

Strawberries Are Favorite Fruit In Early Summertime

Any way you slice them — or crush them for shortcake or serve them whole with a dusting of sugar — strawberries are a favorite forerunner of summertime fruits. Strawberries and cream are traditional, but strawberries with creamy pudding — luscious!

It's a combination that goes glamorous when served as strawberry tapioca parfaits. The berries make scarlet bands of color against the lemon flavored pudding, a combination that tastes as good as it looks. And easy, too! The pudding is prepared from a mix that's made extra creamy and smooth with double rich evaporated milk as the principle liquid ingredient.

Strawberry Tapioca Parfaits

- 1 package lemon tapioca pudding mix (3¼ oz.)
- 1 tall can evaporated milk (1 and two-thirds cups)
- ¾ cup water
- 1 pint fresh strawberries, cleaned and sliced

Combined pudding mix, evaporated milk and water in a medium size saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full boil and thickens. Remove from heat. Cool for

15 minutes, then stir to mix. Cover and chill. When thoroughly chilled, layer pudding with sliced strawberries in parfait glasses or dessert dishes. Makes 4 servings.

Meat-Fruit Feast For Company Meal

For "Spicy Meat-Fruit Feast," sliced nectarines and shredded coconut are heated in a zesty seasoned chicken-pork shoulder stew that is served over hot rice. This recipe makes up to 12 servings, and it's elegant enough to serve at your next company dinner. Fresh juicy nectarines are also wonderful take-alongs on picnics because of their truly refreshing flavor.

Spicy Meat-Fruit Feast

- 1 roasting chicken, about 4 lbs.
 - 4 lbs. pork shoulder
 - ¾ cup olive or salad oil
 - 1 clove garlic, minced
 - 1 teaspoon pepper
 - ¼ cup vinegar
 - ½ teaspoon allspice
 - 1 large onion, chopped
 - 1 can (10½ oz.) condensed beef broth
 - 3 or 4 fresh nectarines
 - ½ cup shredded coconut
 - Hot cooked rice
- Remove skin from chicken; remove chicken from bones, then cut into cubes. Cut pork into 1-inch cubes. In a large skillet, brown a small amount of chicken and pork on all sides in oil; turn into large deep kettle. Continue until all meat is browned. Add to kettle garlic, pepper, vinegar, allspice, onion and broth. Cover and simmer 1½ hours, until meat is tender. Slice nectarines to make 2 cups; add to meat along with coconut. Simmer 15 minutes longer. Serve over rice. Makes 10 to 12 servings.

Summer Avocados Are Enjoyed Now

It's the time of year to enjoy the delectable summer varieties of California avocados in refreshing tossed salads, fruit and vegetable molds, sandwich spreads, party dips, main dishes and desserts.

The velvety smooth fruit inside summer avocados is the same light green-yellow color as in winter varieties. But the skin may be the familiar winter green or it may be dark, almost black; some of the skins are thick, some thin, some rough, others smooth. Many summer avocados from California are pear-shaped while others are round and plump.

Regardless of variety, California avocados are one of the most nutritious — and flavorful — of all summer fruits. Discover their versatility in numerous appetizing treats such as this "Pineapple-Avocado Cooler."

Pineapple-Avocado Cooler

- 2 California avocados
 - 4 scoops pineapple sherbet
 - 1 cup pineapple juice
 - Pinch salt
- Cut avocados lengthwise into halves; remove seeds and skin. Cube fruit into blender container or large mixer bowl. Add remaining ingredients. Mix until smooth. Makes 8 cups.

Sprouts, Celery Make An Excellent Casserole

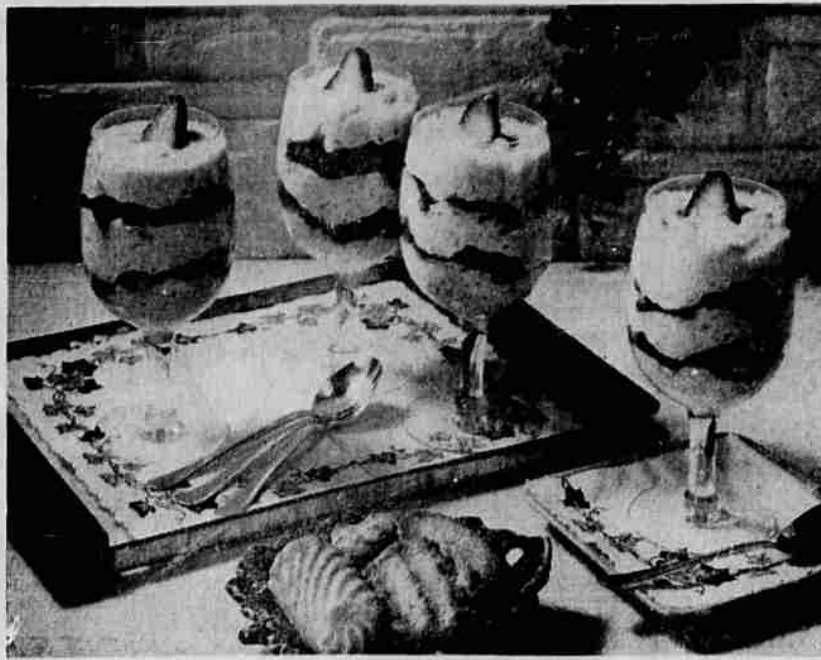
- 2 cups coarsely chopped celery
 - 2 cups Brussels sprouts
 - 2 tablespoons butter or margarine
 - 2 tablespoons flour
 - 1 teaspoon salt
 - ¼ teaspoon pepper
 - ½ teaspoon dry mustard
 - 1 cup milk
 - 1 cup dry cereal
 - 2 tablespoons butter or margarine, melted
- Cook vegetables separately in boiling salted water only until tender; drain well. Melt 2 tablespoons of butter; stir in flour, salt, pepper and dry mustard. Add milk slowly, stirring constantly; cook until thickened, stirring occasionally. Put alternate layers of celery and Brussels sprouts in greased casserole or baking pan; cover with cream sauce. Crush cereal slightly; mix with 2 tablespoons butter. Sprinkle over cream sauce. Bake in moderate oven (375 degrees F.) about 20 minutes. Yield: 6 servings.

Barbecued Turkey A Summer Delight

Turkey has long since ceased being a "seasonal bird." Americans enjoy it as much during the warm months as at Thanksgiving and Christmas.

"Peachy Pruned Barbecued Turkey" is cooked on an outdoor barbecue grill and gives the home chef an excellent opportunity to show off his (or her) culinary skill. Marinate half a turkey in a delectable mixture of Sherry wine, soy sauce, salad oil, onion, oregano and pepper. Then place it over the hot coals and turn and baste it at regular intervals.

- Peachy Pruned Barbecued Turkey**
 - ½ turkey (about 5 lbs.)
 - 1 cup Sherry wine or ½ cup EACH lemon juice and water
 - ¼ cup soy sauce
 - ¼ cup salad oil
 - 1 tablespoon instant minced onion
 - ¼ teaspoon chopped fresh oregano
 - ¼ teaspoon ground pepper
 - 1 can (1 lb. 13 oz.) cling peach halves
 - 14 cooked prunes
 - 2 tablespoons cornstarch
- Place turkey in large shallow pan. Combine Sherry, soy sauce, oil, onion, oregano and pepper. Marinate turkey in mixture 2 to 4 hours, basting and turning occasionally. Burn coals in brazier until covered with light grey ash. Add unlighted coals around edge to ignite and keep heat constant. Raise grill to highest level; place turkey, cut-side down on grill. Turn and baste with marinade every 10 minutes during first hour, every 15 minutes during second hour of cooking. Check for doneness, and cook 20 to 30 minutes longer, turning and basting as needed. Meanwhile heat peaches with their syrup and prunes in skillet on grill. Combine cornstarch with remaining marinade (about ½ cup); stir into hot fruit mixture, and heat until thickened. Serve fruits warm with sauce as accompaniment to turkey. Makes 6 to 8 servings.



... strawberry tapioca parfaits

Frosted Apple Whip Is A Cooling Refresher

Here's a cooling refresher of a drink that will generate miles of smiles on even the warmest day. It's Frosted Apple Whip... white, foamy and chill... a blend of milk, ice cream and — surprise! — canned apple sauce. The apple sauce gives the drink the consistency of heavy cream. And adds its own apple tang and zing. Then as a final fillip, there's a little sugar, and a little rum or brandy flavoring.

So when you serve the Apple Whip, it pours in a rich velvety

stream that froths high in the glass and looks most inviting. When you taste it, you savor the frosty blend of ice cream and milk, of apples and rum. Refreshing! Also nourishing — which is nice to know even though you'll drink it mainly for the sheer delight it offers.

Frosted Apple Whip

- ¾ cups canned apple sauce
- 1½ teaspoons rum or brandy flavoring
- 3 tablespoons sugar
- 2½ cups milk

3 small scoops vanilla ice cream
6 ice cubes

Combine all ingredients in blender container, blend 1 minute or until very frothy. Makes 3 tall glasses. For 6 servings, double quantities. Serve with a snack of bread slices spread with butter or cream cheese.

It Pays

To Patronize

NEWS-REVIEW ADVERTISERS

Riverside Resident Home After Trip To Middle West

By BEVERLY CHRISTIAN

Mrs. Walter C. Bailey has returned to her home after a trip by plane to Rochester, Minn., where she visited her son-in-law and daughter, Dr. and Mrs. James Broadbent and family. She was accompanied by her granddaughter, Miss Claudia Knapp, who visited for two weeks at the Broadbent home.

Attend Commencement

They attended high school commencement exercises at which Stephen Broadbent was graduated. Mrs. Bailey continued on to Dearborn, Mich., to visit her son-in-law and daughter, Mr. and Mrs. Bob Barr and family. She attended a commencement program at Henry Ford College and saw her daughter, Mrs. Barr, the former Carlette Bailey of Roseburg, receive her degree as a certified public accountant. Mrs. Barr received special honors at the exercises for having a perfect 4.0 grade average. On returning home, Mrs. Bailey was accompanied by her grandson, Walter Barr, who will spend the summer here.

Mr. and Mrs. John Trozelle and daughter, Valerie, have returned to their Portland home after spending several days recently visiting their respective parents, Mr. and Mrs. E. G. Trozelle and Mr. and Mrs. C. M. Stark.

New residents in the Quail Lane area are Mr. and Mrs. Lee Richey and family are are constructing a home on the former Glenn Cox property.

Mr. and Mrs. Boyd Bryant and family are moving into the former Josse home on the North Umpqua River. His parents, Mr. and Mrs. W. Z. Bryant, have been residing in the home for nearly two years. They are doing considerable remodeling.

Order Vacates

Freeman Stay

SALEM (UPI) — An order vacating the stay of execution granted condemned child slayer Jeanette June Freeman, 31, has been forwarded to the Jefferson County Circuit Court by the Oregon Supreme Court, it was announced Thursday.

Miss Freeman was sentenced to die in the Oregon gas chamber for the 1961 slaying of a 6-year-old boy.

Her execution was stayed to allow her time to appeal her conviction to the U.S. Supreme Court. The high court refused to hear the case.

The court at Madras now will set a new execution date. She would be the first woman in Oregon history to be executed.

Riversdale Grooms New Family From Hollywood, Calif.

By BEVERLY CHRISTIAN

Mr. and Mrs. Jerry Wickman and daughter, Suzanne, arrived in Riversdale on Saturday from Hollywood, Calif. They are planning to make their home here. They will live in a cabin on the John Burkhardt property.

Suzanne was graduated last week as a dental assistant from Los Angeles City College. Mr. and Mrs. Wickman returned on Monday to California to complete their moving arrangements.

Mr. and Mrs. Don Harmon and family enjoyed a day at the coast Sunday in company with the Bill Matthews family. They were joined for a day of picnicking, fishing and digging clams by Mr. and Mrs. Doug Stafford and family of Coos Bay.

Mrs. Dale Guiley is home after visiting a few days in Bend with her son and daughter-in-law, Mr. and Mrs. Don Guiley. Also in Bend were her brother-in-law and sister, Mr. and Mrs. Walter Butler and son, Richard, of Portland. The group enjoyed a fishing trip to Wickiup Lake.

Mr. and Mrs. Delmar Christian and two younger daughters of Astoria visited on Monday with his brother, Neil Christian, and family. Debby Brown, daughter of Mr. and Mrs. Dick Brown, has returned home after spending 10 days in Cottage Grove visiting her cousin, Kris Johnson, who had spent the previous week here.

Mr. and Mrs. E. A. Caster and daughter, Joanne, of Hill, Calif., were here last week to visit Mrs. Caster's mother, Mrs. Minnie Dodson, and her sister, Mrs. E. L. Paris. Mrs. Dodson, who has a trailer home on the Paris property, returned to California for a visit with the Casters.

Last week Mr. and Mrs. Ernest Trussell had as guests the latter's brother-in-law and sister, Mr. and Mrs. Floyd Hagerty of Olympia, Wash.

KEEPS TRYING

TUCSON, Ariz. (UPI) — The wife, daughter and son of Samuel Martinez are American citizens and live in San Francisco. But Martinez is Mexican.

Recently he was sentenced to 18 months in prison for illegally entering the United States—for the 44th time. He will be deported again after serving the sentence.

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