## Good Butter Indispensable To Add that Extra Quality

A little butter goes a long way serve, mix with hot veget overall making good loods taste melt and serve over fish, setter. There's something about Variations

better. There's something about the flavor of good butter that's a secret only Nature knows. But if Sa prindmothers knew butter was in dispensable for good cooking, just af fine cooks do today. If you fry with butter, bake with butter, spread with butter, som with butter, spread with but-ter, this will be well-knows to you fryou don't, try it. You will aware at the improved flavor in even the simplest foods.

even the simplest foods. Because of its delicate flavor, butter should be carefully stored to theep at its best. Butter abides by the rule to preserve all fresh deley products-keep them clean, edol and covered. Store butter in the coldest part of the refineera-tor leave it in the content area.

the coldest part of the refigera-tor. Leave it in its original wrap-pef or cover with aluminum foll. Remember, butter picks up other flavors and odors easily, so keep it covered. If you have a butter conditioner keep only the mount of butter to be used within 2 or 3 days in this compartment as the temperature is higher.

temperature is higher. Butter may be kept for a month in the freezing compartment of your refrigerator in its original wrapping. It may be kept in the doep freeze for several months but should be wrapped in mois-ing-sproof freezer packaging ma-terial and frozen.

June Datry Month is an excellent time to try some of these de-indious buffer sauces with your meals. They are quick, easy and

Blue Cheese Butter Spread: For

Idiacious.
 Blue Cheese Butter Spread: For steaks, chops or hamburgers: Soften en 's cup butter 'l cubei and cream well. Add 's tap, sail and a dash of paprika. Add 2 Thus hors-tradish and 's cup crumbled blip checker. Blend thoroughly cyak meat on one side, turn any spread with mixture. Finish cook-ing and serve hot.
 All - Purpose Lemon Butter Sauce Cream 's pound butter Add 1 Thup, of lemon juice and 1 top, grated lemon pied, mixing well. Shape or pack into a cube sontainer and chill. Cut into F squares and wrap each in waxed paper. Each square is equivalent to 1 tablespoon of butter. Refrig-ted of Treese as meeded. To

## Meat Loaf Is Perfect for Dinner - Snacks

Hot for dinner, cold for snacks -meat loaf wins applause year after year as an al-time favorite. Juicy meat loaf is sure to win extra cheers from your family, for it is exactly what the name im-plies-juicy, tender and as tasty as can be Juicy meat loaf has a very spe

ducy meat load has a very spe-cipl recommendation, for it uses oats as the binder and extender. When used in this way, the cereal absorbs the meat juices, losing it-salf in the loaf completely, but net allowing one bit of wonderful meat flavor to be lost! 

tory Meat Loaf (Makes 8 servings) pounds ground beet cup quick or old fashioned outs, uncooked eggs, unbeaten eggs, unbeaten
 j, cup chopped onion
 it up solt
 to solt
 to pepper
 j cup tomate succe
 Combine all ingredients Uneodgity and pack firmly into a load
 van. Bake in a moderate oven can. Bake in a mode 180 degrees F.) I hour

TEMPTING COMBINATION Ham and gravy with hot bis Discutts In - fa

STOP HERE

FIRST!

Sparklers

Doumak Du-ette

Fluffy

Fresh

10-oz. bag

Early

California

Marshmallows

for the

For Fine Picnic Foods Priced Lo

ed to make!

beams Quick soak by boiling 2 minute

in 5 cups water and allowing soak 1 hour in the water.

At

Your

Baked beans, just like Grandma). I medium onion, slived now many times Add water to cover soaked beans.

used to make' How many times Add water to cover soared beans, this mouth-watering thought has come to mind. Well, here is a pain Path tot beans into casserole recipe for good, old - fashoned baked beans, and it is really easy baked beans, and it is really easy to prepare. Old Fashioned Baked Beans Wash and sort:

Thriftway

July Issue of WESERN

FAMILY at Thriftway

Mix cookies just once and then, chips or any ice four kinds at four different tions. They will always be tasto times! Sounds too good to be true, with oatmeal in them to give a nutty flavor and a crist but such baking case is yours with a canister of nomemade Oatmeni texture. Oatmeal cookies are goot Cookie Mix on your paniry shelf for you and the children too.

 e
 Take just twenty minutes to make up a big canister of the cookie mix and store it on your cookie mix recipe to save you party shell. Then, when the supplicit membrane Drain off excess just with the cookie jar runs low, and provide fresh cookies at a moment's notice. Here are the dig out two cups of cookie mix and directions for the mix and directions for making cookies.

 a molasses, lightly sprinkle with cinnamon, dot with butter and cookies.
 There you have enough cookie cookies each time by adding nuts, raisins, chocolate
 Oatmeal Cookies Mix (Makes & dozen cookies) 3 cups sifed enriched flour 1 tsp. baken

tsp. salt 212 cups sugar 1 cup shortening 3 cups quick or old-fashioned uncooked oats Sift flour, soda, baking powder

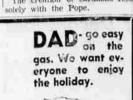
sait nod, sugar together three times. Cut shortening into sifted dry ingredients until mixture re-sembles corn meal. Add rolled oats

Congress

above.

utes.





1.30

59

290

16c

Quart .

9-oz.

iar

roll

33° Pkg.

Shurfine Fancy

150

from a teaspoon onto greased bak

ing sheet. Bake in a moderate oven (375 degrees) 12 to 15 min-

Variations



Frozen

10-oz

tin

Shop and Save

25°



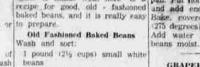
Cadet

Size

12-oz.

Tin

Size 45 Jumbo



## Put into a large cusserole: <sup>1</sup>/<sub>2</sub> cup chopped bacon <sup>1</sup>/<sub>5</sub> cup brown sugar <sup>1</sup> tablespoon salt <sup>1</sup>/<sub>2</sub> cup chill sauce

## The Bend Bulletin, Thursday, June 30, 1955 Bake Beans Like Grandma Used to Oatmeal Cookie Mix Made At Home, Easy and Good mix. Beat until well blended, Drop

