



SPIC AND SPAN — A new chrome oven liner catches spills, fallows, and can be wiped clean in minutes. This deluxe range features an automatic roast timer, rotisserie designed with a skewer and frame supported by a broiler pan for easy carving.



HEARTY MEAL — Nippy nights are a good time to serve the family stuffed flank steak served with pepper cabbage and cauliflower buds.

Stuffed Flank Steak

While the recipe prescribes top-of-range cooking, this is a good dinner for the electric skillet, too. As a pleasant contrast to the Stuffed Flank Steak, make flavorful with generous amounts of canned tomato sauce, try pepper cabbage. For six servings, grate three cups cabbage, 1/2 cup green pepper and 1/2 cup sweet red pepper. Toss well. Add 1/2 cup cider vinegar and toss again. Fresh or frozen onion balls, with a dash of lemon juice, will freshen the palate and increase enjoyment of the hearty main course.

STUFFED FLANK STEAK

- (Serves 6)
- 1 1/2 lb. flank steak
 - 2 cups dry bread crumbs or croutons
 - 2 (8-ounce) cans tomato sauce
 - 1/4 cup minced onion
 - 1 tablespoon chopped parsley
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/2 teaspoon curry powder (optional)
 - 2 tablespoons pure vegetable oil
 - 1/2 teaspoon salt
 - 1 cup sliced celery
 - 2 carrots, sliced

Serve one side of flank steak. Combine bread crumbs, 1/2 can tomato sauce, onion, parsley, salt, pepper and curry powder. Arrange stuffing on uncooked side of steak. Roll up and fasten with skewers.

Brown in hot vegetable oil in Dutch oven. Add remaining tomato sauce, water, salt, celery, and carrots. Cover and simmer 1 1/2 hours or until meat is tender. Add water if necessary and turn meat in sauce once or twice.

Furniture Refinishing

By PEGGIE SETZLER
County Extension Agent

The charm of antiques plus increased leisure time has created interest among "do-it-yourselfers" in furniture restoration. They find modern materials and methods enable even an amateur to produce beautiful furniture.

Wood refinishing involves three steps plus time and patience. First the old finish is removed. Second comes preparation of the wood, and last is application of the new finish. Certain techniques and materials are helpful during each step. These techniques will be taught to project leaders from Home Extension Units and other groups during January. Each leader will refinish one item during the workshop.

A two-hour preliminary meeting for wood refinishing leaders will be held Dec. 10. Any groups wanting to participate in the workshop should contact the county extension office at TU 4431 for further information. Representatives from any group are invited to participate in the workshop and carry the information back to their members.

White window shades now are accented with interesting borders and contrasting trimming. The Window Shade Manufacturers Association reports.

Free Delivery Klamath Area!
KIMBALL GLASS • 521 Walnut

MIX OR MATCH

APPLESAUCE	Payette Valley No. 303	7/51
CHERRIES	RTP Indian Gem No. 303	4/51
KADOTA FIGS	Argo No. 303	5/51
MANDARIN ORANGES	Del Monte No. 2	4/51
PEACHES	Del Monte No. 303	5/51
PEACHES	Del Monte No. 2 1/2	4/51
PEARS	Del Monte No. 303	3/89c
PINEAPPLE	Typhoon Sliced No. 2	4/51
CRANBERRY SAUCE	Ocean Spray No. 300	4/51
KIDNEY BEANS	Drews No. 300	8/51
GREEN BEANS	Rose Valley No. 303	8/51
PEAS	Cottage No. 303	8/51
DOG FOOD	Top Dog No. 1	15/51
YAMS	Hume No. 303	6/51
SPINACH	Del Monte No. 303	6/51
TOMATOES	Del Monte No. 303	4/89c
STEWED TOMATOES	Del Monte No. 303	4/89c
TOMATOES	Blue Sky No. 2 1/2	4/89c
TOMATOES	Blue Sky No. 303	7/51
TOMATO SAUCE	Del Monte 8-oz.	11/51
CORN	Payette Valley (cream or whole) No. 303	8/51
SPINACH	Blue Sky No. 303	7/51
OLIVES	Gem Size Monte Bello No. 1	4/51

CRATER LAKE
ICE CREAM
1/2 GAL.
79c

FROZEN FOOD
Stock-up SALE

ROSEDALE - 20-oz.
Fruit Pies 29c

MORTON 11-oz.
CHOCOLATE & GERMAN CHOCOLATE CAKES 39c ea.

MCP 6-oz.
ORANGE JUICE 5 for \$1

SEA FREEZE 8-oz.
FISH STIX 4 for \$1

GOOD FOOD ABUNDANT

SANTA will be at Oregon Food Toyland Friday & Saturday 6 p.m. to 8 p.m.

KRAFT VELVEETA
CHEESE 2 LB. LOAF 79c

CINCH - LB. BOX
CAKE MIX 5 FOR \$1

DEL MONTE "303"
CREAM STYLE OR WHOLE KERNEL
CORN 6 FOR \$1

MAXWELL HOUSE
COFFEE 2 LB. TIN \$1.17

SPRECKELS
POWDERED OR BROWN
SUGAR 3 For 29c

ALL PURPOSE ENERGY
DETERGENT 49c

KITCHEN CHARM
NAPKINS 5 for \$1

CINDERELLA 15-oz. Pkg.
RAISINS 3 for 89c

TOP PERFORMER
FLOUR 10 LB. 79c

ANGEL FOOD
BREAD 29c

PY-O-MY
CAKE MIX, FROSTING MIX, MISC. MIXES
4 for 49c

MAZOLA
OIL
39c

KARO
SYRUP
3 for 97c

MORRELL'S FRONTIER - THIN SLICED BACON

LEAN & SUGAR CURED

GROUND
ROUND STEAK 79c lb.

3 for \$1

PURE
GROUND BEEF 39c lb.

GROUND FRESH DAILY

SIRLOIN STEAK RIB STEAK
89c lb.

CHUCK STEAK T-BONE STEAK
69c lb. 98c lb.

PORK SAUSAGE 39c lb.

COUNTRY STYLE Seasoned Just Right

ARIZONA - Sweet, Juicy, White
GRAPEFRUIT 8 BAG 49c

FANCY, GREEN, SOLID
CABBAGE 5c lb.

ECONOMICAL FAVORITE

Sweet, Juicy Navels
ORANGES 5 LBS. 49c

Full Cartons 2-Layer Carton
3.39 1.29

ARIZONA'S FANCY LARGE
TANGERINES 25c lb.

FANCY, LARGE THIN-SKINNED
AVOCADOS 2 for 25c

FANCY, GARDEN FRESH
CARROTS 3 bunches 27c



FRUITED PORK CHOPS — Oranges and apples give a new flavor to pork chops, now plentiful in the markets.

Pork Chops With Fruit

A good month ahead for beef and pork eaters. Beef production is up considerably over last year. Higher grades from fed cattle are in the market now and prices are expected to be lower. Let's hope so!

There will be lots of pork chops and roast loin around, too, and millions of bushels of apples to make sauce to serve with them. The market experts promise more pork this year than last. So enjoy this different recipe:

FRUITED PORK CHOPS
4 pork chops (about 1 lb.)
4 slices apple
4 slices orange
Dash ground cinnamon

Dash ground cloves
1 can (10 1/2 ounces) condensed beef broth
1 tablespoon brown sugar
2 tablespoons orange juice
1 tablespoon cornstarch

In skillet, brown chops on both sides; pour off drippings. Place an apple and orange slice on each chop; sprinkle with cinnamon and cloves. Add sugar and sugar. Cover; cook over low heat 35 minutes. Mix orange juice and cornstarch until smooth; gradually blend into soup. Cook, stirring constantly, until slightly thickened. Continue until sauce is desired consistency; baste chops now and then. Makes four servings.

Beef For Christmas

By MRS. TED HYDE

Here is a great idea for solving your holiday gift giving problems. It's new, it's practical; it's unique.

Once again in Klamath County the Cow Belles are sponsoring Beef Gift Certificates for Christmas. This year a new certificate is available, emphasizing Oregon Beef, made available by the Oregon Beef Council.

The attractive three-color check-certificate, redeemable at any food store, is enclosed in a gift folder with a silver platter on the cover and recipes for Beef Stroganoff and Beef Teriyaki inside and on the back cover. They are available in \$5, \$10 and \$15 denominations.

This week the Klamath County Cow Belles are mailing order kits to local businessmen, showing a sample folder and certificate and enclosing an order blank. These certificates make an attractive and different gift for employees and business friends, well within Internal Revenue giving limits! These have the added attraction of stressing an Oregon product and being unique.

Individuals wishing to buy certificates may send orders to Klamath County Cow Belle Mrs. Dale Goode, Route 3, Box 55, Klamath Falls, designating the number and denomination wanted, and enclosing a check or money order for the amount. There is no service charge... Just the amount for gift certificates desired.

Also available again for Klamath donors are retail meat certificates. These are good for any designated amount and are issued and redeemable at the market of purchase. Keith Buchnich of Market Basket, No. 1 and Henry's Market at Carter's Fine Foods, have indicated they will handle them again this year. These were used by several firms last year.

For a new and distinctly different gift...

Beef In Good Supply Now

By FRANCES C. HALL
County Extension Agent

Now's a good time to restock the freezer with beef. Beef supplies are plentiful, and prices to consumers are more favorable than they probably will be for some time.

Thrifty shoppers are advised to compare prices on retail specials vs. quantity (side or quarter) purchases to be sure they get best value for dollars spent. If considering a side of beef, remember that carcass weight and trimmed weight are not the same. Actual cost per pound must be figured on trimmed weight plus processing costs.

Price advertised for a side of beef may be misleading if shoppers don't know how much waste fat and bone will be lost in the trimming process. A 1000 lb. steer yields about a 600 lb. carcass. Of this about 465 lbs. can be obtained as retail cuts. About a fourth of these are hamburger, stew meat and miscellaneous cuts; another fourth steaks and a third roasts.

Other suggestions to help make a good beef buy:

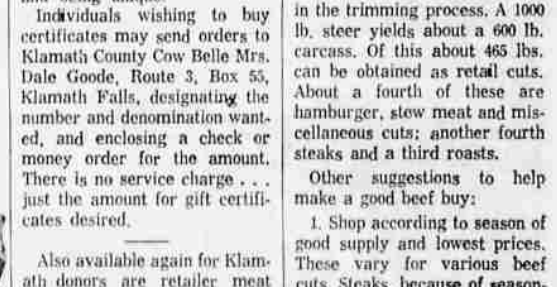
1. Shop according to season of good supply and lowest prices. These vary for various beef cuts. Steaks, because of seasonal demand, are often higher priced in the summer and lower during the winter. Demand also influences prices for roasts and other cuts that require longer cooking—they're usually lower priced during warm weather months. Hamburger is competitively priced year round.
2. If buying by the carcass, suggest to the meat man any preferences you have — roast size, thickness of steaks, etc.
3. Know grade of beef you're buying. Grade denotes eating quality of the meat.
4. Always figure cost per pound after waste is removed.
5. Compare cost of whole, half or quarter carcass with cost of selected wholesale cuts or retail specials. Include all costs—cutting, wrapping, freezing, delivery and financing.
6. For best quality be sure meat for the freezer is wrapped in moisture-vapor-proof paper, always frozen and stored at zero degrees or below.

The prettiest holiday cookies



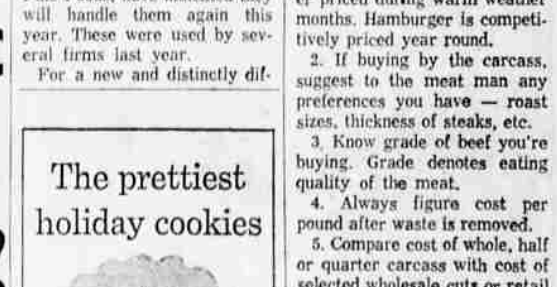
dress in Sprinx

more meat



more flavors

more meat



more flavors

more meat



more flavors

more meat



more flavors