# Double and Triple Couponing

Stores that offer double and triple value for store coupons on the surface should be a shopper's dream. Dream of a laden shopping cart that we only have to pay the tax on. The rest of the toted up bill requires only a sheaf of coupons. Sounds great. But are there any strings attached?

Bet your last coupons there is. The extra savings from the double and triple coupons come out of the local stores budget. Manufacturers reimburse the supermarkets only for the face value of the coupons plus the handling charges. In the long term, the extra savings on coupon items probably mean higher overall store prices.

The practice is used to lure competitors' customers into the store. Frequently only-coupons of under a certain value may be doubled. Forty-nine cents is an excellent example. Certain items may be restricted such as no doubling of coffee or cigarette coupons.

Some stores have doubling in only a single outlet of a chain. One or two days a week or one or two days a month restrictions are often part of the rules of doubling. Double and tripling is not an on-going thing. Don't put off until next week shopping at that store. By next week they may revert back to single value.

Above all simply because a twenty cent cashoff suddenly becomes worth sixty cents does not make it a bargain if you don't use the item.

#### SPICED CUPCAKES FOR KIDS' PARTIES



Spiced cupcakes can easily be the center of attraction at children's birthday parties, and especially when the kids can join in and make the cakes themselves. easily prepared from a handy mix, with chocolate chips, cinnamon and a dash of nutmeg and cloves stirred in. Those sweet spices are the ones youngsters have always loved and they smell so good they like using them, too.

#### SPICED CHOCOLATE CHIP CUPCAKES

- 1 package (1 lb. 1 oz.) pound cake mix 1 teaspoon ground cinnamon, divided
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1 package (6 oz.) semi-sweet chocolate chips 1 package (3 oz.) cream cheese, softened
- 1/3 cup butter or margarine, softened 4 cups confectioners' sugar

1 teaspoon pure vanilla extract 1-1/2 to 2 tablespoons milk or water

Preheat oven to 375°F. In a medium mixer bowl blend cake mix with 1/2 teaspoon of the cinnamon, nutmeg and cloves. Prepare cake mix according to package directions. Fold in chocolate chips. Line 24 cupcake pans with paper liners. Fill up cake pans with batter. Bake until a cake tester inserted into the center of a cupcake comes out clean, about 15 minutes. Remove from pans; cool. Spread with Cinnamon Frosting. To prepare Cinnamon Frosting beat in a medium bowl cream cheese and butter until well blended. Gradually add confectioners' sugar, mixing until smooth. Stir in remaining 1/2 teaspoon cinnamon and vanilla. Gradually add milk, beating until frosting is of spreading consistency. YIELD: 24 cupcakes.

#### Pancakes Taste Different At Night



There's no rule, written or unwritten, that says pancakes and sausages are for breakfast only. Dressed up with dinner accompaniments - fresh spinach and mushroom salad, a pitcher of warm fruit syrup and a favorite dessert-Sausage-in-a-Blanket is an all-round family pleaser and a welcome lower cost change of pace. The pancake wraparound features buttermilk pancake and waffle mix, along with crushed bran flakes with raisins, as a substantial "blanket" for a sausage.

#### SAUSAGE-IN-A-BLANKET

- 1 cup Log Cabin buttermilk pancake
- and waffle mix
- 1 egg, slightly beaten 1 cup milk
- 1 tablespoon liquid shortening 1 cup Post raisin bran, crushed
- 12 cooked sausage links Cranberry-Pineapple Syrup
- Prepare pancake mix with egg, milk and shortening as directed on package, adding cereal to batter after beating. Bake as directed. Roll warm pancakes around sausages and serve at once or keep warm. Serve with Cranberry-

Pineapple Syrup. Makes 12 pancakes or 6 servings. Cranberry-Pineapple Syrup. Combine 1 cup Log Cabin grup and 1/4 cup ground cranberries in a saucepan. Bring to a boil and simmer 2 minutes. Add one 8-oz. can crushed pineapple and a dash of salt. Serve warm.



Lorraine Hansberry, author of Raisin in the Sun, started out to be an artist rather than a playwright.

It is a best buy should you use the product.

Furthermore if there is a current refund it can result in a real substantial savings coupled with the mail-in offer. Get \$1 coupon off your next purchase of vitamins. Send 4 end flaps from Bayer Aspirin (50's or larger) and/or Children's Chewable Aspirin to The Bayer Co., Box 1592,

Watertown, Ma. 02172 before Dec. 31, 1981. Here's one for the teens in your family. \$2 for Oxy 10 1 fl oz carton top panel and 4 oz Oxy Wash 4 fl oz carton, cash register tape with price circled. Mail with name, address to Oxy Wash Refund Offer, Bx. 3836, Stanford CT 06905 before March 31, 81. This is a new skin cleanser for Acne.

Here is an invitation to get \$1.00 for 2 "purchase confirmation seals" from Mother's Cookies (baked only by Mother's Cake & Cookie Co.) and brand name from any ice cream 1/2 gallon container. Mail to Mother's Cookies with Ice Cream Offer, Bx. NB404, El Paso, TX 79977 before Feb. 28, 1981.

Refunds are on a wide variety of items. Some items will fit each of our lifestyles and needs. Everyone shuld take the one per family advantage to cut supermarket costs. More on saving with coupons and refunding free for a long self-addressed stamped envelope to Claudine Moffatt, 901 Brookvale, Manchester MO 63011. Mention this paper.

## RECIPES

### Herbed Chicken And Rice

- 3 pounds chicken, cut in serving pieces Salt and pepper
- 1/4 teaspoon each savory, Rosemary, and tarragon 2 tablespoons lemon juice
- 1/2 cup melted butter or margarine 11/2 cups uncooked rice
- 11/2 cups diced celery
- 3 cups hot chicken broth
- 1/4 cup chopped peanuts, optional
- I can (4 ounces) sliced mushrooms, drained

Season chicken pieces with salt and pepper. Mix savory, Rosemary, tarragon, and lemon juice; add to butter. Dip chicken pieces in seasoned butter. Place in a baking pan and bake at 400° for 35 to 45 minutes or until tender. Meanwhile, cook rice and celery in remaining seasoned butter until rice is golden. Add broth. Heat to broiling. Stir once. Cover. Reduce heat and simmer 15 minutes or until liquid is absorbed. Remove from heat and toss lightly with peanuts and mushrooms. Serve with chicken.

Makes 6 servings.

### Surprise Apple Ambrosia

- 3 or 4 large N.C. eating l small can frozen orange apples, peeled and coarse- juice
- grated l juice can water I small can (151/2 oz.) 1/4 teaspoon coconut unsweetened, crushed flavoring pineapple, not drained

Thaw orange juice and mix with water; blend together with apples, undrained pineapple and coconut flavoring. Store in refrigerator until chilled thoroughly or for several days. Yield: 6 to 8 servings.

Adapted from Eudora Garrison, Charlotte, N.C.

## Polynesian Ka-Bobs

- 3 lbs. eye of round steaks, 2 tablespoons distilled soy cut into two inch squares
- fresh pineapple, cut into 1 medium can pineapple
- medium chunks (canned pineapple may be

substituted)

sauce juice

Combine soy sauce and pineapple juice in a shallow dish. Place beef pieces in this mixture and marinate for 4-6 hours or overnight in the refrigerator. Remove beef pieces from marinade; reserve marinade. Thread beef on

skewers alternately with a pineapple chunk. Place on grill 6-8 inches over grey-white coals and cook for 15-20 minutes, or until desired doneness. Turn frequently while cooking and brush at each turning with some of the reserved marinade. Serve on a bed of beef flavored or ranch rice and garnish with parsley.

### To Be Equal From Page 4

families depend on food stamps for the program to be weakened. Ideas now being floated, such as reducing the stamps given the elderly, or cutting eligibility requirements, are unconscionable at a time of high employment and rampaging inflation.

The stamp-slashers need to be reminded that a 1967 Field Foundation report found widespread hunger and malnutrition in America, affecting perhaps 10 to 15 million people. A followup study ten years later -- after use of food stamps became widespread -- found far less' hunger, thanks to food stamps and other federal nutrition programs.



Sandwich Bread

Tuna......Can

Of-The-Sea

CHICKEN

or Pepsi Cola

AARKET BASKE SELECT GRADE AA LARGE EGGS

Deli-Bakeru Bologna

FRESH BAKED White

TO ORDER

BREAD AVAILABLE ONLY AT YOUR CLOVERDALE KROGER

The Floral Shop Totem Pole Each

Fresh Broccoli

NEW CROP, RED RIPE Florida Strawberries . Qt

