



Cold cuts remain the summer diner's favorite meat. There's very wide variety from which to choose at any meat counter. Ideal for days when cooking's to be cut to a minimum, these meats go nicely to the picnic, can be combined with other foods to make nice hot dishes and coax along warm weather appetites.

### Cold Cut Cue Sheet Handy Buying Guide

It shouldn't happen to a cook, to have to cook on some busy summer days. And it doesn't have to happen, when a cook knows her cold cuts, and what a wonderful range of choice there are in the clan. Our Cold Cut Cue Sheet will guide you to good choice in this delicious group of summer meats.

- Cooked Smoked Sausage**  
 Bologna  
 Ham Style Bologna  
 Berliner Style Sausage  
 German Type Mortadella
- Types of Cooked Sausage**  
 Liver Sausage  
 Tongue and Blood Sausage  
 Blood Sausage
- Types of Dry Sausage**  
 Summer Sausage  
 Farmer Cervelat  
 Holsteiner Cervelat  
 Thuringer Cervelat  
 Goettinger Cervelat  
 Alessandri and Alpino  
 Arles  
 German & Hungarian Salamis  
 Frizzes  
 Goteborg Cervelat  
 Landjaeger Cervelat  
 Gothaer  
 Italian Salamis  
 Cappelletti  
 Mortidella  
 Lyons Sausage  
 Pepparoni  
 Chorizos
- Cooked Meat Specialties**  
 Spiced Luncheon Meat  
 Head Cheese  
 Souse  
 Minced Ham  
 Veal Loaf  
 Liver Loaf  
 Meat Loaf  
 Meat Loaf  
 Olive Nut Loaf  
 Tongue Loaf  
 Minced Roll  
 Jellied Tongue  
 Deviled Ham  
 Jellied Corned Beef

### Sour Cream in Rich Waffle Recipe

If you've sour cream and milk in the house, or know where to get it, try these luscious waffles:

**SOUR CREAM WAFFLES**  
 2 cups sifted flour  
 2 teaspoons baking powder  
 1 teaspoon soda  
 1/2 teaspoon salt  
 1 tablespoon sugar  
 3 eggs, separated  
 1 cup sour milk  
 1 cup sour cream  
 6 tablespoons butter, melted

Mix and sift dry ingredients. Combine well beaten egg yolks, sour milk and cream; add to flour mixture and beat until smooth. Stir in butter and fold in stiffly beaten egg white. Bake in butter and fold in stiffly beaten egg whites. Bake in hot waffle iron.

### AWAY OUTSIDE

When you prepare lemon, lime or orange rind, use the grater lightly so you include only the outermost colored part of the rind; then the grated rind won't be bitter.

**NEW! Chili Pepper Catsup**

HEAVIER CATSUP WITH REAL CHILI PEPPERS

No mess with **NEW SCREW CAP!**

**Dennison's**

### Bakery Gives Makings for Summer Meal

The professional baker prepares many a culinary aid to the summertime cook. Tough it's fun to do your own baking when weather's suited to it, most of us welcome the products of the bakery during the summer months.

Take for instance, these suggestions for using bakery goods—fine ideas for the family meals—or party items if you wish.

**Cabbage** can be as bright and green as when it came from the vegetable patch in this Escaloped Cabbage. Cook a quart of shredded cabbage for only seven minutes. Because bacon brings out the full flavor of this vegetable, use drippings for making one cup medium white sauce. If you like, combine pieces of crisply cooked bacon with one pint of soft bread crumbs, placed in three alternate layers with the cabbage. The sauce is poured over the layers and the dish baked at 400° for 15 minutes.

**PINEAPPLE CRUNCH ROLLS**  
 To turn a simple roll into a glamour item, try Pineapple Crunch Rolls. Start with a package of 8 Brown 'n' Serve dinner rolls. Combine one-fourth cup drained, crushed pineapple, three tablespoons brown sugar, and one tablespoon each of pineapple juice and melted butter or margarine. Spread mixture over bottom of a loaf pan to fit rolls. Place rolls, tops down over mixture and bake at 400° for 15 minutes. Cool for a minute, turn out and serve, fruit side up.

**PARTY DIAMONDS**  
 Party ways for summer are easy ways. Spread butter frosting over a baker's sheet cake. Cut into diamond shapes. Decorate top of each diamond with tinted frosting forced through a decorating tube. Vary the designs with the different tips for the tube.

**COOKIE SHORTCAKE**  
 One for the cookie eaters—Cookie Shortcake. For each serving, alternate two scoops of vanilla or peppermint ice cream between three layers of shortbread cookies, beginning with the cookie. Over all, pour one-fourth cup of chocolate sauce or crushed fruit, either fresh or canned.

**ANGEL FOOD ICE CREAM CAKE**  
 A dessert for those who want to cook in cool comfort—Angel Food Ice Cream Cake. Line a refrigerator tray with heavy, waxed paper. Slice a baker's 13-ounce loaf angel food cake, horizontally, into thirds. Slice a pint brick of strawberry ice cream into thirds, also horizontally. In the refrigerator tray, place ice cream slices between two layers of cake; use one and one-half slices of cake for a layer. Cover with waxed paper and store in freezing compartment. Slice into portions and serve with whipped cream.

**NEEDED CALORIES**  
 Next time you're entertaining the girls for dessert-bridge serve them chocolate cream roll. Fill the chocolate sponge cake roll with whipped cream. Then frost with a chocolate icing and pat with finely chopped walnuts while the frosting is still soft.

**LOCAL Turnips - Beets**  
 2 bunches 15¢  
**FARMER JONES**  
 3559 Portland Road

**SANDPAPER THOUGHT**  
 A light rub with sandpaper will get spots off a felt hat.

**TABLE TREATS**  
 FROM THE FAMOUS  
**M.C.P. KITCHEN LABORATORY**  
 COPR. 1953 MUTUAL CITRUS PRODUCTS CO.  
 ANAHEIM, CALIF.

### IT'S UTTERLY AMAZING HOW MUCH EXTRA JUICE AND JELLY YOU GET!

A WONDERFUL NEW METHOD... developed exclusively by the M.C.P. Kitchen Laboratory... enables you to press crushed fruit and berries through a muslin bag not only quickly, but so effectively you get more than twice as much juice as by the old-drip method.

This extra large amount of juice, used with M.C.P. JAM AND JELLY PECTIN, makes almost three times as much jelly from a given amount of fruit. Not only that, this juice is so fully clarified that you're sure of clear, transparent jelly every time. To obtain this remarkable M.C.P. method (and the M.C.P. JELLY MAKING SET to use it with), send \$1.00 (cash or stamps) and 3 M.C.P. PECTIN package fronts, with your name and address, to M.C.P. Kitchen Laboratory, Anaheim, Calif. You'll get the cost back many times over in extra juice and extra jelly!

### THIS CREAMY FRENCH DRESSING WILL NOT SEPARATE!

PECTIN DOES IT!... That is, if you use M.C.P. JAM AND JELLY PECTIN. No other pectin will do the trick. It may seem strange to think of using pectin this way... but it's one of the many plus values of M.C.P. PECTIN. The recipe was developed by the M.C.P. Kitchen Laboratory, which is constantly on the lookout for new and unusual uses for all M.C.P. products. Not only is this M.C.P. French Dressing delightfully easy in flavor, its non-separating feature and its great economy make it unusually appealing. If you'd like to have the recipe, simply write the M.C.P. Kitchen Laboratory, Anaheim, Calif., and the recipe will be sent promptly and without charge.

### IT'S A NATURAL REFRESHER WHEN HOT WEATHER FAGS YOU!

PURE, COOLING LEMONADE... made in seconds with ready-to-use M.C.P. CANNED LEMON JUICE! There's no mess or fuss... no lemons to squeeze... just add water, sugar, and ice. Cool so little, too... only pennies a glass. That's important to think of when there are youngsters so thirsty. Lemonade made with M.C.P. LEMON JUICE is pure and wholesome because M.C.P. LEMON JUICE is pure, full-strength, unadulterated, rich in Vitamin C. It's NOT "reconstituted"... contains no preservatives of any kind, such as unwholesome sulphur dioxide or benzene of soda. (When you buy lemon juice, canned or bottled, be sure to read the label carefully.) M.C.P. LEMON JUICE has many wonderful uses. As you'll see by writing for a FREE Recipe Folder to the M.C.P. Kitchen Laboratory, Anaheim, Calif. (Remember, too, there's M.C.P. FROZEN LEMON JUICE. If your grocer doesn't stock it, ask him to get it for you.)

### Flavorful Topping For Sunday Sundaes

Instant coffee gives the flavor to this ice cream topping:

**COFFEE SUNDAE SAUCE**  
 2 tablespoons instant coffee  
 1 tablespoon flour  
 Dash of salt  
 1 cup light corn syrup  
 1/4 cup light cream  
 2 tablespoons butter

Combine coffee, flour, and salt in a saucepan. Add corn syrup gradually, stirring constantly. Add cream and butter. Simmer 5 minutes, or until thickened, stirring constantly. Cool. Then serve on ice cream (vanilla or coffee flavor), on creamy dessert or cream puffs. Makes 1 1/2 cups sauce.

### RICH SWEET

Cream a half cup of butter or margarine with a teaspoon of sugar and 7 tablespoons of molasses, making sure that you add the sugar and molasses gradually. Serve over waffles, pancakes or French toast for something good!

### WASH RIGHT AWAY

Wash children's seersucker or corduroy clothing soon after they are soiled. Allow the seersuckers to dry on a hanger. Corduroys do not have to be ironed.

### TOO WARM

Is your pet bird molting out of season? Then you have probably been keeping him in an overheated room, or in a cage too near a sunny window.

### Egg Salad Makes Zesty Hot Dish

Hot potato salad, hot bean salad—now it's hot egg salad. Hard cooked eggs begin this mixture that's good hot or cold.

**ZIPPY HOT EGG SALAD**  
 6 hot hard-cooked eggs  
 1/4 teaspoon salt  
 1/4 teaspoon pepper  
 3 tablespoons chopped scallions  
 3 tablespoons snipped parsley  
 1/4 cup mayonnaise  
 2 tablespoons catchup or chili sauce  
 1 teaspoon prepared mustard

Into warm bowl, slice hot hard-cooked eggs. Add salt, pepper, scallions and parsley, tossing lightly. Toss in combined mayonnaise, catchup and mustard. Serve on lettuce on hot buttered rolls, or toast. Makes 3 or 4 servings.

ed, toasted rolls or English muffins, or toast. Makes 3 or 4 servings.

**SAVE 1/2 ON COFFEE**

Add One Tablespoon

**BUISMAN'S**  
 FAMOUS DUTCH FLAVORING

To one pound of your favorite coffee. Get the equivalent of 2 pounds of coffee.

Now At Your Grocer!

"OR CONTACT: WILLAMETTE GROCERY CO., SALEM"

# IF YOU ARE FOOD MINDED

— And who isn't — and if you find time to spare just visit your favorite Busick Market, roaming along the colorful displays of fine foods you'll see hundreds of items so important in setting a better table, also over three thousand food items in everyday use at prices affording savings of real importance.

<b>Armour's Skinless Wieners</b> LB. <b>43¢</b>	<b>Swift's Oriole Sliced Bacon</b> Nicely Streaked with Lean LB. <b>53¢</b>
<b>HAM LOAF</b> lb. <b>49¢</b>	<b>PORK SAUSAGE</b> lb. <b>49¢</b>
<b>ECONOMY T-BONE STEAKS</b> LB. <b>59¢</b>	<b>SIRLOIN or ROUND STEAKS</b> ECONOMY LB. <b>59¢</b>
<b>Economy Beef Pot Roast</b> No Waste—Freshly Cut LB. <b>43¢</b>	<b>Prime Beef Pot Roast</b> Freshly Cut, Nicely Trimmed LB. <b>55¢</b>
<b>LEG OF GENUINE LAMB</b> lb. <b>79¢</b>	<b>Short Ribs of Choice Beef</b> LB. <b>23¢</b>
<b>LAMB STEW</b> lb. <b>19¢</b>	

**CHOICE SPRING FRYERS** - these fryers are not just hit and miss quality, they are dressed at the proper age to give you the finest quality.

<b>FIRCREST FARMS FRYERS</b> 30 to 34 oz. <b>\$1 19</b>	<b>CORNISH GAME FRYERS</b> Each <b>\$1 19</b>	<b>LOCAL RHODE ISLAND REDS</b> Each <b>\$1 19</b>
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Or if you prefer Chicken and Dumplings here's **PLUMP YOUNG HENS** 3 lbs. **\$1 29**

**HOLIDAY MARGARINE** LB. **19¢** | **PILLSBURY CAKE MIXES** PKG. **29¢**

**DENNISON'S CATSUP** 2 lbs. **29¢** | **PEN-JELL** Pkg. **10¢** | **STA-FLO STARCH** 1/2 Gal. **33¢**

**SPRY** 3-lb. can **79¢** | **DOG FOOD** Kennel Ration 6 cans **89¢**

## Fresh Fruit and Vegetables Are Especially Nice Now

Beautiful red ripe slicing tomatoes, slicing cucumbers - white seedless grapes, green corn, stringless beans - fresh garden peas, slicing peaches, plums - cantaloupes, watermelons. New green apples - Danish squash, green corn, green peppers and of course beautiful head lettuce, cauliflower, young carrots and beets all crisp and fresh. Order by telephone or in person.

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