

Conserve In Just Half The Time



Peel and slice 3 pounds peaches, add 2 thinly sliced oranges, the peel of 1 of them, 1 thinly sliced lemon, 1 teaspoon grated rind of lemon and $\frac{1}{4}$ cup water.



Put fruit mixture into your pressure cooker and adjust the lid. This procedure is contrary to general rule for making preserves and preserves, but by the method as described, will save time and produce good results.



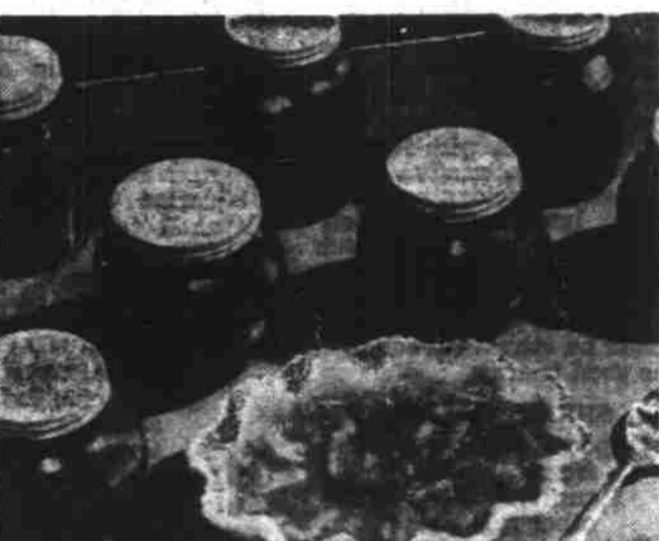
When steam begins to escape, put indicator weight in cooker and pressure-cook for 5 minutes at 15 pounds pressure. Remove cover. Cool cooker at once.



Add 3 pounds (6 cups) sugar, 12 maraschino cherries cut in pieces and $\frac{1}{4}$ cup blanched almonds, sliced. Cook with cover off until jelly stage is reached.



Pour into hot sterilized jars or glasses and when cool cover with paraffin.



The recipe makes 10 glasses of glossy golden yellow peach conserve with accents of maraschino red.

Orange Flavor In Cake and On It

An orangeade topping makes this orange raisin cake easy to make and wonderful to eat. The cake batter is fruity and moist with plump seedless raisins and orange rind. When the cake comes from the oven, pour on the topping while it's still warm. This makes an ideal cake to take along on a picnic.

ORANGE RAISIN CAKE

- 1 cup seedless raisins
1/2 cup shortening
1 cup granulated sugar
1 tablespoon grated orange rind
1 teaspoon vanilla extract
2 eggs
2 cups sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon soda
1/2 cup buttermilk or sour milk

Rinse and drain raisins. Cream together shortening and sugar. Blend in rind, vanilla and well-beaten eggs. Sift together flour, baking powder, salt and soda, and add to creamed mixture alternately with buttermilk. Stir in raisins. Pour into greased 8-inch square pan. Bake in moderate oven (350 degrees) 50 to 60 minutes. Blend together topping ingredients while cake bakes, and pour over cake as soon as it is removed from oven. Cool in pan. Serves 9 to 12.

Molded Salad Takes Noodles With Fruits

Gelatin salad is a favorite of many cooks because it can be made ahead of time. Here it's a fruit salad, using peaches and cherries, which are extended and made heartier with the addition of fine noodles.

MOLDED FRUIT SALAD

- 1 package lemon-flavored gelatin
3/4 cup boiling water
1/4 cup cold water
1/2 cup fruit juice
2 ounces fine noodles
1 cup sliced peaches
1 cup pitted cherries

Dissolve gelatin in boiling water. Add cold water and fruit juice. Let cool until slightly thickened. Cook noodles in boiling salted water until tender (about 5 minutes). Drain and rinse with cold water. Fold noodles into thickened gelatin. Arrange peaches in bottom of individual molds. Pour layer of noodle-gelatin mixture over peaches. Arrange cherries around edge of each mold and fill with remaining noodle gelatin mixture. Chill until firm. Unmold and serve on lettuce with whipped cream salad dressing. Makes 6 large individual servings.

When your eyes are tired you are more apt to be bothered by cinders and dust because the tissues do not react normally to get rid of foreign matter.

Novelty Ideas For Appetizers

We offer two interesting tea-time novelties in the sandwich or appetizer line. The first uses bread cubes, the bread cut into crescents.

FLOWER POT SANDWICHES

- 36 (1") cubes bread
1 (3 ounce) package cheese
1 tablespoon milk
3 dozen whole strawberries

Pull part of the center out of each bread cube with a pair of tweezers. Combine cream cheese and milk. Spread cream cheese over the sides and top rim of each cube. Make crosswise cuts in the pointed top of each strawberry and spread them open like flowers, leaving the hull on. Place a strawberry flower in the center of each cube. Yield: 36 sandwiches.

SHRIMP CRESCENTS

- 1/4 cup cooked, finely chopped shrimp
1/4 cup finely chopped celery
1/2 cup mayonnaise or salad dressing
2 teaspoons lemon juice
6 slices bread
1 tablespoon soft butter or margarine

Combine shrimp, celery, mayonnaise and lemon juice. Spread each slice of bread into 4 crescents with a cookie cutter. Spread each slice of bread with butter. Cut each slice of bread into 4 crescents with a cookie cutter. Spread 1 teaspoon shrimp mixture on each crescent. Garnish if desired. Yield: 24 Shrimp Crescents.

Yugoslav Youth Proves How Titoism Suits Their Country

By JANE EADS WASHINGTON.—Yugoslav young people work willingly with Tito to make their country strong, independent and free from wars says Melita Singer.

She is 29 years old and for five years has been writing farm news for "Vjesnik," Zagreb daily newspaper. The youth of the nation has been fighting since the early days of World War II to free their country from the dominating influence of their neighbors, she says. She herself was among the first to join their ranks in formation of the Partisan Army to fight against the German invaders. Mrs. Singer worked in an army official's office, but many of her Yugoslav sisters carried arms and participated in actual fighting, or worked in hospitals

and ambulance corps. Some became national heroes.

Youth Shows "Best answer to youth's reaction to Titoism," she told me, "is the way they have voluntarily come forward to build roads and factories and have worked to make the country industrially and agriculturally strong." When a hydro-electric company began to build a huge power plant in Croatia, she said, so many young people came from all over the state to work on the project that some had to be turned away. Some were only 14 years old.

Way That's Best "Our way may not be your way," said Mrs. Singer, who is here with a group of young agricultural journalists from Europe under the sponsorship of the Mutual Security Administration, "but the main thing is for each country to choose the way which is best for its people. Each country can take the good from the others' ways to his own condition and make it useful and good."

Here is a rich country that didn't have the enemy at his door as did Yugoslavia," she continued. "Perhaps you may not understand our way. Before the war we were poor. Now we're just trying, trying to get strong and make a better life for our people. We've made great progress, but there is still enough to do. We hope for peace."

Mrs. Singer, a wholesome-looking young woman with rosy cheeks, clear eyes and a fine smile, speaks English flawlessly. Her husband, Mirko, is a clerk. Their son Ranko, 8, starts school in September and wants his mother to bring him a pair of roller skates.

The Singers like to go out with their friends. They take in a movie or a drama twice a week. They collect records and like to listen to the radio.

Mrs. Singer says people in Europe know more about the U. S. than Americans know about Europe. She likes our steaks but doesn't care for our sweet salads, such as cabbage with sugar or apples with mayonnaise. She is amazed at the high heels women wear. While visiting the University of Illinois she was invited on several picnics. "I like them very much," she said.

Milkshake Smooth With Avocados

A favorite with youngsters and oldersters is a smooth thick milkshake. Serve your family tall glasses of this pineapple-avocado shake for lunch on early summer days. Buttery-soft avocado gives a wonderful new flavor and texture to the drink. So satisfying and rich, it helps fill out a menu that's a little on the light side.

PINEAPPLE AVOCADA SHAKE

- 1 cup milk
3 tablespoons crushed pineapple
2 tablespoons granulated sugar
2 tablespoons sieved avocado

Pour milk into refrigerator tray, place in freezing compartment and freeze until thick and frozen around sides and bottom of tray. Combine all ingredients in chilled bowl and beat thoroughly with rotary beater. High speed of electric mixer gives best results. Serves 1.

Outdoor Biscuits Put Together Fast

Many homemakers today use ready-prepared mixes to save time in making biscuits or other quick breads. Specialists suggest that such a mix is a handy item for outdoor as well as indoor cookery.

Here is a recipe for a mix that may be used for griddle cakes to cook on the camp stove or for "greenstick biscuits" — rings of dough slipped over a stick of green wood and cooked over campfire coals.

Here is the recipe for the biscuit mix, enough to measure 13 cups: 9 cups sifted all-purpose flour; 3 tablespoons baking powder; 1 tablespoon salt; 1/4 cup sugar; 2 cups shortening which does not require refrigeration.

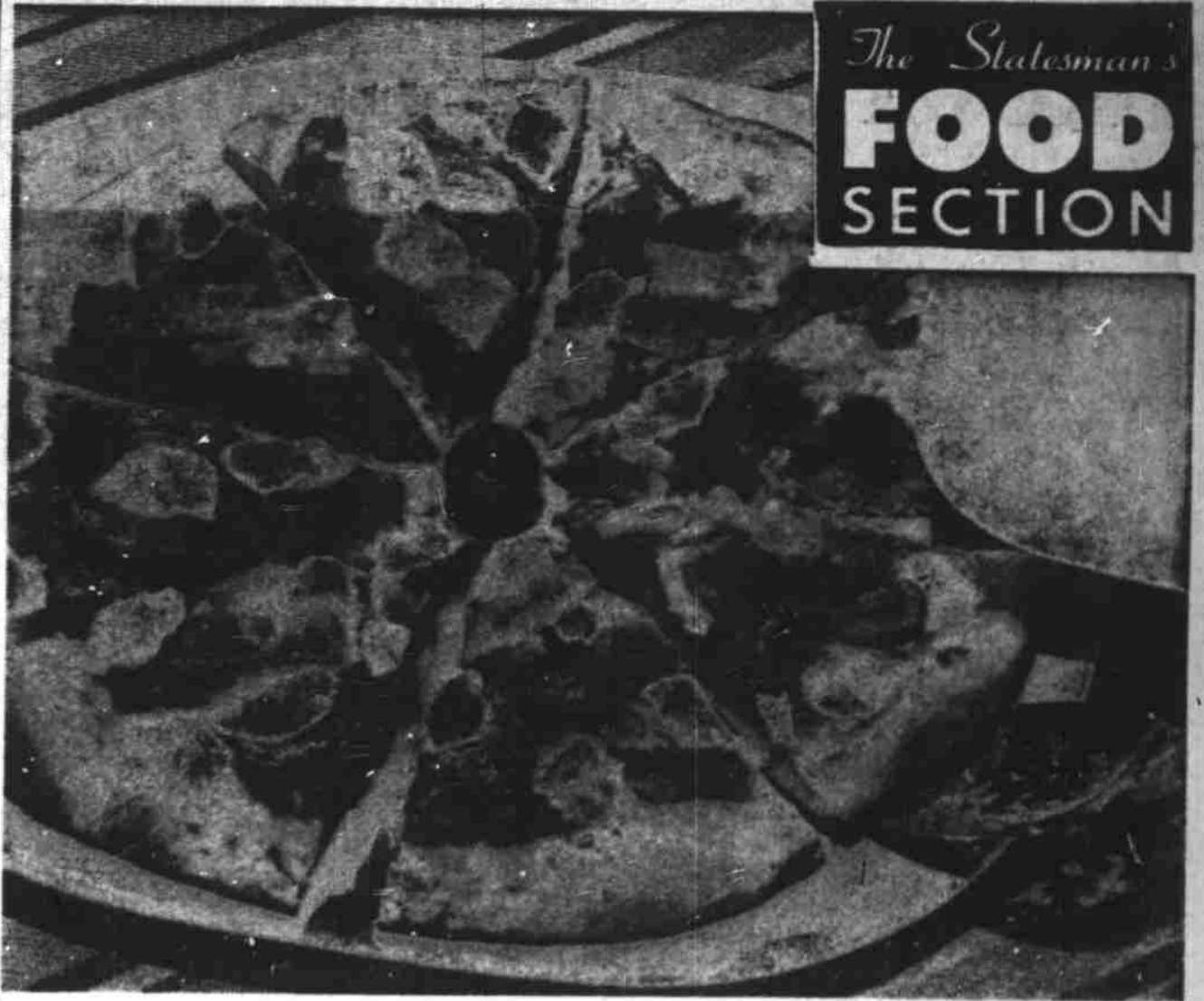
Stir the baking powder, salt and sugar into the flour. Sift together three times into a large mixing bowl or onto a large square of plain paper. Cut in the shortening until the mix is the consistency of corn meal. Store in tightly covered containers and keep at room temperature. When you measure the mix to add liquid ingredients before cooking, pile it lightly into a cup and level off with a spatula.

To make 18 griddle cakes of this mix—enough for the family at a "cook-out"—use 3 cups of the mix and stir into it 1 1/2 cups milk and 1 egg.

For greenstick biscuits, add enough milk to the dry mix to make dough. Pinch off pieces, roll between the palms of the hands and shape like a doughnut around a green stick. Place biscuits near one another, turning often over the hot coals. Slip off and butter.

...when you open the door will there be refreshing Olympia Beer on your refrigerator shelf? Stock up today! Olympia Brewing Co., Olympia, Wash., U.S.A.

The Statesman's FOOD SECTION



Pizza, the main dish pie that has gained a high place in popularity in the past few years, is pictured here as made in the home kitchen. The recipe has been perfected by the home staff of a well known flour manufacturer.

Italian Pie Is Popular As Main Dish

No main-dish pie in the world offers greater opportunity for variation and imagination than Pizza. Its preparation has long been one of the cherished secrets of the professional chef. However, this recipe has been perfected which compares with (even surpasses) that of the professional. It is easy and delicious.

- Pizza
1 cup hot water
1 1/2 teaspoons salt
1 tablespoon shortening
1 cake or package yeast
2 1/4 cup sifted flour

Measure water, salt and shortening into a bowl, stir until short-

ening melts, when lukewarm (95 degrees) stir in the yeast. Add flour.

Mix to a moderately stiff dough. Turn out on lightly floured board and knead gently until surface of dough is smooth and blistered in appearance, from 5-10 minutes. Place dough in lightly greased and closely covered bowl. Let stand in slightly warm place, protected from drafts, until dough is double in bulk and sinks when touched with the fingers, about 1 1/4-1 1/2 hours. Punch down and let rise 30 minutes (at same temperature). Turn out on lightly floured board and divide dough in half. Round up each piece of dough and roll into a circle about 10 inches in diameter. Place each circle of dough on a lightly greased baking sheet. Brush lightly with olive or salad oil. Divide equally between the two rounds.

Spread 1 1/2 cups drained tomatoes as evenly as possible over

surface of rounds of dough, leaving about 1/2 inch around the edge. Arrange over tomatoes on each Pizza any of the following (or combination) as desired, small pieces of ham, anchovies, bits of salami, pepperoni, sliced stuffed olives or sliced mushrooms. Season each Pizza with 1/2 teaspoon oregano, salt, pepper and paprika, and top with 1/4 cup grated Parmesan cheese or slices of Jack cheese.

Bake in a preheated very hot oven, 450°, for about 20-25 minutes, or until crust is lightly browned and thoroughly baked. (Place pans as near bottom of oven as possible.) Remove from oven and cut into pie-shaped wedges. Serve hot. 2 Pizzas or 10-12 servings.

It is believed the hot dog, which has become a favorite food throughout America, was first served at New York's Coney Island in 1871.

You can't beat CLOROX for washing summer whites!



CLOROX makes linens more than white ... it makes them sanitary, too!

It's easy to restore soiled summer whites to beauty and cleanliness with Clorox. For Clorox provides extra whiteness ... removing even dinginess and stains. In addition, Clorox makes linens hygienically clean. No other home laundering product equals Clorox in germ-killing efficiency!

Especially important in hot weather, Clorox removes mildew, and deodorizes, too...leaves linens fresh-smelling. And Clorox, a liquid, contains no gritty particles to damage wash and washer. It's extra gentle on fabrics, free from caustic, made by a patented formula exclusive with Clorox.

- You get all these benefits in a Clorox-clean wash!
1. Snowy-white linens... Clorox removes gray and yellow dinginess.
2. Bright fast colors... Clorox removes fading tins.
3. Lively-looking linens... Clorox removes ugly stains, even scorch and mildew.
4. Fresh, clean-smelling linens... Clorox deodorizes.
5. Sanitary linens... Clorox is the most efficient germ-killer of its kind.



CLOROX removes stains from kitchen surfaces; deodorizes; kills germs, too! For a cleaner, fresher, more sanitary summertime kitchen... include Clorox in your cleaning routine. Besides removing stains and deodorizing, it provides added health protection. For safe, non-poisonous Clorox is one of the world's great disinfectants. See label directions for the many uses of Clorox... America's favorite!

When it's CLOROX-clean... it's SAFER for family health!

Look! CH cane sugar be sure it says cane

FRESH OCEAN CAUGHT SALMON For canning or freezing L.B. 33c Transportation by our own refrigerated trucks. Fitts Fish & Poultry Market 216 N. Commercial Ph. 3-4424

STRETCH YOUR FOOD BUDGET with PORTER'S FRIL-LETS! MOM SAYS A LITTLE MEAT GOES A LONG WAY WHEN USED WITH PORTER'S FRESH-EGG NOODLES - AND IT'S SO GOOD, TOO! COOKING TIME 6 1/2 MINUTES. Porter FRIL-LETS FRESH-EGG NOODLES. ALSO TRY - Spaghetti, Bolonaise, Macaroni, Taco Shells, Kasha-Gardettes and Lasagne. PORTER-SCARPELLI MACARONI CO., PORTLAND, OREGON