



Tomato consomme starts a good old fashioned menu that includes baked ham slice and creamed vegetables. The consomme is made by combining a can of tomato juice and one of consomme and heating well. To add attractiveness, top each cup with parsley whipped cream. The thick ham slice is baked and surrounded by creamed lima beans.

Cheese Mold Has Shrimp for Flavor

The lazy days are with us, and cooking becomes a chore these hot, muggy days, unless we have a store of hot-weather recipes ready. One happy solution to end-of-summer meals is to prepare a gelatin mold in the cool of the morning, to be ready for the evening meal when it's no fun to stay in the kitchen. There's something about the coolness of a set salad or a mousse that pleases even the most jaded appetite. And when it's a substantial salad, like this Shrimp-Cottage Cheese Mold, all the better—as it can serve as the main dish, with perhaps potato chips, a cooked vegetable, iced coffee or tea, rolls and an ice cream dessert. Too, this recipe is especially appropriate right now because cottage cheese is on the Government's Plentiful List, and, according to the Shrimp Association of the Americas, supplies of both fresh and frozen shrimp are high.

SHRIMP-COTTAGE CHEESE MOLD

1 lb. fresh or frozen shrimp
1 envelope gelatin
¼ cup cold water
1 (10½ oz.) can tomato soup
1 cup cottage cheese
½ cup celery, chopped
1 small onion, minced
½ teaspoon salt
¼ cup heavy cream
Shell and devein the shrimp. Cook in boiling salted water 3 to 5 minutes. Set aside to cool. Soak gelatin in cold water. Heat tomato soup. Dissolve soaked gelatin in hot soup. Add cottage cheese. Let cool. In the meantime, cut large shrimp into pieces (leave small shrimp whole). When tomato-

CLEAN CLEANERS IMPORTANT

Clean cleaning utensils are important for good sanitation around the home as well as for efficient cleaning. Through this might seem obvious, many homemakers admit that when they're in a hurry, they are likely to mop up spilled food on the floor and then neglect to wash the mop promptly, or to overlook washing dish cloths, sponges, brushes or scouring utensils after each use.

In warm weather especially such soiled items often dry so slowly that they become sour and musty smelling—a sign of mold

growth, home economists of the U.S. Department of Agriculture say. An easy way to get rid of that odor is to boil or soak in hot water to which baking soda is added—2 teaspoons of the soda to a quart of water. Or use a bleach if necessary. Then launder thoroughly. Special attention should be given to cloths, sponges or dish mops used in dish washing. Wash thoroughly, rinse and squeeze or shake as dry as possible. Frequent airing and sunning help keep them clean and sanitary.

Short Lengths Spaghetti Make Main Dishes

When the manufacturer cooked up elbow macaroni and spaghetti, he did so for the convenience of the diner for they're the same except for the size.

Here are two recipes, on a main dish salad for luncheon, and the other a dinner-time casserole.

DOWN-ON-THE-FARM CASSEOLE

4 ounces elbow spaghetti
1 cup cream style corn
1 cup cooked, diced chicken
¼ cup milk
1 teaspoon salt
2 hard cooked eggs, quartered
2 medium-size tomatoes, quartered
¼ cup buttered bread crumbs
Cook spaghetti in boiling salted water until tender (about 7 minutes). Drain and rinse. Combine spaghetti with corn, chicken, milk and salt and mix lightly. Pour half of mixture into 1½-quart casserole. Arrange half of eggs and tomatoes on spaghetti mixture, pressing lightly into mixture. Add remaining spaghetti mixture. Arrange remaining eggs and tomatoes on top, pressing lightly into spaghetti. Sprinkle bread crumbs over all. Bake in moderate oven (350° F.) about 45 minutes.

RAINBOW MACARONI SALAD

2 ounces elbow macaroni
¼ cup chopped celery
¼ cup chopped green pepper

Summer Loaf Uses Salmon

Here's a good hot weather main dish that suits most tastes. It uses canned salmon and gelatine as a fish loaf.

SUMMER SALMON MOLD
1 envelope unflavored gelatin
1 cup milk
2 egg yolks
1 teaspoon salt
1 teaspoon mustard
¼ teaspoon paprika
2 tablespoons lemon juice
1 large can salmon, flaked
1 Soften gelatine in milk in top of double boiler. Beat together egg yolks, salt, mustard, and paprika. Add small amount of milk to the egg yolk mixture and return mixture to double boiler. Cook over hot, not boiling, water, stirring constantly, until mixture thickens. Remove from heat and cool. Stir in lemon juice and fish. Turn into fish mold or loaf pan and chill until firm. Unmold and serve garnished with crab apple and parsley. Serves 6.

¼ cup sliced radishes
1 tablespoon chopped onion
2 hard cooked eggs, diced
¼ cup cooked salad dressing
2 teaspoons prepared mustard
2 teaspoons vinegar
½ teaspoon salt
Cook macaroni in boiling salted water until tender (about 10 minutes). Drain and rise with cold water. While macaroni is cooking, combine celery, green pepper, radishes, onion and eggs. Add macaroni and mix lightly. Mix together salad dressing, mustard, vinegar and salt. Pour over macaroni mixture and toss lightly. Chill before serving. Makes 4 servings.

Ice Cream Stains Result of Popularity of Popular Food

Ice cream stains on children's clothes are summer problems for many mothers. Whether it was chocolate, vanilla, strawberry or some other kind of ice cream that dripped, may make a difference in the best way to remove the stain, say textile specialists of the U. S. Department of Agriculture.

Ice Cream stains contain milk often coloring or fruits of different sorts. These different ingredients have to be considered in treating the stain.

Ice cream, like any other stain, comes out most easily if treated while it is fresh and moist. First aid for a stain on washable fabric is sponging in lukewarm water. The water helps remove sugar, eggs, milk and some colors. To remove greasy traces, a cleaning fluid that dissolves grease may be helpful but usually is unnecessary on washable fabric.

Sponge First
After sponging with clear water, vanilla or chocolate ice cream stains usually can be washed out with lukewarm suds. If traces still remain, apply powdered pepsin to the dampened stain, let stand half an hour, then brush and rinse off thoroughly.

Fruit ice cream stains may need the same treatment as fruit stains. Some fruit stains come out when boiling water is poured on them; others—like peach or cherry, which contain considerable tannin—may be set by heat. For the latter, try sponging with lukewarm water first, then rub in a few drops of glycerin or soapless shampoo, let stand a few hours and rinse out.

If, after these careful treatments, there are still traces of the stain try a mild safe bleach, such as sodium borohydride, sold as powder at drug stores. Shake it out of the dampened stain, let stand several hours, then brush and rinse off.

INTRODUCE FRUIT

For a change from the proverbial green salad, introduce a fruit salad now and then to serve with the main course of your dinner. Combine sliced bananas, peach slices, whole cooked prunes and chunks of cantaloupe in individual salad bowls. Marinate with a fruity French dressing.

GOOD LOOKING

Here's gelatine salad for fall menus. Dissolve a package of lime-flavored gelatine in 1½ cups hot apricot whole fruit nectar. When partially thickened stir in 1 cup ripe olives cut from pits and ½ cup diced cucumber. Turn into individual molds and chill until firm.

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Orange-Raisin Bread Special

Thin slices of a sweet bread are ideal with that second cup of coffee, or spread with cream cheese for sandwiches with tea. It's an easily put-together recipe and tastes very special. Tender seedless raisins, orange marmalade and a little grated orange rind give the wonderful fruit flavor. Use this bread for school lunch box sandwiches, too.

ORANGE RAISIN LOAF
1 cup seedless raisins
3 cups sifted all-purpose flour
4 teaspoons baking powder
1½ teaspoon salt
¼ cup granulated sugar
¼ cup shortening
1 egg
1 cup milk
½ cup orange marmalade
1 tablespoon grated orange rind

Rinse and drain raisins. Sift together flour, baking powder, salt and sugar. Cut in shortening. Stir in raisins. Beat egg and add milk, marmalade and rind. Stir into dry mixture, mixing only until all flour is moistened. Turn into greased loaf pan (8½ x 4½ x 2½ inches). Bake in moderate oven (350 degrees F.) 1 hour. Turn out to cool. Makes 1 loaf.

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