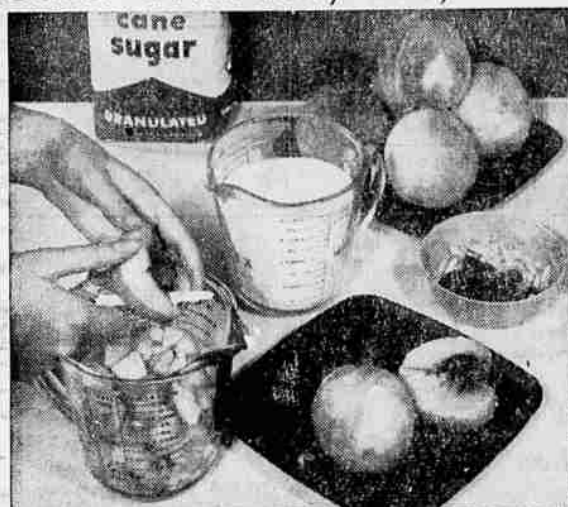


Peach Preserves Unusually Good—Unusually Easy



1. FEEL AND DICE coarsely 4 or 5 ripe, rich-flavored peaches—enough to measure 4 cups after dicing. Measure 3 cups granulated sugar. Sliver 1/3 cup blanched almonds, and slice 1/2 cup maraschino cherries, ready for use later.



2. ADD SUGAR to peaches in large, broad kettle. Heat to boiling, stirring constantly; boil, stirring frequently, 20 to 25 mins., until peaches look almost transparent. Add almonds and cherries, and again heat to boiling.



3. POUR HOT preserves into shallow pan, and stir occasionally while cooling. Let stand overnight. (This permits peaches to absorb syrup, and prevents them from floating.) Spoon the cold preserves into hot, sterilized small jars, and seal at once. Makes about 2 pints of bright, fine-flavored spread.

IF YOU WANT to cook pork sausage an easy way put regular-size links in a pan without a rack; bake in a hot (400 F.) oven from 20 to 25 minutes turning them so they'll brown evenly.



ARM & HAMMER SAL SODA CONCENTRATED

Wonderful for washing dishes, makes your glassware and china bright and sparkling.

Blackberries are here!



PUT UP JAM AND JELLY WITH CERTO* PECTIN TODAY!
*A natural fruit pectin product!

Make Delicious Chili Sauce With Home Grown Tomatoes

Now that green tomatoes, sweet green peppers and cabbage are plentiful, it's time to stock your larder with delicious relishes you'll be proud to serve whenever you want to add an extra taste punch to a meal. You'll save money, too, for you can put up these superb condiments at a fraction of the cost of commercial relishes.

Chili Sauce

Here's something new, believe it or not. A chili sauce with a genuine chili flavor! Most chili sauce recipes contain no chili seasoning, but this one does, using the sweet rich flavor of genuine ancho chili pods which have been slowly and carefully sun-dried down in Mexico. Here's how you do it:

Prepare and chop fine . . .
30 to 40 medium tomatoes
10 medium onions
4 sweet green peppers
Boil gently for 2 hours, stirring frequently. Add . . .
3 1/2 cups vinegar
3/4 cup sugar
2 lbs. salt
Mix and add . . .
1 lbs. dry mustard
1/2 cup chili powder
1/2 cup vinegar
Continue cooking 1 hour, stirring occasionally. Pour into hot jars and seal. Makes approximately 8 pints.

India Relish

Prepare and grind . . .
2 quarts green tomatoes
1 small head cabbage
6 medium onions
12 green peppers
Add 1/4 cup salt and let stand overnight in cool place. Drain. Place in large kettle. Add . . .
1/2 cup mustard seed
1 lbs. celery seed
1 cup sugar
1 1/2 cups vinegar
Cook 5 mins. at boiling point. Remove from flame and stir in . . .
1 lbs. dry mustard
Mix and add . . .

1/2 cup vinegar
3/4 cup chili powder
Mix well. Pour into hot jars and seal. Makes approximately 10 pints.

Hot Relish

Prepare and grind using medium blade of food chopper—
1 quart green tomatoes
1 quart sweet red peppers
1 quart mild onions
1 quart cabbage
Mix and add to vegetables—
1/4 cup vinegar
3/4 cup chili powder
1 cup sugar
1 quart vinegar
Hot green pepper and salt to taste.

Cook mixture over simmer flame until vegetables are tender; about 1 hour. Pour into hot jars and seal. Makes approximately 8 pints.

Pepper Relish

Prepare and grind—
12 sweet green peppers
12 sweet red peppers
3 large onions.
Cover with boiling water. Let stand 5 minutes. Drain. Add—
1 quart vinegar
1/2 cup sugar
4 teaspoons salt
1 lbs. mustard seed
Mix and add—
1/4 cup vinegar
1/4 cup chili powder
Mix well. Cook over medium flame 15 mins. Pour into hot jars and seal. Makes approximately 8 pints.

Dexter Man Honored

DEXTER — Mr. and Mrs. Don Murphy entertained Wednesday evening in honor of his birthday. Guests included his brother and sister-in-law, Mr. and Mrs. James Murphy and children, and his sister and brother-in-law, Mr. and Mrs. Vern Lively and children. Both families are of Creswell, the Livelys having moved there recently from Portland.



JUST LIKE grandmother's . . . only more so . . . are the chili sauce and relishes made from the recipes given here. In fact, these are some of grandmother's favorite recipes with a touch of Old Mexico added by using chili pods and powder.

DRAINED CANNED snap beans make a delicious dinner salad through a food chopper easily, when they are marinated in a tangy French dressing. They're good, this way, with hamburgers.

IF YOU WANT liver to go make a delicious dinner salad through a food chopper easily, when they are marinated in a tangy French dressing. They're good, this way, with hamburgers.

What's a tomato without Morton's?



When it rains it pours

Plain or iodized

Beef Hash 'n Eggs

Serve these individual corned beef hash casseroles for a nifty lunch time treat. Remove the hash from the can to individual baking dishes. Heat in a moderate oven, serve topped with deviled eggs.

MAKES 20 FROZEN SUCKERS
Kool-Aid
BUY 6 PKGS., \$4

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Yes, TIDE washes clothes even WHITER than soaking in bleach overnight!

New TIDE miracle need to bleach—e for stubborn stains

YES! New laboratory tests prove washes whiter than any bleach! Just put your wash in gentle suds . . . and all the white will come out whiter than if soaked them overnight in the bleach! It's washday's big news! SO SAFE TO USE! With all its whitening action, Tide is really all washables . . . the most fabrics, the faintest colors. Cost Tide's gentle suds! CLEANER CLOTHES, TOO—when you rinse out a Tide wash! No soap kind will get out so much grime yet leave clothes so free of dulling. Get Tide today! Remember, washday product—bleach, "detergent," will give you a cleaner wash than Tide!

NO OTHER WASHING PRODUCT CAN PROMISE ALL THIS!

So kind to hands!
So safe for all washable colors!

SO KIND, SO GENTLE! Yes, with all its cleaning and whitening action, Tide has an amazing new mildness. Not even the leading "detergents" made especially for dishwashing are so gentle and kind to hands as Tide!

ACTUALLY BRIGHTENS COLORS! For dramatic proof of Tide's safety, watch soap-dulled colors come brighter after just one Tide wash! Yes, Ma'am! You can trust even your daintiest wash prints and pastels to Tide's gentle care.

SO THRIFTY TO USE! Such a little Tide makes such oceans of rich, long-lasting suds . . . goes so far in hardest water, it's a miracle of economy. Get Tide today, and next washday you'll rinse out cleaner, whiter clothes—with no bleaching!

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WHITER
THAN ANY BLEACH CAN BLEACH!

GETS CLOTHES
CLEANER
THAN ANY SOAP OF ANY KIND!

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FOR HANDS THAN ANY OTHER LEADING "DETERGENT"!



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