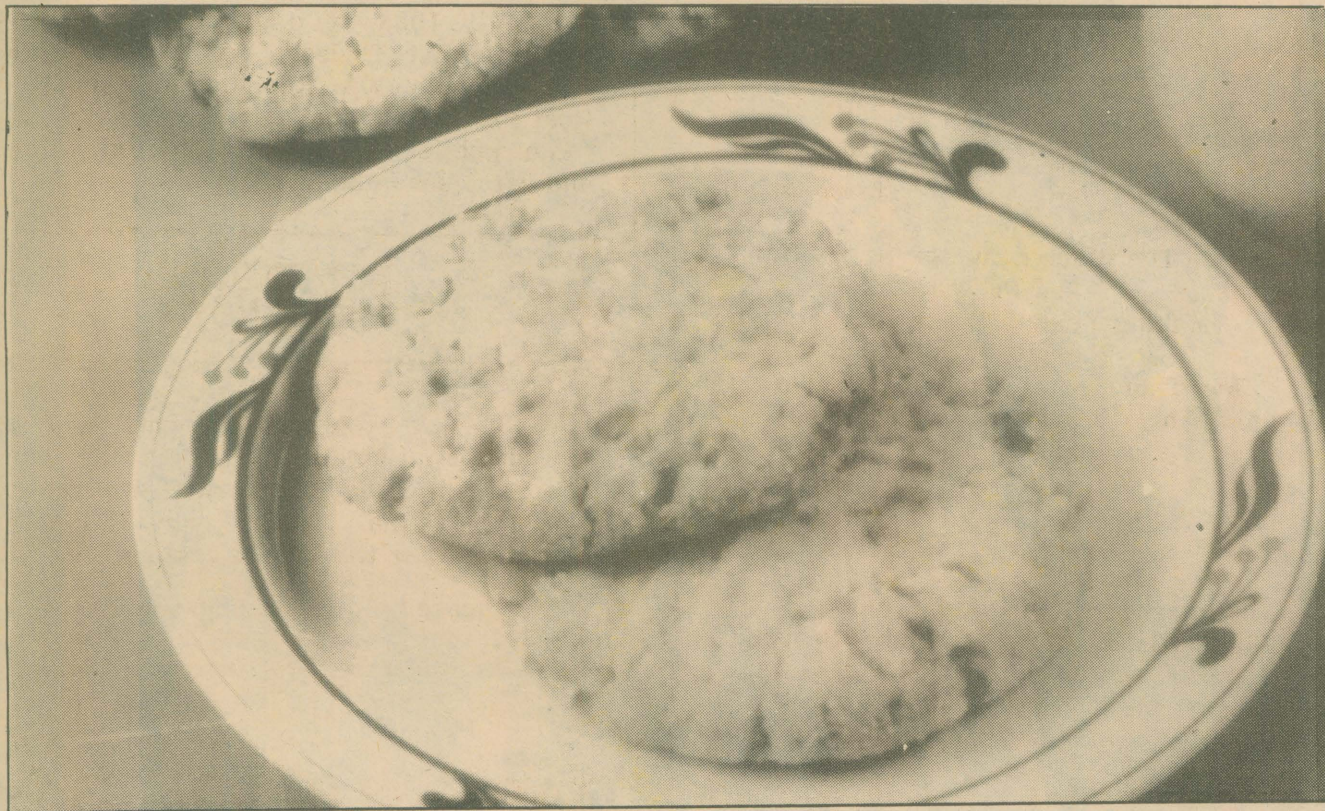


Cookies Flavored With Almonds

FOODS



TEXAN-SIZED ALMOND CRUNCH COOKIES

- 1 cup sugar
- 1 cup powdered sugar
- 1 cup margarine or butter, softened
- 1 cup oil
- 1 teaspoon almond extract
- 2 eggs
- 3½ cups Pillsbury's Best® All Purpose, Unbleached or Self-Rising* Flour
- 1 cup Pillsbury's Best® Whole Wheat Flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- 2 cups coarsely chopped almonds
- 6 or 7.8-oz. pkg. almond brickle baking chips
- Sugar

Heat oven to 350 degrees F. In large bowl, blend sugar, powdered sugar, margarine and oil until well mixed. Add almond extract and eggs; mix well. Lightly spoon flour into measuring cup; level off. Gradually blend in all purpose flour, whole wheat flour, soda, salt and cream of tartar at low speed. By hand, stir in almonds and brickle chips. Chill, if desired. Shape large tablespoonfuls of dough into balls; roll in sugar. Place 5 inches apart on ungreased cookie sheets. With fork dipped in sugar, flatten in crisscross pattern.

Bake at 350 degrees F. for 12 to 18 minutes or until light golden brown around edges. Cool cookies 1 minute before removing from cookie sheets. 42 (4-inch) cookies.

*If using Pillsbury's Best® Self-Rising Flour, omit soda and salt.

The original 1949 Pillsbury contest was planned to uncover treasured family recipes and to honor the cooks who shared them. In those days when baking mixes were still a novelty, only flour recipes were eligible.

In this 31st BAKE-OFF® contest, refrigerated flaky biscuits and refrigerated crescent dinner rolls also are eligible, as well as pudding-included cake mix, pancake mix and quick bread mix.

The food company advises anyone entering a recipe in this year's family favorite recipe group to read the

entry blank carefully. In this one group only, the type of eligible recipe is specified for each product.

For example, flour qualifies only when used in any type of cookie or bar recipe. Products like yeast bread or cakes would be disqualified in this particular group.

Pancake mix, a new entry in the package mix category this year, must be used in pancake or waffle recipes. Recipes such as quick breads or casserole toppings are not eligible for this family favorite recipe group.

PIERCE COUNTY WOMEN'S POLITICAL CAUCUS

The newly organized chapter of the Pierce County Women's Political Caucus will hold its' June meeting at the WVEE office, 949 market Suite 375, on June 13, 1983, 7:30 p.m.

Local officers elected at the May organizational meeting were:

Phyllis Rushforth - Chairwoman, Beverly Johnson, Attorney - Vice-Chairwoman, Gail Kerr - Treasurer, and Judie Fortier - Secretary.

The public is invited to attend.



AGAPE-CUE RESTAURANT
1326 S. K St.
Tacoma, WA 98405
272-5551

*Ribs and Chicken slow-smoked
over alder in one of Tacoma's few brick*
• PIT BAR-B-Q • PIT BAR-B-Q •

LOUISIANA
Fish & Rib House
1421 Sixth Avenue
Tacoma
627-7094

REMEMBER DAD'S DAY

Recee's Bar B Que Restaurant

OPEN 6 DAYS A WEEK
Tues-Thurs 11 A.M.-9 PM
Fri & Sat 12 P.M.-12 A.M.
Sun 12 P.M. - 6 P.M.
Mon - Closed



Eat in or Take out
Homemade Pastries
Bar-B-Que Pork, Beef and Chicken
3579 Portland Ave.
474-3725



**Tickets
sold here**



Eat Here Soul Food Restaurant

Cocktail Lounge
Open Sunday
Tuesday - Saturday
8:30 a.m. - 12:00 a.m.
Daily Specials
Breakfast \$1.95
Lunch 2.85



8202 Orchard SW
Tillicum
582-9750

Open 7:00 a.m. Monday thru
Friday (Closed Sunday)



ALIBI TAVERN

2325 Tacoma Ave. S.
Under New Management

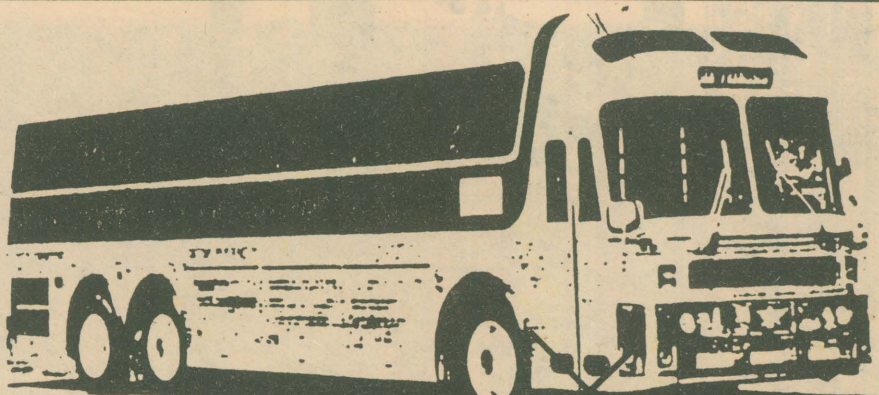
HOT LUNCHES
Served Daily

627-6229

Pool, Video Games & Pinball Machines



Richard
Benjamin



THE BUS STOP CAFE

Open Weekdays 6am to 8pm

2209 Pacific Ave.

Sat. and Sun. 7am to 6pm

Phone 627-7964