



Gingerbread baked in a round pan and cut in wedges makes an excellent dessert when served with foamy orange raisin sauce. Gingerbread has many variations to add to the interest in your more simple desserts.

New Idea in Gingerbread Handy to Use

No dessert base is so versatile or popular as a good brown gingerbread. Concocting new desserts with gingerbread is easy for its spicy flavor blends happily with both tart and sweet sauces. From the very same basic recipe you can make a new cottage pudding, a pineapple upside down cake or cream cheese squares that double as a dessert or sweet sandwich with tea.

Here's how. Start with this new recipe for gingerbread. It's made with crisp ready-to-eat bran cereal and has a texture you'll like better than the usual variety.

BRAN GINGERBREAD

- 1/2 cup shortening
- 1/2 cup sugar
- 2 eggs
- 3/4 cup molasses
- 3/4 cup boiling water
- 3/4 cup bran
- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon ginger
- 2 teaspoons cinnamon

Blend shortening and sugar; add eggs and beat until creamy. Add molasses and mix well. Pour boiling water over bran and add to first mixture. Add flour sifted with remaining ingredients and stir until batter is smooth. Bake in greased pan, with waxed paper in the bottom, in moderate oven (350°) about 45 minutes. Yield: 12 servings (9x9 inch pan).

For a pudding-dessert serve the gingerbread in pie-shaped wedges and top it with a Foamy Raisin-Orange Sauce.

FOAMY RAISIN-ORANGE SAUCE

- 2 egg yolks, slightly beaten
- 1/4 cup sugar
- 1/2 cup orange juice
- 1 teaspoon grated orange rind
- 2 tablespoons lemon juice
- 2 egg whites, stiffly beaten
- 1/2 cup seedless raisins

Combine egg yolks with sugar in top of double boiler; add orange juice, orange rind and lemon juice and raisins. Cook mixture over hot water until slightly thickened, stirring constantly. Remove from heat; cool. Fold in stiffly beaten egg whites. Yield: 2 cups sauce.

Try this sweet pineapple mixture with gingerbread. It's a wonderful sweet-tooth satisfier.

Pineapple Upside Down Gingercake

- 2 tablespoons butter
- 1/2 cup brown sugar
- 4 slices canned pineapple OR 1 cup crushed pineapple, drained

Melt butter in pan; add brown sugar and distribute evenly over bottom of pan. Arrange fruit on top of sugar mixture. Spread gingerbread batter on top of fruit. Bake in moderate oven (350°) about 45 minutes. Yield: 6-9 servings (9-inch pan)

Gingerbread topped with a spread of cream cheese is "something new" for your afternoon hostessing. It takes the place of sandwiches with tea. Larger wedges do for family dinner dessert.

Cream Cheese Topping

Moisten two packages of cream cheese with sweet milk or cream. Add 1/2 cup finely chopped nuts. Spread mixture on cool gingerbread.

QUICKIE

Chilled fruit makes a refreshing summertime dessert. One favorite quickie is chilled canned fruit cocktail served in sherbet glasses topped with a spoonful of frozen orange juice concentrate. Give it a perky look with a fresh mint sprig garnish.

BLAND FLAVOR

Macaroni, noodles and spaghetti—that durum wheat trio—have a bland flavor which travels well in many kinds of company. That's why they're used so often and so skillfully by many homemakers. Wise menu-makers appreciate their cost-cutting value.

Know Your Knives

AP Newsfeatures
Most women know little about either buying or caring for good cutlery.

Just because a knife blade is shiny, it isn't necessarily sharp, say experts among the cutlery of Camillus, an upstate New York town devoted principally to the manufacture of cutlery. Here are some points they suggest as aids in buying knives:

1. Test the blade to see if it is really sharp.
2. Depend on well-known brand names. Most people do not understand the technical markings on blades which indicate the quality of steel.
3. Check the knife to see if the handle is smooth, with no cracks or crevices where dirt or grease can accumulate; if the blade is properly set in the handle; if the knife is smoothly finished and polished.

4. Avoid bargains. Good cutlery cannot be cheap. It is just as important to give your knives proper care as it is to buy good ones in the first place, say the cutlery. Knives should be kept in a knife rack when not in use—not tossed in a drawer with other kitchen tools.

There are two basically correct ways to sharpen a knife—with a sharpening stone or with a sharpening steel.

The best sharpening stone is one that has a fine and a coarse side. Use a little water or a drop of oil on the stone when sharpening a knife. Start with the coarse side. Hold the blade edge against the stone at a 20 degree angle, edge facing away from you; push the blade away from you, working the knife in a spiral against the stone. Push hard on the stroke away and easy on the back stroke—this prevents a rough edge. Repeat this motion on the reverse side of the blade, this time pulling the blade toward you in a spiral motion.

Repeat the process on the fine side of the stone, but do not use as much pressure as you did on the coarse side. If you want an ultra-fine edge, use a leather strop for finishing.

When using a sharpening steel, use no oil or water. Hold the knife in one hand, the long, cylindrical steel in the other. Place blade edge on steel at a slight angle. Start the base of the blade at the tip of the steel and stroke edge with medium pressure toward the base of the steel. Place reverse edge on under side of steel and again draw from tip to edge. Alternate blade edges until knife feels sharp and clean.

Biscuits Can be 'Most Anything'

You start out with a basic biscuit dough recipe and you can do 'most anything. Here's the biscuit and here's one good thing to do with it.

BASIC BISCUITS

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup shortening
- 3/4 cup milk

Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make a soft dough. Turn out on lightly floured board of pastry cloth and knead gently 30 seconds. Roll out 1/2 inch thick. Cut with floured biscuit cutter or sharp knife. Bake on ungreased baking sheet in hot oven (450 degrees) 10 to 12 minutes. Makes about 12 1 1/2-inch biscuits.

PEEK-A-BOO PEACH COFFEE CAKE

- 1 recipe Basic Biscuits
- 1 tablespoon shredded lemon rind
- 1 cup sliced peaches
- 1/4 cup enriched flour
- 1/4 cup bread crumbs
- 2 tablespoons sugar
- 2 tablespoons butter or margarine

Add lemon rind to biscuit recipe before adding milk. Divide kneaded dough in half. Roll out one half of dough into rectangle 7x11 inches and fit into ungreased baking pan. Arrange peaches on dough. Combine flour, bread crumbs and sugar. Cut or rub in butter or margarine until mixture is crumbly. Sprinkle over peaches. Divide remaining half of dough into 6 pieces. Roll each piece under palm of hands to make a roll about 12 inches long. Twist two rolls together loosely and place lengthwise on filling. Repeat with remaining rolls of dough. Bake in hot oven (425 degrees) about 20 minutes. Makes 1 coffee cake, 7x11 inches.

MORE SALADS

Heap pineapple tidbits or chunks into peach halves. Arrange sliced bananas, or apricot halves, or sliced avocados over pineapple slices. Fill center of a pineapple slice with grated Cheddar cheese or a mound of fluffy cottage cheese.

HONEY EGGNOG ON CEREALS

Beat two eggs well, gradually add three tablespoons honey and two cups milk. Blend thoroughly. Sprinkle with a few grains nutmeg and serve immediately. Yield: Enough for four to six cereal bowls.

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Durkin Family of Washinton Lives Quiet, but Busy Life

By JANE EADS

WASHINGTON — Mrs. Martin P. Durkin, wife of the Secretary of Labor, was having curtain troubles and was anxious to get home from the reception of cabinet officials. "The drapes from our old house don't fit the windows of our new apartment, and I'm having a time of it," she confided.

The Durkins, both middle-westerners, have lived in Washington 11 years. They have just moved into a modern air-conditioned three-bedroom apartment from a roomy, two-story suburban home. "Timmy, our eldest grandson doesn't approve of the new place," Mrs. Durkin told me. "He says disappointedly, 'now we can't go downstairs,' but the maid and I like it fine for just that reason."

Mrs. Durkin, a pleasant, soft-voiced woman with nice brown eyes, said she was never one to enjoy the party whirl and that her serious-minded, non-smoking, non-drinking husband has always shunned the "night life." They

limit their social engagements to a necessary few.

The former steamfitter from Chicago and his wife were married in 1921. They live about the same kind of life they did when he became president of the United Association of Plumbers and Steamfitters, American Federation of Labor (AFL), except that now they have to economize a little on luxuries. His salary as secretary of \$22,500. The AFL paid him \$30,000.

Work at Home

One of the bedrooms in the new apartment has been converted into a den, complete with library, TV, radio and telephone as well as a huge picture window overlooking a park. Here Durkin spends his evenings going over papers or reading speeches he has to make. "We know all his speeches by heart," Mrs. Durkin said.

Son Jack, 20, who will take the vow of silence at a Trappist monastery at Dubuque, Ia., this fall, studied in his room to complete his courses at the Devitt School

here. Jack, whose paintings decorate the walls of the living room with its French Provincial furnishings, is following a family tradition. "Six of Durkin's cousins took holy orders," Mrs. Durkin said. "One of his sisters is a nun."

The other Durkin boys, Martin, 30, and William, 29, graduate engineers from Catholic University here, are married and in business in Washington. Every Saturday night without fail they, their pretty wives and children, Timmy and Terry, and Mary and Billy, join the family circle.

"Our dining room is the most important room in the house," Mrs. Durkin laughed. "I can seat 12 at the table. There will be just enough room for the new grandchild we're expecting this fall." The family expects to take its first real vacation in 12 years at Rehoboth Beach, Del., in July.

QUICK SNACK

Here's a quick snack to serve with iced tea: Toast split doughnuts lightly under the broiler, then spread with a mixture of butter or margarine and cinnamon-sugar. Put the dressed-up halves under the broiler again just until bubbly.

Good, Filling Dishes Desired

Dishes suited to being carried to the dining place are always popular during summertime, when covered dish meals are served at picnic grounds or in someone's outdoor dining area. Here is one that takes lima, bacon and tomato for good flavor.

BACON LIMA BAKE

- 3 cups cooked dry limas
- 1 (8-ounce) can tomato sauce
- 1/4 cup finely chopped onion
- 2 tablespoons brown sugar
- 1 tablespoon vinegar
- 1 teaspoon Worcestershire sauce
- 4 slices bacon
- Salt

Place lima beans in 1 1/4-quart casserole. Combine tomato sauce, onion, brown sugar, vinegar, Worcestershire sauce and 2 slices diced bacon. Salt to taste. Pour over beans. Cut remaining bacon into four pieces and place on top. Bake in moderately hot oven (375 degrees) about 45 minutes, until bacon is thoroughly cooked and crisp. Serves 4.

Sweet Home Chief Resigns

Statesman News Service
SWEET HOME—John Kinsella, who has been Sweet Home chief of police since Oct. 1, 1946, tendered his resignation, effective July 1, to the city council. Kinsella has been a law enforcement officer for 19 years, having served as a deputy sheriff and with the state police in Idaho and Oregon. Prior to taking the Sweet Home job he was on the Oregon State Police force, stationed at Milwaukie. While in Sweet Home, Kinsella also occupied the pulpit in several of the churches and was active in youth work. Regret that he is resigning was expressed by local citizens who praised his work.

CRISP FISH

Try rolling fish fillets in corn meal before frying for a crispy texture that goes well with potatoes and other cooked summer vegetables such as snap beans, spinach and squash.

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