



BUSY BEES — Honey is one of nature's most delicious sweets. This Honey Bun recipe will spice the kitchen with a mouth-watering aroma. Once made "you'll be in for it," because the family will never forget and you'll be "doomed."

Honey Buns Good To Eat

The term "honey bun" may bring a variety of things to mind—the song from South Pacific sung by a girl in a

sailor suit, the character in a children's story book, a pet name of endearment, or even a hair-do.

However, the best kind of Honey Bun is the genuine, edible kind made of rich dough, golden honey and other goodies. Rolled up in the delectable dough are plump raisins, spicy cinnamon, and crunchy nuts. As a final triumphant touch you shower them with a sauce of butter and honey before baking. They come out of the oven hot, sweet smelling, and deliciously glazed with honey.

Honey Buns will be relished at a leisurely weekend breakfast. They will delight at a Sunday brunch. They will add flair, flavor and fragrance to a special luncheon. They will be complimented, coveted and copied.

Above all they will be remembered with mouth-watering vividness the next time someone mentions Honey Bun.

HONEY BUNS

- 3 cups sifted all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 2 tablespoons sugar
- 2-3 cup shortening
- 1 cup buttermilk
- 1/2 cup melted butter
- 1/2 cup brown sugar, firmly packed
- 1-3 cup raisins
- 1-3 cup chopped nutmeats
- 1 teaspoon cinnamon
- 1/4 cup honey

Sift together flour, baking soda, salt and sugar. Cut in shortening. Add buttermilk and blend lightly. Turn out on a lightly floured board. Knead gently about 30 seconds. Roll dough out into a rectangle 21 x 12 inches. Brush with two tablespoons of the butter. Combine brown sugar, raisins, nutmeats and cinnamon. Sprinkle two tablespoons of this mixture in the bottom of a greased nine-inch round pan, and the remainder on rolled dough. Roll up as for jelly roll. Cut into one-inch slices and place cut side down in pan close together. Bake in a hot oven (400 degrees F) 20 minutes. Combine remaining two tablespoons butter and honey and pour honey mixture over buns. Continue baking 10 minutes longer. Makes 1 1/2 dozen buns.



COOL WEATHER DISH — Canned onion dry soup mix turns a fall favorite into something special. Hot Frank and Potato Salad has a zesty sauce of onion dry soup mix, sour cream, vinegar, brown sugar and seasoning. Perfect for those hearty cool weather appetites.

Canned Dry Soup In Tater Salad

With the crackle of leaves underfoot and the crispness of fall in the air, appetites undergo a transformation. How appealing the taste and aroma of a hearty rib-sticking meal again!

Potato salad makes the transition with the appetites. A favorite of the summer menu, this turns into a winter dish of long standing fame. The flavor takes on a hefty zing . . . and it comes piping hot to the table.

The Germans brought us the basic recipe . . . and the Pennsylvania Dutch have featured it on their tables for hundreds of years. How appropriate in this modern day to be able to turn to the ultimate in canned convenience foods—canned dry soup mixes—to impart the old-fashioned goodness to this dish.

Canned onion dry soup mix turns this Hot Frank and Potato Salad into a supper scene "stealer." Saucing the potatoes and frankfurters is a mixture of canned onion dry soup mix, vinegar, brown sugar, parsley, celery seed, and sour cream. Serve it with a favorite green vegetable and spice cake for dessert.

HOT FRANK AND POTATO SALAD

- 1 pound frankfurters, cut diagonally in 1-inch pieces
- 2 tablespoons butter or margarine

- 1 can (1 1/2 ounces) onion dry soup mix
- 1 tablespoon flour
- 1 cup water
- 2 tablespoons vinegar
- 1 tablespoon sugar
- Generous dash pepper
- 1/2 cup sour cream
- 4 cups sliced cooked potatoes
- 1 tablespoon chopped parsley
- 1/2 teaspoon celery seed

In skillet, brown franks in butter. Remove from heat; blend in dry soup mix and flour. Gradually add water, vinegar, sugar, and pepper. Bring to boil, stirring until thickened. Partially cover; simmer 10 minutes, stirring now and then. Blend in sour cream; add remaining ingredients. Makes 4 to 6 servings.



BROKEN GLASS IN YOUR CAR?

Contact us now for replacement!

- Immediate Service
- Expert Installations
- SHAT-R-PROOF Glass (finest quality)
- Guaranteed Satisfaction

Kimball Glass Co.

521 Walnut

Klamath Falls

Folding WHEEL CHAIRS

- Rentals
- Sales
- Rugged from Adult to Tiny Tot
- Sizes Fold to 10 Inches
- Sturdily Constructed
- Beautifully Designed
- Authorized Everest & Jennings Dealers

Everest & Jennings
9th & Main Ph. 2-3473

Meat Loaves Small But Good

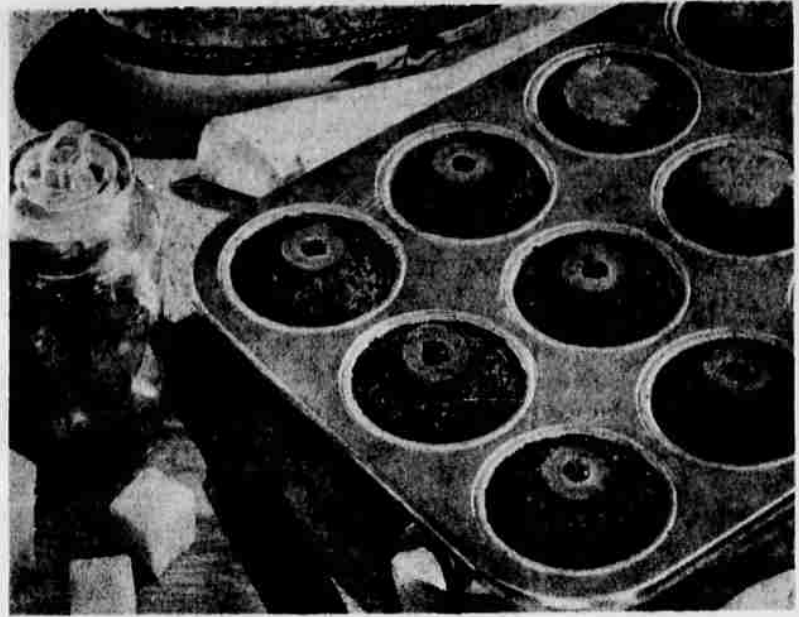
SMALL BUT GOOD 124 2 Leo
Small, but a powerful lot of good eating, are Midget Meat Loaves. These individual loaves are baked in muffin cups, then served two to a person. A tasty garnish is baked into each "loaf"—halved olives are pressed into some, cheese cubes into the remainder.

Onion soup flavors Midget Meat Loaves, and packaged corn flake crumbs helps to extend the ground beef. **Serve Midget Meat Loaves with baked**

squash, hashed brown potatoes, bread sticks and a red cabbage salad.

MIDGET MEAT LOAVES
3 cups corn flakes or 3/4 cup packaged corn flake crumbs
1 1/2 pounds ground beef
1 teaspoon salt
1/2 teaspoon pepper
1 1/4 cups (10 1/2 oz. can) condensed onion soup
3 stuffed olives, halved
6 3/4-inch cubes Cheddar cheese

If using corn flakes, crush into fine crumbs. Mix together ground beef, corn flake crumbs, seasonings and soup. Spoon mixture into 12 ungreased 3-inch muffin cups; press lightly to shape. Top half of meat loaves with olive halves; press cheese cubes into remainder. Bake in moderately hot oven (400 degrees) about 20 minutes. Yield: 6 servings, 2 loaves each.



VERSATILE CORN FLAKES—Use them in these miniature meat loaves for a delicious flavor.

When freezing foods at home, use a container with a wide top opening. This makes it easier to remove the food before it has thawed completely.

There's only one **SKIPPY** TOPS IN QUALITY!

BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG

LOW IN PRICE

BIG VALUES

ALWAYS FRESH & FLAVORFUL QUALITY MEATS

Veal - Shoulder ROASTS 49¢ lb.

Veal Shoulder STEAKS Tender and Good! 59¢ lb.

Del Monte Bacon Ends and Pieces 5 lb. box 98¢

Cut-Up! Stewing CHICKENS 19¢ lb.

RIGHT TO THE LIMIT

TOMATO SAUCE 8 OZ. CANS 5¢

SHORTENING FINER Finest Quality 3-lb. Tin 49¢

KRAUT OLD FASHIONED STEINFELDS SAUERKRAUT No. 303 Tin 10¢

CATSUP HUNTS 14 OZ. BOTTLE 10¢

ALL GRINDS COFFEE BUTTERNUT POUND 49¢

TISSUE FINER 4-ROLL PACK 25¢

LUMBERJACK SYRUP NALLEY'S 22-oz. 29¢

PANCAKE MIX PILLSBURY 8-lb. Bag 97¢

CAKE MIX CHOC. WHITE YELLOW SPICE ONE LAYER JIFFY 9 Oz. Pkg. 10¢

BABY FOOD Gerber's Strained 5 4 1/2-oz. Cans 49¢

FACIAL TISSUE 400 Count White or Colors - Silk 2 BOXES 29¢

FREE ONE CARTON OF DIAMOND BOOK MATCHES (50 BOOKS) WITH ANY CARTON OF CIGARETTES YOUR CHOICE — AND AT OUR EVERYDAY LOW PRICE!

FRESH LOCAL EGGS AA Sm. 3 doz. 98¢

Just Bake! Rhodes Frozen WHITE BREAD 6 1-lb. loaves 99¢

Pride of Oregon 10-oz. FRESH FROZEN STRAWBERRIES 3 Boxes 59¢

HIWEST 10-oz. PKGS. FRESH FROZEN PEAS Pkg. 10¢

IDA VALLEY 2-lb. Bag JUST BROWN & SERVE HASH BROWN POTATOES 23¢

BOOTH'S — BREADED FISH STIX 1 lb. pks. 69¢

ENJOY FRESH PRODUCE

Your Choice Crisp, Fresh lb. **5¢**

CARROTS lb.

YAMS lb.

CABBAGE lb.

CORN Fresh ear

GRAPEFRUIT Pinks or Whites-Sweet and Full of Juice! **8 lb. Bag 59¢**

YAMHILL — ALASKA PINK SALMON 1-Lb. Can 49¢

FRESH, LOCAL MILK Gallon Jug 79¢

PRES-TO-LOGS 29 FOR 1.99

FINER - GALLON BLEACH 49¢

CAMPBELL'S TOMATO SOUP 10 1/2-oz. can 10¢

SKIPPY 1-LB. TINS DOG FOOD 12 Cans 98¢

Sweetheart BREAD Large 15 1/2 oz. 4 for 89¢

Fisher's — 40-oz. BISKIT MIX 29¢

GAINES 10 LB. BAG DOG MEAL 89¢

POST OFFICE OPEN EVERY DAY & SUNDAYS • VARIETY DEPT. HOURS — 9 A.M. TO 8 P.M. — SUN. 10 A.M. TO 7 P.M.

BUY LOW FOOD CENTER BUY LOW

1338 Oregon Avenue