



A ready-made angel cake begins this attractive summer party dessert. Drain a can of fruit cocktail and to the liquid add enough water to make 1 1/2 cups. Heat and add a package of cherry flavored gelatin and beat when beginning to thicken. When fluffy, fold in the fruit and a 1/4 pint cream, whipped. Cut off top of cake, cut inside so it makes a container with 1-inch shell. Fill with mixture and cover with top of cake. Decorate.

Canned Meats Waiting for Summer Use

Half the fun of summer is the casual way in which we live. Meal-fixing can be a big part of this pleasant way of life, especially when you take advantage of the ease and goodness of the host of canned meats on the market. Over twenty-five canned meats and meat combinations offer the perfect answer to the homemaker's question, "What am I going to serve on a hot day?" Canned meats, themselves, offer a wide variety of flavors, most can be heated or served chilled as you prefer, and many can be combined with other foods to make other interesting dishes. They're all designed to add variety and appeal to your menus and to make meal preparation easy.

Buy By Brand
One of the most important things to remember is to buy by brand. As each processor has his own recipe for combining meat and seasonings. Thus, when you find a brand you like, it is well to buy by brand name to be sure of consistent goodness, flavor and quality.

All canned meats, from the lowly hamburger to the handsome ham, are fully cooked when you buy them. This means they can be eaten as they come from the can or reheated. For hot service, follow the serving suggestions given on the labels. When you wish to serve canned meats cold, chill the meat, can and all, and slicing will be easier.

Keep Easily
Most canned meats are shelf-stable. In other words, they will stay flavorful and good on your kitchen shelf. Those which are to be refrigerated, but also for planned summer menus, designed to be cool.

HAMBURGER SCRAMBLE
2 canned hamburger patties, crumbled
2 tablespoons finely chopped onion
2 tablespoons fat
1 teaspoon salt
4 eggs
1/4 cup milk
Brown onion lightly in hot fat in a skillet. Use a fork to mix salt, eggs and milk until well blended. Pour the mixture over the onion. Cook slowly until eggs begin to "set." Add hamburgers. Stir gently. Keep mixture in large soft lumps. Do not brown. Serve hot, on or with toast for luncheon. Makes 4 servings.

FLAVOR BLEND
Tall cool drinks are in order for warm weather. Combine a 12-ounce can of apricot whole fruit nectar with an equal amount of pineapple juice and ginger ale. Serve with ice cubes in tall glasses and a straw for sipping.

OLIVE TRICK
Shiny ripe olives are a natural accent for pretty summer fruit plates. You can keep the gloss on the olives by draining and rolling in a few drops of salad oil.

June Day Says Serve Ice Cream

On a sunny June day treat yourself to a cooling dish of vanilla ice cream with a heaping spoonful of this cream sauce on top. Combine peaches, whipped cream and confectioners' sugar. It's an easy dessert and a favorite for National Dairy Month, which is June.

WHIPPED CREAM SAUCE
2 canned peach halves
1/2 cup whipping cream
2 tablespoons sifted confectioners' sugar
1/2 teaspoon vanilla extract
Press drained peaches through sieve. Whip cream stiff. Blend sugar and vanilla into sieved peaches. Serve over puddings, ice cream or cake. Makes about 1 cup sauce.

Chicken Named "Father's Food" For the Year

Following the good example set at the recent "Father of the Year" luncheon in New York, "chicken and cranberry sauce" appropriately takes honors as the "official" Father's Dish for 1952. All fathers attending the "first fathers" affair were served this featured attraction. A few, such as General David Sarnoff, "Father of the Year," General MacArthur, Eddie Cantor, Gov. Thomas E. Dewey, Fred Waring, H. V. Kaltenborn, Leo Durocher, Dr. Norman Vincent Peale, and Sugar Ray Robinson were interviewed by the Poultry and Egg National Board on their favorite chicken dishes. General Sarnoff, Chairman of RAC, likes all kinds of chicken but prefers chicken roasted with tarragon. Eddie Cantor, movie and NBC star, enjoys a family favorite—"Chicken in the Pot." Governor Dewey likes "Chicken Marengo," a great French and Italian favorite. H. V. Kaltenborn, dean of radio commentators, said: "Best of all is Maryland Fried Chicken, with a crisp brown batter covering."

Likes It Any Way
General MacArthur likes chicken every way and any way. Fred Waring, CBS-TV star and popular band leader for many years, likes stewed chicken, thus: "Cut chicken into serving pieces. Soak in salt water to which a tablespoon of vinegar is added. Remove, place in kettle and cover with cold water. Add one-fourth pound butter and cook slowly until tender. Thicken stock with paste of flour and water, and season with salt and pepper. Serve with baking powder biscuits."

Leo Durocher, New York Giants manager, and Henry Fonda, movie and stage star, prefer broiled chicken. Ray Robinson, world champion middle-weight fighter, said his favorite is smothered chicken, the pieces first having been soaked in lemon juice. Dr. Peale, famous New York minister and writer, likes old-fashioned chicken fricassee served with rice and "Ohio chicken gravy."

CHICKEN FRICASSEE WITH OHIO GRAVY
3 to 4 lb. chicken, cut up
1/2 cup flour
1 1/2 teaspoons salt
1/4 teaspoon paprika

8 tablespoons fat
1/2 cup water
1 onion, sliced
1 cup milk
Boiled or steamed rice
Dredge chicken in the flour, salt and paprika mixed together. Brown chicken slowly in the hot fat in uncovered skillet. Add the water and onion and cover tightly, simmering gently until tender, about 1 1/4 to 1 1/2 hours. Remove chicken to hot platter and keep hot. Add milk to drippings remaining in pan. Blend 2 tablespoons of flour with 2 tablespoons of water until free from lumps. Add slowly to milk and drippings stirring until smooth and thick. Simmer about 5 minutes. Season to taste. Serve with hot rice.

STUFF PRUNES
Prunes are one of the best buys of the month. Try them in this combination for a most delicious summer salad. Pit cooked prunes and fill each prune with half a strawberry. Place a mound of cottage cheese on a garnished salad plate and circle with a garland of six stuffed prunes. Serve with a thin French dressing if desired.

HANDLE CAREFULLY
An easy way to dice an avocado for a green salad is to first cut it into halves and remove the seed and skin. Then turn the flat side down on a cutting board and cut into cubes of desired size. The less you handle this delicate fruit, the less it will bruise.

Portland Punch
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Summer Pie Uses Limes, Lemons, Soon Plentiful

Lemon or lime chiffon pie is an appetizing finish for a hot-weather meal. By July—or before—loads of lemons and limes will be coming on the market, the U. S. Department of Agriculture says. There will also be plenty of eggs—another important ingredient for this pie.

Here's the recipe from the Bureau of Human Nutrition and Home Economics:

Ingredients: 1 tablespoon of gelatin for a firm filling, or 2 teaspoons of gelatin for a fluffier filling or for use with small eggs; 1/4 cup cold water; 3 eggs, separated; 1/4 cup sugar; 1/2 cup unstrained lemon or lime juice; 1/4 teaspoon grated lemon or lime rind; 1/4 teaspoon salt; a few drops of green coloring for lime pie; a 9-inch baked pastry shell or a graham cracker shell.

To make: Sprinkle gelatin on water and soak a few minutes. Beat egg yolks slightly, and add half the sugar and the lemon or lime juice and rind. Cook over boiling water, stirring constantly until thick. Add softened gelatin to the hot egg mixture; stir until dissolved. Mix in the coloring for lime pie. Cool until thick but not set. Add salt to egg whites and beat until stiff. Add rest of sugar slowly, beating constantly. Then

blend with the cooled gelatin mixture. Pour into the pie shell and chill. Keep cold until served. Graham-cracker shell, which requires no baking and is easy to make, is a good choice for this summer pie. **Ingredients:** 15 graham crackers; 1/2 cup melted table fat; 1/2 cup sugar. To make: Roll crackers fine. Mix with other ingredients. Turn into pie pan and pat into a solid smooth shell.

Cabbage Salad Has Stylish Flare

Thin slices of prunes give heartiness to this salad. Combine the flavorful fruit with shredded cabbage, pimiento and nuts, and toss together with French dressing. It's a new idea for a dinner salad.

PRUNE CABBAGE SALAD

1 1/4 cups cooked prunes
2 cups shredded cabbage
1/2 cup strips of pimiento
1/2 cup chopped nuts
French dressing
Cut prunes from pits into thin slices. Combine prunes with cabbage, pimiento and nuts. Blend with French dressing. Serve on lettuce. Serves 6.

Mexican Rabbit Takes Little Time

During the summer keep your cooking simple and there'll be more time for gardening, the beach or just sitting in the shade. This rabbit takes only minutes to prepare. Eggs, cheese, generous wedges of ripe olives and whole kernel corn make it hearty and satisfying.

MEXICAN OLIVE RABBIT

1/2 cup ripe olives
2 tablespoons chopped onion
2 tablespoons chopped green sweet pepper
1 1/2 tablespoons cooking oil
1/4 cup canned tomatoes
1 cup whole kernel corn
1 teaspoon salt
Black pepper
1/2 teaspoon chili powder
2 eggs
1 cup grated American cheese

Toast
Cut olives from pits into large pieces. Cook onion and green pepper slowly in oil until limp and tender. Blend in flour, tomatoes, corn and seasonings. Cook and stir until thickened. Beat eggs lightly and add slowly to hot mixture. Cook over very low heat, stirring constantly about 5 to 10 minutes longer. Blend in olives and cheese, and stir until cheese melts. Serve on hot toast. Serves 4 to 5.



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