

Good Butter Indispensable To Add that Extra Quality

A little butter goes a long way toward making good foods taste better. There's something about the flavor of good butter that's a secret only Nature knows. But it's an age old secret; our great-grandmothers knew butter was indispensable for good cooking, just as fine cooks do today. If you fry with butter, bake with butter, season with butter, spread with butter, this will be well-known to you. If you don't, try it. You will be amazed at the improved flavor in even the simplest foods.

Because of its delicate flavor, butter should be carefully stored to keep at its best. Butter abides by the rule to preserve all fresh dairy products—keep them clean, cool and covered. Store butter in the coldest part of the refrigerator. Leave it in its original wrapper or cover with aluminum foil. Remember, butter picks up other flavors and odors easily, so keep it covered. If you have a butter conditioner keep only the amount of butter to be used within 2 or 3 days in this compartment as the 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 deep freeze for several months but should be wrapped in moisture-proof freezer packaging material and frozen.

June Dairy Month is an excellent time to try some of these delicious butter sauces with your meals. They are quick, easy and delicious.

Blue Cheese Butter Spread: For steaks, chops or hamburgers: Soften 1/2 cup butter (1 cube) and cream well. Add 1/4 tsp. salt and a dash of paprika. Add 2 Tbsp. horseradish and 1/4 cup crumbled blue cheese. Blend thoroughly. Cook meat on one side, turn and spread with mixture. Finish cooking and serve hot.

All-Purpose Lemon Butter Sauce: Cream 1/4 pound butter. Add 1 Tbsp. of lemon juice and 1 tsp. grated lemon peel, mixing well. Shape mixture into original cube shape or pack into a cube container and chill. Cut into 2 squares and wrap each in waxed paper. Each square is equivalent to 1 tablespoon of butter. Refrigerate or freeze as needed. To

Meat Loaf Is Perfect for Dinner - Snacks

Hot for dinner, cold for snacks—meat loaf wins applause year after year as an all-time favorite. Juicy meat loaf is sure to win extra cheers from your family, for it is exactly what the name implies—juicy, tender and as tasty as can be.

Juicy meat loaf has a very special recommendation, for it uses oats as the binder and extender. When used in this way, the cereal absorbs the meat juices, losing its salt in the loaf completely, but not allowing one bit of wonderful meat flavor to be lost!

May we present Juicy Meat Loaf—the recipe with a real nutrition story!

- Meat Loaf (Makes 8 servings)
- 3/4 pounds ground beef
- 1/2 cup quick or old-fashioned oats, uncooked
- 1 egg, unbeaten
- 1/2 cup chopped onion
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 cup tomato juice

Combine all ingredients thoroughly and pack firmly into a loaf pan. Bake in a moderate oven (350 degrees F.) 1 hour.

TEMPTING COMBINATION
Ham and gravy with hot biscuits is a tempting combination. Make the biscuits from your favorite recipe or quick-to-fix packaged mix. While baking, panbroil 2 slices of ham and remove to a hot platter. Then pour 2/3 cup of evaporated milk into the frying pan and bring to a boil. You'll have four servings of the flavoresome gravy to serve with the biscuits and ham.

In art, a vehicle is the liquid in which pigments are diluted. In water color, the vehicle is water; in oil painting, it is oil.

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Bake Beans Like Grandma Used to

Baked beans, just like Grandma used to make! How many times this mouth-watering thought has come to mind. Well, here is a recipe for good, old-fashioned baked beans, and it is really easy to prepare.

Old Fashioned Baked Beans
Wash and sort:

1 pound (2 1/4 cups) small white beans
Quick soak by boiling 2 minutes in 5 cups water and allowing to soak 1 hour in the water.

Put into a large casserole:
1/2 cup chopped bacon
1/2 cup brown sugar
1 tablespoon salt
1/2 cup chili sauce

1 medium onion, sliced
Add water to cover soaked beans, then bring to boil slowly in sauce pan. Put hot beans into casserole and add enough liquid to cover. Bake, covered, in a slow oven (275 degrees) for at least 6 hours. Add water occasionally to keep beans moist.

GRAPEFRUIT HAWAIIAN

Halve grapefruit, core, cut around each segment close to the membrane. Drain off excess juice. Spread each half with 2 teaspoons of molasses, lightly sprinkle with cinnamon, dot with butter and brown in the broiler. Serve immediately.

Oatmeal Cookie Mix Made At Home, Easy and Good

Mix cookies just once and then bake four kinds at four different times! Sounds too good to be true, but such baking ease is yours with a canister of homemade Oatmeal Cookie Mix on your pantry shelf.

Take just twenty minutes to make up a big canister of the cookie mix and store it on your pantry shelf. Then, when the supply in the cookie jar runs low, dip out two cups of cookie mix and add the egg, milk and vanilla. There you have enough cookie dough for two dozen delicious oatmeal cookies.

Change the cookies each time by adding nuts, raisins, chocolate

chips or any of numerous variations. They will always be tasty with oatmeal in them to give a nutty flavor and a crisp texture. Oatmeal cookies are good for you and the children too.

Never again will the cookie jar run low with this new homemade cookie mix recipe to save you time and provide fresh cookies at a moment's notice. Here are the directions for the mix and directions for making cookies:

Oatmeal Cookie Mix (Makes 8 dozen cookies)
3 cups sifted enriched flour
1 tsp. soda
1 tsp. baking powder

2 tsp. salt
2 1/2 cups sugar
1 cup shortening
3 cups quick or old-fashioned uncooked oats

Sift flour, soda, baking powder, salt and sugar together three times. Cut shortening into sifted dry ingredients until mixture resembles corn meal. Add rolled oats and mix well. Store in a covered container at room temperature.

To Make 2 Dozen Cookies
2 cups Oatmeal Cookie Mix
1 egg
1 Tbsp. milk
1 tsp. vanilla
Add egg, milk and vanilla to

mix. Beat until well blended. Drop from a teaspoon onto greased baking sheet. Bake in a moderate oven (375 degrees) 12 to 15 minutes.

Variations
1. Add 1/2 cup chopped nutmeat, raisins, coconut or chocolate chips to prepared batter. Bake as directed above.

2. Add 1 teaspoon cinnamon and 1/4 tsp. nutmeg to dry mix; blend well. Omit vanilla. Add egg and milk; mix and bake as directed above.

The creation of cardinals rests solely with the Pope.

At Thriftway

July Issue of WESERN FAMILY at Thriftway

Sparklers for the 4TH

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Western Brands BEER 12 Stubbies Plus Dep. Not Sold in All Stores	\$1.83

WAX PAPER Cut-Rite Full Strength 125-ft. roll	20c
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Cucumbers ea. **5c**

Grapes lb. **29c**

New Spuds 10 lbs. **49c**

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Real Gold Orange Beverage 3 6-oz. tins	50c
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