

Memorial Day officially opened the picnic season and Oregonians will eat a good many meals out of doors during the next three months. Some will indulge in gentlemanly meals like the one pictured here, with attractive appointments. Others will go rugged and cook over

an open fire. But each man to his own taste-even in outdoor meals -and they'll be the year's highlight. Here wieners and pickles are heated on skewers and served in hot-dog type buns. Potato salad,

Sweaters' Future Depends on Both Material, Make

Johnstone, clothing specialist in fruit cocktail and serve immedithe Bureau of Human Nutrition ately. and Home Economics, U.S. Department of Agriculture.

as an example of how a shopper can learn to judge quality, she Casserole Mixture explains that a commercial sweate: may be full-fashioned or cut-

throughout. That is, the back, community dinner. front, and sleeves are knit on machines that shape and bind off the edges as they knit. Where stitches are increased or decreased in number to shape the garment, little fashioning marks can be seen. These are found about the armholes, sleeves, sides, and sometimes the neckline.

Fashioning marks are sometimes imitated on cut-and-sewn sweaters, for looks only. You can tell if the marks are genuine, says Miss Johnstone: the rows of stitches on either side of the mark meet at an angle. If the fashioning is imitated, the rows of stitches on

either side are simply parallel. and quicker to cut out pieces of and salt. Add milk and cook until knit yard goods by patterns than thickened, stirring constantly. Reto knit shaped pieces. So, inex- move from heat and cool slightpensive sweaters are always cut- ly. Quickly blend in egg yolk, lemand-sewn, but so also are some on juice and parsley. Fold in macbetter-grade sweaters that are aroni and shrimp and mix lightly. good buys for serviceability and Pour into 1-quart casserole. Sprinto see whether the sweater was Bake in moderate oven (350°) cut out carefully, so that the ribs about 20 minutes. Makes 4 servings and courses of the knit goods are straight in the finished garment's front, back, and sleeves. This is Foreign Dish is easy to see, she explains, in a sweater coarsely knit. It takes a Practical to Make little practice to detect careles cutting in one finer knit.

Miss Johnstone.

Single copies of "Buying Sweaters for the Family," (H.G. No. 16) can be obtained free on request from the Office of Information, U.S. Department of Agriculture, Washington 25, D.C.

DYE CORDUROY

Corduroy is a good sturdy fabric that proves useful for garments and furnishings which take hard wear. Sometimes it fades, however, but fortunately it takes to a good dye, advises the Dyers has become badly soiled by a spot which will not come out in cleaning, re-dyeing can save the day.

TAX PAYMENT

lical times that the Pharisees paid Serve at once on hot rice. Serves taxes in mint, anise and cummin. 3 to 4.

meals or party refreshments by the top of an angel food cake (home-made or baker's) with the

Taking one construction point Shrimp Bakes in

to make an excellent casserole off and then the blankets were (2) The washer control dial is The finest and most expen- dish to be used at dinner at home, soaked in two different rinses of flexible so that the cycle can be sive sweaters are full-fashioned or as a covered dish to take to a clear warm water for five min- changed by hand operation at any MARYLAND SHRIMP BAKE

> 6 ounces elbow macaroni 3 tablespoons butter or mar-

garine

3 tablespoons chopped onion. 3 tablespoons flour

4 teaspoon salt

11/4 cups milk egg yolk

tablespoon lemon juice

tablespoon minced parsley cup cooked shrimp Buttered bread crumbs

Cook macaroni in boiling salted water until tender (about 10 minutes). Dain and rinse. While macaroni is cooking melt butter or margarine in saucepan. Add onion In sweater making it is cheaper and brown lightly. Stir in flour appearance. When buying, look kle with buttered bread crumbs.

This curry lends an exotic touch A shopping guide, to aid home- to spring menus. Make the curry makers in knowing what to expect with a can of mushroom soup, add from sweaters in service and ap- cooked shimp and cubes of butpearance, has been prepared by tery avocado, and serve on hot

EASY SHRIMP CURRY

4 green onions 1 tablespoon butter or marga-

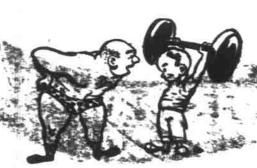
1 (101/2 ounce) can cream of mushroom soup 1/4 cup milk

1/4 teaspoon curry powder 1/2 pound cleaned cooked

shrimp 1 medium-sized avocado

Hot cooked rice Slice onions and cook very slowly in butter 5 minutes. Add Guild. Sometimes if the material soup, and gradually blend in milk. Stir in curry powder and shrimp, and heat thoroughly. To prepare Calavo, cut into halves and remove seed and skin. Dice fruit. Stir into hot mixture and heat a minute longer, just to warm the Spices were so valuable in Bib- Calavo cubes. Do not overcook.

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ed the soil so that no agitation in or, if it does, the lid or door can Shrimps and macaroni combine soak-washing, the water was spun after the tub is filled. utes and spun again to remove the point

wool blankets, laundered by this suited to blanket-washing.

NOTES FROM THE

BEET SUGAR

KITCHEN



FREE - Beet Sugar's new booklet -"Well Preserved"-a variety show of jams, jellies, preserves and relishes, starring surprise treats of uncooked jellies, frozen jams and garnishes. Helpful tips and charts, too. (Also still available-"Answers By The Canning Doctor"-56 pages on the "how to" of home-canning and freezing.) Send for your free copies now. Address below.

apricot-Pineapple Conserve

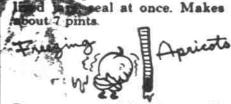
The Beet Sugar aids flavor, helps preserve color; adds food energy. 5 lbs. (about 50 medium)

apricots 4 cup (No. 1 flat can) crushed, drained pineapple

1½ tsps. finely grated lemon rind

11 cups Beet Sugar 11/2 cups coarsely chopped, blanched almonds, or 1/2 tsp. almond extract

Wash, pit and quarter unpeeled apricots. Measure 131/2 cups. Combine fruits, lemon rind and sugar in large preserving kettle; stir to blend in sugar. Bring to a rolling boil on high heat. Reduce heat; boil 20 minutes, or until two thick heavy drops run together off clean metal spoon (219° F.), stirring often. Remove from heat; skim. Stir in chopped nutmeats oring Pour into hot steri-



Freeze unpeeled halves in cold medium syrup made of 1 cup

Shrinkage of wool blankets from method, showed no more than 2 A new sweater's future - how drained fruit from half a can of laundering in a washing machine per cent shrinkage. When the well it will wear and keep a fruit cocktail. Spread a heavy is caused mostly by the agitation blankets were blocked and brushgood appearance - depends not meringue over the fruit and sides and mechanical action of the wool ed with a small wire bristle brush only on the fiber of which it is of the cake. Place on a cookie fabric in the water rather than by to fluff up the surface, they came made, but also on the way it's sheet and bake in a hot oven for the temperature of the water, ac- back to their original length and made, the knitting stitch, and five minutes. Top the meringue cording to a study at the Ohio a few even became slightly long-other details, so says Shirley with the remainder of the drained Experiment station.

To save blankets from shrink-age, the station developed a meth-od of soak-washing. Blankets were blankets can be washed successsoaked 15 to 20 minutes in warm fully in an automatic washer if

water cotaining a synthetic deter- (1) The washer does not agitate gent. The soaking readily remov- or tumble while filling with water, the water was required. After the be opened and the blanket added

Not all automatic washers have

Measurements of 20 new all- these features and thus not all are





(yields 21/2 cups syrup). To keep

Stemware Fruit Cattage Sundae. Cook slowly, 2 cups fresh berries, cherries or apricot halves with 1/2 cup Beet Sugar until juice is syrupy; chill. Place in 6 sherbet glasses; top with cottage cheese. Serve with crisp crackers.

Fruit Melody. Top chilled, sliced peaches or apricots with sugared berries. Sprinkle with lemon juice and top with crushed macaroons and whipped cream.

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Statesman's SECTION

Omelet Special Dish for Company

A dish for special supper or luncheon menus is this omelet glorified with creamed crabmeat and mushrooms. This two part taste charmer is within the scope of even inexperienced cooks. The simple creamed mixture is crafted first, then heated slowly to serving temperature while the omelet is being completed. Note the simplicity of ingredients, too-canned sliced mushrooms, canned crabmeat, evaporated milk, in the creamed mixture and eggs and evaporated milk for the creamy tender omelet.

CRABMEAT AND MUSHROOM OMELET

3 tablespoons butter 1 small can sliced mushrooms (2 oz. drained)

1 tablespoon cornstarch 14 teaspoon salt 1/4 cup liquid drained from

mushrooms 4 cup other liquid cup evaporated milk

6 eggs by cup evaporated milk teaspoon salt

2 7-oz. cans crabmeat

3 tablespoons butter While omelet is cooking, place over furter very low heat and bring to serving SOUTHWEST FRANKFURTERS mperature, stirring occasionally.

Beat the eggs until yolks and whites are well blended. Blend in milk and salt. Melt butter in a arge fry pan over low heat. When butter just begins to bubble, pour in egg mixture. Cook slowly. With a spatula, lift the cooked egg gently from sides of the pan and let uncooked egg run under. Continue on top. Makes 4 servings.



Always a favorite, no matter when or how served, scrambled eggs are pictured here as a Sunday night supper feature. They're served topped with chopped chives and, instead of toast, with small crisp breakfast cereal bites, which have been seasoned with butter and salt and heated well. Green beans and ending with filling. Dot with are a color and texture contrast.

Elegant Name for Practical Pie

A main dish that has an elaborate sounding name will make good eating at this time of year, HANDY when casserole dishes are in de-

RIO GRANDE PIE 112 cups sifted flour

12 teaspoon salt 12 cup shortening 14 cup chopped parsley

tablespoons cold water Sift together flour and salt. Cut Melt the 3 tablespoons butter in or rub in shortening until mixture saucepan. Cook drained mush- is crumbly. Add parsley and mix ooms in butter about 5 minutes. lightly, Sprinkle with water, Mix Blend in cornstarch and salt. Stir lightly until dough begins to stick in mushroom liquid and vegetable together. Press together into ball, juice or water. Cook until thick- wrap in wax paper and set aside ened. Stir in milk and crabmeat. while preparing Southwest Frank-

tablespoons fat or drippings

14 cup chopped onion 34 pound frankfurters, sliced 3 tablespoons enriched flour 12 teaspoon salt 21/4 cups cooked tomatoes

(No. 2 can) 12 cup shredded American cheese

Melt fat or drippings in skillet cooking and lifting until omelet Add onion and frankfurters and is soft and creamy. Set in hot brown lightly. Stir in flour and oven (400°) or under broiler salt. Add tomatoes and cook until (about 5 inches from source of thickened, stirring constantly. heat) for 2 or 3 minutes to finish Pour into 112 quart casserole. cooking top. With a spatula or Sprinkle with cheese. Divide pasturner, fold omelet and slide it try in half. Roll 1/2 dough out to onto a hot platter. Spread about circle 14 inch larger than cashalf the creamed crabmeat be- serole and place over frankfurter tween halves of omelet. Cut ome- mixture. Roll remaining half out let into 4 portions and serve with to rectangle 18 inch thick. Brush remainder of creamed crabmeat lightly with melted shortening. Roll up like jelly roll. Cut into

pieces about 1/4-inch thick. Ar- til white forms stiff peaks). Bake oven (400°) about 45 minutes. Makes 4 servings.

range cut side down on top of in moderate oven (350°) 10 mincasserole. Bake in moderately hot utes, or until meringue puffs are golden brown. Serve warm or cold.

live fish in ponds and huge salt an aid in lulling one to sleep. A water tanks, from which they comfortable bed is important in were caught just before cooking. seeking sound, relaxing sleep.

2 tablespoons sugar, beating un-

SOFT MUSIC Music of a monotonous, but not Rich Roman gourmets stored too loud character, is oftentimes

Lemon, Rice Used

Lemon rice meringue is an ineresting dessert recipe light enough for luncheon or an ample

LEMON RICE MERINGUE

14 cup (about 2 whole) lemon

In the top of a double boilen

beat slightly one whole egg and

one yolk (white saved for meringue), blend in sugar, flour, water, and lemon juice thoroughly. Cook

over boiling water until mixture

thickens (about 15 minutes) stir-

ring often. Remove from boiling

water; cool. In a lightly butter-

ed 8-inch cake or pie pan, alter-

nate layers of the cooked rice and

lemon filling, beginning with rice

puffs of meringue. (Beat egg white until stiff. Gradually add

2 cups cooked white rice (1/2

2 tablespoons flour

cup uncooked)

I cup water

2 eggs 1 cup sugar

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