

Visitor Returns After 18 Years

MONROE — Houseguests this week at the Frank Porter home were his brother and sister-in-law, Mr. and Mrs. Hugh Porter of Los Angeles. This was the first time in 18 years for Hugh Porter to visit here. He is a former resident of the community and attended local schools.

S & H GREEN STAMPS on all watch repairing at SKEIES.

GEE! MOM MAKES WONDERFUL JAM AND JELLY with MCR JAM & JELLY PECTIN

IT'S JAM AND JELLY INSURANCE

Danny Dyanshine Says: Don't Just Shine 'em, DYANSHINE 'em

Dyanshine colors scuffs and faded spots as it shines shoes.

STAIN PASTE

Use Oven for Easy Method Of Making Jams, Relishes

We've often wondered why there hasn't been more emphasis on oven-made jams and relishes. It's such an easy and attention-free way to make delicious preserves for toast and hot-bread spreads, or tasty relishes for poultry and meats.

Pear Amber

4 pounds Bartlett pears
2 oranges
1 No. 2 can crushed pineapple, drained
Sugar
1 (8-oz.) bottle maraschino cherries

Wash, pare and remove cores of pears. Wash oranges. Chop fine or grind, using whole orange. Combine pears, oranges and pineapple. Measure. Add $\frac{3}{4}$ as much sugar as fruit pulp; mix thoroughly. Spread mixture over bottom of broiler pan. Place broiler pan on rack in lower section of oven. Cook fruit in 350 deg. F. oven 1 1/4 hours, stirring occasionally. Add cherries which have been thinly sliced. Continue cooking 20 mins. longer. Pour into hot sterilized jars. Seal at once with melted paraffin. Yields 4 to 5 pints.

Delicious Relish

4 peaches
4 tomatoes
1 green pepper
1 onion
 $\frac{3}{4}$ cup sugar
3 tbs. lemon juice
2 tps. salt
 $\frac{1}{4}$ tsp. cayenne
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves

Wash peaches, pears, tomatoes and green pepper. Peel peaches, pears and tomatoes. Pit peaches, core pears and remove seeds from green pepper. Grind fruits and vegetables. Add remaining ingredients; mix thoroughly. Spread on bottom of broiler pan. Place broiler pan on rack in lower section of oven. Cook in 350 deg. F. oven 1 hour. Pour into hot sterilized jars immediately. Seal at once with melted paraffin. Yields 5 half-pints.

Plum Conserve

2 1/2 lbs. plums
3 oranges

$\frac{1}{2}$ pound seedless raisins
3 cups sugar
 $\frac{1}{2}$ lb. walnuts, chopped.

Wash, pit and quarter plums, oranges, raisins and sugar together. Spread evenly on bottom of broiler pan. Place broiler pan on rack in lower section of oven. Cook in 350 deg. F. oven 50 mins. Add chopped nuts and continue cooking 15 mins. longer. Pour into hot sterilized jars immediately. Seal at once with melted paraffin. Yields 6 half-pints.

Apple Chutney

4 cups (2-pounds) pared, finely chopped apples
1 cup (1/2-pound) chopped dates
1 1/2 cups (1/2-pound) chopped figs
1 cup chopped onions
1 1/2 cups (1/2-pound) raisins
1 pound brown sugar
2 tps. ginger
2 tps. ground cloves
3 tps. cinnamon
1 tsp. nutmeg
3 peppercorns
2 tbs. salt
2 cups cider vinegar

Combine all ingredients! mix thoroughly. Spread on bottom of broiler pan. Place broiler pan on rack in lower section of oven. Cook in 350°F. oven 1 1/4 hours. Pour immediately into hot sterilized jars. Seal at once with melted paraffin. Yields about 4 pints.

Tomato-Apple Chili Sauce

6 large ripe tomatoes
3 large cored apples
1 large onion
1 green pepper
1 pint chopped cabbage
1 cup sugar
1 cup cider vinegar
1 tbs. salt
 $\frac{1}{2}$ tsp. monosodium glutamate
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. allspice

Grind tomatoes, apples, onion and green pepper together. Add remaining ingredients; mix thoroughly. Spread mixture evenly over bottom of broiler pan. Place on rack in lower part of oven. Cook in 350°F. oven 1 1/4 hours. Force mixture through a sieve. Heat to boiling on HIGH. Pour into hot sterilized jars immediately. Seal at once with paraffin. Yields about 4 pints.

Peach-Cantaloupe Conserve

1 pint diced cantaloupe
1 pint diced peaches
2 lemons
3 cups sugar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ cup chopped walnuts

Remove seeds from cantaloupe, pare and dice edible portion. Wash, peel and dice peaches. Grind lemons. Combine cantaloupe, peaches, lemons, sugar, salt and cinnamon; mix thoroughly. Spread mixture over bottom of broiler pan. Place broiler pan on rack in lower part of oven. Cook in 350°F. oven 50 mins. Add nuts and continue cooking 20 mins. longer. Pour into hot sterilized jars immediately. Seal at once with paraffin. Yields 5 half-pints.

WISE HOSTESSES WILL BUY AN AMPLE SUPPLY OF OLYMPIA BEER FOR SUMMERTIME CHEER. GUESTS FAVOR OLYMPIA FLAVOR.

OLYMPIA BREWING CO., Olympia, Wash., U.S.A.



HERE'S A BREAKFAST as inviting as summer sunshine. Chilled tomato juice is the eye-opener, followed by a light and spicy Daisy Coffee Cake and fried eggs with crisp bacon.

Coffee Cakes and Breads Rich in B-Vitamins, Iron

Pretend your family is "company" for Sunday brunch and surprise them with a many-petalled Daisy Coffee Cake you've created yourself.

Make this yeast coffee cake fragrant with cinnamon, a day ahead of time and then warm it just before serving. It's made from a basic sweet dough which will help you brush up on your kneading technique. Though the coffee cake looks intricate, the shaping comes easy. After cinnamon sugar is layered in the dough, cut spokes from the circle of dough and twist each one, two or three times.

Daisy Coffee Cake makes a happy addition to the picnic hamper. Since it costs but a quarter to make, it's a thrifty way to satisfy out-of-door appetites. For many of your summer picnics, of course, you'll find it more convenient to drop by your baker for coffee cakes, sandwich bread and desserts.

Dinner Is for Birthday Of Mrs. Newingham

COBURG—A recent dinner party was given at the home of Mr. and Mrs. John Hulsebus, honoring the birthday anniversary of Mrs. Laura Newingham.

Those present besides the guest of honor were: Mr. and Mrs. Marion Field, Mr. and Mrs. Homer Newingham, two daughters, Shirley and Donna, and son, Larry of Eugene; Mr. and Mrs. Darrell Roseberry, two daughters, Edna and Carol, and son, Charles Lee of Creswell; Mr. and Mrs. Charlie Newingham, daughter, Kathy, and two sons, Eddie and Lester, and the host and hostess, Mr. and Mrs. Hulsebus, of Coburg.

BROCCOLI TAKES to a topping of buttered crumbs. To make the topping melt a quarter cup of butter or margarine over moderate heat, add three-quarters cup dry bread crumbs, and stir until the crumbs are golden-brown.

DELICIOUS BEEF DISH



ABOUT 15¢ A SERVING

Tender little macaroni pies, filled with hearty beef, cooked in rich meat-tomato sauce. Heat and serve.

Chef BOY-AR-DEE BEEF RAVIOLI

P.S. Discover CHEF BOY-AR-DEE tasty sauces, too. Meat or Mushroom. Ready to heat! Pour on spaghetti, rice, sandwiches, and omelets.

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*A natural fruit pectin product!



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