in this ad good thru next Wednesday. Meat and Produce specials thru Saturday.

MALIN C & E MARKET

Downtown Malin, Oregon

Always Free Parking

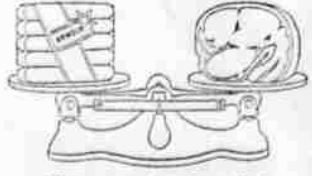
Right Reserved to Limit

You buy the hot dogs...we'll knock a dime off the bacon

A dime is a dime. And here's a mighty thrifty way to get twice as much good eating for your family.

What do you do? Just buy one specially-marked package of Armour Star Franks — the solid meat hot dogs that are as nourishing as steak. Cut the coupon from the package. Give it to your grocer or butcher. He'll allow you 10¢ off on your purchase of one pound of Armour Star Bacon.

Tonight, treat the family to nourishing Armour Star Hot Dogs — simmered, broiled or cook-out style. Tomorrow, wake them to the crisp sizzle of Armour Star Bacon. The lean, select bacon with the brown-sugar cure. And...let the dime you've saved pay for your morning coffee. Coupon expires October 31, 1963.



The meaty hot dogs that
are as nourishing as steak